



Showcasing a ranch style theme, the Clubhouse at Robson Ranch features a ballroom/auditorium with seating up to 450 that can be used for many functions and activities.

Robson Ranch's Clubhouse is a prime location for meetings, conferences, weddings, and receptions. With rental of our beautiful Clubhouse, arrangement of passed wine & hors 'd oeuvres and a variety of menus to fit any occasion can be chosen to compliment your event. Our skilled servers will also be on hand to provide attentive and prompt service while ensuring you and your guests have a delightful evening you will never forget.

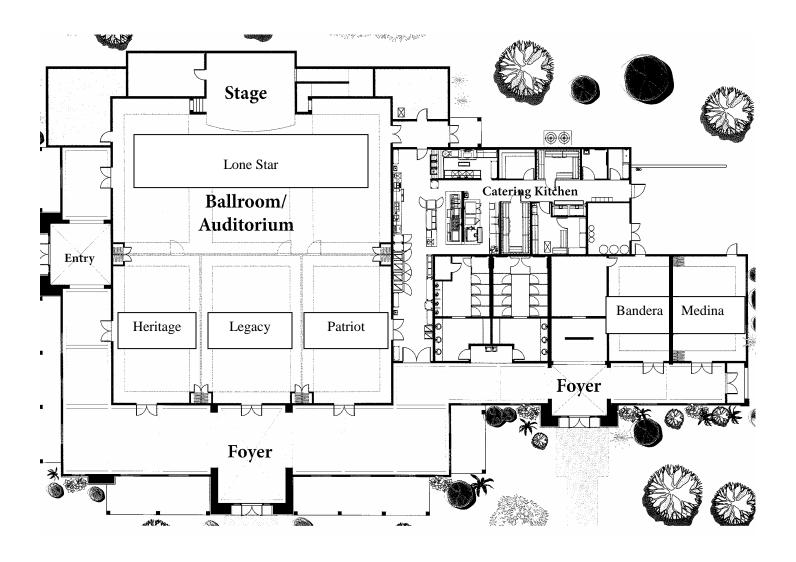
Included in the rental price of our rooms:

- Linens and Napkins
- Silverware, Glassware, Flatware, Tables and Chairs
- A Skilled Staff of Servers to Set-up, Execute and Break-down Event
- Bridal Party Changing Rooms

To host your next event at the beautiful Robson Ranch Clubhouse or Wildhorse Grill, Contact the Banquet Sales Manager: Whitney D'Pulos 469 337 6483 Email: whitney.hart@robson.com



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

Room	Deposit	Sq. Ft.	Seats Approx
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

Wildhorse Grill	Seats Approx
Entire Grill (Non-business days only)	318
Lounge	50
Boardroom	24
Entire Patio	300
Gazebo/Outdoor Ceremony	300



BEVERAGE PRICING

\$150.00 bar set-up fee Prices are based per person, per drink Any non-alcoholic beverages will be set up as a station

Beer

Domestic Keg \$475 Premium Keg \$500 Domestic Bottled Beer \$5

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

Premium Bottled Beer \$6

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

Líquor

Premium Brands Liquor \$9

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

House Liquor \$6

Wine

House Red and White \$6/\$28 Premium Red and White \$9/40

Other

Champagne Toast \$3/glass Champagne Punch \$50/Gallon



HORS D' OEUVRES

All prices are based per person There will be an additional \$3 per person fee for passed hors d' oeuvres

Served Cold

Fresh Seasonal Fruit Display \$4		
Display of Domestic Cheeses \$4		
Served with Assorted Crackers		
Crudités Tray \$4		
Served with Peppercorn Ranch Dipping Sauce		
Tea Sandwiches \$5		
Choose a total of 3 options:		
Cucumber Dill, Ham and Cheddar, Turkey and Swiss,		
Chicken Salad, Tuna Salad		
Jalapeno Popper Pinwheels \$6		
Cream Cheese, Bacon, Jalapeno, Wrapped in Pinwheels		
Chicken Lettuce Wraps \$6		
Classic Bruschetta \$5		
On Toasted French Bread		
Pesto Turkey Pinwheels \$6		

Served Hot

Spinach Artichoke Dip \$5 Served with Tortilla Chips	
Swedish Meatballs \$6 Tossed in a Brown Gravy	
Boursin Stuffed Mushrooms \$6	
Chicken Wings \$6 Choice of one sauce: Honey BBQ or Buffalo	
Chips and Queso \$5	
Mini Beef Wellington \$9 Grilled Beef with Mushroom Duxelle, Wrapped in a Puff Pastry	
Mini Cordon Bleu Bites \$7	



CATERING MENUS

All prices are based on a per person basis unless otherwise noted Add \$3 to make any menu a sit down, plated event

Chicken

Pan Seared Airline Chicken topped with sautéed spinach, goat cheese, and roasted tomato coulis and served with mashed potatoes and Chef vegetable. 19

Roasted Chicken with white wine mushroom volute, served with garlic mashed potatoes and Chef Vegetable. 19

Chicken Parmesan with fettuccini and marinara sauce, served with Caesar salad and breadsticks. 19

Robson Stacked Chicken served with garlic mashed potatoes and vegetable. 21

Rosemary BBQ Chicken served with garlic mashed potatoes and vegetable. 19

Beef

Beef Carved Chateaubriand with a creamy horseradish au jus, served with rolls, mashed potatoes, and Chef vegetable. 37

Prime Rib with au jus and creamy horseradish, served with rolls, mashed potatoes, and Chef vegetable. 35

French Roasted London Broil served with garlic mashed potatoes and vegetable. 25

BBQ Brisket served with coleslaw, baked beans, and your choice of bread. 23

Burgers served with coleslaw and baked beans, with choice selections of cheeses, and lettuce, tomato, onion and pickle. 16

Hot Dogs served with coleslaw and baked beans. 13



Pork

Wok Charred Pork Loin served with stir-fry rice, Asian slaw, and your choice of bread. 20 Grilled BBQ Pork Sausage Links served with coleslaw and baked beans. 17

Fish

Sun-dried Tomato Crusted Tilapia served with rosemary roasted Yukon potatoes, and vegetable. 20 Blackened Tilapia with Pineapple Salsa served with caramelized shallot jasmine rice and vegetable. 20

Themed

Tex-Mex: Ancho Chili Cheese Enchiladas served with rice and beans. 16

Asian: Orange Sesame Chicken, served with stir-fried rice and vegetable. 19

Italian: Spaghetti and Meatballs served with traditional Caesar salad and breadsticks. 18

Home-Style: Chicken-Fried Chicken served with mashed potatoes, gravy, and vegetable. 18

Fajita: Chicken Fajitas 18

or served with Spanish rice and beans.

Beef Fajitas 23

Combination Chicken and Beef \$27



ADDITIONAL OPTIONS

All prices are based per person With selection of a buffet, you can add the following choices:

Caesar Salad with Croutons and Parmesan \$3
Cheesy Garlic Breadsticks \$1
Dinner Rolls and Whipped Butter \$3
Spinach Salad with Apples, Pecans, Blue Cheese Crumbles, Bacon, & Balsamic Vinaigrette Dressing \$7
Garden Salad with Choice of Two dressings \$5
Alfredo Sauce \$4
Substitute Grilled Asparagus for the Vegetable \$2
Chicken \$6
Tilapia \$6
French Roasted London Broil \$8
Cheese Enchiladas \$3
Chips and Salsa \$3
Guacamole \$4
Sour Cream \$2
Chef Attendant Fee \$10
Chef Attended Prime Rib Carving Station with Horseradish Cream Sauce and Au Jus \$50 (One time fee)



All prices are based per person

Desserts

Brownies 2

Cookies 2

Chocolate Lava Cake Served with Whipped Cream 4

Choice Cobbler Served with Whipped Cream 4

Chef Aubrey's Signature Bread Pudding Served with Jack Daniels Whiskey Sauce 5

Tiramisu 6

Assorted Cheesecake Petit Four's 4

Breakfast

The Continental: Includes assorted fruits, pastries, muffins, served with orange juice and coffee. 12

Country Breakfast: Includes scrambled eggs, hash browns, bacon, sausage, biscuits and gravy served with orange juice and coffee. 14

Quiche Lorraine served with fruit, assorted muffins, orange juice and coffee. 14

Breakfast Tacos: Choice of sausage or bacon with cheese and scrambled egg, served with orange juice and coffee 10

Add Chef Attended Omelet Station 4