

EVENTS AND LARGE PARTIES

TROPHY CLUB

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



Leela's
wine bar



GATHER.
SAVOR.
CELEBRATE.

We believe the best times start with real food and great company. Our menu is built on fresh, simple ingredients paired with craft cocktails and lively event spaces that keep the energy high from day to night. Whether you're planning a laid-back gathering on the HG patio, a celebratory dinner with friends, or an afternoon tea party at Leela's, we have the perfect spaces to bring people together. Raise a glass, share a meal, and let us take care of the rest.



BASECAMP

SEATED 40 | COCKTAIL 55

Semi-Private

A lounge-style room with table seating in between the HG 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, light bites, and thin-crust pizzas



HG PATIO

SEATED 20 - 200 | COCKTAIL 40 - 300

Non-Private

Yard games & outside bar great for larger groups & company events.

*Private buyouts available

STANDARD SERVICE

SEATED 125 | COCKTAIL 150

Private

Private bar, main patio access, and private patio access with yard games, full AV capabilities.



// BRUNCH //

Build Your Own Taco Or Bowl | \$20 Per Person

PASTURE-RAISED SCRAMBLED EGGS

CORN OR FLOUR TORTILLAS

BACON

SAUSAGE

REDSKIN POTATOES

CHEESE

SALSA

ENHANCEMENTS

Build Your Own Waffle Bar | +\$10 Per Person

SWEET POTATO WAFFLES **N**

STRAWBERRIES

BANANAS

BLUEBERRIES

MAPLE SYRUP

STRAWBERRY SAUCE

CHOCOLATE SAUCE

WHIPPED CREAM

Made To Order Omelet Station | +\$10 Per Person

BACON

SAUSAGE

GRASS-FED FILET

SPINACH

MUSHROOMS

ONIONS

PEPPERS

CHEESE

Build Your Own Mimosa Bar | +\$10 Per Person

selection of fresh and seasonal fruit and juices

N contains nuts

**be advised: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

// BOWLS AND TACOS //

\$25 PER PERSON *Choice of 1 protein*

\$30 PER PERSON *Choice of 2 proteins* //

Starters

HG CHIPS AND QUESO **N**

spicy vegan cashew queso

Proteins

CAMPFIRE CHICKEN

antibiotic/hormone-free, pineapple marinated & char grilled

COCHINITA PIBIL

all-natural, 24-hour marinated

FAJITA STEAK | +\$5 per person

pineapple marinated & grilled

MAHI MAHI | +5 per person

wild-caught, grilled & finished with coconut chimichurri "butter"

Bases

coconut jasmine rice

HG refried beans

corn or flour tortillas

Toppings

pico

monterey jack

salsa

lettuce

*HG queso **N***

street corn

smashed avocado

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// LIGHT BITES //

\$25 PER PERSON *Choice of 1 starter | 1 salad | 2 sandwiches*

\$35 PER PERSON *Choice of 2 starters | 1 salad | 3 sandwiches*

Starters

HG CHIPS & QUESO **N**

spicy vegan cashew queso

AVOCADO HUMMUS

extra virgin olive oil, corn pepper relish, cilantro, served with taro chips

COCHINITA NACHOS

mexican pulled pork, jack cheese, salsa, cilantro, green onion

CHIPS & SALSA

Salads

CALIFORNIA RANCH *romaine, arugula, cherry tomatoes, cucumbers, bacon, parmesan*

KALE CAESAR *warm garlic-chickpea croutons, parmesan, yogurt caesar*

HOUSE SALAD *mixed greens, oregano vinaigrette, tomato, cucumber, carrot, radish*

Sandwiches

TURKEY CLUB

white cheddar, bibb lettuce, tomato, garlic aioli, grilled whole wheat sourdough

GRILLED CHICKEN SLIDERS

white cheddar, lettuce, tomato, pickles, yogurt ranch

BACKYARD SLIDERS

grass-fed beef, white cheddar, creamy mustard, onions, HG pickles, lettuce, tomato

RED ROOSTER SLIDERS

crispy chicken, honey sriracha, lettuce, tomato, pickled jalapeños, chile mayo

MEATBALL SLIDERS

grass-fed, marinara sauce, mozzarella, parmesan, basil

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// HG SPLY DINNER BUFFET //

\$30 PER PERSON *Choice of 1 starter | 1 salad | 2 proteins | 3 bases*
\$40 PER PERSON *Choice of 2 starters | 1 salad | 3 proteins | 3 bases*
\$45 PER PERSON *Choice of 3 starters | 2 salads | 4 proteins | 4 bases*

Starters

HG CHIPS & QUESO **N** *spicy vegan cashew queso*

AVOCADO HUMMUS *extra virgin olive oil, corn pepper relish, cilantro, served with taro chips*

COCHINITA NACHOS *mexican pulled pork, jack cheese, salsa, cilantro, green onion*

CHARRED CHICKEN THIGHS *white bbq aioli, smoked corn slaw*

SPINACH DIP *breadcrumbs, parmesan, chives*

Salads

CALIFORNIA RANCH *romaine, arugula, cherry tomatoes, cucumbers, bacon, parmesan*

KALE CAESAR *warm garlic-chickpea croutons, parmesan, yogurt caesar*

HOUSE SALAD *mixed greens, oregano vinaigrette, tomato, cucumber, carrot, radish*

Proteins

FARMHOUSE CHICKEN BREAST *antibiotic/hormone-free chicken breast, 24-hour pineapple marinated*

CAMPFIRE CHICKEN THIGHS *pineapple marinated, and char grilled*

COCHINITA PIBIL *all-natural, 24-hour marinated*

VEGAN CHORIZO *ground tofu, chorizo seasonings*

Premium Proteins +8 per person

GRILLED SALMON *sustainably farmed verlasso southern atlantic salmon*

GRASS-FED BEEF FILET *6oz grass-fed/finished, coconut chimichurri "butter"*

GRILLED SHRIMP *texas gulf brown shrimp, marinated and char grilled*

Bases

BRUSSELS SPROUTS *local texas honey garlic dressing, green onions, korean chili flakes*

SWEET POTATO HASH *sautéed onions, bell peppers, green onions, lemon, parsley*

BLACK BEANS *3-hour slow braised, yogurt, cotija, cilantro*

ROASTED BROCCOLI *char-roasted, lemon-garlic dressing, parmesan*

MASHED POTATOES *dairy-free, hand-mashed yukon gold potatoes, oat milk, garlic*

COCONUT CAULIFLOWER *sous vide in coconut milk and seared*

COCONUT JASMINE RICE *steamed with coconut milk, cilantro*

GOLDEN RICE *red chile sauce, lemon dill yogurt, cilantro*

ZUCCHINI & SQUASH *simply seasoned & seared*

STREET CORN *chipotle crema, cotija, cilantro*

N *contains nuts*

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// PIZZA PARTY //

\$20 PER PERSON *Choice of 1 salad | 3 pizzas | 1 starter included*

\$25 PER PERSON *Choice of 1 salad | 5 pizzas | 1 starter included*

Starters

SPINACH DIP *breadcrumbs, parmesan, chives*

Salads

CALIFORNIA RANCH
romaine, arugula, cherry tomatoes, cucumbers, bacon, parmesan

KALE CAESAR
warm garlic-chickpea croutons, parmesan, yogurt caesar

HOUSE SALAD
mixed greens, oregano vinaigrette, tomato, cucumber, carrot, radish

Pizzas

MUSHROOM
white sauce, mushroom medley, white truffle oil

PROSCIUTTO
white sauce, prosciutto, arugula, tomato, parmesan, olive oil

MARGHERITA
tomato, basil, olive oil

BUTCHER
pepperoni, sweet & spicy italian sausage

SUPREME
pepperoni, sweet & spicy sausage, red onion, mushrooms, roasted red peppers

BUFFALO CHICKEN
buffalo sauce, chicken, chives, topped with ranch

BBQ CHICKEN
bbq sauce, chicken, caramelized onions, cilantro

HOT HONEY
spicy marinara, pepperoni, jalapeños, hot honey drizzle

CHEESE
mozzarella, parmesan, olive oil

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// ENHANCEMENTS //

Grazing Table | +\$350

Serves up to 30 guests, larger spreads available on request

large display of chef selected meats, cheeses, fruits, vegetables, and accoutrements

Tray Passed Hors D'oeuvres | +\$6 per person

Minimum of 2 items

CHARCUTERIE BOARD *chef's selection of meats, cheeses, and accoutrements*

AVOCADO HUMMUS *extra virgin olive oil, corn pepper relish, cilantro, taro chips*

CHARRED CHICKEN THIGHS *seasoned with guests' choice of garlic parmesan, bbq, or C3 house seasoning*

CRISPY TUNA *crispy sushi rice, sliced ahi tuna, chile mayo, ponzu, chives*

BISON MEATBALLS *marinara sauce, parmesan, basil, served with grilled sourdough*

SALMON POKE TOSTADAS *sustainable verlasso salmon, avocado, radish, ponzu, salsa macha*

SMOKED SALMON CROSTINI *boursin, dill, house made crostinis/+2 per person*

SHRIMP SKEWERS *seasoned with guests' choice of garlic parmesan, bbq, or C3 house seasoning*

MINI PIZZAS *guests' choice of prosciutto or margherita*

// PLATED DINNER //

\$35 PER PERSON *Choice of 1 (family style) salad | 1 side | 1 entrée (excluding grass-fed filet)*

\$55 PER PERSON *Choice of 2 (family style) starters | 1 salad | 1 side | 1 entrée*

\$65 PER PERSON *Choice of 2 (passed) starters | 1 salad | 1 side | 1 entrée*

Salad and entrée chosen by guests on site & starters and sides chosen by the host

Starters

BISON MEATBALLS *marinara sauce, parmesan, basil*

CRISPY TUNA *crispy sushi rice, sliced ahi tuna, chile mayo, ponzu, chives*

AVOCADO HUMMUS *extra virgin olive oil, corn pepper relish, cilantro, served with taro chips*

CHARRED CHICKEN THIGHS *white bbq aioli, smoked corn slaw*

SALMON POKE TOSTADAS *sustainable verlasso salmon, avocado, radish, ponzu, salsa macha*

Salads

CALIFORNIA RANCH *romaine, arugula, cherry tomatoes, cucumbers, bacon, parmesan*

HOUSE SALAD *mixed greens, oregano vinaigrette, tomato, cucumber, carrot, radish*

Entrées

FARMHOUSE GRILLED CHICKEN *garlic mashed potatoes*

SEARED SALMON *coconut jasmine rice and lemon beurre blanc*

SOUS VIDE CAULIFLOWER STEAK *coconut jasmine rice*

GRASS-FED FILET *garlic mashed potatoes*

Sides (Additional sides available + \$3 per person)

HONEY GARLIC BRUSSEL SPROUTS

ROASTED BROCCOLINI

COCONUT CAULIFLOWER

SEARED ZUCCHINI AND SQUASH

SAUTEED SPINACH

GARLIC GREEN BEANS

Desserts | +\$6 per person

HORCHATA CHEESECAKE

GF CHOCOLATE TORTE

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// TEA PARTY //

\$40 PER PERSON *Choice of 4 sandwiches | 2 Teas | Includes seasonal accoutrements & champagne toast*

Sandwiches

MORTADELLA AND WHITE CHEDDAR *boursin*

PIMENTO AND PROSCIUTTO *hot honey & prosciutto*

CUCUMBER & BOURSIN *lemon dill spread*

CAPRESE *tomato, mozzarella, balsamic vinegar, basil*

EGG SALAD *creamy housemade egg salad, crispy prosciutto*

LOBSTER ROLL | +2 per person *maine-inspired with fresh dill & lemon*

Miniature Pizzas

PROSCIUTTO PIZZA - *white sauce, arugula, tomato*

Desserts

SCONES - *chef's selection*

LIMONCELLO BARS - *powdered sugar, mint, graham cracker crust*

SEASONAL TARTES - *chef's selection*

Tea Service

NEPAL GOLD TIPS - *artisan black tea | Nepal*

WHITE GRAPE RIESLING - *white tea | Fujian, China*

CREME DE EARL GREY - *artisan black tea | United Kingdom*

Additional seasonal options are available upon request

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// TEA PARTY //



// HOUSE DRINKS //

BAR SERVICE OPTIONS

OPEN BAR

guests order freely, charges accrue by consumption

LIMITED OPEN BAR

set per-drink limits or restrict to select beverages

PRICE CAPS

cap can be set per cocktail

DRINK TICKETS/TOKENS

provide guests with a set number of drinks

CUSTOM SYSTEMS

we'll work with you to create a structure that fits your needs

BAR ENHANCEMENTS

CUSTOM COCKTAIL CREATIONS

collaborate with our team to design signature drinks

PASSED COCKTAILS

tray-passed signature or classic cocktails

CHAMPAGNE TOASTS

*glass of house champagne served to guests upon arrival
or for a celebratory toast*

// FAQ //

WHAT DOES THE FOOD & BEVERAGE MINIMUM CONSIST OF?

The food and beverage minimum goes towards food and beverage purchased during your event. If the minimum is not met, the difference will be charged as a room fee. Please note, this amount does not include service charge, sales tax, or gratuity.

WHAT IS THE DIFFERENCE BETWEEN SERVICE CHARGE & GRATUITY?

Service charge is a percentage added to cover operating and administrative costs associated with hosting events. Gratuity is a 20% fee added to all parties of 8 or more guests and is distributed to the team that executes your event.

HOW DO I CONFIRM MY EVENT?

After your events manager sends a contract, please review and e-sign. You will need to also upload your credit card information via the Tripleseat Guest Portal. Both will need to be completed within three business days of being sent.

WHEN DO I SUBMIT MY FOOD & BEVERAGE SELECTIONS?

Your event manager will provide the specific date by which all final details must be confirmed.

WHEN IS MY FINAL GUEST COUNT DUE?

Your final guest count is due one week prior to your event date. If additional guests attend, we will do our best to accommodate them, and additional charges will apply.

WHAT IF I BOOK A PATIO EVENT AND IT RAINS?

Events booked on the patio will go on rain or shine. In the case of inclement weather, we will do our best to relocate your event indoors if space is available.

WHAT IF I'M LATE TO MY EVENT?

Events delayed more than 30 minutes without notice may be subject to cancellation and fees. Please notify your Event Manager as soon as possible if your group is running behind.

CAN I BRING DECORATIONS?

Yes! You're welcome to bring decorations such as flowers and signage. However, items that stick to walls, glitter, or confetti are not permitted.

CAN I USE HG SPY CO. OR LEELA'S LOGO FOR MY EVENT MATERIALS?

With approval from our Special Events Manager, we can provide a standard logo file for use on collateral such as invitations or signage. All usage must be pre-approved.

WHEN IS FINAL PAYMENT DUE?

Final payment is due at the conclusion of your event.