



WEDDING PACKAGES

Thank you for considering the Fort Worth Boat Club for your wedding reception. Our expert staff at the Club is here to help you with every detail! Whether you are planning a small gathering or a lavish reception, our staff will help you make your dream become reality! We have created three separate packages to ease the amount of decisions that have to be made for your wedding day.

Packet Includes:

- Wedding Package #1
- Wedding Package #2
- Wedding Package #3
- Bar Selections and Prices
- General Room and Event Information
- Vendor List

Together we can start planning your dream celebration!

WEDDING PACKAGE #1

FROM THE FARMER'S MARKET

ASSORTED FRESH FRUIT DISPLAY

DOMESTIC AND IMPORTED CHEESES

Assorted Breads and Crackers

VEGETABLE CRUDITES

Assorted Dips

BUFFET

ROASTED BEEF TENDERLOIN

Creamy Horseradish Sauce, Mustard

And Silver Dollar Rolls

LINGUINE AND FARFALLE PASTA

(Choice of Two Sauces)

Classic Alfredo, Marinara Sauce, or Basil Pesto Cream Sauce

MEATBALLS IN WINE SAUCE

CHICKEN TENDERS

Raspberry Chipotle Dipping Sauce

CHINESE EGG ROLLS

Ginger Sesame Dipping Sauce

Iced Tea and Coffee Service

\$40.00 per Person

Prices include a 20% service charge and all applicable taxes

WEDDING PACKAGE #2

ASSORTED PASSED HORS D'OEUVRES

CRABMEAT STUFFED MUSHROOMS

FRANKS IN PASTRY

TAQUITOS WITH BEEF OR CHICKEN

FROM THE FARMER'S MARKET

ASSORTED FRESH FRUIT DISPLAY

DOMESTIC AND IMPORTED CHEESES

Assorted Breads and Crackers

VEGETABLE CRUDITES

Assorted Dips

BUFFET

ROASTED BEEF TENDERLOIN

Creamy Horseradish Sauce, Mustard
And Silver Dollar Rolls

MARTINI MASHED POTATO BAR

TOPPINGS:

Cheddar Cheese, Pico de Gallo, Broccoli Cheese Sauce, Chorizo Sausage,
Smoked Apple wood Bacon Bits and Sautéed Mushrooms

SHRIMP STATION

(5 Pieces of Shrimp per Person)
Cocktail Sauce and Lemons

MUNCHIE STATION

Tortilla Chips, Guacamole and Salsa, Pico De Gallo
and Sour Cream

Iced Tea and Coffee Service

\$40.00 per Person

Prices include a 20% service charge and all applicable taxes

RECEPTION MENU

CARVING STATIONS

Per 100 people

Roasted Beef Tenderloin

Creamy Horseradish Sauce, Mustard
And Silver Dollar Rolls

\$695.00

Roasted Steamship Round of Beef

Creamy Horseradish Sauce, Mustard
And Silver Dollar Rolls

\$625.00

Whole Roasted Turkey Breast

House Cranberry Sauce, Mustard
And Cornbread Muffins

\$410.00

Baked Ham

House Gravy
And Silver Dollar Rolls

\$375.00

Roasted Prime Sirloin

Creamy Horseradish Sauce, Mustard
And Silver Dollar Rolls

\$500

Carving Attendant Fee of \$75.00

Prices include a 20% service charge and all applicable taxes

HORS D'OEUVRES

\$8 per Person, Passed for 45 minutes
Please Choose a Variety of 5 hors d'oeuvres

Beef and Chicken Flautas

Crabmeat Stuffed Mushrooms

Mini Beef Empanadas

Chinese Egg Rolls

Meatballs in Wine Sauce

Spanakopita

Chicken Quesadillas Cornucopia

Mushroom Vole Au Vent

Fried Zucchini

Fried Mushrooms

Potato Skins with Chili Meat and Cheese

Assorted Mini Quiche

Chicken Tenders with Raspberry Chipotle Sauce

Franks in Pastry

Parmesan Stuffed Artichokes

Fried Mozzarella Cheese

Prices include a 20% service charge and all applicable taxes

RECEPTION MENU

PREMIUM HORS D'OEUVRES

\$11 per Person, Passed for 45 minutes
Please Choose a Variety of 5 hors d'oeuvres

Smoked Salmon Canapés

Bacon Wrapped Shrimp

Bacon Wrapped Scallops

Pecan Chicken Breast Fritter

Mini Chicken Brochettes

Cocktail Shrimp on Ice with Cocktail Sauce

Asparagus and Goat Cheese wrapped in Filo

Mini Crab Cakes

Escargot in Mushroom Caps

RECEPTION MENU

Plated Dinner Menu

Roast Beef with Mushroom Sauce

Potatoes Au Gratin
Broccoli, Cauliflower, and Carrot Medley
\$22.75

Chicken Marsala

Garlic Mashed Potatoes
Green Beans Almandine
\$21.50

Chicken Parmesan

Linguine Pasta
Zucchini and Yellow Squash Casserole
\$21.40

Prime Rib with Au Jus and Horseradish Sauce

Twice Baked Potato
Spinach and Broiled Tomato
\$31.50

Prices include a 20% service charge and all applicable taxes

Filet Mignon with Green Pepper Corn Sauce

Parsley New Potatoes
Asparagus
\$21.95

New York Strip Steak

Roasted New Potatoes
Steamed Broccoli
\$27.75

Grilled Pork Tenderloin with Honey Lime Mustard Sauce

Fresh Mashed Potatoes
Peas and Carrots
\$22.75

RECEPTION MENU

THEMED BUFFETS

30 guests or more

Country Buffet

Fried Catfish Strips
Chicken Fried Chicken
Garlic Mashed Potatoes
Corn and Green Beans
Cobbler for Dessert
\$17.75

Mexican Buffet

Cheese and Chicken Enchiladas
Mexican Rice
Refried Beans
Chips and Salsa
Sopapillas for Dessert
\$16.50

Pasta Buffet

Bowtie, Linguine, and Penne Pasta
Alfredo and Marinara sauce
Garlic Bread
Salad Bar
Italian Cream Cake for Dessert
\$18.95

Prices include a 20% service charge and all applicable taxes

Surf & Turf Buffet

Prime Rib and Fried Shrimp
Parmesan Stuffed Tomatoes
Roasted Red Potatoes
Double Chocolate Thunder Cake
\$28.95

Hamburger and Hot Dog Buffet

Build your own Hamburger
Build your own Hot Dog
Potato Salad
Baked Pinto Beans
Brownies for Dessert
\$15.95

BBQ Buffet

BBQ Brisket, Ribs, & Chicken
Baked Pinto Beans
Potato Salad
Cobbler for Dessert
\$23.95

Prices include a 20% service charge and all applicable taxes

Dessert Stations

Chocolate Fountain Station

Includes Melted Chocolate with Choice of 4 dippers:

Pretzels, Marshmallows, Strawberries, Sliced Pineapples, or Bananas

\$6.00 per person

Assorted Dessert Station

Choice of three:

Includes Key Lime Pie, Double Chocolate Thunder Cake, Italian Cream Cake, Dark & White
Chocolate Cheesecake

\$8.00 per person

Martini Glass Surprise

Choice of three:

Mini Desserts

Cheesecake

Mixed Petit Fours

Oreo Cookie

Brownie

\$6.00 per person

Banquet Bar Prices

Wine and Champagne per Bottle

House Wine

Gabbiano Pinot Grigio	\$18.00
Woodbridge Chardonnay	\$40.00
Markwest Pinot Noir	\$34.00
Woodbridge Merlot	\$40.00
Woodbridge Cabernet	\$40.00

House Champagne

Cristalino	\$23.00
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Canned Domestic Beers \$3.50

Coors Light, Coors Miller Lite, Bud Light, Budweiser

Bottled & Imported Beers \$4.50

Heineken, Corona, Shiner Bock, Michelob Ultra

<u>Liquor</u>	<u>House Bar \$5.00</u>	<u>Premium Bar \$6.00</u>
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Vodka	Smirnoff	Grey Goose
Gin	Bombay	Tanqueray
Rum	Bacardi	Mount Gay
Bourbon	Jim Beam	Jack Daniels
Scotch	Dewars	Glenlivet
Blends	Seagrams	Crown Royal
Tequila	Sauza	Patron Silver

Cordials \$6.00

Kahlua, Grand Marnier, Baileys, Amaretto, B&B

Miscellaneous

Soft Drinks	\$2.00
Perrier, Bottled Water	\$2.00
Assorted Juices	\$2.00
Lemonade (per gallon)	\$20.00
Coffee (per gallon)	\$20.00
Iced Tea (per gallon)	\$20.00
Bartender Fee	\$75.00

