



Welcome to

ROBSON RANCH

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9428 ED ROBSON CIRCLE
DENTON, TX 76207

WELCOME

Situated on a beautiful stretch of wide-open land, within a few miles of historic downtown Denton, Texas, Robson Ranch is offering a lifestyle as big as Texas. At the heart of Robson Ranch lies the 17,500 sq. ft. luxurious Clubhouse featuring a 450-seat ballroom with stage, multi-purpose activity rooms, spacious catering kitchen, east & west foyer lobbies and meeting rooms. Infused with a casual elegance drawing from its colonial architecture and Texas Ranch theme, this grand facility is home to a variety of functions and activities throughout the year. Whether it is a wedding, concert, luncheon, social dance or class, there is almost always something going on at the luxurious Clubhouse.



**Robson Ranch
Banquets & Events**



robsonranchtxbanquets

CLUBHOUSE ROOMS

Grand Ballroom

The grand ballroom can seat up to 450 theater style and 300 with banquet tables and dance floor.

The ballroom is consisted of 4 rooms that can be partitioned to create smaller rooms. The Lone Star room where the stage is located, seats 120 theater style and 100 at banquet tables.

The Patriot, Legacy and Heritage rooms are the front 3 rooms of the ballroom. Each can seat 50 for intimate functions.



Bandera-Medina Rooms

Seats 60 for dining or theater style. The Bandera and Medina rooms open to one room and can be set up for breakfast events, lunches, dinners, conferences, seminars, rehearsal dinners, anniversary parties, retirement parties, showers and other unique events.



WILDHORSE GRILL ROOMS

- **PATIO & GAZEBO**

*Wedding ceremony seating 300 on turf.
Seating 200 for patio.
Outdoor grill and buffet.
The Patio and Gazebo can be set up for
wedding ceremonies and receptions,
breakfast events, lunches, dinners,
concerts, and other unique events.*



- **LOUNGE**

*Seats 45.
Built in fireplace.
Private patio alcove.
Can be set up for showers, breakfast
events, lunches, dinners, conferences,
seminars.*



- **BOARDROOM**

*Seats 24.
Built in fireplace.
Can be set up for showers, breakfast
events, lunches, dinners, conferences,
meetings, bridal and groom suite.*



- **WILDHORSE BAR**

*Seats 80.
Patio and outside fire pit.
Can be setup for private dinners,
birthday parties, anniversary parties,
wedding reception, dances.
(Reservable on Sunday and Monday's
after 5pm)*



BEVERAGE PRICING

\$150 BAR SETUP
INCLUDES BARTENDER

BAR OPTIONS

<i>Domestic Beers</i>	<i>Coors Light, Michelob Ultra, Miller Lite</i>	<i>Bottle</i>	<i>\$5</i>
		<i>Keg-Market Price</i>	
<i>Premium Beers</i>	<i>Blue Moon, Corona, Dos XX, Heineken 0.0</i>	<i>Bottle</i>	<i>\$6</i>
	<i>Modelo, Shiner, Guinness (can only)</i>	<i>Keg-Market Price</i>	
<i>House Liquor Premium</i>	<i>Tito's, Bombay Sapphire, Bacardi, Malibu, Zephyr</i>		<i>\$6</i>
	<i>Corazon Reposado, Crown Royal, Jack Daniel's, Dewar's</i>		<i>\$9</i>
<i>Top Shelf</i>	<i>Grey Goose, Tanqueray, Captain Morgan, Patron Silver,</i>		
	<i>Buffalo Trace, Glenlivet 12</i>		<i>\$12</i>
<i>House Wine</i>	<i>Sterling Chardonnay, Pinot Grigio, Cabernet,</i>		
	<i>Pinot Noir</i>		<i>\$6/\$22</i>
<i>Premium Wine</i>	<i>Sonoma-Cutrer Chardonnay, Santa Margherita</i>		
	<i>Pinot Grigio</i>		<i>\$9/\$32</i>
<i>Platinum Wine</i>	<i>St. Francis Cabernet, Belle Glos Balade</i>		
	<i>Pinot Noir</i>		<i>\$52</i>

SPECIALTY OPTIONS

Bloody Mary Bar
Includes celery, olive skewers & fresh limes
\$7 per person

Mimosa Station
\$12 per person

TOASTS

<i>Opera Prima Sparkling Brut</i>	<i>\$6/\$22</i>
<i>Avissi Prosecco</i>	<i>\$35</i>
<i>Argyle Brut</i>	<i>\$52</i>
<i>Perrier-Jouët Grand Brut</i>	<i>\$130</i>
<i>Taittinger Brut La Française</i>	<i>\$149</i>

HORS D'OEUVRES

PRICES ARE PER PERSON

DIPS & DISPLAYS

Charcuterie <i>Assorted Meats, Cheeses & Mustard</i>	\$18
Cheese & Crackers	\$6
Chips, Salsa & Queso <i>Add Guacamole</i>	\$7 \$4
Crudité with Peppercorn Ranch	\$6
Fresh Fruit	\$6
Spinach Artichoke Dip with Chips	\$8

SERVED COLD

Beef Crostini <i>Creamy Horseradish & Crispy Shallots</i>	\$7
Gourmet Bruschetta <i>Goat Cheese & Oven Roasted Tomato with Basil</i>	\$8
Mediterranean Antipasto Kabob <i>Mozzarella, Roasted Tomato, Artichoke & Kalamata Olive</i>	\$7
Shrimp Slider <i>BLT on Brioche Coin with Chipotle Aioli</i>	\$10

SERVED HOT

Boursin Stuffed Mushrooms	\$9
Mercado Shrimp <i>Feta, Cilantro, Fresh Lime on Crostini</i>	\$10
Mini Beef Wellington	\$11
Mini Cordon Bleu Bites	\$9
Mini Corn Dogs	\$5
Mini Spicy Crab Cakes <i>Remoulade Sauce</i>	\$10
Spring Rolls <i>Sweet Chili Sauce</i>	\$8
Swedish Meatballs	\$9

ENTREES

WATER & ICED TEA SERVICE IS INCLUDED
ADD \$3 TO ANY MENU BELOW FOR A SIT DOWN,
PLATED EVENT

BEEF

Chateaubriand <i>Au Jus, Creamy Horseradish, Chef's Vegetables, Garlic Mashed Potatoes</i>	\$42
Filet Mignon <i>8 oz. Filet, Chef's Vegetables, Herb Mashed Potatoes</i>	\$38
London Broil <i>Demi-Glace, Green Beans, Garlic Mashed Potatoes</i>	\$35
Prime Rib <i>Au Jus, Creamy Horseradish, Chef's Vegetables, Garlic Mashed Potatoes</i>	\$44

PORK

Tenderloin <i>Herb-Crusted with Red Wine Demi-Glace, Green Beans, Roasted Marble Potatoes</i>	\$28
Grilled Pork Chop <i>Heirloom Baby Carrots, Garlic Mashed Potatoes, Roasted Apple Compote</i>	\$32

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 \$5 PER PERSON

VEGETARIAN

- Grilled Cauliflower Steak \$22
Steamed Jasmine Rice, Red Curry Coconut Sauce
- Ratatouille Stack \$22
*Grilled Zucchini, Yellow Squash, Eggplant,
Red Pepper Marinara, Balsamic Drizzle*

CHICKEN

- Florentine \$26
*Spinach Parmesan Cream Sauce, Rice Pilaf,
House Salad with Balsamic Vinaigrette*
- Roasted \$24
*White Wine Mushroom Volute, Chef's Vegetables,
Garlic Mashed Potatoes*
- Robson Stack \$26
*Roasted Chicken Breast over Ham & Pepper Jack with
Honey Dijon Cream, Chef's Vegetables,
Garlic Mashed Potatoes*
- Teriyaki \$25
*Teriyaki Sauce, Steamed Rice, Asian Salad (Mixed Greens,
Cabbage, Carrots, Sesame Dressing, Lo Mein Crispy Noodles)*

FISH

- Blackened Salmon \$32
Creole Tomato Sauce, Chef's Vegetables, Rice Pilaf
- Chilean Sea Bass \$49
Herb Risotto, Heirloom Carrots, Tomato Jam
- Tilapia \$26
*Roasted Tomato Beurre Blanc, Chef's Vegetables,
Rosemary Roasted Yukon Potatoes*

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 \$5 PER PERSON

THEMED

Indian \$24
Chicken Tandoori, Ghee Garlic Green Beans, Cucumber Raita,
Garlic Naan

Recommended Wine: Chapoutier Viognier & Boen Pinot Noir \$42

Italian \$30

Choice of: Beef Lasagna, Spaghetti & Meatballs,
Chicken Alfredo, OR Chicken Parmesan
Plus Caesar Salad, Garlic Knots, Tiramisu

Recommended Wine: Banfi San Angelo Pinot Grigio & Banfi Superior Chianti \$40

Southwest \$36

Combination Chicken & Beef Fajitas with Flour Tortillas,
Spanish Rice, Refried Beans,
Pico de Gallo, Jalapenos, Tres Leches Cake
Add Guacamole \$4

Recommended Wine: Sonoma-Cutrer Chardonnay & St. Francis Cabernet \$52

Southern \$31

Chicken-Fried Chicken, Green Beans, White Gravy
Whipped Rosemary Potatoes, Peach Cobbler

Recommended Wine: Sonoma-Cutrer Chardonnay & Belle Glos Balade Pinot Noir \$52

Sushi Market Price

Assorted Rolls, Sashimi, Nigiri

Recommended Sake: Genji Princess Kyoto Junmai Daiginjo (720 ml) \$45

Texas \$29

Sliced Brisket, Dr. Pepper BBQ Sauce, Coleslaw,
Baked Beans, Sliced Onions, Pickles
Homemade Bread Pudding with Whiskey Sauce

Recommended Wine: McPherson Chenin Blanc & Becker Reserve Tempranillo \$45

CASUAL

Cheese Burger Buffet \$16

Choose Two: French Fries, Coleslaw, Potato Salad,
Baked Beans
Add Bacon \$3

Pulled Pork Sandwiches \$15

Choose Two: French Fries, Coleslaw, Potato Salad,
Baked Beans

Taco Bar \$18

Tortillas, Ground Beef, Refried Beans, Lettuce, Onions,
Cheese, Pico de Gallo
Add Guacamole \$4

Trio-Salad \$15

Chicken Salad, Egg Salad, Orzo Pasta with
Julienned Spinach & Greek Dressing

DESSERT

PRICES ARE PER PERSON

Brownies	\$3
Assorted Cookies	\$3
Chocolate Lava Cake & Whipped Cream	\$7
Choice Cobbler Served with Whipped Cream	\$7
Double Chocolate Mousse Cake	\$7
German Chocolate Cake	\$7
Bread Pudding Served with Whiskey Sauce	\$7
Tiramisu	\$8
Assorted Cheesecake Petit Fours	\$6
New York Cheese Cake with Raspberry Coulis	\$7

BREAKFAST

PRICES ARE PER PERSON

INCLUDES ORANGE JUICE & COFFEE

Continental <i>Fresh Fruit Display, Assorted Pastries & Muffins</i>	\$14
Country <i>Scrambled Eggs, Hash Browns, Bacon, Sausage, Biscuits & Gravy</i>	\$16
French <i>Quiche Lorraine, Fresh Fruit Display, Assorted Muffins</i>	\$15

Add a Chef Attended Omelet Station for additional \$7 per person



ROOM PRICING

- Room rental pricing varies, please contact Shelbi for a quote
- Catering prices are subject to 20% service charge and tax
- Our facility use form and deposit are required to secure your date
- Room rental is for a 5 hour period
- Any additional hour past 5 hours is \$250.00 per hour
- There is a \$500.00 Ceremony Setup Fee
- Décor rental list is available upon request
- Additional charges will be incurred for removal & replacement of furniture