



HERITAGE HUNT
G o l f & C o u n t r y C l u b

WEDDING & EVENT OFFERINGS

TABLE OF CONTENTS

WEDDING PACKAGES	3
Packages	
Hors d'Oeuvre Choices	
Main Choices	
COCKTAIL À LA CARTE	7
Butler Passed	
Displays	
PLATED À LA CARTE	9
Plated	
BUFFET À LA CARTE	12
Buffet Choices	
Additions	
LATE NIGHT SNACK	14
BAR PACKAGES	16
Hosted Bar	
Cash Bar	
EVENT GUIDELINES	19
Rental Fees and Upgrades	
Banquet Guidelines	





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 85.00

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 92.00

Two Display Hors d'Oeuvres
Two Butler Passed Hors d'Oeuvres (*Tier 1 or 2*)
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 107.00

Three Display Hors d'Oeuvres
Three Butler Passed Hors d'Oeuvres (*Any tier*)
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 88.00

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 107.00

Two Display Hors d'Oeuvres
Two Butler Passed Hors d'Oeuvres (*Any tier*)
Two Salads and Three Entrées, Starch, Vegetable, Dinner Rolls and Butter
Four Hour Call Bar | Call Liquor, Wine, Beer, Soda, and Juice
Complimentary Champagne Toast



COCKTAIL HOUR CHOICES

BUTLER PASSED HORS D'OEUVRES

TIER ONE

- Bacon Wrapped Pineapple
- Vegetable Egg Rolls with Sweet & Sour Sauce
- Stuffed Mushrooms with Spinach
- Fried Ravioli Served with a Tomato Dipping Sauce
- Chicken Salad in a Canape Cup

TIER TWO

- Assorted Mini Quiche
- Chicken Satay with a Peanut Dipping Sauce
- Coconut Chicken Skewer
- Carolina Pulled Pork and Corn Bread
- Mini Chicken & Pepper Quesadillas
- 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
- 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 Crudités 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



COCKTAIL HOUR CHOICES

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 \$8*)

Petite Filet Mignon (5oz) with Glazed Mushrooms and Peppercorn Sauce (*Upgrade charge of \$8*)

Broiled Lump Crab Cakes (*Upgrade charge of \$8*)

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 (*Additional sides \$4 pp*)

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		3.00
	Bacon Wrapped Pineapple	Vegetable Egg Rolls with Sweet & Sour Sauce
	Chicken Salad in a Canape Cup	Fried Ravioli Served with a Smoked Tomato Dipping Sauce
	Stuffed Mushrooms with Spinach	
TIER TWO		3.50
	Coconut Chicken	Mini Chicken & Pepper Quesadillas
	Chorizo Empanada	Assorted Mini Quiche
	Carolina Pulled Pork and Corn Bread	Chicken Satay with a Peanut Dipping Sauce
TIER THREE		4.00
	Bacon Wrapped Scallops	Beef Sirloin Satay with a Pineapple Teriyaki Glaze
	Mini Maryland Crab Cakes with lemon lime Aioli <i>(upgrade charge of \$1)</i>	Cozy Shrimp Spring Roll with Sweet & Sour Sauce
		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		15.00
	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		18.00
	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		21.00
	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

6 oz. Chargrilled Salmon with a Light Pesto or Lemon Herb & Butter or Pineapple Teriyaki Glaze	31.00
Blackened Salmon with Cajun Cream Sauce	31.00
Three Jumbo Grilled Shrimp and Three Deep Sea Scallops Skewered 6 oz.	33.00
Crab-stuffed Flounder with Lemon-Chive Butter Sauce	35.00
Twin 4 oz. Broiled Lump Crab Cakes	38.00
Twin 4 oz. Broiled Loster - Cold Water Tails with Citrus Butter	Market Price

BEEF AND PORK ENTRÉES

7 oz. Bistro Filet with Port Wine Sauce or Hunter Sauce	35.00
Center Cut Filet Mignon with Glazed Mushrooms and Peppercorn Sauce	5 oz. filet 35.00 8 oz. filet 41.00
Grilled 10 oz. New York Strip Steak with Caramelized Onions	40.00
6 oz. Sliced Center Cut Pork Loin with Sweet & Sour Demi Glaze	28.00
6 oz. Pork Medallions with Apple Glaze	29.00



PLATED

COMBINATION ENTRÉES

4 oz. Grilled Chicken Breast with Madeira Cream Sauce & Three Skewered Grilled Jumbo Herb-Crusted Shrimp	34.00
4 oz. Grilled Rosemary Chicken Breast & 4 oz. Lump Crab Cake with Tartar Sauce	36.00
4 oz. Petite Filet Mignon with Demi Glaze or Green Peppercorn Sauce & 4oz Grilled Chicken Breast with Madeira Cream Sauce	38.00
4 oz. Petite Filet Mignon with Demi Glaze or Green Peppercorn Sauce & Three Skewered Grilled Jumbo Herb-Crusted Shrimp	40.00
4 oz. Petite Filet Mignon with Demi Glaze or Green Peppercorn Sauce & 4 oz. North Atlantic Salmon with Pesto Sauce	40.00
4 oz. Petite Filet Mignon with Demi Glaze or Green Peppercorn Sauce & 4 oz. Lump Crab Cake with Tartar Sauce	49.00
4 oz. 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

(2 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 150.00 per attendant, with *one per 100 people*)

ADD ONE

8.00

HAND-CARVED ENTRÉE

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

ADD ONE

15.00

PREMIUM ENTRÉE

Hand-Carved Tenderloin of Beef
Crab Stuffed Flounder
Crab Cakes
(Upgrade charge of \$5)

ADD

5.00

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	4.50
BBQ Sliders	4.50
Mozzarella Sticks	4.00
Tater Tots	4.00





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	(<i>additional hour</i>) 7.00	(<i>first hour</i>) 14.00
HOUSE LIQUOR <i>Aristocrat Vodka, Rum, Tequila, Gin and Whiskey, Clan McGregor Scotch, and Ten High Bourbon.</i>	(<i>additional hour</i>) 8.00	(<i>first hour</i>) 16.00
CALL LIQUOR <i>Tito's Vodka, Jose Cuervo Tequila, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon, Dewars Scotch, and Jack Daniels Whiskey.</i>	(<i>additional hour</i>) 9.00	(<i>first hour</i>) 18.00
PREMIUM LIQUOR <i>Grey Goose Vodka, Tequila 1800, Captain Morgan Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Jonny Walker Red Scotch, and Crown Royal Whiskey.</i>	(<i>additional hour</i>) 10.00	(<i>first hour</i>) 20.00



CONSUMPTION BAR

Priced per drink. (<i>One attendant per 100 people</i>)		(<i>for cash bars</i>) 200.00
HOUSE LIQUOR		7.00
<i>Aristocrat Vodka, Rum, Tequila, Gin, Whiskey, Ten High Bourbon, and Clan McGregor Scotch.</i>		
CALL LIQUOR		8.00
<i>Tito's Vodka, Jose Cuervo Tequila, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon, Dewars Scotch, and Jack Daniels Whiskey.</i>		
PREMIUM LIQUOR		9.00
<i>Grey Goose Vodka, Tequila 1800, Captain Morgan Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Jonny Walker Red Scotch, and Crown Royal Whiskey.</i>		
HERITAGE HUNT WINE		8.00
<i>(Choice of two red wines and two white wines)</i>		
<i>Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet Sauvignon, and Pinot Noir.</i>		
IMPORT BEER		7.00
<i>Land Shark, Stella Artois, and Devil's Backbone.</i>		
DOMESTIC BEER		6.00
<i>Budweiser, Bud Light, and Michelob Ultra.</i>		
SOFT DRINKS AND JUICE		3.00
SPECIALTY OFFERINGS		
CHAMPAGNE TOAST	(<i>per person</i>) 3.50	(<i>per bottle</i>) 25.00
WINE SERVICE AVAILABLE		(<i>per bottle</i>) 25.00
SODA PACKAGE		(<i>per person</i>) 7.00
CORKAGE FEE		(<i>per bottle</i>) 20.00





EVENT GUIDELINES
AND UPGRADES



RENTAL FEES

ROOM RENTAL

GREAT OAK BALLROOM (50 - 330 guests) (Saturday) 3,500.00
(Friday or Sunday) 2,000.00
(Excludes holiday weekends)
(Per additional hour) 750.00

MARSH MANSION (20 -100 guests) (Saturday) 1,200.00
(Friday or Sunday) 800.00
(Excludes holiday weekends)
(Per additional hour) 250.00

MOUNTAIN VIEW CARD ROOM (20 – 60 guests) (Friday - Sunday) 750.00
(Per additional hour) 250.00

CARD ROOM AND BILLIARDS ROOM 2,000.00
(option for separate for cocktail hour space) (Per additional hour) 250.00

CEREMONY FEE 750.00
(includes private ceremony space, ceremony and rehearsal coordination)

UPGRADE OPTIONS

Delivery fees may apply.

SATIN NAPKINS (Per napkin) 3.00

TABLE LINENS (Depending on color, style and size per linen) 15.00-30.00

CHIAVARI CHAIRS (Per chair) 8.00
(colors other than the gold chiavari chairs that are included)

CHAIR COVERS WITH SASH (Per chair) 6.00

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. Available at 10:00 a.m.*)
- 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 fifteen (15) 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.

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 fifteen (15) business days prior to all events.

