



wedding packages
At Highland



hmgc.

2017 wedding packages

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planning details.

facility accommodations. When choosing Highland Meadows to host your special occasion you may anticipate a full service, versatile, and attractive venue. Our unique space and layout provides the capability to host functions of varying sizes, from small gatherings to events of 240 people. Indoors or outdoors, Highland offers beautiful panoramic golf course views; vaulted ceilings; handicap accessibility; on site parking; high speed internet + WiFi; creative menu options; personalized + detailed event planning including local vendor referrals; + an attentive professional staff to meet the needs of you and your guests.

Schedule your event as early as possible. Advanced planning with banquet staff will assure that the ideal room best suited for a particular event and number of guests on a particular date is achieved. Every attempt will be made to honor any room requests based on availability.

accommodations	capacity
Wedding or Large Event	240
Main Banquet Room	80 - 100
Porch Area	80 - 100
Banquet Room 1	60
Main Dining Room (limited availability)	60

event deposits + fees. All events are subject to an event deposit based on the amount of guests contracted to attend the event (see chart below). All weddings and events over 100 people require an event deposit. The deposit must be paid to Highland Meadows Golf Club at the time the event is scheduled to reserve the date. Event deposits are applied to the final bill the day of the event. Additional charges apply if the number of attendees increases or if any additional food + beverage service is requested. Events with food service include standard linens and set-up with additional set-up fees applied for extensive set-ups. For example premium linens, equipment rentals, etc.

7.25% sales tax and 20% gratuity will be added to all food and beverages. Groups that are tax exempt will be honored with proper documentation given prior to event.

Non-member weddings/receptions are required to pay the estimated total for all food and beverage and any other fees two weeks prior to the event. The deposit will be applied.

All deposits are non-refundable if the purchaser cancels the event for any reason.

ALL WEDDING/RECEPTION DEPOSITS: \$1,000

menu selections + timeline. The enclosed menus are an example of what our executive chef can create. If you have a specific menu in mind that does not appear in our banquet menus, we would be more than happy to create a customized menu. Please note that all food and beverage must be purchased from, prepared and served by HMGC, with the exception of celebration cakes, upon management approval.

HMGC understands that you may need special menu items to accommodate dietary restrictions. These requests can generally be accommodated for any group, regardless of size, during the initial menu selection.

Menu selections are required no later than two weeks in advance of the event. A preliminary count of the number of people attending is generally made at this time. A final count is due three days prior to the function. All charges will be based on the final count established in the contract through the Highland Meadows Food and Beverage Office. If the actual attendance is greater than the final count, you will be billed accordingly. Any cancellations of functions must be made no later than one week prior to the event to avoid charges. If an event or golf outing is cancelled due to inclement weather there is an option of rescheduling or being billed for the food.

meet the team. The Highland Meadows food + beverage management team combined, bring over 48 years of professional experience and expertise, as well as a passion for their chosen profession, to your event. You and your guests are in great hands.

in the kitchen. hmgc culinary staff



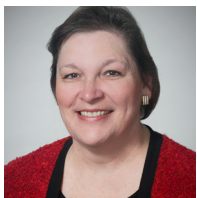
Jared Warejko, Executive Chef. chef@hmgolfclub.org

Chef Jared began his culinary quest at Scottsdale Culinary Institute, earning his Degree in Le Cordon Bleu Culinary arts. Here he caught the eye of one particular culinary instructor who gave him the chance to work at Mirabel, a new club at the foothills of North Scottsdale. After many years out west he moved back home to chef at Inverness Club. Working with many great chef's and learning many techniques, Jared has brought all that he has learned with him to the kitchen of Highland Meadows. His philosophy is simple, "use the best product possible while focusing on the basics; the appearance and enhancement of the foods flavors".

Reid Parsons, Sous Chef

Chef Reid attended the Columbus Culinary Institute and brings his knowledge of high volume kitchens and fine dining to the team. He apprenticed at the Gathering Restaurant in Findlay, OH and has several years of sous chef experience. Reid's artistry and life long love of cooking inspire his use of classical techniques to create modern food master pieces.

serving you. hmgc banquet staff



Lisa Silva, Event Coordinator + Banquet Manager. silva@hmgolfclub.org

Lisa has a degree in Food Service Management and has worked in the food service industry and private clubs for numerous years. She enjoys using her creativity and attention to detail to make each event special, from scheduling through to execution. Since Lisa spends a great deal of time at work, each event is personal to her. She and her serving staff have received numerous accolades that range from personalized service and friendliness, to a willingness to accommodate requests. Customer satisfaction, building relationships, providing a reputable experience, and keeping people coming back are her primary goals.

Ashlynn Hernandez, Banquet Supervisor

Ashlynn is a self-proclaimed foodie as well as an avid participant in the Toledo culinary scene. She has a great passion for the competitive and modern aspects of the food + hospitality industry and has gained her experience from the ground up. She has a working knowledge of all positions from serving to managing. Her primary roles are to oversee the front of the house staff and work in conjunction with Lisa and Chef Jared to ensure your ultimate event experience here at Highland. Overall, her mission is to apply her knowledge and passion to the execution of your event, with excellent and unmatched customer service.



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package details.

RUBY buffet \$41++ • plated \$44++
two starters, salad, two entrees, one starch, one vegetable, dinner rolls
house pour wines, keg of domestic beer, soft beverages
white linen and napkin
set up and tear down

EMERALD buffet \$49++ • plated \$52++
two starters, salad, two entrees, one starch, one vegetable, dinner rolls
house pour wines, domestic bottled beers, well-brand alcohol, soft beverages
white linen and napkin, chair cover and sash
set up and tear down

DIAMOND buffet \$56++ • plated \$60++
three starters, salad, two entrees, one starch, one vegetable, dinner rolls
house pour wines, domestic/imported bottled beer, call-brand alcohol, soft beverages
white linen and napkin, chair cover and sash
set up and tear down

++ (tax/gratuity)

outdoor venues. The Club has a patio area adjacent to the main banquet room. The area is partially covered and has a lovely view of the golf course. The seating capacity is 90 guests.

For a wedding ceremony Highland has two locations available, our patio area and a location directly on the golf course. There is a minimum \$200 set up and tear down fee in addition to the chair rental and delivery fee.

wedding tastings at highland meadows. Unsure of what your food selections will be for your event, we offer a personalized food tasting at your convenience. We recommend a maximum of six people to attend the tasting. You get to select your entrees and accompaniments in advance with your preferences in mind. The Food and Beverage Manager will meet with you afterwards, to discuss the details of your event. There is a small charge of \$12.95 per person for the tasting. Bring your appetites. You will leave very satisfied with the food and personalized service.

**consuming raw or undercooked meat may increase risk of food born illness.*

soup, salad and sides selections.

soup. <choose one>

cold soup.

STRAWBERRY	VICHYSOISE	RED WINE GAZPACHO
WATERMELON	CUCUMBER MELON	SPANISH GAZPACHO

hot soup.

CHILI	CHICKEN TORTILLA	CORN CHOWDER
CHICKEN NOODLE	ROASTED TOMATO CREAM	BEEF + MUSHROOM

salad. <choose one>

RUBY

GARDEN. Mesclun mix, grape tomatoes, english cucumbers, baby carrots, and garlic croutons.

CAESAR. Romaine lettuce tossed with parmesan cheese, grape tomatoes, creamy caesar dressing, and herbed garlic croutons.

EMERALD

SPINACH. Baby spinach, hard cooked egg, bermuda onions, bacon lardons, and a warm bacon, shallot + dijon vinaigrette.

***BISTRO.** Mesclun mix, grape tomatoes, bleu cheese crumbles, fried onions, and balsamic vinaigrette.

DIAMOND

SUMMER BERRY. Mesclun mix, orange segments, fresh seasonal berries, and strawberry balsamic vinaigrette.

POACHED PEAR. Baby spinach, burgundy poached pears, bleu cheese, candied pecans, pickled onions, and balsamic vinaigrette.

vegetable selection. <choose one>

GREEN BEANS	BROCCOLI	CALIFORNIA BLEND
GLAZED CARROTS	SQUASH MEDLEY	VEGETABLE DU JOUR
SEASONAL VEGETABLE		

starch selection. <choose one>

BAKED POTATO	ROASTED RED SKINS	WHIPPED POTATOES
AU GRATIN POTATOES	RISOTTO DU JOUR	RICE PILAF
POLENTA	WILD RICE	STARCH DU JOUR



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starters.

RUBY <CHOOSE TWO>

- cold.**
- CHICKEN + HERB CREAM CHEESE EN PHYLLO CUP
 - DEVILLED EGGS
 - CHICKEN OR TUNA PROFITEROLES
 - DECONSTRUCTED BRUSCHETTA
 - CRUDITÉS OF VEGETABLES + DIP

- hot.**
- ASIAN SPRING ROLLS WITH MUSTARD DIPPING SAUCE
 - PASTRY WRAPPED FRANK
 - MEATBALLS (SWEDISH, BBQ, OR ITALIAN)
 - MARINATED BEEF OR CHICKEN SATAY
 - SKOOZIE BREAD WITH TOMATO HERB RELISH

EMERALD <CHOOSE TWO>

- cold.**
- SEASONAL FRUIT DISPLAY WITH BERRY YOGURT DIP
 - MARINATED GRILLED VEGETABLE PLATTER
 - ANTIPASTO PLATTER W/ CURED MEATS, CHEESES, VEG.

- hot.**
- HIGHLAND STUFFED MUSHROOMS
 - RISOTTO FRITTERS
 - MINI MONTE CRISTO
 - MINI REUBEN
 - BBQ BACON CHEDDAR MEATBALLS IN BBQ SAUCE
 - CHICKEN DRUMETTES
 - CHICKEN WELLINGTON
 - SLIDERS
 - PULLED PORK SLIDERS

DIAMOND <CHOOSE THREE>

- cold.**
- SHRIMP COCKTAIL
 - IMPORTED CHEESE DISPLAY WITH CRACKERS

- hot.**
- HMGC SIGNATURE MINI CRAB CAKES
 - BEEF WELLINGTON
 - MARINATED SHRIMP SATAY
 - FISHERMAN'S CALAMARI W/ CHERRY PEPPER VINAIGRETTE
 - WARM BRIE WITH CRANBERRY CHUTNEY

With each step up in choosing your package, the previous tier selections are included.

**consuming raw or undercooked meat may increase risk of food born illness.*

entree selections.

chicken.

- CHICKEN PARMESAN.** Parmesan crusted and topped with mozzarella and marinara sauce, over linguine.
- CHICKEN FORRESTER.** Pan seared chicken breast with wild mushroom chicken glaze.
- CHICKEN MARSALA.** Pan seared chicken breast topped with classic marsala sauce.
- CHICKEN CHAMPIGNON.** Grilled and topped with a roasted red pepper coulis and roasted shiitake mushrooms.
- CHICKEN FRENCH.** Seared chicken breast topped with lemon chardonnay reduction.
- MEDITERRANEAN CHICKEN BREAST.** Chicken french stuffed with artichokes, tomatoes, rosemary, and feta cheese and topped with a white wine cream sauce.

beef.

- *LONDON BROIL.** Marinated char-grilled London broil served with beef glaze.
- *NEWYORK STRIP AU POIVRE.** Peppercorn crusted and served with a whiskey cream sauce.
- *SLOW ROASTED HERB CRUSTED PRIME RIB.** Served with jus lie and horseradish cream sauce.
- *MUSHROOM ROSEMARY SIRLOIN.** Char-grilled and served with a mushroom rosemary demi glaze.
- *ROASTED TENDERLOIN.** Available in 4 or 8 oz cuts served with demi glaze.

seafood.

- PAN SEARED CANADIAN SALMON.** Served with grilled lemon and a lemon chardonnay reduction.
- KOREAN BBQ SALMON.** Grilled salmon served with our korean BBQ sauce.
- WHITEFISH PICATTA.** Seared whitefish served with a classic picatta sauce.
- PECAN WHITEFISH.** Pecan crusted whitefish served with a lemon chardonnay reduction.
- PESTO ALASKAN HALIBUT.** With a basil pesto crust served with a tomato relish.
- WALLEYE PUTTANESCA.** Pan seared great lakes walleye served with a classic puttanesca sauce.
- FIRECRACKER SHRIMP.** Jumbo black tiger shrimp stuffed with cream cheese and jalapenos then wrapped in bacon. Served with a chipotle honey cream sauce.

pork.

- *ROASTED PORK LOIN.** Slow roasted and served with an apple cream sauce.
- *PORK TENDERLOIN.** Pan seared and served with a mushroom pork glaze.
- GRILLED PORK CHOP.** Grilled and served with a mango pineapple salsa.
- BABY BACK RIBS.** ½ rack- Braised and grilled to perfection with house-made BBQ sauce.

vegetarian + pasta.

- EGGPLANT PARMESAN.** Parmesan encrusted, topped with marinara, over linguine.
- VEGETABLE WELLINGTON.** Puff pastry crust filled with roasted vegetables.
- PUMPKIN RAVIOLI.** Tossed in a vanilla bean cream sauce and topped with candied pecans.
- PROVENCAL CAPELLINI.** Angel hair pasta, marinara, with kalamata olives, capers, artichoke and red onion.

	RUBY	EMERALD	DIAMOND
CHICKEN PARMESAN	•	•	•
CHICKEN FORRESTER	•	•	•
CHICKEN MARSALA	•	•	•
CHICKEN CHAMPIGNON	•	•	•
CHICKEN FRENCH	•	•	•
MEDITERRANEAN CHICKEN BREAST	•	•	•
*LONDON BROIL	•	•	•
*NEWYORK STRIP AU POIVRE		•	•
*SLOW ROASTED HERB CRUSTED PRIME RIB		•	•
*MUSHROOM ROSEMARY SIRLOIN		•	•
*ROASTED TENDERLOIN			•
PAN SEARED CANADIAN SALMON		•	•
KOREAN BBQ SALMON		•	•
WHITEFISH PICATTA	•	•	•
PECAN WHITEFISH	•	•	•
PESTO ALASKAN HALIBUT			•
WALLEYE PUTTANESCA		•	•
FIRECRACKER SHRIMP			•
*ROASTED PORK LOIN	•	•	•
*PORK TENDERLOIN		•	•
GRILLED PORK CHOP	•	•	•
BABY BACK RIBS			•
EGGPLANT PARMESAN	•	•	•
VEGETABLE WELLINGTON	•	•	•
PUMPKIN RAVIOLI	•	•	•
PROVENCAL CAPELLINI	•	•	•



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beverages + libations.

When it comes to beverages + cocktails, set the *bar* high! Beverage and libation service can play an integral part in making your wedding special. These options are customizable to best meet your needs and budget.

RUBY

SODA < peps + coke products >

BUD LIGHT KEG

HOUSE WINE < cabernet, merlot, chardonnay, white zinfandel, sauvignon blanc, moscato, pinot grigio, pinot noir >

EMERALD

SODA < peps + coke products >

DOMESTIC BEER < budweiser, miller, yuengling, coors light >

HOUSE WINE < cabernet, merlot, chardonnay, white zinfandel, sauvignon blanc, moscato, pinot grigio, pinot noir >

WELL DRINKS < popov vodka, gordon's gin, highland mist scotch, echo springs bourbon, black velvet whisky, castillo rum, laprima tequila >

CHAMPAGNE TOAST < bridal party; cooks extra dry or spumante >

DIAMOND

SODA < peps + coke products >

DOMESTIC BEER < budweiser, miller, yuengling, coors light >

IMPORT BEER < amstel, modelo, corona, heineken, sam adams >

HOUSE WINE < cabernet, merlot, chardonnay, sauvignon blanc, white zinfandel, moscato, pinot grigio, pinot noir >

CALL DRINKS < bacardi rum, captain morgan spiced rum, cuervo tequila, smirnoff vodka, jim beam bourbon, seagrams blend, j+b scotch >

CHAMPAGNE TOAST < everyone; cooks extra dry or spumante >

general libation rules.

In accordance with the general rules of the state of Ohio Alcohol + Tobacco Commission, all beer, wine + liquor served on the premises of Highland Meadows Golf Club must be purchased from the Club. We reserve the right to discontinue service to any group or guest. Under no circumstances will alcohol be served to minors under the age of 21. No alcohol will be served after 1am, Monday through Sunday. On Sunday, alcohol will be served after 11am.

4 hours of bar service time is included in all bridal packages. You may extend beverage service for an additional fee.

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action stations. <in addition to package>

Select one of our specialized action stations to add that special flair to your event. All stations are operated by a member of our culinary team and allow for exclusive guest interaction and customization. All action stations come with appropriate condiments and sliced dinner rolls or bread. Minimum of 30 people for any action station.

from the carvery.

SMOKED HAM. Slow roasted honey ham. Served with honey, dijon, and whole grain mustard. >> \$6 when added to a buffet or plated style reception or meal

TOM TURKEY. Slow roasted and seasoned to perfection. Served with turkey gravy and cranberry relish. >> \$6 when added to a buffet or plated style reception or meal

TOP ROUND OF BEEF. Garlic studded and slow roasted. Served with natural jus, horseradish, and creamy horseradish. >> \$7 when added to a buffet or plated style reception or meal

SOUTH WEST PORK LOIN. Seasoned with a blend of spices and served with Highland Meadows BBQ sauce, and whole grain mustard. >> \$7 when added to a buffet or plated style reception or meal

BEEF BRISKET. Seasoned with BBQ spices and braised. Served with Highland Meadows BBQ and horseradish cream. >> \$8 when added to a buffet or plated style reception or meal

***PRIME RIB OF BEEF.** Seasoned and slow roasted to medium rare. Served with natural jus, horseradish, and creamy horseradish. >> \$12 when added to a buffet or plated style reception or meal

***BEEF TENDERLOIN.** Seared + roasted to medium rare. Served with creamy horseradish + mushroom rosemary demi. Market

themed stations.

PASTA. Choice of two sauces < *marinara, alfredo, pesto cream, and/or vodka cream sauce* >, two pastas < *penne, linguine, ziti, cheese tortellini, and/or fettuccine* >, two meats < *grilled chicken, Italian sausage, and/or meatballs* >, and an assortment of vegetables to accompany your pasta. \$12 < add. *shrimp* +\$3 >

***FAR EAST STIR FRY.** Includes marinated beef and chicken with an assortment of stir-fry vegetables, red curry cream sauce, stir-fry sauce, and white rice. \$12 < add. *shrimp* +\$3 >

RISOTTO. Creamy italian arborio rice dressed with choice of shaved parmesan, grilled chicken breast, wild mushroom mélange, apple wood smoked bacon, pancetta, baby spinach, bell peppers, sweet onions, broccoli, and sun-dried tomatoes. \$12 < add. *shrimp* +\$3 >

***FAJITA.** Spanish marinated beef + chicken with grilled peppers + onions served with warm flour tortillas, pico de gallo, sour cream, salsa, guacamole, queso cheese blend, and fresh tortilla chips. \$10 < add. *shrimp* +\$3 >

late night. <in addition to package>

End your event with a snack before your guests head home.

***BEEF SLIDER BAR.** Seasoned and grilled slider burgers with mini brioche buns. Served with condiments and cheese platter. \$7

WINDY CITY HOT DOG BAR. Grilled hot dogs with buns and an assortment of toppings to dress your dog to your liking. \$5

LATE NIGHT PIZZA PARTY. Select your favorite toppings and let us make a snack for your group. \$6

FIESTA DE NACHO. All out nacho bar with fresh house-made tortilla chips and all the fixins to top your nachos. \$5



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special features.

Highland is committed to making your event special and unique. Many special features are used to make events personal, and add color and class to any function. Several items listed below are available in multiple colors and sizes. You may select a special napkin color or fold to enhance the theme of your event. There are limited table cloth colors available. We may also arrange table clothes that drop to the floor at an additional charge depending on the table size used.

CHIAVARI CHAIR RENTAL \$5 < + delivery >	CEREMONY CHAIR RENTAL \$2-\$3 <+ delivery > < two chair styles available >
CHAIR COVERS + SASH \$3.75	COLORED NAPKINS \$.50
COLORED TABLECLOTHS \$3.25	VOTIVE CANDLES \$.75
HURRICANE SHADE \$3	OCTAGON MIRRORS \$2
PROJECTION SCREEN \$10	PODIUM + WIRELESS MIC \$20
TENT < rental + delivery cost >	STAGE < rental + delivery cost >
ICE CARVINGS < market price >	CAKE CUTTING < \$1 per person/\$100 max. >
PROJECTOR \$50	SPECIALTY TABLE CLOTHS <market price>

Highland has televisions with HDMI/auxiliary inputs available in the Main Dining Room that may be used for presentations and photo slide shows. Please note that these televisions are wall mounted and can not be moved.

decorating policy. If your banquet space is available the day prior to your event, you may arrange a time with the Banquet Manager to decorate your space. If it is booked the day before, you may gain access to your event space beginning at 8am the day of your event.

All candles **MUST** be in a glass container or holder. Tape, wire, nails, staples and wall tacks are not allowed. Birdseed, rose petals, confetti or glitter are not permitted inside the facility and need to be approved by the Banquet Manager before using outside. All decorations and personal articles left in the facility prior to or following the function will **NOT** be the responsibility of the Club. Please remove all personal items at the conclusion of the event.

Any and all tents, chair rentals and specialty linens, including, but not limited to, chair covers, sashes and overlays must be ordered through the Highland Meadows Banquet Manager.

