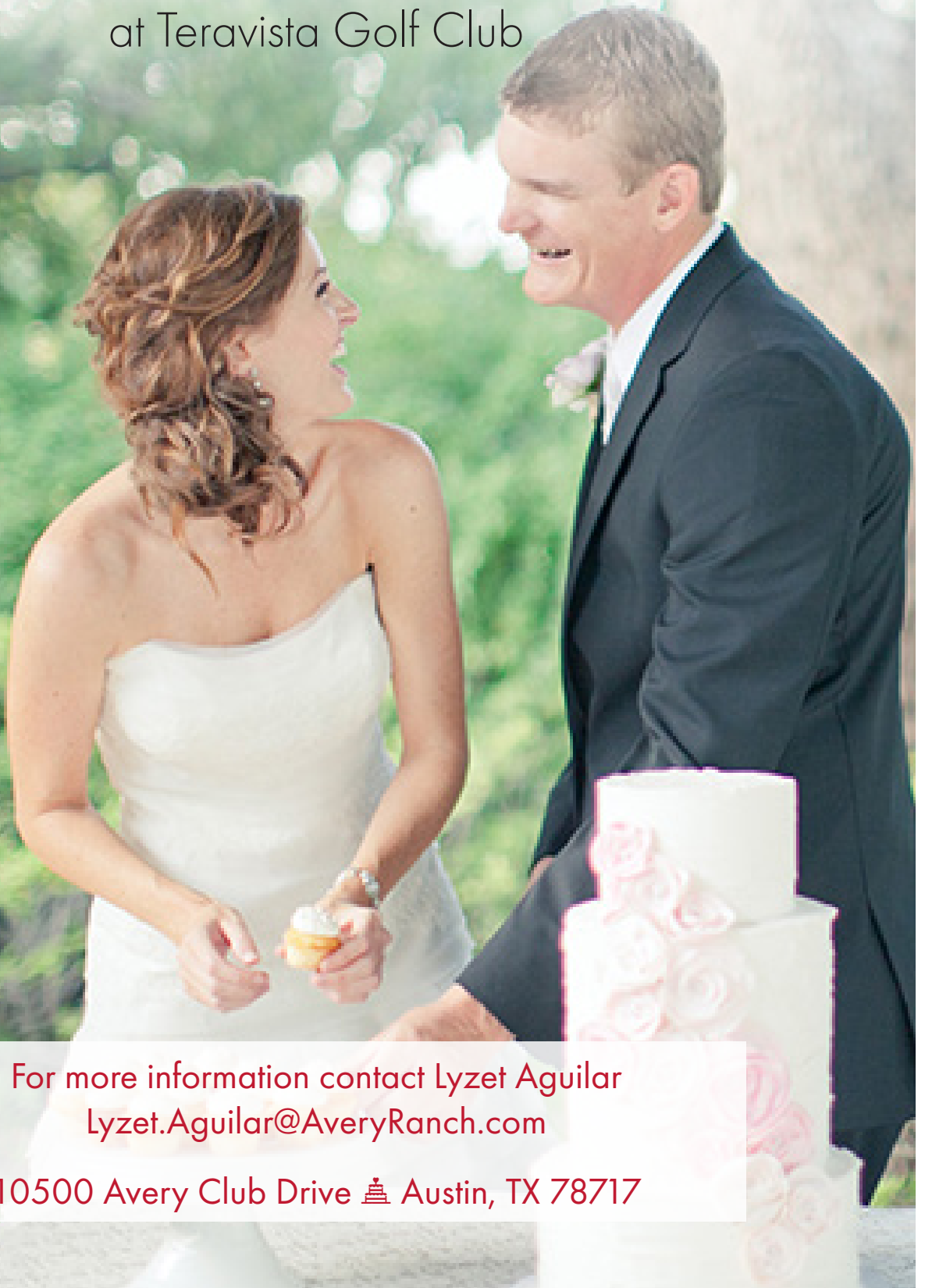


# Wedding Packages

The Ranch House  
at Teravista Golf Club



For more information contact Lyzet Aguilar  
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10500 Avery Club Drive 🏡 Austin, TX 78717

# The Ranch House Wedding Packages

Wedding Packages are subject to applicable sales tax  
and is not included in the package pricing listed.

**Max Capacity 175**

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## *Gold Wedding Package*

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5 Hour Venue Rental	Full Catering from Theme Buffet Menu
4 Hour Decoration Time	Champagne Toast
Multiple Ceremony Sites	Cake Cutting
Bridal Room	Service Staff & Bartenders
Tables & Chairs	Set Up & Break Down
Standard Table Linens: (Black, Ivory, or White)	One Hour Ceremony Rehearsal
Domestic Beer & Wine Bar	Onsite Day of Venue Coordinator

**Total Cost: \$6,999**

Based on 100 guests

Additional guests priced at \$60/pp

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## *Diamond Wedding Package*

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5 Hour Venue Rental	One Hour Ceremony Rehearsal
4 Hour Decoration Time	Full Catering from Custom Buffet Menu
Multiple Ceremony Sites	Full Bar (Beer, Wine, & Well Liquor)
Bridal Room	Cake Cutting
Tables & Chairs	Champagne Toast
Standard Table Linens (Black, Ivory or White)	Service Staff & Bartenders
Set Up & Break Down	One Hour Ceremony & Rehearsal
	Onsite Day of Venue Coordinator

**Total Cost: \$8,999**

Based on 100 guests

Additional guests priced at \$70/pp

# The Ranch House Wedding Packages

Wedding Packages are subject to applicable sales tax  
and is not included in the package pricing listed.

**Max Capacity 175**

## *Platinum Wedding Package*

5 Hour Venue Rental  
4 Hour Decoration Time  
Multiple Ceremony Sites  
Bridal Room  
Tables & Chairs  
Standard Table Linens  
Set Up & Break Down  
One Hour Ceremony Rehearsal  
Full Custom Catering  
Full Bar  
(Beer, Wine & Well Liquor)  
Cake Cutting  
Champagne Toast  
Service Staff & Bartenders  
One Hour Ceremony Rehearsal  
Day of Venue Coordinator  
Floral  
Cake  
Photographer - 8 hours  
DJ - 5 hours

**Total Cost: \$15,999**

Based on 100 guests

Additional guests priced at \$70/pp



**Wedding  
Menu**

# Wedding Theme Buffets

## SMOKEHOUSE

### ENTRÉES (CHOOSE 2)

Smoked Brisket | Pulled Pork | Smoked Turkey Breast | Smoked Jalapeño Cheddar Sausage | Smoked Pork Loin

### SIDES (CHOOSE 3)

Garden Salad | Potato Salad | Ranch Style Beans | Napa Cabbage Slaw | Roasted Red Potatoes  
Mac & Cheese | Buttered Green Beans

Served with Sliced White Bread, Pickles, Onions & Pickled Jalapeños

## ITALIAN BUFFET

### SALADS (CHOOSE 1)

Caesar Salad | Caprese Salad | Panzanella Salad

### ENTRÉES (CHOOSE 2)

Chicken Parmigiana | Vegetable Lasagna | Pesto Seared Salmon | Beef Marsala | Stuffed Pork Loin  
Grilled Sausage with Peppers & Onions | Eggplant Parmesan

### SIDES (CHOOSE 2)

Penne Bolognese | Pasta Primavera | Farfalle Alfredo | Garlic Parmesan Broccoli | Tortellini Alfredo | Roasted Vegetables  
Served with Garlic Knots, Parmesan Cheese and Red Pepper Flakes

## FIESTA

### SALADS (CHOOSE 1)

Ensalada | Caesar Salad | Garden Salad | Cucumber & Charred Corn

### ENTRÉES (CHOOSE 2)

Chicken Fajitas with Peppers & Onions | Skirt Steak Fajitas | Cheese Enchiladas | Pork Posole, Chimichurri Steak, or Chicken

### SIDES (CHOOSE 2)

Spanish or Cilantro Lime Rice | Refried Beans | Refried Black Bean | Stewed Black Beans | Mexican Street Corn  
Served with Guacamole, Salsa Rojo, Salsa Verde, Tortilla Chips, Corn and Flour Tortillas.

# Custom Buffets

## SALADS (CHOOSE 1)

### GARDEN SALAD

Field Greens | Cucumber | Tomatoes | Red Onion | Shredded Carrots | Red Wine Vinaigrette

### ANTIPASTI

Arugula | Genoa Salami | Olives | Artichoke Hearts | Roasted Red Pepper | White Balsamic Vinaigrette

### CLASSIC CAESAR

Romaine | Parmesan | Croutons | Creamy Caesar dressing.

### CAPRESE

Vine Ripen Tomatoes | Fresh Mozzarella | Basil | Balsamic Reduction

### MAGNOLIA GREENS

Field Greens | Candied Pecans | Seasonal Fresh Fruit | Red Wine Honey Vinaigrette

## ENTRÉES (CHOOSE 1)

### CHICKEN MARSALA

Boneless Pan-Seared Chicken Breast | Marsala Wine Demi-Glace | Wild Mushrooms

### CHICKEN PICCATA

Boneless Pan-Seared Chicken Breast | Lemon Butter Caper Sauce | Mushrooms | Parsley

### BEEF MARSALA

Choice Beef Sirloin | Marsala Wine Demi-Glace | Wild Mushrooms

### BLACKENED TILAPIA

Pan-seared | Cajun Butter Sauce

### BOURBON PORK LOIN

Oven-Roasted | Jim Beam Bourbon Sauce

## ENTRÉES (CHOOSE 1)

### FLORENTINE STUFFED CHICKEN BREAST

Spinach | Roasted Red Pepper | Provolone Cheese

### FLORENTINE STUFFED PORK LOIN

Spinach | Roasted Red Pepper | Provolone Cheese

### RED WINE SHORT RIBS

Slowly Roasted Short Ribs | Red Wine Demi-Glace

### OVER ROASTED SALMON

Pesto Cream Sauce | Prosciutto Crumb

### SEARED BEEF MEDALLIONS

Choice Beef Medallions | Mushroom Demi-Glace

### GARLIC HERB BEEF TENDERLOIN (add \$3 pp)

Choice Beef Tenderloin | Garlic Herb Demi-Glace

### SHRIMP SCAMPI (add \$4 pp)

Pan-Seared | Lemon Garlic Sauce

## SIDES (CHOOSE 2)

Garlic Mashed Potatoes | Wild Rice | Cilantro-Lime Rice | Garlic Broccoli | Buttered Haricot Vert | Seasonal Pesto Roasted Vegetables | Stewed Black Beans | Mexican Sweet Corn | Pasta Alfredo | Baked Penne | Roasted Fingerling Potatoes

Served with Fresh-Baked Dinner Rolls and Butter