



*Weddings*



# Onion Creek Club

Welcome to Austin's most historic Golf Club. Founded by golfing great Jimmy Demaret, the Club enjoys over 240 acres of manicured greens and fairways and the peaceful waters of Onion Creek. Golfers and guests from around the world have enjoyed the quiet solitude found only at a place like this. We invite you to discover Onion Creek Club and say "I do" with us.

## Ceremony Sites

### 1st Hole Fairway | Up to 150 Guests

Exchange rings under a beautiful mesquite tree that has been twisted and sculpted by Mother Nature. This ceremony site provides a grand entrance for the bride as she enters the lawn towards the seated guests.

### Pond Side | Up to 150 Guests

This is a perfect setting with water sparkling like diamonds in the background and your guests seated on our lush lawn.

## Ceremony Site Fee | \$1200

### All Ceremony Sites Include:

One hour of Rehearsal time the night prior  
Set Up and Breakdown of White Garden Chairs  
Water Station

Up to One Hour Ceremony at Ceremony Site  
Golf Carts for Bridal Party to take pictures on the course



# Reception Sites

## Clubhouse | Up to 200 Guests

The Clubhouse gives you exclusive access to the Main Dining Room, the Private Dining Room, and the 19th Hole

### *Room Rental*

Friday and Saturday Evening:

\$1,000

Sunday - Thursday Evening:

\$750

Daytime Event:

\$500

## Demaret | Up to 65 Guests

We pair the Demaret Room and Patio together for a perfect event location.

### *Room Rental*

Friday and Saturday Evening:

\$500

Sunday - Thursday Evening:

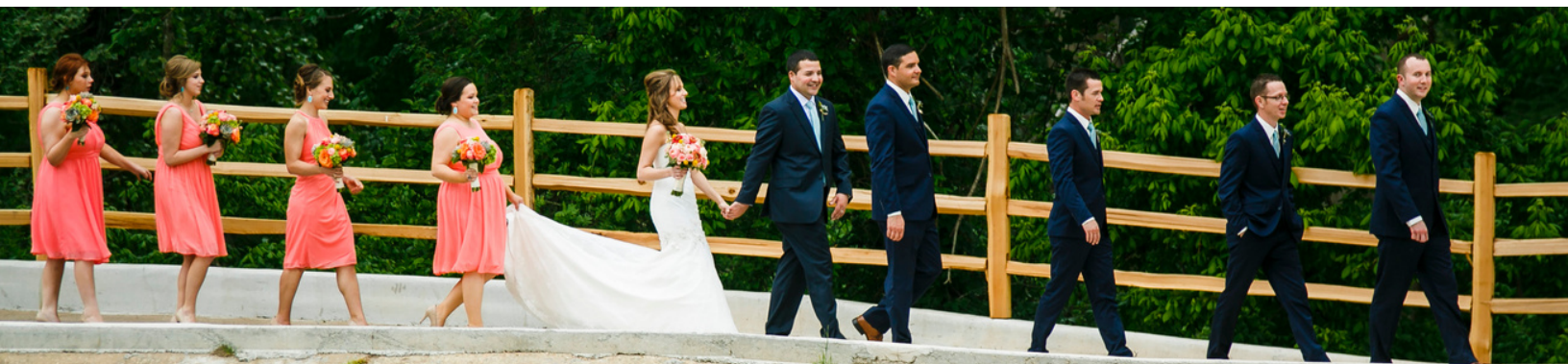
\$350

Daytime Event:

\$250

*Non-member Room Rental Rates  
and/or Set Up Fees may apply.*





# Onion Creek Club Packages

Five Hour Reception Including Cocktail Hour

Two Additional Hours For Vendor Set Up

Full Service Food and Beverage options with Staffing

60" Round Tables and Banquet Chairs  
(*Chiavari Chairs available at an additional cost*)

White, Black or Ivory Table Linen and Napkins

Plates, Silverware, and Glassware

Complimentary Cake Cutting Service

Complimentary Parking

Complimentary Menu Tasting for the Engaged Couple



# Displays and Stations

*priced per person*

## Displays

### South of the Border | \$7.50

*trio corn chips | guajillo salsa | creamy guacamole | queso amarillo*

### Shrimp Cocktail | \$8.75

*chilled gulf shrimp | onion creek cocktail sauce | fresh lemons*

### Fresh Vegetable Crudités | \$5.50

*garden fresh cut vegetables | roasted garlic ranch dip*

### Fresh Seasonal Fruit | \$5.50

*sliced fresh fruit | seasonal berries | cream cheese dip*

### Charcuterie Board | \$8

*domestic cheeses | cured meats | apricot jam | toasted almonds | merlot poached figs | crackers*



# Chef Attended Stations

*priced per person unless otherwise noted*

## Farm to Table Salad | \$9.50

Crispy Romaine and Artisan Greens Mix  
Tomatoes, Peppers, Mushrooms, Red Onions, Bacon,  
Cucumbers, Cheddar Cheese, Feta Cheese  
Chef's Dressing Selection

## Risotto Your Way | \$14

Creamy Italian Risotto with Pancetta Bacon,  
Kalamata Olives, Roasted Garlic,  
Sun-dried Tomatoes, and Basil Pesto

## Five Cheese Mac and Cheese | \$15

Cavatappi Pasta, 5 Cheese Sauce,  
Rosemary Truffle Oil,  
Chicken Tenders, Bacon Lardons,  
Wild Mushrooms, Pico de Gallo,  
Caramelized Onions, Roasted Garlic

## Pasta Perfection | \$15

*Select 2:* Penne, Farfalle, Cheese Tortelli,  
Tri-colored Fusilli, Linguine  
*Select 2:* House Marinara, Asiago Alfredo, Carbonara,  
Olive Oil with Garlic and White Wine, Pesto  
*Select 1:* Chicken Breast, Baby Shrimp  
Sun-dried Tomatoes, Artichoke Hearts, Garlic,  
smoked Bacon, Mushrooms, Parmesan Cheese

## Street Tacos | \$15

*Select 2:* Carne Asada, Al Pastor Pork,  
Sriracha Honey Pork, Beer Braised Pork Belly,  
Chicken Tinga, Diablo Shrimp,  
Grilled Tilapia *with* Roasted Guajillo Salsa  
Pico de Gallo, Jalapeño-Tomatillo Salsa,  
Queso Fresco, Grilled Onions,  
Yellow Corn and Flour Tortillas,  
Tortilla Chips, Cilantro, Tomatoes,  
Shredded Cabbage, Sour Cream



## Carving Station

*Served with Silver Dollar Rolls and Condiments*

## Rosemary Turkey Breast | \$225 each

*serves approximately 30 guests*

## Beef Tenderloin | \$380 each

*serves approximately 25 guests*

## Roast Prime Rib | \$375 each

*serves approximately 25 guests*

## Honey Glazed Ham | \$250 each

*serves approximately 40 guests*



Attendant fee of \$75 will be assessed for each Attended Station.

All prices are subject to change without notice. Prices do not include 20% service charge or current sales tax.



# Hors d'oeuvres

priced per piece. minimum order of 25 of any item



## Chilled

Chipotle Chicken Pinwheel | \$3.25

Seared Ahi Tuna on Wonton Crisp | \$5 GF

Texas Goat Cheese Toast with Raspberry

Habanero Jam | \$3.25

Shrimp and Avocado Crostini | \$4.50 GF

Caprese Salad Skewer | \$3 GF, VEG

Prosciutto wrapped Asparagus | \$3.75 GF

Feta, Tomato, and Basil Oil Bruschetta | \$3.50 VEG

Chorizo Deviled Egg | \$3.50 GF



## Hot

Argentinian Beef Empanada | \$4.50

Sausage stuffed Mushroom | \$3 GF, VEG

Southwest Egg Roll

with Avocado Ranch Dip | \$3.50

Seared Beef Tenderloin

and Vegetable Skewer | \$4.50 GF

Chicken Teriyaki Dumpling | \$3.50

Pesto Chicken Skewer with Tomato | \$3.25 GF

Mini Biscuit topped with Smoked Brisket | \$4

Coconut Shrimp with Mango Sauce | \$4.25

Bacon Wrapped Scallop | \$4.50 GF

Grilled Vegetable Brochette | \$3 VEG

Crispy Parmesan Artichoke Heart | \$3.50 VEG

Onion Creek Mac and Cheese Bite | \$3 VEG

Chicken Tornado Taquito | \$3.25

Mini Crab Cake with Sriracha Aioli | \$4.75



GF | Gluten Friendly VEG | Vegetarian

# Reception Packages

priced per person. served with iced tea and coffee

## Sapphire

Choice of One (1) Display  
Choice of Two (2) Chilled Hors D'oeuvres  
Choice of Two (2) Hot Hors D'oeuvres  
Choice of One (1) Chef Attended Station  
\$39

## Ruby

Choice of One (1) Display  
Choice of Three (3) Chilled Hors D'oeuvres  
Choice of Three (3) Hot Hors D'oeuvres  
Choice of Two (2) Chef Attended Stations  
\$49

## Emerald

Choice of One (1) Display  
Choice of Three (3) Chilled Hors D'oeuvres  
Choice of Three (3) Hot Hors D'oeuvres  
Choice of One (1) Carving Station  
\$44

## Diamond

**Design Your Own Package**  
Choice of Three (3) Chef Attended Stations  
*or*  
Choice of Two (2) Chef Attended Stations and  
Two (2) Hors d'oeuvres  
*or*  
Choice of One (1) Chef Attended Station and  
Five (5) Hors d'oeuvres  
\$ Market Price



Attendant fee of \$75 will be assessed for each Chef Attended Station.

All prices are subject to change without notice. Prices do not include 20% service charge or current sales tax.



# Plated Dinners

includes 1 starter, 1 accompaniment, entrée, rolls and butter, coffee or iced tea. priced per person

## Starters

choice of one

### Onion Creek Garden Salad GF, VEG

mixed greens, tomatoes, carrots, cucumbers, croutons  
garlic ranch dressing

### Chicken Tortilla Soup

crisp tortilla strip garnish

## Accompaniments

choice of one

### Roasted Garlic Mashed Potatoes

### Vegetable Rice Pilaf

### Green Beans Almondine

### Seasonal Mixed Vegetables

## Entrées

If multiple entrées are selected, higher priced entrée prevails

### Chicken Breast Florentine with Artichoke Cream GF | \$30

### Pecan Crusted Chicken with Bechemal Sauce | \$30

### Chicken Cordon Bleu Wellington | \$32

### Grilled Filet Mignon with Red Wine Demi Glace GF | \$39

### Rosemary Salted Pork Loin with Cranberry Demi GF | \$33

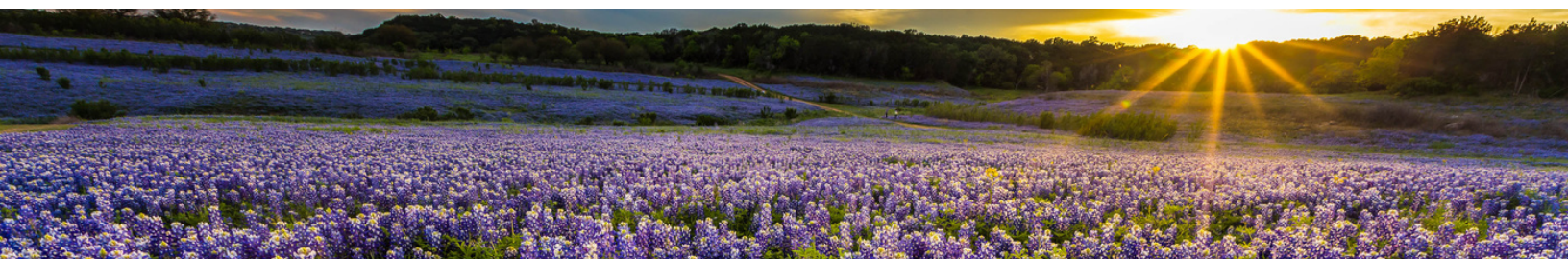
### Green Tea Crusted Salmon with Pomegranate Glaze GF | \$30

### Gulf Snapper Cardinale with Shrimp and Crab Ragout GF | \$37

### Eggplant Parmesan VEG | \$29

### Petite Filet and 3 Butter Herb Shrimp Duet GF | \$45

### Chicken Breast Florentine and Petite Filet Duet GF | \$42



GF | Gluten Friendly VEG | Vegetarian

# Plated Dinner Options

*add a personal touch to your plated dinner with these chef inspired options. priced per person*

## Starters

- Classic Caesar Salad | \$1.50
- Baby Spinach Salad | \$2.50
- Cream of Cheddar Broccoli Soup | \$1
- Roasted Tomato Bisque | \$1



## Accompaniments

*items listed below are \$1.25*

- Sugar Snap Peas with Peppers and Carrots
- Brussel Sprouts with Maple Bacon Demi
- Roasted Asparagus
- Steamed Broccolini
- Sweet Potato Mash
- Herb Roasted New Potatoes
- Wild Rice Pilaf with Apricots and Almonds



## Decadent Desserts

*items listed below are \$6.25*

- NY Cheesecake with Fruit Coulis
- Caramel Pecan Cheesecake
- Key Lime Pie
- Italian Cream Cake
- Tres Leches Cake
- German Chocolate Cake
- Red Velvet Cake

## Meals for the Younger Set

*Meals for ages 12 and under  
Please select one Entrée  
Choice of french fries or fruit cup  
Beverage included*

- Chicken Tenders | \$12
- Macaroni and Cheese | \$12
- Cheeseburger Slider | \$12
- Mini Cheese Pizza | \$12



# The Legends Buffet

includes warm rolls and butter, and coffee or iced tea. 40 guests minimum. priced per person

## Salads

Please Choose Two (2):

- Onion Creek House Salad - Fresh Greens, Julienne Vegetables, two dressing selections GF, VEG
- Caesar Salad - Romaine, Parmesan, Herb Croutons, Caesar Dressing VEG
- Greek Salad - Red Onions, Feta, Kalamata Olives, Cucumbers, Tomatoes, Lemon Oregano Vinaigrette GF, VEG
- Penne Pasta Salad - with Fresh Vegetables, Red Wine Vinaigrette VEG

## Entrées

Please Choose Two (2):

- Chicken Breast Florentine with Artichoke Cream Sauce GF
- Chicken Cordon Bleu Wellington
- Rosemary Salted Pork Loin with Cranberry Demi GF
- Curried Pork Loin with Apricot, Raisin, and Apple Chutney
- Green Tea Crusted Salmon with Pomegranate Glaze GF
- Roasted Sirloin with Peppercorn Demi Glaze GF
- Three Cheese Tortellini VEG
- Eggplant Parmesan VEG

## Accompaniments

Please Choose Two (2):

- |                           |                                 |
|---------------------------|---------------------------------|
| Herb Roasted New Potatoes | Roasted Asparagus               |
| Garlic Mashed Potatoes    | Green Beans Almondine           |
| Potatoes au Gratin        | Yellow Squash and Baby Zucchini |
| Sweet Potato Mash         | Medley                          |
| Vegetable Rice Pilaf      | Broccolini                      |

## Dessert

Chef's Selection of Two Decadent Desserts

\$60

GF | Gluten Friendly VEG | Vegetarian

# Regional Buffets

*includes warm rolls and butter, and coffee or iced tea. 40 guests minimum. priced per person*

## Lone Star BBQ

*Select Two (2) Meats:*

Brisket

Chicken

Pulled Pork

Roasted Corn on the Cob

Ranch Style Beans

Potato Salad

Coleslaw

Sliced Red Onions and Dill Pickles

Jalapeño Cornbread Muffins

Seasonal Cobbler and Pecan Pie

\$55

## Tuscan

Classic Caesar Salad

Caprese Salad

*Select Two (2) Entrées:*

Baked Penne with Marinara

Chicken Marsala

Chicken Fettuccine Alfredo

Three Cheese Tortellini *with*

*Parmesan Crusted Chicken*

Beef Lasagna

Roasted Vegetable Medley

Garlic Bread

Italian Cream Cake

\$50

## La Hacienda

Tortilla Chips and Queso

Cheese Enchiladas

Grilled Chicken and Beef Fajitas  
with Grilled Peppers and Onions

Flour Tortillas, Fresh Salsa,  
Sour Cream, Shredded Cheese,  
Crisp Lettuce

Borracho Beans

Spanish Rice

Tres Leches Cake

\$40





# Alcohol and Beverages

## Beverage Add-Ons

**Sparkling Champagne Greeting | \$7**  
tray passed club champagne

**Hand Poured Wine Service with Dinner | \$25 bottle**  
choice of club red and white

**1 Hour Mimosa Bar | \$14**  
choice of three (3) juices: orange, cranberry, pineapple, strawberry

**Bloody Mary Bar | \$14**  
vodka, bloody mary mix, celery, and assorted garnishes

**Keg of Beer**  
domestic \$400 | imported \$475

**By the Gallon**  
margaritas \$75 | mimosas \$65 | sangria \$65 | fruit juice \$25  
**Sodas and Bottled Water | \$2.50**

## Onion Creek Bar Packages

### Host Hourly

#### Beer & Wine

2 Hours | \$22  
3 Hours | \$26  
4 Hours | \$29

#### Call

2 Hours | \$29  
3 Hours | \$34  
4 Hours | \$38

#### Premium

2 Hours | \$35  
3 Hours | \$40  
4 Hours | \$44

#### Super

2 Hours | \$44  
3 Hours | \$49  
4 Hours | \$54

### Host and Cash on Consumption

**Domestic and Premium Beer\* | H \$5-\$6; C \$5.50-\$6.50**  
Bud Lite, Miller Lite, Michelob Ultra, Coors Light  
Dos XX, Shiner Bock, Corona, Corona Premier, White Claw

**Call Brands\* | H \$7; C \$7.75**

Tito's Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Jose Cuervo Gold Tequila, Dewar's Scotch, Bacardi Silver Rum

**Premium Brands\* | H \$9; C \$9.75**

Ketel One Vodka, Beefeater Gin, Maker's Mark Whiskey, Z Blanco Tequila,  
Johnny Walker Red Scotch, Captain Morgan Spiced Rum

**Super Premium Brands\* | H \$12; C \$13**

Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Patron Silver Tequila,  
Chivas Regal Scotch, Pryat XO Rum, Grand Marnier

Host Bar prices subject to service charge and tax. Cash Bar prices include tax.

\*brands subject to change without notice

# Wines by the Bottle

## Cabernet Sauvignon

Canyon Road | \$25

Joel Gott | \$36

## Chardonnay

Canyon Road | \$25

Sonoma Cutrer | \$63

## Sauvignon Blanc

Canyon Road | \$25

Kim Crawford | \$38

## Chenin Blanc

Terra Doro | \$25

## Pinot Grigio

Canyon Road | \$25

## Merlot

Canyon Road | \$258

## Pinot Noir

Canyon Road | \$25

Meiomi | \$36

## Interesting Reds

Ravage Dark Blend | \$18

Terra Doro Barbera | \$31

## Limited Time Availability

Ask about our current specials



all brands subject to change without notice



# Late Night Bites

*priced per person*

**Mini Grilled Cheese and Tomato Soup Sips | \$3.25**

**Mini Pork Tenderloin Sliders | \$4.50**

*with sriracha remoulade and fried onions*

**Mini Beef and Cheddar Sliders | \$4.50**

**Caprese Flat Bread | \$3.50**

**Breakfast Tacos | \$4**

*Select Two (2): Bacon, Egg, and Cheese; Sausage, Egg, and Cheese; Potato, Egg, and Cheese  
served with Onion Creek salsa*

**Fresh Baked Cookies and Milk Shooters | \$3.50**

**Build Your Own S'mores | \$5.50**

*graham crackers, Hershey's chocolate bars, marshmallows*

**Assorted Miniature Dessert Display | \$7**



# for Maids and Men

Enjoy these delicious bites while you and your party are preparing for the big day! They are available 2 hours prior to your wedding and must be ordered during the final detail meeting 14 days prior to your wedding.

We do not allow outside food or beverage in the room you will be getting ready in.

Each platter serves up to 10 guests

## Charcuterie Board | \$80

*domestic cheese | cured meat selection | apricot jam | honeycomb | almonds | merlot poached figs | crackers*

## Fresh Seasonal Fruit | \$55

*sliced fresh fruit with seasonal berries | cream cheese dip*

## Fresh Vegetable Crudités | \$55

*crisp vegetables | roasted garlic ranch dip*

## South of the Border | \$75

*crisp corn tortilla chips | Onion Creek salsa | creamy guacamole | green chile queso*

## Shrimp Cocktail | \$87.50

*chilled gulf shrimp | Onion Creek cocktail sauce | fresh lemons*

## Bucket of Beers | \$72

*choice of 12 beers*

## Mimosas | \$80

*3 bottles champagne | orange juice | cranberry juice*





# Vendors to Consider



## Florist

### **Bouquets of Austin**

(512) 257-2395  
team@bouquetsofaustin.com  
www.bouquetsofaustin.com

### **Stems**

(512) 537-0577  
abby@stemfloral.com  
www.stemfloral.com

### **Fresh Floral + Events**

(512) 608-8653  
freshfloralandevents@gmail.com  
freshfloralandevents.com

### **Gypsy Floral and Events**

(512) 632-3178  
info@gypsyfloral.com  
www.gypsyfloral.com

## Photo Booth

### **Traveling Photo Booth**

(512) 524-6046  
austin@travelingpb.com  
www.travelingphotobooth.com

## Draping

### **Unique Design & Events**

(512) 552-5924  
yara@uniquedesignandevents.com  
www.uniquedesignandevents.com

## Wedding & Event Planner

### **Unwrapped & Uncorked Events**

(330) 635-5353  
kathryn@unwrappeduncorkedevents.com  
www.unwrappeduncorkedevents.com

## Photographer

### **The Bird The Bear**

(512) 710-5123  
hello@thebirdthebear.com  
www.thebirdthebear.com

### **Jingaling Photography**

(512) 695-6668  
jing@jingalingphotography.com  
www.jingalingphotography.com

### **Carhart Photography**

https://carhartphotography.com/contact  
www.carhartphotography.com

### **Time Knot Forgotten**

(512) 426-0131  
lisa@timeknotforgotten.com  
www.timeknotforgotten.com

# More Vendors to Consider

## Entertainment

### Hill Country Strings

(512) 689-1975  
thomas@hillcountrystrings.com  
www.hillcountrystrings.com

### Texas Pro DJ

(512) 670-7970  
info@texasprodj.com  
www.texasprodj.com

### Terra Vista Strings

(512) 213-2172  
info@terravistastrings.com  
www.terravistastrings.com

## Event Rentals

### Monarch Event Rentals

(512) 219-6666  
Kellie@monarcheventrentals.com  
www.monarcheventrentals.com

### Marquee Event Rentals

(512) 491-7368  
infoatx@marqueerents.com  
www.MarqueeRents.com

### Premiere Events

(512) 292-3900  
info@premiereeventsonline.com  
www.premiereeventsonline.com

## Bakery

### Sweet Treets Bakery

(512) 892-2233  
consultant@sweettreetsbakery.com  
www.sweettreetsbakery.com

### Cakes by Kathy

(512) 670-2105  
www.cakesbykathy.com

### Cakes Rock!!!

(877) 711-2253  
admin@cakesrock.rocks  
www.cakesrock.rocks

# Club Policies and Procedures

- All events have a time limit of five (5) hours. If additional time is needed, please make arrangements with the Private Events Director. Additional charges may apply. All events must end no later than 1:00 am. If a client goes over the agreed rental time, a \$500 minimum charge will be applied.
- Final menu selections, room arrangements, and other details are due 45 days prior to the event. Menu pricing is guaranteed up to 90 days prior to the event.
- Final Guaranteed Attendance count is due seven (7) days prior to the event.
- All food and beverage must be provided by the Club, unless otherwise approved with the Private Events Director. We offer a variety of menu selections and packages designed to accommodate any event. Custom menus can be created for an event.
- No outside alcohol is allowed. If any is brought into the premises, your guests will be asked to leave and dispose of it off property.
- No leftover food may be taken at the conclusion of the event.
- All Food and Beverage is subject to the current tax of 8.25% and service charge of 20%.
- A signed contract and non-refundable deposit are required to confirm a date. Payments may be made by check, Visa, or MasterCard. Payment schedule is as follows:
  - At contract signing - 25% of the estimated event total
  - 90 days prior to the event - 50% of the remaining event charges
  - 7 days prior to the event - remaining balance is due
  - A valid credit card may be required to be on file for payment of any additional charges incurred at the event
- In the event a Member/Client cancels a function for any reason, the Club will be entitled to a cancellation fee as liquidated damages (plus service charge and applicable taxes) at the time of cancellation as follows:
  - More than 121 days prior to the Function - 40% of the Estimated Cost
  - 120 to 90 days prior to the Function - 50% of the Estimated Cost
  - 89 to 45 days prior to the Function - 75% of the Estimated Costs
  - Less than 45 days prior to the Function - 90% of the Estimated Cost
- Given the Club's capacity to prepare and serve food and beverage, the parties acknowledge that it is highly unlikely that the Club would be able to mitigate any losses caused by cancellation of the function. The parties agree that prospectively calculating the damages that the Club would suffer as a result of the cancellation of the function would be exceptionally difficult or impossible. For this reason, the parties have agreed that the calculations set forth above are a reasonable forecast of just compensation in the event of the cancellation of the function. The amounts due for cancellation set forth herein are intended as liquidated damages and not as a penalty.
- Club Usage Fee: A benefit of Membership is that Members are allowed usage of our facilities without a rental fee. Non-Member Club rental fees range from \$500-\$2,000. If interested in becoming a Member, speak with the Private Events Director.



*J. Curtis Hinton*

J. Curtis Hinton

Private Event Sales Director

[chinton@onioncreekclub.com](mailto:chinton@onioncreekclub.com)



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