



2018

Event Planning

Guide

High Meadows Golf & Country Club- Food & Beverage Department
1288 Country Club Road Roaring Gap, NC 28668 (336)-363-2622
www.highmeadowscountryclub.com

Thank You!

Thank you for considering High Meadows Golf & Country Club for your very important function. We are dedicated to providing you an exceptional dining and social experience, with the fine food and excellent service you would expect from a private club. Our facilities, amenities and services provide the ideal surroundings for any event, business or pleasure. From meetings and seminars to wedding receptions, our experienced professional staff is dedicated to making your event memorable and special.

We would consider it an honor to work with you to ensure a successful event, with every detail exactly as you desire. We hope the enclosed information will be of assistance to you as you plan your event. For additional information or assistance with booking your event, please contact the High Meadows Golf & Country Club F & B team at (336)-363-2622

Cordially,

*High Meadows Golf & Country Club
Food & Beverage Team*

Office: (336)-363-2622

Fax: (336)-363-2751

www.highmeadowscountryclub.com

Event Planning

The following information will provide a start, to begin the process of planning your event. We can provide all types of food, any style of party. We take pride in the idea that all events are special; therefore, we will do all the food and bar needs to match your theme and style. Please ask for any type of foods or style of cooking you desire.

Your event menu can be for any time of the day. At breakfast we can do something as simple as a continental breakfast to a full country buffet with fresh omelets to order. If you need a luncheon, we also can do anything from casual to the most formal affair. When the night falls and your event needs that something special, Our Club will cater to your special dining needs.

Party Prospectus

Items to consider when making your arrangements:

1. Tentative number expected to attend.
2. Menu selection.
3. Price: (including service charge and sales tax)
4. Food/Bar service: (beginning and ending time and type of bar)
5. Room Arrangements: (head table, linen color, seating, specifications, decorations, floral arrangements, displays, etc.)
6. Equipment required: (podium, microphone, piano, screen, etc.)
7. Entertainment: (Setup time space requirements, equipment needed)
8. Name, telephone number and address of the person responsible for the event and authorized to be your contact.

* High Meadows Golf & Country Club currently has Wireless high speed internet. Ask our team member to help you with any business meeting equipment rental needs.

Club Policies

Deposit: To secure a specific date for your event, we require a member sponsor. Major events such as weddings or any social event that would require all or most of the Main floor space, a deposit may be required, of up to a maximum of \$2,500 to book and hold any date. This fee is refundable less 15%, up to sixty days before the function. Inside sixty days the fee will **not** be refunded. The full deposit is applied as a credit against your final bill which will be due at the end of your event. Rooms may be reserved for special functions up to one year in advance (with deposit and member sponsor). A guaranteed number of guests to attend are required seven (7) days before any event. This will facilitate your room set up and menu preparation.

- ◆ All Class reunions must have a \$1,000.00 deposit on the day of booking. HMG&CC will not refund any amount of this deposit if the event is canceled for any reason or at any time. The \$1,000.00 will apply to the final bill and must be paid in full the day of the event.

Final Settlement: A payment of up to 50% of the estimated cost of the function may be due at least 14 days prior to the event. The remaining balance is to be paid immediately following the function. All members are asked to settle their accounts within 10 day and must settle all events within current billing cycles. We will provide an itemized accounting bill of all food, beverage, and other charges.

Booking Procedure: To ensure accurate communication of information necessary in making your event successful, we prefer you to work with one person in the planning of your event. We must be notified of meal selection, dietary restrictions, estimated number of guests, room arrangements, equipment requests and all other details no less than three weeks prior to your event. All rental items must be at the events location no later than three days before your event for proper set up.

Guarantee Policy: As you begin planning your event, you will have an idea of approximately how many guests will attend. Please keep us informed as your count goes up or down. High Meadows Golf & Country Club must be notified of the exact number of guest attending a function by 12 noon, seven (7) days prior to your event. This number will be considered your guarantee, and may not be reduced after this time. If no guarantee is received prior to deadline, we will consider your last indication of expected guests to be the guarantee. The guaranteed number is the established minimum number for billing purposes on all functions. If fewer guests attend than the number guaranteed, you will be charged for 100% of the guaranteed number.

Price Quotations: Price quotations, verbal or written, are subject to change due to fluctuation in food cost or increased cost of operation. Confirmed prices will be quoted 90 days in advance of the function.

Menu Options: Please refer to the following pages as you will find our menu suggestions.

Food and Beverages: All federal, state, and local laws pertaining to food and beverage purchases and consumption are strictly adhered to. All food and beverages must be purchased through High Meadows Golf & Country Club. No food or drinks of any kind, with the exception of ceremonial cakes, may be brought into the Club. High Meadows Golf & Country Club prepares the quantities of food and beverages based on the guaranteed number of guests, in ample amounts to ensure that all guests at the event enjoy an attractive selection of food. All food left from a function remains the property of HMG&CC. For cocktail receptions, all food provided is guaranteed for two hours. We will keep all items replenished to ensure we do not run out. After two hours, we will begin removing all items. Buffet dinners will remain replenished to ensure all guests are served. All alcoholic beverages must be served by High Meadows Golf & Country Club employees and consumed on High Meadows Golf & Country Club premises. Open beverage containers or glasses may not be taken out of the Club. No alcoholic beverages will be served to persons under the age of 21. High Meadows Golf & Country Club reserves the right to verify legal age and to discontinue the service of alcoholic beverages to any group or individual guest should personnel determine that to continue such service would not be in the best interest of the guest or the Club.

Private Property: High Meadows Golf & Country Club does not allow anything to be affixed to any walls, floors, ceilings, or room furnishings with nails, tape, staples, or any other substances. Some room furnishings may not be moved or removed. Please ask us to identify the areas for you. The host or sponsor of the event assumes responsibility for any and all damages to, or loss of property from the function room or other areas of the Club and will be billed accordingly. We ask that no rice, birdseed, or confetti be thrown on the property. There will be a \$300 clean-up fee charged to your account should this occur.

Room Assignment: Party rooms are scheduled /reserved based on expected attendance. If there is a significant change in this number, we reserve the right to assign a room more appropriate for your party, as others may be utilizing the same room prior to, or following your function.

Bar Arrangements: We can offer a variety of alcoholic beverage services for a private event. Please refer to the following pages for additional information. The club as the licensee is liable for the lawful service of any alcoholic beverages served on our premises. We reserve the right to refuse service to anyone providing alcoholic beverages to someone who cannot adequately prove they are of legal drinking age or to anyone we believe to be under the influence. Offenders will be asked to leave our premises. All North Carolina laws governing alcoholic beverages and consumption will be strictly enforced.

Taxes and Service Charge: All prices quoted will be given as inclusive or ++ (plus tax and service charge). If a price has ++ after it, you add 20% service charge and current NC state tax (6.75%) to arrive at the actual cost. All inclusive pricing has tax and service charges already included.

Rental Equipment: If a function requires that items be rented (i.e. stages, runways, champagne fountains, tables, chairs etc.) we will be happy to arrange for such items. We charge cost plus 15% handling fee along with ++.

Floral Arrangements: We do not provide flowers or other table pieces as a part of the functions pricing. We will gladly refer local florists to you.

Band, Disc Jockeys, Etc.: We keep a list of several agents and entertainers of which we can provide contact information. We do not book entertainment for any private functions that is the responsibility of the host. Please let us know the type of entertainment you have planned, as well as any special needs they may have for space or power. Smoke machines are prohibited. A copy of your contract should be provided for your file to insure proper delivery of entertainers needs.

Cakes: We do not prepare wedding cakes, or special occasion cakes, but we will be happy to refer someone to you that can assist you in this area. We welcome all occasion cakes and are glad to cut and serve cakes as needed at no additional fee.

Seating: Banquet seating will be at rounds of ten or eight people unless otherwise requested. Head table and numbered tables are available

Linens: We provide white tablecloths and napkins. A variety of other colors are available with notice which may incur an additional cost.

Seasonal outer wear: We are not responsible for items (coats, hats, purses, umbrellas, etc.) left in our cloakroom or elsewhere.

Private Club Event Hours: High Meadows Golf & Country Club is open for private events from 8 a.m. until 12 a.m. Events lasting later than 12 a.m. will need special General Manager's approval. All events that go over there scheduled time will be charged at a rate equal to \$150 per 1/2 hour. Your event may require HMG&CC to ask for or provide Security. You will be charged at the rate of no less than \$300 depending on your needs.

Private Function Agreement: To ensure quality service and avoid any misunderstanding, a written agreement is required for all private functions along with a member in good standing as a sponsor. All food and beverage sales for private functions are subject to a 20% service charge and North Carolina sales tax (6.75%). It is understood that the host or organization of any event may be held liable for all guest and their actions holding HMG&CC harmless for all or any damages, losses, bodily injury.

Room Fees: We have a set rental fee that will be waived for all member events. Any rental fees will be discussed during the planning stages of your event if needed.

Ceremony Fees: High Meadows Golf & Country Club may require a fee to be part of any Ceremony on Club property. Host of event will need to receive approval with HMG&CC for any placement and areas desired. We will be able to help with arrangements such as chairs, staging, etc. as agreed above under **rental equipment**. Fee will start at \$300 depending on your needs and location.

Smoking Policy: High Meadows Golf & Country Club is a Smoke Free facility at all times.

Dress Code: We ask our members and guest to follow a basic policy of dress that is appropriate to a Country Club. On the Main floor denim is NOT allowed at any time unless the parties theme dictates and all summer ware must include a cover up top and bottom, shirts and foot wear. As a host or hostess to an event, meeting, or get together at your club, we ask you to make participant aware of this policy. For club event the dress code will sometime be included in the advertising information. You will always be comfortable with country club casual including slacks, and a shirt.

Event Planning Notes:

Menus

Please note the following menu options are suggestions only. We are always interested in your ideas to ultimately create a truly personalized and memorable occasion. We will be glad to customize any of our packages to meet your event and dietary needs.

BON APPETIT!

Your High Meadows Golf & Country Club Team

High Meadows Golf & Country Club

Banquet Information

Breakfast Options:

All breakfast options include coffee, choice of breads, iced tea & water set-up.

Continental Breakfast...\$9.95++

Assorted Danish
Assorted Muffins
Fresh Fruit
Mini bagels

Orange Juice
Biscuits w/Sausage or Ham (add \$2.00)

Create your own breakfast buffet starting at...\$14.95++ (For 25 or more)

Includes one Main Dish, Two Meats, Two Side Dishes, Saw Mill Gravy and Fresh Fruit Bowl

Main Dishes

Scrambled eggs
Salsa & cheese eggs
Western scramble
3 Cheese scramble

French toast
Choice of quiche
Eggs Benedict (add \$3.00 per person)

Meat

Bacon
Link or Patty sausage

Ham
Sausage gravy

Side Dishes

Home fries
Traditional grits

Cheese grits
O'Brien potatoes

More Options

1. For an additional \$3.00 you may add one of the following action stations:
Made to order Omelets & Eggs station (with a variety of fillings)
Waffle station (with butter, Maple syrup & whipped cream)
2. For an additional \$2.00 you can add a tray of assorted fresh baked muffins
3. Create a plated breakfast from any of the above lists...\$13.95++
Choose 1 main dish, 1 meat, 2 side dishes
4. Orange Juice service to complete your Breakfast for \$1.95++

Meetings/Break Options

Beverage Station Break...\$5 per person per half day

****Ask about an all-day meeting special***

Includes; Coffee, iced tea, water, and canned soft drink station.

To complete your beverage breaks add;

Snack Break...\$4 per bowl from the following items

Pretzels

Goldfish mix

Dry roasted peanuts

Assorted Bar Snacks

Sweet Break you may add one of the following Trays for... \$5 per person

Assorted cookies and Brownies

Assorted dessert bars

Assorted Danish and Assorted muffins.

Optional Meetings/Break Trays

All trays are priced per person.

Vegetable Tray...\$6

An array of fresh vegetables complimented with ranch dip.

Seasonal Fresh Fruit Tray...\$6

Accompanied by yogurt dip.

Domestic & Imported Cheese Tray...\$7

To include a variety of cheeses and mustard dipping sauce with crackers.

Fresh Fruit & Cheese Tray...\$7

Something for everyone.

Anti-Pasta Tray...\$12

A classic assortment of cured meats, marinated olives, pepperoncini, cheese and crackers.

Create Your Own Lunch Buffet

All lunch buffets include a simple salad bar, warm rolls, coffee, iced tea & water.

Soup of the Day, Caesars salad bar or member salad bar may be added for an additional...\$2.00

Wedding Reception Luncheons will be priced higher due to the services required.

Create your own lunch buffet...\$15.95++ (Groups of 25 or more)

Choose 2 main dishes, 3 side dishes and 1 dessert selection.

*For each additional main dish add...\$3.00 *For each additional side dish add...\$2.00

-For each additional dessert...\$2.00

Main Hot Dishes

***Ask about other Chef's options or feel free to make your suggestion.**

Hawaiian Baked Ham w/Pineapples

Roast Pork-Loin

Chicken (BBQ, herbal or fried)

Meatloaf w/gravy

Stir-Fry (shrimp, chicken or pork)

Baked White Fish

Shrimp Creole

Shrimp & Grits

Roast Turkey, Dressing & Gravy

Chicken Parmesan

Chicken Florentine

Beef Tips & Mushrooms

Carolina Pulled BBQ

Main Cold Dish

Chicken Salad

Egg Salad

Tuna Salad

Baby Shrimp Salad

Side Dishes

Buttery Mashed Potatoes

Green Beans Almandine

Roasted Red Bliss Potatoes

Fresh Vegetable Medley

Savory Rice Pilaf

Broccoli w/Cheese Sauce

Au Gratin Potatoes

Candied Baby Carrots

Baked Pasta in Cheese Sauce

Collard Greens

Mashed Sweet Potatoes

Lemon-Pepper Asparagus

(add \$1.00 per person)

Fresh Fruit Salad

Cole Slaw

Potato Salad

Pasta Salad

Dessert Options:

Assorted Dessert Bars

Seasonal Fruit Cobbler

Banana Pudding

Assorted Cookies

Brownies

Ice Cream Sundae Bar

Other Lunch Options

Soup & Simple Salad Bar...\$13.95

Our Chef's Soup of the Day and salad bar consisting of organic salad greens, complimented by a variety of fresh garnishes, dressings, and warm rolls. Finish off your soup and salad with a cool bowl of Sherbet or Sorbet.

Deli Buffet...\$15.95

Cold Cuts -

(Roast Turkey, Baked Ham & Roast Beef)

Sliced Swiss & Cheddar Cheese

Lettuce, Tomato, Onions & Pickles

Variety of Breads & Rolls

Mustard & Mayonnaise

Potato Salad, Coleslaw & Potato Chips

Assorted Cookies & Brownies

Cook-Outs...\$15.95

- Grilled Hamburgers, Hot Dogs, Pork BBQ, or Chicken Breasts (Choice of 2)
- All condiments (Chili, Lettuce, Tomato, Pickles, Onions, Mustard, Ketchup, Cheese & Buns)
- Potato Salad, Coleslaw & Potato Chips
- Assorted Cookies & Brownies

Choice of 3 meats add \$2.00; Include Baked Beans add \$1.00

Plated Luncheons

We can prepare an array of plated lunches for any style of event or need you may have. We have successfully been involved in receptions, business meetings, family get-togethers, or lunch for your friend at the Club. Ask us about our current plated lunch menus and let us help plan your next afternoon at the Club.

Boxed Lunches, Picnic Lunches, Pool Parties or Themed Luncheons are also available upon request. We can prepare your favorite meals and serve it in a variety of settings for all ages.

Vegetarian & additional options available upon request.

Create Your Own Dinner Buffet

All dinner buffets include a salad bar, warm rolls, coffee, iced tea & water.

Soup of the Day, Caesars salad bar or Member salad bar may be added for an additional...\$2.00

Wedding Buffets start at a higher price...\$25.95++ and up depending on services required.

Create your own dinner buffet starting at \$23.95 ++

Choose 2 main dishes, 3 side dishes and 2 dessert selection.

For each additional main dish add...\$4.00 For each additional side dish add...\$2.00

Main Hot Dishes

Chicken Florentine	Grilled Pork w/Sautéed Onions
Shrimp Creole	Sliced Roast Beef Au Jus
Spiced Roasted Pork-Loin	Seafood Newburg
Garlic & Dill Baked Salmon	Baked White Fish
Fried, Herb Baked or BBQ Chicken	Shrimp Scampi Over Pasta
Beef Tips Over Noodles	Chicken Cordon Bleu
Chicken Parmesan	Teriyaki Stir-Fry (chicken or shrimp)
Roast Turkey, Stuffing & Gravy	Fried Oyster or Shrimp
Shrimp & Grits	Beef or Vegetable Lasagna

Side Dishes:

Buttery Mashed Potatoes	Collard Greens
Green Beans Amandine	Mashed Sweet Potatoes
Roasted Red Bliss Potatoes	Twice Baked Red Bliss Potatoes
Fresh Vegetable Medley	Green Peas & Pearl Onions
Savory Rice Pilaf	Risotto (of your choice)
Broccoli w/Cheese Sauce	Sweet Corn on the Cob
Au Gratin Potatoes	Lemon-Pepper Asparagus
Candied Baby Carrots	(Add \$1.00 per)
Baked Pasta in Cheese Sauce	

Desserts:

Assorted Cakes	Ice Cream Sundae Bar & Toppings
Assorted Fruit Pies	Assorted Cheese Cake
Layered Strawberry Shortcake	Assorted Dessert Squares
Seasonal Fruit Cobbler	Assorted Chocolate Cake

***Ask about Seasonal & Chef's Favorites**

Chef Attended Carving Stations

Prime Rib...\$6.00

Roast turkey...\$3.00

Baked Salmon...\$5.00

Beef tenderloin...\$8.00

Honey baked ham...\$3.00

New York Strip...\$7.00

Pork-loin...\$4.00

Top round of beef...\$4.00

Our Carving station can be added to any Buffet for the above additional price.

Chef Attended Action Stations

Our Chef attended Action station may be added to any event for the additional price listed below.

Pasta Station...\$6

Include a variety of fresh vegetables, pastas, sauces, and meats.

Stir-Fry Station...\$6

Includes a variety of vegetables, fried rice, and meats with an Asian style sauce

Mashed Potato Bar ...\$6

Mashed potatoes served with a variety of toppings including bacon, shredded cheese, gravy and more.

Shrimp and Grits station.... \$8

Stone ground grits cooked to southern perfection topped with our Chef's famous shrimp creation.

Raw Bar...Market Price

Season permitting assortment of Seafood that could include fresh oyster shucking and more.

Can be added to any event seasonally Priced NOT included with wedding receptions

Let our Team add that special flare to any occasion or room by adding one or more of our Chef Stations to your scheduled event.

HMG&CC Fun Party Packs

Let our team help you with some fun easy Parties that everyone will enjoy.

Fiesta Party Pack...\$15.95

Pack includes Make your own Chicken and Beef Fajita Bar, flour tortillas and all the fixings with grilled onions and bell peppers, refried or black beans, corn tortilla chips with assorted dips including Guacamole and sour cream. Featured Chef's choice dessert included

The Tavern Pack...\$13.95

Start it off with assorted Bar snacks, add to that Two Types of Chicken wings (we can prepare wing any way you like them), Celery & Carrot tray with both Blue cheese and Ranch dipping sauce, Hamburger Sliders dressed traditionally with mustard, grilled onions, and cheese. Add to that Chili Cheese fries. No dessert included with this package

Kids Party Pack...\$11.95

***For all kids party 12 and under with All soft drinks included**

Let the Fun begin with:

- ◆ Mini Pizzas (Cheese and Pepperoni)
- ◆ Chicken Strips with your choice of dipping sauce,
- ◆ French Fries
- ◆ Fresh Fruit Bowl
- ◆ Fresh Baked Chocolate Chip Cookies

****Add our Ice Cream Sundae Bar for \$2.00 more!***

Hot Dog Party Pack...\$10.95

For that day on the course with something simple and fast to keep your day moving, we will prepare all beef hot dogs served with our special hot dog chili, buns, diced onions, pickle relish, Cole slaw, and all the condiments needed. Baked beans or French fries, and fresh baked cookies will complete the package.

Tell us how we can make a special party pack to fit your every desire.

We welcome the opportunity to build that one of a kind FUN party just for you!

High Meadows Golf & Country Club Cocktail or Hors D'oeuvres Party Packages

We know that every event from a small dinner party, large conference, or a grand wedding is very stressful for the planner. High Meadows Golf & Country Club and its staff are here to serve all of your needs worry free. In the next few page we have given you just a start of what we can accomplish for you and your event. **As always we will be glad to meet with you to customize that one of a kind event just for you, let's get started today.**

Valley Package...\$31.95++

Our basic wedding reception with the following:

Carving Station (NOT including Prime Rib, Beef Tenderloin or Baked Salmon)
Rolls & Spreads
Fruit & Cheese Tray with Dips & Crackers
Vegetable Tray with Dips & Crackers

One more cold item (all * selections excluded)
Three Hot Items (all * selections excluded)
One Dip (all * selections excluded)
Soda, Ice Tea & Coffee

Foot Hills Package...\$41.95++

Our most popular combination:

2 Hors D'oeuvres - Butler Passed
Carving Station
Rolls & Spreads
Pasta Station
Fruit & Cheese Tray with Dips & Crackers

Vegetable Tray with Dips & Crackers
Shrimp Cocktail with Sauce & Lemons
Three Hot Items & One dip
Soda, Ice Tea & Coffee
Complimentary Bottle of House Champagne

Mountain Top Package...\$51.95++

- ◆ Three Hors D'oeuvres Butler Passed (Served until Wedding party introduced)
- ◆ Choice of any three from Carving or Actions Stations on page 14.
- ◆ Fruit, Cheese & Vegetable Display with Dips & Crackers
- ◆ Shrimp Cocktail & One Cold Selection
- ◆ Choice of Four Hot items with One Dip
- ◆ Soda, Ice Tea and Coffee
- ◆ Complimentary Bottle of House Champagne

Hors D'oeuvres Ideas

The following will be a list of some foods we can do for any special occasion. We can prepare and serve any foods you can imagine. We will meet with you and discuss your plans and needs and build that special event just for you. After menus are constructed our pricing will be based on per person++ attending or guaranteed.

Hot Hors D'oeuvres

Mini Quiche Assortment

Crab Dip

Skewered Meats

(Chicken, Pork, or Beef)

Seafood dip

Chicken Strips (fixed many ways)

Spinach & Artichoke Dip

Meatballs with Choice of Sauces

*Mini Beef Wellingtons

Spring rolls

*Clams Casino

Country Ham Biscuits

*Baby Back Ribs

Chicken Wings (Varyity of Sauces)

*Oysters Rockefeller

Spanakopita

*Bacon Wrapped Scallops

Stuffed Mushrooms

(Variety of Fillings)

*Grilled Shrimp Cocktail

Brochettes

*Mini Lamb Lollipops

Little Smokies in sauce

*Home Made Mini Crab Cakes

Empanadas

*Bacon Wrapped Shrimp

Mini Pizzas (Assorted Toppings)

Chicken Cordon Bleu bites

Brie & Raspberry Pastry Bites

Fried Vegetables

Mini Burgers /Sliders

Quesadillas (choice of fillings)

Cold Hors D'oeuvres

Shrimp Cocktail

Fresh Seasonal Fruit tray

Ham or Turkey Pinwheels

Fresh Vegetable Crudités

Crostini with Seafood Salad

Marinated Grilled Vegetable tray

Deviled Eggs

Anti Pasta Platter

Prosciutto Wwrapped seasonal melon

Relish Tray

Tea Sandwiches

Traditional Brochette

Domestic & Imported Cheese Tray

*Smoked Salmon

(With array of presentations)

Brie Canapé with spicy pecans

*Seasonal Oyster on the half shell

*Cherrystone on the half shell

Fiesta Tray with Chips & Dips

Dessert Options

Your wedding Cake is our first priority for dessert. After the cake cutting pictures are completed we will be honored to cut and serve your cake to your guests as a service to you. At that time coffee service will also be offered.

We can do an assortment of Desserts to compliment your cake:

- ◆ Chocolate dipped Strawberries...\$2 each
- ◆ Assorted truffles...\$4 per person
- ◆ Petit fours...\$5 per person

Ice Carving

Our Chef can order many types of Ice carvings to add that **WOW** factor to your event. Ask our food and beverage team about availability and pricing.

ALL events pricing subject to change and

All prices can be guaranteed 90 day before your event

All Price will be presented as ++ if not stated, which is equal to 20% service charge & current taxes, or can be quoted inclusive which will include service charge and tax.

High Meadows Golf & Country Club Event Bar Arrangements

House Beer & Wine ONLY

A selection of House Wines and Domestic Beers

Host provided Open Beer & Wine Bar

\$22.00++ for (3) Hours per person

\$7.00++ for each additional hour

Consumption Beer & Wine Bar

House Wines by the Bottle

House Wine (750 ml) \$23.00++

House Champagne (750 ml) \$26.00++

Domestic Beers - \$3.50++ per Bottle

Import Beers - \$4.50++ per Bottle

Full Open Bar

House Wines, Domestic Beers and House Liquors

House Liquor may be: Vodka, Scotch, Gin, Rum, Bourbon, Canadian Blend and Tequila

\$29.00++ for (3) three hours

\$9.00++ for each additional hour

Call Liquors may be upgraded to the above for \$5.00++ per time period

Premium Liquors may be upgraded to the above for \$9.00++ per time period.

Various arrangements may be made to make your party special from any of the bars above.

Cash Bar or even a consumption bar, where you would pay for all beverages consumed. Soft

Drinks will be priced as needed along with any Nonalcoholic punch.

Ask us today for your entire bar needs.

Wedding reception with no bar will be charged \$2.00++ per person for unlimited soft drinks

High Meadows Golf & Country Club

Banquet Luncheon Options

*All Luncheon options include warm rolls, Chef's accompanying vegetable, starch, coffee, iced tea, water set-up and Chef's dessert of the day

Organic Bibb & Boursin Salad...\$13.95

Tender Bibb lettuce topped with Boursin cheese, grape tomatoes, almonds and pickled beets dressed with raspberry vinaigrette.

Traditional Chicken Caesar Salad...\$14.95

Fresh Romaine lettuce tossed with croutons, grated Parmesan cheese garnished with tomatoes and dressed. All topped with a grilled chicken breast.

Mango Spinach Salad...\$13.95

Fresh spinach garnished with dried cranberries, candied pecans, crumbled blue cheese, mangos and a mango vinaigrette.

***Add pan-seared chicken, crab cake or salmon to above salads for \$3.00**

Trio Plate...\$13.95

Variety of fresh fruits, tuna and chicken salad with yogurt dip.

Grilled or Fried Chicken Caesar Wrap...\$13.95

Tender chicken prepared to your preference with tossed Caesars salad and tomatoes rolled in a garlic and herb tortilla.

Soup & Sandwich...\$13.95

Chef's selection of soup of the day accompanied by your choice of a sandwich.

Classic Chicken Marsala...\$15.95

Tender breast of chicken sautéed with fresh mushrooms and simmered in a rich Marsala wine sauce.

Grilled Petite Filet Mignon...\$25.95

Served with garlic mashed potatoes and lemon-pepper asparagus finished with a Port wine Demi-glace.

Pan Seared Salmon...\$19.95

Served over risotto pilaf and fresh julienned vegetables topped with a fresh fruit salsa.

***Vegetarian and additional options available upon request.**

HMG&CC Banquet Dinner Options

All Dinner options include an organic green salad with a balsamic vinaigrette, warm rolls, Chef's accompanying vegetable, starch, coffee, iced tea, water set-up, and Chef's dessert of the day.

Slow Roasted Prime Rib Au Jus...\$31.95

Herb Rubbed Filet Mignon...\$37.95

Beef Tenderloin Medallions ...\$33.95

Sliced roasted Beef Tenderloin medallions with a red wine reduction sauce.

Land & Sea ...\$37.95

A spiced and grilled petite filet mignon with homemade crab cake.

Substitute broiled lobster tail for crab cake...market price

Chicken Marsala...\$22.95

A tender breast of chicken sautéed with fresh mushrooms and simmered in a rich Marsala wine sauce.

Chicken Florentine...\$22.95

A baked breast of tender chicken with fresh creamed spinach sauce.

Atlantic Salmon...\$25.95

Pan-seared Atlantic salmon finished with a fresh fruit salsa.

Shrimp & Grits...\$25.95

Sautéed tender shrimp with onions, bell peppers, tomatoes and bacon in a spicy sherry reduction ladled over creamy cheese grits.

Crab Cakes...\$31.95

Baked jumbo lump crab cakes with our zesty remoulade sauce.

Grilled Pork Chop...\$24.95

Honey & peppercorn grilled boneless pork chop topped with Caramelized onions.

Chef's selected Vegetarian Entrees always available...\$22.95