



## 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

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 waitstaff

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

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*)

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### OPTIONAL RECEPTION ADD-ONS

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

Specialty uplighting – **\$500**

Personalized spotlight on back wall – **\$250**

Personalized ice sculpture – **\$600**

Lawn games – **\$250**

Propane heaters for balcony – **\$75 each** (*limit 4*)

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

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

Upgraded floor-length sequin table linens – **\$35/linen** (*limited colors*)

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

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

Settee full set – **\$250**

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

Head table wingback chairs only – **\$150**

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

**\$105.42** per person for beef and chicken

**\$101.22** 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

\$1095

#### EACH ADDITIONAL BAR - \$500

*(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

#### ITEMS INCLUDED IN BAR PRICE

Napkins, Condiments, Ice

One (1) TABC-Certified Bartender

\$275-Frozen Drink Machine with  
Mix and Garnish

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\* 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.

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## 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:** \$2,000 down and a sign contract. Plus 2 additional \$1,500 payments spread out within engagement.

All payments made will be applied towards the final balance, typically due two weeks before your event.



## COORDINATION PACKAGE

For those couples who are organized and can get all of the details in order leading up to their big day, but don't want to stress in the months/days leading up to it, this package is the perfect fit! We work with you to ensure your wedding day details are executed flawlessly, allowing you and your family and friends to enjoy your wedding day to its fullest!

### OVERVIEW OF WHAT THIS PACKAGE INCLUDES:

- Coordination package begins 60 days before your wedding (*not just 30 days like most companies*)
- Unlimited email correspondence, calls and text messages (*during business hours*)
- Up to two planning meetings (*two 1-hour meetings or one 2-hour meeting*) to help bring your Wedding Day vision to life
- Custom digital layout creation of your reception space
- Creation of your Wedding Day timeline to include all necessary day-of and vendor details
- Distribution of all pertinent details to your vendor team the Monday the week of the Wedding
- Coordination of your Rehearsal (*done either the day before or day-of*)
- Arrival of your coordinator 3 hours prior to the ceremony start time until your access time ends and vendors have loaded out (*additional time can be added for \$100/hour*)
- Set-up and decoration of your personal decor and touches to ensure your day is a true reflection of you as a couple
- Management of all vendors on the Wedding Day
- Coordination of your Wedding Ceremony including ushering guests to their seats, lining up family and wedding party for the processional and cuing music with your ceremony musicians/DJ
- Overseeing transition of personal decor items and floral from lower level and ceremony to reception space (*limitations apply*)
- Coordination of your reception timeline with all vendors to create a seamless flow for you and your guests
- Clean-up of your personal decor and assistance with ensuring items are loaded out with your designated person(s)



PRICING = \$1,500

ADDITIONAL COORDINATION HOURS = \$100/HOUR

*\*Dates on or on either side of a holiday incur an added \$300 holiday fee*

*All coordination services are subject to 20% service charge and 8.25% tax rate. Service charges are subject to the sales tax rate of 8.25%.*



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*