



Highland Meadows Golf Club

Banquet Book 2008

Welcome to Highland Meadows Golf Club

Highland Meadows Golf Club is a full service facility with a staff that is here to meet your every need. Service to our members, their families, & guests is our first & utmost priority. The staff at Highland Meadows is here to serve you from the moment you come through the door until your departure from the Club. The management staff will help you plan meetings, business dinners, family dinners, wedding receptions, or any other function that you would like to host at Highland Meadows. We will walk you through every aspect of your function as well as assist with suggestions to make your function enjoyable & memorable. From the traditional outdoor griller to an elegant gourmet dinner, let us take care of the details while you relax & enjoy your special day.

Cale Gorham

Food Service Manager

419.882.7153

gorham@hmgolfclub.org

Mark Kinsey

Executive Chef

419.885.2159

Planning Details

When scheduling your event, we ask that you do so as early as possible to assure that we have adequate space for your function. All rooms are assigned based on the number of people attending each party on a scheduled date. You may, however request a particular room & every attempt will be made to honor your request.

Menu selections are required no later than two weeks in advance. A final count is due the Wednesday prior to the function & all charges will be based on the final count. If the actual attendance is greater than the final count, you will be billed accordingly. Any cancellation of functions must be made no later than one week prior to the event to avoid any charges.

Highland Meadows understands that dietary restrictions are becoming more common. Special menu requests can generally be accommodated for any group, regardless of size. Guests who are vegetarian or have health concerns should be addressed when setting the menu. When children are attending functions at Highland Meadows, menu considerations can also be addressed. We are confident that your requests can & will be accommodated to the best of our ability.

Banquet Room Accommodations

Room Rental/Set-Up Fees:

Porch Area: (seats up to 80)

Main Banquet Room: (seats up to 80)

Banquet Room 1: (seats up to 48)

Banquet Room 2: (seats up to 24 for meetings)

Room Rental/Deposit: (Non-Member Events)

1-50 ppl:	100
51-100 ppl:	150
101-150 ppl:	200
151-200+ ppl:	250

On Site Ceremony Charges:

All ceremonies performed on the premise are subject to a \$300 fee plus the cost of chair rental.

Room accommodations may vary because of setup requirements such as head tables, hors d'oeuvre tables, etc. Upon special request, Highland Meadows is able to accommodate larger groups that may utilize the Main Dining Room in addition to our banquet facilities. Approximately three hundred guests can be accommodated.

Special Touches

Chair Covers	3.50
Colored Napkins	.50
Colored Tablecloths	2
Votive Candles	.75
Hurricane Shade	3
Mirrors	2
Coat Check (for parties of 75+)	50
Ice Carvings	Market Price

Equipment Rental & Charges

Projection Screen	10
Podium with Wireless Mic	20
Additional Tables	Rental cost
Additional Chairs	Rental cost
Tent	Rental cost
DJ or Band Bookings Through Club	Rental cost

Beverage Stations

Coffee & Water	2
Coffee, Tea, & Lemonade (add fresh juice for \$1)	3
Cans of Soda (2 per person)	2

Meeting Snacks

Selection of Snack Mix & Peanuts	4
Assorted Cookies	3
Fresh Whole Fruit	3

Party hosts may provide their own cake or Highland Meadows can order one for you. There is a \$1 fee per person for bringing your own dessert.

Have the Highland Meadows staff cut your cake for you.

Groups of 25 or Less	1 per person
Groups of 26-50	25
Groups of 50-100	50
Groups of 100 or More	75

Breakfast

Continental Breakfast:

Assorted Danish, Muffins, Juice, Coffee, & Tea	7
Assorted Scones, Biscotti, Coffee, Juice & Tea	9
Add a Fresh Fruit Display	3

Breakfast Buffet: (parties of 30 or more)

Includes assorted Danishes, muffins, & a fresh seasonal fruit display.

Choice of Three: 11 Choice of Four: 13

Sausage, bacon, ham, home fries, waffles, French toast, scrambled eggs, spinach quiche, ham & onion quiche Loraine, bacon & cheddar quiche. Add a live omelet station for \$4

Plated Breakfasts: (parties of 30 or less)

Scrambled Eggs, Homefries, Bacon or Sausage, & Toast & Jelly	8
Quiche, Homefries, Toast & Jelly, & Fresh Fruit	8
French Toast, Homefries, Bacon or Sausage, & Fresh Fruit	8
Crepes (peach, strawberry, blueberry), Homefries, & Fresh Fruit	8
Eggs Benedict, Homefries, & Fresh Fruit	9

Party Ideas

Salad Buffet: A large assortment of fresh from the garden fruits & vegetables, three dressing choices, mixed greens, & rolls. Add chicken for \$2. 9

Soup & Salad Buffet: Choose two soups to accompany salad buffet. 12

Soup & Sandwich Buffet: Choose three of our sandwiches: vegetarian, tuna salad, chicken salad, BLT, ham, turkey, or roast beef. Served on wraps, croissants, or fresh baked bread. 12

Fresh Deli Buffet: Trays of assorted deli meats & cheeses, pickles, onion, tomato & lettuce. Served with coleslaw, redskin potato salad, pasta salad, assorted breads, condiments, & potato chips. 12

Tea Party (for parties up to 50): Selection of Cucumber & mint, salmon on pumpernickel, & chicken curry tea sandwiches. Buffet includes choice of soup & mini petit fores. 14

Gourmet Grill: (pick two) ½ pound burgers, chicken breast, or salmon. Served with assorted cheeses & coleslaw, brisket baked beans, assorted buns, condiments, & homemade kettle chips. 14

Italian Buffet: Caesar salad, meat lasagna, penne pasta with marinara & alfredo sauces, chicken parmesan, ratatouille, Italian style green beans, & garlic toast. 17

BBQ Buffet: Ribs, pulled pork, chicken, or brisket. Corn on the cob, corn bread, brisket baked beans, cole slaw, & potato salad. Choose 2 for 18 or 3 for 21

Grazing Stations

18

Have your guests mix & mingle as they enjoy tapas style dining. Includes cru de tes, dessert, & your choice of two hot & two cold hors d' oeuvres

Hors d' oeuvres:

Hot:

Stuffed Mushrooms
Handmade Meatballs
Pineapple Chicken Skewers
Bacon Wrapped Water Chestnuts
Spanikopita
Spring Rolls
Bacon Pineapple Shrimp Rumaki
Mini Crab Cakes (add \$1)
Scallop Rumaki
Baked Brie
Hot Artichoke Dip
Mushroom Voluvent

Cold:

Assorted Canapés
Anti Pasto Display
Fresh Fruit Display
Spinach Dip in Rye Bread Bowl
Jumbo Shrimp Cocktail (add \$2)
Imported Cheese Display
Smoked Salmon w/ Rye bread
Antipasto Skewer
Deviled Eggs
Pita, Humous, & Vegetable Display

Sauté Station: (Choose Two Pastas)

7

Mushroom Ravioli with Marinara
Lobster Ravioli with White Wine Clam Sauce
Tri Colored Tortellini w/ Red Pepper Cream Sauce
Chicken Fettuccini Alfredo
Chef Manned Station for 3 Hours:

60

Carving Stations: (Choose One, Includes Rolls & Accompanied Sauces)

6

Kobe Top Round
Turkey Breast
Glazed Ham
Prime Rib
Mediterranean Leg of Lamb
Beef Tenderloin

Add 4
Market Price
Market Price

Desserts:

Assorted Petit Fores
Assorted Pies & Cakes
Customized Cake
Chocolate Fountain (rental cost plus cost of chocolate)

Three Course Dinner:

(Menu Selections Must be Pre-Ordered)

Includes entrée, fresh selection of rolls, & choice of garden, Caesar, pub salad, or cup of soup.

Choice of Three Entrées:

Entrées Include a Starch & Vegetable.

Surf & Turf (Filet & Two Grilled Shrimp)	35
10 oz. Filet Mignon	31
New York Strip	28
Prime Rib	28
Chicken Marsala	25
Cornbread Stuffed Chicken	25
Chicken Cordon Bleu	25
Tequila Lime Chicken	25
Seafood Stuffed Salmon	26
Shrimp Scampi	27
Sea Scallops	27
Orange Roughy	27

Starches: Baked potato, roasted redskins, garlic mashed potatoes, or rice pilaf.

Vegetables: Green beans Almondine, glazed carrots, asparagus, or California medley.

Desserts: Lemon torte, New York cheesecake, pecan chocolate nut ball, or chocolate volcano.

Dinner Buffets

Choice of Two Entrées & Two Sides	19
Choice of Three Entrées & Two Sides	22

Entrées

Beef Burgundy
Sliced Brisket
Glazed Ham
Corn Bread Stuffed Chicken Breast
Tequilla Lime Chicken
Chicken Marsala
Chicken Ala King
Orange Roughy
Stuffed Salmon
Pasta Primavera

Sides

Oven-Roasted Redskins
Baked Potatoes
Rice Pilaf
Steamed Broccoli
Green Beans Almondine
Fresh Vegetable Medley
Asparagus (add \$2)

Bar

An open bar service is recommended when the member wishes to provide a full range of cocktail service to his/her guests. The bar will be stocked with a full range of house brand liquor. In addition to the House brands, you may choose to include Call or Premium selections.

House	70 per bottle
Call Brands	90 per bottle
Premium Brands	110 per bottle
Imported & Craft Beer	4 per bottle
Domestic Beer/Non-Alcoholic Beer	3 per bottle

Depending on the size & type of event, the Club Management may suggest charging the bar by the drink. The charges per drink are as follows:

Well Drink	5
Well Martini	7
Call Drink	6
Call Martini	8
Premium	8
Premium Martini	10

Wine Service

Merlot, Cabernet, Chardonnay, White Zinfandel, & Pinot Grigio.

Glass	5
Bottle	19

Highland Meadows works with a variety of wine purveyors & an off-site sommelier for any special requests you may have.

Keg Beer

Bud Light	195
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In accordance with the general rules of the state of Ohio Alcohol & Tobacco Commission, all beer, wine, & liquor served on the premises of Highland Meadows Golf Club must be purchased from the Club. We reserve the right to discontinue service to any group or guest.

Club Policies

A function at Highland Meadows may only be scheduled for direct use by a member or sponsored by a member. The person sponsoring the function assumes all liability for any & all damages caused by the people attending the function.

No food or alcohol is to be brought into or taken from the Club.

All charges must be billed to the sponsoring member.

The sponsoring member must attend the function.

Miscellaneous Charges

Along with food & beverage, there will be a 20% charge for gratuity & a 6.75% charge for sales tax. In some instances a room rental fee will be required to hold the room. This fee will act as a deposit & is non-refundable.

**Thank You for Choosing Highland Meadows Golf Club to Host
Your Function, We Look Forward to Serving You.**

7455 Erie Street
Sylvania, OH 43560
419.882.7153