



2010 Banquet Menu

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Breakfast

6:30am – 10:00am

Continental Breakfast

\$7.00

Assorted breakfast breads, cinnamon rolls and homemade pastries

Bagels and English muffins

Assorted fruit yogurt

Assorted seasonal fresh fruit

Selection of fresh juices

Milk

Starbucks house blend

Tazo iced tea

Breakfast Buffet

\$9.99

Fluffy scrambled eggs

Crispy fried Idaho potatoes

Lean sausage patties or links

Smoked bacon

Assorted breakfast breads, cinnamon rolls and homemade pastries

Bagels and English muffins

Buttermilk pancakes, home-style French toast or waffles

Assorted fruit yogurt

Selection of cereals and oatmeal

Assorted seasonal fresh fruit

Biscuits and country gravy

Chef's choice specialty breakfast item

Selection of fresh juices

Milk

Starbucks house blend

Tazo iced tea

Minimum of 30 people

A "Chef's Choice" plated breakfast consisting of a combination of breakfast entrees will be served to groups with less than 30 people.

18% Service charge & applicable tax will apply

Meeting Break

\$13.99

Pre-Meeting Break

Starbucks house blend
A variety of soft drinks
Assortment of bottled juices
Tazo iced tea
Bottled water

Mid-Morning Break

Starbucks house blend
A variety of soft drinks
Assortment of bottled juices
Tazo iced tea
Bottled water

Assortment of fresh pastries and seasonal fresh fruit

*Add bagels and cream cheese, English muffins, fresh jam, hot croissant
breakfast sandwiches or egg, cheese and sausage burritos - \$3.99

Mid-Afternoon Break

Starbucks house blend
A variety of soft drinks
Assortment of bottled juices
Tazo iced tea
Bottled water

Chef's choice freshly baked goods and snacks

*Add nachos, cheese sauce, salsa and sour cream, chips and dips - \$4.99

18% service charge & applicable tax will apply

International Lunch Buffet

11:30am-1:00pm

\$11.99

Country club salad bar, dressings
Sliced tomatoes, onions, pickles and lettuce
Shaved ham, turkey, roast beef
Relish tray and condiments
An assortment of fresh specialty breads and rolls
Cold salads
Potato chips
Soup Dujour
Chef's choice starch
Chef's choice hot entrée
Chef's choice fresh vegetable
Chef's choice dessert
Tazo iced tea
Starbucks house blend
Minimum of 30 people

Lunch – Plated Meals

All lunch entrées, chef's choice dessert, Tazo ice tea and Starbucks house blend.

Add soup or house salad to any meal - \$2.99

Tanglewood Burger

\$11.99

Charbroiled hamburger on a fresh bun with lettuce, dill pickle, sliced tomato and onion with Tanglewood fries.

Rueben Sandwich

\$10.99

Thin sliced corn beef topped with sauerkraut and laced with Swiss cheese and Thousand Island dressing on rye with Tanglewood fries.

Malibu Chicken Sandwich

\$10.99

Boneless breast of grilled chicken topped with bacon, melted cheese, and sautéed onions served on a warm toasted bun with Tanglewood fries.

18% service charge & applicable tax will apply

Club Sandwich

\$10.99

A triple layer sandwich with turkey, ham, bacon, Swiss and American cheese, lettuce, tomato and mayo with chips

Chef Salad

\$9.99

Julienne turkey and ham, assortment of cheeses, hard-boiled egg, tomato wedges served over leafy mixed greens with choice of dressing

French Dip

\$11.99

Thin sliced beef with mozzarella cheese and served on a French hoagie with Au Jus and Tanglewood fries

Philly Cheese Steak Sandwich

\$11.99

Thinly sliced tender beef sautéed with bell peppers, onions, mozzarella cheese served on a French hoagie with Tanglewood fries

Chicken Salad Croissant

\$9.99

A blend of chicken, fresh celery, mayo and seasonings served on a buttery croissant with fresh fruit

Grilled Chicken Caesar Salad

\$11.99

Grilled chicken breast and romaine lettuce mixed with Caesar dressing and parmesan cheese

Tanglewood Southwestern Salad

\$11.99

A mix of greens tossed with corn strips, shredded cheddar cheese house spicy southwest dressing, Pico de Gallo, fajita chicken strips, guacamole and sour cream

Crispy Fried or Grilled Chicken Salad

\$11.99

Breaded and deep-fried chicken tenderloins or grilled seasoned chicken on fresh mixed greens with sliced tomatoes, cucumbers, shredded cheese, sliced boiled eggs and served with choice of dressing.

18% service charge & applicable tax will apply

Boxed Breakfast & Lunch Selections

Breakfast selections

Coffee will be available in the lobby

Croissant Breakfast Sandwich

\$8.99

Hot ham, egg and cheese sandwich, Danish, breakfast bar, seasonal whole fruit and bottled juice

Breakfast Burrito

\$8.99

Two hot egg, cheese and sausage Burrito's, bagel and cream cheese, breakfast bar, seasonal whole fruit and bottled juice

Lunch Selections

Tanglewood Submarine Sandwich

\$10.99

A fresh hoagie roll topped with ham, smoked turkey breast and bacon, cheese, lettuce, tomato, dill pickle, mustard, mayonnaise, chips, seasonal whole fruit, gourmet cookie or candy bar for dessert

Tanglewood Croissant Sandwich

\$10.99

A sandwich with turkey, ham, bacon, Swiss and American cheese, lettuce, tomato and mayo served with chips, seasonal whole fruit, gourmet cookie or candy bar for dessert

Chicken Salad Croissant Sandwich

\$9.99

A blend of chicken, fresh celery, mayo and seasonings served on a buttery croissant with chips, seasonal whole fruit, gourmet cookie or candy bar for dessert

All boxed lunches include a soda or bottled water

18% service charge & applicable tax will apply

Dinner Buffets

6:00pm-10:00pm

All buffets include Starbucks house blend and Tazo iced tea.

Fried Chicken and Catfish Buffet

\$23.99

Southern fried chicken and catfish, mashed potatoes, country gravy, hush puppies, onion rings, relish tray, tartar sauce, fresh seasonal vegetable, country club salad bar, chef's choice dessert, rolls with butter

Texas Barbecue Buffet

\$23.99

Brisket, ribs and chicken served with a tangy barbecue sauce, coleslaw, baked beans, potato salad, relishes, fruit cobbler for dessert, rolls with butter
Boneless chicken breast an additional \$2.49

Fajita Buffet

\$24.99

Flour tortillas, chicken and beef, condiments, cheese enchiladas, Spanish rice, refried beans, queso, guacamole, salsa, homemade tri-color tortilla chips, sapodillas for dessert

*Add made-to-order Quesadilla station - \$2.99

Prime Rib Buffet

\$26.99

Chef carved slow roasted prime rib, broiled Atlantic white fish topped with lemon butter sauce, twice baked potatoes, fresh seasonal vegetable, country club salad bar, rolls with butter, chef's choice dessert

Baked Chicken and Fish Buffet

\$23.99

Baked chicken, freshly broiled white fish topped with lemon butter sauce, oven roasted potatoes, seasonal vegetables, country club salad bar, rolls with butter, chef's choice dessert

Italian Buffet

\$23.99

Baked lasagna, grilled Italian sausage with peppers and onions, fettuccini Alfredo, meatballs in a marinara sauce, marinated strips of grilled chicken Breast, fresh seasonal vegetables, garlic bread, country club salad bar, condiments, fresh vegetable marinade, chef's choice Italian dessert

*Add a made-to-order pasta station - \$2.99

Oriental Buffet

\$23.99

Moo Goo Gai-Pan chicken, Thai beef with sweet basil sauce, sweet and sour pork, chicken egg-drop soup, oriental fried rice, pork egg rolls, stir fried vegetables, country club salad bar, chef's choice oriental dessert and fortune cookies.

*Add made-to-order oriental station - \$2.99

Minimum of 30 people

18% service charge & applicable tax will apply

Plated Dinner

6:00pm-10:00pm

Includes entrée, fresh vegetable, appropriate starch, tossed green salad, chef's choice dessert, Tazo iced tea and Starbuck house blend.

Add soup to any meal - \$2.99

Prime Rib

10oz. - \$25.99

12oz. - \$28.99

Seasoned prime rib of beef slow roasted to juicy perfection

Filet of Beef

6oz. - \$27.99

8oz. - \$30.99

Tenderloin of beef charbroiled to perfection and served with melting maitre d' butter

Veal Marsala

\$22.99

Veal medallions, lightly floured and pan fried with mushrooms in a delicate Marsala wine sauce

Sirloin Steak

\$23.99

12oz. sirloin marinated in a house "secret blend" and grilled to perfection

Sirloin Steak and Shrimp

\$25.99

8oz cut of aged top sirloin, seasoned and grilled, paired with three jumbo fried shrimp

Surf and Turf

\$33.99

Choice of grilled salmon accompanied by a grilled 6oz filet of beef topped with a light brandy sauce

Orange Roughy Tanglewood

\$24.99

Broiled orange roughy topped with two gulf shrimp and our own lobster sauce

Pork Chop

\$23.99

Twin 6oz. pork loin chops grilled to perfection with apple sauce

Tanglewood Combo Plate

\$28.99

Stuffed chicken breast with sage dressing and a petite filet of beef

Chicken Parmesan

\$19.99

Parmesan roasted chicken topped with fresh mozzarella cheese and marinara sauce served with roasted vegetables and pasta

Chicken Hunter

\$19.99

Grilled chicken breast, grilled yellow squash, garlic mashed potatoes, roasted red peppers with mushroom sauce

Fried Catfish

\$19.99

Lightly breaded and deep-fried catfish served with hush puppies, Tanglewood fries, coleslaw and onion rings

Chicken Fettuccini

\$19.99

Strips of grilled chicken breast, sautéed with scallions, mushrooms and fettuccini and simmered in a rich creamy sauce

Pasta Primavera

\$19.99

A blend of fresh Italian vegetables, pasta and our own creamy white sauce topped with pine nuts and paired with egg plant parmesan

Shrimp Pasta

\$22.99

A delicate mixture of fettuccini, shrimp and fresh mushrooms, simmered gently in a rich cream sauce

Coconut Shrimp

\$22.99

Jumbo butter flied shrimp hand battered and coated with coconut served with apricot sauce

18% service charge & applicable tax will apply

Hors D'oeuvres Packages

\$20.99

Cheese and fruit tray with an assortment of crackers, fresh vegetables with a selection of homemade dips, mini croissants, stuffed jalapenos, broccoli and cheese puffs, Cajun chicken strips, tortilla chips and salsa

\$22.99

Cheese and fruit tray with an assortment of crackers, fresh vegetables with a selection of homemade dips, mini croissants, stuffed jalapenos, broccoli and cheese puffs, Cajun chicken strips, tortilla chips and salsa, Swedish meatballs and stuffed mushrooms

\$24.99

Cheese and fruit tray with an assortment of crackers, fresh vegetables with a selection of homemade dips, mini croissants, stuffed jalapenos, broccoli and cheese puffs, Cajun chicken strips, tortilla chips and salsa, Swedish meatballs, stuffed mushrooms, carved beef with rolls and ocean crab dip with an assortment of crackers

\$28.99

Cheese and fruit tray with an assortment of crackers, fresh vegetables with a selection of homemade dips, mini croissants, stuffed jalapenos, broccoli and cheese puffs, Cajun chicken strips, tortilla chips and salsa, Swedish meatballs, stuffed mushrooms, carved beef with rolls, ocean crab dip with an assortment of crackers and iced shrimp with cocktail sauce

\$35.99

Cheese and fruit tray with an assortment of crackers, fresh vegetables with a selection of homemade dips, mini croissants, stuffed jalapenos, broccoli and cheese puffs, Cajun chicken strips, tortilla chips and salsa, Swedish meatballs, stuffed mushrooms, carved beef with rolls, ocean crab dip with an assortment of crackers, iced shrimp with cocktail sauce, Thai chicken with spicy peanut sauce and scallop skewers

Minimum of 30 people

All prices are subject to 18% service charge & applicable taxes

Cold Suggestions

	Price/Per Person
Assorted cheese and fruit tray with crackers	\$ 3.99
Sliced seasonal fruit tray	\$ 2.99
Assorted cheese and fruit tray with crackers, salami, pepperoni and sausage	\$ 4.99
Assorted fresh vegetables with dip	\$ 3.99
Selection of chips and our homemade ranch dip	\$ 2.99
Shrimp on ice with cocktail sauce	\$ 9.99
Homemade tortilla chips, salsa and guacamole	\$ 4.99
Homemade tortilla chips, salsa and queso	\$ 3.99
Assorted finger sandwiches (tuna, chicken salad and pimento cheese)	\$ 3.99
Bowl of fresh whole seasonal fruits	\$ 1.99

Hot Suggestions

Grilled shrimp skewers	\$ 4.99
Stuffed jalapenos	\$ 2.99
Swedish meatballs	\$ 3.99
Stuffed mushrooms	\$ 3.99
Wings of fire	\$ 3.99
Pork egg rolls	\$ 3.99
Cajun chicken strips	\$ 3.99
Honey chicken Drummettes	\$ 3.99
Thai chicken with spicy peanut Sauce	\$ 3.99
Breaded broccoli cheese puffs	\$ 2.99
Grilled beef ka-bobs	\$ 4.99
Beef tenderloin mini sandwiches	\$ 4.99
Hot Artichoke dip	\$ 4.99
Seafood dip	\$ 4.99
Ocean crab dip	\$ 4.99

All prices are subject to 18% service charge & applicable taxes

Minimum of 10 people

Sweet Suggestions

Specialty cakes (minimum of 15 people)	\$ 1.99
Selection of pastries and muffins	\$ 3.79
Assortment of gourmet cookies	\$ 1.99
Brownies	\$ 1.99
Assortment of gourmet cookies and brownies	\$ 3.29
Ice cream sundaes	\$ 4.99
Granola bars	\$ 2.79
Lemon bars	\$ 2.79
Chewy butterscotch bars	\$ 2.79
Mini cheesecakes	\$ 2.79
Ice cream bars	\$ 2.59
Mini-Éclairs	\$ 3.29
Petit fours	\$ 3.29
Chocolate covered strawberries	\$ 3.29

All prices are subject to 18% service charge & applicable taxes

Minimum of 10 people

Group Bar Packages

Our premises are licensed by the Texas Alcoholic Beverage Commission therefore; alcoholic beverages are not permitted to be brought into public meeting space or onto resort grounds.

Private Bartender Fee

\$40/hour (3-hour minimum) for your private bartender.
If your bar tab exceeds \$500 for the function, this fee will be waived.

Price per Drink

Domestic Beer	\$3.75
Imported Beer	\$4.25
Wine	\$5.75
Cocktail	\$6.00
Call Brand	\$6.50
Super Premium	\$7.25

Beer and Wine Package

Imported and domestic beer, house wines and assorted soft drinks

4 Hours	\$23.99
3 Hours	\$21.99
2 Hours	\$16.99
1 Hour	\$10.99

House Package

Imported and domestic beer, house wines, assorted of soft drinks
and house brand liquors
(No call/premium liquor)

4 Hours	\$29.99
3 Hours	\$26.99
2 Hours	\$22.99
1 Hour	\$17.99

Premium Package

Premium brands of beer, wine, liquor and an assorted of soft drinks

4 Hours	\$32.99
3 Hours	\$28.99
2 Hours	\$24.99
1 Hour	\$18.99

Beer Selections: *Coors, Coors Light, Bud, Bud Light, Miller Light, Old Style, Heineken, Corona, Shiner bock, Shiner Light and Amsted Light*

Wine Selections: *Woodridge, Cabernet Savenblach, Chardonnay, White Zinfandel, Merlot, Pinot Grigio and Mad Dog*

All beverage sales will be charged an 18% service charge

Prices may change without prior notice.

General Information

The Ultimate Experience

Tanglewood's charming dining facilities offer something for everyone. Our exclusive menu boasts unique culinary creations, an array of delicious hot and cold menu offerings, and a well-stocked wine cellar, in addition to impeccable service.

The ambiance is perfect for either formal or casual dining. The rich décor reflects the elegance and style in which Tanglewood's members and guests have become accustomed.

Food & Beverage

- Gourmet and theme menus are available upon request. A minimum number of people may be required for some menu and buffet selections.
- No price changes may be made without prior approval of the Food and Beverage Director.
- Applicable taxes and service gratuities will be added to the guarantee.
- No beverages, alcoholic or otherwise, shall be brought into a public meeting space from outside sources.
- Hours of operation of are in compliance with state law.
- All food and beverage prices are subject to change without prior notice.

Banquet & Meeting Rooms

- Please adhere to the times agreed upon as other groups may be utilizing the same room as your group, either prior to or following your event. Should your time schedule change, please contact the Group Sales Department and every effort will be made to accommodate your needs.
- Meeting/banquet rooms are assigned by the number of guests anticipated. If attendance drops or increases, we reserve the right to change groups to rooms suitable for their attendance without notification.
- There will be a \$100 reset charge for each request to change the approved set-up of a meeting/banquet room once the room has been set.
- Any additional equipment or special effects can be made available for an additional fee.

Decorations

- Fresh floral arrangements can be ordered for your function through our Group Sales Department for an additional fee.
- The Resort will not permit affixing of anything to the walls, floors or ceilings of rooms with nails, staples, tape or any other substance unless approval is given by Tanglewood.
- Any damage incurred will be the responsibility of the person/company per the signed booking agreement.

Security

- The Resort shall not assume any responsibility for damages, loss of merchandise or articles left in the Resort prior to or following the event. Arrangements for security of exhibits, merchandise or articles set up for display can be made prior to the planned event. Tanglewood reserves the right to require security personnel for selected groups at the expense of that group.

Billing

- The Resort requires a deposit with a signed contract and payment in full upon departure unless credit has been established in advance. With credit approval, the payment is due within thirty (30) days following the receipt of the final invoice.

Conference Materials

- With prior notification and approval, the Resort will store your conference materials (fewer than 10 boxes) at no charge if received less than one week in advance of your event. Boxes must be sent to the attention of the Group Sales Department and must include the name of the group and event date.

Guarantees

- The Resort will require your menus and meeting room requirements no later than three (3) weeks in advance of your meeting or Banquet.
- A guaranteed food and beverage number is required three (3) business days prior to your event. This guaranteed number is the minimum your group will be charged for the event and is not subject to reduction. If no guarantee is received by the Resort, then we will consider your last indication of number of attendees as the guarantee. We will be prepared to serve 5% over your guaranteed number.

Equipment Rentals

All prices subject to applicable taxes

<u>Item</u>	<u>Price (per day)</u>
Dance Floor (21'x21')	\$200.00
flipchart with Pad and Markers	\$ 30.00
• <i>Extra pads, each</i>	\$ 15.00
Microphone, Lavalier	\$ 50.00
Microphone, Cordless, Hand-held	\$ 50.00
Microphone, Corded, Hand-held	\$ 50.00
Pencils & Legal Pads, per set	\$ 3.00
Pens & Legal Pads, per set	\$ 3.15
Podium, Freestanding	\$ 50.00
Podium, Tabletop	\$ 40.00
Podium, with Microphone	\$ 60.00
Portable Screen	\$ 30.00
Speaker Phone	\$ 30.00
Stereo, with CD Player	\$ 60.00
Television, 27" with VCR	\$ 50.00
VCR & DVD Combo	\$ 50.00
Video Data Projector	\$160.00
Video Projection System and VCR	\$150.00
Whiteboard, Small (3'x4')	\$ 22.50
Whiteboard, Large (3'x5')	\$ 27.50
Whiteboard, Freestanding (4'x6')	\$ 37.00
Risers, per 4'x8' section	\$ 60.00
 <u>Services</u>	
Copies, Plain Paper, per page	\$.25
Copies, Transparency, per page	\$ 1.00
Fax, Sending, per page	\$ 3.00
• <i>maximum charge per transmittal is \$15.00</i>	
Fax, Receiving, per page	\$ 2.00
• <i>maximum charge per transmittal is \$10.00</i>	
Dedicated Phone Line (per day)	\$135.00