

COLORADO'S PREMIERE CHOICE FOR

CATERING



Heritage[™]
EAGLE BEND GOLF CLUB

*Hundreds of reasons to host an event -
One unforgettable location!*

*Heritage Eagle Bend Golf Club offers flexible event space
and several outdoor venues to provide a variety of settings
for your special occasion.*



*What sets us apart is our ability to provide our guests with
unique options to make their events engaging and memorable*

*The remodeled clubhouse is perfect for your reception,
banquet, reunion and more!*



BREAKFAST & BRUNCH

BUFFETS

CONTINENTAL - 22

*orange juice, fresh brewed coffee, decaffeinated coffee, hot tea
fresh seasonal fruit display, assorted fresh baked danishes, breakfast breads, muffins, scones
granola, yogurt, seasonal berries*

HOT CONTINENTAL - 24

*orange juice, fresh brewed coffee, decaffeinated coffee, hot tea
scrambled eggs with shredded cheddar cheese, breakfast potatoes
apple wood smoked bacon, sausage links*

HEBGC CONTINENTAL - 27

*orange juice, fresh brewed coffee, decaffeinated coffee, hot tea
fresh seasonal fruit display, breakfast pastries, muffins, scones, breakfast potatoes
scrambled eggs with shredded cheddar cheese, apple wood smoked bacon, sausage links*

ELITE CONTINENTAL - 28

*orange juice, fresh brewed coffee, decaffeinated coffee, hot tea
fresh seasonal fruit display, assorted fresh danishes, breakfast breads, muffins, scones, granola
yogurt, berries, smoked salmon, cream cheese, capers, onions, lemon slices, bagels*

ELITE CONTINENTAL - 34

*orange juice, fresh brewed coffee, decaffeinated coffee, hot tea
scrambled eggs with shredded cheddar cheese, breakfast potatoes, apple wood smoked bacon
sausage links, smoked salmon, cream cheese, capers, onions, lemons slices
bagels, traditional eggs benedict*

UPGRADES

OMELET STATION - 17 PER PERSON

*fresh eggs, diced ham, bacon, sausage, green chili, diced tomato, diced peppers, onions
jalapeños, spinach, mushrooms, shredded cheese*

WAFFLE STATION - 15 PER PERSON

belgian waffles, fresh whipped cream, strawberries, maple syrup, whipped butter

ASSORTED BREAKFAST PASTRIES & BREADS - 26 PER DOZEN

SEASONAL FRUIT DISPLAY - 9 PER PERSON

BREAKFAST BURRITOS - 14 PER PERSON

*All food & beverage is subject to Colorado sales tax at a rate of 8.15%
and a service charge of 23%*



LUNCH PLATED

SALADS (CHOOSE ONE)

HEB SALAD

*mixed greens, candied pecans, oven roasted grapes, goat cheese, radish, carrots,
& strawberry vinaigrette*

CAESAR SALAD

chopped romaine, garlic croutons, shaved parmesan, caesar dressing

POWER SALAD

mixed greens, diced apples, strawberries, toasted almonds, red quinoa, strawberry vinaigrette

ENTRÉES (CHOOSE ONE)

CHICKEN PICCATA - 21

*browned chicken breast served over angel hair pasta with caper butter sauce and
seasonal vegetables*

PARMESAN & HERB CRUSTED CHICKEN BREAST - 24

roasted shallot mashed potatoes, sage roasting jus & seasonal vegetables

PESTO CHICKEN & FOUR CHEESE RAVIOLI - 22

*grilled pesto chicken breast, four cheese ravioli, served with spinach & cherry
tomato alfredo sauce*

BACON & MAPLE GLAZED SALMON - 28

served over spinach, cherry tomato & saffron risotto

GRILLED HANGER STEAK - 30

served with roasted potatoes, seasonal vegetables, & green peppercorn brandy sauce

APPLE BRINED PORK LOIN - 28

*served with southwest roasted sweet potatoes, seasonal vegetables & topped with
spiced apple chutney*

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LUNCH PLATED

SALADS

GRILLED CHICKEN CAESAR SALAD - 15

grilled chicken breast, chopped romaine lettuce, shaved parmesan, garlic croutons, classic caesar dressing

ICEBERG WEDGE SALAD - 12

iceberg lettuce, crumbled bleu cheese, cherry tomatoes, pickled red onions, chopped bacon. Choice of chicken breast, shrimp, or grilled steak

POWER SALAD - 15

mixed greens, quinoa, strawberries, diced green apples, toasted almonds, served with grilled chicken breast & strawberry vinaigrette

COBB SALAD - 15

chopped romaine, diced grilled chicken breast, diced ham, crumbled bleu cheese, chopped bacon, cherry tomatoes, hard boiled egg, avocado, & ranch dressing

CRISPY CHICKEN SALAD - 14

chopped romaine, diced cucumber, cherry tomatoes, grilled yellow corn, pickled red onions, fried & chopped chicken strips, crispy tortilla strips & southwest ranch dressing

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BUFFET

EAGLE'S NEST BUFFET - 45

HEB Salad - mixed greens, candied pecans, oven roasted grapes, goat cheese, radish, carrots & strawberry vinaigrette

Herb Crusted Salmon with olive & cherry tomato relish

Pan Seared Chicken Breast with mushroom marsala sauce

Mediterranean Orzo Pasta Salad

Seasonal Vegetables

Dessert (Choose One): Chocolate Truffle or Chocolate Mousse & Raspberries

MEXICAN BUFFET - 30 LUNCH / 45 DINNER

Includes refried beans, Spanish rice with queso fresco, tortilla chips, salsa, sour cream & guacamole

Salads (Choose two):

Tomatillo, Watermelon, Purple Onion & Cilantro Salad

Mexican Caesar Salad with chopped romaine, diced cucumber, cherry tomato, cumin spiced garbanzo beans, black olives, shredded cheese, sonoran ranch dressing

Ensalada Ranchera with chopped romaine & iceberg, diced tomato, diced cucumber, diced jicama, cumin roasted carrots, citrus golden beets, creamy cilantro lime dressing

Roasted Vegetable Salad with cilantro jalapeño vinaigrette

Entrées (Choose two for lunch, three for dinner):

Chili Rellenos with enchilada sauce

Salsa Verde Anchoite Chicken Breast with black bean salsa

Skirt Steak Carne Asada with roasted bell peppers & onions

Blackened Mahi Mahi with tropical salsa

Pork Carnitas with slowly braised pork shoulder tossed in southwest seasonings & chipotle BBQ sauce

Dessert: Cinnamon Sugar Churros with chocolate & agave nectar dipping sauces

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BUFFET

ITALIAN BUFFET - 30 LUNCH / 45 DINNER

Includes garlic bread

Salads (Choose two):

Classic Caesar Salad

Cherry Tomato Panzanella

Antipasto Salad

Citrus Roasted Beet Salad with wild baby arugula, beets, shaved pecorino romano, toasted almonds, citrus, red wine vinaigrette

Entrées (Choose two for lunch, three for dinner):

Italian Sausage Lasagna

Pan Seared Chicken Breast Marsala

Tri Colored Cheese Tortellini

Classic Chicken Parmesan or Eggplant Parmesan

Short Rib Cacciatore

Dessert (Choose One): Tiramisu or Chocolate & Pistachio Cannoli

BACKYARD BBQ - 30 LUNCH / 40 DINNER

Caesar Salad with chopped romaine, garlic croutons, parmesan cheese, caesar dressing

Macaroni Salad

Fresh Coleslaw

Fruit Salad

House Made Potato Chips

Hamburgers and Hot Dogs

Choose One for Lunch, Two for Dinner: Beer Braised Bratwurst or Chicken Breast

Dessert (Choose One): Peach Cobbler, Apple Crisp or

Assorted Cookies & Brownies

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BUFFET

WESTERN SMOKEHOUSE - 45 LUNCH / 55 DINNER

Garden Salad with mixed greens, cherry tomatoes, diced cucumbers, spun carrots, red beets, red wine vinaigrette & ranch dressing

Choose Two: Picnic Potato Salad, Fresh Coleslaw or Western Baked Beans

*Choose Three: Pulled BBQ Chicken, Apple Brined St. Louis Ribs,
Pulled BBQ Pork or Smoked Brisket*

Dessert (Choose One): peach cobbler, apple crisp, assorted cookies & brownies

SANDWICH, SOUP & SALAD BUFFET (LUNCH ONLY) - 28

Soup of the Day & Choice of salad (choose one):

Deconstructed Caesar Salad - chopped romaine lettuce, parmesan cheese, garlic croutons, anchovies, caesar dressing

Deconstructed Iceberg Wedge Salad - iceberg wedges, oven roasted cherry tomatoes, pickled red onions, chopped bacon, crumbled bleu cheese, red wine vinaigrette, or bleu cheese dressing

Deconstructed Cobb Salad - chopped romaine, diced grilled chicken breast, diced ham, diced hard boiled egg, diced tomato, crumbled bleu cheese, chopped bacon, avocado, diced cucumber, ranch dressing

*Sandwich Bar - sliced wheat, sourdough, & rye breads
lettuce, tomato, onion, & sliced pickles
sliced American, cheddar, provolone & Swiss cheeses
sliced turkey, ham, & roast beef
mayonnaise, mustard, 1000 Island & pesto aioli*

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PLATED DINNER SELECTIONS

SOUP & SALAD

Please select one to be served to all guests

*Roasted Carrot Bisque with Spiced Crème Fraiche
Green Chili Cheddar Cheese & Fried Tortilla Chips*

Classic Clam Chowder

Cream of Mushroom Parmesan Crumble

Roasted Chicken Noodle Soup

Autumn Bisque Cilantro Walnut Pesto

Hearty Meatball Minestrone

HEB SALAD

*mixed greens, candied pecans, oven roasted grapes, goat cheese,
radish, carrots, & strawberry vinaigrette*

CLASSIC CAESAR SALAD

*chopped romaine, olive oil croutons, white anchovies, caper berries,
& caesar dressing*

WEDGE SALAD

*iceberg lettuce, oven roasted cherry tomatoes, pickled onions,
Danish bleu cheese, & bleu cheese dressing*

SPINACH SALAD

*baby spinach, pickled shallots, red seedless grapes, strawberries,
feta cheese, candied walnuts, & poppy seed dressing*

WILD BABY ARUGULA SALAD

*roasted baby beets, crumbled goat cheese, spiced pecans, toasted
almond slivers, & champagne dijon vinaigrette*

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PLATED DINNER SELECTIONS

Split entrées (a max of two choices) will be billed at the highest entrée price and the split must be provided with the final guest count. If the entrée split is not provided, a per-person surcharge of 25% of the highest entrée price will be billed

MEAT & POULTRY

BRAISED SHORT RIB - 45

goat cheese polenta, oven roasted cherry tomato demi-glace, seasonal vegetables

8OZ. GRILLED NEW YORK STRIP MEDALLION - 50

roasted rosemary potatoes, mushroom demi-glace, seasonal vegetables

HERB CRUSTED COLORADO RACK OF LAMB - 50

double chop, madeira cranberry wild rice, minted demi-glace, seasonal vegetables

8OZ. PAN SEARED ANGUS TENDERLOIN - 50

yukon roasted potatoes, achiote demi-glace, cotija cheese, seasonal vegetables

CHICKEN PARMESAN - 39

angel hair pomodoro, mozzarella, house made red sauce, seasonal vegetables

CHICKEN MARSALA - 39

seared chicken breast, fettuccine, wild mushroom marsala, seasonal vegetables

SEAFOOD CITRUS CRUSTED SALMON - 39

spinach & cherry tomato risotto, lemon butter sauce, citrus salsa

POTATO CRUSTED COD - 39

sauteed squash & carrots, orange ginger butter reduction

LOBSTER RISOTTO - 55

6oz. lobster tail, asparagus

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DUET MAIN COURSES

4OZ. PETITE FILET OF BEEF & THREE JUMBO PRAWNS - 50

horseradish whipped potatoes, sauce béarnaise, market vegetables

4OZ. PETITE FILET OF BEEF & LOBSTER TAIL - 65

roasted garlic potato purée, port wine reduction, lobster bisque sauce, market vegetables

4OZ. PETITE FILET OF BEEF & SEARED DIVER SCALLOPS - 45

pommes fondant, cognac peppercorn sauce, meyer lemon crema, market vegetables

BRAISED SHORT RIB & CRAB CAKE - 50

truffle chive polenta, cherry tomato demi-glace, market vegetables

VEGETARIAN OPTIONS

SEASONAL VEGETABLE WELLINGTON - 30

grilled vegetables, white beans, charred pepper coulis

THREE CHEESE RAVIOLI - 35

sautéed rainbow chard, candied pecans, cranberries, Danish bleu cheese butter sauce

SUMMER SUCCOTASH - 30

white bean purée, grilled corn, oven roasted tomatoes, potatoes, fava beans, zucchini, wild baby arugula, red wine vinaigrette

Inquire with the Chef about Seasonal Options

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CHILDREN'S MENU (12 & UNDER)

6OZ ANGUS CHEESEBURGER - 20
french fries, fruit

CRISPY CHICKEN TENDERS - 20
french fries, fruit

ANGEL HAIR PASTA- 20
butter parmesan cheese

4OZ. NEW YORK STEAK - 25
mashed potatoes, baby carrots, demi-glace

4OZ. SEARED SALMON - 25
mashed potatoes, baby carrots, beurre blanc

DESSERTS - 7.00 PER PERSON

Please select one to be served to all guests

VANILLA CHEESECAKE
with strawberry compote & fresh whipped cream

FLOURLESS CHOCOLATE CAKE
*dark chocolate fudge cake, chocolate ganache, strawberry sorbet, &
chocolate mousse*

CHERRY BREAD PUDDING
with creme anglaise, vanilla ice cream, cherry compote

VANILLA BEAN CRÈME BRÛLÉE
with almond biscotti

APPLE CRISP A LA MODE

PEACH COBBLER A LA MODE

CHOCOLATE STRAWBERRY MOUSSE BOMBE
with dark chocolate mousse, devil's food cake, strawberry ice cream

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CANAPÉS

Imported & Domestic Cheese Display - 12 per person

Sliced Seasonal Fresh Fruit Display - 9 per person

Vegetable Crudité Display - 12 per person

with ranch dressing & hummus

Antipasto Display - 13 per person

chef's selection of dried & cured meats, fresh & marinated vegetables, olives & breads

Caprese Skewer

fresh cherry tomatoes, fresh mozzarella, basil & balsamic glaze

Raspberry Balsamic Jam & Goat Cheese Phyllo

Smoked Salmon Cream Cheese Puff Pastry

BBQ Cocktail Meatballs

105 per 50 pieces

Wild Mushroom & Boursin Cheese Toast

Boursin Stuffed Mushrooms

Compressed Strawberry & Balsamic Crostini

Truffled Deviled Eggs

Root Beer Braised Beef Short Rib

125 per 50 pieces

Tuna Tartare Cone

with wasabi aioli

Bacon Wrapped Scallop

Mini Beef Wellington

tender filet & mushroom duxelles wrapped in puff pastry

Petit Crab Cake

with chili aioli

140 per 50 pieces

Jumbo Shrimp Cocktail

with cocktail sauce & lemon wedges

175 per 50 pieces

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BAR PACKAGES

*Priced at a minimum of 20 people per event.
These packages allow your guests to enjoy an open bar
featuring microbrew, imported & domestic beer selection,
liquor brands and assorted soft drinks and juices*

	BEER & WINE	ADD WELL BRANDS	ADD CALL BRANDS	ADD PREMIUM BRANDS
ONE HOUR	\$21	\$22	\$23	\$27
TWO HOURS	\$24	\$25	\$26	\$30
THREE HOURS	\$26	\$28	\$29	\$33
FOUR HOURS	\$28	\$31	\$32	\$38

BEER SELECTION

Avalanche, Budweiser, Bud Light, Coors, Coors Light, Corona, Michelob Ultra, Sella Artois, Shocktop, St. Pauli Girl

WINE SELECTION

*Grand Cru Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon
Chateau Ste Michelle Riesling, Beringer White Zinfandel
Leese-Fitch Pinot Noir, Reunion Malbec*

WELL BRANDS

*Czarkoff Vodka, Barton's Gin, Montezuma Tequila, Rico Bay Rum,
Early Times Bourbon, Highlands Mist Scotch*

CALL BRANDS

*Deep Eddy, Tito's, Jose Cuervo, Tanqueray, Captain Morgan
Jack Daniels, Dewars, Fireball*

PREMIUM BRANDS

*Ketle One, Grey Goose, Bombay Sapphire, Patron Silver, Makers Mark
Crown Royal, Johnnie Walker Red, Bailey's, Kahlua, Amaretto DiSaronno*

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BEER KEGS

Domestic beer \$330

Import/Microbrew beer \$385

BEVERAGE SERVICES

all room rentals include a water station

ICED TEA, LEMONADE, COFFEE

\$5 per person

CHAMPAGNE, SPARKLING CIDER TOAST

\$5 per person

In order to ensure availability, all beer keg orders require two weeks' notice.

Keg of beer holds (165) 12 oz. pours or (120) 16oz. pours.

Bartender fee of \$75 will be waived when bar revenue exceeds \$450 per bar.

We are able to accommodate special requests for beer, wine & liquor. 14 day notice required

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PRIVATE EVENTS

Heritage Eagle Bend Golf Club offers a beautiful, newly renovated 37,000 square foot Clubhouse. The Clubhouse features a spacious ballroom and rooms of all sizes for hosting any occasion from weddings and receptions, to banquets and parties, to corporate meetings and seminars. We are here to serve you and your guests and want to leave you with the highest satisfaction possible.

EVENT SPACES

ANTERO BALLROOM (3,866 SQ. FT.)

Includes a large wall-to-wall built-in dance floor, stage, state of the art laser projector and screen. The ballroom accommodates up to 200 guests with dance floor open, up to 260 guests without the dance floor and 300 guests audience style.

*\$1500 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$7000 food and beverage minimum*

HUMBOLDT ROOM (956 SQ. FT.)

Accommodates 50 guests with tables, 60 guests reception style and 70 guests audience style. The room also has an outdoor patio

*\$400 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$1200 food and beverage minimum*

PRINCETON ROOM (849 SQ. FT.)

Accommodates 40 guests with tables, 50 guests reception style and 50 guests audience style

*\$400 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$900 food and beverage minimum*

PIKES PEAK ROOM (722 SQ. FT.)

Accommodates 40 guests with tables, 50 guests reception style and 60 guests audience style. The room also has an outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.

*\$400 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$900 food and beverage minimum*

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PRIVATE EVENTS

EVENT SPACES

WINDOM ROOM (622 SQ. FT.)

*Accommodates 40 guests with tables, 50 guests reception style and 50 guests audience style. The room also has an outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.
\$400 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$900 food and beverage minimum*

PIKES PEAK & WINDOM ROOM COMBINED (1344 SQ. FT.)

*Accommodates 70 guests with tables, 100 guests reception style and 120 guests audience style. The rooms have a large outdoor balcony overlooking the Rocky Mountains, swimming pool & 18th green.
\$800 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens
\$2000 food and beverage minimum*

CRAFT ROOM (1072 SQ. FT.)

*Accommodates up to 40 guests with a variety of different setup types. The room has wood flooring, built-in counter with sink
\$150 room rental includes setup, tear-down, chairs, china, flatware, stemware and linens*

EAGLE'S NEST PATIO

*Accommodates 80 guests with tables and 180 guests reception style. The patio has gorgeous mountain views, sunshades and outdoor bistro lights
\$600 rental (up to 2 hours) includes patio furniture, table umbrellas, sunshades and bistro lights
\$1200 food and beverage minimum*

OUTDOOR CEREMONY SITE

*White wedding chairs, white wedding arch, water station
\$750 rental up to 175 guests*

CLUBHOUSE

\$7000 for rental of entire Clubhouse

All rooms include a water station



MISCELLANEOUS

ADDITIONAL ITEMS

AUDIO VISUAL PACKAGE - 100

*includes projector, screen, 1 microphone
\$25 per each additional microphone*

PODIUM - 25

PORTABLE SPEAKER & MICROPHONE - 50

PORTABLE BAR SETUP FEE + BARTENDER - 75

Additional bar is \$75. Complimentary after \$375 in sales

POLICIES & PROCEDURES

AVAILABILITY

Access to your event room for decorations and setup prior to the scheduled event is subject to availability and may incur an additional charge.

DEPOSITS, FINAL PAYMENT & CANCELLATIONS

The room rental will serve as the non-refundable deposit and will be required to hold reserved space. 50% of the estimated charges is due 30 days prior to the event. Guaranteed guests count and final payment are due 7 days prior to the event. Any event cancelled due to rain, snow or inclement weather are non-refundable but may be rescheduled based on room and date availability and the discretion of Heritage Eagle Bend Golf Club. If the event is not rescheduled, you will be responsible for estimated charges including food and beverage items, rentals if applicable and current sales tax and 23% service charge.



PROPERTY DAMAGE

Clients are responsible for any damage to Heritage Eagle Bend Golf Club property which occurs as a result of their event. Property will be inspected by HEBGC staff immediately following the event and if damage has occurred, the client is 100% responsible for any repair and/or replacement costs.

FOOD AND BEVERAGE

Under no circumstances will food and beverage will be allowed to be brought into Heritage Eagle Bend Golf Club. Wedding cakes and party favors are the only exception. No leftover food and beverage provided by Heritage Eagle Bend Golf Club may be taken out of the Clubhouse. If you or your guests fail to comply to the food and beverage policy, you may be asked to leave the premises immediately at the discretion of Heritage Eagle Bend Golf Club staff.

GUARANTEE GUESTS COUNT

A final number of guaranteed attendees must be received 7 days prior to the event date. If no guarantee is given, the expected estimated number will be charged for the guarantee, or actual number served, whichever is greater. If your guest count changes on the day of the event you will be charged for the guaranteed guest count and will incur additional per person charges if a greater number of guests attend.

DECORATIONS

*Candles are allowed on the premises as long as they are contained in glass
Hanging Decorations - Decor cannot be taped, nailed or affixed to any surface on the property
Confetti & Glitter is not allowed*



WE LOOK FORWARD TO WORKING WITH YOU ON
YOUR UPCOMING EVENT

THANK YOU

