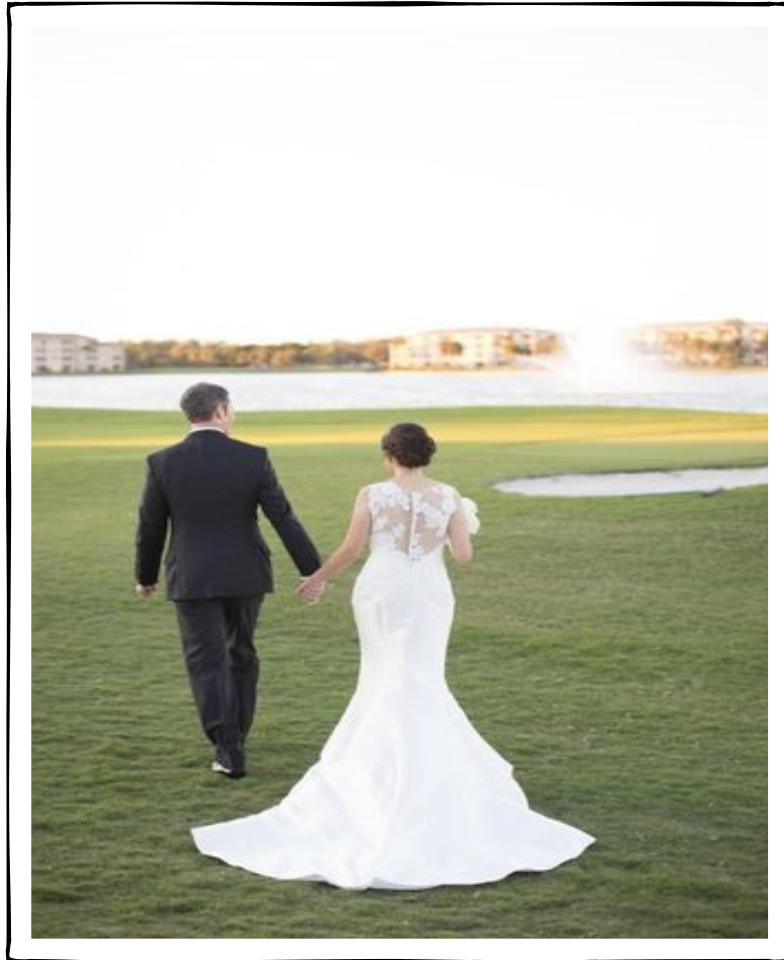


Weddings & Special Events




Heritage Palms

10420 Washingtonia Palm Way

Fort Myers, FL 33966

www.hpgcc.com

Happily Ever After Begins Here...



Beautiful Memories of a Beautiful Time in a Beautiful Place!

Heritage Palms Golf & Country Club is the Perfect Place to say “I DO!”
Allow us to help you create the perfect beginning to your happily ever after.

Congratulations on your engagement, and thank you for considering Heritage Palms Golf & Country Club to host your wedding! Heritage Palms offers the perfect setting for your wedding reception or special celebration. Our Private Dining Room can accommodate up to 240 guests, and provides a romantic ambiance for hosting an intimate wedding reception for any size wedding. During cocktail hour, enjoy the incredible view of the 18th green of our Sabal Golf Course on the private Outdoor Terrace.

From extravagant buffet displays to elegant sit down dinners, our Catering Team will prepare a spectacular menu that your guests will remember. Our experienced team of wedding professionals will ensure you have every detail covered so your big day will be worry free. We look forward to helping you create memories that will last a lifetime!

*Please contact Kelli Parlavecchio, Catering Sales Manager
for more information regarding your special event at
(239) 278-9090 ext. 131 or Email: kparlavecchio@hpgcc.com*





Let Us Make Your Big Day Memorable...



All Wedding Packages Include:

- ◆ *Room Rental Fee*
- ◆ *Floor Length Linens from Linens by the Sea*
 - ◆ *Napkins*
 - ◆ *Uplighting*
 - ◆ *Gold & Silver Chargers*
- ◆ *Wedding Cake by Our Pastry Chef*
 - ◆ *One Hour Cocktail Reception*
(Draft Beer, Banquet Wine, Well Brand Liquor)
- ◆ *Displayed & Butler Passed Hors d'oeuvres*
 - ◆ *Buffet or Plated Dinner Options*
 - ◆ *Champagne Toast*
- ◆ *“Sweet Endings” Coffee & Mini Donut Station*
 - ◆ *On Site Day of Event Coordinator*

All Prices are Subject to 6.5% Florida State Sales Tax and 20% Service Charge

Wedding Packages up to 200 Guests

Ceremony Fee—\$300

Dining Room Chair Removal Fee—\$2 Per Chair



Butter Passed Hors d'oeuvres

Petite Beef Wellington

*Tender Beef & Mushroom Duxelle, Seasoned
with Wine & Spices*

Meatballs Your Way

Buffalo, Sweet & Sour, Barbeque or Italian Style

Mini Chicken Cordon Bleu

*Ham & Swiss Cheese Stuffed into Tender
Chicken Bites & Breaded*

Vegetable Spring Roll

with Sweet Chile Dipping Sauce

Classic Bruschetta

*Crostini Topped with Vine Ripe Tomatoes, Fresh
Basil, Garlic and Olive Oil*

Teriyaki Beef Brochette

Served on a Skewer

Bacon Wrapped Scallops (add \$1.00 per person)

*Tender, Seasoned Scallop Wrapped in
Applewood Bacon*

Chicken & Lemongrass Potstickers

Served with Teriyaki Sauce

Thai Style Chicken Brochette

Served on a Skewer

Crab Rangoon

*Crisp Wonton Wrapper Filled with Creamy Sweet
Cheese & Imitation Crabmeat Mixture*

Mini Crab Cake

with Chef's Special Remoulade

Prosciutto Wrapped Asparagus

Jumbo Asparagus Wrapped in Prosciutto

Mini Caprese Skewers

*Mozzarella, Basil & Tomato Drizzled
with Balsamic*

Spanakopita

*Crisp, Flaky Phyllo Filled with Spinach, Feta,
Garlic & Spices*

Oysters in the Half Shell (add \$1.00 per person)

Served with Cocktail Sauce

Shrimp Cocktail (add \$1.00 per person)

Served with Cocktail Sauce

Displayed Hors d'oeuvres

Domestic Cheese & Fruit Display

*Chef's Selection of Domestic Cheeses Accompanied by
Gourmet House Crackers & Seasonal Fruit*

Vegetable Crudité

*Selection of Fresh Crisp Vegetables Accompanied by
Ranch & Blue Cheese Dressings*

Anitpasto Platter

*Marinated Grilled Vegetables, Artichokes, Olives & Roasted Red Peppers
Salami, Capicola, Prosciutto*

Breads & Spreads

*Fresh Baked Pita Bread with Spinach & Artichoke Dip,
Hummus and Olive Tapenade*



Silver Package

*Includes: Regular & Decaffeinated Coffee, Soft Beverages, Iced Tea & Lemonade
\$80++ Per Guest*

Cocktail Hour

Choice of (1) Display and (2) Butler Passed Hors d'Oeuvres

Dinner Presentation

Salad

(Choose One)

Field Greens Salad

*Mixed Greens, Carrots, Cucumber, Tomato, Red Onions, Croutons
Served with Balsamic Vinaigrette*

Traditional Caesar Salad

*Crisp Hearts of Romaine, Garlic Croutons, Shaved Parmesan Cheese
& Fresh Cracked Pepper Tossed in House Made Caesar Dressing*

Entrée

(Choose Two)

Chicken Piccata

Sautéed with Lemon-Caper Beurre Blanc Sauce

Chicken Marsala

Sautéed with Mushrooms, Onions & Marsala Wine Sauce

Petite Filet Mignon

Six Ounce Filet Mignon Prepared Medium-Rare and Served with Traditional Demi Glaze

Firecracker Salmon

Pan Seared Salmon in a Mildly Spiced Aioli Sauce

Grilled Center Cut Pork Loin

Center Cut Pork Loin with a Dijon Rosemary Cream

*All Entrees Served with Warm Rolls & Butter
Accompanied by Choice of Starch & Fresh Vegetable*



Gold Package

*Includes: Regular & Decaffeinated Coffee, Soft Beverages, Iced Tea & Lemonade
\$95++ Per Guest*

Cocktail Hour

Choice of (1) Display and (3) Butler Passed Hors d'Oeuvres

Dinner Presentation

Salad

(Choose One)

Strawberry Spinach Salad

*Fresh Strawberries, Spinach, Crumbled Bleu Cheese, Red Onions, Toasted Almonds
Served with Poppy Seed Dressing*

Rustic Romaine Salad

*Crisp Hearts of Romaine, Crumbled Feta Cheese, Dried Cranberries, Cracked Black Pepper
Drizzled with Balsamic Vinaigrette*

Entrée

(Choose Two)

Chicken Bruschetta

with Vine Ripe Tomatoes, Fresh Mozzarella, Basil and Balsamic Drizzle

Baked Haddock

with Lemon Butter and Panko Bread Crumb Topping

Pistachio Crusted Wild Atlantic Salmon

with a Blackberry Red Wine Reduction

Grilled New York Strip

Served Medium Rare with Caramelized Shallots & Port Reduction

Filet Mignon & Shrimp

*Six Ounce Filet Mignon Served Medium Rare with Traditional Demi Glace
Accompanied by (4) Grilled Shrimp*

*All Entrees Served with Warm Rolls & Butter
Accompanied by Choice of Starch & Fresh Vegetable*



Platinum Package

*Includes: Regular & Decaffeinated Coffee, Soft Beverages, Iced Tea & Lemonade
\$120++ Per Guest*

Cocktail Hour

Choice of (2) Displays and (2) Butler Passed Hors d'Oeuvres

Dinner Presentation

Salad

(Choose One)

Artisan Salad

*Artisan Lettuce, Candied Almonds, Dried Cranberries, Crumbled Bleu Cheese,
Red Onions, Tomatoes. Served with Raspberry Vinaigrette*

Romantic Romaine Salad

*Crisp Hearts of Romaine, Sliced Apples & Pears, Dried Cranberries, Cashews,
Shaved Swiss Cheese. Served with Lemon-Poppy Seed Dressing*

Entrée

(Choose Two)

Sous Vide Half Chicken

Herb Roasted with Chicken Velouté

Chilean Sea Bass

with Ginger Lime Sauce

Grilled Medallions of Beef Tenderloin

Served Medium Rare with Bleu Cheese, Roasted Shallots & Port Wine Sauce

Filet Mignon

Nine Ounce Filet Served Medium Rare with Traditional Demi Glace

Surf & Turf

*Grilled Four Ounce Filet Mignon Served Medium Rare with Red Wine Demi Glace
Paired with (4) Jumbo Shrimp*

*All Entrees Served with Warm Rolls & Butter
Accompanied by Choice of Starch & Fresh Vegetable*



Accompaniments

Choice of Starch (Select One)

Classic Whipped Potatoes

Potatoes Au Gratin

Roasted Fingerling Potatoes

Rice Pilaf

Wild Rice



Choice of Vegetable (Select One)

Jumbo Asparagus

Steamed Vegetable Medley

Tri-Colored Roasted Carrots

*Roasted Brussel Sprouts
with Bacon & Caramelized Onions*

Buffet Enhancements

Chef Attended Pasta Station

\$18++ Per Guest

Grilled Chicken, Shrimp, Italian Sausage

Fresh Spinach, Diced Tomatoes, Artichokes, Mushrooms, Fresh Basil, Peppers, Onion

Bow Tie & Penne Pasta

Choice of Marinara or Alfredo Sauce

South of the Border Fajita Station

\$15++ Per Guest

Grilled Chicken & Steak, Sautéed Bell Peppers, Onions

Flour Tortillas, Shredded Lettuce, Cheese, Sour Cream, Salsa, Guacamole

Stir Fry Station

\$15++ Per Guest

Grilled Chicken, Shrimp, Steak

Stir Fry Vegetables (Broccoli, Carrots, Mushrooms, Water Chestnuts and Zucchini)

White Rice & Lo Mein Noodles

Soy and Sweet Chile Sauces

\$150 Fee Per all Chef Attended / Carving Stations

(1) Chef Required Per Every 100 Guests



Beverage Selections

Premium Brand Liquors

Ketel One, Grey Goose, Mount Gay, Meyers, Bombay Sapphire, Tanqueray, Johnny Walker Black, Chivas, Crown Royal, Jack Daniels, Makers Mark, Woodford Reserve, Patron Silver

Call Brand Liquors

Absolut, Tito's, Bacardi, Captain Morgan, Beefeaters, Bombay, Johnny Walker Red, Dewar's, Seagram's 7, Canadian Club, Jim Beam, Wild Turkey, Jose Cuervo

Banquet Wine

Pitars

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Imported Beer

Corona, Heineken, Modelo, Amstel Light

Domestic Beer

Budweiser, Bud Light, Yuengling, Coors Light, Michelob Ultra, Miller Lite, Sam Adams

Non-Alcoholic Beverages

*Coca-Cola Soft Beverages, Iced Tea, Lemonade and Coffee
Assorted Juices—Additional \$2.50*

Individual Bar Pricing

Premium Brand Liquor	\$9
Call Brand Liquor	\$7
Well Brand Liquor	\$5
Banquet Wine	\$6
Imported Beer	\$5
Domestic Beer	\$4

*Please Note: Heritage Palms Does Not Accept Cash as Payment
Visa, Master Card and American Express are Accepted*

Bar Packages

Premium Package

*\$18 Per Person 1st Hour
\$9 Per Person Each Additional Hour*

Call Package

*\$14 Per Person 1st Hour
\$7 Per Person Each Additional Hour*

Well Package

*\$10 Per Person 1st Hour
\$5 Per Person Each Additional Hour*

Beer & Wine Package

*\$12 Per Person 1st Hour
\$6 Per Person Each Additional Hour*

All Prices are Subject to 6.5% Florida State Sales Tax and 20% Service Charge



Heritage Palms Banquet Policies

Food Purchases

- ◆ *A Food & Beverage minimum purchase of \$3,000 must be met for all outside functions*
- ◆ *All food and beverage items must be supplied, served and prepared by Heritage Palms Golf & Country Club. Special occasion cakes are the only exception to this policy, and must come from a licensed bakery.*
- ◆ *All menu selections must be submitted to the banquet office at least two (2) weeks prior to the event.*
- ◆ *On buffets, the Club will provide ample amounts for the guaranteed number of guests anticipated wot assure guests of a well stocked table and presentation. With this policy, we decline carry out containers during or after buffet service.*

Alcohol Policy

- ◆ *State law requires that all alcoholic beverages be consumed on the Club premises must be purchased from the Club. Club personnel must handle all beverage service.*
- ◆ *Management reserves the right to refuse service of alcoholic beverages to any person under the age of 21 or anyone who appears to be intoxicated. "Shots" are not available at the country club. Intoxicated guests will be asked to leave the property. If guests are found with alcohol not provided by Heritage Palms, they will be immediately asked to leave the property. This includes the parking lot.*
- ◆ *Any questions regarding your bar bill must be addressed at the conclusion of your event. Adjustments cannot be made later, since all empty bottles will be disposed of after the event.*

Room Rentals, Final Guarantees & Cancellations

- ◆ *Rooms are subject to a room rental fee for a 4 hour event. A \$250.00 fee will be added each additional hour*
- ◆ *All services are subject to an 20% service charge and applicable state tax.*
- ◆ *The guaranteed number of guests must be provided to the Club 72 hours prior to the event. If the percentage of unexpected guests is higher than the guaranteed amount, the Club reserves the right to serve whatever is available at the time. If a guarantee is not provided to the Club 72 hours prior to the event, the Club will prepare for the estimated number of guests and bill according to that number or the actual number of guests, whichever is higher.*
- ◆ *A date booked will be considered "Confirmed" upon receipt of a \$1,000.00 deposit. All bills must be paid in full 72 hours prior to the start of the event.*
- ◆ *All deposits will be applied to your final billing unless a cancellation occurs. In the event of a cancellation, our refund schedule is as follows:*
 - ◆ *More than 90 days— full refund of deposit*
 - ◆ *60-90 days— 50% of deposit*
 - ◆ *30-60 days— 25% of deposit*
 - ◆ *Less than 30 days— no refund of deposit*
- ◆ *The Club will not assume any responsibility for loss or damage of any merchandise or articles left at the Club prior to, during, or following the function.*

