



HERON CREEK
Golf & Country Club



Wedding Planner

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All Wedding Packages Include:

Champagne Toast

Holding Room for Wedding Party

Bartender Fees, One Bartender per 100 People

Votive Candle Table Accents

Guest Book Table, Gift Table and Cake Table

Use of Picturesque Club Settings for Wedding Photographs

Special Menus for Children and Vendors

Dance Floor and Skirted DJ's Table

Complimentary Tasting of your Menu Selections

Personalized Event Tailoring

Additional Extra Touches

Specialty Table Linens, Ceremony Coordination, Flowers, Decorations, Ice Sculptures, Audio/Visual Equipment, Rehearsal Dinners, Changing Rooms, Golf Outings for Wedding Party or Guests, Bachelor Party Outings...anything you wish for your special day, we can make it happen!



Traditional Package

Cocktail Hour

Choice of Two Butler Passed Hors d' oeuvres
(from selections found on p. 15)

Champagne Toast

Wedding Dinner Selections

First Course

Includes assorted artisan rolls & butter
(Choice of One Salad listed below)

Classic Caesar

Crisp Romaine Hearts, Shredded Parmesan,
Herbed Croutons with Club-Made Caesar Dressing

Heron's Roost Salad

Baby Spring Mix, Crisp Cucumbers, Grape Tomatoes, Bermuda Onions, Julienne Carrots.
Served with Champagne Vinaigrette.

Dinner Entrée Selections

Choice of Two

All entrees include Chef's Featured Starch & Vegetable
Freshly Brewed Coffee & Tea

Chicken Selections

Marsala – with rich Mushroom Marsala Cream Sauce
Parmesan Crusted Chicken- with a Roasted Garlic Cream Sauce
Cordon Bleu – with Black Forest Ham, Swiss cheese and Velouté Sauce

From the Sea

Seared Atlantic Salmon – with a Lemon dill Butter Cream Sauce
Mahi-Mahi – seared with Flour & served with Piccata Sauce
Grilled Blackened Snapper – with a Tropical Salsa

From the Range

Citrus Pork Medallions – grilled, with a Mango Chutney
Top Sirloin – with Roasted Garlic Herb Compound Butter

From the Grain

Shrimp Pasta Primavera – Angel Hair Pasta, Garlic, Asparagus Spears, Mushrooms, Cherry Tomatoes, Fresh Herbs & parmesan Cheese
Chicken Carbonara – Penne Pasta, Bacon, Spinach, Tomatoes & Parmesan Cheese

\$35.00





Contemporary Package

Choice of Four Passed Hors d'oeuvres
(from selections found on p. 15)

Champagne Toast

Wedding Dinner Selections

First Course

Includes assorted artisan rolls & butter
(Choice of One Salad listed below)

Poached Pear Salad

Romaine Lettuce, Poached Pears, Blue Cheese &
Candied Walnuts with Champagne Vinaigrette

Southern Valley Salad

Spring Mix, Corn, Feta, Grape Tomatoes, Bacon & Red
Onions with Chipotle Ranch Dressing

Florida Fruit Salad

Spring Mix, Pineapple, Honeydew, Cantaloupe,
Strawberries & Blueberries with Strawberry
Vinaigrette

Dinner Entrée Selections

Choice of Two

All entrees include Chef's Featured Starch & Vegetable
Freshly brewed Coffee & Tea

Herb Jus Chicken

Seared Airline Chicken Breast served with Garlic, Thyme, Rosemary & Parsley Butter Sauce,
finished with fresh chopped Chives.

Apricot Glazed Airline Chicken

Airline Breast brushed with a Apricot-Ginger Cider Vinegar Glaze.

Bacon Wrapped Chicken

Chicken filled with Cream Cheese, Aged Cheddar, Mozzarella & fresh Parsley.

Lemon Parmesan Crusted Salmon

Parmesan Cheese, Lemon & Garlic Bread Crumbs
toasted on top of Baked Salmon served with a Citrus
Compound Butter.

Crab Crusted Barramundi

Tender & Flakey White Fish with a perfect Butter Crunch
served with a Citrus Burr Blanc.

Scallop Au' Gratin

Jumbo tender Scallops in a Creamy Au' Gratin Sauce topped with
toasted Bread Crumbs

Filet Mignon

Certified Angus Beef Tenderloin, grilled to medium rare.
Served with a Cabernet Herb Burr Blanc.

Roasted Rack of Lamb

Oven roasted to medium rare served with a Mustard Shallot
Cream Sauce.

Prosciutto Wrapped Pork Tenderloin

Pan seared & served with a natural Au Jus Sauce.

\$45.00



Black Tie Package

Cocktail Hour

Choice of Three Passed Hors d' oeuvres
(from selections found on p. 15)

International and Domestic Cheese & Fruit Display

Gorgonzola, Smoked Gouda, Fontina, Sharp Yellow Cheddar, Gruyere & Fresh Seasonal Fruit
served with assorted crackers

Italian Antipasto Display

Pepperoni, Salami, Capicola, Hot Capicola, Marinated grilled Vegetables, Cherry
Tomatoes, Olives, Fresh Mozzarella & Pepperoncini's

Champagne Toast

with Strawberry Garnish

Wedding Dinner Selections

First Course

Includes assorted artisan rolls & butter
(Choice of One Salad listed below)

Arugula Caprese Salad

Fresh Arugula with fresh Tomatoes, Mozzarella, Basil & drizzled with an aged
Balsamic Glaze.

Heron Creek Caesar Salad

Crisp Romaine Hearts, Shaved Parmesan, House Made Croutons,
tossed with our Club-Made Caesar Dressing and a Parmesan Chip.

Green Apple Salad

Fresh Baby Spinach, sliced Granny Smith Apples, Feta,
Red Onions & Candied Pecans with a Dijon
Garlic Vinaigrette

Dinner Entrée Selections

(Choice of Two Entrees Listed Below)

All entrees include Chef's Featured Starch & Vegetable
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea

Tuscan Airline Chicken

Airline Chicken Breast stuffed with Shrimp & Spinach and served with a sundried Tomato Sauce.

\$46.00

Cherry Shallot Seared Duck Breast

Pan seared Duck Breast served with a Cherry Merlot Butter Sauce.

\$47.00

Pan Seared Halibut

Served with a creamy Vanilla Bechamel Sauce.

\$49.00

Ponzu Ahi Tuna Steak

Marinated & seared Tuna Steak served with a Citrus Ponzu Sauce

\$53.00

New York Au Pivoire

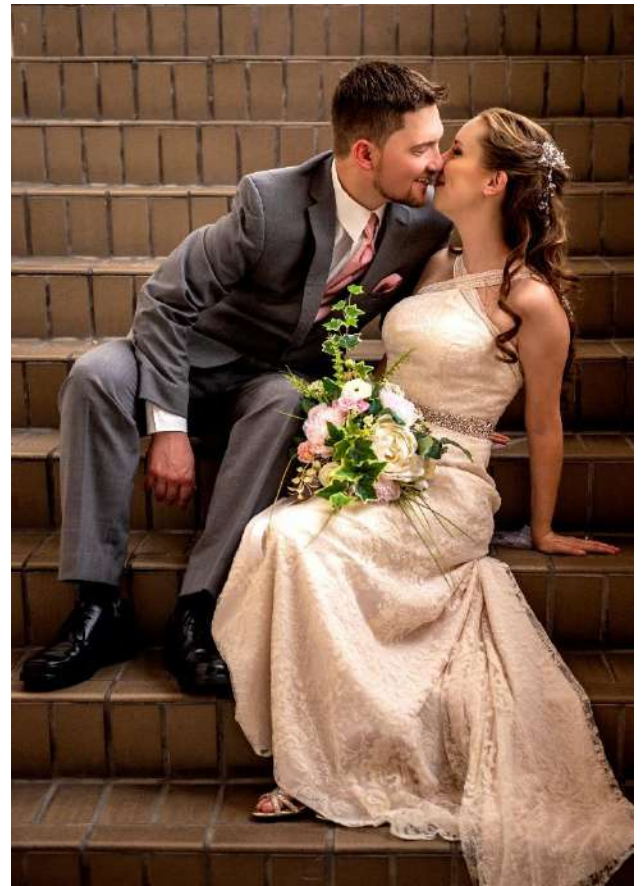
14oz New York Strip coated in Black Pepper Crust and seared,
finished with a Mushroom-Shallot & Brandy Cream Sauce.

\$50.00

Filet Oscar Style

Certified Angus Beef Tenderloin grilled to medium rare with a House Made Crab Cake on top,
finished with a Bearnaise Sauce

\$55.00



Heavy Hors d'oeuvres Wedding Package

Gourmet Cold Displays

International and Domestic Cheese & Fruit Display

Gruyere, Gorgonzola, Smoked Gouda, fontina, Sharp Yellow Cheddar,
& Fresh seasonal Fruit with assorted Crackers

Italian Antipasto Display

Pepperoni, Salami, Capicola, Hot Capicola, Marinated Grilled Vegetables, Cherry Tomatoes,
Olives, Fresh Mozzarella & Pepperoncini

Hors D' Oeuvres

Choice of Six Passed Hors d'oeuvres
Two of each variety per person

Champagne Toast

Carving Station

Choice of Two

Roasted Prime Rib

With House Made Horseradish Sauce, Au Jus & Petite Rolls

Honey Mustard Baked Virginia Ham

With Pineapple Chutney & Hawaiian Rolls

Garlic Lemon Butter Roasted Turkey Breast

Brined for 12 hours & served with a Turkey gravy, Cranberry Sauce, & Petite Rolls

Herb Roasted pork Loin

Served with Honey Garlic Sauce, & Petite Rolls

\$65.00 Per person

Wedding Buffet Package

Cocktail Hour

Choice of Four Passed Hors d' oeuvres
(from selections found on p. 15)

Champagne Toast

Wedding Dinner Selections

Salads

(Choice of Two Salads listed below)

Classic Caesar

Crisp Romaine Hearts, Shredded Parmesan, Herbed Croutons
with Club-Made Caesar Dressing.

Heron's Roost Salad

Baby Spring Mix, Crisp Cucumbers, Grape Tomatoes, Bermuda Onions, Julienne Carrots.
Served with Champaign Vinaigrette.

Cranberry Spinach Salad

Baby Spinach, Candied Pecans, Dried Cranberries, Mandarin Oranges, Red
Onions & Blue Cheese with Honey Dijon Vinaigrette.

Florida Fruit Salad

Spring Mix, Pineapple, Honeydew, Cantaloupe
Strawberries, & Blueberries with Strawberry Vinaigrette

Cobb Salad

Iceberg Lettuce, Tomatoes, Red Onion, Chopped Eggs, Blue Cheese & Avocado with
Champagne Vinaigrette



Entrée Selections

Choice of Two

- Chicken Marsala** – with a rich Mushroom Marsala Cream Sauce
- Parmesan Crusted Chicken**- with a Roasted Garlic Cream Sauce
- Mediterranean Chicken** – with a White Wine, Tomatoes, Green Olives, Red Onion Mix & topped with Feta Cheese.
- Atlantic Salmon** – seared with a Lemon Piccata Sauce
- Mahi-Mahi** – grilled with fresh Tropical Salsa
- Blackened Catfish** – with a bacon Corn Hash
- Roasted Pork loin** – with honey Mustard Garlic Sauce
- Flank Steak** – marinated & grilled, with Bacon Onion Jam
- Shrimp Pasta Primavera** – Angel Hair, Garlic, Asparagus Spears, mushrooms, Cherry Tomatoes, Fresh Herbs & Parmesan Cheese
- Chicken Carbonara** – Penne with Bacon, Spinach, Tomatoes & Parmesan Cheese

Choice of Two

- Wild Rice
- Tomato Cilantro Yellow Rice
- Rice Pilaf
- Loaded Whipped Potatoes (Bacon,
Cheese, Green Onions)
- Parmesan Herb Roasted Red Bliss Potatoes
- Whipped Sweet Potatoes with Brown Sugar
- Fresh Seasonal Vegetables

Buffet Package Includes Freshly Baked Assorted Artisan Rolls & Butter
Freshly brewed Coffee, Decaffeinated Coffee & Herbal Tea

Buffets are only available for groups of 30 people or more.

\$43.00

See pp. 13-14 for Buffet Enhancements

Enhancements

Carving Stations

(\$75.00 charge for each Chef attendant)

Honey Mustard Baked Virginia Ham

With Pineapple Chutney & Hawaiian Rolls

\$6.95

Garlic Lemon Butter Roasted Turkey Breast

Brined for 12 hours & served with a Turkey Gravy & Cranberry Sauce & Petite Rolls

\$7.95

Herb Roasted Pork Loin

With a Honey Garlic Sauce & Hawaiian Rolls

\$7.95

Kosher Salt Roasted Sirloin Strip

Served with House Made Horseradish Sauce, Au Jus & Petite Rolls

\$10.95

Roasted Prime Rib

with House Made Horseradish Sauce, Au Jus & Petite Rolls

\$13.95

Beef Tenderloin

With a Cabernet Burr blanc, Au Jus and Petite Rolls

\$17.95

Enhancements (continued)

Viennese Dessert Station

Includes Variety of Miniature Desserts, Mini Éclairs, Petit Fours, Mini Chocolate Mousse & Mini Cheesecakes
Two of each variety per person
\$16.00

Cake Pops & Donut Display

Includes a variety of Cake Lollipops, Mini Donuts & mini Eclairs.
\$16.00

Individual Plated Miniature Desserts & Petite Fours for Each Table
\$28.00 per Dozen

Smores Bar

Chocolate Bars, Marshmallows & Sugar Honey Graham Crackers.
\$6.50

Evening Coffee Station

Freshly Brewed Coffee, Tea & Hot Cocoa
Assorted toppings to include: Cinnamon Sticks, Chocolate Shavings, Citrus Peels, Honey, Rock Candy Sugar Sticks & Whipped Cream
\$6.95



Cocktail Hors d' Oeuvres Selections

Selections of Passed Hors d' Oeuvres included in Packages

Hot Hors d'oeuvres Selections

Honey Soy Beef Kabobs
Spanakopita
Sausage Stuffed Mushroom Caps
Mini Crab cakes with Cilantro Aioli
Marinara Meatballs
Bacon Wrapped Shrimp with Pepper Jack
Pot Stickers with Teriyaki Sauce
Sweet & Sour Chicken Skewers
Bacon Wrapped Scallops
Coconut Crusted Shrimp with Mango Chutney
Chicken Cordon Blue with Dijon Cream Sauce
Vegetable Egg Rolls with Teriyaki Sauce

Cold Hors d' Oeuvre Selections

Bruschetta with Balsamic Glaze
Shrimp Tartlets
Italian Antipasto Skewer
Bacon Deviled Eggs
Smoked Salmon on Pumpnickel Toast Point
Beef Tenderloin Carpaccio on Ciabatta with Rosemary Oil



Children's Menus Available

(Children 10 and under)

\$14.95

Beverage included

(Choose One Item from the List Below)

Chicken Tenders and French Fries

Hamburger and French Fries

Hot Dog and French Fries

Macaroni and Cheese



Open Bar

(Prices are per person, per hour)

Well Brands

First 2 Hours \$17.00/Each Additional Hour \$8.00

Call Brands

First 2 Hours \$20.00 /Each Additional Hour \$9.50

Premium Brand

First 2 Hours \$24.00 /each
additional hour \$11.00

Beer, Wine and Soda Bar

First 2 Hours \$14.00 /each
additional hour \$6.50

Hosted/Consumption Bar

Well Brand Mixed Drinks \$7.00

Call Brand Mixed Drinks \$9.00

Premium Mixed Drinks \$12.00

House Wine By the Glass \$7.00

Domestic Beer/Pitcher \$3.50/\$12.00

Imported Beer/Pitcher \$4.50/\$16.00

Sodas, Juices \$3.00

Cordials \$12.00

Prices for Hosted and Open Bars are Inclusive of State Beverage Surcharge.

Please Add Applicable 7% Sales Tax and 20% Service Charge.



Banquets & Weddings

A deposit of **\$500.00** is required to reserve space for a function.

At the signing of the contract **10% of the contracted total** is due.

A minimum spending requirement, exclusive of room rental, beverages, service charge (gratuity) and sales tax will be calculated at the time of confirmation. This spending requirement will be based on the anticipated number of attendees and menu selection.

All banquet arrangements are on a tentative basis until completion of this form and paid deposit.

Smoking is prohibited in the clubhouse.

The Club reserves the right to substitute an alternate banquet room due to changing programs or functions held for significantly less than originally guaranteed.

Food Service

All food and beverage items must be supplied, prepared and served by the Heron Creek Golf & Country Club. Party favors and special occasion cakes are the only exception to this rule. Due to health regulations, any surplus food from buffets may not be taken off of the premises.

All buffets have a listed minimum. Should a party fail to meet that minimum and still wish to have the buffet, a surcharge will be assessed based on the stated minimum.

Seating in the Main Dining Room (with use of the dance floor) is limited to 150 guests.

Split menu (choice of two entrees) may be selected with the following guideline:

Color-coded place cards or name badges must be provided by host identifying diners' choice.

All food and beverages is subject to 20% gratuity and 7% sales tax.

All quoted prices are subject to change (prior to receiving a signed contract).

Alcoholic Beverages

State law requires that all alcoholic beverages consumed on the Club premises must be purchased from the Club. Club personnel must handle all beverage service.

Unless otherwise specified by the club manager, all drinks will be charged by consumption.

Management reserves the right to refuse alcoholic beverage service to any person who appears intoxicated or is under the age of 21 (the Club reserves the right to refuse service to any person who is unable to provide valid proof of age).

If a portable or auxiliary bar is requested on functions, set-up may be at the discretion of the Food and Beverage Manager and may incur an additional charge. Total Bar sales must reach \$500 or a \$75 bartending fee is applied per bar.

Programs & Room Arrangements

Thoroughly discuss all needs with the Food & Beverage Manager when making special arrangements. Some of the things we have available include a podium, microphones, and projector screen and extension cords. We do not have any type of projectors. We use white tablecloths and require two weeks advanced notice for specialty linen orders.

We will work with you to make the room attractive, functional and also meet your specific needs. However, some floor plans that you might feel will work well do not always fit in the room as they do on paper. Any ideas and/or requests need to be discussed with the Food & Beverage Manager. Most functions are set up the evening before or several hours before. Staff is scheduled time appropriate to functions and will not have time to make last minute room changes, or equipment set up that was not ordered in advance. Please keep in mind that we always prepare to accommodate for a small percentage (5%) of unexpected guests. We have a staff of professionals whose objective is to make every function the best it can be.

Billing

Final payment of your contracted event cost will be required (10) days prior to your event unless otherwise approved by management. A detailed invoice will be presented immediately following the conclusion of the function and must be settled prior to departure. Cash, credit card, personal or single signature business cards are accepted. Members may use their Club account for private party charges. If a group is tax exempt, a copy of valid tax exemption certificate or letter must be submitted 72 hours before the event.

Release, Disclaimer and Indemnification

While using the Club facilities or participating in Club events, whether on or off the premises, all guests, Members, their families and extended families are responsible for using proper judgement and caution at all times. The Club and the Owner assume no liability for injuries caused to or incurred by any Guests, Members, their families and extended families or for property damage to the property resulting from the improper use of the facilities. Consequently, any Guests, Members, their families and extended families who use or accept the use of any of the Club facilities or services, or engages in any Club activity, either on or off the premises, does so at his/her own risk and shall not hold the Club, the Owner, their employees and agents liable for any injury or claim resulting from such use or engagement. The host of the event is responsible for notifying these responsibilities to their families, extended families of liability and disclaimer. In addition, the host agrees to indemnify the Club and the Owner from any claim or liability asserted against the Club by a family member, extended family, or guest.

The Club will not assume any responsibility for any loss or damage of any merchandise or articles left at the Club prior to or following any function.

Client Signature: _____

Date: _____

