



# EVENTS & LARGE PARTIES

## TROPHY CLUB

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**STANDARD**  
SERVICE



*Leela's*  
wine bar

2980 TX-114 Frontage Rd, Trophy Club, TX 76262

[events@unco.com](mailto:events@unco.com)

# GENERAL POLICIES

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- To reserve an event space, a contract must be signed and a credit card on file at least 7 business days prior to the event date. Reservations may be canceled up to 72 hours prior to the reservation without penalty.
- All patio reservations are WEATHER PERMITTING only. In the event of severe weather, we are forced to close the patio and reschedule your reservation. There are no cancellation penalties due to weather related cancellations.
- The menu for the event must be finalized at least 10 business days prior to the event date.
- Please note the portion control listed on each menu as buffets are per person and are not unlimited. Menus listed in this brochure are all served buffet-style and require a minimum of 20 guests to order.
- Outside desserts are allowed. All other outside food & beverage is not allowed. Confetti, glitter, and other decorations hard to clean up are not allowed. Balloons of any type are not allowed on the patio.
- All event & large party spaces are booked in 2.5 hour time frames. Food & beverage minimums must be met within that time frame.
- Food & beverage minimums vary depending on the day, time, and space requested for the event. Minimums are based on 2.5 hour time blocks and are needed to be met before 8.25% tax and 20% gratuity.
- Food & beverage minimums can be met on separate checks or one check. Buffet-style menus or pre-ordered items must be on one check.

# EVENT SPACES



## BASECAMP

SEATED 40 | COCKTAIL 55

### Semi-Private

Lounge-style room in between the main dining room and Leela's Wine Bar. Perfect for showers & celebrations.



## LEELA'S

SEATED 75 | COCKTAIL 100

WITH PATIO SEATED 100 | COCKTAIL 130

### Private Buyouts

Your neighborhood wine bar serving wines on tap, cocktails, & tapas.



## HG PATIO

SEATED 200 | COCKTAIL 300

### Non-Private

Yard games & outside bar great for larger groups & company events // \*Buyouts available



## STANDARD SERVICE

SEATED 100 | COCKTAIL 150

### Non-Private - Available for Buyouts

Large Indoor dining space for groups of all sizes.

// BYO BUFFET //

# BOWL BUFFET

**\$25 PER PERSON**

6 OZ PROTEIN PER PERSON | 3 OZ PER PROTEIN

## Starters:

Chips & HG Vegan Queso **N**

**CHOOSE TWO**      **CHOOSE THREE**

### Proteins:

Grilled Chicken  
Spicy Pulled Pork

### Premium Proteins:

Grilled Salmon  
Grilled Steak

### Bases:

Honey-Garlic Brussel Sprouts  
Sweet Potato Hash  
Lemon-Parmesan Broccoli  
Garlic Mashed Potatoes  
Chile Braised Black Beans  
Coconut-Lime Brown Rice  
Butternut Squash Risotto  
Roasted Yukon Potatoes  
Garlic Green Beans

**N** Contains Nuts

*\*all buffets are set up for self service*

# HG BUFFET

**\$35 PER PERSON**

6 OZ PROTEIN PER PERSON | 3 OZ PER PROTEIN

## Starters:

Chips & HG Vegan Queso **N**  
Cochinita Nachos

## CHOOSE ONE

### Salad:

HG Kale Caesar  
Spinach Salad

## CHOOSE TWO

### Proteins:

Grilled Chicken  
Spicy Pulled Pork

### Premium Proteins:

Grilled Salmon  
Grilled Steak

## CHOOSE THREE

### Bases:

Honey-Garlic Brussel Sprouts  
Sweet Potato Hash  
Lemon-Parmesan Broccoli  
Garlic Mashed Potatoes  
Chile Braised Black Beans  
Coconut-Lime Brown Rice  
Butternut Squash Risotto  
Roasted Yukon Potatoes  
Garlic Green Beans

**N** Contains Nuts

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# APPETIZERS

## Smoky Carrot Hummus N

\$40 | SERVES 10 - 15 GUESTS

served with fresh veggies

## Cochinita Nachos

\$60 | SERVES 15 - 20 GUESTS

traditional Mexican pulled pork, pepper jack cheese, salsa, cilantro, & green onions

## HG Vegan Queso N

\$40 | SERVES 15-20 GUESTS

served with gluten-free chips

## Salsa

\$40 | SERVES 15-20 GUESTS

served with gluten-free chips

N Contains Nuts

// A LA CARTE //

# PROTEINS

SERVES 15 GUESTS PER HALF-PAN

GRILLED CHICKEN | \$150

CHARRED CHICKEN THIGHS | \$150

MEXICAN PULLED PORK | \$150

GRILLED SALMON | \$300

GRILLED STEAK | \$300

# BASES

SERVES 10 GUESTS PER HALF-PAN

\$60

HONEY-GARLIC BRUSSEL SPROUTS

SWEET POTATO HASH

LEMON-PARMESAN BROCCOLI

GARLIC MASHED POTATOES

CHILE BRAISED BLACK BEANS

COCONUT-LIME BROWN RICE

BUTTERNUT SQUASH RISOTTO

ROASTED YUKON POTATOES

GARLIC GREEN BEANS

*\*all buffets are set up for self service*

# BAR OPTIONS

## **Full Open Bar**

Drinks are available at menu price & rang up by consumption

## **Limited Open Bar**

Drinks are available at menu price up to a certain amount per drink & rang up by consumption

## **Consumption Tab**

The bar tab total is capped, drinks are available at menu price & rang up by consumption

## **Separate Tabs**

Drinks are available at menu price & rang up on individual tabs

## **Champagne Toast**

Glass of house champagne served as guests arrive // \$5 Per Person