

# Golf Outing ticket Options

## **Ticket Package \$14.50**

Includes 4 tickets per golfer which may be exchanged for a hot dog, polish sausage, chips, canned beer, seltzers, bottled pop or water

## **Individual Ticket \$3.75**

Single ticket which may be exchanged for a hot dog, polish sausage, chips, canned beer, seltzers, bottled pop or water

# Outing Breakfast

## **Coffee and Donuts \$5.00**

Assorted donuts with full coffee station available during registration opening one hour before tee off for shotgun outings

\*15% gratuity will be added to final food and beverage invoice



# Golf Outing Food Options

## **Hot Dog Package: \$8 per person**

Choice of a grilled hot dog or polish sausage, chips and a bottled water.

## **Lunch on the Turn: \$12 per person**

Italian sub, bag of chips and a cookie that will be handed out in the clubhouse throughout your outing. One per person. This option is designed to feed golfers as they golf and is packaged as a carry-out meal that can be enjoyed on the go.

(Vegetarian options available with advanced notice)

## **Outdoor Burger and Bratwurst Station**

\$18.00/person(full course outings)

*\*minimum of 72 people*

*(smaller groups will be carry-out style from the clubhouse)*

Featuring a chef grilling to order on our outdoor patio at the clubhouse and will be open for golfers to enjoy multiple times throughout the golf portion of your outing. Food service will end when golf is concluded which aids in the speed and efficiency of scoring, raffle, and prizes.

Includes the following:

- Bacon bbq cheddar burger on a pretzel bun
- Grilled bratwurst with caramelized onions
- All beef jumbo hot dogs with assorted toppings
- Bagged chips
- Chocolate chip cookies

## **Plated Meal \$16 per person**

Chargrilled chicken breast served over garlic dill mashed potatoes. Served with asparagus and lemon artichoke herb sauce. Includes house salad

\*15% gratuity will be added to final food and beverage invoice

# Buffet Options

**MINIMUM 36 PEOPLE REQUIRED**

## **PAR 3 BUFFET: \$16 PER PERSON**

Sweet chili crispy chicken bites  
Green beans with toasted almonds  
Baked mac and cheese  
Dinner rolls  
House mixed greens salad with balsamic dressing  
Cookie platter

## **PAR 4 BUFFET: \$19 PER PERSON**

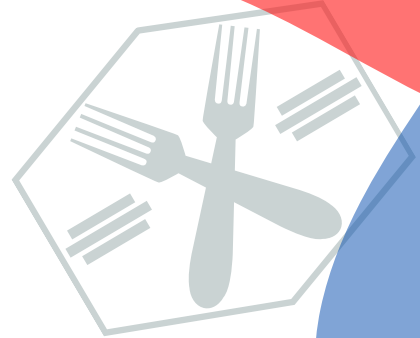
Bacon Bourbon breaded chicken breasts  
Cheese tortellini with Cajun cream sauce  
Meatballs with mushroom gravy  
Steamed vegetables  
Dinner rolls  
House mixed greens salad with balsamic dressing  
Cookie platter

## **PAR 5 BUFFET: \$28 PER PERSON**

Pan seared chicken breast with white wine sauce  
Tender smoked brisket tips with bourbon BBQ sauce  
Yukon gold mashed potatoes  
Steamed mixed vegetables  
Dinner rolls  
House mixed greens salad with balsamic dressing  
Cookie platter

\*15% gratuity will be added to final  
food and beverage invoice

**EVENTS THAT ARE NOT PART OF A GOLF OUTING ARE SUBJECT TO  
A HOURLY HALL RENTAL FEE**



## **Breakfast Buffet \$18**

- Belgium waffles with fresh strawberry, maple syrup and melted butter
- Assorted bite size quiche
- Thick cut bacon -Turkey sausage links
- Seasoned crispy fried breakfast potatoes
- Fresh fruit platter
- Cheese and cracker platter
- Assorted danish and muffins
- Price includes coffee, orange juice and tea

## **Soup and Salad Buffet \$16**

- Choice of two seasonal soups
- Chicken Caesar salad
- Michigan salad with dried fruit, berries, nuts, goat cheese and berry dressing
- Assorted rolls
- Price includes coffee, orange juice, fountain pop and tea

## **Plated Brunch \$16**

Chicken Salad Croissant sandwich served with fruit garnish and balsamic field green salad

## **Mimosa Bar \$180**

Up to 50 guests. Includes champagne, orange juice, tropical punch, cranberry juice, fresh berries, fresh mint and fresh citrus garnishes.

## **Bloody Mary Bar** (price based on quantity)

Individual Bloody Mary's that can be garnished with Worcestershire, hot sauce, horseradish, pickles, celery and lime

\*Cakes and specialty desserts are allowed to be brought in for special events but must be approved by management. It is the guests responsibility to provide disposable plates and cut/serve your own desserts. Heather Hills cake cutting and serving service for \$1.50 per person. Cake cutting service must be booked prior to the event.

\*15% gratuity will be added to  
final food and beverage  
invoice

# *Brunch Menus*

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HOURLY HALL RENTAL FEE**

# General event information

- **NON GOLF OUTING EVENTS ARE SUBJECT TO AN HOURLY ROOM RENTAL FEE**
- **GOLF OUTINGS THAT INCLUDE OUTDOOR AND CARRY-OUT FOOD PACKAGES DO NOT HAVE ACCESS TO THE BANQUET ROOM. USE OF THE BANQUET ROOM INCLUDES AN ADDITIONAL RENTAL FEE AND MUST BE APPROVED AND BOOKED PRIOR TO THE EVENT.**
- **GOLF OUTING MEALS ARE SERVED IMMEDIATELY AFTER GOLF. ANY DELAYED SERVICE TIME MUST BE SET UP AND APPROVED WITH MANAGEMENT AHEAD OF TIME**
- **A 15% GRATUITY WILL BE ADDED TO ALL FINAL FOOD AND BEVERAGE INVOICES**
- **NO OUTSIDE ALCOHOLIC BEVERAGES ARE ALLOWED TO BE BROUGHT TO ANY GOLF OR NON GOLF EVENT. THIS INCLUDES ON THE GOLF COURSE AND IN THE PARKING LOT**
- **NO OUTSIDE FOOD IS ALLOWED TO BE BROUGHT IN EXCEPT FOR CAKES AND DESSERTS APPROVED BY MANAGEMENT-PER OUR FOOD POLICY**
- **ANY OUTSIDE DESSERTS BROUGHT IN MUST PROVIDE THEIR OWN SERVING PLATES AND UTENSILS.**
- **HEATHER HILLS OFFERS A CAKE CUTTING/SERVING FEE OF \$1.50 PER PERSON AND MUST BE BOOKED AHEAD OF THE EVENT**
- **TAKE OUT BOXES WILL NOT BE GIVEN OUT DURING OR AFTER BUFFET MEALS**
- **SPECIAL DIETARY REQUEST MUST BE MADE IN ADVANCE TO GAURANTEE AVAILABILITY.**
- **DECORATIONS-ANY DECORATIONS OTHER THAN TABLE DISPLAYS MUST BE APPROVED BY MANAGEMENT. THE USE OF TACKS, COMMAND STRIPS, TAPE, AND OTHER ADHESIVES ARE NOT ALLOWED ON THE PAINTED WALLS. ALL DECORATIONS ARE THE CUSTOMERS RESPONSIBILTY TO SET UP AND REMOVE IMMEDIATELY FOLLOWING THE EVENT.**

# FOOD POLICY

## **OUTSIDE FOOD AND BEVERAGE POLICY**

**TO ENSURE THE QUALITY, SAFETY, AND CONSISTENCY OF OUR DINING EXPERIENCE, OUTSIDE FOOD AND BEVERAGES ARE NOT PERMITTED INSIDE THE RESTAURANT.**

### **THIS POLICY HELPS US:**

- **MAINTAIN PROPER FOOD SAFETY AND SANITATION STANDARDS**
- **COMPLY WITH LOCAL HEALTH REGULATIONS**
- **PROVIDE THE HIGH LEVEL OF SERVICE AND QUALITY OUR GUESTS EXPECT**
- **CONTROL UNFORESEEN NEED FOR PAPER PRODUCTS AND STAFFING**

### **EXCEPTIONS MAY BE MADE AT MANAGEMENT'S DISCRETION FOR:**

- **SPECIAL-OCCASION ITEMS (SUCH AS CAKES AND DESSERTS), WHEN APPROVED IN ADVANCE**
- **INFANT FOOD OR FORMULA**

**WE KINDLY ASK GUESTS TO ENJOY ONLY THE FOOD AND BEVERAGES PREPARED AND SERVED BY OUR KITCHEN AND BAR DURING THEIR VISIT. GUESTS WHO BRING OUTSIDE FOOD MAY BE ASKED TO REMOVE IT OR TAKE IT OUT OF THE BUILDING.**

**THANK YOU FOR YOUR UNDERSTANDING AND COOPERATION.**