



# **2017**

# **Event**

# **Planning**

# **Guide**

High Meadows Golf & Country Club- Food & Beverage Department  
1288 Country Club Road Roaring Gap, NC 28668 (336)-363-2622  
[www.highmeadowscountryclub.com](http://www.highmeadowscountryclub.com)

*Thank You!*

*Thank you for considering High Meadows Golf & Country Club as you plan your very important function. We are dedicated to providing you with an exceptional dining and social experience, with the fine food and gracious service you would expect from a private club. Our facilities, amenities, and services provide the ideal surroundings for any event, business or pleasure. From meetings and seminars to wedding receptions our experienced professional staff is dedicated to the success of your special event.*

*We would consider it an honor to serve you and your guests, and look forward to working with you to ensure a successful event, with every detail exactly as you desire. We hope the enclosed information will be of assistance to you in the planning of your event. For additional information or assistance with booking your event, please contact the High Meadows Golf & Country Club F & B team at (336)-363-2622*

*Cordially,*

*High Meadows Golf & Country Club  
Food & Beverage Team*

*Office: (336)-363-2622*

*Fax: (336)-363-2751*

*[www.highmeadowscountryclub.com](http://www.highmeadowscountryclub.com)*

## Event Planning

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The following information will provide us with a start, to begin the process of planning your event. We can provide all types of food, any style of party. We take pride in the idea that all events are special; therefore, we will do all the food and bar needs to match your theme and style. Please ask for any type of foods or style of cooking you desire.

Your event menu can be for any time of the day. At breakfast we can do something as simple as a continental breakfast to a full country buffet with fresh omelets to order. If you need a luncheon, we also can do anything from casual to the most formal affair.

When the night falls and your event needs that something special, Our Club will cater to your special dining needs.

## Party Prospectus

Items to consider when making your arrangements:

1. Tentative number expected to attend.
2. Menu selection
3. Price: (including service charge and sales tax)
4. Food/Bar service: (beginning and ending time and type of bar)
5. Room Arrangements: (head table, linen color, seating, specifications, decorations, floral arrangements, displays, etc.)
6. Equipment required: (podium, microphone, piano, screen, etc.)
7. Entertainment: (Setup time space requirements, equipment needed)
8. Name, telephone number and address of the person responsible for the event and authorized to be your contact

\* High Meadows Golf & Country Club currently has Wireless high speed internet. Ask our team member to help you with any business meeting equipment rental needs.

## Club Policies

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**Deposit:** To secure a specific date for your event, we require a member number and a deposit may be required. Major events such as weddings or any social event that would require all or most of the Main floor space, a deposit will be required, of up to a maximum of \$2500.00 to book and hold any date. This fee is refundable less 15%, up to sixty days before the function. Inside sixty days the fee will **not** be refunded. The full deposit is applied as a credit against your final bill which will be due at the end of your event. Rooms may be reserved for special functions up to one year in advance (with deposit and member sponsor number). A guaranteed number of guests to attend are required three days before any event. This will facilitate your room set up and menu preparation.

- ❖ All Class reunions must have a \$1,000.00 deposit on the day of booking. HMG&CC will not refund any amount of this deposit if the event is canceled for any reason or at any time. The \$1,000.00 will apply to the final bill and must be paid in full the day of the event.

**Final Settlement:** A payment of up to 50% of the estimated cost of the function may be due at least 21 days before the event. The remaining balance is to be paid immediately following the function. All members are asked to settle their accounts within 10 day and must settle all events within current billing cycles. We will provide an itemized accounting bill of all food, beverage, and other charges.

**Booking Procedure:** To ensure accurate communication of information necessary in making your function successful. We prefer you to work with one person in the planning of your event. We must be notified of meal selection, dietary restrictions, estimated number of guests, room arrangements, equipment requests and all other details no less than three weeks prior to your event. All rental items must be at the events location no later than three days before your event for proper set up.

**Guarantee Policy:** As you begin planning your event, you will have an idea of approximately how many guests will attend. Please keep us informed as your count goes up or down. High Meadows Golf & Country Club must be notified of the exact number of guest attending a function by 12 noon, three days prior to your event. This number will be considered your guarantee, and may not be reduced after this time. If no guarantee is received prior to deadline, we will consider your last indication of expected guests to be the guarantee. The guaranteed number is the established minimum number for billing purposes on all functions. If fewer guests attend than the number guaranteed, you will be charged for 100% of the guaranteed number.

**Price Quotations:** Price quotations, verbal or written, are subject to change due to fluctuation in food cost or increased cost of operation. Confirmed prices will be quoted 90 days in advance of the function.

**Food and Beverages:** All federal, state, and local laws pertaining to food and beverage purchases or consumption are strictly adhered to. All food and beverages must be purchased from High Meadows Golf & Country Club. No food or drinks of any kind, with the exception of ceremonial cakes, may be brought into the Club. High Meadows Golf & Country Club prepares the quantities of food and beverages based on the guaranteed number of guests, in ample amounts to ensure that all guests at the event enjoy an attractive selection of food. All food left from a function remains the property of HMG&CC. On cocktail receptions, all food provided is guaranteed for two hours. We will not let anything run out and will keep things replenished. After two hours, we will begin removing all items. Buffet dinners will remain replenished to ensure all guest are served. All alcoholic beverages must be served by High Meadows Golf & Country Club employees and consumed on High Meadows Golf & Country Club premises; open beverage containers or glasses may not be taken out of the Club. No alcoholic beverages will be served to persons under the age of 21. High Meadows Golf & Country Club reserves the right to verify legal age and to discontinue the service of alcoholic beverages to any group or individual guest should personnel determine that to continue such service would not be in the best interest of the guest or the Club.

**Private Property:** High Meadows Golf & Country Club does not allow anything to be affixed to any walls, floors, ceilings, or room furnishings with nails, tape, staples, or any other substances. Some rooms furnishings are not allowed to be moved or removed, ask us to identify the areas for you. The host or sponsor of the event assumes responsibility for any and all damages to, or loss of property from the function room or other areas of the Club and will be billed accordingly. We also ask that no rice, birdseed, or confetti be thrown on the property. There will be a \$300 clean-up fee charged to your account should this occur.

**Room Assignment:** Party rooms are scheduled /reserved based on expected attendance. If there is a significant change in this number, we reserve the right to assign a room more appropriate for your party, as others may be utilizing the same room prior to, or following your function.

**Bar Arrangements:** We can offer a Variety of alcoholic beverage services for a private function. See more information in the following pages. The club as the licensee is liable for the lawful service of any alcoholic beverages served on our premises. We reserve the right to refuse service to anyone caught providing alcoholic beverages to someone who cannot adequately prove that they are of legal drinking age. They will be asked to leave our premises, and we will refuse service to anyone we believe to be under the influence. All laws governing any alcoholic beverages and the consumption of by North Carolina will be strictly enforced.

**Taxes and Service Charge:** All prices quoted will either be given as inclusive or ++ (plus tax and service charge). If a price has ++ after it , you add 20% service charge and current NC state tax to arrive at the actual cost. If a price is inclusive, it includes taxes and service charge.

**Rental Equipment:** If a function requires that items be rented (i.e. stages, runways, champagne fountains, tables and chairs etc.) we will be happy to arrange for such items and we charge what it cost us plus 15% handling fee along with ++.

**Floral Arrangements:** We do not provide flowers or other table pieces as a part of the functions pricing. We will gladly refer local florists to you.

**Band, Disc Jockeys, Etc.:** We keep a file of several agents and entertainers and we will provide contact information. We do not book entertainment for any private functions that is the responsibility of the host. Please let us know what type of entertainment you have planned and any special needs they may have for space or power. All smoke machines are prohibited. A copy of your contract should be provided for your file to insure proper delivery of entertainers needs.

**Cakes:** We do not prepare wedding cakes, or special occasion cakes, but we will be happy to refer someone to you that can assist you in this area. We welcome all occasion cakes and are glad to cut and serve cakes as needed at no additional fee.

**Seating:** Banquet seating will be at rounds of ten or eight people unless otherwise requested. Head table and numbered tables are available

**Linens:** We provide white tablecloths and napkins. A variety of other colors are available with notice which may incur an additional cost.

**Seasonal outer wear:** We are not responsible for items (coats, hats, purses, umbrellas, etc.) left in our cloakroom or elsewhere.

**Private Club Event Hours:** High Meadows Golf & Country Club is open for private events from 8 a.m. until 12 a.m. Events lasting later than 12 a.m. will need special General Manager's approval. All events that go over there scheduled time will be charged at a rate equal to \$150.00 per 1/2 hour. Your event may require HMG&CC to ask for or provide Security. You will be charged at the rate of no less than \$300.00 depending on your needs.

**Private Function Agreement:** In order to ensure quality service and avoid any misunderstanding, a written agreement is required for all private functions along with a member in good standing as a sponsor. All food and beverage sales for private functions are subject to a 20% service charge and North Carolina sales tax. It is also understood that the Host or organization of any event may be held liable for all guest and their actions holding HMG&CC harmless for all or any damages, losses, bodily injury.

**Room Fees:** We have a set rental fee that will be waived for all member events. Any rental fees will be discussed during the planning stages of your event if needed.

**Ceremony Fees:** High Meadows Golf & Country Club may require a fee to be part of any Ceremony on Club property. Host of event will need to receive approval with HMG&CC for any placement and areas desired. We will be able to help with arrangements such as chairs, staging, etc. as agreed above under **rental equipment**. Fee will start at \$300.00 depending on your needs and location.

**Smoking Policy:** High Meadows Golf & Country Club is a Smoke Free facility at all times.

**Dress Code:** We ask our members and guest to follow a basic policy of dress that is appropriate to a Country Club. On the Main floor denim is NOT allowed at any time unless the parties theme dictates it and all summer ware must include a cover up top and bottom, shirts, and foot ware. As a host or hostess to an event, meeting, or get together at your club, we ask you to make participant aware of this policy. For club event the dress code will sometime be included in the advertising information. You will always be comfortable with country club casual including slacks, and a shirt.

**Event planning Notes:**

# High Meadows Golf & Country Club

## Banquet Information

### Breakfast Options:

\*All breakfast options include coffee, choice of breads, iced tea & water set-up.

~ Continental Breakfast...\$9.95++

\*Assorted Danish      \*Assorted Muffins      \*Fresh Fruit

\*Mini bagels              \*Orange Juice

\*\*Biscuits with Sausage or Ham (add \$2.00)

~ Create your own breakfast buffet starting at...\$14.95++ (For 25 or more)

Choose one Main Dish, Two Meats, Two Side dishes, Saw mill gravy and Fresh Fruit Bowl

### Main dishes:

\*Scrambled eggs      \*Salsa & cheese eggs      \*Western scramble

\*3 Cheese scramble      \*French toast              \*Choice of quiche

\*\*Eggs Benedict (add \$3.00 per person)

### Meats:

\*Bacon      \*Link or Patty sausage      \*Ham      \*Sausage gravy

### Side dishes:

\*Home fries              \*Traditional grits      \*Cheese grits

\*O'Brien potatoes

\*\*For an additional \$3.00 you may add one of the following action stations:

\*Made to order Omelets & Eggs station (with a variety of fillings)

\*Waffle station (with butter, Maple syrup & whipped cream)

\*\*\*For an additional \$2.00 you can add a tray of assorted fresh baked muffins

~Create a plated breakfast from any of the above lists...\$13.95++

\*\*Choose 1 main dish, 1 meat, 2 side dishes

~Orange Juice service to complete your Breakfast for \$1.95++



## Meetings/Break Options:

~Beverage Station Break...\$5 per person per half day

\*Ask about an all-day meeting special

Includes; Coffee, iced tea, water, and canned soft drink station.

To complete your beverage breaks add;

~Snack Break...\$4 per bowl from the following items;

\*Pretzels   \*Goldfish mix   \*Dry roasted peanuts   \*Assorted Bar Snacks

~Sweet Break you may add one of the following Trays for... \$5 per person;

\*Assorted cookies and Brownies

\*Assorted dessert bars

\*Assorted Danish and Assorted muffins.

## Optional Meetings/Break Trays:

\*All trays are priced per person.

~Vegetable tray...\$6 an array of fresh vegetables complimented with Ranch dip.

~Seasonal fresh fruit tray...\$6 accompanied by yogurt dip.

~Domestic & imported cheese tray...\$7 to include a variety of cheeses and mustard dipping sauce with crackers.

~Fresh fruit & cheese tray...\$7 something for everyone

~Anti-pasta tray...\$12 a classic assortment of cured meats, marinated olives, pepperoncini, cheese, and crackers

# Create Your Own Lunch Buffet:

\*All lunch buffets include a simple salad bar, warm rolls, coffee, iced tea & water.

\*\*Soup of the Day, Caesars salad bar or member salad bar may be added for an additional...\$2.00

\*\*\*Wedding Reception Luncheons will be priced higher due to the services required.

## ~Create your own lunch buffet...\$15.95++ (Groups of 25 or more)

Choose 2 main dishes, 3 side dishes and 1 dessert selection.

\*For each additional main dish add...\$3.00 \*For each additional side dish add...\$2.00

-For each additional dessert...\$2.00

### Main hot dishes:

- Hawaiian baked ham with pineapples
- Roast pork-loin
- Chicken (BBQ, herbal or fried)
- Meatloaf w/ gravy
- Stir-fry (shrimp, chicken or pork)
- Baked white fish
- Shrimp Creole
- Shrimp & grits
- Roast turkey w/ dressing & gravy
- Chicken Parmesan
- Chicken Florentine
- Beef tips w/ mushrooms
- Carolina pulled BBQ

\*Ask about other Chef's options or feel free to make your suggestion.

### Main cold dish

- Chicken salad
- Egg salad
- Tuna salad
- Baby shrimp salad

### Side dishes:

- Buttery mashed potatoes
- Green beans Almandine
- Roasted red bliss potatoes
- Fresh vegetable medley
- Savory rice pilaf
- Broccoli w/ cheese sauce
- Au gratin potatoes
- Candied baby carrots
- Baked pasta in cheese sauce
- Collard greens
- Mashed sweet potatoes
- Lemon-pepper asparagus (add \$1.00per)
- Fresh fruit Salad
- Cole Slaw
- Potato Salad
- Pasta Salad

### Dessert options:

- Assorted dessert bars
- Seasonal fruit cobbler
- Banana pudding
- Assorted cookies
- Brownies
- Ice cream sundae bar

## Other Lunch Options

### ~Soup and Simple Salad Bar...\$13.95

Our Chef's Soup of the Day and Members salad bar consisting of organic salad greens, complimented by a variety of fresh garnishes, dressings, and warm rolls. Finish off your soup and salad with a cool bowl of Sherbet or Sorbet.

### ~Deli Buffet...\$15.95

- A variety of cold cuts; roast turkey, baked ham & roast beef
- Sliced Swiss & cheddar cheese
- Lettuce, tomato, onions & pickles
- A variety of breads & rolls
- Mustard & mayonnaise
- Potato salad, coleslaw & potato chips
- Assorted cookies & brownies

### ~Cook-outs...\$15.95 to include the following:

- Grilled Hamburgers, hot dogs, pork BBQ, or chicken breasts (Choice of 2)
- All condiments (chili, lettuce, tomato, pickles, onions, mustard, ketchup, cheese & buns)
- Potato salad, coleslaw & potato chips
- Assorted cookies & brownies

\*Choice of 3 meats add \$2.00 and add Baked Beans add \$1.00

## Plated Luncheons

~We will prepare an array of Plated Lunches for any style of Event or need you may have. We have successfully been involved in Receptions, Business meeting, family get-together, or lunch for your friend at the Club. Ask us about our current plated lunch Menus and let us help plan your next afternoon at the Club.

~Boxed Lunches, Picnic lunches, Pool parties in our Snack Bar and Themed Luncheons are available upon request. We can prepare your favorite meals and serve it in a variety of settings for all ages.

Vegetarian and additional options available upon request

## Create Your Own Dinner Buffet:

\*All dinner buffets include a salad bar, warm rolls, coffee, iced tea & water.

\*\*Soup of the Day, Caesars salad bar or

Member salad bar may be added for an additional...\$2.00

\*\*\*Wedding Buffets start at a higher price...\$25.95++ and up depending on services required

~Create your own dinner buffet starting at \$23.95 ++

Choose 2 main dishes, 3 side dishes and 2 dessert selection.

\*For each additional main dish add...\$4.00 \*For each additional side dish add...\$2.00

### Main hot dishes:

- |                                   |  |
|-----------------------------------|--|
| -Chicken Florentine               | -Shrimp Creole                         |
| -Spiced roasted pork-loin         | -Garlic & dill baked salmon            |
| -Fried, herb baked or BBQ chicken | -Chicken Parmesan                      |
| -Beef tips over noodles           | -Roast turkey w/ stuffing & gravy      |
| -Shrimp & grits                   | -Grilled pork w/ sautéed onions        |
| -Sliced roast beef Au Jus         | -Seafood Newburg                       |
| -Baked white fish                 | -Shrimp scampi over pasta              |
| -Chicken Cordon Bleu              | -Teriyaki stir-fry (chicken or shrimp) |
| -Fried oyster or shrimp           | -Beef or vegetable lasagna             |

### Side dishes:

- |                                 |   |
|---------------------------------|---|
| -Buttery mashed potatoes        | -Green beans Amandine                   |
| -Roasted red bliss potatoes     | -Fresh vegetable medley                 |
| -Savory rice pilaf              | -Broccoli w/ cheese sauce               |
| -Au gratin potatoes             | -Candied baby carrots                   |
| -Baked pasta in cheese sauce    | -Collard greens                         |
| -Mashed sweet potatoes          | -Lemon-pepper asparagus (add \$1.00per) |
| -Twice baked red bliss potatoes | -Green peas & pearl onions              |
| -Risotto of your choice         | -Sweet corn on the cob                  |

### Desserts:

- |                          |                                       |
|--------------------------|---------------------------------------|
| -Assorted cakes          | -Assorted fruit pies                  |
| -H.C.C. Trifle           | -Layered strawberry shortcake         |
| -Seasonal fruit cobbler  | -Ice cream sundae bar with toppings   |
| -Assorted Cheese Cake    | -Assorted Dessert Squares             |
| -Assorted Chocolate Cake | -Ask about seasonal & Chef's favorite |

### **Chef Attended Carving Stations:**

- |                           |                             |
|---------------------------|-----------------------------|
| -Prime Rib...\$6.00       | -Beef tenderloin...\$8.00   |
| -Pork-loin...\$4.00       | -Roast turkey...\$3.00      |
| -Honey baked ham...\$3.00 | -Top round of beef...\$4.00 |
| -Baked Salmon...\$5.00    | -New York Strip...\$7.00    |

Our Carving station can be added to any Buffet for the above additional price.

### **Chef Attended Action Station:**

Our Chef attended Action station may be added to any event for the additional price listed below.

#### **~Pasta station...\$6**

Include a variety of fresh vegetables, pastas, sauces, and meats.

#### **~Stir-Fry Station...\$6**

Includes a variety of vegetables, fried rice, and meats with an Asian style sauce

#### **~Mashed Potato Bar ...\$6**

Mashed potatoes served with a variety of toppings including bacon, shredded cheese, gravy and more.

#### **~Shrimp and Grits station.... \$8**

Stone ground grits cooked to southern perfection topped with our Chef's famous shrimp creation.

#### **~Raw Bar...Market Price**

Can be added to any event seasonally Priced NOT included with wedding receptions

Season permitting assortment of Seafood that could include fresh oyster shucking and more

- ❖ Let our Team add that special flare to any occasion or room by adding one or more of our Chef Stations to your scheduled event.

## HMG&CC Fun Party Packs

❖ Let our team help you with some fun easy Parties that everyone will enjoy.

### Fiesta Party Pack...\$15.95

Pack includes Make your own Chicken and Beef Fajita Bar, flour tortillas and all the fixings with grilled onions and bell peppers, refried or black beans, corn tortilla chips with assorted dips including Guacamole and sour cream. Featured Chef's choice dessert included

### The Tavern Pack...\$13.95

Start it off with assorted Bar snacks, add to that Two Types of Chicken wings (we can prepare wing any way you like them), Celery & Carrot tray with both Blue cheese and Ranch dipping sauce, Hamburger Sliders dressed traditionally with mustard, grilled onions, and cheese. Add to that Chili Cheese fries. No dessert included with this package

### Kids Party Pack...\$11.95

\*For all kids party 12 and under with All soft drinks included

Let the Fun begin with assorted Mini Pizza of Cheese and Pepperoni, along with Chicken Strips with your choice of dipping sauce, Fries, and a bowl of fresh fruit,  
Fresh baked chocolate chip cookies for dessert.

End it with a bang for \$2.00 more and our Ice Cream Sundae Bar

### Hot Dog Party Pack...\$10.95

For that day on the course with something simple and fast to keep your day moving, we will prepare all beef hot dogs served with our special hot dog chili, buns, diced onions, pickle relish, Cole slaw, and all the condiments needed. Baked beans or French fries, and fresh baked cookies will complete the package.

Tell us how we can make a special party pack to fit your every desire. We welcome the opportunity to build that one of a kind FUN party just for you!

## **High Meadows Golf & Country Club** **Cocktail or Hors D'oeuvres party packages**

We know that every event from a small dinner party, large conference, or a grand wedding is very stressful for the planner. High Meadows Golf & Country Club and its staff are here to serve all of your needs worry free. In the next few page we have given you just a start of what we can accomplish for you and your event. **As always we will be glad to meet with you to customize that one of a kind event just for you, let's get started today.**

### **Valley Package...\$31.95++**

Our basic wedding reception with the following;

Carving Station NOT including Prime Rib, Beef Tenderloin, or Baked Salmon

Served with rolls and spreads

Fruit & Cheese tray

Vegetable Tray

Both served with dips and crackers

One more cold item excluding all \* selection

Three Hot Items and One Dip excluding all \* selection

All soft drinks included Soda, Ice Tea, and coffee

### **Foot Hills Package...\$41.95++**

Our most popular combination

2 Hors D'oeuvres Butler Passed

Carving Station

Served with rolls and spreads

Pasta Station

Fruit & Cheese Tray

Vegetable Tray

Both served with dips and crackers

Shrimp Cocktail with sauce and lemons

Three Hot Items and One dip

All Soft drinks included Soda, Ice Tea, and Coffee

Complimentary Bottle of Member House Champagne

## Mountain Top Package...\$51.95++

Three Hors D'oeuvres Butler Passed  
(Served until Wedding party introduced)

Any Three Action Stations or Two Meats at carving Station as listed above with one other action station

Fruit, Cheese, and Vegetable Display with dips and crackers

Shrimp Cocktail and One Cold selection

Choice of Four Hot items with One Dip

All Soft Drinks Included Soda, Ice Tea, and Coffee

Complimentary Bottle of Member House Champagne

## Hors D'oeuvres Ideas

The following will be a list of some foods we can do for any special occasion. We can prepare and serve any foods you can imagine. We will meet with you and discuss your plans and needs and build that special event just for you. After menus are constructed our pricing will be based on per person++ attending or guaranteed.

### Hot Hors D'oeuvres:

- |   |                                 |
|---|---------------------------------|
| -Assorted Mini Quiche                         | - Crab Dip                      |
| -Skewered Meats from Chicken, Pork, or Beef   | -Seafood dip                    |
| -Chicken Strips done many ways                | -Spinach & Artichoke dip        |
| -Meatballs with a choice of sauces            | * -Mini Beef Wellingtons        |
| -Spring rolls                                 | *-Clams Casino                  |
| -Country Ham Biscuits                         | *-Baby Back Ribs                |
| -Chicken wings with a Variety of sauces       | *-Oysters Rockefeller           |
| -Spanakopita                                  | *-Bacon Wrapped Scallops        |
| -Mushrooms stuffed with a variety of fillings | * -Grilled Shrimp Cocktail      |
| -Brochettes                                   | *-Mini Lamb Lollipops           |
| -Little Smokies in sauce                      | *- Home Made mini Crab cakes    |
| -Empanadas                                    | *-Bacon Wrapped Shrimp          |
| -Mini Pizzas Assorted Toppings                | -Chicken Cordon Bleu bites      |
| -Brie & raspberry pastry bites                | -Fried vegetables, choice of    |
| -Mini Burgers/Sliders                         | -Quesadillas choice of fillings |



## Cold Hors D'oeuvres:

- \* -Shrimp Cocktail
- Ham or Turkey Pinwheels
- Crostini with Seafood Salad
- Deviled Eggs
- Prosciutto wrapped fresh seasonal melon
- Tea Sandwiches
- \*-Smoked Salmon with an array of presentations
- \*-Seasonal Oyster on the half shell
- Fiesta Tray with Chips and assorted dips
- Fresh Seasonal Fruit tray
- Fresh Vegetable Crudités
- Marinated Grilled Vegetable tray
- Anti Pasta Platter
- Relish Tray
- Traditional Brochette
- Brie Canapé with spicy pecans
- \* -Cherrystone on the half shell
- Domestic & Imported Cheese Tray

## Dessert options:

Your wedding Cake is our first priority for dessert, after the cake cutting pictures are completed we will be honored to cut and serve your cake to the guest as a service to you. At that time coffee service will be offered.

We can do an assortment of Desserts to compliment your cake;

- Chocolate dipped Strawberries...\$2 each
- Assorted truffles...\$4 per person
- Petit fours...\$5 per person

## Ice Carving:

Our Chef can order many types of Ice carvings to add that **WOW** factor to your event. Ask our food and beverage team on availability and pricing.

- ❖ ALL events pricing subject to change and
- ❖ All prices can be guaranteed 90 day before your event
- ❖ All Price will be presented as ++ if not stated which is equal to 20% service charge and current taxes or can be quoted inclusive which will include service charge and tax

## High Meadows Golf & Country Club Event Bar Arrangements

### House Beer & Wine ONLY

A selection of member House Wine and Domestic Beers

Host provided Open Beer & Wine Bar

\$22.00++ for (3) Hours per person

\$7.00++ for each additional hour

\$10.00 ++ Corkage fee for a 750 ml. Bottle of Wine or Champagne

### Consumption Beer and Wine Bar

House Wines by the bottle

By the Bottle (750 ml) \$23.00++

House Champagne (750 ml) \$26.00++

Domestic Beers

\$3.50++ per Bottle

Import Beers

\$4.50++ per Bottle

### Full Open Bar

Member House Wines, Domestic Beers, and Member House Liquors,  
House Liquor may be: Vodka, Scotch, Gin, Rum, Bourbon, Canadian Blend, and Tequila

\$29.00++ for (3) three hours

\$9.00++ for each additional hour

Call Liquors may be upgraded to the above for \$5.00++ per time period

Premium Liquors may be upgraded to the above for \$9.00++ per time period.

- ❖ Various arrangements may be made to make your party special from any of the bars above.
- ❖ Cash Bar or even a consumption bar, where you would pay for all beverages consumed.  
Soft Drinks will be priced as needed along with any Nonalcoholic punch. Ask us today for  
your entire bar needs.
- ❖ Wedding reception with no bar will be charged \$2.00++ per person for unlimited soft drinks

## **HMG&CC Banquet Luncheon Options**

\*All Luncheon options include warm rolls, non-salad options will be served with house salad, Chef's accompanying Vegetable, starch, coffee, iced tea, water set-up and Chef's dessert of the day

~Organic Bibb & Boursin salad...\$13.95 Tender Bibb lettuce topped with Boursin cheese, grape tomatoes, almonds and pickled beets dressed with raspberry vinaigrette.

~Traditional Chicken Caesar salad...\$14.95 Fresh Romaine lettuce tossed with croutons, grated Parmesan cheese and garnished with tomatoes, and dressed. All topped with a grilled chicken breast.

~Mango spinach salad...\$13.95 Fresh spinach garnished with dried cranberries, Candied pecans, crumbled Blue cheese, mangos and a mango vinaigrette

\*Add pan-seared chicken, crab cake or salmon to the above salads for an additional...\$3.00

~Trio Plate...\$13.95 Variety of fresh fruits, tuna and chicken salad with yogurt dip.

~Grilled or fried chicken Caesar wrap...\$13.95 Tender chicken prepared to your preference with tossed Caesars salad and tomatoes rolled in a garlic and herb tortilla.

~Soup & Sandwich...\$13.95 Chef's selection of soup of the day accompanied by your choice of a sandwich.

~Classic Chicken Marsala...\$15.95 Tender breast of chicken sautéed with fresh mushrooms and simmered in a rich Marsala wine sauce.

~Grilled petite filet mignon...\$25.95 Served with garlic mashed potatoes, Lemon-pepper asparagus and finished with a Port wine Demi-glace.

~Pan-seared salmon...\$19.95 Served over risotto pilaf, fresh julienned vegetables and topped with a fresh fruit salsa.

❖ Vegetarian and additional options available upon request.

## HMG&CC Banquet Dinner Options

All Dinner options include an Organic green salad w/ Balsamic vinaigrette, warm rolls,  
Chef's accompanying vegetable, starch, coffee, iced tea, water set-up, and  
Chef's dessert of the day is included

~Slow roasted Prime Rib Au Jus...\$31.95

~Herb rubbed Filet Mignon...\$37.95

~Sliced roasted Beef Tenderloin medallions with a red wine reduction sauce...\$33.95

~Land & Sea of a spiced and grilled petite filet mignon with homemade crab cake...\$37.95  
Substitute the crab cake for broiled lobster tail...market price

~Chicken Marsala, a tender breast of chicken sautéed with  
Fresh mushrooms and simmered in a rich Marsala wine sauce...\$22.95

~Chicken Florentine, a baked breast of tender chicken with  
Fresh creamed spinach sauce...\$22.95

~Pan-seared Atlantic salmon finished with a fresh fruit salsa...\$25.95

~Shrimp & grits, sautéed tender shrimp with onions, bell peppers, tomatoes and bacon in a  
spicy sherry reduction ladled over creamy cheese grits...\$25.95

~Baked jumbo lump crab cakes with our zesty Remoulade sauce...\$31.95

~Honey & peppercorn grilled boneless pork chop topped with  
Caramelized onions...\$24.95

~Chef's selected Vegetarian Entrees always available...\$22.95

*We are always interested in your suggestions to ultimately create a truly personalized occasion. We want to represent you style, and desires throughout your special event!*

*Please visit our web site to find all of the Friends of HMG&CC available to help with your event needs.*

*[www.highmeadowscountryclub.com](http://www.highmeadowscountryclub.com)*

*BON APPE TIT!*

*Your High Meadows Golf & Country Club Team*