



To host your next event at The Clubhouse or Wildhorse Grill,  
Get in touch with Shelbi Berg for booking and Jillian Palmer for food and beverage

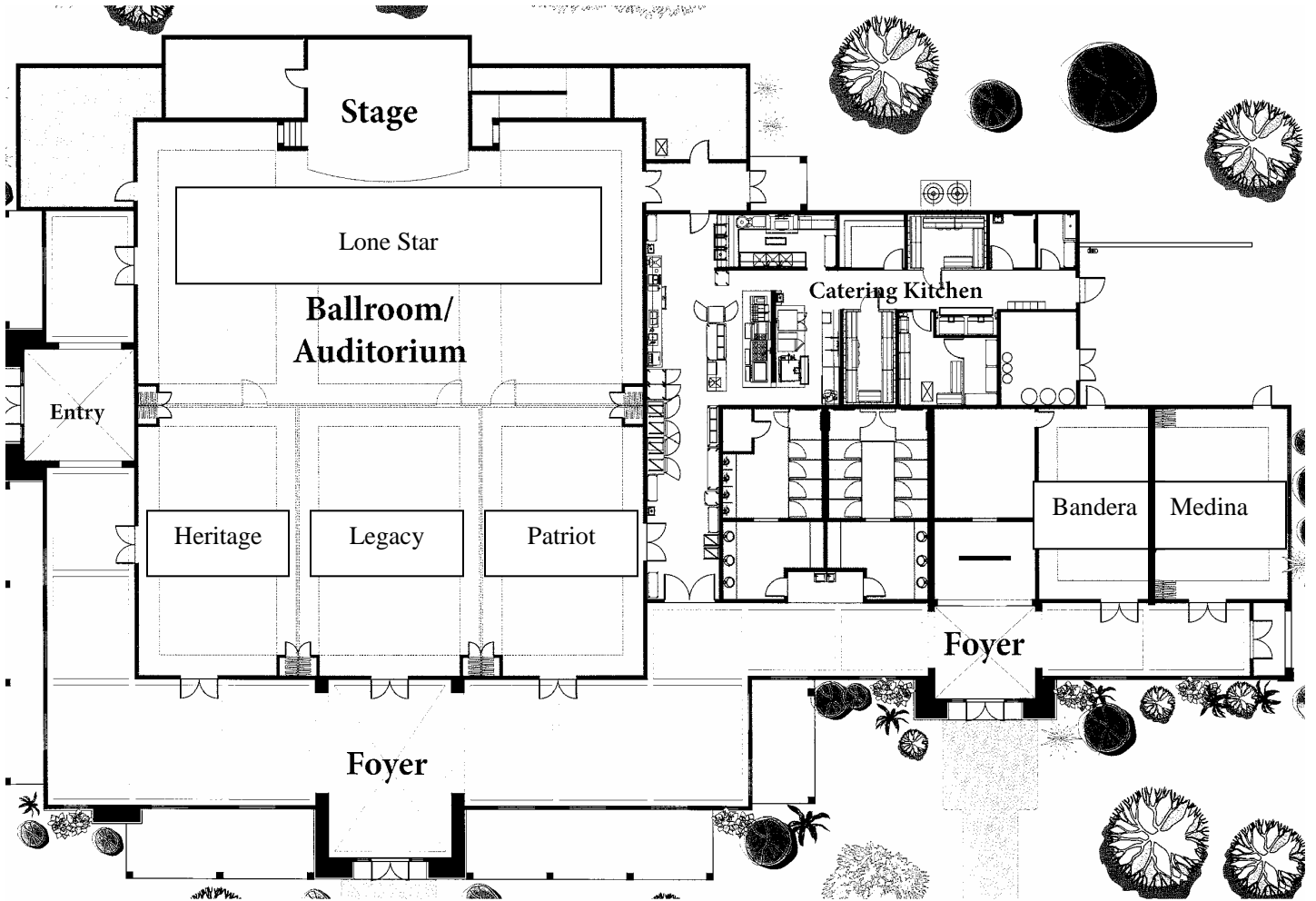
Activities Director: Shelbi Berg 940-246-1002  
Email: [Shelbi.Berg@Robson.com](mailto:Shelbi.Berg@Robson.com)

Banquet Manager: Jillian Palmer 816-809-9368  
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9428 Ed Robson Circle, Denton, TX 76207  
940-246-1002



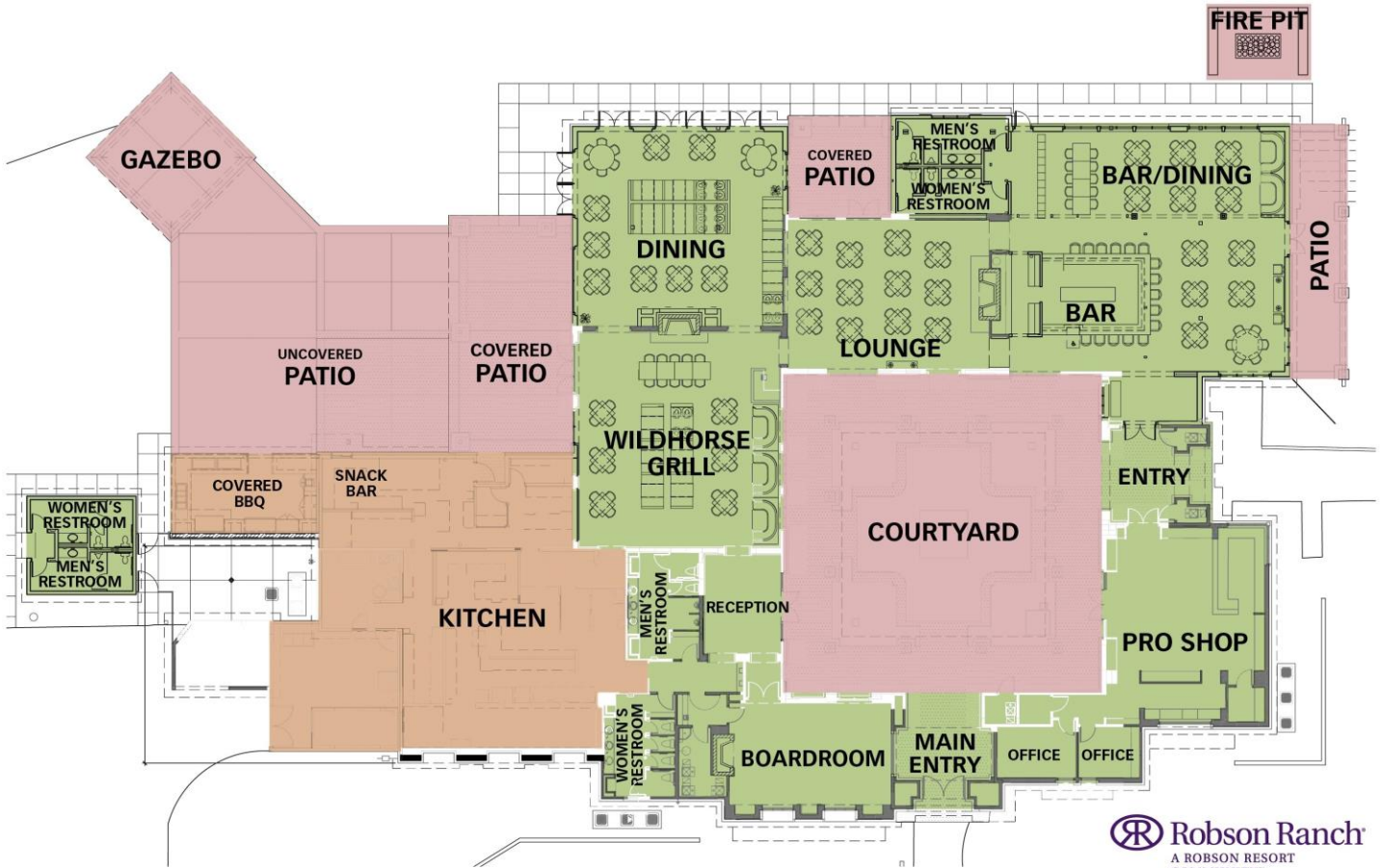
# The Clubhouse Floor Plan



9428 Ed Robson Circle, Denton, TX 76207  
940-246-1002



# The Wildhorse Grill Floor Plan



 **Robson Ranch**  
A ROBSON RESORT  
COMMUNITY™

9428 Ed Robson Circle, Denton, TX 76207  
940-246-1002



## 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 Jillian Palmer or Shelbi Berg*
- Room rental pricing varies, please contact Jillian 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

<b><u>Room</u></b>	<b><u>Deposit</u></b>	<b><u>Sq. Ft.</u></b>	<b><u>Seats Approx</u></b>
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

<b><u>Wildhorse Grill</u></b>	<b><u>Seats Approx</u></b>
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

### ***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
- Spring 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  
Broccolini and Mustard Smashed Potatoes **22**

Chicken Parmesan  
Fettucine, Caesar Salad, Breadsticks, Marinara **20**

Roasted Chicken with White Wine Mushroom  
Volute, Chefs Vegetables and Garlic Mashed  
Potatoes **19**

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 Coffee Service 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 \$4 per person*

*Add Coffee Service 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 **20**

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 Coffee Service 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 **or** Fresh Fruit Salad **20**

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





All prices are based per person

## 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*