



CEREMONY

PLAN YOUR BIG DAY AT THE TERRACE CLUB

The fee for using the outdoor or indoor ceremony areas varies depending on the event day. The ceremony fee for all Saturday events is **\$1,000** and is reduced to **\$500** for all Friday and Sunday events.

CEREMONY FEE INCLUDES

Use of one (1) indoor and one (1) outdoor ceremony area

Two (2) on-site coordinators to help orchestrate the rehearsal and the ceremony

Unlimited white padded resin folding chairs

One (1) hour of rehearsal time the day before the wedding
(not to interfere with other events)

Table for unity candle or sand ceremony
(items provided by client)

Access to changing suites two (2) hours before ceremony

All fabric drapes for outdoor ceremony stairs and altar

All fabric drapes for indoor ceremony altar and curtained entryway

All chandeliers

All in-house decorations, including stands, urns, and shepherd hooks with hangers



RECEPTION

PER-PERSON PRICE AT BOTTOM OF EACH MENU ON PAGE 3 INCLUDES

Venue rental

Fully customized menu created from scratch with our caterers

All staff, including two (2) on-site coordinators

Five (5) hours of event time, plus two (2) hours for vendor access/setup

Unlimited 60" round tables for guest seating

6' and 8' tables for head table, bar, and display tables

Unlimited white padded resin folding chairs

White or ivory floor-length linens

Non-floral centerpieces

All in-house decorations

Cake cutting service, including choice of cake stand, decorative cake knife and server set, cake plates, cake forks, and passed service

Champagne butler service, including champagne flutes and passed service

Unlimited place settings, including dinner, salad, and dessert plates, gold or silver chargers plates, stainless silverware, and white or ivory cloth napkins

Unlimited votives and tea light candles

All fabrics hung throughout building, including downstairs pre-ceremony area, upstairs main ballroom, and foyer

All chandeliers

Tables on back balcony with coordinating linens, chairs, centerpieces, and ashtrays, including cocktail tables with drape and sash (*limit 8*)

OPTIONAL RECEPTION ADD-ONS

Mahogany chiavari chairs with off-white cushion – **\$5 each**

Specialty uplighting – **\$500**

Personalized spotlight on back wall – **\$200**

Personalized ice sculpture – **\$400**

Chocolate fountain with fruits and dippers – **\$275** (*per 125 guests*)

Lawn games – **\$250**

TV for slideshow – **\$250**

Hot chocolate or hot tea station – **\$100** (*per 125 guests*)

Propane heaters for balcony – **\$25 each** (*limit 4*)

Upgraded runners – **\$5/linen** (*limited colors*)

Upgraded toppers/floor-length table linens – **\$10/linen** (*limited colors*)

Upgraded floor-length sequin table linens – **\$25/linen** (*limited colors*)

Upgraded cake table linen – **\$25** (*limited colors*)

Fire pit with attendant – **\$200** (*subject to local burn bans*)

Indoor s'mores package – **\$5.00/pp**

Digital touch photo booth

– Social click – **\$600**

– With prints – **\$800**

Settee full set – **\$250**

(*includes settee, 2 wingback chairs, 2 side tables, coffee table, lamps and pillows*)

Head table wingback chairs only – **\$100**

Additional event hour – **\$800**

(*maximum of one (1) hour allowed, not to exceed midnight*)

Complete menu customization is available with our catering companies to help you create your perfect menu.

GOURMET SAMPLE MENU

PASSED HORS D'OEUVRES

Chicken Diablos
Applewood-smoked bacon-wrapped chicken breast with pickled jalapeños

Parmesan-Stuffed Mushrooms
Plump caps filled with a delicious cheese mixture

DINNER BUFFET

Mista Salad
Fresh greens with tomato, carrots, red onions, kalamata olives, hearts of palm and house made citrus vinaigrette

Garlic Herbed Beef Tenderloin Carving Station
Served with gorgonzola cream sauce and red wine demi glace
Or (chosen by client prior to event)

Honey Chipotle Pork Loin Carving Station
Chipotle honey glazed and grilled pork loin with chipotle butter and garlic cream sauce

Parmesan Crusted Chicken
Crispy Parmesan chicken breast with garlic cream sauce

Smoked Gouda Mashed Potatoes
Hand mashed potatoes with cream, butter & smoked Gouda cheese

Gourmet Vegetable Medley
Asparagus tips, Portobello mushrooms, red bell pepper & haricot vert in a light herb & olive oil drizzle

Parmesan Yeast Rolls
Freshly baked, Parmesan topped rolls served with whipped butter

GOURMET COFFEE BAR

Freshly brewed regular and decaf coffee served with flavored syrups, cubed sugar, alternative sweeteners, and creamers

ICED TEA SERVICE

Freshly brewed gourmet tea with sugar and alternative sweeteners

BUFFET PRICING

\$99.42 per person for beef and chicken

\$94.22 per person for pork and chicken

For plated meal – add **\$5** per person to above menu price

\$10 off per person for Friday and Sunday events

Please see the middle of page 2 (titled Reception) for a detailed list of everything included in the per-person cost

BARBECUE SAMPLE MENU

PASSED HORS D'OEUVRES

Chicken Diablos
Applewood-smoked bacon-wrapped chicken breast with pickled jalapeños

Sausage and Cheese Pastry Cup
Sausage crumbles and a blend of cheeses all mixed together and baked to perfection in a pastry phyllo shell

DINNER BUFFET

Tossed Garden Salad
Romaine lettuce, tomato wedges, and croutons served with a chipotle ranch dressing

Green Bean Amandine

Macaroni & Cheese

Smoked Chicken

Beef Brisket Carving Station

Pickles, Onions, Jalapeños, and Barbecue Sauce

Assorted Breads with Butter

GOURMET COFFEE BAR

Freshly brewed regular and decaf coffee served with flavored syrups, cubed sugar, alternative sweeteners, and creamers

ICED TEA SERVICE

Freshly brewed gourmet tea with sugar and alternative sweeteners

\$87.22 per person

\$10 off per person for Friday and Sunday events

Please see the middle of page 2 (titled Reception) for a detailed list of everything included in the per-person cost

SUBSTITUTIONS

Baked Beans, Coleslaw, or Potato Salad substituted for any side listed above available at no additional cost

Baked Beans, Coleslaw, or Potato Salad in addition to sides listed above – **\$1.50** more per person

Sausage substituted for chicken at no additional cost

Broccoli and Rice Casserole – **\$1.50** more per person

Pork Loin – **\$2.50** more per person

Turkey – **\$2.50** more per person

Chicken, Sausage and Brisket – **\$3.00** more per person



BAR SERVICE

BAR PRICE
\$995

EACH ADDITIONAL BARTENDER - \$299

EACH ADDITIONAL BAR - \$395

(Does not include bartender - 1 bartender is required for each additional bar)

(The Terrace Club reserves the right to require an additional bartender for all events in which they deem it necessary for quality of service.)

INCLUDED IN BAR FEE

Soft Drinks

Coke, Diet Coke, Sprite

Mixers

Club Soda, Tonic, Sweet n Sour, Bloody Mary Mix, Cranberry Juice, Orange-Juice, Grenadine, Rocks Margarita Mix

ADDITIONAL ITEMS

INCLUDED IN BAR PRICE

Glassware, Napkins, Condiments, Ice

One **(1)** TABC-Certified Bartender

Frozen Drink Machine with Mix and Garnish

* The Terrace Club does not carry a liquor license. As a result, the client whose name appears on the first page of The Terrace Club contract must provide all alcoholic beverages. All alcohol must be delivered in advance and served by a TABC-certified bartender provided by The Terrace Club. The client must use The Terrace Club for service of all alcoholic beverages or must contract with an outside licensed bar company to provide the bar service. All guests must show proper ID if asked by The Terrace Club staff. The Terrace Club can refuse to serve any and all guests whom they feel have consumed the legal limit according to TABC and Texas state laws. Any violation of the above terms will result in confiscation of all unauthorized alcoholic beverages and possible termination of further bar services.

THE TERRACE CLUB Q&A

Q: What are the service charge and tax rates?

A: There is a 20% service charge and 8.25% tax added to the invoice's total amount. Service charges are subject to the sales tax rate of 8.25%.

Q: Is there a minimum price/headcount?

A: Although we do not have a minimum guest requirement, there is a minimum price that must be met, after tax and service charges, for all events. The Saturday evening minimum is \$12,000 for non-peak months and \$14,000 for peak months. For all other events, the minimum is \$10,000.

Q: Do you require a deposit to reserve our date?

A: Unlike most venues, The Terrace Club only requires a down payment of \$2,000 at the time of booking to secure your date. This payment is nonrefundable. In addition, there are two (2) \$1,500 payments due 1/3 and 2/3 of the way through your engagement. All payments made will be applied towards the final balance, typically due fourteen (14) days before your event.



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DAY OF WEDDING
Bridal suite packages

SILVER

TWO EXTRA HOURS

Use of Bridal Suite

Soft Drinks

Flavored Mimosas with Flutes
*(includes 3 bottles of champagne
with assorted juices and fruits)*

Fruit, Cheese, and Cracker Tray

GOLD

FOUR EXTRA HOURS

Use of Bridal Suite

Soft Drinks

Flavored Mimosas with Flutes
*(includes 5 bottles of champagne
with assorted juices and fruits)*

Fruit, Cheese, and Cracker Tray

Continental Breakfast or
Light Lunch*

PLATINUM

SIX EXTRA HOURS

Use of Bridal Suite

Soft Drinks

Flavored Mimosas with Flutes
*(includes 7 bottles of champagne
with assorted juices and fruits)*

Fruit, Cheese, and Cracker Tray

Continental Breakfast and
Bridal Luncheon with Desserts*

OR

Full Breakfast Buffet and
Light Lunch*

\$600

*(Up to 12 people – \$20/pp for
each additional person)*

\$800

*(Up to 12 people – \$42/pp for
each additional person)*

\$1,050

*(Up to 12 people – \$71/pp for
each additional person)*

**Based on pre-determined menus*

**All package times are in addition to the two hours included in the ceremony fee*