



To host your next event at The Clubhouse or Wildhorse Grill,
Get in touch with Shelbi Berg for booking and Tom Maxwell for catering.

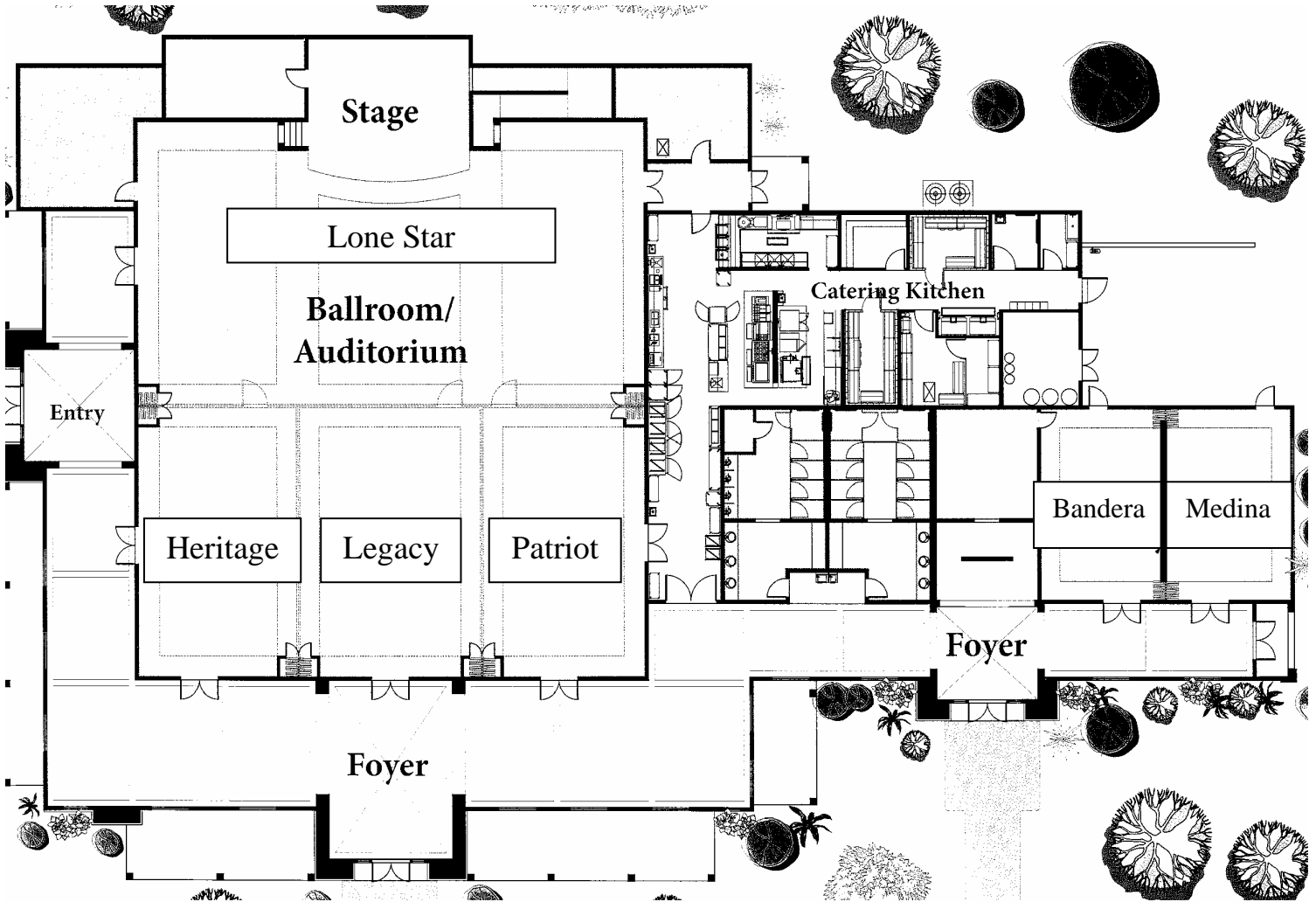
Activities Director: Shelbi Berg
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Banquet Manager: Tom Maxwell
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9428 Ed Robson Circle, Denton, TX 76207
940-246-1002



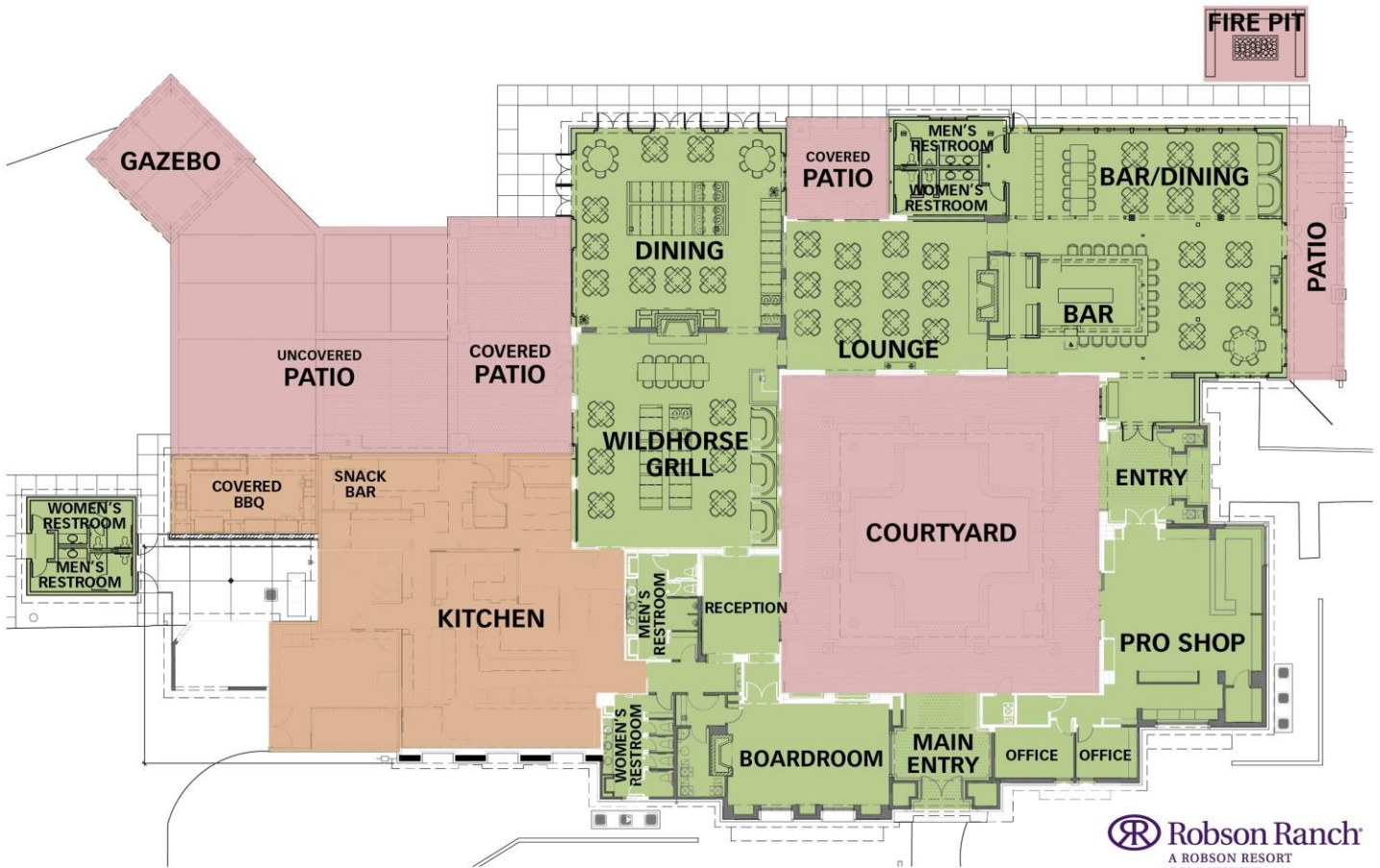
The Clubhouse Floor Plan



9428 Ed Robson Circle, Denton, TX 76207
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The Wildhorse Grill Floor Plan



 **Robson Ranch**
A ROBSON RESORT
COMMUNITY™

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Room Pricing

- Prices are subject to 20% service charge and tax
- Our facility use form and deposit are required to secure your date
- Room rental pricing varies, please contact 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 Setup 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>Theater Seating</u>	<u>Banquet Seating</u>
Entire Ballroom	\$500	6,545 sq. ft.	450	350
Lone Star	\$500	3,311 sq. ft.	120	100
Legacy	\$250	1,218 sq. ft.	50	40
Heritage	\$250	1,008 sq. ft.	50	40
Patriot	\$250	1,008 sq. ft.	50	40
Medina	\$150	532 sq. ft.	30	20
Bandera	\$150	532 sq. ft.	30	20
Bandera/Medina	\$250	1,064 sq. ft.	70	50

<u>Wildhorse Grill</u>	<u>Seats Approx.</u>
Lounge	40
Boardroom	24
Entire Patio/Gazebo	200
Gazebo	30
Bar	80



Beverage pricing

\$150.00 bar set-up fee

Bar Options

Domestic Beers	<i>Coors Light, Michelob Ultra, Miller Lite</i>	Bottle	\$5
		Keg	\$475
Premium Beers	<i>Blue Moon, Corona, Dos XX, Heineken 0.0, Modelo, Shiner, Guinness (can only)</i>	Bottle	\$6
		Keg	\$525
House Liquor			\$6
Premium Liquor	<i>Tito's, Bombay Sapphire, Bacardi, Malibu, Corazon Reposado, Crown Royal, Jack Daniel's, Dewar's</i>		\$9
Top Shelf Liquor	<i>Grey Goose, Tanqueray, Captain Morgan, Patron Silver, Buffalo Trace, Glenlivet 12</i>		\$12
House Wine			\$6/\$22
Premium Wine	<i>Sterling Chardonnay, Pinot Grigio, Cabernet, Pinot Noir</i>		\$9/\$32
Platinum Wine	<i>Sonoma-Cutrer Chardonnay, Santa Margherita Pinot Grigio, St. Francis Cabernet, Belle Glos Balade Pinot Noir</i>		\$52

Specialty Options

Bloody Mary Bar	<i>Includes celery, olive skewers & fresh limes</i>	\$7 per person
Mimosa Station	<i>Bottomless mimosas</i>	\$12 per person

Toasts

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



Hors D' Oeuvres

Prices are Per Person

Dips & Displays

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

Served Cold

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

Served Hot

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



Entrees

Water and Iced Tea Service is Included
Add \$3 to any menu below for a sit down, plated event

Beef

Chateaubriand

Au Jus, Creamy Horseradish, Chef's Vegetables, Garlic Mashed Potatoes \$42

Filet Mignon

8 oz. Filet, Chef's Vegetables, Herb Mashed Potatoes \$38

London Broil

Demi-Glace, Green Beans, Garlic Mashed Potatoes \$35

Prime Rib

Au Jus, Creamy Horseradish, Chef's Vegetables, Garlic Mashed Potatoes \$44

Pork

Tenderloin

Herb-Crusted with Red Wine Demi-Glace, Green Beans, Roasted Marble Potatoes \$28

Grilled Pork Chop

Heirloom Baby Carrots, Garlic Mashed Potatoes, Roasted Apple Compote \$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*



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

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

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

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

Italian

*Choice of: Beef Lasagna, Spaghetti & Meatballs, Chicken Alfredo, **OR** Chicken Parmesan
Plus Caesar Salad, Garlic Knots, Tiramisu* \$30

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

Southwest

*Combination Chicken & Beef Fajitas with Flour Tortillas, Spanish Rice, Refried Beans,
Pico de Gallo, Jalapenos, Tres Leches Cake* \$36
Add Guacamole \$4

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

Southern

Chicken-Fried Chicken, Green Beans, Whipped Rosemary Potatoes, Peach Cobbler \$31

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

Sushi

Assorted Rolls, Sashimi, Nigiri Market Price

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

Texas

*Sliced Brisket, Dr. Pepper BBQ Sauce, Coleslaw, Baked Beans, Sliced Onions, Pickles
Homemade Bread Pudding with Whiskey Sauce* \$29

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

Casual

Cheese Burger Buffet

Choose Two: French Fries, Coleslaw, Potato Salad, Baked Beans \$16
Add Bacon \$3

Pulled Pork Sandwiches

Choose Two: French Fries, Coleslaw, Potato Salad, Baked Beans \$15

Taco Bar

Tortillas, Ground Beef, Refried Beans, Lettuce, Onions, Cheese, Pico de Gallo \$18
Add Guacamole \$4

Trio-Salad

Chicken Salad, Egg Salad, Orzo Pasta with Julienned Spinach & Greek Dressing \$15



Desserts

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 Four's **\$6**

New York Cheese Cake with Raspberry Coulis **\$7**

Breakfast

Prices are Per Person

Includes Orange Juice & Coffee

Continental

\$14

Fresh Fruit Display, Assorted Pastries & Muffins

Country

\$16

Scrambled Eggs, Hash Browns, Bacon, Sausage, Biscuits & Gravy

French

\$15

Quiche Lorraine, Fresh Fruit Display, Assorted Muffins

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