



WEDDING & EVENT OFFERINGS

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WEDDING PACKAGES



PACKAGES

These packages are customizable for any couples special day. Each unique package features Cocktail Hour Hors d'Oeuvres, Reception Dinners, Coffee and Tea, and an Open Call Bar. Please see the menu selections on the following pages.

PLATED OPTIONS

BLUE RIDGE PACKAGE	75.00
Two Display Hors d'Oeuvres	
Choice of Two Entrées, Salad, Starch and Vegetable, Dinner Rolls and Butter	
Four Hour Call Bar Call Liquor, Wine, Beer, Soda, and Juice	
VIRGINIAN PACKAGE	85.00
Two Display Hors d'Oeuvres	
Two Butler Passed Hors d'Oeuvres (<i>Tier 1 or 2</i>)	
Duet or Choice of Two Entrées, Salad, Starch and Vegetable, Dinner Rolls and Butter	
Four Hour Call Bar Call Liquor, Wine, Beer, Soda, and Juice	
GREAT OAK PACKAGE	100.00
Three Display Hors d'Oeuvres	
Three Butler Passed Hors d'Oeuvres (<i>Any tier</i>)	
Duet or Choice of Two Entrées, Salad, Starch and Vegetable, Dinner Rolls and Butter	
Four Hour Call Bar Call Liquor, Wine, Beer, Soda, and Juice	
Complimentary Champagne Toast	

BUFFET OPTIONS

KNOLL PACKAGE	80.00
Two Display Hors d'Oeuvres	
Two Salads and Two Entrées, Starch, Vegetable, Dinner Rolls and Butter	
Four Hour Call Bar Call Liquor, Wine, Beer, Soda, and Juice	
MOUNTAIN VIEW PACKAGE	100.00
Two Display Hors d'Oeuvres	
Two Butler Passed Hors d'Oeuvres (<i>Any tier</i>)	
Three Salads and Three Entrées, Starch, Vegetable, Dinner Rolls and Butter	
Four Hour Call Bar Call Liquor, Wine, Beer, Soda, and Juice	
Complimentary Champagne Toast	



COCKTAL HOUR CHOICES

BUTLER PASSED HORS D'OEUVRES

TIER ONE

Bruschetta
Vegetable Crudit  Shot
Bacon Wrapped Pineapple
Vegetable Egg Rolls with Sweet & Sour Sauce
Mini Chicken & Pepper Quesadillas
Fried Ravioli Served with a Tomato Dipping Sauce
Chicken Salad on Cucumber Slice

TIER TWO

Assorted Mini Quiche
Chicken Satay with a Peanut Dipping Sauce
Coconut Chicken Skewer
Carolina Pulled Pork and Corn Bread
Cheddar Risotto Croquette with Braised Beef
Stuffed Mushrooms with Spinach
Sriracha Chicken Meatballs
Chorizo Empanada

TIER THREE

Bacon Wrapped Scallops
Mini Maryland Crab Cakes with lemon lime Aioli
Shrimp Cocktail with a Spicy Tomato Horseradish Sauce
Shrimp Cocktail with a Tequila Lime BBQ Sauce
Beef Sirloin Satay with a Pineapple Teriyaki Glaze
Beef Barbacoa Taquito
Cozy Shrimp Spring Roll with Sweet & Sour Sauce

DISPLAY HORS D'OEUVRES

Domestic Cheese Display with an assortment of Crackers and Crisps
Fresh Fruit Display with Berry Yogurt
Fresh Vegetables Crudit s with Ranch Dip
Hot Crab Dip with Crispy Baguettes
Buffalo Chicken Dip with Crispy Baguettes
Spinach and Artichoke Dip with Crispy Baguettes
Garlic, Red Pepper and Regular Hummus with Pita Points and Vegetables



ENTRÉES, SALADS, AND SIDES

SALAD SELECTIONS

Caprese Salad
BLT Chopped Salad
House Salad with a Variety of Dressings
Penne Pasta Tossed with Sundried Tomatoes, Kalamata Olives, Fresh Herbs and Parmesan Vinaigrette Dressing
Romaine Leaves Tossed with Herb Croutons, Parmesan Cheese and Classic Caesar Dressing
Cucumber Tomato Salad with Greek Dressing and Feta Cheese

ENTRÉE SELECTIONS

Bistro Filet with Hunter Sauce or Port Wine
Bistro Filet Medallions with Mushroom Merlot
Red Wine Braised Short Ribs garnished with Rosemary
Chargrilled Salmon with a Light Pesto, Lemon Herb & Butter or Pineapple Teriyaki Glaze
Blackened Salmon with Cajun Cream Sauce
Butter Crumb Cod with Chardonnay Cream Sauce
Grilled Rosemary Chicken Breast with Sour Cherry Sauce
Pan-seared Chicken Filet with Madeira, Marsala or Piccata Sauce
Pasta Primavera with Chicken
Penne Pasta with Smoked Chicken Breast
Pork Medallions
Crab-stuffed Flounder with Lemon-Chive Butter Sauce (Upgrade charge of \$5)
Petite Filet Mignon (5oz) with Glazed Mushrooms and Peppercorn Sauce (Upgrade charge of \$5)
Broiled Lump Crab Cakes (*Upgrade charge of \$5*)

STARCH SELECTIONS

Rice Pilaf
Vegetable Risotto
Wild Mushroom Risotto
Wild Rice
Scalloped Potatoes
Garlic-Buttermilk Mashed Potatoes
Roasted Red Potatoes
Mashed Sweet Potatoes
Oven Roasted Trio Potatoes

VEGETABLE SELECTIONS

Asparagus
Baby Carrots
Broccoli Florets
Broccolini
Cauliflower Florets
Green Beans
Oven Roasted Yellow Squash & Zucchini





COCKTAIL À LA CARTE



COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES *(Recommended four pieces per person)*

Priced per piece.

TIER ONE		2.75
Bruschetta	Mini Chicken & Pepper Quesadillas	
Vegetable Crudité Shot	Vegetable Egg Rolls with Sweet & Sour Sauce	
Bacon Wrapped Pineapple	Fried Ravioli Served with a Smoked Tomato Dipping Sauce	
Chicken Salad on Cucumber Slice		
TIER TWO		3.25
Coconut Chicken Skewer	Stuffed Mushrooms with Spinach	
Sriracha Chicken Meatballs	Cheddar Risotto Croquette with Braised Beef	
Chorizo Empanada	Assorted Mini Quiche	
Carolina Pulled Pork and Corn Bread	Chicken Satay with a Peanut Dipping Sauce	
TIER THREE		3.75
Bacon Wrapped Scallops	Beef Sirloin Satay with a Pineapple Teriyaki Glaze	
Beef Barbacoa Taquito	Cozy Shrimp Spring Roll with Sweet & Sour Sauce	
Mini Maryland Crab Cakes with lemon lime Aioli	Shrimp Cocktail with a Spicy Tomato Horseradish Sauce	
	Shrimp Cocktail with a Tequila Lime BBQ Sauce	

DISPLAYED APPETIZER OPTION *(For one hour)*

Priced per person.

DISPLAY NO. 1		12.00
Domestic Cheese Display with an assortment of Crackers and Crisps		
Fresh Fruit Display with Berry Yogurt		
Fresh Vegetables Crudités with Ranch Dip		
DISPLAY NO. 2		15.00
Domestic Cheese Display with an assortment of Crackers and Crisps		
Fresh Fruit Display with Berry Yogurt		
Fresh Vegetables Crudités with Ranch Dip		
Hot Crab or Spinach and Artichoke Dip or Buffalo Chicken Dip with Crispy Baguettes		
DISPLAY NO. 3		18.00
Hot Crab or Spinach and Artichoke Dip or Buffalo Chicken Dip with Crispy Baguettes		
Napa Breads and Spread Display-import & domestic cheeses, pestos, olives, and charcuterie		





PLATED À LA CARTE



PLATED

PLATED ENTRÉES

All entrées include dinner rolls, choice of salad and selection of vegetable and starch.
Priced per person.

CHICKEN AND DUCK ENTRÉES

Chicken Marsala (mushroom & wine sauce) or Chicken Piccata (shallot & wine sauce)	29.00
Grilled Twin 4oz Rosemary Chicken Breasts with Sour Cherry Sauce	29.00
Pan-Seared Chicken Filet with Caramelized Shallots and a Light Madeira Cream Sauce	29.00
Chicken Roulade Stuffed with Goat Cheese and Sundried Tomatoes	30.00
Breast of Duckling Glazed with Ginger and Plum Sauce	34.00

SEAFOOD ENTRÉES

6oz Chargrilled Salmon with a Light Pesto or Lemon Herb & Butter or Pineapple Teriyaki Glaze	30.00
Three Jumbo Grilled Shrimp and Three Deep Sea Scallops Skewered	33.00
6oz Crab-stuffed Flounder with Lemon-Chive Butter Sauce	35.00
Twin 4oz Broiled Lump Crab Cakes	36.00
Twin 4oz Broiled Lobster- Cold Water Tails with Citrus Butter	Market Price

BEEF AND PORK ENTRÉES

7oz Bistro Filet with Port Wine Sauce or Hunter Sauce	35.00
Center Cut Filet Mignon with Glazed Mushrooms and Peppercorn Sauce	5oz filet 38.00 8oz filet 40.00
Grilled 10oz New York Strip Steak with Caramelized Onions	38.00
6oz Sliced Center Cut Pork Loin with Sweet & Sour Demi Glaze	26.00
6oz Pork Medallions with Apple Glaze	28.00



PLATED

COMBINATION ENTRÉES

4oz Grilled Chicken Breast with Madeira Cream Sauce & Three Skewered Grilled Jumbo Herb-Crusted Shrimp	34.00
4oz Grilled Rosemary Chicken Breast & 4oz Lump Crab Cake with Tartar Sauce	36.00
4oz Petite Filet Mignon with Demi Glaze or Green Peppercorn Sauce & 4oz Grilled Chicken Breast with Madeira Cream Sauce	38.00
4oz Petite Filet Mignon with Demi Glaze or Green Peppercorn Sauce & Three Skewered Grilled Jumbo Herb-Crusted Shrimp	39.00
4oz Petite Filet Mignon with Demi Glaze or Green Peppercorn Sauce & 4oz North Atlantic Salmon with Pesto Sauce	39.00
4oz Petite Filet Mignon with Demi Glaze or Green Peppercorn Sauce & 4oz Lump Crab Cake with Tartar Sauce	42.00
4oz Petite Filet Mignon with Demi Glaze or Green Peppercorn Sauce & 4oz Cold Water Lobster Tail with Melted Butter Sauce	Market Price





BUFFET À LA CARTE



BUFFETS

BUFFET

(2 Salads & 2 Hot Entrées) 34.00

(3 Salads & 3 Hot Entrées) 39.00

Includes cold salads, hot entrées, one vegetable, one starch, rolls and butter. Priced per person.

CHOICE OF COLD SALADS

Caprese Salad

BLT Chopped Salad

House Salad with a Variety of Dressings

Penne Pasta Tossed with Sundried Tomatoes, Kalamata Olives, Fresh Herbs and
Parmesan Vinaigrette Dressing

Romaine Leaves Tossed with Herb Croutons, Parmesan Cheese and Classic Caesar Dressing

Cucumber Tomato Salad with Greek Dressing and Feta Cheese

CHOICE OF HOT ENTRÉES

Bistro Filet with Hunter Sauce or Port Wine

Bistro Filet Medallions with Mushroom Merlot

Red Wine Braised Short Ribs garnished with Rosemary

Chargrilled Salmon with a Light Pesto, Lemon Herb & Butter or Pineapple Teriyaki Glaze

Blackened Salmon with Cajun Cream Sauce

Butter Crumb Cod with Chardonnay Cream Sauce

Grilled Rosemary Chicken Breast with Sour Cherry Sauce

Pan-seared Chicken Filet with Madeira, Marsala or Piccata Sauce

Pasta Primavera with Chicken

Penne Pasta with Smoked Chicken Breast

ADDITIONS

(Hand-Carved items require Carver Fee 100.00 per attendant, with *one per 100 people*)

ADD ONE 7.00
HAND-CARVED ENTRÉE

Baked Honey-glazed Ham,
Blackened Turkey Breast, or
Top Angus Round of Beef

ADD ONE 9.00
PREMIUM ENTRÉE

Hand-Carved Tenderloin of Beef
Crab Stuffed Flounder
Crab Cakes

ADD 4.00
MASHED POTATO BAR

Choice of:
Garlic, Horseradish or Sweet
Mashed Potatoes

Toppings to Include:
Sour Cream, Chives, Whipped
Butter, Cheese, Bacon





LATE NIGHT SNACK



LATE NIGHT SNACKS

Priced per person.

LATE NIGHT SNACK OPTIONS

Mini Burgers	3.95
BBQ Sliders	3.95
Mozzarella Sticks	3.50
Tater Tots	3.00





BAR PACKAGES



HOSTED BAR

HOSTED BAR

Prices are per person as well as per hour. (*Heritage Hunt is a no shot facility*)

ALL PACKAGES INCLUDE:

Heritage Hunt wine, imported and domestic beers, soft drinks, and juices.

(*Choice of two red wines and two white wines*)

BEER, WINE, SODA AND JUICE (additional hour) 6.00 (first hour) 12.00

HOUSE LIQUOR (additional hour) 7.00 (first hour) 14.00

*Aristocrat Vodka, Rum, Tequila, Gin and Whiskey,
Clan McGregor Scotch, and Ten High Bourbon.*

CALL LIQUOR (additional hour) 8.00 (first hour) 16.00

*Tito's Vodka, Jose Cuervo Tequila, Bacardi Rum,
Beefeater Gin, Jim Beam Bourbon, Dewars Scotch,
and Jack Daniels Whiskey.*

PREMIUM LIQUOR (additional hour) 9.00 (first hour) 18.00

*Grey Goose Vodka, Tequila 1800, Captain Morgan
Rum, Bombay Sapphire Gin, Makers Mark Bourbon,
Jonny Walker Red Scotch, and Crown Royal Whiskey.*



CONSUMPTION BAR

(for cash bars) 200.00

Priced per drink. *(One attendant per 100 people)*

HOUSE LIQUOR 7.00

Aristocrat Vodka, Rum, Tequila, Gin, Whiskey, Ten High Bourbon, and Clan McGregor Scotch.

CALL LIQUOR 8.00

Tito's Vodka, Jose Cuervo Tequila, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon, Dewars Scotch, and Jack Daniels Whiskey.

PREMIUM LIQUOR 9.00

Grey Goose Vodka, Tequila 1800, Captain Morgan Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Jonny Walker Red Scotch, and Crown Royal Whiskey.

HERITAGE HUNT WINE 8.00

*(Choice of two red wines and two white wines)
Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet Sauvignon, and Pinot Noir.*

IMPORT BEER 7.00

Land Shark and Stella Artois.

DOMESTIC BEER 6.00

Budweiser, Bud Light, and Michelob Ultra.

SOFT DRINKS AND JUICES 3.00

SPECIALTY OFFERINGS

CHAMPAGNE TOAST *(per person) 2.00 (per bottle) 20.00*

WINE SERVICE AVAILABLE *(per bottle) 20.00*

SODA PACKAGE *(per person) 5.00*





EVENT GUIDELINES
AND UPGRADES



RENTAL FEES

ROOM RENTAL

GREAT OAK BALLROOM (50 - 330 guests)

(Saturday) 3,000.00
(Friday or Sunday) 2,000.00
(Excludes holiday weekends)
(Per additional hour) 500.00

MARSH MANSION (20 -100 guests)

(Saturday) 1,000.00
(Friday or Sunday) 500.00
(Excludes holiday weekends)
(Per additional hour) 250.00

MOUNTAIN VIEW CARD ROOM (20 – 60 guests)

(Saturday) 750.00
(Friday or Sunday) 250.00
(Excludes holiday weekends)
(Per additional hour) 250.00

CARD ROOM AND BILLIARD ROOM
(for cocktail hour)

2,000.00
(Per additional hour) 250.00

CEREMONY FEE
(includes private ceremony space, ceremony and rehearsal coordination)

300.00
(Plus 3.00 per guest)

UPGRADE OPTIONS

Delivery fees may apply.

SATIN NAPKINS

(Per napkin) 2.00

TABLE LINENS (Depending on color, style and size per linen)

15.00-30.00

CHIAVARI CHAIRS
(colors other than the gold chiavari chairs that are included)

(Per chair) 7.00

CHAIR COVERS WITH SASH

(Per chair) 5.00

BASE PLATES/CHARGERS

(Per plate) 2.00-7.00

TENTS

pricing available upon request



BANQUET GUIDELINES

INCLUDED

- Coffee, Decaf coffee, Hot Tea, and Iced Tea Station.
- Bridal party rooms (*Two separate rooms for the groomsmen and bridesmaids to get ready in if you are having ceremony on site.*)
- Banquet tables and gold chiavari chairs.
- Gold charger plate
- High top cocktail tables.
- Glassware, Silverware, and China.
- Beveled mirror tiles for each table.
- Choice of white or ivory table linens and colored napkins.
- Staffing for your event.
- Full set-up and break-down.
- Coordination: favor and place card placement, rehearsal and wedding ceremony coordination (if applicable), wedding party introduction lineup, and formal exit.
- Cake cutting service.
- 5-hour event time. Ceremony time is separate.
- Table numbers and table stands.
- Cake stand with cake knife and server.

FOOD & BEVERAGE SERVICE FOR CATERED EVENTS

Heritage Hunt Golf and Country Club is the exclusive caterer for all social events. Wedding cakes may be brought in at no additional cost.

GUARANTEES

The Catering Department requires a guaranteed guest count no later than ten (10) business days prior to all events.

MENU

- You may utilize one of our menu packages or design your own.
- For weddings only, a complimentary menu tasting is available for up to 2 guests after contract is signed. A fee of \$25 per person will apply for additional guests.

TAXES & SERVICE FEES

All charges are subject to a 20% service charge and a 6% state sales tax.

PAYMENT

A 20% deposit is due upon signing a contract to confirm all private event spaces. The final payment is due no later than ten (10) business days prior to all events.

