

The



Catering Menu

Banquet and Meeting Room Information

*Whether your group is large or small **Tascosa Golf Club** is the perfect choice for your business meeting, wedding reception, holiday party, lunch or dinner party. With seating up to 180, we are pleased to offer you first-rate accommodations with the finest amenities.*

Boardroom

For groups of up to 20 people, our beautiful boardroom is perfect for VIP and executive business meetings. Enclosed and private, our Boardroom offers a quiet, comfortable working environment with a great view of our putting green and 9th hole. This room is the perfect choice for your meeting. This room is also excellent for secluded lunch and dinner get-togethers.

Garden Level

For groups of 20 – 50, our lower level lounge is perfect for casual lunch, dinner parties, pool parties or golf outings.

Dining Room

The spacious Dining Room is equipped to accommodate groups of 20 – 85. Our largest room, with cathedral ceilings burgundy walls and a large wooden bar, is ideal for events such as large business meetings, receptions, lunch or dinner parties. We are able to arrange seating to suit your particular event. This room is equipped with electrical and phone outlets for your computer, special presentation equipment, and Internet access.

Room Rental Fees

Boardroom.....	\$100.00
Garden Level	\$200.00
Dining Room.	\$750.00
Saloon.....	\$500.00
Entire Facility	\$1200.00

- * *Room rental fees include set-up, linen rental, and beverage station accommodations, which include, coffee, iced tea and water.*
- * *Dance Floor is available at a charge of \$275-600. Wedding receptions over 120 guests are required to rent the entire facility.*

Guarantees and Cancellations

Cancellation within 120 days for Friday and Saturday events, and 90 days for Sunday through Thursday events will result in the forfeiture of your deposit. Final menu selections and second count must be submitted 2 weeks prior to each event to insure the availability of desired menu items.

A guaranteed number is required 5 days prior to the event. This guarantee is the minimum your group will be charged for the function. If your guarantee is not received, we will use your estimated number as your guarantee. All food and beverage prices are subject to a 20% service charge and applicable sales tax.

Any group requesting tax exemption must submit their Certificate of Exemption to the Food and Beverage Director when booking the facility prior to your event.

Food and Beverage Guidelines

The Health Department and State Liquor Laws do not permit us to allow food or beverage, alcoholic or otherwise, to be brought into a public meeting place from an outside source by the patron or attendees. No food or beverage shall be removed from the property. If a guest removes any food, it shall be at their liability.

Due to strict State regulations, we must enforce the following policies:

- No alcoholic beverage served without valid I.D.*
- Our servers can only serve one drink per person at any one time.*
- Any person attempting to serve or deliver alcoholic beverages to a minor will automatically be asked to leave the premises.*

Entertainment

Musicians, orchestras and DJs, etc. will be booked by the host in charge of the event and will be their sole responsibility. References may be provided upon request. We do, however, reserve the right to control volume and content.

Decorations and Linen

To avoid damage to wall or paint, we do not allow taping, tacking, or the attachment of any posters, flyers, or any written materials or directional signs to walls or doors without prior written consent from Tascosa Golf Club. Tascosa Golf Club will provide candles at the request of the event coordinator.

TASCOSA



G O L F C L U B

Lunch Selections

Minimum of 30 people required for buffet style lunch.

Box Lunch	\$7.49
Your choice of Oven Roasted Turkey, Smoked Ham, Roast Beef, American & Swiss cheese served on Marble Rye, White or Wheat, with Chips and a Cookie or Fresh Fruit	
Soup & Salad Buffet	\$7.99
Garden Fresh Salad Bar with a variety of toppings and dressings, accompanied with your choice of two Soups	
Burger Buffet	\$8.99
Half pound patties grilled to perfection on a fresh bun with Lettuce, Tomato, Onions, Pickles and your choice of American and Swiss cheese, all the condiments, Baked Beans and either Chips or Potato Salad	
Deli Buffet	\$8.99
Oven Roasted Turkey, Smoked Ham, Roast Beef, American and Swiss Cheeses, with a variety of bread, served with Lettuce, Tomatoes, Onions, Pickles and your choice of Potato Salad or Chips	
Brats & Hot Dog Buffet	\$9.99
All Beef Franks & Brats served on a fresh bun, with a variety of condiments, Beans and your choice of Potato Salad or Chips	
Deli Salad Buffet	\$9.99
Freshly made Chicken and Tuna Salad served with White, Wheat and Marble Rye Bread, Lettuce, Tomato, Onions, Pickles, American and Swiss Cheese accompanied with Chips and Fresh Fruit or Potato Salad	
Burger Brat Buffet	\$10.99
Half pound patties & Bratwurst served on a fresh bun with a variety of condiments, Beans and your choice of Potato Salad or Chips (hot dogs can be substituted for brats)	
Mexican Buffet	\$13.99
Seasoned Beef, Nacho Cheese, Taco Shells, Fried Tortilla Chips, Shredded Lettuce, Cheese, Tomatoes, Black Olives, Jalapenos, Onions with Refried Beans and Rice	

Dinner Entrées

One selection per event, unless preordering.

Teriyaki Chicken	\$15.99
Teriyaki style Chicken served on a bed of Wild Rice, Fresh Vegetables and Dinner Rolls preceded by a Dinner Salad	
Chicken Cordon Bleu	\$16.99
Half pound Chicken Breast stuffed with diced Ham and Swiss cheese covered with a Garlic Cream Sauce, Roasted New Potatoes, Vegetables and Rolls preceded with a Dinner Salad	
Bacon Wrapped Pork Loin	\$19.99
Bacon Wrapped Boneless, 10 ounce Grilled Pork loin, Roasted New Potatoes, Seasonal Vegetables and Dinner Rolls preceded with a Dinner Salad	
Raspberry Baked Salmon	\$19.99
Half-pound Salmon Steak, Marinated in Raspberry Liqueur, Roasted New Potatoes, Seasonal Vegetables and Dinner Rolls preceded with a Dinner Salad	
New York Strip	\$23.99
Grilled to perfection, 10 ounce New York strip, with Baked Potato, Green Bean Almandine, Dinner Rolls preceded with a Dinner Salad	

Dinner Buffets

Minimum of 30 people required for buffet style dinner

Fajita Buffet	\$14.99
Seasoned Beef or Chicken, Warm Tortillas, Fried Tortilla Chips, Shredded Lettuce, Cheese, Tomatoes, Black Olives, Jalapenos, Onions and Salsa served with Refried Beans and Rice	
Mesquite Barbecue	\$16.99
Slow cooked Pork or Beef Brisket, drenched with BBQ, Roasted New Potatoes, Southwestern Corn Casserole, Rolls and a Salad Bar (add chicken as a second entrée for \$2.00)	
Italian Buffet	\$17.99
Homemade Meat Lasagna, Italian Sausages in Marinara, Cheese Ravioli with homemade Alfredo sauce or Marinara, Rolls and a Salad Bar.	
Prime-Rib Buffet	\$21.99
A house favorite, slow cooked Prime Rib-eye served from a carving station with Au Jus, Seasonal Vegetables, Baked Potatoes, Dinner Rolls, and a Salad Bar	
Three Meat Buffet	\$28.99
Roasted Sirloin, Baked Salmon and Grilled Chicken Breasts, served with Roasted New Potatoes, Green Bean Almandine, Dinner Rolls and a Salad Bar	
Cheesecake may be added to dinner entrees or buffets for \$4.00 per person	

Hors d'oeuvres

Minimum of 40 people required for hors d'oeuvres packages

Hot Selections

Stuffed Mushrooms
Wrapped and Stuffed Jalapenos
Tortellini
Spinach & Artichoke Dip with Chips
Smoked Turkey with mini-buns
Brisket with mini-buns
Teriyaki Chicken Skewers

Cold Platters

Devilled Eggs
Assorted Cheese Tray
Mexican Layer Dip with Fried Tortilla Chips
Vegetable Platter with Spinach Dip
Seasonal Fresh Fruit Platter
Assorted Mini Desserts

Prices are per Person

Option One **\$14.99**

Choose two Hot and two Cold Platters

Option Two **\$16.99**

Choose three Hot and three Cold Platters

Option Three **\$17.99**

Choose four Hot and four Cold Platters

Shrimp Cocktail **\$ 6.99**

Add Shrimp Cocktail to any hors d'oeuvres package

Prime-rib with Dollar Rolls **\$7.99**

Add Prime-Rib with dollar rolls to any hors d'oeuvres package.



Banquet Promotion

The staff at the **La Paloma Golf Club** is pleased to offer the following menu selections for your Private Party.

One Selection per Event

Parmesan Chicken and Pesto-Alfredo Raviolis **\$16.99**

Hand-Breaded Chicken Breast topped with Parmesan Cheese and Marinara with Pesto-Alfredo Cheese-Stuffed Raviolis, served with Green Bean Almandine, Dinner Salad and Rolls

Prime-Rib and Teriyaki Chicken **\$23.99**

Select Prime-rib, Slow Cooked to Medium Rare, and Teriyaki Chicken, served with Roasted New Potatoes, Wild Rice, Green Bean Almandine, Dinner Salad and Rolls

Raspberry Baked Salmon and Grilled Pork Loin **\$23.99**

Raspberry Marinade Salmon Fillet complimenting Perfectly Grilled Pork Tender Loin served with Roasted New Potatoes, Green Bean Almandine, Dinner Salad and Rolls

Bacon-Wrapped Fillet Mignon and Shrimp Scampi **\$29.99**

This dual entrée is sure to satisfy any appetite. Charbroiled, Bacon-Wrapped Fillet Mignon, Shrimp Scampi, with Roasted New Potatoes, Green Bean Almandine, Dinner Salad and Rolls

Cheesecake may be added to your menu selection for \$5.00 per person.

There is a minimum charge of 50 people for any Friday or Saturday evening event.

The Promotions are Dual Entrée Buffets; Plated Dinners are available for an additional \$2.00 per person.

Prices do not include the rental fee, tax or gratuity.

For more information or to book your next special event at Tascosa Golf Club please call Derek Whitney, our Food & Beverage Director at 371.7888.

Breakfast Selections

Minimum of 20 people required for buffet style breakfast.

A Good Start

\$5.99

Just enough to start your day, this selection includes Bagels, Muffins and an assortment of Juices and Coffee.

The Continental

\$7.99

This Breakfast includes assorted Muffins, Bagels, Donuts and Fresh Fruit accompanied with a variety of Juices and Coffee.

The Classic

\$9.99

Just like Mom used to make, this breakfast includes Scrambled Eggs, Hash Browns, Sausage, Bacon, Fresh Fruit, Toast and assorted Juices and Coffee.

Bar Options

Cash Bar

Individual guests pay for all alcoholic beverages. There is no additional charge to the host of the event. This is an attractive option if you do not want to encourage your guests to consume alcohol during the function, or if there are only a few guests that prefer to drink.

Limited Open Bar

The host sets a specific dollar amount for the bar. Guests drink without any cost to them until the pre-set limit has been reached. Once the pre-set limit is reached, the bar changes over to Cash Bar, and the guests are responsible for the charge of their beverages on an individual basis. The limit can be set for any denomination. If less than the limit set is used you will only be charged for what is consumed.

Modified Open Bar

Our most popular selection for wedding receptions includes unlimited beer, wine and soft drinks. A tab will be run through the duration of the party. At the end of the function, it will be the host's responsibility to settle this tab.

Deluxe Open Bar

A tab will be run during the entire party for all alcoholic beverages consumed by the guests. The total tab will be applied to the final bill at the conclusion of the event and settled accordingly.

Champagne and Special Request Wines

Every effort will be made to accommodate special requests for Champagnes and Wines. Please make requests to Tascosa Event Coordinator at least 2 weeks prior to your event. Additional charges may apply.

Alcoholic Beverage Prices

Domestic Draft	\$	3.00
Premium Draft	\$	4.00
Domestic Can	\$	3.00
Premium Bottle	\$	4.00
Domestic Keg	\$	225.00
Premium Keg	\$	325.00
House Wine	\$	5.00
House Wine – Bottle	\$	25.00
Well Liquors	\$	4.00
Call Liquors	\$	5.00
Premium Liquors	\$	6.00
Champagne – Bottle	\$	20.00