

Wedding Specials 2011

Plated Meal

Fountain Vue Wedding Salad

*Baby lettuce, grape tomato, almonds, carrots, crumbled goat cheese
And balsamic dressing*

Heritage Chicken

*Chicken breast filled with a sautéed onion, sun dried tomato,
basil and toasted bread filling, finished with sauce aurora
served with haricot verts, baby carrots and rice Milanese*

Cake Cutting

\$19.95 plus 21% Service Charge and 7% Sales Tax

Buffet Meal

Garden Salad

With assorted toppings and choice of dressing

Caesar Salad

Top Sirloin

Sliced top sirloin with hunter sauce

Chicken Florentine

*Chicken breast stuffed with spinach and fontina cheese
with an herb parmesan cream sauce*

Fresh vegetable Medley

Roasted Red Bliss Potatoes

Cake Cutting

\$23.95 plus 21% Service Charge and 7% Sales Tax

Premier Plated Meal

Fountain Vue Wedding Salad

Baby lettuce, grape tomatoes, almonds, crumbled goat cheese, carrots, and balsamic dressing

Filet Mignon with Bordelaise sauce

8-oz filet served with organic fingerling potatoes and roasted asparagus

Cake Cutting

\$32.95 plus 21% Service Charge and 7% Sales Tax

We have waived the room charge for 2010

Additional services are available

Minimum of 50 Guests

Heritage Springs Bronze Package

Hors D' Oeuvres Display

*Smoked Salmon Display, Cheese and Crackers, Vegetable Display, Fruit Display with Mango Dip, Spinach and Artichoke Dip or Antipasti Display
(Choose One)*

4-Hour Open Bar

Butler Style Passed Hors D'Oeuvres

(Choose any three from the Hors D'Oeuvres menu)

Pre Meal Start

Champagne Toast for all Guests

Menu

*Fountain Vue Salad
Served with Rolls and Butter*

Entrée Selections

Choose a Beef, Pork, Chicken or Seafood item from our Entrée Selections

*See **Accompaniments Menu** for Vegetables & Starches*

Coffee, Tea and Iced Tea, Rolls and Butter

This package includes:

- * Room Charge **
- * Ceremony **
- * A/V Equipment **
- * Dance Floor **
- * Special Set Up Service **
- * Chair Covers & Sashes **
- * Table Top White Linen and White Napkins **
- * Center Pieces with Votives **
- * Service Charge and Tax **

50 Person Minimum

\$60.00 per person

Bronx Package Entrée Selection

Sirloin Steak

10 ounce steak with a peppercorn burgundy sauce

Pork Tenderloin

Sliced and sauced with a peach, tomato, onion and port wine reduction

Heritage Chicken

*Stuffed with red onions, sautéed in basil butter, parmesan cheese,
sun dried tomatoes and toasted croutons*

Beef Short Ribs

Slowly braised beef short ribs with natural gravy

Baked Salmon

Seasoned and topped with a warm tomato fennel relish

Crab Cakes

Maryland style, sautéed and sauced with a lemon caper cream sauce

Heritage Springs Silver Package

Hors D' Oeuvres Display

*Smoked Salmon Display, Cheese and Crackers, Vegetable Display, Fruit Display with Mango Dip, Spinach and Artichoke Dip or Antipasti Display
(Choose one)*

4-Hour Open Bar

Butler Style Passed Hors D'Oeuvres

(Choose any three from the Hors D'Oeuvres menu)

Pre Meal Start

Champagne Toast for all Guests

Menu

*Fountain Vue Salad
Served with Rolls and Butter*

Entrée Selections

*Choose a Beef, Chicken, Lamb or Seafood item from our
Entrée Selections*

*See **Accompaniments Menu** for Vegetables & Starches*

Coffee, Tea and Iced Tea, Rolls and Butter

This package includes:

- * Room Charge **
- * A/V Equipment **
- * Ceremony **
- * Dance Floor **
- * Special Set Up Service **
- * Chair Covers & Sashes **
- * Table Top White Linen and White Napkins **
- * Center Pieces with Votives **
- * Service Charge and Tax **

50 Person Minimum

\$80.00 per person

Silver Package Entrée Selection

Prime Rib

10 ounce seasoned and slow roasted Served with Natural Juices

Char grilled New York Strip

Topped with a mushroom Demi Glace

Chicken Marsala

Boneless breast sautéed in a Marsala wine and mushroom sauce

Pesto Chicken

*Chicken breast stuffed with spinach, sun dried tomato, mozzarella cheese
and sauced with a pesto cream*

Jumbo Shrimp Scampi

Jumbo shrimp over roasted vegetable orzo with garlic butter sauce

Mahi-mahi

*Grilled Mahi-mahi with red chili teriyaki glaze, sesame snow peas with
fresh red pepper and oriental rice*

Heritage Springs Gold Package

Hors D' Oeuvres Display

*Smoked Salmon Display, Cheese and Crackers, Vegetable Display, Fruit Display with Mango Dip, Spinach and Artichoke Dip or Antipasti Display
(Choose one)*

4-Hour Open Bar

Butler Style Passed Hors D' Oeuvres

(Choose any four from the Hors D' Oeuvres menu)

Pre Meal Start

Champagne Toast for all guests

Menu

*Fountain Vue Salad
Served with Rolls and Butter*

Intermezzo Lemon - Sorbet

Entrée Selections

*Choose a Beef, Chicken or Seafood item from our
Entrée Selections*

*See **Accompaniments Menu** for Vegetables & Starches*

Coffee, Tea and Iced Tea, Rolls and Butter

This package includes:

- * Room Charge **
- * Dance Floor **
- * A/V Equipment **
- * Ceremony **
- * Special Set Up Service **
- * Chair Covers & Sashes **
- * Table Top White Linen and White Napkins **
- * Center Pieces with Votives **
- * Service Charge and Tax **

50 Person Minimum

\$100.00 per person

Gold Package Entrée Selection

Filet Mignon

8 ounce grilled filet with bordelaise sauce

Prime Rib

12 ounce seasoned and slow roasted, served with natural juices

Chicken Oscar

Chicken breast with lump crabmeat and asparagus, laced with hollandaise sauce

Chicken Picatta

Boneless breast sautéed with lemon butter, capers in white wine sauce

Filet and Crab Cake

4 ounce filet mignon with bordelaise sauce and a crab cake with lemon cream

Grouper

Baked with herbed bread crumbs and lemon butter

Entrée Accompaniments

Vegetables

Baby Carrots

Roasted Asparagus

Fresh Vegetable Medley

Green Beans Almondine

Broccolini

Sautéed Zucchini

Ratatouille

Starches

Roasted New Potatoes

Fingerling Potatoes

Red Bliss Potatoes

Baked Potato

Potatoes Au Gratin

Rice Pilaf

Wild Rice Pilaf

Herbed Orzo

Whipped Sweet Potatoes

Yukon Gold Mashed Potatoes

Wedding Banquet Menu Hors D'Oeuvres



Suggested Portions

10-12 Pieces per Person without a Meal

4-6 Pieces per Person with a Meal

(100 Pieces per Selection)

<i>Antipasti Display</i>	<i>\$175.00</i>
<i>Artichoke Beignet</i>	<i>\$240.00</i>
<i>Assorted Canapes</i>	<i>\$200.00</i>
<i>Assorted Mini Quiche</i>	<i>\$150.00</i>
<i>Assorted Cheeses and Crackers</i>	<i>\$175.00</i>
<i>Bacon Date with Goat Cheese</i>	<i>\$175.00</i>
<i>Beef and Vegetable Kabobs</i>	<i>\$225.00</i>
<i>Chicken Tenders</i>	<i>\$175.00</i>
<i>Coconut Shrimp</i>	<i>\$300.00</i>
<i>Crab Stuffed Mushrooms</i>	<i>\$200.00</i>
<i>Finger Sandwiches</i>	<i>\$175.00</i>
<i>Fruit Display with Mango Dip</i>	<i>\$175.00</i>
<i>Jumbo Gulf Shrimp with Cocktail Sauce</i>	<i>\$325.00</i>
<i>Lobster Puffs</i>	<i>\$200.00</i>
<i>Mini Beef Wellington</i>	<i>\$200.00</i>
<i>Mini Brie with Raspberries</i>	<i>\$150.00</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$200.00</i>
<i>Smoked Salmon Display</i>	<i>\$200.00</i>
<i>Spanakopita</i>	<i>\$175.00</i>
<i>Spinach and Artichoke Dip</i>	<i>\$200.00</i>
<i>Spinach and Cheese Stuffed Mushrooms</i>	<i>\$175.00</i>
<i>Teriyaki Chicken and Pineapple Kabob</i>	<i>\$225.00</i>
<i>Tomato and Mozzarella skewer in pesto</i>	<i>\$200.00</i>
<i>Vegetable Display</i>	<i>\$150.00</i>
<i>Vegetable Spring Rolls</i>	<i>\$175.00</i>
<i>Vegetable Tempura</i>	<i>\$175.00</i>
<i>Water chestnut Wrapped in Bacon</i>	<i>\$150.00</i>



Heritage Springs Banquet Bar Packages

<i>Bronze Package House Bar</i>	<i>Silver Package Call Bar</i>	<i>Gold Package Premium Bar</i>
<i>Crystal Palace Vodka</i>	<i>Absolute Vodka</i>	<i>Grey Goose Vodka</i>
<i>Crystal Palace Gin</i>	<i>Bombay Gin</i>	<i>Tanqueray Gin</i>
<i>Ron Lave Rum</i>	<i>Bacardi Rum</i>	<i>Captain Morgan</i>
<i>Matador Tequila</i>	<i>Jose Cuervo Tequila</i>	<i>Jose Cuervo Tequila</i>
<i>Old Crow Bourbon</i>	<i>Jim Beam</i>	<i>Jack Daniels</i>
<i>Cluny Scotch</i>	<i>Dewar's Scotch</i>	<i>Johnny Walker Black</i>
<i>Mccormick Whiskey</i>	<i>Seagram's 7</i>	<i>Crown Royal</i>
<i>Cordials</i>	<i>Cordials</i>	<i>Cordials</i>
<i>Domestic Bottled Beer</i>	<i>Domestic Beers</i>	<i>Domestic Beers</i>
<i>Draft Beer</i>	<i>Imported Beer</i>	<i>Imported Beer</i>
<i>Wine</i>	<i>Draft Beer</i>	<i>Draft Beer</i>
<i>Sodas</i>	<i>Wine</i>	<i>Wine</i>
	<i>Sodas</i>	<i>Sodas</i>
\$20.00	\$30.00	\$40.00
<i>*Cost above is seperate purchase of package per person*</i>		

Alcoholic Beverage Service

Heritage Springs Country Club is required to be in compliance with the standards set forth by the Florida Alcoholic Beverage Commission for the sale and administration of ALL alcoholic beverages. Therefore, it is policy that Heritage Springs supply ALL alcoholic beverages. Any alcoholic beverages brought in by any persons in your event will be immediately disposed of and such action could result in the bar being closed for the duration of the event. We recommend one bartender for every 100 guests. There is a \$75.00 charge for the initial bartender. An additional bar and bartender can be provided for \$75.00. The bar will close one hour prior to the scheduled ending time of all events for alcohol safety compliance. All guest consuming alcoholic beverages must be 21 years of age. We reserved the right to ask for identification for age verification purposes and refuse alcoholic beverage service to any guest.

Catering Information & Policies

The Management and Staff of Heritage Springs Country Club would like to thank you for selecting us for your special event. Let our well-trained and experienced staff make every effort to assure you and your guests an affair that will be enjoyable and long remembered—one that will inspire you to tell all your relatives and friends about us. The following information will be helpful in the planning of your special event. To better help us work with you in planning your event, please be prepared to discuss the following: the layout of your event, times, seating arrangements, reserved, cake, gift, and registration tables, dance floor, entertainment area, the use of in-house equipment and color schemes.

Menu Selection

In order to best prepare for the biggest part of your evening, we ask that your menu be submitted to us at least one week prior to the date of your event. Before finalizing the menu, please make us aware of any special considerations such as allergies, or vegetarian needs. Menu tastings are available once you have narrowed down your selections. Our tastings are held on Wednesday nights. Please call for an appointment.

Food Service

All food consumed at the club must be purchased at the club with the exception of wedding cakes or special event cakes. We provide cake cutting for a nominal fee. Insurance regulations prohibit food and beverages from leaving the property with the exception of cakes.

Decorations and Special Equipment

Table decorations are the responsibility of the host or hostess. If you would like, the club can provide, at no charge, our Hurricane Globes, mirrors and white taper candles. We will also supply white napkins and table linen. There is an additional charge for colored linen and napkins. The use of our in house equipment such as podiums, microphones, screen, sound system, piano, projector, easels or screens are free of charge. Please reserve these items in advance. We are responsible for the set up of the above stated equipment. If needed, the club will supply someone to monitor and operate any equipment throughout the evening at an additional charge.

Payment

In order to reserve a date, the club requires a \$250.00 NON-REFUNDABLE deposit. The balance due for the function must be paid 72 hours prior to your event. At this time, all final details must be arranged. All final counts must be given seven days in advance, any shortfall from the final count will be assumed by the party having the event. All events are subject to a 7% Florida sales tax and 21% gratuity.

Room Rental

The club has three separate banquet rooms available: our "card" room, which has a capacity of 65 guests and can include a small dance floor; our main dining room with a capacity of 84 guests; and our performing arts center that can accommodate 250 guests. With purchase of any package the PAC room charge is included. Weddings are based on a five hour time period. All other events are based on four hours.

Contingency and Security

Heritage Springs reserves the right to inspect and control private functions. The host is responsible for any damages to Club property and will be charged accordingly. The Club will not assume responsibility for personal property and equipment brought onto the premises. Heritage Springs employs an off-duty sheriff or police officer for every event at a charge of \$35 per hour with a 4 hour minimum this cost is assumed by the host or hostess.

Guarantees

All events must have a guaranteed minimum number of guests. The club will set up and prepare to accommodate 5% over your guaranteed count.

Please contact

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