

Augusta Pines

18 Augusta Pines Drive | Spring, Texas 77389

Special Occasions

281-290-1958 | apoccasions@tour18inc.com

General Information

Dues and Fees

- \$750 room fee for the full banquet room
- \$350 room fee to use half of banquet room
- Charges includes the room rental, utilities, and service ware used during function
- \$650 ceremony fee to hold your wedding on the club property
- Charge includes the site (Inside Ballroom or on the Courtyard Lawn)
- \$85 Server Fee (per server) for Banquet Room Events
- Ice Sculptures \$200 (single block of ice)

Included With All Banquet and Reception Presentations

- Unlimited coffee and tea service
- 72-inch round tables set with linen
- Skirted buffet, cake, and book tables
- Elegant glass candle urns to adorn the dining tables or round mirrors and bubble bowls
- A special event coordinator to assist you at all times
- A professional staff to ensure that your event is a memorable one

Guidelines and Policies

- 20% service fee and 7.25% tax will be added to the final bill
- \$1,000 dollar non-refundable deposit is required to reserve any part of the Ballroom for a specific date
- Full amount of the deposit will be applied to the final bill
- \$5,000 minimum for food and beverage (before tax & gratuity) for Saturday night events
- \$3,500 minimum for food and beverage (before tax and gratuity) for Friday evening and Sunday events
- All food and beverages consumed at the facility must be purchased from Augusta Pines Golf Club
- All prices are subject to change at any time without notice

Payment Information

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- Any cancellation after deposit has been remitted will result in the loss of the entire deposit amount
- One half of the total estimated charges are due 30 days prior to event, with the remainder due 7 days before event
- A guaranteed number of guests must be given 7 days prior to event
- Charges will be based on guarantee or actual number served, whichever is greater
- Any outstanding balance due to hosted bar or extra guests shall be paid in full by the conclusion of the event

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Specialty Brunch Menus

Silver Package

Fresh Fruit Presentation and Breakfast Breads

Scrambled Eggs

Bacon/Sausage

Mini Cheese Blintz

French Toast with Fresh Berries

Mouth Watering Chicken Crepes with Mushroom Sauce over Wild Rice

Cost

\$17.95

Gold Package

Fresh Fruit Presentation and Breakfast Breads

Scrambled Eggs

Bacon/Sausage

Breakfast Potatoes

Blackened Snapper with Citrus Rum Glaze

Omelet's made to Order

Assorted Desserts

Cost

\$21.95

Platinum Package

Fresh Fruit Presentation and Breakfast Breads

Scrambled Eggs

Bacon/Sausage

Breakfast Potatoes

Gulf Crab Cakes with Red Pepper Sauce and Tomato Relish

Carved Prime Rib of Beef

Assorted Desserts and Pastries

Cost

\$26.95

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Dinner Buffet Presentation

Entrée prices include a house Salad with dressings, one entrée selection, a medley of seasonal vegetables & chef's choice appropriate starch accompaniment, and an assortment of fresh baked bread with creamy butter.

<u>Chicken</u>	<u>Cost</u>
Chicken Picatta sautéed chicken breast with butter sauce and angel hair pasta	\$20.95
Lemon Chicken lightly crusted chicken breast topped with lemon butter	\$20.95
Chicken Parmesan with bread crumbs; marinara and Italian cheeses	\$21.95
Chicken Cordon Bleu stuffed with honey ham and Swiss cheese	\$21.95
<u>Seafood</u>	<u>Cost</u>
Atlantic Salmon with lemon dill sauce	\$23.95
Snapper Pontchartrain with shrimp and crab in a white wine sauce	\$24.95
Seafood Gumbo and Shrimp Scampi over a bed of rice	\$25.95
<u>Pasta</u>	<u>Cost</u>
Lasagna Florentine alfredo four cheese lasagna, with freshly sautéed spinach	\$18.95
Veal Parmesan on top of fettuccini alfredo	\$21.95
<u>Beef</u>	<u>Cost</u>
Smoked Prime Rib with horseradish sour cream sauce	\$25.95
Smoked Beef Tenderloin with poblano cream sauce	\$26.95
<u>Desserts</u>	<u>Cost</u>
New York Style Cheesecake with Fresh Strawberries	4.95
Bread Pudding with Bourbon Sauce	4.95
Dark Chocolate Mousse Cake	4.95
Italian Cream Cake	4.95
Assorted Cakes, Tarts, and Mini Desserts	4.95

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Specialty Dinner Buffet Presentations

There will be a \$60 carver fee per station

The Charleston

Cost

A Welcome Table with Fresh Seasonal Fruit Display
Imported and Domestic Cheese Tray with Assorted Crackers
Two short Pastas with Alfredo and Marinara Sauce
With Pasta Attendant
Salad with Assorted Dressings
Chef Carved Top Round of Beef with Horseradish Sour Cream
Seasonal Vegetable Medley and Garlic Mashed Potatoes
Assortment of Fresh Baked Breads with Creamy Butter
One House Prepared Dessert (or Cutting Service of your Wedding Cake)
Unlimited House Blend Coffees and Gourmet Teas

\$30.95

The Savannah

Cost

A Welcome Table with Fresh Seasonal Fruit Display
Imported and Domestic Cheese Tray with Assorted Crackers
Selection of two Hot Hors d'oeuvres
Salad with Assorted Dressings
Chef Carved Top Round of Beef with Sauce Au Jus
Choice of one additional Entrée
Seasonal Vegetable Medley and Garlic Mashed Potatoes
Assortment of Fresh Baked Breads with Creamy Butter
One House Prepared Dessert (or Cutting Service of your Wedding Cake)
Unlimited House Blend Coffees and Gourmet Teas

\$35.95

The Augusta

Cost

A Welcome Table with Fresh Seasonal Fruit Display
Imported and Domestic Cheese Tray with Assorted Crackers
Selection of two Hot Hors d'oeuvres
Salad with Assorted Dressings
Chef Carved Prime Rib with Sauce Au Jus
Two Short Pastas with Alfredo and Marinara
With Pasta Attendant
Additional Entrée or Additional Carving Station
Seasonal Vegetable Medley and Garlic Mashed Potatoes
Assortment of Fresh Baked Breads with Creamy Butter
One House Prepared Dessert
(Or Cutting Service of your Wedding Cake)
Unlimited House Blend Coffees and Gourmet Teas

\$39.95

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Bar Packages

Packages are for four hours

<u>Platinum Package</u>	<u>Cost</u>
House Wine (Chardonnay, Merlot, White Zinfandel)	\$27.95
Domestic Keg Beer, Champagne, Sodas, and Premium Brand Liquors	
<u>Gold Package</u>	<u>Cost</u>
House wine (Chardonnay, Merlot, White Zinfandel)	\$24.95
Domestic Keg Beer, Champagne, Sodas, and Well Brand Liquor	
<u>Silver Package</u>	<u>Cost</u>
House wine (Chardonnay, Merlot, White Zinfandel)	\$18.95
Domestic Keg Beer, Champagne, Sodas	
<u>Specialty Package</u>	<u>Cost</u>
House Wine (Chardonnay or White Zinfandel)	\$17.95
Domestic Beer & Sodas	
<u>Hosted Bar / servings</u>	<u>Cost</u>
House Wine	\$5.50
House Champagne	\$5.50
Bottled beer	\$3.00
Well/House liquors	\$5.50
Premium liquors	\$6.50
Ultra Premium liquors	\$8-\$12
Sodas	\$1.50
<u>Specialty Drinks</u>	<u>Cost</u>
Champagne Punch / gallon	\$50
Fruit Punch / gallon	\$30
Beer / Keg	\$250
House Wine/bottle	\$24
House Champagne/bottle	\$26
Frozen Pina Colada, Margarita or Daiquiri / serving	\$6.50

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Lunch Buffets

Available before 4pm

Includes

Salad with Assorted Dressings
One Entrée Selection
A Medley of Seasonal Vegetables
Chef's Choice of an Appropriate Starch
Assorted Fresh Baked Breads with Whipped Butter
Gourmet Coffee & Iced Tea

Entrée Selections

	<u>Cost</u>
Lemon Chicken lightly crusted chicken breast topped with lemon butter	\$16.95
Chicken Parmesan with bread crumbs, marinara, and Italian Cheeses	\$16.95
Chicken Cordon Bleu stuffed with honey ham and Swiss Cheese	\$17.95
Chicken Picatta sautéed chicken breast with butter sauce and angle hair pasta	\$16.95
Lasagna Florentine alfredo based cheese lasagna with fresh spinach	\$15.95
Atlantic Salmon served with lemon dill sauce	\$17.95
Snapper Pontchartrain with shrimp & crab in a white wine sauce	\$18.95
Smoked Prime Rib with horseradish sour cream sauce	\$23.95
Smoked Beef Tenderloin with poblano cream sauce	\$25.95

Dessert Selections

	<u>Cost</u>
Chocolate Mousse	\$3.95
Carrot Cake with Cream Cheese Icing	\$3.95
Assorted Mini Desserts	\$3.95
Assorted Cookies and Brownies	\$3.95

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Fairway Buffets

Texas Buffet

Smoked brisket and BBQ Chicken
Potato Salad & Cole Slaw, Pickles, Onions and Peppers
Ranch Style Beans, Corn on the Cobb and homemade rolls
Chef's dessert

Cost
\$16.95

Clubhouse Cook-Out

Chicken Fried Steak & Country Gravy, Baked Chicken,
Mashed Potatoes, Seasonal Mixed Vegetables, Tossed Salad, Bread and Butter
Chef's Dessert

Cost
\$16.95

Tour Tex-Mex

Chicken & Beef Fajitas, Cheese Enchiladas
Flour Tortillas, Salsa, Guacamole, Sour Cream, Cheese
Refried Beans, Fiesta Rice, Chips and Salsa
Sopapillas with Honey

Cost
\$16.95

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Compliment Your Dinner with an Hour of Hor d'oeuvres

<u>Hot Hor d'oeuvres / person – 2 servings each</u>	<u>Cost</u>
Assorted Petite Quiches	\$4.00
Home Style Chicken Tenders	\$4.00
Beef or Chicken Sauté	\$4.50
Seafood Crepe Bundles	\$4.00
Vegetable Spring Rolls	\$4.00
Chicken & Pineapple Brochettes	\$4.00
Beef Brochette	\$4.00
Stuffed Mushrooms	\$4.00
Mini Crab Cakes	\$4.50
Scallops in Bacon	\$4.50
Miniature Beef Wellingtons	\$4.25
Feta & Spinach Turnovers	\$4.00
<u>Cold Hor d'oeuvres / person – 2 servings each</u>	<u>Cost</u>
Jumbo Shrimp on Ice with Cocktail Sauce & Lemon	\$6.00
Prosciutto Wrapped Asparagus with dipping sauce	\$4.00
Smoked Chicken Quesadilla	\$4.00
Assorted Gourmet Canapé's	\$4.00
Fresh Mozzarella and Roma tomato Bruschett	\$4.00
Assorted Crostini	\$4.00
<u>Displays / person</u>	<u>Cost</u>
Whole Salmon Display with Condiments	\$3.00
Artichoke Dip with Crostini and Assorted Crackers	\$3.00
Tropical Fruit Presentation	\$3.00
Tropical Fruit Presentation (add chocolate strawberries)	\$3.75
Domestic and Imported Cheese Display	\$3.00
Vegetable Crudités with dipping sauce	\$3.00
Assorted Miniature Pastries and Tarts	\$3.95
<u>Carving Stations / person</u>	
Whole Round of Roast Beef Carved with Condiments and Mini-rolls	\$4.25
Smoked Turkey Carved with Condiments and Mini-rolls	\$4.25
Honey Glazed Ham Carved with Condiments and Mini-rolls	\$4.25
<i>Carver Fee /station</i>	<i>\$60.00</i>
<u>Chef Attended Specialty Stations / person</u>	<u>Cost</u>
Bowtie and Penne pasta, Marinara and Alfredo Sauces, and sautéed vegetables	\$5.00