



Thank you for your interest in Heritage Heights Golf Club. Please find our current menu packages along with some additional information. Heritage Heights can accommodate up to 135 people for tournaments, a cocktail reception, family style sit down, or buffet dinner. Numbers around 100 offer maximum flexibility for set up. Heritage Heights is a full service restaurant and provides all Food & Beverages onsite. We do not accept Food & Beverages from outside sources for our events, with the exception of wedding cakes. We are not limited to this menu and accept special requests. Kindly make your selection from the various choices and let us know the number of guests you will be inviting. You will be provided with a quote based on your menu decisions, number of guests and market prices. Enjoy your special day!

You may have a tour of our facilities by visiting:
www.heritageheightsgolf.com

Event Menu Packages

Sincerely,

Bob Metcalfe

General Manager

Heritage Heights Golf Club

519-882-0860

manager@heritageheightsgolf.com



Clubhouse Event Services

80+ Dinner Guests = Complimentary Rental

51-79 Dinner Guests = \$250 Rental

Up to 50 Dinner Guests = Reserved tables (Clubhouse is open to members and public)

We include:

- Plenty of parking
- Climate controlled dining and dance area
- Dining capacity of up to 100 guests for a sit down family style and buffet dinners or 135 for a cocktail reception
- Customized menus to suit all tastes
- Cash Bar available
- Chef and culinary team onsite

Round, Square, and Rectangular tables available free of charge.

Add on Linen Rentals: Price list available upon request.



Cocktail Reception

Each hors d'oeuvre selection serves 2 bites per person, per selection

COLD SELECTION

Iced Poached Shrimp
with rose seafood sauce

Poached Shrimp Cucumber Cups
with house-made cream cheese filling and dill sprig

Smoked Salmon Wraps
with house-made cream cheese filling, dill sprig and sugar snap peas

Blue Cheese Steak Crostini
with caramelized onion

Caprese Skewers
with grape tomato, bocconcini, fresh basil & balsamic glaze

HOT SELECTION

Crispy Vegetable Spring Rolls
with sweet chili dipping sauce

Quiche Lorraine & Quiche Florentine Minis
with swiss and bacon & swiss and spinach

Mini Beef Wellington
cuts of filet mignon, mushrooms, Gorgonzola cheese, in puffed pastry with Dijon horseradish sauce

Italian Meatballs
with house-made marinara sauce

Spicy Sausage Bites
With house-made spicy red sauce



Reception Platters

Trio of Dips & Tri-Coloured Crisps

A selection of dips-pico de gallo salsa, guacamole and fiesta dip with crisps

Cheese Platter

(1.5 oz. cheese per person)

A selection of Colby, Parsley & Onion, Monterey, Marble and Havarti cheeses with assorted crisps and garnished with green & red grapes

Fruit Platter

A selection of fresh cantelope, red & green grapes, watermelon, pineapple and strawberries with a house made creamy fruit dip

Garden Vegetable Tray & Dip

A selection of fresh broccoli, cauliflower, baby carrots, celery, peppers and mushrooms with a house-made creamy dip

Wrap Platter

A variety of 15" wraps halved with sliced dill pickles on the side

Your choice of egg salad, chicken caesar, chicken clubhouse, veggie, or ham & cheddar

Combo Platter

Cubed Old White Cheddar, crisps, green & red grapes, baby carrots, celery sticks, sliced English cucumber & house made creamy dip, and sliced dill pickles



Special Occasion Dinner

Family Style or Buffet
Minimum 20 Guests

Entrée 1

Choose 1 or 2 of the following

Roast Beef & Gravy
Roast Turkey with Herb Stuffing & Gravy
Honey Glazed Baked Ham

OR

Entrée 2

Choose 1 or 2 of the following

Poached Salmon with Lemon & Herb Beurre Blanc
Prime Rib & Au Jus
Chicken Parmesan

Accompanied with (choose one)

Roasted Baby Carrots
Broccoli and Cauliflower with Cheese Sauce
Green Beans with Roasted Garlic

And your choice of (choose one)

Oven Roasted Potatoes with Fine Herbs
Garlic Mashed Potatoes
Oven Baked Potatoes with Sour Cream & Chives
Penne alla Vodka

Choose 1 of the following to be plated and served

Roasted Butternut Squash Soup
Creamy Potato Bacon Soup
Caesar Salad
House Salad

With assorted breads & rolls

Dessert Table

(Choose up to 3)

Fresh Assorted Fruit & Dip
Assorted Cheesecakes
Apple Dumpling topped with Butterscotch Sauce & Whipped Cream
Chocolate Lava Cake
Strawberry Shortcake

Black Forest Cake



Hole in One BBQ Buffet

Minimum 20 Guests

Entrée

- 10oz. AAA Strip Loin Steak served with horseradish sauce
- 8oz. AAA Strip Loin Steak served with horseradish sauce
- 12 Bone-Full Rack BBQ Louisiana Style Ribs served with house-made BBQ sauce
- ¼ BBQ Chicken with 4 Bone BBQ Louisiana Style Rib served with house-made BBQ sauce
- ½ BBQ Chicken served house-made BBQ sauce

Accompanied with (choose A or B)

A

(Choose one)

- Caesar Salad
- House Salad

Accompanied with (choose one)

- Roasted Baby Carrots
- Broccoli and Cauliflower with Cheese Sauce
- Green Beans with Roasted Garlic
- Corn on the Cob (seasonal)

And your choice of (choose one)

- Oven Roasted Potatoes with Fine Herbs
- Garlic Mashed Potatoes
- Oven Baked Potatoes with Sour Cream & Chives

B

Accompanied with (choose 3)

- House Salad
- Caesar Salad
- Warm German Potato Salad and Bacon
- Creamy Potato Salad
- Creamy Coleslaw
- Fresh Vegetable Pasta Salad
- Creamy Macaroni Salad
- Baked Beans

With assorted breads & rolls

Dessert Table

(Choose up to 3)

- Fresh Assorted Fruit & Dip
- Assorted Cheesecakes
- Apple Dumpling topped with Butterscotch Sauce & Whipped Cream
- Chocolate Lava Cake
- Strawberry Shortcake
- Black Forest Cake



Clubhouse BBQ Buffet

Minimum 20 Guests

Heritage BBQ

8oz. BBQ house-made Classic Burger
served with lettuce, tomato, sliced onion, hot peppers, pickles, mustard, ketchup, relish, & mayo
7" Jumbo Oktoberfest Sausage
served on a warm bun with sauerkraut, fried onions and assorted mustards
7" Jumbo Schneider Hot Dog
served with fried onions, ketchup, mustard, and relish

Accompanied with (choose 3)

House Salad
Caesar Salad
Warm German potato salad and bacon
Creamy potato salad
Creamy Coleslaw
Fresh Vegetable Pasta Salad
Creamy Macaroni Salad
Baked Beans

Dessert Table

Fresh assorted fruit & dip
Assorted Squares & Cookies



Best Ball Bars

3' SUB

Assorted cold cuts;
Ham, turkey, and salami
Cheddar cheese
Shredded lettuce
Sliced tomato
Sliced red onion
Hot peppers
Sliced pickles
Butter and Mayo

WRAP PLATTER

*A variety of 15" wraps halved with sliced dill pickles on the side
Your choice of Egg Salad, Chicken Caesar, Chicken Clubhouse, Veggie, or Ham & Cheddar*

Shotgun Stations

TACO STATION

Soft taco shells and bowls
Seasoned taco beef
Shredded lettuce and cheese
Diced tomato
Fresh Salsa
Sour cream

NACHO STATION

Tri-coloured nacho chips
Seasoned beef
Sliced jalapenos
Fresh Salsa
Nacho cheese sauce
Sour cream



Bar Services

Cash Bar - The guests pay for their own beverages.

Host Bar - The host pays for all beverages consumed. Heritage Heights charges the host only for the amount of liquor consumed, per ounce, glass or bottle.

Subsidized Bar - The host pays for a portion of the drinks and the guests pay for the remainder. Eg: Ticket Bar or Toonie Bar.

Beverages

Liqueurs, Liquor (per oz)
Domestic Beer (per bottle)
Imported Beer (per bottle)
Draft Beer (per glass)
Martinis or Coolers
House Wine (per glass)
Deluxe House Wine (per glass)
Soft Drinks/Juices (per glass) \$
Bottled Water

A full wine selection is available upon request.

All food and beverage prices are taxable plus a 17% gratuity.



Terms & Conditions Highlights

Deposits: All deposits are NON-REFUNDABLE. \$250 is due at booking to guarantee the booking. The remaining projected balance is due 1 week prior to the function. Any functions containing items being billed based on consumption are required to leave a valid, pre-authorized credit card on file to cover any overages.

Food and Beverage Constraints: Due to liability insurance plus Health & Safety Regulations, all food and beverage items served must be provided by HERITAGE HEIGHTS GOLF COURSE. In addition, the removal of any and all banquet food and beverage from the premises is prohibited, with the exception of the wedding cake and dinner wine (with license).

Guaranteed Numbers: A guaranteed number of persons attending any food function is required three (3) working days (72 hours) prior to the event.

Credit Card Payments- are subject to an extra fee.