



Premium Entrée Selections | **Banquet Dinner Menus**

•Grilled Mahi Mahi-

w/ Dijon Butter Sauce or Citrus Horseradish

•Gulf Shrimp Scampi-

w/ Garlic Butter Sauce

•Pecan Crusted White Fish-

w/ Beurre Blanc Sauce

•Chicken Breast-

w/ your choice of Piccata, Marsala, Supreme, Parmesan, Hawaiian, Florentine

•Stuffed Pork Loin-

w/ Spinach & Pepper Jack Cheese

•Cajun Seafood Breaux Bridge

•Bacon Wrapped Gulf Shrimp

\$28.95 | per person (*plus 10% tax and 22% gratuity*)

Yeast Rolls, Iced Tea, Coffee, and Water Included

To complete your buffet please select your salad, vegetable, starch, and dessert

NOTE: **\$10.00** per person for an additional entrée



Standard Entrée Selections | **Banquet Dinner Menus**

•Beef Lasagna or Vegetable Lasagna

•Chicken Alfredo

•Pot Roast & Gravy

•Sliced Roast Beef & Gravy

•Chicken & Sausage Jambalaya

•Cajun Roasted Pork Loin

•Seafood Etouffee
w/ Rice

•Baked White Fish
w/ your choice of Blackened, Beurre Blanc, or Creole Shrimp

•Chicken
(8 count assorted pieces)
with your choice of Fried, BBQ, Cajun Roasted, Italian Herbs, Lemon Pepper

\$24.95 | per person *(plus 10% tax and 22% gratuity)*

Yeast Rolls, Iced Tea, Coffee, and Water Included

To complete your buffet please select your salad, vegetable, starch, and dessert

NOTE: **\$10.00** per person for an additional entrée

Starch *(select 1)*

- ◆ Mashed Potatoes
Loaded or Garlic

- ◆ Roasted New Potatoes
Asiago or Rosemary

- ◆ Wild Rice Pilaf
w/ Mushrooms

- ◆ Whipped Sweet Potatoes

- ◆ Buttered Penne Pasta

- ◆ Cheese Cajun Orzo

- ◆ Parisian Potatoes

- ◆ Red Beans
w/ Brown Rice

Vegetable *(select 1)*

- ◆ Haricot Verts
w/ Carrots

- ◆ Glazed Vichy Carrots

- ◆ Seasoned Vegetable
Medley

- ◆ Spinach Madeline

- ◆ Creamed Spinach

- ◆ Roasted Zucchini & Squash
w/ Tomatoes

- ◆ Spring Peas
w/ Carrots

- ◆ Green Bean Casserole

- ◆ Southern Vegetable Blend

- ◆ Asian Vegetable Blend

- ◆ Asparagus
Add \$3.00 per person

- ◆ Potato Bar: Buttery Whipped Idaho Potatoes served with chives, apple-wood smoked bacon bits, shredded cheddar cheese, sour cream, and butter -Add \$3.00 per person

Salad *(select 1)*

- ◆ Garden Pasta Salad
- ◆ Caesar Salad
- ◆ Traditional Garden Salad
with Accoutrements
 - ◆ Gingham Salad
*Seasonal Berries,
Bleu Cheese, Almonds,
Poppyseed Vinaigrette*
 - ◆ Spinach Salad
*Feta Cheese, Pecans,
Mandarin Oranges,
Warm Bacon Vinaigrette*

Dessert *(select 1)*

- ◆ Bread Pudding
- ◆ French Silk Pie
- ◆ Sweet Potato Pie
 - ◆ Pecan Pie
- ◆ Lemon Meringue Pie
- ◆ Chocolate Lava Cake
 - ◆ Banana Pudding
 - ◆ Cobbler
Peach, Cherry, or Blueberry
 - ◆ Cheesecake
*Plain, Blueberry Strawberry,
or Caramel*



HERON LAKES
COUNTRY CLUB

Entrée Selections | Banquet Lunch Menu

• **Chicken Marsala**
w/ Mushrooms
Marsala Wine Sauce

• **Chicken Piccata**
w/ Lemon-Caper Sauce

• **Chicken Supreme**
w/ Tomato & Green Onion

• **Catfish**
— Blackened or Fried

• **Roasted Pork Loin**
w/ Gravy

• **Beef Stroganoff**
w/ Egg Noodles

• **Roasted Turkey**
w/ Gravy

• **Honey Glazed Ham**

• **Fried Chicken**

• **Chicken Parmesan**

• **Meatloaf**

• **Hearty Meat or Vegetarian Lasagna**

• **Chicken Alfredo**

• **Pot Roast**

One Entrée **\$19**, Two Entrée **\$22**, Three Entrée **\$26**
per person *(plus 10% tax and 22% gratuity)*

Yeast Rolls, Iced Tea, Coffee, and Water Included

To complete your buffet please select your salad, 2 sides, and dessert



Banquet Lunch Menu

<u>SALADS</u> (1 INCLUDED)	<u>SIDES</u> (2 INCLUDED)	<u>DESSERTS</u> (1 INCLUDED)
<ul style="list-style-type: none"> ▪ House Salad ▪ Caesar Salad ▪ Potato Salad ▪ Macaroni Salad ▪ Italian Pasta Salad ▪ Creamy Coleslaw 	<ul style="list-style-type: none"> ▪ Roasted Garlic Mashed Potatoes ▪ Loaded Yukon Gold Potatoes w/ Cheddar, Bacon, and Green Onion ▪ Green Beans, Yellow Squash, and Zucchini w/ Red Pepper ▪ Roasted Rosemary Potatoes ▪ Wild Rice Pilaf ▪ Steamed Broccoli ▪ Green Bean Almandine ▪ Glazed Baby Carrots ▪ Seasonal Mixed Vegetables ▪ Mixed Vegetable Succotash ▪ Green Bean Casserole ▪ Creamed Spinach ▪ Spinach Madelaine 	<ul style="list-style-type: none"> ▪ Chocolate Cake ▪ Carrot Cake ▪ Cheesecake w/ Berries ▪ Pecan Pie ▪ Sweet Potato Pie ▪ French Silk Pie
*2 nd Salad, add \$2 per person	*3 rd Side, add \$2 per person	*2 nd Dessert, add \$2 per person



Cold Hors D'oeuvres Menu | “PEOPLE *who love to eat* are always the BEST people”

(Note: pricing subject to 10% tax and 22% gratuity)

- \$3.00 **per each**..... Chilled Jumbo Shrimp with Accoutrements
- \$150.00 **per each**..... Smoked Salmon Display with Accoutrements
- \$1.75 **per each**..... Pinwheel Sandwiches
- \$1.50 **per each**..... Open-Faced Cucumber Sandwiches
- \$2.00 **per each**..... Open-Faced Chicken Salad and Cucumber Sandwiches
- \$1.50 **per each**..... Bacon and Watercress Sandwiches
- \$100.00 **per each** Greek Pasta Salad (Serves 50 people)
- \$100.00 **per each**..... Garden Veggie Pasta Salad (Serves 50 people)
- \$150.00 **per each**..... Shrimp Salad
- \$75.00 **per each**..... Seven Layer Bean Dip
- \$2.00 **per each**..... Mini Chicken Salad Croissants
- \$3.00 **per person**Crudit  Display with Ranch Dip Broccoli, Carrots, Cauliflower Raw
- \$2.50 **per each**..... Prosciutto Wrapped Asparagus
- \$5.00 **per person**..... Seasonal Fruit Display
- \$5.00 **per person**..... Gourmet Cheese Display with Crackers
- \$75.00 **per each**..... Strawberry Brie with Ginger Snaps
- \$125.00 **per each** Antipasto Display
- \$100.00 **per each**..... Pecan Bacon Cheese Ring w/ Assorted Crackers (Serves 50 people)



Hot Hors D'oeuvres Menu | **EAT** *Drink & be Happy!*

(Note: pricing subject to 10% tax and 22% gratuity)

- \$3.95 **per each**Mini Crab Cake served with Remoulade Sauce
- \$2.00 **per each**Spanakopita- Spinach in Phyllo Dough
- \$2.75 **per each**Coconut Shrimp w/ Thai Chili Sauce
- \$1.50 **per each**Conecuh Sausage En Croute
- \$2.50 **per each**Bacon Wrapped Asparagus
- \$1.50 **per each**Chicken Wings (*Naked, BBQ, Creamy Garlic, Buffalo, General Tso*)
- \$1.50 **per each**Meatballs (*Sweet & Sour, BBQ, Teriyaki, Swedish*)
- \$1.75 **per each**Fried Chicken Tenders w/ Honey Mustard Sauce
- \$2.25 **per each**Crab Stuffed Mushrooms
- \$2.00 **per each**Sausage and Gouda Stuffed Mushrooms
- \$1.75 **per each**Mini Reuben Sandwiches
- \$2.00 **per each**Conecuh Sausage in Jezebel Sauce
- \$1.50 **per each**Vegetable Spring Rolls w/ Sweet Chili Sauce
- \$2.00 **per each**Bacon Wrapped Scallops
- \$1.50 **per each**Thai Sesame Chicken Skewers w/ sesame Peanut Sauce
- \$1.75 **per each**Brie En Croute w/ Caramel & Pecans
- \$75.00 **per each**Warm Spinach Dip w/ Pita Chips (***serves 25-30***)
- \$80.00 **per each**Warm Spinach & Artichoke Dip w/ Pita Chips (***serves 25-30***)
- \$5.00 **per person**Pasta Bar: Penne Pasta, Bowtie Pasta and Tri-Color Rotini Pasta
served with seasonal vegetables, parmesan cheese, marinara and Alfredo Sauce
- \$3.00 **per person***Add chicken or shrimp to Pasta Bar*



Chef Attended Stations

“Count the *Memories* not the Calories- “

****Attendant Fee of \$100.00 applies to each choice****

Top Round of Beef (<i>serves 65-75 people</i>) Served with Petite Rolls, Au Jus Sauce and Horseradish Sauce	\$200.00
Beef Tenderloin (<i>serves 30-35 people</i>) Served with Petite Rolls, and Horseradish Sauce	\$350.00
Cajun Roasted Pork Loin (<i>serves 45-50 people</i>) Served with Petite Rolls, and Mustard BBQ Sauce	\$175.00
Smoked Beef Brisket (<i>serves 35-40 people</i>) Served with Petite Rolls, and BBQ Sauce	\$200.00
Oven Roasted Turkey (<i>serves 35-40 people</i>) Served with Petite Rolls, Gravy and Horseradish Sauce	\$150.00
Carved Pit Ham (<i>serves 45-50 people</i>) Served with Petite Rolls, and Dijon Orange Glaze	\$150.00
Carved Leg of Lamb (<i>serves 35-40 people</i>) Served with Petite Rolls, Mint Jelly, and Red wine Demi Glaze	\$150.00



Dessert Options

"There is no better way to bring people together than with desserts."

- Gail Simmons

Mini Crème Puffs	\$1.50 each
Lemon Bites	\$1.50 each
Chocolate Pecan Bites	\$2.00 each
Brownie Bites	\$1.00 each
Dark or White Chocolate Dipped Strawberries	\$2.50 each
3' Strawberry Tree	\$250.00
Almond Macaroons	\$1.25 each
Assorted Cheesecake Bites	\$1.50 each



Event Liquor and Beer Menu

WINE

House \$21 per bottle

Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Merlot and Cabernet

Got a specific wine in mind? Contact us in advance with the details and we will work with our wine vendors to try and accommodate this request.

CASH BAR

Pricing is as follows: these prices includes tax and gratuity

\$10 per mixed drink

\$3 per canned/bottled beer

\$8 per glass of wine

Tier 1 Beer | \$60 per case

Budweiser Bud Light Miller Light Coors Light

Yuengling Michelob Ultra

Tier 2 Beer | \$80 per case

Heineken Sam Adams

Tier 1 Liquor | \$90 per liter bottle

Smirnoff Vodka Gilbey's Gin

Bacardi Rum Montezuma Tequila

Old Forester Bourbon Dewar's Scotch

Tier 2 Liquor | \$125 per liter bottle

Absolut Vodka Beefeater Gin

Jose Cuervo Tequila

Jack Daniels Whiskey

Dewar's Scotch Maker's Mark

Tier 3 Liquor | \$150 per liter bottle

Grey Goose Crown Royal



Heron Lakes
Country Club

3851 Government Blvd

Mobile, Alabama 36693

Email: events@heronlakescountryclub.com

Main Office: 251. 706. 6371

Event Sales Contract

Please fill out the following:

Name _____ Date _____

Phone _____

Event Type (Name) _____

Date of Event _____ Start Time _____ End Time _____

All Events are based on a four-hour duration. An additional break-down time of 45 Minutes is allowed. *Any time after that will be billed at \$100 per 30 minutes.*

Expected Number of Guests _____ Guaranteed Number _____

Confirmation of the number of guests attending must be given to the Director of Banquets and Events 15 days prior to the event date. If a guaranteed number is not given, the Host will be charged for the expected number unless the guest count goes over the expected number. Final guarantees must be 80% of the original number of guests given. *Any additional guest added after the 5 days, as mentioned above, will incur a \$5 fee per unexpected guest.*

Billing Address

Cell Phone _____ Work Phone _____

Email Address _____

A Credit Card must be held for any unpaid incidentals:

Number _____ EXP _____

Security Code _____ Zip Code _____

A \$500 Non-Refundable Deposit must be paid in order to hold the above date requested

Form of Payment can be check or credit card.

If cancelled within two weeks of the event date, the full food charges will be billed to the Event Host

All events require a secondary deposit of 50% of the estimated total for the event 30 days prior to the event. Final Payment is due 14 days prior to the Event Date.

Initial Here

_____ Specialty Cakes for Weddings, Rehearsal Dinners, Birthdays, Graduations, etc. may be brought into HLCC but must be approved by the Event Coordinator
_____ All food must meet minimums for the type and time of the event.

_____ Food Menus must be finalized with HLCC Event Coordinator at least 1 month prior to the event.

_____ Decrease in Food Quantities or Food Deletions may not be made within 2 weeks of your scheduled event.

_____ Arrival Time and Serve Time for food are critical for your event.
These times must be set in advance with the HLCC Coordinator. HLCC will not be responsible for the quality of the food for your event if the arrival or serve time is not met by the booking part host.

_____ A 10% tax and a 22% service charge will be added to all food and beverage sales at _____ HLCC.

_____ The Host is responsible for informing all guests and entertainment that will be attending their event, about HLCC's acceptable attire.

_____ The Event Host will be responsible for any damages made to HLCC property by any guests or outside vendors hired for your event.

_____ HLCC is not responsible for any personal property that is left before or after the event date. It is your responsibility to remove all items brought into the Club at the end of your event.

_____ HLCC shall not be held liable for any injuries sustained by your guests or injuries to contracted labor that is hired for the event.

_____ Decorations including banners and signs are NOT ALLOWED to be hung from the draperies, walls, stage, or mirrors. No confetti or glitter is allowed for use at HLCC. Violations of this policy may result in a fine equal to the cost of repair for any damages.

I have read and understand ALL of the information. I accept full responsibility for ALL incurred charges or damages relating to the Event being hosted at Heron Lakes Country Club.

Print Name

Date

Signature

HLCC Director of Banquets and Events

Date



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Beverage Contract

Please read all of the following:

- Bar set-up fee is \$150 per bar —one bartender per bar unless otherwise requested
- HLCC staff reserve the right to ask for ID of any guests at the bar
- All alcohol consumed must be purchased by HLCC
- HLCC reserves the right to cut off guests who appear to be intoxicated All beverage prices are subject to change at any time before the final payment if made to HLCC
- Serving time for beverages must be set in advance with the Event Coordinator
- HLCC reserves the right to hire Security Staff & Bill the event for such
-

I have read and understand all of the above information. I accept full responsibility for all incurred charges. It is further understood that I hold harmless **Heron Lakes Country Club, its staff, Board of Directors, Members** and any other entities associated with Heron Lakes Country Club in the event of any accident caused by any guests attending my hosted event at Heron Lakes Country Club.

Print Name

Date

Signature
