



SugarCITY

CELEBRATIONS

Your wedding day is a day like no other day you'll ever have again. A once in a lifetime event that begins the amazing journey between you and someone you love. Sugar City is committed to making sure your wedding day is nothing short of spectacular – filled with love, laughter, and magical memories seamlessly executed with grace.

That's our promise to you.

We have teamed up with our favorite venues to offer a package perfect for you, as perfect as the one you chose to marry. Together we bring you the best of everything, a lush and beautiful venue, exceptional cuisine, and spectacular décor; along with legendary service from family owned and operated companies all coming together to ensure your wedding is truly sensational.

Our family owned company has been making wedding and events perfect for almost two decades. Lead by a husband and wife team, Walt and Carron have a passion for what they do. As high school sweethearts, they were inseparable, but life did separate them and after 30 years they joined together both personally and professionally to build a business together that celebrates love. Bella Woods is a particularly special venue to our family. It was were Walt and Carron were married themselves. What a blessing to work with other couples who feel Bella Woods is the perfect place to say "I DO".

Sugar City...because Love is Sweet!

Carron is our Executive Planner & Wedding designer has the expertise and experience needed to execute a flawless day. She has been working with brides for more than 20 years. Her friendly service and personal approach will put you at ease during this very special but often stressful time. Plus, her cakes are extraordinary.

Our Chef and Director of Food Service, Walter, has a desire to serve you and your family and is committed to creating the perfect meal for you to celebrate your Big Day.

Tammy Smith, our General Manager, has a hospitality team of bartending and wait staff with over 30 years of event experience combined, you won't find a group that will work harder for you. We are all honored that you are considering us to be a part of something so important and we thank you.



For our heart to yours, it would be our honor to serve you!

Congratulations,
Walter & Carron Bobien



A Casual Affair

(Full-Service Catering, w/disposable acrylic)

6 Hours of Staffing Services Total
(1 hr setup, 4 hr event, 1 hr cleanup)
Menu Choices from multiple options
listed on next pages:
Salad of Choice
Choice of Casual Event Entrée
Choice of Accoutrement
Vegetable of Choice
Artisan Rolls beautifully displayed

***Served Buffet* \$ 4,500**

serving up to 100 guest minimum
add \$20 per guest over 100

***Plated Service* \$ 6,000**

serving up to 100 guest minimum
add \$25per guest over 10

Add On's:

China/Glassware rental \$10pp
Tea & Water Station \$3pp
Veggie Crudité Grazing Station \$3pp
Cheese Grazing Table \$4pp
Charcuterie Grazing Table \$5pp
Beer/Wine Bartending Server \$500
Full Bar Bartending Servers \$750

An Elegant Affair

(Full-Service Catering, China & Glassware)

Personalized Event Planning with Carron
Personalized Event Supervision
8 Hours of Staffing Services Total
(2 hr setup, 5 hr event, 1 hr cleanup)
Menu Choices from multiple options
listed on next pages:
Passed Chilled Hors 'd oeuvre
Passed Warm Hors 'd oeuvre or
Petite Plate Station for Cocktail Hour
Salad of Choice
Choice of Casual Event Entrée
Choice of Elegant Affair Entrée
Carving Station if Carving Meat Chosen
Choice of Accoutrement
Vegetable of Choice
Artisan Rolls beautifully displayed
Fruit Infused Water Station & Glassware
Full TABC Bar Service (venue approved)
Stemmed Glassware for the Bar
Cloth Napkin Choice of Stock Color
China Plates & Stainless Flatware
Buffet, Wait and Kitchen Staffing
Option to Add Wedding Cake for \$4pp
Option to Add Groom's Cake for \$2pp
Option to Add DJ/MC/Lighting \$3K
Option to Add Day of Coordinator \$1K
Option to Add Ceremony Coord. \$600

***Served Buffet* \$ 7,500**

serving up to 100 guest minimum
add \$35 per guest over 100

***Plated Service* \$ 9,000**

serving up to 100 guest minimum
add \$55per guest over 100

The Basics Value Option

(Limited-Service Catering w/disposable acrylic)

Menu Options (same for all guests)
Cesar Salad w/parmesan dressing
Roasted Tuscan Chicken
Four Cheese Zesty Baked Ziti
or
Mushroom Baked Chicken
Garlic Herb Infused Whipped Potatoes
Italian Style Green Bean
or
Tequila Marinated Chicken Breast
Creamy Coconut Basmati Rice
Poblano Black Beans

All served with Fresh Baked Rolls

Chef Prepared & Served Buffet Style
Staffing for 3 service hours total
(1) Catering Manager
(1) serving staff per 100 guests
1 hour setup, 1 hour food service, 1 hour
cleanup
clear acrylic disposable plates, forks and
knives, paper dinner napkins included
cake cutting & plating is not

***Served Buffet* \$ 3,000**

serving up to 100 guest minimum
add \$20 per guest over 100

A Casual Event Entrée Options

Roasted Tuscan Chicken, 6oz All White Chicken Breast baked in a lemon, garlic and herb marinade

Tequila Marinated Chicken 6oz Grilled Chicken Breast marinated in tequila, lime and spices, w/Avocado Butter Cream Sauce

Creamy Asiago Chicken 6oz Savory Chicken Tenderloins, marinated & baked in a house made Mushroom Cheese Cream Sauce

Homestyle Smokehouse 4 oz Smoked Turkey Breast, 2oz Smoked sausage served w/house made tangy BBQ Sauce

Cajun Fried Turkey Breast 6oz carved fried turkey breast served with a homemade cranberry

Creamy Chicken Tetrazzini 6 oz Bowtie pasta & chicken baked in a creamy béchamel, mushrooms, poblano & red onion

Four Cheese Zesty Baked Ziti 6oz Penne pasta baked in creamy ricotta, mozzarella, cheddar & parmesan cheeses

Grilled Chicken Alfredo Pasta 6oz Fettuccine pasta and chicken baked in a creamy parmesan and Romano cheese sauce

The Elegant Affair Entrée Menu Options

Beef Bourguignon 4oz fork tender melt-in-your-mouth beef, served with carrots and onions slow-cooked to perfection in a rich sauce

Rosemary Dijon Pork Tenderloin 2 - 3oz tenderloin medallions infused with rosemary and served with a Bourbon Dijon sauce

Pecan Crusted Pork Tenderloin 2/3 oz medallions in crushed Texas pecans, baked to perfection, w/Jalapeno Honey Mustard

Adobo Smoked Pork Tenderloin 2/3 oz medallions in smoked with a spicy rub of Latin spices, w/Chipotle Adobo Sauce

Honey Glazed Carved Ham 6oz sweet honey glazed ham carved to perfections and served with jalapeno pineapple glaze

Atlantic Salmon Steak 4oz Grilled Atlantic Salmon, baked and braised in house made mushroom béchamel sauce

Cajun Shrimp Alfredo Pasta 6 oz Fettuccine pasta baked in a creamy parmesan and Romano cheese sauce and then oven baked

Upgraded Beef Options: Upcharge may apply based on current market price:

Prime Beef Tenderloin 6oz cooked to a perfect medium rare to medium and served w/ house made horseradish sauce

Braised Beef au jus 6oz seared, then slow cooked and braised until fork tender served with house made angus beef au jus

Slow Smoked Angus Beef Brisket 3 - 2oz slices of slow smoked Texas brisket served with signature Sugar City sauce

Garden Fresh Salad Options

Classic Caesar Toss

Romaine leaf mix, buttery garlic croutons, fresh parmesan cheese, served w/creamy Caesar

Spinach Waldorf

Bay spinach, cranberries, candied walnuts, feta cheese served w/walnut raspberry vinaigrette

Green Apple Goddess

Green leaf Mix, granny smith apples, feta cheese, southern pecans, served w/Italian vinaigrette

American BLT Chopped

Iceberg lettuce, apple wood smoked bacon, grape tomatoes, cheddar cheese, served w/peppercorn ranch

Crème de la Bleu

Spinach, roasted peached, gorgonzola mild bleu crumbles, served w/poppyseed vinaigrette

Love you "Peary" Much

Romaine mix, pear slices, sweet pecans & walnuts, gorgonzola cheese, served w/poppy seed crème vinaigrette

Texas Ranch

Iceberg lettuce, spicy tortilla strips, cucumber, cheddar cheese, served w/chipotle ranch





Accoutrements

Buttered Smashed Idaho Baked Potatoes, made with real potatoes, cream and butter

Garlic and Herb Infused Whipped Potatoes, made with Yukon gold potatoes and fresh garlic

Risotto Mushroom Au Gratin, creamy grain baked in pecorino & mushroom sauce

Southern Sweet Potatoes, made with brown sugar, maple and butter

Creamy Cilantro Citrus Rice, slight spicy basmati rice

Jalapeno Cheddar Mac N Cheese, traditional elbow macaroni baked in spiced cheddar cheese

White Cheddar Mac N Cheese, traditional elbow macaroni baked in creamy white cheddar cheese

Creamy Coconut Basmati Rice, and slightly sweet spin on rice you are going to love



Vegetables

Fresh Steamed Green Beans, seasoned with black pepper, sea salt and butter

Maple Roasted Root Vegetables, seasons best mix of vegetables coated in maple

Green Bean Almondine, roasted fresh green beans tossed in olive oil and shaved almonds

Fresh Normandy style steamed vegetable blend of broccoli, cauliflower and carrots

Honey Glazed Carrots, coated and slightly sweet baked goodness

Steamed broccoli florets, seasoned with black pepper, sea salt and butter

Summer Roasted Mix of green beans, yellow squash, zucchini, carrots

Northwest Style vegetables, yellow and orange carrots, wax beans, red peppers, broccoli

Cowboy Ranch Beans, Bold combination of Texas favorites



Warm Hors D 'oeuvres

Passed

Coconut Crusted Chicken Tender Bites, orange marmalade

Feta and Spinach Pastry Wedge, crème fraiche drizzle

Petit Smoked Sausage Puffed Pastry, classic mustard seed

Savory Brown Sugar Angus Beef Meatballs, maple drizzle

Asian Spice Meatballs in a Honey Teriyaki sauce

Spicy Pork Sausage Truffle, jalapeno honey mustard

Smoked Tomato Soup Shooter, cheddar mini baguette

Chimichurri Kobe Steak Topper, roasted garlic wheat

Chilled Hors D 'oeuvres

Passed

Crème Prosciutto Bacon Bite, butter baked crostini

Lime Avocado Corn Salsa, mini tostada

Fresh Tomato Bruschetta baguette, balsamic glaze drizzle

House made Gouda Pimento Cheese Pate, garlic crostini

Jumbo Shrimp Cocktail Shooter, lemon horseradish

Caprese Salad Antipasti Skewer, balsamic drizzle

Herb Goat Cream Cheese, English cucumber round

Honey Gold Potato Round, herb cream cheese and chive topped

Smoked Salmon Crème Fraiche Blini

Chilled Petite Plate Grazing Stations

Beautifully Displayed on a Self-Serve Station



International Charcuterie

A selection of Chef's best cured meats and artisan cheeses served on a slate slab like Coppa (pork), Jamon Serrano (Spanish ham) Prosciutto (Italian ham, Mocetta (beef), Boursin Herb spread, marinated Kalamata Olives, fresh mozzarella, cherry tomato, French bread and biscotti
4 per guest

Hummus & Crudités

Chef's best selection of baby carrots, yellow squash, radishes, snap peas, cauliflower, baby tomatoes, celery sticks, roasted bell peppers, marinated green Kalamata olives served with traditional and red pepper hummus, crispy pita bread
4 per guest

Creamy Domestic Cheese

A selection of Chef's choice fine domestic cheeses served on a granite or slate slab like Santé Fe Pepper Jack, Tilbrook Colby, Mild Wisconsin Cheddar, Monterey Jack, fresh and dried fruits, toasted nuts, artisan crackers and flatbreads garnished with fresh organic grapes and berries
4 per guest

Texas Charcuterie Board

Wood Board selection of Chef's best smoked red meats and cheese like New Braunfels pepperoni, smoked salami and sausage, creamy Herb Boursin, fresh fruit preserves, black walnuts, roasted almonds, banana nut breads, house made apple butter
6 per guest

Crudités and Dips

A selection of farm fresh organic broccoli, carrot tidbits, grape tomatoes, yellow and red peppers, purple onion, caramelized onion ranch and roasted garlic aioli dip
3 per guest

Hearty Texas Cheese

A selection of Chef's finest choices of Texas cheeses served on a wood slab like Southern Pecan Cheddar, Austin Boursin, White Havarti, Brazos Select Blue Cheese, organic local jelly and honeycomb, almonds, walnut cranberry baguette and artisan crackers garnished with grapes and blackberries
5 per guest

Fresh Fruit Waterfall

A selection of organic colorful fresh fruit cascading from white china bowls and platters like strawberries, red and green grapes, mandarin oranges, blackberries, red delicious apples and fresh cut pineapple
4 per guest

Fruit & Cheese Display

Perfect combination of Chef's choice of fresh seasonal fruit like strawberries, pineapple, apples paired with classic cubed cheese and butter baked crackers
4 per guest



flavor

champagne
 tuxedo chocolate
 Italian crème
 coconut crème dream
 butter pecan
 limoncello
 white chocolate
 cinnamon roll
 crème brulee
 chocolate caramel turtle
 peanut butter crème
 tiramisu
 spicy cinnamon vanilla

icing

almond buttercream
 vanilla cream cheese
 classic cream cheese
 coconut swiss meringue
 maple bourbon buttercream
 lemon chiffon swiss meringue
 raspberry buttercream
 brown sugar cream cheese
 caramel buttercream
 chocolate fudge ganache
 caramel drizzle swiss meringue
 light mocha buttercream
 toasted coconut caramel cream cheese

starts at \$5 per guest when added to a catering package
 custom flavor creations available
 Coffee & Hot Chocolate & Custom Mini Cake Bars also available



www.SugarCityCelebrations.com
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Schedule your Consultation Today!