



# MEETINGS & CELEBRATIONS









## WHERE HUNTERDON COUNTY COMES TO LIFE

Heron Glen Golf Course & Restaurant is an idyllic setting for all of your meetings and special events. Our venue accommodates up to 150 guests inside featuring beautiful floor-to-ceiling windows, a stone fireplace, and full bar. The room opens up to a spectacular patio that can seat an additional 60 guests. The patio features scenic golf course views, a stone fireplace, and lounge seating. Add in exceptional staff and a mouthwatering menu and you can be sure your next event will be one your guests won't soon forget.



# BRUNCH BUFFET

## C o l d   T a b l e

Fresh Fruit, Assorted Bagels, Assorted Danish, Assorted Salads

## H o t   B u f f e t

Scrambled Eggs, Bacon, Sausage, Hash Browns, French Toast  
Rice Pilaf, Grilled Salmon, Chicken Francese, Eggplant Rollatini

Includes all non-alcoholic beverages

\$24 Per Person  
Plus Tax & 18% Service Charge

## T h e   B a r

Unlimited Mimosas, Bloody Mary's & House Wine  
\$8 Per Person





# PREMIUM BRUNCH MENU

## C o l d   T a b l e

Fresh Fruit, Assorted Bagels, Assorted Danish, Assorted Salads

## H o t   B u f f e t

Scramble Eggs, Bacon, Ham, Home Fries, French Toast, Rice Pilaf, Garlic Mashed Potatoes, Chicken Francese, Baked Ziti, Eggplant Rollitini

## W a f f l e   S t a t i o n

Fresh strawberries, raspberries, blue or blackberries, whipped cream, and syrup

## S e a f o o d S t a t i o n

o r

## C a r v i n g S t a t i o n

Shrimp Cocktail, Oyster,  
Smoked Salmon

Prime Rib or  
Turkey

## D e s s e r t   B a r

Assorted Cookies, Brownies, Red Velvet Cake, Chocolate Covered Strawberries

\$38 PER PERSON

Plus NJ State Tax & 18% Service Charge









# BRUNCH ENHANCEMENTS

## W a f f l e   S t a t i o n

Fresh strawberries, raspberries, blue or blackberries, whipped cream,  
and syrup  
\$5 Per Person

## O m e l e t t e   S t a t i o n

Shredded cheddar, swiss, onion, peppers, mushrooms, diced ham,  
bacon, tomatoes, and spinach  
\$5 Per Person

## C a r v i n g   S t a t i o n

(Choose One)

Roasted Turkey  
\$5 Per Person

Prime Rib  
\$7 Per Person

## U p g r a d e d   D e s s e r t s

Assorted Cookies, Brownies, Red Velvet Cake, Chocolate Covered Strawberries  
\$7 Per Person



# LUNCH BUFFET

## S a l a d s ( C h o o s e 2 )

Caesar Salad, Mixed Greens Salad, Homemade Pasta Salad, Roasted Corn & Tomato Salad

## S i d e s ( C h o o s e 2 )

Grilled Vegetables, Rice Pilaf, Penne Ala Vodka, Roasted Potatos

## M a i n s ( C h o o s e 2 )

Sesame Chicken, Beef & Broccoli, Chicken Francese, Chicken Parmigiana, Grilled Salmon with Pico de Gallo

## D e s s e r t

Chocolate Chip Cookies & Brownies

Includes all non-alcoholic beverages

\$28 PER PERSON

Plus NJ State Tax & 18% Service Charge





# FOOD STATIONS

## H o r s D ' o e u v r e s ( C h o o s e 3 )

Tomato & mozzarella bruschetta  
Thai chili chicken skewers with black sesame  
Teriyaki beef skewers  
Spanakopotia  
Pulled chicken flatbread  
Mini crab cakes with southwest remoulade  
Vegetable spring rolls with thai chili  
Fried shrimp with garlic aioli

## S e l f - S e r v e S t a t i o n

Assorted breads  
Cheese Display  
assorted fine cheeses with grapes and crackers  
Pasta Station  
Tortellini pasta in alfredo sauce, bow tie pasta in vodka sauce  
Slider Station  
Mini angus burgers with french fries and salad

Includes all non-alcoholic beverages

\$30 PER PERSON

Plus NJ State Tax & 18% Service Charge



# DINNER BUFFET

## S a l a d s ( C h o o s e 2 )

Pasta Salad, Potato Salad, Tomato & Mozzarella, Roasted Corn,  
Mixed Greens, Caesar Salad, Fruit Salad

## H o t S i d e s ( C h o o s e 2 )

Grilled Vegetables, Rice Pilaf, Brown Rice, Fried Rice, Penne Ala  
Vodka, Mac & Cheese, Roasted Potatoes

## M a i n s ( C h o o s e 2 )

Chicken Parmigiana, Chicken Francese, Beef & Broccoli, Beef Bourguignon,  
Sausage & Peppers, Grilled Mahi Mahi, Baked Salmon with Pico De Gallo

## D e s s e r t

Chocolate Chip Cookies & Brownies

Includes all non-alcoholic beverages

\$38 PER PERSON

Plus NJ State Tax & 18% Service Charge





# DINNER ENHANCEMENTS

## 3 r d M a i n

Chicken Parmigiana, Chicken Francese, Beef & Broccoli, Beef Bourguignon,  
Sausage & Peppers, Grilled Mahi Mahi, Baked Salmon with Pico De Gallo  
\$5 per person

## P a s s e d H o r s D ' o e u v r e s ( C h o o s e 3 )

Tomato & mozzarella bruschetta  
Thai chili chicken skewers with black sesame  
Garlic shrimp skewers  
Teriyaki beef skewers  
Spanakopotia  
Pulled chicken flatbread  
Mini crab cakes with southwest remoulade  
Angus cheeseburger sliders  
Vegetable spring rolls with thai chili  
Fried shrimp with garlic aioli  
\$14 per person

## C a r v i n g S t a t i o n

(Choose One)

Roasted Turkey  
\$5 Per Person

Prime Rib  
\$7 Per Person



# ENHANCEMENTS

## Cup Cake Display

Custom flavor profile & colors

\$3 per person

## Upgraded Desserts

Assorted Cookies, Brownies, Red Velvet Cake, Chocolate Covered  
Strawberries

\$7 Per Person

## Italian Desserts Table

Chocolate Mousse, Tiramisu, Cannoli, Cheesecake, Pignoli Cookies,  
Biscotti, Baked Pine-Apple, Chocolate Dipped Fruit

\$7 per person

## Build-Your-Own Sundae

Two flavors of ice cream with assorted toppings

\$5 per person

## End of Event

### Get Home Safe!

Display of coffee, tea, water bottles and snacks for  
your guest to grab on their way out

\$3 per person





# THE BAR

## N o n - A l c o h o l i c

Pepsi • Diet Pepsi • Sierra Mist • Mountain Dew • Ginger Ale • Dr. Pepper  
Iced Tea • Lemonade • Cranberry Juice • Pineapple Juice • Orange Juice

## S t a n d a r d   B a r

New Amsterdam Vodka • Seagrams • Scoresby Scotch • Early Times  
Bourbon • Bacardi Rum • Sauza Gold Tequila

\$18 per person

## P r e m i u m   B a r

Tito's Vodka • Bombay Sapphire Gin • Glenlivet Scotch • Maker's Mark  
Bourbon • Captain Morgan Spiced Rum • Sauza Hornitos Tequila

\$24 per person

## O p e n   B e e r   a n d   W i n e

Unlimited House Beer & Wines

\$15 per person

Master Tab or Cash Bar Available



# PREFERRED VENDORS

## D J S U L L Y

Michael Sullivan  
[msullivanproduction@gmail.com](mailto:msullivanproduction@gmail.com)  
[facebook.com/sullyevents](https://facebook.com/sullyevents)  
609.721.1409

## F l e m i n g t o n F o r a l

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