



For More Information Regarding Banquets & Events

Please Contact

Anna Helenbrook  
Event Coordinator

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239. 384. 6166



## Heritage Bay Golf & Country Club Banquet & Event Guide

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## *HB Banquet & Catering Information*



Banquets & events are a specialty of Heritage Bay & our professional team takes great pride in making you & your guests feel special, yet very much at home.

Here at Heritage Bay, you can breathe easy knowing that your family & friends are being cared for with the greatest attention to class & detail.

Heritage Bay has a variety of rooms for you to choose from including private dining areas that can accommodate 30 - 60 guests

& our Ball Room that can seat up to 200 guests!

If you have any questions about our banquet facility or services that we can offer please feel free to call!

Sincerely,

*Anna Helenbrook*

Event Coordinator

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[www.golfheritagebay.com](http://www.golfheritagebay.com)

## *Evening Buffet*

*All of our Evening Buffets come with Assorted Rolls & Butter Garden Salad Bar, Fresh Vegetable Medley, Rice Pilaf or Whipped Potatoes As well as an Assorted Dessert Bar*

### **Dinner I**

#### *Chicken Entrée, Pick one*

Piccata, Lemon, Marsala, Parmesan, Grilled with Herb Sauce, Orange Chicken, Asian Style, Southern Fried Chicken

#### *Second Entrée, Pick One*

Pasta Primavera, Roast Pork Loin with Apple Demi, Manicotti Florentine, Grilled Teriyaki Boneless Pork Loin, Savory Meat Loaf with Gravy

### **Dinner II**

#### *Chicken Entrée, Pick one*

Piccata, Lemon, Marsala, Parmesan, Grilled with Herb Sauce, Orange Chicken, Asian Style, Cordon Bleu, Saltimbocca

#### *Second Entrée, Pick One*

Roast Pork Loin with Apple Demi, Tenderloin Tips with Mushroom Sauce, Broiled Salmon with Teriyaki Glaze, Home Style Pot Roast with Gravy, Grilled Vegetable Lasagna

### **Dinner III**

#### *Chicken Entrée, Pick one*

Piccata, Lemon, Marsala, Parmesan, Grilled with Herb Sauce, Orange Chicken, Asian Style, Cordon Bleu, Saltimbocca

#### *Second Entrée, Pick One*

Roast Pork Loin with Apple Demi, Broiled Salmon with Teriyaki Glaze, Crab Stuffed Swai with Lemon Butter, Grouper Fingers, Grilled Vegetable Lasagna

#### *Chef Carving Station, Pick One*

Roast Turkey with all the Trimmings, Roast Sirloin of Beef with Port Demi-Glaze, Honey Glazed Ham, Steam Ship of Roast Pork with Calvados Sauce

### **Dinner IV**

Fresh Vegetable Medley or Baby Green Beans & Carrots  
Rice Pilaf & Whipped Potatoes or Rosemary Roasted Potatoes

#### *Chicken Entrée, Pick one*

Piccata, Lemon, Marsala, Parmesan, Grilled with Herb Sauce, Orange Chicken, Asian Style, Cordon Bleu, Saltimbocca

#### *Second Entrée, Pick One*

Broiled Grouper with Lemon Butter, Sautéed Hawaiian Sunfish with Mandarin Orange Sauce, Grilled Salmon Teriyaki, Pecan Encrusted Sole

#### *Chef Carving Station*

Roast Prime Rib Au Jus with Horseradish & Horseradish Sauce

## Combination Plates

All of our Combination Plates come with Assorted Rolls & Butter  
Choice of the Heritage House or our Classic Caesar Salad  
As well as Choice of Dessert

### **Mixed Grill**

Sautéed Boneless Chicken Breast & Flat Iron Steak  
Steamed Broccoli & Red Pepper Strips  
Wild Rice Blend or Whipped Potatoes

### **Surf & Turf**

Flat Iron Steak with Shrimp Scampi  
Asparagus & Baby Carrots  
Garlic Whipped Potatoes

### **Dueling Turf**

Pan Seared Duck Breast & Tenderloin Medallions  
Baby Green Beans  
Cheddar Mashed Potatoes



## *HB Banquet & Catering Information*

### General Banquet Information

All pricing is before 6% tax & 22% gratuity

For all banquets, there is a per person banquet fee of \$3++

*The Banquet fee covers the room rental, non alcoholic beverages, linen in select colors as well as event set up & breakdown.*

### Member Private Event Function

It is the policy of Heritage Bay, to serve our members on a daily basis in our regular food & beverage operation. Private events are booked when they can be tailored around the normal operation of the food & beverage department, so as to not interfere with our members.

### Private Event Location & Information:

All room rentals must be accompanied by food & beverage.  
Room fees are waived for members during regular operating hours with the exclusion of weddings.

Conference Room

( for small meetings up to 12 people)

Card Room

(for events 15-40 guests)

Small Dining Room

Main Dining Room

### A Note From our Chef

Our Chef is happy to accommodate any dietary restrictions or requests, given ample notice. Select lunch options are available for dinner although separate pricing applies. Buffets must meet a minimum of 40 people. For groups 20 or more we require you select one menu entrée for the entire group.

## **Breakfast**

### **Small Continental Breakfast**

Assorted Danish  
Orange Juice, Coffee & Tea

### **Continental Breakfast**

Fresh Fruit Tray, Bagels with Cream Cheese,  
Assorted Danish  
Orange Juice, Coffee & Tea

### **Breakfast Buffet**

Scrambled Eggs, Home Fries, English Muffins,  
Apple Wood Smoked Bacon & Sausage,  
Assorted Danish & Muffins, Fresh Fruit Display,  
Orange Juice, Coffee & Tea

### **Executive Breakfast**

Chef prepared Spanish Omelets  
Belgian Waffles, Home Fries, Cheese Blintzes,  
Apple Wood Smoked Bacon & Sausage,  
Assorted Danish & Muffins, Fresh Fruit Display,  
Orange Juice, Coffee & Tea

### **Beverage Station**

Coffee, Iced Tea & Water



## **City Dinners**

*All of our City Dinners come with Assorted Rolls & Butter  
Choice of the Heritage House or our Classic Caesar Salad  
As well as Choice of Dessert*

### **Louisville**

Sautéed Boneless Chicken Breast  
Steamed Broccoli & Red Pepper Strips  
Wild Rice Blend or Whipped Potatoes

### **Pittsburgh**

Flat Iron Steak with Port Demi-Glaze  
Asparagus & Baby Carrots  
Garlic Whipped Potatoes

### **Dallas**

Roast Prime Rib Au Jus  
Baby Green Beans  
Cheddar Mashed Potatoes

### **New York**

Roast Tenderloin of Beef, Wild Mushroom Sauce  
Asparagus with Baby Carrot  
Truffle Whipped Potato

### **Portland**

Roasted Pear & Feta Salad with Baby Greens, Candied Walnuts,  
Seasonal Berries & Citrus Vinaigrette  
Filet Mignon & Maine Lobster Tail  
with Drawn Butter & Ruby Port Demi-Glaze  
Asparagus with Baby Carrots  
Fresh Herb Whipped Potatoes

## Cocktail Hour Menus

### **Option One**

Imported & Domestic Cheese Display with Crackers, Tomato & Mozzarella Bruschetta, Turkey, Roasted Pepper & Provolone Wraps, BBQ Meatballs, Spanakopita, Crab & Cheese Stuffed Mushrooms  
Cookies, Brownies, Cream Puffs & Éclairs

### **Option Two**

Raw Veggie Tray with Spinach Yogurt Dip, Fresh Fruit Display, Nacho Bar with Taco Meat, Cheese & Condiments, Chicken Wings, Vegetarian Egg rolls, Beef Empanadas & Assorted Mini Pastries

### **Option Three**

Chef Attended Carving Station of Roast Turkey or Honey Glazed Ham, Petit Rolls, Condiments, Antipasto Display, Spinach & Artichoke Dip with Crostini, Grilled Vegetable Platter, Mini Cordon Bleu, Conch Fritters, Miniature Pizzas, & Assorted Mini Pastries

### **Option Four**

Chef Attended Carving Station of Dry Rubbed Flank Steak or Prime Sirloin with Petit Rolls & Horseradish Cream, Cheese & Fruit Display, Chicken Bruschetta, Raw Veggie Tray with Dip, Miniature Quesadillas, Chicken Drumsticks, Artichoke Rangoon & Assorted Mini Pastries

### **Option Five**

Chef Attended Carving Station of Beef Tenderloin with Petit Rolls & Horseradish Cream, Grilled Vegetable Platter, Prosciutto & Melon, Assorted Canapés & Bruschetta, Brie & Raspberry Puffs, Miniature Quiche Lorraine, Crab Stuffed Mushrooms  
Assorted Mini Pastries

## On The Green

*All of our Salads Come with Assorted Rolls & Butter  
As well as Cookies for Dessert*

### **Grilled Chicken Caesar**

Crisp Romaine Hearts, Imported Parmesan Cheese, Garlic Croutons, Grape Tomatoes & Our Signature Caesar Dressing. With a Boneless Marinated Mesquite Grilled Chicken Breast

### **Macadamia Chicken Salad**

Boneless Breast of Chicken Coated with Hawaiian Macadamia Nuts Served over Field Greens, Berries, Tomato, Mandarin Oranges  
& Served with Champagne-Orange Vinaigrette

### **Spinach Salad with Grilled Chicken**

Baby Spinach, Marinated Grilled Chicken Breast, Grape Tomatoes, Grilled Bermuda Onions, Portobello Mushrooms, Bleu Cheese  
& Pine Nuts, Served with Balsamic Vinaigrette

### **Heritage Salad**

Berries, Feta & Candied Walnuts, Oranges & Grilled Chicken

### **Bird of Paradise**

Pineapple Wedge with Chicken Salad & Tuna Salad on a Bed of Greens with Fresh Fruit & a Blueberry Muffin

### **Trio Salad Plate**

Tuna, Chicken & Egg Salads on a Bed of Mixed Greens, with Fresh Fruit, Tomatoes, Cucumber & Olives

### **Southwestern Chicken Salad**

Roasted Corn, Black Beans, Fajita Grilled Chicken Breast, Tomatoes, Avocado, Tortilla Strips & Chipotle Ranch

### **Asian Chicken Salad**

Mixed Greens, Broccoli, Bok Choy, Peppers, Crunchy Sweet Chili Glazed Chicken, Chow Mein Noodles, Raisins & Sesame Ginger Dressing

## All American Buffets

*All of our all American Buffets come with Assorted Warm Rolls & Butter,  
Choice of the Heritage House or our Classic Caesar Salad  
& Cookies for Dessert*

### **Deli Board**

Roast Beef, Ham, Turkey  
Whole Wheat, Rye, White Breads  
Swiss, American & Cheddar Cheese  
Lettuce, Tomatoes & Sliced Onions  
Cole Slaw, Homemade Potato Chips

### **BBQ Luncheon**

Hamburgers, Hot Dogs,  
Grilled Chicken Breast  
Rolls, Buns  
Baked Beans, Sauerkraut  
Cheddar, American & Swiss Cheese  
Lettuce, Tomato, Sliced Onion, Pickles  
Cole Slaw, Homemade Potato Chips

### **Café Lunch**

Grilled Chicken Breast with Herb Sauce  
Penne Pasta Carbonara, Rice Pilaf & Fresh Vegetable Medley

### **Bistro Buffet**

Sautéed Lemon Chicken & Roast Teriyaki Pork Loin  
Roasted Red Potatoes & Fresh Vegetable Medley

### **Steakhouse Luncheon**

Tenderloin Tips Marsala & Garlic Chicken  
Wild Rice Medley & Steamed Broccoli

### **Home Style luncheon**

Southern Fried Chicken & Home Style Meatloaf  
Mashed Potatoes with Gravy & Green Beans with Bacon & Garlic

## Plated Lunches

*All of our Plated Lunches come with Assorted Rolls & Butter.  
As well as Choice of our  
Heritage House, Classic Caesar or Spinach Salad*

### **Tuscan**

Grilled or Sautéed Chicken Breast

#### ***Choose any Style***

Marsala Sauce

Lemon Sauce

Citrus Beurre Blanc

or Fresh Herb Sauce

Wild Rice Blend, Rice Pilaf or Whipped Potatoes  
Green Beans, Steamed Broccoli or Sugar Snap Peas

### **French Quarter**

#### ***Select One***

Chicken Crepes

Chicken Florentine

Cordon Bleu

Brie & Apple Stuffed Chicken

Chicken Saltimbocca

#### ***Select One***

Risotto Cake

Linguini with Basil Pesto

Fettuccini Alfredo

&

Steamed Asparagus, Julienne Vegetable Medley, Haricot Verts

