



DENTON COUNTRY CLUB

EVENT INFORMATION

1213 Country Club Rd
Argyle, TX 76226

940.464.0077
www.dentoncc.org

EVENT ROOM RENTALS

Room rentals are waived for DCC members with the purchase of Food & Beverage.

6.25% tax will be applied.

BALLROOM (200 seated capacity)

Friday & Saturday	\$2000
Sunday	\$1200
Tuesday through Thursday	\$1000

PRIVATE DINING ROOM (40 seated capacity)

Friday & Saturday	\$1400
Sunday	\$800
Tuesday through Thursday	\$400

ROOM RENTALS INCLUDE

Choice of Ivory/Black 85" Linen	Black Napkin
Plate ware, Silverware & Glassware	60" Round Dining Tables
Espresso Chivari Chairs	Cylinder Vases

Available for rental:

Projector with Screen	\$75
Podium	\$20
Microphone and Speakers	\$35
15x15 Dance Floor	\$200

Additional Services:

Cake Cutting	\$25
Bartender	\$75
Carving Station Attendant	\$150

CLUB POLICIES

A signed contract and non-refundable deposit of \$1000 is required to secure your date. Deposits and any additional payments can be made by check or Credit Card (4% processing fee).

Valet parking is required for parties of 75 cars or more.

All Food & Beverage prices listed are subject to change and are subject to a 25% service charge and 6.25% sales tax (food) and 8.25% sales tax (alcohol).

Denton Country Club must provide all Food & Beverage. Desserts and wedding cakes are permitted from an outside vendor.

Your FINAL guaranteed guest count is due 7 business days prior to your event.

*Tasting Appointments are available and may be scheduled 6-8 weeks prior to confirmed booked events. Tasting appointments are scheduled Tuesdays through Thursdays at 2:00pm. A maximum of 4 people may attend. Up to six items are available for tastings.

*Please note that not every item will be available for tastings. Please contact Mariah Anderson at manderson@dentoncc.org to schedule an appointment.

FOOD & BEVERAGE

FOOD & BEVERAGE MINIMUMS

BALLROOM (200 seated capacity)

Friday & Saturday \$5000

Tuesday - Thursday, Sunday \$3000

**minimums do not include tax and service charge*

WEDDING FOOD & BEVERAGE MINIMUM

BALLROOM (200 seated capacity)

Friday & Saturday \$8000

Sunday \$6000

Tuesday through Thursday \$4000

**minimums do not include tax and service charge*

HOR D'OEUVRES

**Can mix and match items from different tiers*

Tier 1 \$4.00++ Each / Per Person

Mini Chicken Empanadas

Chicken Sate with Spicy Thai Peanut Sauce

BBQ, Swedish, or Voodoo Meatballs

Bruschetta with Olive Oil, Tomatoes, and Basil

Tier 2 \$6.00++ Each / Per Person

Coconut Shrimp with Spiced Plum Dipping Sauce

Boursin Stuffed Mushrooms

Pecan Smoked Brisket Slider with Ranch Slaw

Steamed Pork Pot Stickers with Sesame Soy Dipping Sauce

Tier 3 \$10.00++ Each / Per Person

Mini Beef Wellington

Smoked Salmon Crostini with Cream Cheese, Capers, and Diced Onion

Seared Ahi on a Crispy Wonton Chip with Tropical Salsa

Lump Crab Cakes with Remoulade

Bacon Wrapped Scallop

Espresso Rubbed Tenderloin Crostini with Boursin Cheese and Blistered Tomatoes

HOR D'OEUVRES DISPLAYS

Prices based on 25 person minimum

Spinach & Artichoke Dip with Bread or Chips (hot)	\$200
Shrimp Cocktail	\$200
Assorted Domestic Cheeses with Crackers	\$150
Assorted Vegetable Platter with Dip	\$125
Assorted Fruit Platter	\$125

BREAKFAST BUFFETS

THE SUNRISE

\$18 per person

Freshly Baked Assorted Muffins and Breakfast Danishes served with butter and preserves

Fresh Fruit Display

Chilled Orange Juice

Freshly Brewed Regular and Decaf Coffee

add on options

\$8 per person

-yogurt with crunchy granola

-scrambled eggs with cheddar cheese

-sausage and cheddar cheese biscuits

-chicken biscuit with honey butter

-bacon, egg, and cheese taquito

DCC BREAKFAST

Choice of 1 Entrée

\$33 Per Person

Choice of 2 Entrées

\$37 Per Person

Choice of 3 Entrées

\$42 Per Person

Freshly Baked Assorted Muffins and Breakfast Danishes served with butter and preserves

Fresh Fruit Display

Hashbrowns

Crispy Bacon & Breakfast Sausage

Choice of Entrees:

-Scrambled Eggs with Cheddar Cheese (GF)

-Egg and Sausage Breakfast Burrito served with Ranchero Salsa

-Fluffy Buttermilk Pancakes with Maple Syrup

-Biscuits and Homestyle Gravy

BREAKFAST PLATED

THE COUNTRY CLUB

\$20 Per Person

Scrambled Eggs

Crispy Bacon or Breakfast Sausage

Hashbrowns

Chef's Choice Muffins and Danishes served Family Style

BRUNCH BUFFET

THE DCC BRUNCH

\$56 Per Person

Fresh Fruit Display

Fresh Baked Pastries

Crispy Waffles served with Whipped Cream, Sliced Strawberries, and Maple Syrup

Smoked Salmon with Mini Bagels and Cream Cheese

Scrambled Eggs

Hashbrowns

Crispy Bacon and Breakfast Sausage

Mixed Green Salad

Chef's Choice Chicken Entrée

Vegetable Medley

Chilled Orange Juice

Fresh Coffee, Decaf Coffee, and Iced Tea

LUNCH & DINNER BUFFETS

DELI BUFFET

\$26 per person

Your Choice of House or Caesar Salad
Display of Smoked Turkey and Ham
Assorted Artisan Bread Selections
Mustard, Mayo, Lettuce, Tomato, Onion & Pickles
American & Swiss Cheese
Coleslaw, Potato Salad & Kettle Chips
Variety of Fresh Baked Brownies or Cookies

MEXICAN BUFFET

\$48 per person

Chips & Salsa
Mixed Greens Salad with Jalapeno Ranch dressing
Spanish Rice
Refried Beans
Beef & Chicken Fajitas
Assorted Toppings
Additions:
Queso
Guacamole
Beef or Chicken Enchiladas

\$4 per person

\$6 per person

\$10 per person

AMERICAN BUFFET

\$42 per person

House Salad

Baked Beans

Potato Salad

Kettle Chips

Hamburger Buns

Grilled Angus Hamburger Patties

American & Swiss Cheese

Additions:

Marinated Grilled Chicken Breast

\$6 per person

Quarter Pound All Beef Hot Dog

\$6 per person

ITALIAN BUFFET

\$44 per person

Caesar Salad

Garlic Knots

Vegetable Medley

Penne Pasta with Marinara Sauce

Beef Lasagna

Additions:

Chicken Parmesan

\$10 per person

Rigatoni Alfredo with Grilled Chicken

\$10 per person

Meatballs with Marinara

\$10 per person

BBQ BUFFET

\$48 per person

House Salad with Choice of 2 dressings

Coleslaw

Corn on the Cob

BBQ Baked Beans

Warmed Rolls & Butter

House Smoked Brisket

Grilled BBQ Chicken

Additions:

Smoked Chicken Wings

\$8 per person

Baby Back Ribs

\$12 per person

Pulled Pork

\$8 per person

DCC CHEF'S CHOICE BUFFET

\$50 per person

Choice of House or Caesar Salad

Warmed Bread & Butter

Chef's Choice of Vegetable

Chef's Choice of Starch

Choice of 2 Entrees

Seafood

Chicken

Steak

CHEF ATTENDED ACTION STATIONS

Carving stations are enhancements to any buffet or plated dinner. Prices reflected are in addition of choice of buffet or plated presentation.

There is a \$150 attendant fee, per attendant, per station

Smoked Turkey with Bread and Butter \$14 per person

Honey Cured Ham with bread and Butter \$14 per person

Prime Rib with Bread, Butter, and Au Jus \$36 per person

Beef Tenderloin with Mini Brioche Slider, and Creamy Horseradish \$36 per person

Mashed Potato or Mac N Cheese Station \$18 Per Person

Served with Sun-Dried Tomato, Crushed Red Peppers, Parmesan Cheese,
Breadcrumbs, Green Onions, Pico De Gallo, Roasted Peppers, Cheddar Cheese,
Wild Mushrooms, Sour Cream, Bacon Bits

-Grilled Chicken \$4 Per Person

-Creamy Crabmeat \$8 Per Person

-BBQ Brisket \$6 Per Person

-Chili \$5 Per Person

Street Taco Station \$18 Per Person

Displayed Tacos with Shredded Chicken Tinga, and Beef Barbacoa.

Served with Cilantro, Chopped Onion, Queso Fresco, Red and Green Salsas,
and Lime Wedges.

-Shrimp \$8 Per Person

-Pork Adobada with Diced Pineapples \$6 Per Person

-Guacamole \$6 Per Person

PLATED PRESENTATIONS

All plated options must be pre-ordered in advance by host and provided to DCC at least 14 days in advance. Host is responsible for providing tent cards with guest names and their orders at each seat.

Plated Dinner Selection Includes Choice of Salad and Entrée. All plated selections will include Chef's selection of seasonal vegetables, Starch, Bread and Butter.

Salad *(Choice of one)*

Market Salad

Mixed Greens, Cherry Tomatoes, Sliced Cucumber, Croutons, Choice of Dressing

Traditional Caesar Salad

Herbed croutons, Parmesan cheese and classic Caesar dressing

DCC 360 Salad (additional \$2 per person)

Mixed Greens, Candied Pecans, Dried Cranberries, Feta Cheese, Honey Balsamic Dressing

Entrees

Macadamia Nut Crusted Chicken with Ginger Butter Sauce	\$40 Per Person
Roasted Salmon with Lemon Caper Beurre Blanc	\$46 Per Person
Fresh Herb Seared Beef Tenderloin Filet with Bordelaise Sauce	\$52 Per Person
Spinach & Cheese Stuffed Portobello Mushroom	\$34 Per Person
Vegetarian Pasta Primavera	\$34 Per Person

Duet Entrees

Beef Tenderloin Filet and Herb Seasoned Chicken Breast	\$60 Per Person
Lemon Butter Chicken with Shrimp Scampi	\$50 Per Person
Beef Tenderloin Filet with Roasted Salmon with Bordelaise Sauce and Lemon Caper Butter Sauce	\$68 Per Person
Pan Seared Halibut and Beef Tenderloin Filet with Bordelaise Sauce and Roasted Tomato Coulis	\$72 Per Person

*Vegetarian Meals Available Upon Request

DESSERT MENU

Apple or Peach Cobbler	\$10 Per Person
Cookies and Brownies	\$4 Per Person
Cheesecake (Choice of Raspberry or Blackberry Sauce)	\$10 Per Person
Chocolate Decadence Cake (Gluten Free)	\$10 Per Person
Tiramisu	\$10 Per Person
Tres Leches	\$10 Per Person
Crème Brulee	\$10 Per Person
Bread Pudding	\$10 Per Person
Mini Pies	\$5 Per Person
-Apple	
-Pecan	
-Cherry	
-Pumpkin (Seasonal)	

BAR

Includes glassware, mixers, sodas, garnishes, ice, bar equipment, cocktail napkins, bar set-up and breakdown.

There is a \$75 bartender fee for every bartender, per 75 guests.

TABC regulations require all bars be closed at midnight. Last call will be 30 minutes prior to end of scheduled event time.

Bar is available for consumption only.

Premium Brands

Grey Goose Vodka, Hendricks Gin, Patron Tequila, Crown Royal Black Canadian Whiskey, Chivas Regal Scotch, Captain Morgan
\$12 per drink

House Brands

Titos Vodka, Tanqueray Gin, Bacardi Rum, El Jimador Tequila, Crown Royal Canadian Whiskey, Jack Daniels Whiskey, J&B Scotch
\$10 per drink

Domestic Beer (Choose 2)

Bud Light, Coors Light, Miller Light, Michelob Ultra,
\$5 per drink

Premium/Import Beer (Choose 2)

Shiner, Dos XX, Corona
\$6 per drink

Wine (Choose 2)

La Terre Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot
\$32 per bottle

Additional Bar Services

Champagne Toast - \$8/per person

Mimosa Bar - \$12/per person

House Champagne, Juices (orange, cranberry, grapefruit)

Signature Cocktail Offerings

Choose up to 2

\$12/per person

Sawgrass Splash

Tito's Vodka, Lemonade, Orange juice, Squeezed Lime, Lemon Wheel Garnish

Rachel Special

Western Son Blueberry Vodka, Lemonade, Sprite, Blueberry and lemon wheel garnish

Malibu Bay Breeze

Malibu Rum, Cranberry juice, Pineapple Juice, Pineapple Wedge on Rim

Old Fashioned

Makers Mark

Tequila Sunrise

Patron, Orange Juice, Grenadine

Non-Alcoholic Selections

Coke Products, Lemonade, Iced Tea

\$3 /per person