

Your Special Day... Our Specialty

at Golf Clubs at The Tribute





Congratulations!

...and Thank you for considering Golf Clubs at The Tribute for your wedding venue.

Golf Clubs at The Tribute offers members and non-members a variety of beautifully appointed private event spaces for a truly unforgettable celebration. Whether you've imagined an intimate occasion or an epic party to be remembered, our unique facilities afford groups of any size a spectacular venue with breathtaking views.

On the following pages, you'll see how we aim to create a stress-free planning process with personalized, professional attention. Choose from a beautiful selection of full-service event spaces, as well as a variety of amenities to make your ceremony and reception complete. Complimentary tables, chairs, and various enhancement options, coupled with the perfect ceremony site combine to make your special day as beautiful and easy as possible. We look forward to helping you create a lifetime of cherished memories!

~Golf Clubs at The Tribute Team

Wedding Amenities

We offer peak and non-peak Rental Rates for the 2021-2022 Wedding Season.

Rental Rates and Food & Beverage Minimums apply to all events and vary by date.

Reception Fee

Applicable Rental Rate

4-Hours of Event Time

reception only with ceremony offsite

Cake Cutting Service

Champagne or Sparkling Cider Toast

One Bartender

Banquet Manager / Event Coordinator

Certificate for a Round of Golf for 4

Ceremony Fee

\$1000

5-Hours of Event Time

1 hour ceremony / 4 hours reception

Access to Bridal Party Rooms

3 hours prior to ceremony

Rehearsal Ceremony

date/time based on clubs discretion

White Garden Chairs

Outdoor Ceremony



The Tribute Clubhouse Event Spaces

A majestic, English Tudor-style clubhouse that immerses guests in old world charm as they enter the luxurious foyer, that lead to an enviable array of event spaces that offer a unique blend of classic and modern for an extraordinary wedding setting. This one-of-a-kind clubhouse offers couples the chance to pick the perfect backdrop for every part of their special day.



Royal Ballroom

Featuring vaulted ceilings, soaring bay windows with breathtaking views of the golf course, the Royal Ballroom is the ideal setting for wedding receptions. Its open floor plan makes it the perfect place to put your own stamp on an impressive space to eat, drink and dance! Maximum seating capacity approx. 180 guests.

The Outlook

This recently reinvented third floor enclosed terrace features the best seat in the house. Fashioned with expansive windows, a private balcony, and supplemental dormers, this space truly takes your event to the next level.

Maximum seating capacity approx. 120 guests.



Ceremony Arbor

Surrounded by native grasses and idyllic natural landscaping, this contemporary ceremony arbor is a breathtaking setting to exchange vows in front of family and friends.

Maximum seating capacity: 150–180 guests.

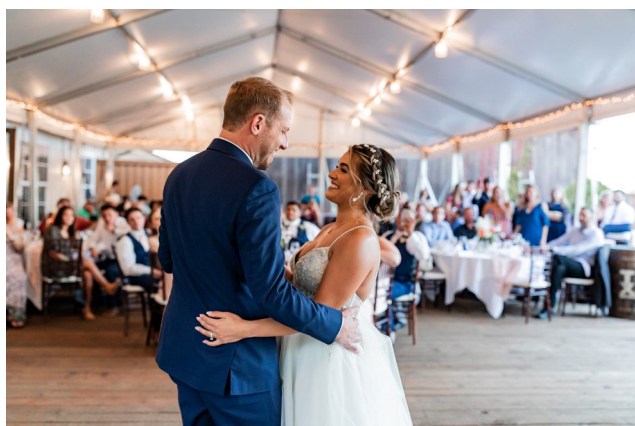


Old American Event Spaces

A cozy, timeless venue with a stylish interior to give that blend of classic and modern locale for truly unforgettable wedding celebrations. With exclusive access on Wedding Day, Old American provides an independent facility with a private parking lot.

Carriage House

This vintage Carriage House is the perfect space for an intimate celebration with family and friends. When coupled with the Outdoor Patio, Couples have the chance to get creative and customize the interior to find just the right spot for everything from the welcome signs to the cake table. Maximum seating capacity: 50 guests.



Outdoor Patio

Over-looking Lake Lewisville and hole #9 on the Old American course, wedding guests are invited to sit back and relax as they are treated to fantastic patio dining with amazing views. Maximum seating capacity: 70 guests. (120 when combined)

Fire Pit / Lawn Ceremonies

Go ahead, plan that amazing outdoor wedding ceremony you have always wanted and leave the set up to us! Just steps away from the Carriage House and patio a picturesque place to say "I do" awaits you. Garden chairs can be arranged around or adjacent to our fire pit. Maximum seating capacity: 120 guests.





Silver Package

Selection of Two Hors D'oeuvres

Plated Meal or Buffet Service

White, Black or Ivory House Linen and Napkins

Gold Package

Selection of Three Hors D'oeuvres

Two Hours of Hosted Beer, Wine, & Soda Bar

Plated Meal or Buffet Service

White, Black, or Ivory House Linen and Napkins with

Table Runner in Your Choice of Color

Platinum Package

Selection of Four Hors D'oeuvres

Three Hours of Hosted Call Liquor Bar

Plated Meal or Buffet Service

Floor Length Linen in Your Choice of Color and

White, Black, or Ivory House Napkins



Plated Dinner Entrees

SILVER | GOLD | PLATINUM

Total Package Price Per Person

Chicken Piccata

with lemon caper butter

\$34 | \$61 | \$77

Pistachio Crusted Chicken

with lemon basil beurre blanc

\$35 | \$62 | \$78

Southwestern Pork Tenderloin

with avocado chipotle cream

\$35 | \$62 | \$78

Blackened Red Snapper

with creole sauce

\$36 | \$63 | \$79

Roasted Airline Chicken

with herb au jus

\$37 | \$64 | \$80

Seared Scottish Salmon

with champagne Dijon beurre blanc

\$37 | \$64 | \$80

Beef Striploin Mignonettes

with wild mushroom ragout

\$39 | \$66 | \$82

6oz Beef Tenderloin Filet

with cabernet reduction

\$43 | \$70 | \$86

Herb Crusted Sea Bass

with tomato basil beurre blanc

\$45 | \$72 | \$88

*A meal indicator place card is required for all guests with a split entrée.
Maximum of 2 different plates may be selected for service.*



Plated Dinner Accompaniments

All Plated Entrees Include

Choice of One Salad

Tribute House Salad

Spring mix with tomato, cucumber, feta cheese & croutons

Caesar Salad

romaine with croutons, parmesan & caesar

Dinner Rolls & Butter

Choice of Two Sides

Grilled Seasonal Vegetable Medley

Chive Whipped Potatoes

Herb Roasted Yukon Gold Potatoes

Roasted Red Pepper Risotto

Wild Rice Pilaf

Green Bean Almandine

Grilled Broccolini

Glazed Carrots

Grilled Asparagus*

*Supplemental charge of \$1.25 per person applies



ENHANCE YOUR SALAD

*Supplemental charge of \$1.50 per person applies

California Spinach Salad*

Baby Spinach with Strawberries, Candied Walnuts, Red Onions, Blue Cheese Crumbles & Raspberry Vinaigrette

Spring Pear Salad*

Spring Mix with Pear Segments, Maytag blue cheese, candied bacon and herb Vinaigrette

Children's Meals

Ages 3 to 11 years old

(limited to one selection)

Crispy Chicken Tenderloins with French Fries

Grilled Cheese Sandwich with French Fries

Chicken Quesadilla with Fresh Fruit

Macaroni and Cheese with Fresh Fruit

\$21 | \$25 | \$30



Dinner Buffet

Dinner Rolls with butter and your choice of House OR Caesar Salad

Choice of Two Sides:

Grilled Seasonal Vegetable Medley

Chive Whipped Potatoes

Herb Roasted Yukon Gold Potatoes

Wild Rice Pilaf

Green Bean Almandine

Glazed Carrots

Grilled Asparagus*

*Supplemental charge of \$1.25 per person applies

Choice of Entrée(s):

Chicken Piccata

with lemon caper butter

Southwestern Stuffed Chicken

with roasted red pepper coulis

Southwestern Pork Tenderloin

with avocado chipotle cream

Blackened Red Snapper

with creole sauce

Seared Scottish Salmon

with champagne Dijon beurre blanc

Beef Striploin Mignonettes

with wild mushroom ragout

One Entrée – \$39 | \$66 | \$82

Two Entrée – \$43 | \$70 | \$86



Hors D'oeuvres Selections

Caprese Bruschetta
served on croustini

Chicken Diablo Bites
with bacon & jalapeno

Shrimp & Andouille Skewers

Mac & Cheese Bites

Vegetable Spring Rolls

Meatballs
BBQ or Swedish

Veal & Spinach Stuffed Mushroom

Teriyaki Chicken Skewers

Spinach Spanakopita
spinach & feta in phyllo





Beverage Options

CALL

Vodka: Tito's, Deep Eddy
Whiskey/Bourbon: Fireball, Jack Daniels, Knob Creek, Wild Turkey, Bushmills, Clyde Mays, Crown Royal
Gin: Tanqueray, Beefeater, Bombay Sapphire
Rum: Bacardi, Malibu, Captain Morgan Rum
Tequila: Jose Cuervo Anejo, El Jimador
Scotch: Dewars, Johnnie Walker Red

PREMIUM

Vodka: Grey Goose, Ketel One, Belvedere
Whiskey/Bourbon: TX, Markers Mark, Sazerac Rye, Jameson
Gin: Highclere Castle
Tequila: Herradura
Scotch: Chivas

Bar by Consumption

Does Not Include 20% Service Charge & Tax

Call \$8.00
Premium \$10.00
Super Premium \$12.00
Domestic Beer \$4.00
Imported Beer \$7.00
House Wine \$8.00
Premium Wine \$12.00
Soft Drinks \$3.50

Hosted Bar Packages

2 Hours | 3 Hours | 4 Hours

Beer, Wine & Sodas
\$23 | \$26 | \$29

Beer, Wine, Sodas & Call Liquor
\$31 | \$34 | \$38

Beer, Wine, Sodas & Premium Liquor
\$33 | \$37 | \$40

*Hosted Bar prices listed above are charged per person. Alcohol brands are subject to change.
One Bartender is required for every 75 guests. Additional Bartenders are \$150 each.*



Enhancements

Chavari Chairs

Chavari Chairs with Cushions are available in silver, gold, fruitwood or black

Dance Floor

Parquet Vinyl Wood Dance Floor available in various dimensions

Specialty Linens

Specialty Linens available in table runners, napkins & floor length linen

Rental cost varies based on material & item ordered

Beverage & Dessert Stations

Gourmet Coffee Station

S'mores Station

Mini Assorted Dessert Station

Late Night Snacks

Please ask to see our additional menus for our assorted late night snack options

**Enhancements based on vendor availability*



General Event Information

Guarantees

A final guarantee of your anticipated number of guests is due to the Club, two weeks or (14)days prior to the function. This guarantee may not be reduced.

Service Charge & State Tax

A twenty(20%) percent service charge and applicable state tax (8.25%) will be added to all Food and Beverage charges. Please note that service charge is taxable by Texas state law. Menu prices are subject to market fluctuation.

Deposits

A non-refundable deposit, which is applied to your Food and Beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the Total Event Minimum. 100% of the final estimated balance is due 10 days prior to the event date.

Food & Beverage

Enclosed is a list of possible menu selections. Our Executive Chef is more than happy to work with you to customize and create a specialty menu or anything you envision for your special day. We can accommodate gluten-free, and vegetarian options as well. Once your wedding is booked, you receive a complimentary tasting for two. Cake cutting is also included in all packages
OUTSIDE FOOD & BEVERAGE IS NOT PERMITTED

Booking Policy

The Tribute Golf Club will book weddings up to two years in advance. A date will be confirmed and definite only with a signed contract and deposit. All deposits are non- transferable and non-refundable.

Decorations

Items may only be affixed to the wall with prior approval by the Events Sales Department. Glitter, Confetti, Fabric Petals, Rice and Birdseed of any kind are not permitted. Client must take all decorations and personal belongings at the conclusion of the event. Golf Clubs at The Tribute is not responsible for items left at the club.



Please note that package prices are subject to change without notice until contracted

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