

2021 WEDDING GUIDE



AT THE BATTLEGROUND GOLF COURSE

1600 GEORGIA AVENUE | (281) 478-4653 | WWW.BATTLEGROUNDGOLFCOURSE.COM

CONGRATULATIONS!



Please allow us a moment to introduce you to The Battleground Golf Course.

The Battleground Golf Course is the premier wedding venue in Houston, Texas. Conveniently located 15 miles east of downtown Houston you and your guests will be captivated by the stunning backdrop of the lush golf course and Texas sunsets as you exchange your "I Do's" in front of family and friends in the beautifully landscaped Ceremony Site with custom arch. Afterwards celebrate your marital bliss in the contemporary Sycamore room which features panoramic floor to ceiling windows, an outdoor deck and seating for up to 200 guests.

The Battleground's catering professionals will make your planning process seamless with the utmost attention to detail from start to finish.

Enclosed you will find our ceremony & wedding packages, all of which are 100% customizable.

We would like to personally invite you to visit The Battleground Golf Course. Please contact the Sales Director to schedule an appointment to tour the venue and build a custom proposal for your dream wedding.

We look forward to creating a memorable day for you and your guests!

Ceremony Packages



Overlooking the Pond under our Large Oak Tree. Adorned with Rustic Archway & Elevated Platform.
Comes with White padded garden chairs, access to power, 1 hour rehearsal the day before,
and one of our professional a consultants to assist in planning your ceremony.

Saturday

Prices Dependent on
Date & Seasonality

Friday & Sunday

Prices Range
Dependent on Date & Seasonality

Ceremony Only

Prices Range from \$500 to \$1,500
Dependent on Date & Seasonality

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Reception Packages

Simply Elegant

Exclusive Event Space
5 Hours of Event Time
One Hors D'Oeuvres
Buffet Dinner Service
Unlimited Beverage Station
Cake Cutting Service
Private Bartender & Bar Setup
Ivory or Black Table Linen
Dance Floor (15' x 15')
Complimentary Self Parking

Lasting Love

Exclusive Event Space
5 Hours of Event Time
Selection of Two Hors D'Oeuvres
Buffet Dinner Service
Unlimited Beverage Station
Cake Cutting Services
Private Bartender & Bar Setup
Champagne & Sparkling Cider Toast
One Hour of Hosted House Bar
Ivory or Black Linen
Your Choice of Napkin Color
Ivory or Black Spandex Chair Covers
Dance Floor (15' x 15')
Complimentary Self Parking

Ever After

Exclusive Event Space
6 Hours of Event Time
Selection of Four Hors D'Oeuvres
Buffet Dinner Service
Unlimited Beverage Station
Cake Cutting Services
Private Bartender & Bar Setup
Champagne & Sparkling Cider Toast
Three Hours of Hosted Call Bar
Champagne Greeting
Wine Service with Dinner
Satin or Taffeta Linen Overlays
Your Choice of Napkin Color
Ivory or Black Spandex Chair Covers
Ceiling Draping
6 Uplights
Dance Floor (15' x 15')



Lonestar Custom Buffet

Buffet Includes Warm Rolls & Butter

SALAD

Choose 2

Baby Kale, Spinach, Arugula, Seasonal Berries, Candied Pecans, Feta & Raspberry White Balsamic Vinaigrette

Charred Caesar Salad, House Made Focaccia Croutons & Zesty Caesar Dressing

Spinach with Candied Bacon, Roasted Beats, Feta & Warm Sherry Bacon Vinaigrette

ENTREE

Choose 2

Gourmet Fettuccine Pasta & Chicken with a Herb Cream Sauce

Pan Seared Chicken Marsala or Napa Wine Cream Sauce

Braised Boneless Short Ribs with Caramelized Mirepoix & Bordelaise Sauce

Rosemary Garlic Roasted Top Sirloin with Caramelized Onion

Jus & Creamed Horseradish

Achiote Marinated Salmon with Ancho BBQ Sauce

ADD A CARVING STATION

Chef Attendant (1/75) | \$100

Steamship Round, Horseradish Cream & Rosemary Jus

Mustard & Rosemary Crusted Prime Rib

Saffron & Tomato Braised Lamb Leg with Mint Pesto

ACCOMPANIMENTS

Choose 3

Roasted Fingerling Potatoes with Caramelized Onions

Sauteed Broccolini with Roasted Herb Butter

Traditional Rice Pilaf

Seasonal Vegetable Medley

Bacon Cheddar Mashed Potatoes

Truffled Mac n' Cheese

French Beans with Caramelized Onions & Almonds

Roasted Brussels Sprouts, Bacon & Parmesan Cheese

Pricing subject to 21% Service Charge & Current Sales Tax

Hors D'Oeuvres

Displayed

Gourmet Meats & Cheese

Assorted Meats and Gourmet Cheeses
with a Variety of Crackers

Fresh Market

Fresh Seasonal, Marinated, Grilled & Pickled Vegetables Served
with Hummus & Flatbread

Fiesta

House-Made Tortilla Chips with Trio of Salsas
Roasted Tomato, Tomatillo & Pico de Gallo

Mediterranean

Roasted Garlic Hummus, Baba Ghanouj, Diced Cucumber,
Tzatziki & House Made Pita Chips

Crostini Bar

Traditional Tomato Basil Bruschetta, Olive Tapenade, Strawberry
Mint Bruschetta with Toasted French Bread Crostini

Cheese Monger

Brie, Manchego, Gruyere, Aged Cheddar with Whole Grain
Mustard, Raspberry Rose Jam, Marinated Olive Medley, Fresh
Berries, Crackers & Flatbreads

Fresh Fruit

Fresh Sliced Seasonal Fruit & Berries Served with Strawberry
Yogurt Dip



Enhancements & Late Night Snacks

Mac n' Cheese

Traditional Cheese Sauce with
Radiator Pasta

Assorted Toppings to include Applewood
Smoked Bacon Crumbles, Crumbled
Chorizo, Grilled Chicken, Grilled Shrimp,
Blanched Broccoli, Roasted Corn, Black
Beans, Caramelized Onions, Diced
Tomatoes & Crispy Jalapenos



Sliders

Meatloaf Sliders

Homestyle Meatloaf on Mini-Pub Bun
Gourmet Barbecue Sauce



Pretzel Bites

Served Warm with Craft Beer Cheese



Street Tacos

Choose 2: Pork Carnitas,
Mojo Marinated Chicken, Mahi Mahi
Assorted Toppings to include Corn & Black
Bean Salad, Tomatillo Salsa, Shredded
Lettuce, Diced Tomato, Oaxaca Cheese &
Cilantro Lime Crema & Your Choice of Warm
Tostadas or Flour Tortillas

Nacho Bar

House Made Tortilla Chips
Assorted Toppings to Include Cheese
Sauce, Jalapenos, Diced Tomatoes, Black
Beans, Shredded Chicken, Taco Ground
Beef, Salsa & Sour Cream

Enhancements & Late Night Snacks

Cookies & Milk

Assortment of Cookies
& Milk Shooters

S'mores Bar

Marshmallows, Gram Crackers
& Assortment of Chocolate Bars

Donuts Galore

Assortment of Donuts to include Powered,
Sprinkles, Cinnamon Sugar, Chocolate & Glazed
Donuts

Assorted Breakfast Tacos

Scrambled Eggs, Cheese, Sausage or Bacon and
Potatoes. Served with Salsa

All Day Wedding Coordination

Coordinator to Assist with Ceremony & Reception Setup
Including Client Decorations, Place Cards (Delivered in
Alphabetical Order), Centerpieces, Guest Book, etc.

Waiver Must Be Signed

Bridal Sweets

Champagne
Seasonal Fruit with Strawberry Yogurt Dip
Vegetable Crudites with Hummus, Ranch & Fresh Pita Wedges
Turkey Club Wraps

Grooms Grub

Domestic Beer
Chips & Queso with Salsa
Chicken Tenders with BBQ & Buffalo Sauce, Fries
Carrots & Celery with Ranch



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Bar

Host by the Hour

We offer many all inclusive hourly bar options from Beer & wine only to a Full hosted bar

House

Popov Vodka, English Guard Gin, Early Times Whiskey,
Clan BcGregor Scotch, Pepe Lopez Tequila,
Ronrico White Rum

Call

Stolichnaya Vodka, Tanqueray Gin, Jack Daniels,
Segram's 7, Jim Beam, Milagro Silver & Gold,
Captain Morgan, Flor De Cana White Rum

Premium

Tito's Vodka, Hendricks Gin, Tullamore Dew, Tin Cup,
Crown Royal, Don Julio Silver & Gold

Beverages by the Glass

Champagne
House Wine
House Cocktails
Call Cocktails
Premium Cocktails
Extra Premium Cocktails
Domestic Draft Beer
Premium Draft Beer
Domestic Bottled Beer
Premium Bottled Beer
Soft Drinks
Red Bull



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