



2024 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 the 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 you 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!

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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 consultants to assist in planning your ceremony.

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Ceremony & Reception Packages

*50 guest minimum

Silver

Exclusive Event Space & Room Rental
4 Hours of Event Time
Selection of One Hors d'Oeuvres
Buffet Dinner Service
Champagne or Sparkling Cider Toast
Unlimited Beverage Station
Cake Cutting Service
Private Bartender & Bar Setup
White, Ivory or Black Cotton Table Linen
Dance Floor (16' x 16")
Complimentary Self Parking

Gold

Exclusive Event Space & Room Rental
5 Hours of Event Time
Selection of Two Hors d'Oeuvres
Buffet Dinner Service
Unlimited Beverage Station
Cake Cutting Service
Private Bartender & Bar Setup
Champagne or Sparkling Cider Toast
Two Hours of Beer & Wine Bar
White, Ivory or Black Cotton Table Linen
Your Choice of Napkin Color
Ivory or Black Spandex Chair Covers
Ceiling Draping & 4 Uplights
Pipe & Drape Backdrop for Cake Table
Dance Floor (16' x 16')
Complimentary Self Parking

Platinum

Exclusive Event Space & Room Rental
6 Hours of Event Time
Selection of Three Hors d'Oeuvres
Buffet Dinner Service & Carving Station
Unlimited Beverage Station
Cake Cutting Service
Private Bartender & Bar Setup
Champagne Greeting
Champagne or Sparkling Cider Toast
Four Hours of Hosted Beer/Wine/Call Bar
Satin or Taffeta Overlays
Gold or Silver Chargers Plates
Your Choice of Napkin Color
Ivory or Black Spandex Chair Covers
Ceiling Draping & 6 Uplights
Pipe & Drape Backdrop for Cake Table
King & Queen Chairs for Sweetheart Table
Dance Floor (20x20)
Complimentary Self Parking

**Ceremony and all day use of bridal suite
included in packages plus
3 hours of event set up time**



Pricing subject to 21% Service Charge & Current Sales Tax



The Battleground Custom Buffets

Buffet Includes Warm Rolls & Butter

SALAD

House

Mixed Greens, Grape, Tomatoes, Mixed Cheese & Ranch Dressing

Strawberry Arugula Salad

Goat Cheese, Shredded Carrots, Candied Walnuts & Orange Vinaigrette

Gorgonzola Mixed Green Salad

Dried Cranberries, Candied Walnuts, Red Onion & Raspberry Vinaigrette

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese & Tangy Caesar Dressing

Mediterranean Salad

Feta Cheese, Kalamata Olives, Grape Tomatoes, Cucumber, Sweet Red Onion & Balsamic Vinaigrette Dressing

ACCOMPANIMENTS

Choose 2

Roasted Potatoes with Caramelized Onions

Traditional Rice Pilaf

Bacon Cheddar Mashed Potatoes

Truffled Mac n' Cheese

Mushroom Risotto

Vegetable Medley

Grilled Zucchini & Yellow Squash

French Beans with Caramelized Onions & Almonds

Roasted Brussels Sprouts, Bacon & Parmesan Cheese

Sauteed Broccolini with Roasted Herb Butter

Sauteed Spinach with Shaved Garlic

Lone Star Custom Buffet

Buffet Includes Salad, Warm Rolls & Butter

Caribbean Chicken

Mango Pineapple Salsa

Beef Tips

Mushrooms

Marsala Wine Sauce

Cilantro Chicken

With Lime Zest & Tequila Sauce

Parmesan Crusted Chicken

With Marinara & Mozzarella

Shrimp Scampi

Artichoke Hearts, Broccoli,

Sun-Dried Tomatoes,

White Wine Sauce

Tilapia Picatta

Capers, Lemon & Butter

Stuffed (8oz) Chicken Saltimbocca

Prosciutto, Sage, Gruyere

With a Chardonnay Butter Sauce

Strip Loin Steak

Chopped Vegetable Relish

Chimichurri Sauce

Citrus Grilled Pork Tenderloin

Fried Apple, Pickled Mustard Seed

Honey Glaze

Panko & Herb Crusted Salmon

Spicy Citrus Glaze

Pecan Crusted Chicken

Grilled Peach & Scallion Glaze

ADD A CARVING STATION

Chef Attendant (1/75) | \$125

Steamship Round, Horseradish Cream & Rosemary Jus | +\$5

Mustard & Rosemary Crusted Prime Rib | +\$8

Saffron & Tomato Braised Lamb Leg with Mint Pesto | +\$7

Pricing subject to 21% Service Charge & Current Sales Tax

Hors d'Oeuvres

Charcuterie Board

Gourmet Meats and Cheeses, Crackers, Fresh Fruit & Olives

Spinach & Artichoke Dip

Crispy Chips

Fresh Fruit Display

Chips & House Made Queso

Add Guacamole +\$3

Mini Crab Cakes

Lemon Aioli

Chicken & Waffle Bites

Assorted Berries & Raspberry-Mint Syrup

Vegetarian Spring Rolls

Sesame Ginger Sauce

Coconut Shrimp

Sweet Chili Sauce

Vegetable Crudités

With Red Pepper Hummus and Remoulade

Hummus and Pita Chips

Roasted Red Pepper Hummus, Tzatziki Sauce & Cucumber

Balsamic Grilled Vegetables

Served with Red Pepper Hummus & Remoulade

Honey Mustard Chicken Skewers

Assorted Berries & Raspberry-Mint Syrup

Tomato Basil Bruschetta

Fresh Parmesan and Balsamic Glaze on Crostini

Portobello Crostini

Goat Cheese, Chives and Balsamic Glaze

Teriyaki Beef Skewers

Szechuan Sauce

Meatloaf Slider

Tangy Tomato sauce

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Action Stations & Late Night Snacks

(Additions to your package - Upgrade fees apply)

Mac n' Cheese Station

Traditional Cheese Sauce with
Radiatore 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 (Pick 4)



Street Taco Station

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

Sliders Station

PICK TWO
Classic Angus Beef Sliders with Onions, Pickles
and Cheddar Cheese
OR
BBQ Pulled Pork Sliders with Pineapple Coleslaw
OR
Crispy Buffalo Chicken with Lettuce, Ranch and
Provolone
All served on Mini Brioche Buns with Waffle
Fries, Ketchup & Ranch for Dipping



Nacho Station

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

Kids Meals

Choice of Cheeseburger or Chicken Fingers with Waffle Fries and
Fresh Fruit cup or Celery with Ranch



Pricing subject to 21% Service Charge & Current Sales Tax

Bar

Host by the Hour

We offer
two, three & four hour packages
including Beer & Wine only
or Beer & Wine with Full Hosted Bar

Please let us know how we can create a
custom bar offering to meet your personal
and budgetary needs.

Spirits Available

Titos Vodka, Tanqueray Gin, Jack Daniels,
Seagram's 7, Jose Cuervo, Dewars
Captain Morgan, Bacardi White Rum, Malibu Rum

We are happy to accommodate special requests

Beverages by the Glass

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



General Information

Deposits & Policies

A signed contract and non-refundable deposit, which is applied to your invoice total, is required to reserve your event date. The amount of the deposit is equal to at least 25% of the food & beverage minimum expenditure. An additional deposit of 50% will also be due 6 months prior to your event date. The remaining final balance will be due fourteen (14) days prior to your event date along with a confirmed guest count. The attendance figure you provide by that date will not be subject to reduction. Personal checks cannot be accepted as final payment or if your event is within thirty (30) days.

Pricing, Service Charge & Tax

Prices are subject to a 21% Club service charge and Deer Park, Texas Sales Tax at the current rate at the time of your event. Service Charge is not considered gratuity for the staff. If you would like to add gratuity, please speak with the Event Director in the Private Events Office.

Menu prices cannot be guaranteed until 90 days prior to your event. Prices and packages are subject to change without notice. The Battleground Golf Course reserves the right to host multiple events on any given day.

Food & Beverage

Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our Executive Chef can create for your event. We also can accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. Vendor meals are available at a discounted package price.

All displayed food items can be made available for up to two (2) hours during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at The Vista must be consumed on property and cannot be sent home.

Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, champagne, is brought onto the premises, it will be confiscated and a fee of \$500 may be applied to your final invoice.

Food Tastings

The Battleground Golf Course offers a private or group tasting for each of our weddings booked with a food & beverage minimum of \$5,000++ or higher. Tastings are complimentary for up to two (2) guests. Any additional guests will be charged an additional fee.

Vendors

The Battleground Golf Course does require that all vendors be licensed and insured. Please verify with all of your vendors that they meet these requirements. Proof of insurance may be required if they are not on The Vista's preferred vendor list. We do not allow outside linen, chair covers, chair rentals or food or beverage to be brought in. Vendors are guaranteed admittance to set up one (1) hour prior to the start of your event.

Decorations

We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Private Events Office. All signs and decorations must be of professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a class enclosure. The client must take all decorations and client property brought to the venue away at the conclusion of the event. The Vista will not store any left items and is not responsible for items left at the venue.

Rentals

Private Event rentals must go through The Battleground Private Event Office. In the case that Battleground makes the allowance for an outside company to source goods through the venue, The Battleground Golf Course reserves the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from the Private Events Office.

Liability

Battleground Golf Course is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located on the venue property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative.