

BUTTERFIELD TRAIL



Director of Sales & Marketing
Natalie Sypher
Phone: (915) 772-1035 Email: nsypher@kempersports.com

Wedding Information

Butterfield Trail Golf Club offers a reception setting like no other in El Paso. The panoramic view of a world class Tom Fazio design golf course offers an elegant, scenic backdrop that will leave a lasting impression on your guests. Our Event Coordinator along with the entire professional and friendly staff will work hard to ensure that your reception is specifically designed to what you have in mind. Our goal at Butterfield Trail Golf Club is to create a memorable experience that is sure to last a lifetime.

Established in June, 2007, Butterfield Trail Golf Club is quickly becoming the premier location for wedding receptions, reunions, balls, Quinceañeras, and other special events. The Salida Del Sol restaurant, outdoor Lake View Terrace, and Lake View Lawn, allow our club to accommodate any gathering from grand receptions to smaller office parties.

Butterfield Trail Golf Club offers a variety of options that allows you to custom design your reception. The Wedding packages are designed for a five-hour reception with 50 or more guests. You have the freedom to choose from a variety of tasty cuisine and beverage options certain to satisfy even the most selective palette.

Butterfield Trail Golf Club Booking Policies

- *Dates are available on a first come, first serve basis. Dates may be placed on hold for 7 days following the request of a contract. Within 7 days, the contract and deposit must be received or the date will become available for sale.*
- *To book an event a contractual agreement must be signed with the Director of Sales & Marketing and paid deposit received.*
- *A **\$1,000** non-refundable booking deposit (applied to contract total) is required to hold the date for any functions.*
- *All events will have a contracted food and beverage minimum. Minimums are based on the event date, number of expected guests and meal period.*
- *Final guest guarantee is required 7 business days prior to the function. This is to ensure that the proper arrangements have been made to accommodate the size of the event.*
- *Butterfield Trail Golf Club does not allow any staff member to violate Texas State Liquor Laws at any time. All beverages must be purchased through the facility. Minors will not be allowed to be in possession of or consume alcohol on Club property at any time. The event sponsor is responsible for any and all actions by the guests attending the function. The Club reserves the right to refuse serving alcoholic beverages to any guest.*
- ***Payment Policy:** \$1,000 deposit will be used to secure preferred date and will be applied to the total balance of contract. The remaining balance shall be paid to the Club when the final guaranteed number of guests is given (7 business days before the event date).*

Wedding Tours

Wedding Tours are available by appointment with the Director of Sales & Marketing.

Wedding Packages

Butterfield Trail Golf Club offer two main wedding packages and are here to assist with all of your planning details. Below are the indoor and outdoor package details. The packages are the same, with the exception that the outdoor package includes the tent. Custom packages may be available based on request, guest count and event date.

*The packages include a plethora of details that are already taken care of for you, including the ceremony, cocktail hour and dinner for the first 50 guests (additional guests added at an a la carte package price,) and the **packages already includes tax and gratuity.** The package also includes full service event planning! From building a budget, until the final dance of the night on the big day, you have a team here to partner with you and ensure you enjoy every minute of your wedding day. Please let me know how I can be of assistance at this time.*

Butterfield Trail Golf Club will host only one wedding, quince or other special event at a time. You never have to worry about another event at the same time as yours. No food or beverage will be permitted to be brought in; the only exceptions are wedding cake, candy or ice cream bar & traditional wedding cookies (attendant and/or equipment fees may apply.)

Outdoor Reception Package

\$8,830 (Inclusive of Tax and Gratuity)

- ❖ *Five Hour Private use of Salida Del Sol, Lake View Terrace, and Lake View Lawn (Additional hours added for the ceremony and cocktail hour)*
- ❖ *Elegant 40 x 80 Tent (accommodates up to 220 guests with dance floor inside, 250 with dance floor outside)*
 - *Includes: Tent Frame, Side Walls with windows (if needed based on weather,) Sheer Panel Ceiling Treatment (subject to availability), and Globe Lighting (Chandelier or full liner upgrade available.)*
- ❖ *Round Tables draped in White Linen Tablecloths with Linen Napkins for dinner guests*
- ❖ *Chairs with Chair Covers and color coordinated sash for dinner guests*
- ❖ *Basic ceremony set up & arch (one additional hour; includes seating for up to 50 guests)*
- ❖ *Dinner for 50 guests (one additional hour is provided)*
- ❖ *One hour passed Hors D'oeuvres (for 50 guests, 2 options)*
- ❖ *One hour cocktail service (for 50 guests, domestic beers, well liquor & house wines)*
- ❖ *One fully stocked bar, perfect for cash or hosted bar service*
- ❖ *Three signature drink bowls to be served during dance*
- ❖ *Cake Cutting Service*
 - *Our staff will cut your cake in uniform style, plate and serve the cake to your guests.*
- ❖ *Full service planning team and onsite event coordinator*
 - *Our Event Coordinator will work with you throughout the planning process and be on-site the day of your wedding to help with the flow of your reception.*
- ❖ *30 minute rehearsal on the day before your wedding (date is subject to change based on business demands)*
- ❖ *Detailed consultation with menu tasting*
- ❖ *Banquet tables, glassware (indoor), flatware & china*
- ❖ *Wooden dance floor*
- ❖ *Champagne toast for wedding party, coffee, tea & water stations*
- ❖ *Complimentary round of golf for two plus preferred pricing for bridal party golf outing and/or merchandise.*
- ❖ *Security*
 - *Security is required for any reception where alcohol is being served. There will be one security guard on property per 110 guests.*

Indoor Reception Package

\$6,530 (Inclusive of Tax and Gratuity)

The indoor banquet space can accommodate up to 130 guests without a dance floor, 120 guests with a dance floor. Dancing may also be held outside with the use of the indoor package. The outdoor package is only needed with the use of the tent.

- ❖ *Five Hour Private use of Salida Del Sol, Lake View Terrace, and Lake View Lawn (Additional hours added for the ceremony and cocktail hour)*
- ❖ *Square Tables draped in White Linen Tablecloths with Linen Napkins for dinner guests*
- ❖ *Chairs with Chair Covers and color coordinated sash for dinner guests*
- ❖ *Basic ceremony set up & arch (one additional hour; includes seating for up to 50 guests)*
- ❖ *Dinner for 50 guests*
- ❖ *One hour passed Hors D'oeuvres (for 50 guests, 2 options)*
- ❖ *One hour cocktail service (for 50 guests, domestic beers, well liquor & house wines)*
- ❖ *One fully stocked bar, perfect for hosted or cash bar service*
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UPGRADES & RENTALS:

❖ Additional Indoor Chairs with Cover	\$2
❖ Additional Garden Chairs	\$2.50
❖ Additional Chair Sashes	\$1
❖ Microphone & Speaker for ceremony	\$125
❖ Projector & Screen	\$125 (\$75 each)
❖ Television	\$25 each
❖ Outdoor Heaters or Air Conditioner	\$225 each
❖ Additional Hour	\$500 per hour
❖ Wedding Ceremony set up & arch (one additional hour; includes seating for up to 50 guests)	\$1000
❖ Lake View Lawn Wedding Ceremony-ONLY (without package pricing discount)	\$1500
○ Includes 50 chairs, chair covers and color coordinated sash, arch, set-up, immediate clean-up, and beautiful scenic backdrop	

<i>Additional Guest Costs:</i>	<i>Price</i>		<i>Quantity</i>		<i>Total</i>
<i>Ceremony, Cocktail Hour, Hors D'oeuvres and Dinner (Includes all package items for additional guests)</i>	<u>\$64</u>	<i>x</i>	_____	=	_____
<i>Dinner only</i>	<u>\$34</u>	<i>x</i>	_____	=	_____
<i>Dinner and Hors D'oeuvres</i>	<u>\$40</u>	<i>x</i>	_____	=	_____
<i>Dinner and Cocktail Hour</i>	<u>\$44</u>	<i>x</i>	_____	=	_____
<i>Dinner and Ceremony</i>	<u>\$48</u>	<i>x</i>	_____	=	_____
<i>Ceremony, Cocktail Hour & Dinner</i>	<u>\$58</u>	<i>x</i>	_____	=	_____
<i>Carving Stations</i>	<u>\$9</u>	<i>x</i>	_____	=	_____
TOTAL RECEPTION COST				=	_____

All food and beverage items are subject to 8.25% sales tax and 20% gratuity. All rental items are subject to 8.25% sales tax. Wedding Packages are inclusive of tax and gratuity.

Entrées

(Choose two entrees for buffet dinners or one option for plated dinners, one starch, one vegetable, dinner rolls & butter and salad)

Entrée Options:

Roasted Prime Rib

Fire roasted prime rib, slow cooked and served with your choice of Creamy horseradish or au jus sauce.

Southwest Stuffed Pork Loin

Served with a rich brown south west sauce.

Seared or Cedar Planked Cooked Salmon

A filet of fresh salmon marinated in cream, maple syrup, and brown sugar, pan seared or grilled on cedar planks and served with a mango glaze.

Fire Roasted BBQ Baby Back Ribs

Our Butterfield Baby Back Ribs, seasoned with our southwestern blend of spices, then slow roasted with our homemade bourbon BBQ sauce.

Lemon Pepper Tilapia

Tilapia filet seasoned with fresh lemon pepper and broiled in a white wine sauce. Garnished with lemon wheels and fresh Thyme.

Herb Roasted Breast of Chicken

Boneless chicken breast coated with a variety of fresh herbs and sautéed in olive oil with bell peppers and onions topped with a light lemon butter sauce.

Oven Roasted Smoked Turkey Breast (Seasonal)

Sliced and served in its natural juices, garnished with your choice of brown or cream gravy.

Honey Glazed Ham

Boneless ham marinated in our unique sugar sauce and styled with fresh cloves, baked, thinly sliced and served in own juices.

Chicken Amandine

A 6 oz. chicken breast grilled and topped with almonds and served with a meuniere sauce

Chicken Parmesan

6 oz. chicken breast grilled and topped with marinara sauce and provolone cheese, served atop a bed of angel hair pasta.

Seafood Pasta

Shrimp and scallops served in a cream sauce over angel hair pasta

Starch Options (select one):

Roasted New Red Potatoes

Potatoes Au Gratin

Baked Potato with Sour Cream and Chives

Garlic Mashed Potatoes

Rice Pilaf with Almonds

Confetti Rice Medley

Spanish rice

Refried Beans

Choice of Pasta served with Marinara or Alfredo Sauce

Vegetable Options (select one):

Steamed Vegetable Medley

Green Bean Amandine

Sautéed Green Beans with Onions and Herbs

Steamed Baby Carrots

Roasted Corn Medley

Fire Roasted Corn on the Cobb

Grilled Zucchini and Squash

Roasted Asparagus

Salad Bar Options (select one):

❖ ***Mixed Greens Bar***

- *Assorted dressings, sliced olives, shredded cheese, croutons, and tomatoes.*

❖ ***Caesar Salad***

- *Chopped Romaine lettuce, garlic croutons, and chopped egg topped with freshly ground Parmesan cheese and blended in a classic Caesar dressing.*

❖ ***Fruit Salad***

- *A colorful mixture of fresh seasonal fruit*

Dinner Reception Includes:

- ❖ *Additional hour before your reception*
- ❖ *Buffet or plated style serving*
- ❖ *Choice of Salad*
- ❖ *Choice of two options from the Dinner Menu to offer your guests (two options for buffet, one for plated)*
- ❖ *Choice of one vegetable dish to complement your main course selections*
- ❖ *Choice of one starch option to complement your main course selections*
- ❖ *Dinner Rolls & Butter*
- ❖ *Buffet Attendant*
- ❖ *China*
- ❖ *Flatware*
- ❖ *Glassware*
- ❖ *Coffee and Tea & water Station*

Kid Meals:

Children of the ages of 3 and under do not require a meal be purchased. Children's meals are available for children under 12 years of age and are \$9 per each. If you would like the same dinner meal for a child as included in the package, the price will be ½ off the package price.

Hors d'oeuvres Option:

(Select two)

Breaded Chicken Tenders (3)

Golden chicken strips served with a dipping sauce

Chip & Dip Trio (3)

Guacamole, salsa and ranch dip w/ assorted chips

Assorted Finger Sandwiches (3)

Fresh homemade sandwiches prepared with deli ham, turkey and roast beef

Spicy Chicken Wings (3)

Lightly battered and deep fried, topped with our Butterfield Bourbon BBQ sauce or Teriyaki

Baked Italian Meatballs (5)

Italian meatballs baked in honey and barbeque sauce

Baked Brie en Croute (5)

Brie cheese wrapped in a puff pastry topped with strawberry preserves and almonds

Beef Wellington (5)

Beef tenderloin with mushrooms and onions wrapped in a puff pastry

Fresh Fruit & Vegetable Display (3)

Elegant presentation of seasonal fruits & vegetables

Spinach and Artichoke Dip (5)

Served hot or cold with assorted crackers

Southern Fried Catfish (3)

Golden brown catfish fingers served w/ tartar sauce

Mini Chicken Quesadillas (3)

Diced chicken, cheese and peppers rolled in mini smoked flour tortillas

Bacon Wrapped Scallops (10)

Grilled bay scallops wrapped in bacon served with garlic butter sauce

Seafood Stuffed Mushrooms (5)

Fresh mushroom tops filled with a delicious seafood stuffing.

Spanakopita (5)

Spinach and Feta cheese enfolded by crispy, flaky phyllo dough

Shrimp Cocktail (passed) (7)

Large Gulf Shrimp boiled in a unique blend of spices and served with our homemade cocktail sauce

Carving Stations (Optional addition):

- *Steamship Round*
Oven roasted steamship round of beef seasoned with herbs and spices.
- *Southwest Stuffed Pork Tenderloin*
Oven roasted pork tenderloin sliced and served with a southwest glaze.
- *Honey Glazed Ham*
Oven baked ham glazed with brown sugar, honey and pineapple juice.
- *Roasted Turkey*
Oven roasted turkey seasoned and injected served with various sauces.
- *Seafood Pasta*
Shrimp and Scallops in an Alfredo sauce served over choice of pasta

Beverage Options:

Unlimited Fountain Sodas and Juice *\$3 per guest*

Additional Bowl Options:

Bowls provide approximately 50 drinks each (3 are included in the wedding package)

- *Margarita Bowl* *\$145*
- *Whiskey & Pepsi, Rum & Pepsi, Screwdriver, Cape Cod* *\$145*
- *"Butterfield Bloody Mary" Bowl* *\$125*
- *Mimosa Bowl* *\$135*
- *Non Alcoholic Fruit Punch Bowl* *\$75*
- *House Wine* *\$40 per bottle*
 - *Choice of Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel*

Bar Options:

➤ Open Bar Options Available:

(Unlimited beverages available to guests for three hour reception)

Domestic Keg Beer and soda

\$16 per guest

Choose: Budweiser, Bud Light, Miller Light, Coors Light, and Michelob Ultra

Additional Hour Add \$4 per guest

Domestic Bottled Beer, Wine and soda

\$22 per guest

*Includes: Budweiser, Bud Light, Miller Light, Coors Light, and Michelob Ultra
Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon*

Additional Hour Add \$6 per guest

Domestic Bottled Beer, Wine, Well Liquor and soda

\$28 per guest

*Includes: Budweiser, Bud Light, Miller Light, Coors Light, and Michelob Ultra
Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon
Bourbon, scotch, gin, vodka, rum, tequila, and all mixes and garnishments*

Additional Hour Add \$8 per guest

Bar Option Upgrades:

Import Beer

Add \$4 per guest

Premium Liquor

Add \$6 per guest

Champagne

Add \$5 per guest

➤ Cash Bar

(Beverages available to guests at a charge)

Cash Bar Prices (per drink)

Domestic Beer \$4

Well Liquor \$6

Import Beer \$5

Coff Liquor \$7

Wine \$5

Premium Liquor \$8

Domestic Keg \$380

Premium Keg \$580

➤ Bar Tab

(All beverages served will be recorded and paid by the event host at the end of the event based on cash bar prices)

Additional Bar Set-up (one bar plus attendant included in package)

\$150

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