



# WESTWOOD

## COUNTRY CLUB

For more than 50 years, Westwood Country Club has offered the finest food, service and facilities that make every event special. Our blend of historic charm, the finest cuisine, and personal service has given Westwood a solid reputation as the premier Austin location for truly memorable events. The Club's unique floor plan located on scenic Lake Austin provides a remarkable backdrop for intimate dinners and large receptions alike.

Our Culinary and Events Team is led by Executive Chef, Patrick Beck & Catering Director, Katie Coach. The following pages detail information about our facilities, our services, and some of Westwood's favorites. We are excited about the latest culinary trends and creating custom menus that personalize each event. We are at your service and look forward to assisting you in planning a fantastic event.

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# GENERAL INFORMATION

## **Member and Nonmember Business**

The provisions of the Tax Reform Act of 1969 require that all Westwood banquet functions of more than 8 guests be declared as either "Member" or "Non-Member" business. "Member Business" denotes a Westwood member's use of the Club for his or her personal or professional benefit. All events declared as member business must either be billed to a Westwood member account or paid for with the hosting member's personal check. "Non-Member Business" denotes usage of the Club by a hosting individual or organization not belonging to the Club. All non-member business will be issued a facility rental fee. Non-member events are paid for by the hosting individual or organization.

## **Member Sponsorship**

All non-member business must take place under the sponsorship of a Westwood member in good standing. Before agreeing to sponsor any event at the Club, a Westwood member should give consideration to the private and social nature of the Club and not sponsor an event for which general notices are sent or which would be commercial in nature, or any event not consistent with the character of the Club. The sponsoring member shall be responsible for the conduct of all persons attending the event. Before prices or dates can be given to non-members, the member sponsor must contact the Catering Office. A sponsor letter will be mailed to the member sponsor who must sign and return it to the club.

The member's personal Club account will be charged with all cost incurred in connection with the function if not paid by the person being sponsored. Arrangements for all private parties must be made through the Club's Catering Office.

## **Austin Society Member Sponsorship and Bookings**

Privileges are extended to use of the dining rooms & for events. All sponsorship requirements will apply as a Westwood member sponsorship. Events may not be billed through your Society account.

## **Decoration**

The management must approve decoration plans for any occasion. The use of nails or staples for decorations in any part of the Clubhouse is prohibited. Furniture may not be moved without prior approval. The use of sparklers on property is prohibited. The management shall assess an appropriate monetary penalty for excessive cleanup or any infraction of these rules.

## **Publicity**

It is Club policy to discourage publicity. Press conference for any event will not be allowed at the Club. At no time will direct public advertising (through the mail or news media) be tolerated.

## **Damage to the Club**

All repair work resulting from injury to Club property will be done by the person or firms selected and supervised by the management. Members who damage the property of the Club will be required to pay for the cost of the repairs or replacement thereof. The members are at all times responsible for the actions of their guests or organization which they have sponsored for use of the Club facilities



# EVENT BOOKING INFORMATION



## Food and Beverage

All food and beverages must be supplied and prepared by Westwood Country Club; the only exception being specialty cakes. When arranging for private events, your menu selections as well as beverage requirements are to be finalized two weeks prior to the event to insure the availability of the menu items. **Menu tastings are included for up to 4 people for wedding receptions; tasting guidelines will be provided by the catering and events office. For all other events, if a tasting is desired by the client, there will be a tasting fee per person.**

## Buffet Service Policy

On all buffets, the club will prepare more than the anticipated need to assure guests a well-stocked table that never appears depleted and one that will never embarrass the host by running out of food. The buffet will be serviced and kept stocked for two hours. With this policy we must decline carry out containers, during or after buffet type service.

## Guaranteed Head Count

Westwood Country Club requires a guaranteed number of attendees by 11 a.m. 72 working hours prior to your scheduled event. If no final guarantee is received, the number appearing on the banquet event order or contract will be considered the final guarantee. This number is not subject to reduction after the deadline. The Director of Catering and Events can be the only Westwood personnel to increase the number of guests after the deadline.

## Cancellations

Westwood Country Club must receive all cancellation notices in writing.

Less than 120 days' notice – Client is charged 25% of the estimated total cost of the event.

Less than 90 days' notice – Client is charged 50% of the total estimated cost of the event.

Less than 60 days' notice – Client is charged 75% of the total estimated cost of the event.

Less than 30 days' notice – Client is charged for the full estimated cost of the event (minus service fee and bar estimate).

\*Deposits are non-refundable for any cancellation.

## Beverage and Bar Arrangement

No beverage of any kind will be brought into or taken out of Westwood Country Club due to TABC regulations.

Bar set up/Bartender fees range from \$75.00-\$150.00 depending on the event.

## Food Minimum Expenditures

The minimum expenditures for food vary depending on the time of day and day of the week of the event. The expenditures listed are before tax and 20% service charge.

Tuesday-Friday	Lunch price of \$24.00++ per person minimum
Tuesday-Thursday	Dinner price of \$36.00++ per person minimum
Friday-Saturday	Minimum price of \$55.00++ per person minimum

Events requiring the use of both the Garden and Dining Room must meet a food minimum of \$7500.00.

In order to reserve the entire 1st floor of the club the client must meet a food minimum of \$10,000.00.

\*\*\*If the required food minimums are not met, the difference becomes a facility rental fee.



# EVENT BOOKING INFORMATION



## Rental Room Capacities & Fees

Garden Room	100 seated/ 120 cocktail/ \$250.00
Main Dining & Garden Room	150 seated/ 200 cocktail/ <i>*required food minimum for booking</i>
Rock Room	40 seated/ 60 cocktail/ \$150.00
Wilson Conference Room	18 seated/ \$100.00
Card Room	24 seated/ 24 cocktail /\$100.00
Marina Deck	150-200 seated/ 250-350 cocktail/ \$2000.00
Pool Side Patio/Lake View Cafe	Seasonal
Entire 1st Floor	200 seated/350-400 cocktail /\$2000.00

\*The use of the entire facility must be approved by the Westwood General Manager and Westwood Board Members.

When the Club books the Main Dining Room for events, it limits the opportunity for member dining. For this reason, there is a premium for booking this space in the form of a required food minimum. This amount varies based on day of week and time of year.

## Time Increments

Westwood offers private rooms for increments of 4 hours for evening events and 2.5 hours for day time events. This time frame is from the guests scheduled arrival time to departure. Should you wish to extend the event beyond this time frame a \$500.00 labor fee will be applicable for each additional hour. No social events will exceed 5 hours and or midnight.

## Service Charge and Labor

A 20% service charge, which pays for the services provided by Westwood employees, will be added to all food and beverage. Some functions may require additional setup, staffing or service fees. For events with 75 or more guests, a banquet captain fee of \$250.00 may apply.

## State Sales Tax

State sales tax of 8.25% will be applied to all non-exempt groups for food, service and fees. A tax exempt form will be required if claiming tax exemption. If the Club is held liable for taxes not paid, the group's sponsor will be required to pay back taxes.

## Deposits and Billing

Upon receipt of the contract a payment schedule will be provided. Payment will be due upon receipt of final invoice. We do not accept credit cards.

*\*\*A 10% deposit is required for events estimated at \$2000.00 or more. This excludes wedding receptions and other formal events that detail deposits and payments within the contract. Receipt of a signed contract and deposit confirm the event booking.*

## Liability

The Club will not assume responsibility for the damage or loss of any merchandise, decoration or articles left in the Club prior to, during, or after the function.



# EVENT SERVICES



## Special Services

- Westwood does not offer valet services, however you are welcome to contract a valet service for your event
- A six-passenger golf cart may be rented from Westwood to transport guests to your event from the parking lot for a \$200.00 rate. For events of 75 guests or more, we require this service along with security personnel.
- Bridal Portrait Session- \$100.00 *\*please inquire about available times*
- Additional Event Hours Fee- \$500.00 per hour
- Opening Fee- \$1500.00 *\*required for events planned outside of normal hours of operation.*

## Audio Visual/ Miscellaneous Equipment

LCD Projector, AV cart and screen	\$50.00
Conference Call Phone Line	\$25.00
Baby Grand Piano	\$50.00
Chef Fee	\$75.00 per Chef
Bartender	\$150.00 per extra bartender
Large Speakers	\$50.00
Stage Rental 6 x 8 stage	\$100.00 per piece (2 stage pieces are available)
Heaters	\$25.00 per heater (propane and labor)

*\*All equipment MUST be reserved ahead of time due to limited availability.*

## A La Carte Menus

Prearranged menus are required for parties 15 and over. Parties under 15 may order a la carte. For all a la carte menu events a server charge of \$75.00 will be added to the bill and \$2.50 per person fee for guests ordering off any Member priced menus.

## Staffing Fee

In the event that there are less than 40 people guaranteed, a staffing fee may be assessed in order to cover staff wages.

## Event Coordination

It is the policy of Westwood Country Club that all wedding ceremonies and receptions have a professional day of coordinator. The club has a list of preferred vendors, however, clients are welcome to hire a coordinator of their choosing.

The Westwood Catering and Events office must have a copy of the contract on file that includes the contact information for the coordinator for the event. It is the understanding of the club that the coordinator is responsible for the creation and execution of the timeline, communication with vendors, and handling the miscellaneous day of needs of the bride, groom, and their families.



# MARINA DECK BOOKING INFORMATION



*Ask about our Westwood Boat Club boat excursions for the bride and groom!*

## Rental Capacities

Seated event with band	150 people
Seated event without band	200 people
Cocktail event with band	200 people
Cocktail event without band	250-300 people

*\*The rental period for marina events is 8 hours including set up and tear-down.*

## Event Set up Fee

Each event on the deck will be unique in nature and therefore the catering department will build a customized package and pricing for the particular event needs.

For all deck events Westwood Country Club requires that all equipment, including but not limited to, tables, chairs, linens, flatware, glassware, china, chaffing dishes, staging, tents, and dance floor must be **rented**. All rentals and deliveries must be confirmed with the catering director.

**Events for Fewer than 50 Guests-** For events with fewer than 50 guests on the marina deck, you have the option of utilizing a section of the deck while the rest is available for other member usage. The facility rental fee is \$300.00. A staffing fee is assessed for all events with fewer than 40 guests; this fee starts at \$75.00, but is dependent on the event type.

**Ceremony Fee-** The fee to host a ceremony only on the deck is \$2,000.00 and the deposit is \$500.00. This fee includes set-up and break-down of the space. If you have more than 175 guests attending your ceremony, this will require special accommodations for inclement weather to be discussed with the Catering Director.

**Food & Beverage Minimum-** The normal minimums outlined in the catering packet apply. To service the deck with food and beverage will in many cases require a cater-out set up and the client will incur the costs necessary to accommodate the event set up. Westwood provides paper/plastic products for service; if china is desired, it must be rented.

**Inclement Weather Plan-** In planning each event, we will assess the amount of indoor space needed to accommodate your event in case of inclement weather.

**Music-** Westwood adheres to the City of Austin noise ordinance, which states amplified music may not be played in a residential area past 10:30 pm. A sound permit will be secured at the expense of the client; pricing available upon request. Please contact the catering department with regards to power requirements.

**Tents-** Westwood Country Club offers 3 custom tent packages which must be rented from Marquee Event Group.

**Smoking Policy-** Smoking on the marina deck is strictly prohibited; a cleanup fee will be assessed for smoking trash.

# BAR SERVICE

There will be a \$150.00 bar set up/bartender for all events that require an additional bar. Cash bars require a \$150.00 bar set up/bartender fee and are subject to a \$25.00 attendant fee depending on the size of the event.

In order to accommodate the needs of all clients, Westwood Country Club offers both consumption billing and bar packages. Each bar package includes spirits and wines that are tiered accordingly. All packages include two domestic and two imported beers.

	<i>House</i>	<i>Premium</i>	<i>Platinum</i>
Bourbon	Jim Beam	Jack Daniels	Maker's Mark
Scotch	Grant's	Dewar's	Glenlivet
Gin	Seagram's	Bombay	Tanqueray
Vodka	Monopolowa	Tito's	Grey Goose
Rum	Castillo Silver	Bacardi	Mount Gay
Tequila	Torada	Jose Cuervo Especial	Herradura Silver
Blend	Canadian Club	Seagram's 7	Crown Royal

## *House Wines*

Oak Grove Chardonnay  
 Nica Pinot Grigio  
 Seaglass Sauvignon Blanc  
 Oak Grove Merlot  
 Oak Grove Cabernet Sauvignon  
 Carousel Brut or Avissi Prosecco

## *Premium Wines*

Kendall Jackson Chardonnay  
 Mount Nelson Sauvignon Blanc  
 Shannon Ridge Cabernet Sauvignon  
 Carneros Pinot Noir  
 Dona Paula Malbec  
 Carousel Brut or Avissi Prosecco

## *Platinum Wines*

Laroche Chardonnay  
 Santa Margherita Pinot Grigio  
 Willakenzie Estate Cuvee  
 Folie A Deux Zinfandel  
 Robert Mondavi Cabernet Sauvignon  
 Carousel Brut or Avissi Prosecco

**\*\*All packages include your choice of three wines and our house champagne.**

**The wines listed subject to change based on club's current wine list offerings for events.**

## Bar Packages

*Prices per person based hourly bar.*

	4 hr.	3 hr.	2 hr.
Platinum	45	43	40
Premium	37	35	33
House	30	25	20

## Cash Bar Pricing

*Prices are per drink. Wine price is for house wine.*

Platinum	12
Premium	10
House	9
Domestic Beer	4
Imported Beer	5
House Wine	8



# HEAVY HORS D'OEUVRE MENUS



*All suggested reception menus can be used as templates for menu customization.*

Don't see something that you would like to serve at your event?

Ask us about custom menu items.

## MENU I

Spinach Salad  
with Applewood Smoked Bacon & Sherry  
Vinaigrette and Honey Mustard Dressings

Seasonal Fruit  
Sliced Fruit and Berries  
Served with Honey Yogurt sauce

Trio of Dips  
Client's Choice

Displayed Hors d'oeuvres  
Mushrooms Stuffed with Italian Sausage  
and Smoked Gouda  
Asian Spring Rolls with Sweet Chili Sauce  
Grilled Asparagus Wrapped  
with Serrano Ham and Garlic Aioli  
Pecan Chicken Tenders  
with Habanero Ginger Cream  
Mini Crab Cakes with Citrus Remoulade

Westwood Pasta Station  
Rock Shrimp Scampi with Olive Oil, White Wine and  
Parmesan with Orecchiette Pasta  
Penne Pasta served with Italian Sausage  
and Peppers in Roasted Plum Tomato Sauce

Carving Station  
Top Sirloin, Served with Dijon  
Mustard and Horseradish

\$55.00

## MENU II

Westwood's Danielle Salad  
Leaf Greens, Candied Pecans, Cherries,  
Cranberries, Grapes, Strawberries, Raspberries, Gorgon-  
zola Cheese, and Maple Balsamic Dressing

Grilled Baby Vegetable Display  
Carrots, Asparagus, Squash, Zucchini, Brussel Sprouts,  
Peppers, Red Onions, and Mushrooms

Displayed Hors d'oeuvres  
Chef's Choice Crostini  
Fresh Mozzarella Skewers with  
Grape Tomato, and Basil  
Polenta Cake with Mushroom Duxelle  
Crab Ceviche in a Corn Tartlet  
Tempura Shrimp with Ponzu Sauce

Mashed Potato Bar  
Traditional, Garlic, or Sweet Potato  
Toppings: Braised Short Rib, Blue Cheese, Shredded  
Cheese, Bacon, Chives, Sour Cream, Sautéed  
Mushrooms, and Caramelized Onions

Fried Chicken and Waffles  
Made to order Waffles with Buttermilk Fried  
Chicken, Mesquite Honey and Strawberry Butter, Pure  
Maple Vanilla Bean Syrup

Carving Station  
Roasted NY Strip Loin  
Au Jus, Horseradish Cream and Dijon

\$62.00





# HEAVY HORS D'OEUVRE MENUS



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## MENU III

Mediterranean Trio of Salads  
Tabouli Salad

Cous Cous Salad with Tomato, Fresh Mint, Feta  
Caprese Salad with Mozzarella, Tomato, Basil

Westwood Smoked Salmon  
Chile Honey Smoked Pecan Crusted Salmon  
with Mango Habanero Cream Cheese,  
French Bread, and Assorted Crackers

Displayed Hors d'oeuvres  
Belgian Endive with Apricot Chicken Salad  
Tuna Tartare on Crispy Wonton  
Gougere with Country Ham Mousse  
Mushrooms Stuffed with Spinach and Parmesan  
Soup Shooter of Your Choice  
Chicken Satay with Peanut Sauce  
Point Reyes Blue Cheese Popovers, Pepper  
Crusted Beef Tenderloin and Béarnaise Aioli

Shrimp and Grits  
Cajun Seasoned Gulf Shrimp  
Sautéed with Fresh Bacon  
Tomato and Tabasco Butter.  
Served with Housemade Cheese Grits.

Mexican Street Corn  
*A delicious Mexican street food tradition!*  
Sweet corn charred to perfection on the grill.  
Served with a palette pleasing mixture of  
mayonnaise, chili powder, garlic salt, black pepper and a  
pinch of Westwood secret seasoning.

Choice of  
Whole Roast Prime Rib of Beef  
Served with Au Jus, Horseradish Cream,  
and Dijon Mustard

\$68.00



## MENU IV

Butter Lettuce Salad with Mangoes, Strawberries,  
Feta Cheese, Raspberry, Red Onions,  
Macadamia Nuts, Champagne Vinaigrette

Brie en Croute Display  
French Brie Wrapped in Puff Pastry, Baked  
Golden Brown with Marcona Almonds, Quince Paste,  
Grapes, Sliced French Bread

Steamed Broccoli or Asparagus with  
Fresh Lemon and Hollandaise

Seafood Bar  
Fresh Shucked Oysters, Jumbo Shrimp, and  
Crab Claws over Shaved Ice with Garnitures


Displayed Hors d'oeuvres  
Yellowfin Tuna on Soba Noodle Salad  
Smoked Duck on Crispy Wonton  
with Caramelized Onions  
Portobello Mushroom Puff  
with Roasted Red Pepper and Goat Cheese  
Grilled Lollipop Lamb Chops with Chimichurri  
Chicken Fried Quail with Country Gravy

Risotto Bar  
Chef's Housemade Risotto with Choice of  
Wild Mushrooms, Leeks, Truffle Oil, Asparagus,  
Prosciutto, Aged Parmesan

Carving Station  
Traditional Roasted Tenderloin of Beef  
Served with Béarnaise, Horseradish  
and Dijon Mustard

\$80.00

*\*pricing of this menu varies based on market prices.*





# HORS D'OEUVRES



Cold items may be passed or displayed. Chef recommends hot items to be displayed.  
When passing Hors d'oeuvres, a minimum of one piece of each item per person is required.  
When Displaying Hors d'oeuvres, a minimum of two pieces of each item per person is required.

## Dips

Hot Spinach Artichoke Dip with Baguette Bread	4.00
Guacamole with Tri-Color Tortilla Chips (add Crab Meat)	4.50 (5.00)
Seven Layer Dip served with Tostada Shells	4.00
Blue Cheese and Roasted Mushroom with Fresh Apples	5.50
Green Chili Pork with Flour Tortillas	5.50
Queso with Chips (add Seasoned Ground Beef)	3.50 (4.00)
Hummus with Pita Chips (add fresh vegetables)	3.00 (3.50)
Olive Tapenade with Pita Chips	3.50
Trio of Dips	8.00

## Cold

Crostini Trio— Basil, Tomato and Mozzarella; Roasted Vegetable Tapenade; Fresh Roasted Pineapple and Mascarpone; Smoked Salmon & Dill Crème Fraiche (other varieties available- pricing can vary)	8.00
Mediterranean Salad Trio— Caprese, Cous Cous, and Tabouli	5.50
Crab Ceviche in a Corn Tartlet	4.00
Seared Yellowfin Tuna on Soba Noodle Salad	4.00
Smoked Duck on Crispy Wonton with Caramelized Onion and Goat Cheese	4.00
Heirloom Tomato and Watermelon Skewers with Balsamic Drizzle (seasonal) or Mozzarella & Basil	4.00
Oyster, Avocado Shrimp or Gazpacho Shooters	4.00
Seasonal Tartare (tuna or beef; different preparations available)	4.50
Gougere with Country Ham Mousse	4.50
Belgian Endive with Apricot Chicken Salad	3.50
Smoked Gouda Deviled Eggs with Jalapeno and Chives	3.00



# HORS D'OEUVRES



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## Hot

Grilled Petite Lollipop Lamb Chops with Chimichurri Sauce	mkt
Point Reyes Blue Cheese Popovers, Pepper Crusted Beef Tenderloin and Béarnaise Aioli	4.75
White Cheddar Grit Cake with Blackened Shrimp	4.50
Soup Shooters (Lobster Bisque, Tomato Basil, Spicy Black Bean, Cream of Mushroom)	3.50
Pecan Chicken Tenders with Habanero-Ginger Cream	4.00
Polenta Cake with Mushroom Duxelle	3.50
Mini Brie en Croute served with Honey	3.00
Beef Kabobs with Sesame Glaze	4.50
Mushrooms stuffed with Italian Sausage and Smoked Gouda or Parmesan and Spinach	3.50
Trio of Gourmet Grilled Cheeses	5.00
Mini Crab Cakes with Citrus Remoulade	4.50
Roasted Tomato and Goat Cheese Tart	3.50
Tempura Shrimp with Ponzu Sauce	4.75
Chicken Satay with Peanut Sauce	4.00
Chicken Fried Quail or Bacon Wrapped Quail Legs	5.00
Pigs in a Blanket with Spicy Mustard	3.50
Grilled Asparagus wrapped with Prosciutto served with Garlic Aioli	4.00
Portobello Mushroom Puff with Roasted Red Pepper and Goat Cheese	4.00
Asian Spring Rolls with Sweet Chili Sauce	3.50
Mini Empanada ( <i>pulled pork, black bean, beef, or pulled chicken</i> )	3.50
Hush Puppies with Chipotle Remoulade	3.50
Lobster Mac 'n' Cheese	5.00
Bacon Wrapped Figs with Goat Cheese	4.00



# DISPLAYS & STATIONS



*Displays are generally incorporated the main buffet or food stations.  
Some can be attended upon client's request.*

## **Westwood Antipasto**

Fresh Artichokes, Salami, Prosciutto, Capicola,  
Spanish White Anchovies,  
Roasted Red Peppers, Assorted Italian Cheeses,  
Foccacia, and Crusty Bread

6.50

## **Gourmet Cheese**

Imported and Domestic Cheeses  
with Crackers and French bread

5.50

## **Crudités**

Fresh Vegetables served with Blue Cheese  
and Peppercorn Ranch

3.50

## **Scottish Smoked Salmon**

Cured Salmon with Capers,  
Minced Red Onions, Cream Cheese, Chopped  
Egg Whites and Yolks. Served with  
Mini Bagels and French Bread

8.00

## **Cedar Plank Salmon**

Marinated Salmon Grilled to Perfection on Cedar  
Plank and Garnished with Fresh Lemon and Green  
Onion. Served with Housemade Chimichurri

7.50

## **Westwood Smoked Salmon**

Pecan Crusted Salmon smoked in house  
with Chile Honey served with Mango  
Habanero Cream Cheese.  
French Bread and Crackers

8.50

## **Seasonal Fruit**

Sliced Fruit and Berries  
Served with Honey Yogurt Sauce

5.00

## **Grilled Vegetables**

Carrots, Asparagus, Squash, Zucchini, Brussel  
Sprouts, Peppers, Red Onions, and Mushrooms

5.00

## **Brie En Croute**

French Brie wrapped in Puffed Pastry, baked  
Golden Brown with Quince Paste, Marcona  
Almonds, Grapes, Sliced French Bread

6.25

## **Sliders**

Includes Three Sliders of Client's Choice.  
Served with French Fry Cones.

8.50

*\*price varies depending on sliders.*

# STATIONS & CARVERS

*Requires a Chef Attendant*

## Italian Pasta

Choice of Two:

Penne Pasta:

Italian Sausages and Peppers in Roasted Plum Tomato Sauce

Tricolor Tortellini:

Sun-dried Tomatoes and Artichoke Hearts  
in Alfredo Sauce.

Rock Shrimp Scampi:

Orecchiette Pasta tossed in Olive Oil, White Wine, and Parmesan  
11.00

## Fried Chicken and Waffles

Made to order Waffles  
with Buttermilk Fried Chicken,  
Mesquite Honey and Strawberry  
Butter, pure Maple-Vanilla Bean Syrup  
12.00

## Shrimp and Grits

Cajun Seasoned Gulf Shrimp  
Sautéed with Fresh Bacon  
Tomato and Tabasco Butter.  
Served with Housemade Cheese Grits.  
13.00

## Seafood Bar

Fresh Shucked Oysters, Jumbo Shrimp,  
and Crab Claws in a carved ice display.  
Served with Appropriate Garnishes.  
18.00

## Mashed Potato or Macaroni Bar

Traditional, Garlic, or Sweet Potato  
Traditional or Fontina Cheese

Toppings: Braised Short Ribs, Blue Cheese,  
Shredded Cheese, Bacon, Chives, Sour  
Cream, Sautéed Mushrooms, Broccoli,  
Caramelized Onions.  
Served in Martini Glasses  
11.00

*\*\*please inquire about additional  
specialty toppings!*

## Fajitas

Grilled Beef and Chicken  
Served with Warm Tortillas, Sautéed  
Peppers and Onions, Shredded Cheese,  
Jalapenos, Guacamole, Queso,  
Salsa and Chips  
12.00

## Risotto Bar

Chef's Housemade Risotto with  
Choice of Wild Mushrooms,  
Leeks, Truffle Oil, Asparagus,  
Prosciutto, Aged Parmesan  
10.00

## Mexican Street Corn

*A delicious Mexican street food tradition!*

Sweet corn charred to perfection on the  
grill. Served with a palette pleasing mixture  
of mayonnaise, chili powder, garlic salt,  
black pepper and a pinch of Westwood  
secret seasoning.  
6.50

## Roast Tenderloin of Beef

Served with Béarnaise,  
Horseradish, Dijon  
*Market Price*

## Whole Roast Prime Rib of Beef or Roasted NY Strip Loin

Au Jus, Horseradish Cream  
and Dijon Mustard  
9.00

## Carved Top Sirloin

Served with Dijon Mustard,  
Horseradish  
7.00

## Maple Glazed Ham

Served with Dried Fruit Chutney,  
and Grain Mustard  
6.50

## Roasted or Smoked Traditional Pork Loin

Served with Dried Fruit Chutney,  
and Mustard BBQ Sauce  
7.00

## Whole Roast Turkey Breast

Sun-dried Cranberry, Orange Chutney,  
Grain Mustard  
6.50

## Roasted Leg of Lamb

Served with Mint Jus and Fresh  
Chimichurri  
*Market Price*



# BREAKFAST BUFFETS



All buffets come with Illy Coffee, Orange Juice, Iced Tea and Water. These prices apply for groups with 25 or more guests or an all-day meeting serving lunch.

Groups of less than 25 guests will incur an early opening fee of \$150.00.

## **Texas Breakfast**

Western Style Scrambled Eggs with Ham, Onions and Bell Peppers,  
Crisp Bacon Strips and thick Sliced Breakfast Ham, Hash Brown Potatoes,  
Homemade Biscuits with Sausage Gravy,  
Fresh Sliced Fruit, Assorted Pastries

24.00

## **Southwestern Style Breakfast Buffet**

Migas Style Eggs, Beef Fajita, Refried Beans, Tortillas  
Salsa, Sour Cream, Guacamole  
Breakfast Potatoes, Sliced Fruit

22.00

## **Power Breakfast**

Assorted Sliced Fresh Fruit,  
Scrambled Eggs, Crispy Bacon, Chef's Choice of Potatoes  
Yogurt and Granola, Bagels and Cream Cheese  
Assorted Breads, Muffins, Coffee Cake, and Scones

20.00

## **Breakfast Tacos**

Egg, Potato, Bacon, Link Sausage, Cheese  
Salsa, Tortillas, Black Beans  
Fresh Sliced Fruit, Assorted Breads, Muffins, Coffee Cake, and Scones

17.00

## **Westwood Continental Breakfast**

Assorted Fruit Tray and  
Assorted Breads, Muffins, Coffee Cake, and Scones

16.00

*\*Add Eggs Benedict to any Menu for \$5.00 per person*

*\*Add Chef's Omelet Station to any Menu for \$7.00 per person*



# LUNCH ENTREES



Accompanied by Westwood house salad, appropriate starch and vegetable.  
Served with hot rolls and butter.

## POULTRY

### Chicken Mushroom Crepes

Chicken and Mushroom Crepes served with a Creamy Allemande Sauce and Grilled Asparagus  
16.50

### Pan Roasted Chicken Breast

Artichoke, green olive, oregano, lemon verjus, vegetable medley and roasted garlic red bliss mash  
17.50

### Chicken Picatta

Supreme of Chicken lightly sautéed and topped with a Lemon Caper sauce served on a bed of Linguine with a Chef's Choice  
18.00

### Stuffed Chicken Breast

Slow Roasted Chicken Breast Roulade stuffed with Spinach, Boursin Cheese, Pine nuts, and Sun-dried Tomato with a Lemon Basil Cream Sauce. Served with Rice Pilaf and the Chef's Choice Vegetable  
18.50

## SEAFOOD

### Rainbow Trout

Pan seared with brown butter, lemon and capers, with roasted garlic red bliss mash and vegetable medley  
21.00

### Grilled Mahi Mahi

Wild caught Mahi Mahi grilled with Mango Buerre Blanc Sauce. Served with Key Lime Pilaf and Stir Fried Vegetables  
22.00

### Grilled Salmon

Farm Raised Salmon Fillet Grilled to perfection, topped with Red Onion and Tomato Agro dolce. Served on a bed of Sautéed Arugula and Spinach with Parmesan Polenta  
23.00

### Westwood Fish and Chips

Lightly Battered Cod with Hand-Cut Chips. Served with Malt Vinegar, Tartar Sauce and Coleslaw.  
20.00

### BBQ Salmon

Farm Raised Salmon Fillet with a dry rub, garnished with Avocado-Tomato Relish. Served with Smoked Cheddar Grits and Grilled Asparagus  
23.00

## PORK & BEEF

### Smoked Pork Tenderloin

In House Bourbon Barrel Smoked Pork Tenderloin topped with Dried Cherry Mole Sauce. Served with Potato Pancake and wilted Spinach  
22.00

### Flat Iron Steak

Certified Black Angus 8 oz. Strip Steak Marinated in Shiner Bock and topped with Blue Cheese Crumbles. Served with whipped Yukon Potatoes and Chef's Choice Vegetable  
23.00

### Rib Eye

9 oz. Certified Black Angus Rib Eye grilled to perfection. Served with whipped Yukon Potatoes and Chef's Choice Vegetable  
26.00

### Petite Filet

5 oz. Certified Black Angus Beef Filet Grilled to Perfection, topped with Mushroom Demi-Glace. Served with Rissole Potatoes and Grilled Asparagus.  
*Market Price*



# LIGHTER LUNCH OPTIONS



*Served with hot rolls and butter.*

## SALADS

### **Southwest Chicken Cobb**

A Twist on the Traditional – Grilled Chicken with Avocado, Bacon, Pico De Gallo, Roasted Corn, Black Beans, and a Cooked Egg.

Served with Chipotle Ranch Dressing.

14.00

### **Danielle with Chicken**

Our House Specialty! Grilled Chicken Breast, Mixed Greens, Strawberries, Grapes, Raspberries, Dried Cranberries and Cherries topped with Gorgonzola Cheese, and Candied Pecans. Served with a Maple Balsamic Vinaigrette

14.00

*\*add Salmon 2.00*

### **Asian Chicken Salad**

Napa Cabbage, Iceberg Lettuce, shredded Chicken, Macadamia Nuts, and Mandarin Oranges. Served with Thai Peanut Dressing.

14.00

### **Tuna Steak Salad**

Seared Yellow Fin Tuna over Mixed Greens topped with Melon Pico, Spicy Almonds, and Chow Mein Noodles.

Served with Sweet Soy Dressing

15.00

### **Petite Tenderloin Stack**

Grilled Petite Tenderloin with Tomatoes, Buffalo Mozzarella, Arugula and Red Onions.

Served with Balsamic Vinaigrette

16.00

## VEGETARIAN

*Accompanied by a Westwood House Salad*

### **Roasted Broccoli Quinoa Bowl**

Toasted quinoa, sautéed kale, feta cheese, golden raisins, walnuts and fresh herbs.

12.00

### **Southwestern Quinoa Bowl**

Toasted quinoa, black beans, fire roasted corn, cilantro, avocado, tomato and queso fresco.

12.00

### **Roasted Vegetable Quiche**

Savory Egg and Cream Custard with a Seasonal Mix of Roasted Vegetables.

Baked in a Pastry Crust.

12.00

### **Vegetarian Pasta**

Pappardelle Pasta with Spinach, Ricotta, and Cream Sauce.

14.00

### **Mushroom & Cheese Risotto**

Sautéed Wild and Domestic Mushrooms, folded into a Creamy Mascarpone and Goat Cheese Risotto.

14.00

### **Eggplant Parmesan**

Eggplant dusted with flour and Italian Seasoning. Baked and Served with Angel Hair Pasta.

15.00





# LUNCH BUFFETS



*All buffets are accompanied by a pastry chef's choice dessert buffet unless otherwise noted.*

## **The Westwood**

Danielle Salad  
Fresh Seasonal Fruit Salad  
Grilled Tri-tip Sirloin with Hunter Sauce  
Stuffed Chicken Breast with Lemon  
Basil Cream Sauce  
Traditional Mashed Potatoes  
Seasonal Medley of Vegetables  
Hot Rolls  
26.00

## **The Deli**

Chef's Daily Selection of Soup  
Caesar Salad with Choice of Grilled  
Chicken or Shrimp  
Boar's Head Sliced Meats and Cheeses  
Chicken Salad  
Tuna Salad  
Lettuce, Tomato, Onion  
Mayonnaise, Whole Grain Mustard  
Artisanal Breads  
Assorted Cookies and Bars  
24.00 (26.00 with Shrimp)

## **Hill Country BBQ**

Texas Field Greens and Avocado Salad  
with Ranch Dressing  
Ancho Rubbed BBQ Chicken  
Sliced Brisket  
Elgin Sausage  
Potato Salad, Coleslaw  
Spicy Ranch Beans  
Corn Bread  
With All the Fixins'  
27.00

## **Lakeview Cafe**

Wedge Salad Platter  
Greek Cucumber Salad  
Tea Crusted Salmon  
with Roasted Red Pepper Emulsion  
Seared Chicken Breast with a Lemon-Thyme Jus  
and Artichoke, Sun Dried Tomato Relish  
Mushroom Rice Pilaf  
Seasonal Medley of Vegetables  
Hot Rolls  
26.00

## **Executive Luncheon**

Poached Pear, Walnut and Blue Cheese Salad  
Orechiette with Roasted Artichokes, Sun Dried  
Tomatoes, and Parmesan  
Grilled Petite Tenderloin with Mushrooms and  
a Madeira Wine Reduction  
Sautéed Chicken with Braised Mustard Greens  
and Carrots with a White Wine Lemon Sauce  
Parmesan Potato Gratin  
Hot Rolls  
27.00

## **Tex-Mex**

Mixed Greens  
with Avocado-Lime Vinaigrette  
Black Bean and Roasted Corn Salad  
Served with Chipotle Vinaigrette  
Pulled Chicken Enchiladas With Tomatillo Sauce  
Carne Asada  
Spanish Rice and Beans  
Fresh Flour and Corn Tortillas  
Chips and Queso  
24.00



# AFTERNOON TEA



*Perfect for baby showers and bridal showers.*

## MENU I

### Drinks

Gourmet Hot Tea Station or Service

With sliced Lemons, Cream, and Sweeteners

### Menu

Tea Sandwiches

Cucumber Cream Cheese, Pimento Cheese,  
Chicken Salad, and Tuna Salad

### Scones

Lemon Poppy Seed or Mixed Berry

*(Please inquire about other available flavors)*

Lemon Curd, Devonshire Cream & Sliced Strawberries

Sliced Fruit and Berries with Honey Yogurt Sauce

Spinach & Artichoke Dip

Served with French Bread and Crackers

24.00

## DESSERTS

*For Menu I, choose three selections.*

*For Menu II, choose four selections.*

Cream Puffs

Macaroons

Cream Cheese Bars

Fudge Squares

Lemon Merengue Tarts

Tea Cookies

*(Blueberry and Cream, Shortbreads, Black and White)*

Fresh Fruit Tarts

Mini Whoopie Pies

Housemade Peanut Butter Cups

*Custom desserts available.*

*Ask about cookie favors for guests!*



## MENU II

### Drinks

Gourmet Hot Tea Station or Service

With Fresh Mint, Honey, Sugar, Milk and Lemon

### Menu

Nova Lox

Cured Salmon with Capers,  
Minced Red Onions, Cream Cheese, Chopped  
Egg Whites and Yolks. Served with  
Mini Bagels and French Bread

Sliced Seasonal Fruit Display

Served with Honey Yogurt Sauce

### Croissants

Savory Stuffed Croissants, Tuna Nicoise, Pecan Chick-  
en Salad, Fresh Mozzarella, Tomato and Basil

28.00

## A LA CARTE

Assorted mini quiches or popovers

Additional sandwich options- fried green tomato and  
pimento cheese, French brie and pear,  
egg salad and watercress


Mini Yorkshire puddings with horseradish

Smoked salmon blinis

With dill crème fraiche and caviar

Mini bluegrass salads

With broccoli florets, pears, dried cranberries,  
blue cheese and walnuts





# DINNER MENU



## APPETIZER

12.00

Baked Oysters with Cilantro Pesto
Crab Cakes
Citrus Remoulade
Goat Cheese Polenta with an Exotic Mushroom Ragout
Crispy Quail with Ancho Honey Glaze
Beef Satay with Thai Peanut Sauce
Traditional Shrimp Cocktail, Cocktail Sauce
Beef Carpaccio with Artichoke Hearts, Shaved Parmesan, Fava Beans
Oysters
Oysters on the half shell (6 each) with Cocktail Sauce, Mignonette Sauce, Horseradish

## SOUP

Gazpacho (Cold)	4.00
Vichyssoise (Cold)	4.00
Tomato Basil with Parmesan Crouton	4.00
Black Bean with Cilantro Cream and Pico de Gallo	4.00
Chicken Tortilla	4.50
Seafood Gumbo	5.00
Cream of Poblano with Smoked Cheddar	5.00
Shrimp or Lobster Bisque	6.00
Cream of Mushroom	4.00
Minestrone	4.00

## INTERMEZZO

3.50

Lemon Sorbet
Champagne Sorbet
Cucumber Sorbet
Key Lime Sorbet

## SALAD

Westwood House Salad	With meal
Caesar salad	With meal
Wedge Salad	3.00
Greek Salad	4.50
Danielle Salad	5.00
Butter Lettuce Salad	5.00



# DINNER ENTREES



Accompanied by Westwood house salad and Hot Rolls with Butter.

## POULTRY

### Grilled Chicken Breast

Grilled Chicken Breast with Sweet Potato and Chorizo Hash,  
Maple-Cider Gastrique. Served With Asparagus.  
24.00

### Poulet Madeira

Roasted French cut Chicken Breast with Shiitake Mushrooms and Madeira Wine Sauce. Served with Roasted Garlic Mashed Potatoes and Haricot Verts.  
26.00

### Chicken Franchilatta

Parmesan Crusted cutlet of Chicken, thinly sliced Roma Tomatoes, Lemon-Caper Butter.  
Served with Orzo Pasta  
26.00

### Chicken Oscar

Lightly Pounded Chicken Breast, sautéed until Golden Brown then topped with Asparagus,  
Lump Crab meat and Hollandaise.  
Served with Rissolle Potatoes  
27.00


### Pork Tenderloin

Applewood Smoked Bacon wrapped  
Pork Tenderloin with a Cider Reduction.  
Served with Hopping John and Braised Greens.  
36.00

### Pork Chop

10 oz. Roasted Loin Chop topped with Apples, Walnuts,  
Brie and Maple Bourbon Demi. Served with  
Roasted Shallot Mashed Potatoes and Green Beans.  
36.00

### Ribeye



12 oz. Grilled Ribeye with a Zinfandel Shallot Demi.  
Served Marinated Grilled Asparagus  
and Roasted Garlic Mashed Potatoes.  
39.00

## SEAFOOD

### Pan Seared Rainbow Trout

Lemons, Capers, and Brown Butter Amandine.  
Served with Whipped Potatoes  
and Garlic Spinach  
28.00

### Crab Cake and Shrimp

Lump Crab Cake and Grilled Jumbo Shrimp. Served with  
Basmati Rice Pilaf and Asparagus with a Tabasco Brown  
Butter  
29.00

### Salmon

Grilled Salmon, Lobster Risotto, Chervil Pesto.  
Served with Sautéed Baby Carrots  
and Patty Pan Squash  
31.00

### Blue Corn Dusted Texas Redfish

With Pico de Gallo and  
Crab Grits in a Sweet Corn Puree  
34.00

## PORK , BEEF & LAMB

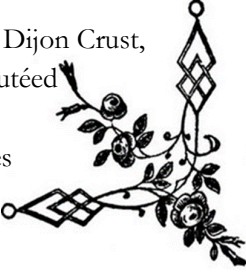
### Steak au Poivre

12 oz. New York Strip Steak with a Brandied  
Peppercorn Sauce. Served with Rissolle Potatoes and  
Broiled Tomatoes Provençal'.  
41.00

### Beef Tenderloin

8 oz. Beef Tenderloin Filet topped with Béarnaise.  
Served with Potatoes Boulangere,  
Roasted Carrots and Parsnips.  
*Market price*

### Colorado Rack of Lamb



Pan Roasted Rack of Lamb with an Herb Dijon Crust,  
Port Wine Demi-Glace Served Sautéed  
Spinach, Baby Carrots,  
and Rosemary Yukon Potatoes  
*Market price*



# DINNER BUFFETS



*All buffets are accompanied by a pastry chef's choice dessert buffet unless otherwise noted.*

## **The Westwood**

Sliced Seasonal Fruits and Berries  
Fennel, Arugula Salad with Orange Segments,  
Black and Green Olives and  
Champagne Vinaigrette  
Traditional Caesar Salad  
Mushroom and Spinach Stuffed Chicken Breast  
Served with a Creamy Herb-Wine Sauce  
Plum Glazed Pork Loin with Sun-Dried  
Cherry Demi  
Roasted New Potatoes  
Seasonal Medley of Vegetables  
Warm Rolls  
45.00

## **Cowboy Buffet**

Texas Caviar (Black Eyed Pea Salad)  
Wedge Salad Platter  
Grilled Flatiron Steak with Tumbleweed  
Onions and Ranchero Sauce  
Deep Fried Quail Served with Country Gravy  
Barbecued Baby Back Ribs  
Ranch Beans, Potato Salad, Coleslaw  
Green Chili Macaroni and Cheese  
Fried Okra  
Sweet Jalapeno Corn Bread  
46.00

## **Old Bull Creek Buffet**

Imported and Domestic Artisanal Cheeses  
Served with French Bread  
Cheese Tortellini Pasta Salad with Grape  
Tomatoes, Smoked Mozzarella, Basil Pesto  
Traditional Spinach Salad with  
Sherry Bacon Vinaigrette  
Baked Pepita Crusted Salmon with  
a Tomatillo Sauce  
Chicken and Wild Mushroom Crepes  
Seasonal Medley of Vegetables  
Wild Rice Pilaf  
Warm Rolls  
47.00

## **Mayfield Park Buffet**

Baked Brie with Quince Jam and Baguette  
Westwood's Danielle Salad  
Fresh Asparagus and Grape Tomato Salad with  
a Lemon Vinaigrette  
Grilled Petite Tenderloin with Hunters Sauce  
Roasted Chicken with Lemon Thyme Jus and  
Artichoke and Sun Dried Tomato Relish  
Buttermilk Mashed Potatoes  
Seasonal Medley of Vegetables  
Warm Rolls  
48.00

## **Fajita Buffet**

Mixed Green Salad with Tequila-Lime Dressing  
Sizzling Chicken and Beef Fajitas with  
Roasted Peppers and Onions  
Grilled Shrimp Quesadillas  
Pulled Chicken Enchiladas with Tomatillo Sour Cream Sauce  
Spanish Rice and Charro Beans  
Sour Cream, Salsa, Guacamole, Pico de Gallo  
Chips and Queso  
Fresh Flour and Corn Tortillas  
44.00



# DESSERTS



## Crème Brulee

Flavors: Vanilla, Passion Fruit, Key Lime,  
Coffee, Chocolate, and Gran Marnier.  
Garnished with Seasonal Berries and  
Housemade Cookie  
6.50

## Key Lime Tart

Shortbread Crust, Whipped Cream  
6.50

## Fresh Fruit Tart

Shortbread Crust, Vanilla Pastry Cream  
6.50

## Salted Caramel Tart

Chocolate Crust and Fleur de Sel  
6.00

## Bread Pudding

Traditional New Orleans Style  
With Whiskey Sauce and Apple  
Raisin Compote  
6.50

## Dessert Tasting Plate

Trio of Miniature Desserts  
May include: Crème Brulee, Key Lime Tart,  
Lemon Meringue Tarts, Fresh Fruit Tart, Salted  
Caramel Tart, Fudge Brownie, Coffee Bavarian  
Mousse, or Strawberry Shortcake

Chef's Choice 7.00

Your Choice 8.00

*\*This option is available for events with less  
than 100 guests.*

## Banana Pudding Parfait

Banana Pastry Cream layered with  
Nilla Wafers and Fresh Bananas  
5.50

## Westwood Pecan Ball

Pecan Covered Blue Bell Vanilla Ice Cream,  
Hot Fudge Sauce  
5.50

## Ice Cream

Chocolate or Vanilla Blue Bell Ice Cream  
5.00

## Sorbet

Raspberry, Mango, and Lemon always availa-  
ble .*Please inquire about other seasonal offerings.*  
Garnished with Shortbread Cookie  
and Seasonal Fruit  
5.50

## Kid's Desserts

Banana Pudding

Small Hot Fudge Sundae

Cookies and Milk  
(Chocolate Chip, Oatmeal Raisin and  
Sugar Cookies)

Cupcake with Sprinkles  
(Chocolate or Vanilla)

3.00 each



# WESTWOOD CAKE MENU



6" cakes serve approximately 10-14 people  
10" cakes serve approximately 30-35 people  
12" cakes serve approximately 48-55 people

## Basic Flavors

6"- \$25.00      10"- \$35.00      12"- \$55.00

Includes vanilla or chocolate cake with vanilla or chocolate buttercream icing and simple inscription and decoration.

## Specialty Flavors

6"- \$30.00      10"- \$48.00      12"- \$65.00

Italian Cream Cake- with pecans, toasted coconut, and a vanilla cream cheese icing.

Carrot Cake- moist spiced cake with fresh pineapple, pecans, toasted coconut and cream cheese icing.

German Chocolate Cake- dark chocolate cake, toasted pecan - coconut filling, chocolate buttercream.

Strawberry Shortcake- vanilla bean cake, fresh strawberries and sweet whipped cream icing.

Lemon Supreme Cake- delicate lemon cake, lemon curd filling and lemon buttercream.

Toasted Coconut Cake- coconut cake layered with strawberry jam and cream cheese buttercream.

## Jen's Favorite Cupcakes

*Any cake flavor listed above can also be made as a cupcake.*

Irish Carbomb: Guinness chocolate cake, Bailey's Irish Cream buttercream and Jameson Whiskey ganache

Tiramisu: delicate sponge cake soaked in coffee and topped with mascarpone icing

S'mores: chocolate cupcakes, toasted marshmallow topping and housemade graham cracker

Boston Cream Pie: vanilla cupcake and vanilla pastry cream topped with chocolate fudge sauce

30.00 dozen



## Chef's Choice Cake Balls

A fun twist on traditional cake! Ask about our current available flavors.

24.00 per dozen

## Wedding Cakes

Westwood does create custom wedding cakes. Pricing begins at \$4.00 per person and varies based on custom design and flavor. Tasting included if event wedding is hosted at the club.





# FINAL TOUCHES AND IDEAS



## Late Night Snack

Mini Grilled Cheese Sandwiches  
Frito Pie  
Pigs in a Blanket  
Truffle Tater Tots  
Seasoned Regular or Sweet Potato Fries  
Purple Potato Chips with Cotija Cheese  
Quesadillas with Chicken, Shrimp or Beef  
Breakfast Tacos Served with Salsa

5.00 per person

## Vendor Meals

Don't Forget about the Hardworking Vendors  
Chef's Choice Vendor Meal  
Sodas, Tea, Coffee and Water

20.00 per person *(may vary based on selection)*

Westwood Hot Chocolate Bar or Buffet  
*With housemade marshmallows & various toppings*

Single flavor.....1.50 per person (25 minimum)

Two flavors.....2.50 per person (50 minimum)

Three flavors.....3.25 per person (100 minimum)

Flavors: *Classic Bittersweet Chocolate, Milk Chocolate Caramel, Red Velvet, White or Dark Chocolate Peppermint, Mexican Chocolate, Chocolate Covered Cherry, or Dulce de Leche*

## Children's Menu

Choice of Chicken Fingers or Mini Hot Dogs  
Served with Fruit Salad  
French Fries or Tater Tots  
Sodas, Milk or Juice

15.00 per person

## Amy's Ice Cream Sundae Bar

*50 person minimum*

Chocolate and Vanilla Ice Cream with a variety of delicious toppings including Oreo cookie pieces, maraschino cherries, Butterfinger pieces, toffee pieces, rainbow and chocolate sprinkles, caramel and hot fudge.

6.00 per person

*(Discounted when combined with additional desserts)*

## Picnic on a Boat

*Enjoy a romantic afternoon or evening or just a fun outing with the kids on one of Westwood's Boat Club boats!*

Let us put together a custom picnic lunch or dinner for you and your guests.