


Robson Ranch
A ROBSON RESORT
COMMUNITY™



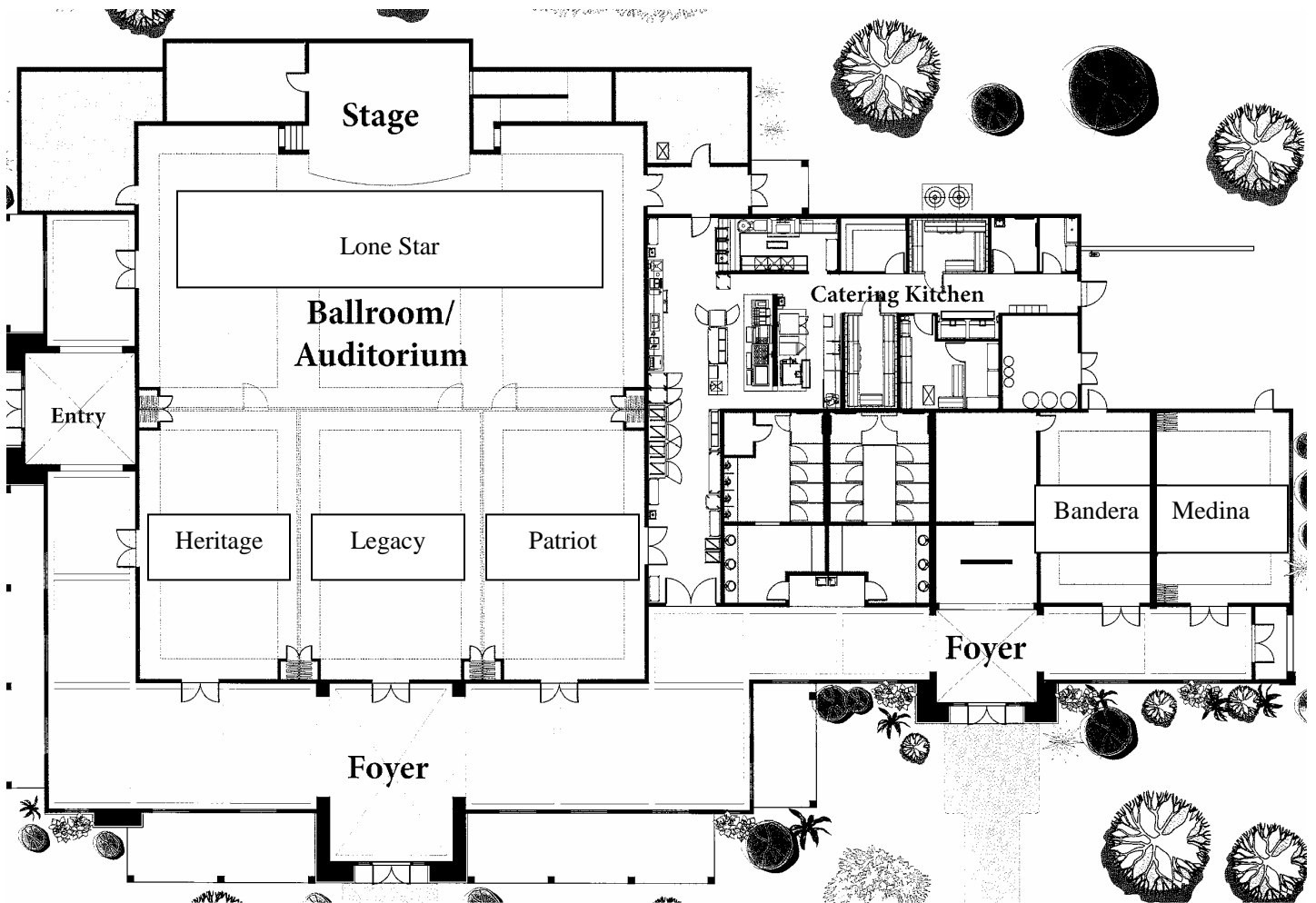
To host your next event at The Clubhouse or Wildhorse Grill,
Get in touch with Shelbi Berg for booking and Whitney D’Pulos for food and beverage

Activities Director: Shelbi Berg 940 246 1002
Email: Shelbi.berg@robson.com

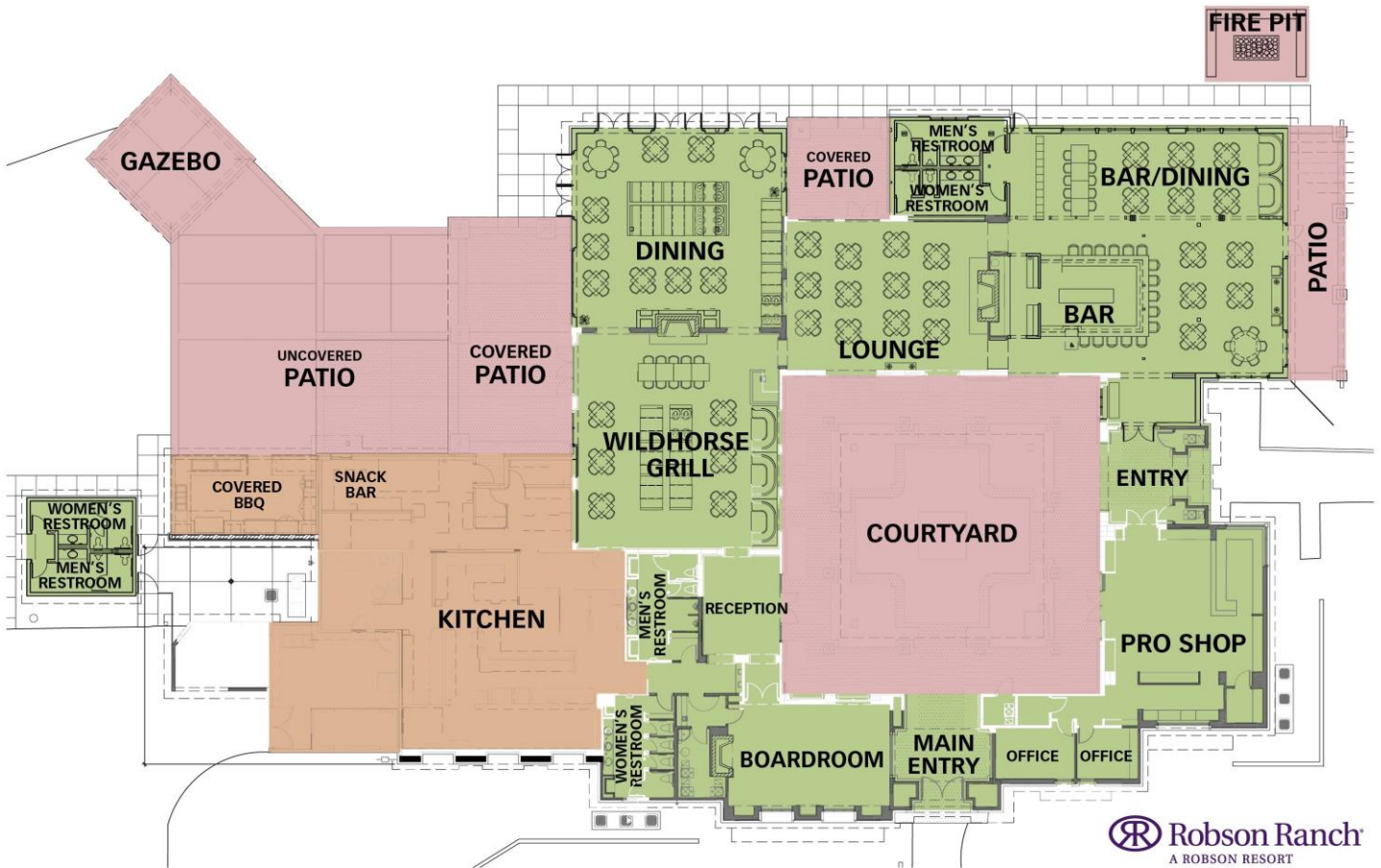
Food and Beverage Ops Manager: Whitney D’Pulos 469 337 6483
Email: whitney.hart@robson.com

9428 Ed Robson Circle, Denton, TX 76207
469-337-6483

The Clubhouse Floor Plan



The Wildhorse Grill Floor Plan





Room Pricing

- Prices are subject to 20% service charge and tax
- Our facility use form and deposit are required to secure your date
If you have not completed a facility use form, contact Whitney D'Pulos or Shelbi Berg
- Room rental pricing varies, please contact Whitney or Shelbi for Room Rental Pricing
- Room rental is for 5 hours
- Any additional hour past 5 hours is \$250.00 per hour
- There is a \$500.00 Ceremony Fee
- Décor rentals list available upon request
- Additional charges will be incurred for removal & replacement of furniture

<u>Room</u>	<u>Deposit</u>	<u>Sq. Ft.</u>	<u>Seats Approx</u>
Entire Ballroom	\$500	6,545 sq. ft.	450
Lone Star	\$500	3,311 sq. ft.	120
Legacy	\$250	1,218 sq. ft.	50
Heritage	\$250	1,008 sq. ft.	50
Patriot	\$250	1,008 sq. ft.	50
Medina	\$150	532 sq. ft.	30
Bandera	\$150	532 sq. ft.	30
Bandera/Medina	\$250	1,064 sq. ft.	60
Entire Clubhouse	\$500	11,636 sq. ft.	500

<u>Wildhorse Grill</u>	<u>Seats Approx</u>
Lounge	50
Boardroom	24
Entire Patio/Gazebo	200
Gazebo	30



Beverage pricing

\$150.00 bar set-up fee

Prices are based per person, per drink

The Full Bar:

Domestic Bottled Beer \$5

Coors Light, Bud Light, Miller Light, Budweiser, Michelob Ultra

Premium Bottled Beer \$6

*Shiner Bock, Corona, Dos XX, Heineken, Guinness, Blue Moon, Deep Ellum
Brewery and Seasonal selected craft beers*

Premium Brands Liquor \$9

*Tito's, Grey Goose, Tanqueray, Bombay, Bacardi, Milagro, Crown, Jack Daniels,
Dewar's, Glenlivet, Macallan*

House Liquor \$6

House Red and White Wine \$6/30

Premium Red and White Wine \$9/45

Other:

Champagne Toast \$42/btl

Champagne Punch \$3 per person

Domestic Keg \$475 per keg

Premium Keg \$500 per keg



Hors D' Oeuvres

All prices listed below are based per person before tax and service charge

Served Cold

- Shrimp BLT on Brioche Coin, Chipotle Aioli 9
- Cheese Display, Assorted Crackers 5
- Shaved Beef Crostini, Horseradish Cream, Crispy Shallots 6
- Fresh Fruit Display 5
- Crudit  Display, Peppercorn Ranch 5
- Antipasto Kabob: Mozzarella, Roasted Tomato, Artichoke, Kalamata Olive 6
- Classic Bruschetta 6
- Charcuterie Display, Assorted Crackers 14
- Goat Cheese and Oven Roasted Tomato with Basil on Crostini 7

Served Hot

- Spicy Crab Cakes, Cilantro Cream 9
- Mini Beef Wellington, Duxelle Sauce 10
- Boursin Stuffed Mushrooms 9
- Spinach Artichoke Dip, Chips 7
- Mini Cordon Bleu Bites 8
- Swedish Meatballs 9
- Mercado Shrimp, Feta, Cilantro, Fresh Lime 9
- Veggie Spring Rolls, Thai Vinaigrette 7



Catering Menu

All prices are based per person before tax and service charge

Water and Tea Service is Included

Add \$3 to any menu below for a sit down, plated event

Chicken

Sundried Tomato Stuffed Bone-in Chicken Breast
Broccoli and Mustard Smashed Potatoes **22**

Chicken Parmesan
Fettucine, Caesar Salad, Breadsticks, Marinara **19**

Roasted Chicken with White Wine Mushroom
Volute, Chefs Vegetables and Garlic Mashed
Potatoes **21**

Robson Stacked Chicken, Honey Dijon Cream
Chefs Vegetable and Garlic Mashed Potatoes **21**

Add French Roasted London Broil to any buffet for an additional \$8 per person

Add a Coffee Station for an additional \$2 per person

Add Rolls and Butter for an additional \$3 per person

Add a Garden Salad for an additional \$4 per person

Beef

Beef Tenderloin Carved Chateaubriand
Creamy Horseradish, Au Jus
Chefs Vegetable, Garlic Mashed Potatoes **39**

BBQ Brisket, Dr. Pepper BBQ Sauce
Coleslaw, Baked Beans
Choice of Bread **24**

Prime Rib, Creamy Horseradish, Au Jus
Chefs Vegetable and Garlic Mashed Potatoes **37**

Ancho Rubbed Beef Tenderloin
Pea Risotto, Herb Roasted Heirloom Carrots
Brown Sugar Port Wine Reduction **34**

French Roasted London Broil, Demi-Glace
Chefs Vegetable and Garlic Mashed Potatoes **27**

8 oz. Filet Mignon
Chefs Vegetable and Herb Mashed Potatoes **34**

Add Roasted Chicken to any buffet for an additional \$6 per person

Add a Coffee Station for an additional \$2 per person

Add Rolls and Butter for an additional \$3 per person

Add a Garden Salad for an additional \$4 per person



Catering Menu

All prices are based per person before tax and service charge

Water and Tea Service is Included

Add \$3 to any menu below for a sit down, plated event

Pork

Espresso Rubbed Pork Tenderloin
Candied Carrot Mash, Hericot Verts
Maple Porter Demi-Glace **26**

Bone-in Grilled Pork Chop
Heirloom Baby Carrots, Garlic Mashed Potatoes
Brandy Apricot Marmalade Sauce **27**

Fish

Sun-dried Tomato Crusted Tilapia
Rosemary Roasted Yukon Potatoes, Chefs
Vegetable **21**

Grilled Atlantic Salmon
Griddled Asparagus, Sweet Potato Hash
Buerre Blanc **26**

Chilean Sea Bass
Pea and Citrus Risotto, Heirloom Carrots
Minted Grapefruit Jam **40**

*Add a Coffee Station for an additional \$2 per person
Add Rolls and Butter for an additional \$3 per person
Add a Garden Salad for an additional \$4 per person*

Themed

Home-Style: Chicken-Fried Chicken
Sautéed French Green Beans, Whipped
Rosemary Potatoes
White Gravy **21**

Fajita: Combination Chicken and Beef
Flour Tortilla, Spanish Rice, Refried Beans
Shredded Lettuce, Diced Tomato, Pico de Gallo
Salsa, Jalapenos **29**

Denton Deli:
Tomato Basil or Broccoli Cheese Soup
Garden Salad with Ranch and Balsamic
Sandwiches: Ham and Cheddar, Turkey and
Swiss, Chicken Salad and Cucumber Dill
Pasta Salad and Fresh Fruit Salad **18**

Tex-Mex: Ancho Chili Cheese Enchiladas
Spanish Rice, Refried Beans **19**



All prices are based per person before tax and service charge

Desserts

Brownies **3**

Assorted Cookies **3**

Chocolate Lava Cake Served with Whipped Cream **5**

Choice Cobbler Served with Whipped Cream **5**

Double Chocolate Mousse Cake **5**

German Chocolate Cake **5**

Bread Pudding Served with Whiskey Sauce **6**

Tiramisu **6**

Assorted Cheesecake Petit Four's **4**

New York Cheese Cake with Raspberry Coulis **5**

Breakfast

The Continental: Fresh Fruit Display, Assorted Pastries and Muffins, Orange Juice and Coffee **14**

Country Breakfast: Scrambled Eggs, Hash Browns, Bacon, Sausage, Biscuits & Gravy, Orange Juice and Coffee **16**

Quiche Lorraine: Fresh Fruit Display, Assorted Muffins, Orange Juice and Coffee **15**

Breakfast Tacos: Choice of Sausage or Bacon with Cheese and Scrambled Egg, Orange Juice and Coffee **11**

Add a Chef Attended Omelet Station for additional \$ 5 per person