



*Nature's Point  
Wedding Celebration Menus & Equipment Packages*



## ***Reception Packages***

***These equipment packages are based on a four hour event***

### ***Basic Equipment Package***

*includes the following ~*

*Event Design Services*

*Floor length Linens for the following tables ~*

*Seating Tables based on Three Quarter Guest Seating, Buffet Tables & Gift Table*

*Specialty Cake Topper*

*Clear Acrylic Buffet & Dessert Plates*

*Stainless Buffet & Dessert Forks*

*Cocktail Napkins*

*Our Signature Serving Pieces & Necessities*

*Cake Cutting Service*

*Set-up & Breakdown*

*\$4.50 per person*

### ***Upgraded Equipment Package***

*includes the following ~*

*Event Design Services*

*Floor length Linens for the following tables ~*

*Seating Tables based on Three Quarter Guest Seating, Buffet Tables & Gift Table*

*Specialty Cake Topper*

*White China Buffet Plates*

*White China Dessert Plates*

*Wine Glasses*

*Water Goblets*

*Silver Buffet Forks*

*Silver Dessert Forks*

*Cocktail Napkins*

*Our Signature Serving Pieces & Necessities*

*Cake Cutting Service*

*Additional Service Staff for Attentive Service*

*Set-up & Breakdown*

*\$9.25 per person based on 100 – 125 guests*

*\$8.50 per person based on 150 – 200 guests*

*Pricing based on serving non-alcoholics, bottled beer and wine*

*Additional glassware may be necessary for keg beer and full bars*

*\*15% coordinating fee will be applied to total of catering proposal*

*The following Wedding Menus include staffing based  
on a four hour event*

### *Tuscan Retreat*

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**\$24.75 per person**

*(Based on a minimum of 100 guests)*

#### *Dinner Buffet*

*Wood Smoked Breast of Chicken  
Drizzled with Balsamic Reduction*

*Penne Pasta with Cherry Tomatoes, Roasted Garlic, Fresh Basil, Feta & Olive Oil*

*Roasted Vegetables*

*Asparagus, Zucchini, Squash, Tri Peppers, Mushrooms & Red Onions*

*Classic Caesar Salad*

*With House made Croutons & Parmesan*

### *Mexican Fiesta*

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**\$24.75 per person**

*(Based on a minimum of 100 guests)*

*Marinated & Grilled Steak & Chicken Fajitas  
with Peppers & Onions*

*Served with Mexican Cheese, Sour Cream, Pico de Gallo, & Flour Tortillas*

*Cilantro Rice*

*Borracho Beans*

*Queso Blanco, Fresh Salsa & Tortilla Chips*

#### *Optional Addition*

*Quesadilla Bar*

*Smoked Chicken, Roma Tomatoes & Mexican Cheeses*

*Sautéed Mushroom, Onion & Queso Blanco*

*Spinach & Goat Cheese*

*Served with Black Bean Corn Pico, Sour Cream & Fresh Salsa*

**\$4.50 per person**

## *Southern Comfort*

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**\$29.50 per person**

*(Based on a minimum of 100 guests)*

*Smoked Pork Tenderloin  
with Jezebel & Cheddar-Chive Biscuits*

*Pecan Crusted Breast of Chicken with Honey Dijon Sauce*

*Rustic Texas Sweet Onion Tart  
A Savory Pastry filled with Caramelized Texas Sweet Onions,  
Grueyère Cheese & Cream, Baked to a Golden Brown*

*Spinach Salad with Strawberries, Chèvre & Lemon Verbena Dressing*

*Sautéed Green Beans with Bacon Confit*

## *Classic Wedding*

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**\$30.00 per person**

*(Based on a minimum of 100 guests)*

*Peppered Inside Round of Beef  
Attendant carving tableside  
with Horseradish Cream, Au jus & Silver Dollar Rolls*

*Herbed Breast of Chicken  
with Citrus Shallot Pan Gravy*

*Mashed Potato Bar  
with toppings of Bacon, Cheddar Cheese, Sour Cream & Chives*

*Field Green Salad  
with Apples, Candied Pecans & Champagne Vinaigrette*

*Roasted Asparagus with Olive Oil & Sea Salt*

## *Taste of Texas*

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**\$29.25 per person**

*(Based on a minimum of 100 guests)*

*Marinated & Grilled Flank Steak  
with Chimichurri Sauce*

*Green Chile & Goat Cheese Stuffed Breast of Chicken*

*Black Bean, Corn & Rice Salad  
with Cumin-Lime Vinaigrette*

*Fire Roasted Vegetables*

*Avocado Bar*

*Attendant offering Halved & Scored Avocados  
with toppings of Cotija Cheese,  
Mango Salsa, Roasted Poblano Crema & Limes*

