



Reception 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 basic package is designed for a five-hour reception with 100 or more guests. You have the freedom to choose from a variety of tasty cuisine and beverage options certain to satisfy any appetite.

Butterfield Trail Golf Club Policies

- A Function Contractual Agreement has to be finalized, approved and signed no later than **one month** prior to any function. This includes any and all menu and beverage selections, as well as any special arrangements that have been requested from Butterfield Trail Golf Club.
- A **\$1000.00** non-refundable booking deposit is required to hold the date for any functions.
- The private use of the Salida Del Sol restaurant for a wedding reception requires a minimum five-hour event with a minimum of 100 guests. Our Luncheon and Dinner menus can accommodate smaller parties.
- A one week guarantee is required confirming the final number of guests that will be attending the reception. This is to ensure that the proper arrangements have been made to accommodate the size of the event. The Club will be prepared to serve at least 10% over the guaranteed final number. Any amount of guests over the guaranteed amount will be added to the final bill according to agreed upon package price.
- Butterfield Trail Golf Club does not allow any staff member to violate Texas State Liquor Laws at any time. 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 use of nails, staples, thumbtacks, or masking tape on the walls is not allowed.
- The Club reserves the right to refuse serving alcoholic beverages to any questionable guest.
- **Payment Policy:** 50% of the estimated cost of the event shall be paid to Butterfield Trail Golf Club at the time the function contract is agreed upon (one month prior to the event). The remaining balance shall be paid to the Club when the final guaranteed number of guests is given (one week before the event date).

Weddings

Weddings are beautiful and special occasions, which should be enjoyed without stress and worry. We at Butterfield Trail Golf Club believe the bride and groom are most important at wedding receptions and we make sure that they are happy and comfortable. A bride and groom attendant is provided for the couple to attend to their personal items and needs throughout the reception. The kitchen staff will also prepare a Bride's Box for the new couples departure filled with delicious samples from the reception menu upon request. Complementary champagne will also be provided for toasting of bridal party.

Salida Del Sol and the Lake View Lawn are available by appointment for Wedding Portraits prior to the wedding. Our Events Coordinator can also provide assistance with limo service, hotel accommodations, bands, flowers, cakes, and other items.

To reserve a date for your event or for further information regarding a reception at Butterfield Trail Golf Club call (915) 772-1035 or (915) 471-6527.



Sunday Brunch Wedding Information

Butterfield Trail Golf Club offers a dining 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 hosting banquets, rehearsal dinners, business luncheons, retirement dinners, and other special events. The Salida Del Sol restaurant can accommodate up to 130 guests for a Brunch Wedding. For larger parties, Butterfield Trail can offer the use of the Lake View Terrace and Lakeview Lawn.

Butterfield Trail Golf Club offers a variety of options that allows you to custom design your meal. The following menus offer many selections of tasty cuisine that is sure to satisfy any appetite. If you have a special dish in mind that is not offered on the menus, simply discuss with our Sales & marketing Director and he/she will work with our exceptional culinary team to create your special meal.

Butterfield Trail Golf Club Policies

- A Function Contractual Agreement has to be finalized, approved and signed no later than **one month** prior to any function. This includes any and all menu and beverage selections, as well as any special arrangements that have been requested from Butterfield Trail Golf Club.
- A **\$1000.00** non-refundable booking deposit is required to hold the date for any Brunch Wedding.
- ***Brunch Weddings:*** Due to the nature of the golf industry, the private use of the Salida Del Sol restaurant requires a minimum of 50 guaranteed guests or \$2,500. All Brunch Weddings that do not meet the minimum requirement should be prepared to share the dining area with golfers.
- A one week guarantee is required confirming the final number of guests that will be attending. This is to ensure that the proper arrangements have been made to accommodate the size of the event. The Club will be prepared to serve at least 10% over the guaranteed final number. Any amount of guests over the guaranteed amount will be added to the final bill according to agreed upon meal price.
- Butterfield Trail Golf Club does not allow any staff member to violate Texas State Liquor Laws at any time. 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 use of nails, staples, thumbtacks, or masking tape on the walls is not allowed.
- The Club reserves the right to refuse serving alcoholic beverages to any questionable guest.
- **Payment Policy:** 50% of the estimated cost of the event shall be paid to Butterfield Trail Golf Club at the time the function contract is agreed upon (one month prior to the event). The remaining balance shall be paid to the Club when the final guaranteed number of guests is given (one week before the event date).

To reserve a date for your event or for further information regarding a reception at Butterfield Trail Golf Club call our Sales & Marketing Department at (915) 772-1035 or (915) 471-6527.



Sunday Brunch Wedding

\$25.95 per person

(Prices include white linen tablecloths, linen napkins, china, and silverware. Coffee, Juice and Tea Included.)

Brunch Menu:

Salad Bar: *Mixed Greens, Carrots, Cucumbers, Black Olives, Cherry Tomatoes, Croutons, and Parmesan Cheese. With Ranch, Balsamic, and Italian dressing.*

Fruit Display: *Cantaloupe, Honey Dew, Strawberries, Pineapple and Grapes.*

Omelet Station: *Have one of our Chefs create the perfect Omelet.*

Ingredients include: Eggs, Chorizo, Sausage, Ham, Bacon, Onions, Mushrooms, Tri-Colored Peppers, Spinach, and a variety of Cheeses.

Breakfast Options:

Pancakes, French Toast, O Brian Potatoes, Sausage, Bacon, and Scrambled Eggs.

Choose a Carving Station:

- **Stuffed Pork Tenderloin**
Oven roasted pork tenderloin sliced and topped with a fruit 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.
- **Prime Rib** (\$2.00 more per person)
Fire Roasted Prime Rib Seasoned to perfection served with Creamy horseradish.

Choose a Vegetable:

Steamed Vegetable Medley

Sautéed Green Beans with Onions and Herbs

Fire Roasted Corn on the Cobb

Grilled Zucchini and Squash

Green Bean Amandine

Steamed Baby Carrots

Roasted Corn Medley

Roasted Asparagus

Choose a Starch:

Roasted New Red Potatoes

Baked Potato with Sour Cream and Chives

Rice Pilaf with Almonds

Spanish Rice

Choice of Pasta served with Marinara or Alfredo Sauce.

Potatoes Au Gratin

Garlic Mashed Potatoes

Confetti Rice Medley

Refried Beans

The private use of Salida Del Sol during Brunch hours requires a minimum of 50 guaranteed guests or \$2,500. Any Sunday Brunch Wedding that does not meet the minimum requirements should be prepared to share the dining area with golfers.



Post Wedding Brunch Information

Butterfield Trail Golf Club offers a dining 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 hosting banquets, rehearsal dinners, business luncheons, retirement dinners, and other special events. The Salida Del Sol restaurant can accommodate up to 130 guests for a Post Wedding Brunch. For larger parties, Butterfield Trail can offer the use of the Lake View Terrace and Lakeview Lawn.

Butterfield Trail Golf Club offers a variety of options that allows you to custom design your meal. The following menus offer many selections of tasty cuisine that is sure to satisfy any appetite. If you have a special dish in mind that is not offered on the menus, simply discuss with our Sales & Marketing Director and he/she will work with our exceptional culinary team to create your special meal.

Butterfield Trail Golf Club Policies

- A Function Contractual Agreement has to be finalized, approved and signed no later than **one month** prior to any function. This includes any and all menu and beverage selections, as well as any special arrangements that have been requested from Butterfield Trail Golf Club.
- A **\$200.00** non-refundable booking deposit is required to hold the date for any Brunch function.
- ***Post Wedding Brunch:*** Due to the nature of the golf industry, the private use of Salida Del Sol restaurant for events with less than 50 guests is not available. All Brunches of 50 guests or less should be prepared to share the dining area with golfers.
- A one week guarantee is required confirming the final number of guests that will be attending. This is to ensure that the proper arrangements have been made to accommodate the size of the event. The Club will be prepared to serve at least 10% over the guaranteed final number. Any amount of guests over the guaranteed amount will be added to the final bill according to agreed upon meal price.
- Butterfield Trail Golf Club does not allow any staff member to violate Texas State Liquor Laws at any time. 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 use of nails, staples, thumbtacks, or masking tape on the walls is not allowed.
- The Club reserves the right to refuse serving alcoholic beverages to any questionable guest.
- **Payment Policy:** 50% of the estimated cost of the event shall be paid to Butterfield Trail Golf Club at the time the function contract is agreed upon (one month prior to the event). The remaining balance shall be paid to the Club when the final guaranteed number of guests is given (one week before the event date).

To reserve a date for your event or for further information regarding a reception at Butterfield Trail Golf Club call our Sales & Marketing Department at (915) 772-1035 or (915) 471-6527.



Post Wedding Brunch

\$21.95 per person

(Prices include white linen tablecloths, linen napkins, china, and silverware. Coffee, Juice and Tea Included).

Brunch Menu:

Salad Bowl: *Mixed Greens, Carrots, Cucumbers, Black Olives, Cherry Tomatoes, Croutons, and Parmesan Cheese with Ranch, Balsamic, and Italian dressing.*

Fruit Tray: *Cantaloupe, Honey Dew, Strawberries, Pineapple and Grapes.*

Omelet Station: *Have one of our Chefs create the perfect Omelet.*

Ingredients include: Eggs, Chorizo, Sausage, Ham, Bacon, Onions, Mushrooms, Tri-Colored Peppers, Spinach, and a variety of Cheeses.

Breakfast Options:

Pancakes, French toast, O Brian Potatoes, Sausage, Bacon.

Pasta Station: *Create Your Own Pasta*

Ingredients include: Penne, Linguini, and Wheat Pasta. Marinara, Alfredo Sauce, and Red Roasted Crème Sauce. Your Choice of Tri-Colored Peppers, Mushrooms, Red Onions, Artichokes, Sundried Tomatoes, Garlic, Pepperoni, Shrimp, Meatballs, Chicken, and Sausage. Garlic Bread

The use of Salida Del Sol restaurant during Brunch hours requires a minimum of 10 guaranteed guests. Any Brunch with less than 50 guests should be prepared to share the dining area with golfers.



Design Your Own Reception

Butterfield Trail Golf Club believes that individuals should have the right to custom design the type of reception they would like to host. This reception package includes many different food and beverage options for you to choose. In order to make this process as simple as possible, all prices listed include tax and gratuity. As you look through the package, use the following worksheet to make it easier for you to work with your budget.

Basic Outdoor Reception Package	\$4,500.00
Basic Indoor Reception Package	\$3,000.00

Add Package Upgrades:	Price		Amount	
Tiki Torches	<u>20.00</u>	x	_____	= _____
Outdoor Heater	<u>120.00</u>	x	_____	= _____
Additional Hour	<u>500.00</u>	x	_____	= _____

Food Options

Hors d'oeuvres Style	<u>30.00</u>	x	_____	= _____
Additional Hors d'oeuvre	<u>5.00</u>	x	_____	= _____
Additional Station	<u>8.00</u>	x	_____	= _____

Dinner Style (use highest priced item to figure cost)

Menu Item				
_____	_____	x	_____	= _____
_____	_____	x	_____	= _____

Beverage Options

Unlimited Sodas and Juice	<u>2.00</u>	x	_____	= _____
Beer and Wine	<u>15.00</u>	x	_____	= _____
Beer, Wine and Well Liquor	<u>20.00</u>	x	_____	= _____
Add Import Beer	<u>2.00</u>	x	_____	= _____
Add Call Liquor	<u>3.00</u>	x	_____	= _____
Add Premium Liquor	<u>6.00</u>	x	_____	= _____
Add Champagne	<u>4.00</u>	x	_____	= _____

<u>Wedding Ceremony</u>	<u>1000.00</u>		=	_____
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TOTAL RECEPTION COST = _____



Basic Outdoor Reception Package
\$4,500.00

Includes:

- ❖ *Five Hour Private use of Salida Del Sol, Lake View Terrace , and Lake View Lawn*
- ❖ *Elegant 40 x 80 Tent (accommodates up to 220 guests)*
 - *Includes: Tent Frame, Side Walls with windows, Four Chandeliers and/or Globe Lighting.*
- ❖ *22-25 Round Tables draped in White Linen Tablecloths with Linen Napkins*
- ❖ *220 Chairs with Chair Covers and color coordinated sash*
- ❖ *Cake Cutting Service*
 - *Our staff will cut your cake in uniform style, plate and serve the cake to your guests.*
- ❖ *Event Coordinator*
 - *Our Event Coordinator will work with you throughout the planning process and be on-site to help with the flow of the reception.*
- ❖ *Security*
 - *Security is required for any reception where alcohol is being served. There will be one security guard on property per 110 guests.*

UPGRADES:

- | | |
|--|--------------------------|
| ❖ <i>Tiki Torches</i> | <i>\$20.00 each</i> |
| ❖ <i>Charger Plates</i> | <i>\$1.50 each</i> |
| ❖ <i>Outdoor Heaters</i> | <i>\$120.00 each</i> |
| ❖ <i>Extend the Reception an Additional Hour</i> | <i>\$500.00 per hour</i> |
| ❖ <i>Lake View Lawn Wedding Ceremony</i> | <i>\$1000.00</i> |
| ○ <i>Includes 50 chairs, chair covers and color coordinated sash, rose petal runner, Roman Arch, set-up, immediate clean-up, and beautiful scenic backdrop</i> | |



Basic Indoor Reception Package
\$3000.00

Includes:

- ❖ *Five Hour Private use of Salida Del Sol (accommodates up to 130 guests without a dance floor, 120 guests with a dance floor)*
- ❖ *24-35 Square Tables draped in White Linen Tablecloths with Linen Napkins*
- ❖ *96-130 Chairs with Chair Covers and color coordinated sash*
- ❖ *Cake Cutting Service*
 - *Our staff will cut your cake in uniform style, plate and serve the cake to your guests.*
- ❖ *Event Coordinator*
 - *Our Event Coordinator will work with you throughout the planning process and be on-site to help with the flow of the reception.*
- ❖ *Security*
 - *Security is required for any reception where alcohol is being served. There will be one security guard on property per 110 guests.*

UPGRADES:

- ❖ *Charger Plates* ***\$1.50 each***
- ❖ *Extend the Reception an Additional Hour* ***\$500.00 per hour***
- ❖ *Lake View Lawn Wedding Ceremony* ***\$1000.00***
 - *Includes 50 chairs, chair covers and color coordinated sash, rose petal runner, Roman Arch, set-up, immediate clean-up, and beautiful scenic backdrop*



Food Options

Butterfield Trail Golf Club offer two types of food options for receptions. The first option features several hors d'oeuvres served throughout three hours of your reception. The second option is a dinner buffet to satisfy your guests. We will gladly accommodate whichever style you would like to offer.

Hors d'oeuvres Style Reception

\$30.00 per guest

Includes:

- ❖ *Hors d'oeuvres offered during three hours of your reception*
- ❖ *Choose four options from the Hors d'oeuvres Menu*
- ❖ *Choose One item from the Stations*
- ❖ *China*
- ❖ *Silverware*
- ❖ *Buffet Attendant*
- ❖ *Coffee and Tea Station*

Upgrades:

- ❖ *Additional Hors d'oeuvre* ***\$5.00 per guest***
- ❖ *Additional Station* ***\$8.00 per guest***

Dinner Style Reception

See Menu for Prices

Includes:

- ❖ *Additional hour before your reception*
- ❖ *Buffet style serving*
- ❖ *Choice of Salad*
- ❖ *Choose two options from the Dinner Menu to offer your guests*
- ❖ *Choose one vegetable dish to complement your main course selections*
- ❖ *Choose one starch option to complement your main course selections*
- ❖ *Dinner Rolls*
- ❖ *Buffet Attendant*
- ❖ *China*
- ❖ *Silverware*
- ❖ *Coffee and Tea Station*



Hors d'oeuvres Option:

(choose 5 of the following hors d'oeuvres and one station)

Breaded Chicken Tenders

Golden chicken strips served with a dipping sauce

Chip & Dip Trio

Guacamole, salsa and ranch dip w/ assorted chips

Assorted Finger Sandwiches

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

Spicy Chicken Wings

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

Baked Italian Meatballs

Italian meatballs baked in honey and barbeque sauce

Mini Quiche (Assorted)

Spinach, bacon and cheese quiche

Baked Brie en Croute

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

Beef Wellington

Beef tenderloin with mushrooms and onions wrapped in a puff pastry

Fresh Fruit & Vegetable Display

Elegant presentation of seasonal fruits & vegetables

Spinach and Artichoke Dip

Served hot or cold with assorted crackers

Southern Fried Catfish

Golden brown catfish fingers served w/ tartar sauce

Mini Chicken Quesadillas

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

Bacon Wrapped Scallops

Grilled bay scallops wrapped in bacon served with garlic butter sauce

Grilled Vegetable Display

Squash, zucchini, peppers and artichoke grilled and served with an accompanying sauce

Seafood Stuffed Mushrooms

Fresh mushroom tops filled with a delicious seafood stuffing.

Spanakopita

Spinach and Feta cheese enfolded by crispy, flaky phyllo dough

Shrimp Cocktail (passed)

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

Stations:

- **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.



Dinner Menu

(Choose two entrees, one starch, one vegetable, and salad)

(All dinners with over 75 guests are served buffet style or upon request for smaller parties)

Entrée Options:

Roasted Prime Rib	\$33.50
<i>Fire roasted prime rib, slow cooked and served with your choice of Creamy horseradish or au jus sauce.</i>	
Southwest Stuffed Pork Loin	\$30.50
<i>Served with a rich brown south west sauce.</i>	
Seared or Cedar Planked Cooked Salmon	\$30.50
<i>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.</i>	
Fire Roasted BBQ Baby Back Ribs	\$30.50
<i>Our Butterfield Baby Back Ribs, seasoned with our southwestern blend of spices, then slow roasted with our homemade bourbon BBQ sauce.</i>	
Lemon Pepper Tilapia	\$28.50
<i>Tilapia filet seasoned with fresh lemon pepper and broiled in a white wine sauce. Garnished with lemon wheels and fresh Thyme leaves.</i>	
Herb Roasted Breast of Chicken	\$28.50
<i>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.</i>	
Oven Roasted Smoked Turkey Breast	\$26.50
<i>Sliced and served in its natural juices, garnished with your choice of brown or cream gravy.</i>	
Honey Glazed Ham	\$26.50
<i>Boneless ham marinated in our unique sugar sauce and styled with fresh cloves, baked, thinly sliced and served in own juices.</i>	
Chicken Amandine	\$28.50
<i>A 6 oz. chicken breast grilled and topped with almonds and served with a meuniere sauce</i>	
Chicken Parmesan	\$28.50
<i>6 oz. chicken breast grilled and topped with marinara sauce and provolone cheese, served atop a bed of angel hair pasta.</i>	
Seafood Pasta	\$30.50
<i>Shrimp and scallops served in a cream sauce over angel hair pasta</i>	



Dinner Menu (continued)

Starch Options:

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:

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:

❖ 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*



Beverage Options

Unlimited Fountain Sodas and Juice

\$2.00 per guest

Bowl Options:

- **Margarita Bowl** ***\$85.00 per gallon*** (approximately 15 servings)
- **Signature Drink "Bowl"** ***\$85.00 per gallon*** (approximately 15 servings)
- **"Butterfield Bloody Mary" Bowl** ***\$85.00 per gallon*** (approximately 15 servings)
- **Mimosa Bowl** ***\$85.00 per gallon*** (approximately 15 servings)
- **Non Alcoholic Fruit Punch Bowl** ***\$50.00 per gallon*** (approximately 15 servings)
- **Champagne** ***\$27.00 per bottle***
- **House Wine** ***\$40.00 per bottle*** (1.5 Litre)
 - 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** ***\$10.00 per guest***
Choose: Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra
 - Additional Hour** **Add *\$3.00 per guest***
 - Domestic Bottled Beer and Wine** ***\$15.00 per guest***
Includes: Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra
Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon
 - Additional Hour** **Add *\$5.00 per guest***
 - Domestic Bottled Beer, Wine and Well Liquor** ***\$20.00 per guest***
Includes: Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra
Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon
Bourbon, scotch, gin, vodka, rum, tequila, and all mixes and garnishments
 - Additional Hour** **Add *\$7.00 per guest***



Bar Option Upgrades:

Import Beer

Add \$2.00 per guest

Premium Liquor

Add \$6.00 per guest

Champagne

Add \$4.00 per guest

➤ *Cash Bar*

(Beverages available to guests at a charge)

Cash Bar Prices (per drink)

Domestic Beer \$3.50

Well Liquor \$4.50

Import Beer \$4.50

Call Liquor \$5.50

Wine \$5.00

Premium Liquor \$6.50

Domestic Keg \$295.00

Premium Keg \$450.00

➤ *Bar Tab*

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

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

\$150.00

Butterfield Trail Golf Club does not allow any staff member to violate Texas State Liquor Laws at any time. 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.

(Wedding Receptions receive complimentary champagne for toasting of bridal party)



Grooms Outing

Weekday Rate	\$55 per player
Weekend Rate	\$70 per player

All rates include green fee, cart fee, personalized scorecards, cart signs, scoring, scoreboards, complimentary rental clubs and personalized yardage guide (customized logo'd golf balls available upon request and for additional cost)

Golf Club Rental \$35 per set

-Due to limited supply of rental sets, please make reservations for your group as early as possible

Custom Yardage Books \$6.50 each





Complete the experience with any of these
delicious choices...

Breakfast and Breaks

Sweet Start Break-\$5.95 pp

-Fresh Assorted Danish and Muffins, Fresh Whole Fruit, Granola Bars, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty "Tees"

South of the Trail Breakfast Burritos-\$6.95 pp

-Scrambled Eggs, Potatoes, Cheese, Tri Colored Peppers, Sausage, Wrapped in Flour Tortilla, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty "Tees"

Butterfield Breakfast Buffet - \$8.95 pp

-Scrambled Eggs, Hash browns, Sausage, Bacon, Pancakes and French toast, And Fresh Whole Fruit, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty "Tees".

Power Break-\$7.95 pp

Assorted Cereal, Whole Fresh Fruit, Yogurt Selection, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty "Tees"

In or out of the Box Lunches

Boxed Lunch-\$8.95 pp

-Ham and Turkey "Sandwedge" served with Lettuce, Tomato, American Cheese, Mustard and Mayonnaise, Fresh Fruit, Bag of Potato Chips and a Cookie

Boxed Turkey Avocado Wrap-\$9.95 pp

-Seasoned Thin-sliced Turkey with Mixed Greens, Diced Tomatoes, Guacamole, Alfalfa Sprouts and Seasoned Mayonnaise Wrapped in a Tomato/Spinach Flour Tortilla with a Bag of Potato Chips and a Cookie

Boxed Grilled Chicken "Sandwedge"-\$10.95 pp

-Grilled Seasoned Breast of Chicken with Choice of Toppings, Bacon, Swiss Cheese, American Cheese or Cheddar Cheese, Mushrooms, Sautéed Onions, Served with a Bag of Chips and a Brownie

Guacamole \$.50 more pp

Boxed Build Your Own Burger-\$11.95 pp

-8oz Fresh Ground Beef Patty with Choice of Toppings, Bacon, Swiss Cheese, American Cheese, Mushrooms, Sautéed Onions, Served with French Fries and a Cookie or a Brownie.

Guacamole \$.50 more pp

A minimum of 40 guests are required for a Buffet setting, event with 40 guests or less will be served plated

Prices are Subject to 8.25% State Tax and 20% Gratuity Charge



Lunches and Dinners

Taco Bar Buffett-\$10.95 pp

-Side House Salad, Fresh Ground Beef Tacos Served with Cheddar Cheese, Sour Cream, Guacamole, Diced Tomatoes, Spanish Rice, and Refried Beans, Cheesecake, Ice Tea and Water

Bratwurst Buffet-\$ 9.95 pp

- Beer Braised and Grilled Bratwurst with Choice of Toppings, Cheddar Cheese, Sauerkraut, Grilled Onions, Tri Colored Peppers, Mustard, Ketchup, and Jalapenos, Served with French Fries and a Brownie. Ice Tea and Water.

Deli Buffet-\$12.95 pp

-Fresh Cut Greens with choice of dressing, Cole Slaw, Potato Salad and Select Deli Sliced Ham, Turkey, Roast Beef, Swiss Cheese, American Cheese and Cheddar Cheese on White, Rye or Kaiser Breads, Accompanied with Sliced Tomatoes, Onions, Kosher Pickles, Mayonnaise and Mustard, Fresh Whole Fruit, Bag of Potato Chips and a Cookie.

Fajita Buffet-\$13.95 pp

-Side House Salad, Marinated Steak and Grilled Chicken Strips Served with Flour Tortillas, Shredded Cheese, Sour Cream, Guacamole, Diced Tomatoes, Spanish Rice, and Refried Beans, Cheesecake, Ice Tea and Water

BBQ Chicken & Brisket - \$14.95 pp

-Side House Salad, Chicken and Brisket Cooked in our "Butterfield BBQ Sauce," Served with Coleslaw, Assorted Dinner Rolls and Corn on the Cob, Apple, Cherry or Peach Cobbler, Iced Tea and Water

Boxed Build Your Own Burger-\$11.95 pp

-8oz Fresh Ground Beef Patty with Choice of Toppings, Bacon, Swiss Cheese, American Cheese, Mushrooms, Sautéed Onions, Served with French Fries and a Cookie or a Brownie (For Boxed BYOB chips will be served)

Guacamole \$.50 more pp

A minimum of 40 guests are required for a Buffet setting, event with 40 guests or less will be served plated

Prices are Subject to 8.25% State Tax and 20% Gratuity Charge



Golf Outing Beverage Options

Bar Options:

- **Domestic Keg** ***\$295.00 per keg***
(approx. 175 - 12oz servings. Price listed does not include gratuity)
- **Premium Keg** ***\$450.00 per keg***
(approx. 175 - 12oz servings. Price listed does not include gratuity)
- **Drink Tickets**
 - ***Domestic Beer & Soft Drinks*** ***\$3.50 per ticket***
 - ***Liquor, Beer, Wine & Soft Drinks*** ***\$6.00 per ticket***

- **Cash Bar**

(Beverages available to guests at a charge)

Cash Bar Prices (per drink)

Domestic Beer	\$3.50	Well Liquor	\$4.50
Import Beer	\$4.50	Call Liquor	\$5.50
Wine	\$5.00	Premium Liquor	\$6.50

Bar Tab

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

Beverage prices subject to 20% gratuity.