

HERITAGE SPRINGS COUNTRY CLUB



WEDDING PACKAGES

Bill Hollenbeck, Executive Chef


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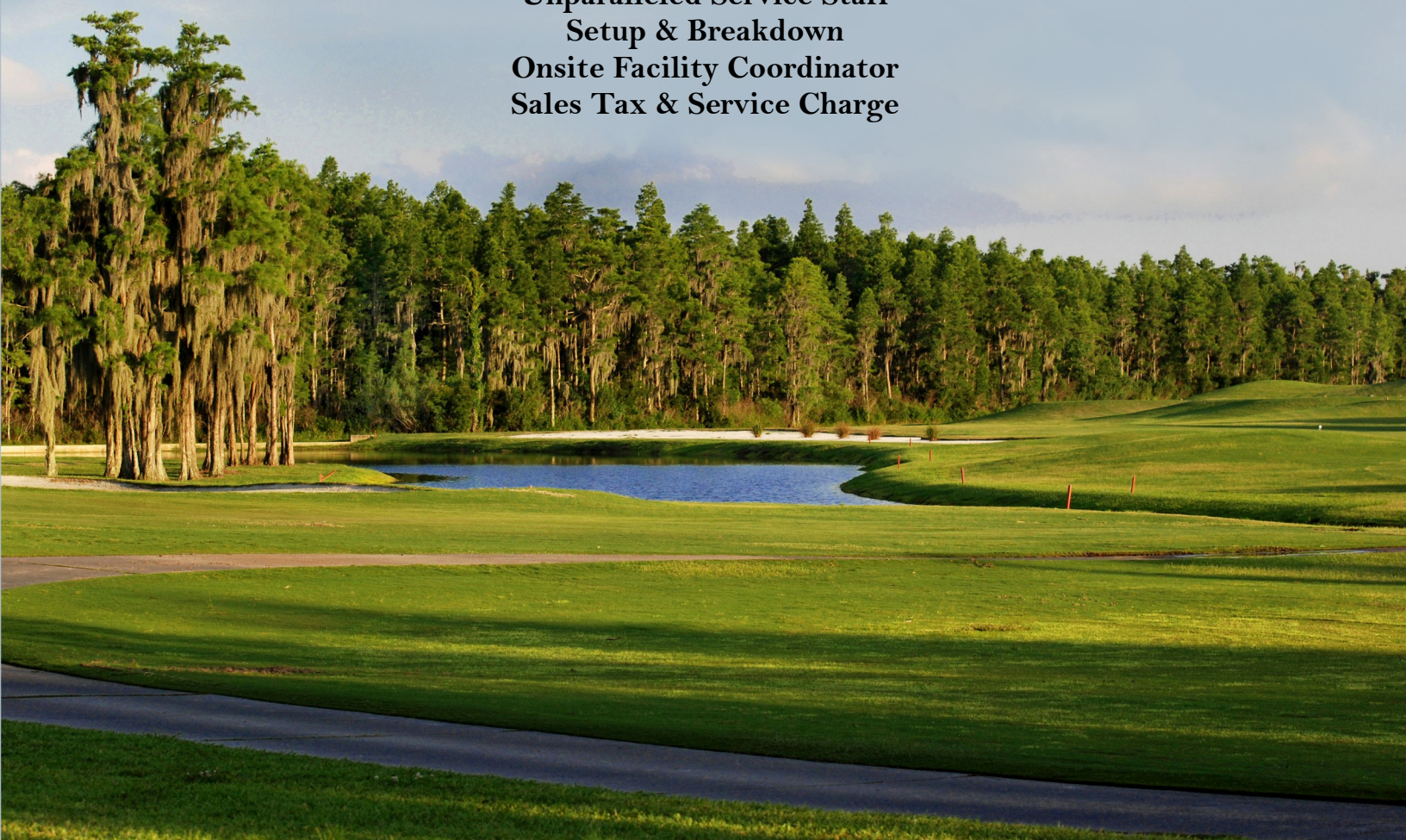
Congratulations on your engagement and thank you for considering the Heritage Springs Country Club to host your very special day. With the ballroom's vaulted ceilings, lake fountain views and beautiful landscaping, Heritage Springs is the perfect setting for your wedding.

Our exceptional and knowledgeable staff would be delighted to help you in planning every detail of your event. We look forward to making your every dream become a reality!

The all inclusive wedding packages are a guide in helping you plan your perfect wedding.

ALL OF THE PACKAGES INCLUDE THE FOLLOWING:

**Five Hour Reception Facility Fee
Cocktail Hour with Hors d'oeuvres
Full Dinner Service
Four Hour Open Bar
White Table Cloths, White Napkins and China
Chair Covers with Choice of Colored Sash
White Clothed & Skirted Banquet Tables
Tiled Mirrors & Votive Holders
Cake Cutting Service (Cake not included)
Unparalleled Service Staff
Setup & Breakdown
Onsite Facility Coordinator
Sales Tax & Service Charge**



HIBISCUS PACKAGE

FOUR HOUR OPEN BEER & WINE BAR

Includes Domestic Beer (*Budweiser, Bud Light, Miller Light, Amberbock, Michelob Ultra*), House Wine (*Vendage Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel*), Soda, Juice & Bottled Water

COCKTAIL HOUR HORS D'OEUVRES

Fruit & Cheese Display accompanied by Assorted Crackers
Choice of Two Butler Passed Hors d'oeuvres (*see hors d'oeuvres page*)

PLATED DINNER SERVICE

All Entrees include Fountain Vue Salad or Caesar Salad, Freshly Baked Rolls & Butter, Freshly Brewed Coffee, Iced Tea & Hot Tea

(Select Up to Three of the Below Entrées)

HERITAGE SPRINGS CHICKEN

Roasted Chicken Breast stuffed with Red Onions, Basil, Mushrooms, Parmesan Cheese, Sundried Tomatoes, topped with Sweet Fresh Tomato Basil Sauce

SAUTÉED CHICKEN BREAST

Your choice of Picatta, Marsala or Citrus Glaze

PORK TENDERLOIN

Seared and Sliced with choice of Brandy Sauce or Port Wine Sauce

TOP SIRLOIN STEAK

10oz. Angus Beef with Rich Merlot Pink Peppercorn Sauce

RIBEYE STEAK

12oz. Certified Angus Beef with Garlic Herb Butter

SEARED SALMON

Your Choice of Lobster Sauce, Creamy Dill Sauce or Sesame Ginger Soy Sauce

CRAB CAKES

2- 4oz. Lump Crab Cakes with Lobster Sherry Cream Sauce

SIDES (*SELECT TWO*)

Garlic Mashed Potatoes, Roasted New Potatoes, Rice Pilaf, Herb Orzo, Green Beans, Baby Carrots, Asparagus, Sautéed Zucchini & Squash, Chef's Vegetable Medley

\$75.00 PER PERSON

(Duo Paired Entrées- add \$3.00 per person)
(Buffet Selection- 2 Entrées- add \$5.00 per person)
(Facility Fee, Sales Tax & Gratuity Included)



MAGNOLIA PACKAGE

FOUR HOUR OPEN CALL BRAND BAR

Includes Well Brand Liquors, Absolute Vodka, Bombay Gin, Bacardi Rum, Jose Cuervo Tequila, Jim Beam, Dewar's Scotch, Seagram's 7 and Cordials, Domestic Beer (*Budweiser, Bud Light, Miller Light, Amberbock, Michelob Ultra*), House Wine (*Vendange Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel*), House Champagne, Soda, Juice & Bottled Water

COCKTAIL HOUR HORS D'OEUVRES

Fruit & Cheese Display accompanied by Assorted Gourmet Crackers
Choice of Three Butler Passed Hors d'oeuvres (*see hors d'oeuvres page*)

FULL GUEST CHAMPAGNE TOAST

1 Glass of House Champagne per person

PLATED DINNER SERVICE

All Entrees include your choice of a Fountain Vue Salad, Caesar Salad or Gourmet Salad,
Freshly Baked Rolls & Butter, Freshly Brewed Coffee, Iced Tea & Hot Tea

(*Select Up to Three of the Below Entrees*)

PESTO CHICKEN

Chicken Breast stuffed with Spinach, Sundried Tomato, Mozzarella Cheese,
topped with Pesto Cream Sauce

SAUTÉED CHICKEN

Your choice of Picatta, Marsala or Citrus Glaze

TABLESIDE CARVED PRIME RIB OF BEEF AU JUS

12oz. Slow Roasted Certified Angus Beef Carved Table Side with Au Jus and Horseradish

NEW YORK STRIP STEAK

12oz. Certified Angus Steak with Burgundy Infused Mushrooms

MIXED GRILL

Grilled and Marinated Filet and Chicken Medallions with Roasted Garlic Demi Cream Sauce

STUFFED SHRIMP

3 Lump Crab Stuffed Jumbo Shrimp with Lemon Beurre Blanc

GULF BLACK GROUPER

Your choice of Lobster Sherry Cream Sauce, Lemon Buerre Blanc or Cashew Encrusted with Grapefruit Buerre Blanc

SIDES (*SELECT TWO*)

Garlic Mashed Potatoes, Roasted New Potatoes, Rice Pilaf, Herbed Orzo,
Green Beans, Baby Carrots, Asparagus, Sautéed Zucchini & Squash, Chef's Vegetable Medley

\$90.00 PER PERSON

(*Duo Paired Entrees- add \$3.00 per person*)

(*Buffet Selection- 2 Entrées - add \$5.00 per person*)

(*Facility Fee, Sales Tax & Gratuity Included*)



ORCHID PACKAGE

FOUR HOUR FULL OPEN BAR

Includes All Brand Liquors, Domestic Beer (*Budweiser, Bud Light, Miller Light, Michelob Ultra*), Import Beer (*Corona, Stella Heineken*) House & Premium Wines (*Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel*), House Champagne, Soda, Juice & Bottled Water

COCKTAIL HOUR HORS D'OEUVRES

Fruit & Cheese Display accompanied by Assorted Crackers
Choice of Four Butler Passed Hors d'oeuvres (*see hors d'oeuvres page*)

FULL GUEST CHAMPAGNE TOAST

1 Glass of House Champagne per person

PLATED DINNER SERVICE

All Entrees include your choice of the Fountain Vue Salad, Caesar or Gourmet Salad, Freshly Baked Rolls & Butter, Freshly Brewed Coffee, Iced Tea & Hot Tea

(Select Up to Three of the Below Entrees)

CHICKEN OSCAR

Sautéed Chicken Breast, topped with Lump Crab Meat, Asparagus and Hollandaise Sauce

CHICKEN ROULADE

Stuffed Chicken Breast/ Sausage/ Mozzarella/ Spinach/ Sauce Supreme

FILET MIGNON

8oz. Certified Angus Beef Grilled Filet Mignon with Pinot Noir Reduction

GULF BLACK GROUPE

Your choice of Lobster Sherry Cream Sauce, Lemon Buerre Blanc or Cashew Encrusted with Grapefruit Buerre Blanc

CHICKEN PAIRED WITH FISH

Select any of our Chicken Entrees and pair it with any of our Fish Entrees

FILET MIGNON PAIRED WITH CRABMEAT STUFFED PRAWNS

4oz. Filet Mignon with Bordelaise Sauce paired with Two Crabmeat Stuffed Prawns

FILET MIGNON PAIRED WITH GROUPE

4oz. Filet Mignon with Bordelaise Sauce paired with Grouper

SIDES (*SELECT TWO*)

Garlic Mashed Potatoes, Roasted New Potatoes, Duchess, Twice Baked, Rice Pilaf, Herbed Orzo, Green Beans, Baby Carrots, Asparagus, Sautéed Zucchini & Squash, Chef's Vegetable Medley

**Chocolate Covered Strawberries
Served with Your Wedding Cake**

\$115.00 PER PERSON

*(Buffet Selection- 2 Entrées - add \$5.00 per person)
(Facility Fee, Sales Tax & Gratuity Included)*



HORS D'OEUVRES

All packages include a fruit and cheese display accompanied by assorted crackers. You may replace the fruit and cheese display with one of the following displayed selections. Please select the butler passed hors d'oeuvres from the selections below.

DISPLAYS

Antipasti Display

Vegetable Crudités with Ranch Dip

Smoked Salmon Display

Spinach and Artichoke Dip

(Hors d'oeuvres displays below are not available with the Hibiscus Package)

Tuna Sashimi

Gulf Shrimp with Cocktail Sauce



BUTLER PASSED HORS D'OEUVRES

Assorted Canapés

Assorted Miniature Quiche

Fancy Finger Sandwiches (*Chicken Salad, Tuna Salad or Egg Salad*)

Cold Cuban Finger Sandwiches

Mini Brie with Raspberries

Fried Macaroni & Smoked Gouda Cheese Bites

Tomato and Mozzarella Skewer in Pesto

Vegetable Spring Roll

Spanakopita

Spinach and Cheese Stuffed Mushrooms

Sausage & Cheese Stuffed Mushrooms

Crabmeat Stuffed Mushrooms

Coconut Shrimp

Bacon Wrapped Scallops

Lobster & Shrimp Spring Rolls

Miniature Crab Cakes with Remoulade

Miniature Cajun Crab Cakes with Spicy Aioli

Cajun Dusted Fried Shrimp

Cocktail Meatballs (Swedish/ Italian/ BBQ)

Miniature Beef Wellingtons

Miniature Chicken Wellingtons

Teriyaki Chicken and Pineapple Kabob

Chicken Quesadilla Bites

Pork Sesame Pot Stickers

Chorizo Stuffed Date Wrapped in Bacon



SPECIAL REQUESTS & ENHANCEMENTS

VEGETARIAN MEALS

*We will accommodate any dietary need with prior notice of at least 72 hours
Vegetarian meal pricing will match the wedding package chosen*

Roasted Vegetable and Portabella Mushroom Stack with Sweet Bell Pepper Coulis
Three Cheese Tortellini with Sundried Tomato Alfredo Sauce
Roasted Vegetable Wellington
Roasted Vegetable Provencal

CHILDREN'S MEALS

Available for Children 12 years and under

Chicken Fingers with French Fries
Unlimited Fountain Soda and Juice
Chair Cover & Sash, Facility Fee, Sales Tax & Service Charge
\$45.00 per person



YOUNG ADULT MEALS

Available for Guest ages 13 years to 20 years

Hors d'oeuvres, Dinner Entrée from Selected Package
Unlimited Fountain Soda and Juice
Chair Cover & Sash, Facility Fee, Sales Tax & Service Charge

HIBISCUS PACKAGE PRICE- \$57.00 per person
MAGNOLIA PACKAGE PRICE- \$67.00 per person
ORCHID PACKAGE PRICE- \$85.00 per person

VENDOR MEALS

Vendors will receive the same meal provided to guests. Vendor meals will include unlimited soda, iced tea and hot beverages. Alcohol will not be provided to vendors unless client pays full package price.

Vendor meals must be included and identified in the final guarantee count.

\$40.00 per person

DESSERT ENHANCEMENTS

CHOCOLATE COVERED STRAWBERRIES TO SURROUND WEDDING CAKE
\$3.00 per person

MINIATURE DESSERT TABLE

Assortment of Pastries, Strawberry Tarts, Cream Puffs and Petite Fours
\$5.75 per person

VIENNESE TABLE

Assortment of Gourmet Cakes, Pies, Cheese Cakes and Éclairs
\$6.50 per person



(Facility Fee, Sales Tax & Gratuity Included)

BAR UPGRADES

All packages include one type of open bar. Please select one of the below bar upgrades to enhance your selected wedding package
The bar will close one hour prior to the scheduled ending time of all events for alcohol safety compliance
No shots or long island ice teas will be served

FULL GUEST CHAMPAGNE TOAST

Choice of J Roget or Moscato
(Included in Magnolia Package and Orchid Package)
\$3.50 per person

ADD WELL BRAND LIQUORS

McCormick Vodka, McCormick Gin, Ron Lave Rum, Rio Grand Tequila, Old Crow Bourbon, MacGregor Scotch, McCormick Whiskey and Well Cordials
\$6.00 per person

ADD CALL BRAND LIQUORS

(Includes all Well Brand Liquors)
Absolute Vodka, Bombay Gin, Bacardi Rum, Jose Cuervo Tequila, Jim Beam, Dewar's Scotch, Seagram's 7 and Cordials
\$8.00 per person

ADD FULL OPEN BAR

(Includes all Well and Call Brand Liquors, Premium Wines and Import Beers)
Grey Goose Vodka, Tanqueray Gin, Captain Morgan, Jose Cuervo Tequila, Jack Daniels, Johnny Walker Black, Crown Royal and Cordials
\$12.00 per person

ADD COFFEE BAR WITH PASTRIES

Regular and Decaffeinated Coffee, Hazelnut, Irish Cream and Vanilla Creamers, Baileys Irish Cream, Kahlua, Frangelico and Grand Marnier, accompanied by Petite Fours, Italian Pastries and Miniature Cheesecakes
\$10.00 per person



(Facility Fee, Sales Tax & Gratuity Included)



CEREMONY PACKAGES

Our wedding coordinator will be available to organize your wedding ceremony and rehearsal

Your ceremony can take place in our main lobby, banquet room or portico

Ceremonies must begin at 5:00pm or later

Ceremony packages are only offered if the reception is booked as well

Wedding pictures are available on the clubhouse grounds and golf course

INDOOR LOBBY CEREMONY

Banquet Chairs with White Chair Covers, Sash Color of Your Choice on Aisle Chairs only,
Bridal Suite and Men's Dressing Room, 25' White Carpet Aisle Runner, Setup of your décor,
Wedding Coordinator for the Rehearsal and day of Ceremony

\$800.00

OUTSIDE PORITCO CEREMONY

White Garden Padded Chairs, Portico Covered Area with Landscape & Pipe & Drape
Backdrop, Bridal Suite and Men's Dressing Room, 25' White Carpet Aisle Runner,
Setup of your décor, Wedding Coordinator for the Rehearsal and day of Ceremony

\$2,000.00

CEREMONY ENHANCEMENTS

PIPE AND DRAPE FOR LOBBY CEREMONY

Panels of White Sheer Drape with Decorative Swag and Drape Elements of your liking

\$850.00

DECORATED ARCH

White Garden Arch fully decorated with Fresh Flowers and Drapery

\$600.00

ENGAGEMENT PHOTO SESSION

Golf carts provided for Bride & Groom and Photographers

Choice of 6 Photo Locations

Time Restrictions Apply

Photographer not included

\$150.00



RECOMMENDED VENDORS

FLORIST

SKIPS FLORIST

727-938-3391

WWW.SKIPSFLORESTANDCHRISTMASHOUSE.COM

FOR BETTER FOR LESS

727-868-0522

WWW.FORBETTERFORLESS.COM

A SPECIAL OCCASION

352-799-8846

www.aspecialoccasioninc.com

DISC JOCKEY

DJ LV PRODUCTIONS

727-510-9019

GRANT HEMOND & ASSOCIATES

727-736-2316

www.granthemond.com

LODGING

HOLIDAY INN EXPRESS & SUITES

727-835-7820

RESIDENCE INN MARRIOTT

813-792-8400

PHOTOGRAPHERS

CELEBRATIONS OF TAMPA BAY

813-657-2238

www.celebrationsoftampabay.com

STAT MEDIA

813-965-3109

WWW.AVSTATMEDIA.COM

KIMBERLY PHOTOGRAPHY

727-543-9723

www.kimberly-photography.com

BAKERIES

PUBLIX

727-372-7400

CHEESECAKE'S BY CONNIE

727-415-1171

OFFICIANTS

NOTARY ANN POOLE

727-372-1505

YOUR WEDDING PASTOR

WES MORRIS

813-406-2416

PASTOR DEAN RYDER

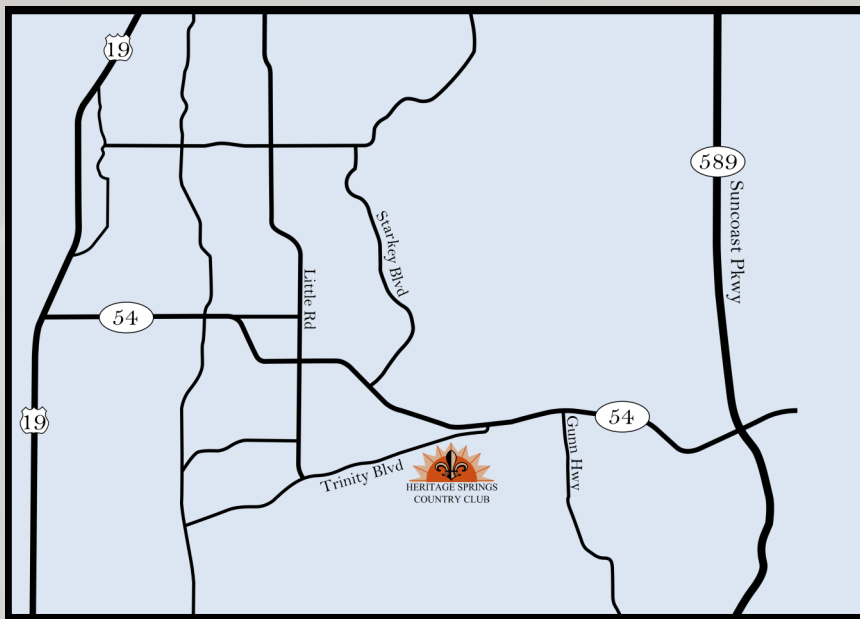
727-733-2417



ADDITIONAL INFORMATION

- A minimum of 75 guests is required to hold a wedding
- Banquet room maximum capacity is 250 guests.
- A \$750 non-refundable deposit is required to reserve any banquet date. The deposit does act as a credit towards the final bill.
- 50% of the estimated total cost due is required 2 months prior to the wedding date.
- The client agrees to pay contracted banquet fees in full (7) working days prior to the function and the credit card on file will be charged for any outstanding balances at the end of the event.
- If a final count is not provided (7) working days prior to your banquet date, your original estimated number of guests will act as your final count.
- Heritage Springs will prepare 5% over your final count of food/beverage. If your guest attendance is higher than your final count, you will be responsible for paying the additional attendance which will be due the day of the event.
- Heritage Springs does not allow any outside food or beverage brought into the club with the exception of the wedding cake.
- The wedding reception must be booked on property in order to book the ceremony. HS does not offer ceremony only banquets.
- Wedding Receptions are reserved in five hour increments and will not be booked past or last longer than 12:00am.
- Function overrun charges are \$350.00 per hour.
- The Club will not assume responsibility for damage or loss of any article of merchandise left upon its premises prior to, during or following the party.
- The client assumes full responsibility for the conduct of the attending guests and outside agents for any damages occurring during the function beyond normal use to any equipment or property.
- The club has the right to refuse alcoholic beverages to anyone already under the influence or to anyone not being of legal age. The Club will NOT serve shots to any guests. The Club and guests must adhere to all statutes, ordinances, rules, orders, regulations, and requirements of the Federal, State, Country and Municipal governments as to the use of the Club.
- The Club requires all bars (cash or host bar) to close one hour prior to the event end time.





Directions to Heritage Springs Country Club

From Suncoast Pkwy

Head West on State Road 54

Turn Left on Trinity Blvd

Turn Left on Tamarind Blvd

Turn Left on Robert Trent Jones Pkwy

Drive 1 mile on Robert Trent Jones Pkwy to our Gatehouse

The club house is on the left .5 mile after the Gatehouse



From Little Road and State Road 54

Head South on Little to Trinity Blvd

Turn Left on Trinity Blvd

Turn Right on Tamarind Blvd

Turn Left on Robert Trent Jones Pkwy

Drive 1 mile on Robert Trent Jones Pkwy to our Gatehouse

The club house is on the left .5 mile after the Gatehouse

