



Heron Bay Golf Club

Event Package

Ron Reyes

F&B Director

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Breakfast Buffets

- **Continental Breakfast**

- *Assorted Fruit Juices*
- *Bagels, Muffins and Danish*
- *Coffee and Tea*

» **8.75++**

- **Traditional Breakfast**

- *Assorted Fruit Juices*
- *Bagels, Muffins and Danish*
- *Farm Fresh Scrambled Eggs*
- *Applewood Smoked Bacon*
- *Maple Sausage*
- *Country Style Breakfast Potatoes*
- *Coffee and Tea*

» **14.25++**

- **With Omelet Station**

» **16.45++**

Breakfast Buffets

Brunch Buffet Menu

- *Assorted Fruit Juices*
- *Display of Fresh Seasonal Fruits*
- *Assorted Bagels, Muffins & Danish*
- *Imported & Domestic Cheese Display*
- *Eggs Benedict with Hollandaise Sauce*
- *Applewood Smoked Bacon & Maple Sausage*
- *Cinnamon French Toast with Maple Syrup*
- *Country Style Breakfast Potatoes*
- *Omelet Station*

Choice of Any Two Entrees:

- *Chicken Florentine, Lemon Butter Sauce*
- *Chicken Marsala, Mushroom Demi*
- *Blackened Mahi Mahi, Citrus Buerre Blanc*
- *Searred Red Snapper, Tomato Concasse*
- *Carved Rib Eye, Burgundy Mushroom Sauce*
- *Roasted Pork Loin, Mojo Marinated*

- *Rice Pilaf & Seasonal Vegetable Medley*
- *Rolls & Butter*
- *Chef's Choice of Assorted Desserts*
- *Coffee, Tea, Iced Tea and Fountain Soda*

» **\$31.95++**

Boxed Lunch

- **Roasted Turkey Breast and Swiss Cheese**

» *Or*

- **Smoked Ham and Swiss Cheese**

» *With*

- *Potato Chips*
- *Seasonal Fresh Fruit*
- *Assorted Cookie*
- *Candy Bar*
- *Condiments*

» **15.95++**

Luncheon Buffets

- **Cold Deli Buffet**
 - *Soup of the Day*
 - *Home Style Red Bliss Potato Salad*
 - *Creamy Cole Slaw*
 - *Creamy Macaroni Salad*
 - *Selection of Deli Sliced Turkey, Ham and Roast Beef*
 - *Assorted Cheeses to Include American, Swiss and Cheddar*
 - *Relish Tray and Condiments*
 - *Assorted Breads and Rolls*
 - *Cookies and Brownies*
 - *Iced Tea and Fountain Soda*
- » **20.85++**

Luncheon Buffets

- **The Back Nine Buffet**
 - *Fresh Garden Salad with Assorted Toppings & Dressings*
 - *Home Style Red Bliss Potato Salad*
 - *Creamy Cole Slaw*
 - *Creamy Macaroni Salad*
 - *Char Grilled Hamburgers*
 - *Grilled Big City Red Hot Dogs*
 - *Southern Style Fried Chicken*
 - *Mesquite BBQ Pulled Pork*
 - *Corn on the Cob*
 - *Kettle Cooked Potato Chips*
 - *Assorted Rolls & Butter*
 - *Cookies and Brownies*
 - *Iced Tea and Fountain Soda*
- » **24.50++**

Specialty Displays

(priced per person)

- Deluxe Vegetable Display
with Selection of Dips
» **4.25++**
- Fresh Seasonal Fruit Display
» **5.45++**
- Imported and Domestic Cheese
Display with Gourmet Crackers
» **6.55++**
- Chilled Jumbo Shrimp
with Lemons and Cocktail Sauce
» **7.65++**

Pasta Station

- Penne Simmered with Roasted Garlic, Olive Oil and Fresh Basil
- » *and*
- Tortellini sautéed with a Rich Cream Sauce and Parmesan Cheese

» **7.65++**



From The Carving Board

(priced per person)

- Roasted Turkey Breast with Cranberry Sauce and Rolls
» **8.75++**
- Baked Virginia Pitt Ham with Spicy Mustard and Rolls
» **9.85++**
- Ribeye of Beef, Au Jus, Horseradish and Rolls
» **10.95++**

Hors D'oeuvres

(priced per person)

- **Cold**

- *Melon & Proscuitto* **2.50++**
- *Assorted Canapés* **2.75++**
- *Gourmet Deviled Eggs* **2.25++**

- **Hot**

- *Italian Sausage Stuffed Mushrooms* **2.75++**
- *Cocktail Franks in Puff Pastry* **2.50++**
- *Spinach Spanokopita* **2.25++**
- *Bacon Wrapped Scallops* **2.95++**
- *Chicken Sate with Peanut Sauce* **2.75++**
- *Chicken Drummettes* **2.75++**
- *Swedish Meatballs* **2.75++**
- *Vegetable Spring Rolls* **2.25++**
- *Coconut Shrimp* **2.95++**
- *Assorted Mini Quiche* **2.25++**
- *Teriyaki Beef Skewers* **2.75++**
- *Chicken & Vegetable Skewers* **2.75++**
- *Miniature Crabcakes* **2.95++**
- *Crabmeat Stuffed Mushrooms* **2.95++**

Dinner Buffets

- **Caribbean**

- *Mixed Field Greens with Assorted Toppings and Dressings*
- *Spicy Marinated Artichoke and Red pepper Salad*
- *Fresh Sliced Tropical Fruits and Berries*
- *Conch Chowder*
- *Jerk Marinated Fire Roasted Chicken Breast*
- *Grilled Mahi Mahi with Mango Papaya Salsa*
- *Mojo Marinated Pork Loin, Fried Sweet Onions*
- *Seven Pepper Roasted Potatoes*
- *Curry Seasoned Rice*
- *Seasonal Vegetables*
- *Assorted Rolls and Butter*
- *Chef's Choice of Assorted Desserts*
- *Iced Tea and Fountain Soda*

» **31.95++**

Dinner Buffets

- **Texas Style Backyard Cookout**

- *Caesar Salad Station with Tomatoes, Croutons, Parmesan Cheese and Creamy Caesar Dressing*
- *Southwestern Style Potato Salad*
- *Country Style Macaroni Salad*
- *Fiery Angus Beef Chili*
- *BBQ Pulled Pork*
- *Mesquite Grilled Chicken Breast*
- *Pan Roasted Mahi Mahi with Red Pepper Relish*
- *TexMex Barbecue Baked Beans*
- *Garlic Whipped Mashed Potatoes*
- *Fresh Corn on the Cob*
- *Corn Muffins, Assorted Rolls and Butter*
- *Chef's Choice of Assorted Desserts*
- *Iced Tea and Fountain Soda*

» **31.95++**

Dinner Buffets

- **The Mexican Fiesta**

- *Corn Tortilla Chips with Pico De Gallo, Cilantro Salsa, Guacamole & Sour Cram*
- *Tossed Salad with Assorted Toppings & Dressings*
- *Cilantro Marinated Four Bean Salad*
- *Chicken Tortilla Soup*
- *Empanadas with Moho*
- *Coriander and Citrus Marinated Swordfish, Tomato Chow Chow*
- *Steak Fajitas with Peppers, Onions and Flour Tortillas*
- *Refried Beans with Queso Cheese*
- *Medley of Fresh Seasonal Vegetables*
- *Spanish Rice*
- *Assorted Rolls and Butter*
- *Chef's Choice of Assorted Desserts*
- *Iced Tea and Fountain Soda*

» **31.95++**

Dinner Buffets

- **Taste Of Italy**

- *Caesar Salad with Croutons and Parmesan Cheese*
- *AntiPasta Salad with Peppers and Provolone*
- *Vine Ripened Tomatoes, Onions and Mozzarella, Balsamic Reduction*
- *Minestrone Soup*
- *Vegetable Lasagna*
- *Chicken Marsala*
- *Scallop Scampi with Farfalle*
- *Jumbo Stuffed Shells*
- *Fresh Seasonal Vegetable Medley*
- *Assorted Rolls and Butter*
- *Chef's Choice of Assorted Desserts*
- *Iced Tea and Fountain Soda*

» **31.95++**

Buffet Package

- Choice of
Three Hors D'oeuvres
- Champagne Toast
- Choice of Dinner Buffet
- Four Hour Call Open Bar
 - » **90.00++**
 - Premium Brands
 - » **95.00++**
 - Super Premium Brands
 - » **100.00++**

Beverage Selections

Call		Premium		Super	
Bacardi	Jim Beam	Absolut	Stolichnaya	Belvedere	Makers
Beefeaters	Seagrams	Bombay	Tanqueray	JW Black	Patron
Cuervo	Domestic	Captain	Import	Glenlivet	Amstel
Dewars	Draft Beer	Crown	Draft Beer	Grey Goose	Corona
		J&B	Bud	Myers	Heineken
		JW Red	Coors		
		Jack	Miller		
		Malibu	O'Douls		
\$15	1 st Hour	\$16	1 st Hour	\$17	1 st Hour
\$6 Each Additional		\$7 Each Additional		\$8 Each Additional	
Call Brand	\$4	Premium Brand	\$6	Super Brand	\$8
Draft Beer	\$3	Domestic Beer	\$4	Imported Beer	\$5
Wine	\$4	Wine	\$7	Wine	\$10
Soft Drink	\$2	Soft Drink	\$2	Soft Drink	\$2

Rental Equipment

- Chairs
 - Chivari Ballroom with seat cushion
 - *Black, Gold, Natural Silver, White* **\$9.00+ ea.**
 - *Mahogany* **\$10.00+ ea.**
 - White Wood Folding Chair with Padded Seat **\$3.00+ ea.**

Rental Equipment

- Specialty Linen

- *White, Ivory, Beige, Maize, Lemon, Gold, Peach, Salmon, Orange, Pink, Dusty Rose, Mauve, Fuchsia, Magenta, Plum, Purple, Red, Mint, Lime, Aqua, Seafoam, Jade, Teal, Turquoise, Kelly Green, Hunter Green, Light Blue, Periwinkle Blue, Royal Blue, Navy Blue, Lavender, Burgundy, Terracotta, Brown Copper, Khaki, Black Grey*

- *Napkins* **\$0.50+ ea.**
- *60" x 60"* **\$7.00+ ea.**
- *72" x 120"* **\$11.00+ ea.**
- *90" x 132"* **\$22.00+ ea.**
- *90" x 156"* **\$24.00+ ea.**
- *96" round* **\$11.00+ ea.**
- *108" round* **\$13.00+ ea.**
- *120" round* **\$15.00+ ea.**
- *132" round* **\$19.00+ ea.**

Rental Equipment

- Chair Covers
 - *Ivory and White* **\$4.00+ ea.**
 - *Assorted Colors* **\$5.00+ ea.**
 - *Scuba (Stretch)* **\$6.00+ ea.**
 - *Bows* **\$3.00+ ea.**
- Dance Floor (price based on size)
- Tent (price based on size)

Catering Policies

- **The person or party making arrangements for private functions on behalf of the patron must notify the club no later than 12 Noon, three business days prior to the scheduled function date, of the exact number of persons guaranteed to attend the scheduled function. If attendance falls below the guaranteed number, the customer will be charged for the guaranteed amount. The club will be responsible for service to no more than five percent over and above the guarantee, up to 15 guests maximum. If no guarantee is received, the club will prepare and charge for the number of persons estimated from the catering contract, with no responsibility for service of persons over such estimated amount.**
- **A non-refundable deposit of \$250.00 is required for all catering functions. Halfway between the booking date and event date a non-refundable 50% deposit is required.**
- **Final menu selections must be submitted for confirmation by the club a minimum of two weeks prior to the scheduled date of the function to ensure availability of the desired menu items. All prices are subject to change, with notification when possible.**



Catering Policies

- If fewer than 25 persons attend function, a \$250.00 fee will be added to the banquet check.
- If beverage consumption does not equal or exceed \$275.00, a \$75.00 charge per bartender will be added.
- All banquet checks must be signed by the person in charge or a designated representative at the completion of the function. Any discrepancies in counts or charges should be identified and resolved at that time.
- All catering functions are subject to 20% service/voluntary gratuity charge and prevailing 6% state and local sales taxes and other surcharges where applicable.
- If a change from the original room setup is requested on the day of the function, an additional labor charge and any necessary additional charges shall be added to the check.
- No food or beverages of any kind will be permitted to be brought into any banquet function by any guests without the prior written approval of the club. Approvals are subject to corkage/service fees.
- Function guests will be admitted to and are expected to depart from the banquet function at the times specified on the banquet contract.
- The club is not responsible for damage or loss of any items left in the club prior to or following any function.



Catering Policies

- The customer is responsible and shall reimburse the club for damage, loss or liability incurred to the club by any of the customers guests or organizations contracted by the customer to provide any services or goods before, during and after the functions. The customer agrees to indemnify and hold the club and its officers, directors, employees and agents harmless from any and all losses, claims, damages, liabilities (including reasonable attorney's fees, whether incurred in preparation for trial, at trial, on appeal or in bankruptcy proceedings) joint or several, to which the club may become subject as a result of this agreement, any activities relating to any function at the club occurring as a result of this agreement, or any default hereunder.
- The club shall not be liable for nonperformance of this contract when such nonperformance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State, Municipal) regulations of, or restrictions upon travel or transportation, non availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the club, preventing or interfering with the club's performance of its obligations under this contract. All balances remaining unpaid more than thirty (30) days after the due date shall be subject to a service charge of 1.5 percent per month (18% annually) or the maximum interest rate allowed by state law, whichever is higher. Should this amount be referred to collection, customer agrees to pay all attorneys fees, court costs, collection expenses and litigation expenses.



Catering Policies

- All balances remaining unpaid more than thirty (30) days after the due date shall be subject to a service charge of 1.5 percent per month (18% annually) or the maximum interest rate allowed by state law, whichever is higher. Should this amount be referred to collection, customer agrees to pay all attorneys fees, court costs, collection expenses and litigation expenses.
- All guests shall act in a manner in accordance with established club policies.
- The club reserves the right to discontinue service to patrons at the club's sole discretion. The club also reserves the right to remove any guest of the function not acting in accordance with club policies.
- Any items to be displayed in the club or any directional signs require written approval in advance by the club.
- There is a room minimum of \$500.00 for weekday functions (Monday through Thursday) and a minimum of \$2,500.00 for weekend functions (Friday, Saturday and Sunday).
- All events will be hosted no earlier than 6:00 pm Monday thru Sunday unless by expressed consent from the General Manager.
- Any additional chairs, tables, linen, silverware etc. that is necessary to host the event will be subject to a fee and applicable service charges and taxes.
- Accepted _____ Date _____
- Organization _____
- Please sign and return with executed contract.