



*Your Happily Ever After*

BEGINS AT HERITAGE GOLF CLUB







## *Welcome* TO HERITAGE GOLF CLUB

We are so happy you are considering Heritage Golf Club to host your special day! We offer beautiful full service private rooms and outdoor spaces with a picturesque setting for your Wedding Ceremony, Reception, Rehearsal Dinner and/or Bridal Shower.

Your wedding is as special to us as it is to your family and we work diligently to ensure everything from the service to the food and backdrop are top notch. Our experienced banquet staff is prepared to walk you through every step of customizing your day. Enclosed you will find our Wedding Packages and the services we provide to make your day perfect. In addition to these packages, we can provide you with information for hosting the events beyond your ceremony and reception. Be sure to ask about options for bridal showers and rehearsal dinners, as well as bridal party golf outings!

We look forward to helping you plan your Happily Ever After at Heritage Golf Club!









# *The Heritage Garden*

OUTDOOR CEREMONY PACKAGE: \$1,200

## INCLUDES

White Arbor Arch  
Ceremony Space for day of Ceremony  
Ceremony Space for Rehearsal  
White garden chairs  
Table & Chair Set up  
Linen for Ceremony Tables  
Day of Ceremony Coordinator

## ADDITIONAL EXPENSES

Tent Approximately \$1,000-\$2,500  
Bottled waters available- additional \$2 per person

Prices do not include 22% service charge or applicable sales tax.



# What is Included

## Professional Banquet Staff

For setup, day of decorating and of reception clean up.

## \* Color Choice Floor Length Table Linens

## Napkin Linens in Requested Fold Style

Your choice of: White or Black

## Tables, China, Flatware & Glassware

## Chiavari Chairs

## Gift, DJ & Placement Card Tables

## Heritage Centerpieces

Your choice of:

Hurricane, Votive or Floating Candles with Mirror Tiles

## Additional Votive Candle Placements

## Scheduled Food Tasting

## Onsite Bridal Suite & Groom Private Space

## Portable Dance Floor

## Reception Champagne Toast

\*Upgrades available upon request with additional fee

## **NO ROOM RENTAL FEE**







## Onsite Bridal Suite

The Bride and Bridal Party will have access to the Bridal Suite at 8:00am to eat, drink, relax and get ready for the wedding. Tables, chairs and mirrors will be provided. Hair and Makeup designers can use the space as well and the bridal party can store their belongings in our private lockers during the reception.

The Groom and Groomsmen will have access to a private space beginning 3 hours prior to the ceremony to eat, drink, relax and get ready for the wedding.

## Bridal Brunch

---

\$250 – Max 15 People

### INCLUDES

Mimosa Bar with 3 Bottle of House Champagne & a Variety of Juices

Soft Drinks, Coffee & Tea

Assorted Muffins & Danishes

Garden Salad with Balsamic & Ranch Dressings

Variety Croissant Sandwich Platter

## Groom Getaway

---

\$250 – Max 15 People

### INCLUDES

24 Bottles of Domestic Beers

Soft Drinks, Coffee & Tea

House Made Potato Chips

Buffalo Chicken Wraps

Variety Croissant Sandwich Platter

Prices do not include 22% service charge or applicable sales tax.





## Wedding Packages

### **DOUBLE EAGLE**

\$75 Per Person

Three Stationed Hors D'oeuvres  
Three Butler Passed Hors D'oeuvres  
Two Dinner Entrées

### **EAGLE**

\$65 Per Person

Two Stationed Hors D'oeuvres  
Two Butler Passed Hors D'oeuvres  
Two Dinner Entrées

### **BIRDIE**

\$60 Per Person

Two Stationed Hors D'oeuvres  
Two Dinner Entrées

### **KIDS**

Plated \$15.00

Includes Plated Dinner of Chicken Tenders,  
Macaroni n' Cheese, Fries & Applesauce.

Each Package Includes

## *A Custom Wedding Cake*

Prices do not include 22% service charge or applicable sales tax.



# Hors D'oeuvres

## Chilled

Asparagus Spears Wrapped with Boursin Bites  
Mini New England Lobster Roll  
Candied Bacon Skewers  
House (Tomato & Basil) Bruschetta  
Seared Beef Tenderloin on Crostini with Chimchurri

## Hot

Maryland Crab Cakes with Red Pepper Cream Sauce  
Crab Stuffed Mushrooms with Chipotle Aioli  
Chicken & Pineapple Skewers with Sweet 'n Sour Sauce  
Tomato & Chicken Quesadillas  
Beef Tenderloin & Pearl Onion Skewers with Balsamic Glaze  
Vegetable Spring Rolls with Mango Soy Sauce  
Short Rib Taco with Dill Sour Cream  
Spanakopita with Curry Yogurt

## Displays

### International Cheese & Fruit

A Selection of Imported and Domestic Cheese Accompanied by Fresh Seasonal Fruits and Gourmet Crackers

### Market Fresh Vegetables and Dip

The Seasons Freshest Vegetables Artfully Displayed and Served with Ranch Dipping Sauce

### Antipasto

An Elaborate Assortment of Italian Meats, Cheeses, Marinated Vegetables, Garnished with Peppers and Olives, Served with Gourmet Crackers

### House Made Hummus

Two Different House Made Hummus, Signature Plain and Red Pepper Served with Grilled Flatbreads and Assorted Vegetables

Prices do not include 22% service charge or applicable sales tax.



# Plated or Buffet Dinner

All dinners include our plated Heritage House Salad with Ranch & Italian Dressings,  
freshly baked Assorted Rolls, and Whipped Butter

## Choice of Entrees

---

### Bone-In Pork Chop

Choice of Bourbon BBQ or Maple Gastrique

### Chicken Marsala

Sautéed Portabella Mushrooms & Marsala  
Wine Sauce

### Chicken Picatta

Lemon-Caper Wine Sauce

### Roasted Pork Loin

Granny Smith Apple Chutney & Balsamic  
Reduction

### Panko-Tarragon Crusted Salmon

Citrus Cream Sauce

### Cedar-Plank Salmon

Bourbon Barbecue Sauce (GF/DF)

### Boursin Stuffed Chicken

Mushrooms, Spinach, Boursin Cheese, & Roasted  
Red Pepper Cream Sauce (GF)

### Southwestern Stuffed Bell Pepper

Black Beans, Corn, Rice, Peppers, & Onions  
topped with Cheese (V)

### Cavatappi Pasta

Marinara Sauce & Seasonal Sautéed  
Vegetables (V)

### Sliced Soy-Ginger Marinated Strip Steak

+\$6 pp

Asian Demi-Glace & Scallions (GF/DF)

### Grilled 8 Ounce Filet Mignon

+\$12 pp

Blue Cheese Butter & Red Wine  
Demi-Glace (GF)

Additional Entree Option Available for \$7 Per Person

## Starchs

---

(Choose One)

Herb Risotto (GF)

Garlic Mashed Potatoes (GF/DF)

Herb Seared Yukon Potatoes (GF/DF)

Aged Cheddar Au Gratin Potatoes (GF)

Herb Rice Pilaf (GF)

## Vegetables

---

(Choose One)

Sautéed Asparagus (GF/DF/V)

Oven Roasted Vegetable Medley (GF/DF/V)

Seasonal Selection

Sautéed French Green Beans (GF/DF/V)

Bacon Brussel Sprouts (GF/V) +\$1pp

with Balsamic Glaze

Broccoli with Hollandaise (GF/V) +\$1pp

Prices do not include 22% service charge or applicable sales tax.



# Food Tasting

You and your coordinator will schedule a private food tasting including both the Bride and Groom as well as four additional guests. We will begin planning your day of details, timeline and help touch base on final decision making.



# Finer Details

No need to worry about cold feet with Heritage.

Each wedding includes a final walkthrough with your coordinator the week of your big day.

We encourage you to bring any decorations and details for the event staff to help with setup on the day of. All weddings include a scheduled week of ceremony rehearsal and will be scheduled 30 days prior to your date.



Prices do not include 22% service charge or applicable sales tax.



# Wedding Cake

Cake Creations Boutique – 614.876.0941

Heritage Golf Club has partnered with Cake Creations Boutique to make your special day a little sweeter. As your date approaches the cake designer will set up a consultation to taste and design your perfect custom wedding cake. Included with all our wedding packages is a slice for each guest.



Prices do not include 22% service charge or applicable sales tax.



# Rehearsal Dinner

Included in your wedding package is the option to reserve a space for your rehearsal dinner. We waive any additional room rental and help plan your intimate evening.



# Cocktail Hour

With the beautiful weather your guests will be able to enjoy our wrap around terrace aligned with golf course scenery and cocktail tables.

Winter brides your guests will be ushered to an intimate cocktail hour while our staff quickly sets the reception.



Prices do not include 22% service charge or applicable sales tax.



# Picture Perfect

While your guests begin with cocktail hour we send you and your photographer off on our Heritage Golf Carts to capture your special moments as a newly wedded couple. Don't worry we'll have your appetizers and refreshments waiting for you!



# Reception

Plan the perfect party or intimate occasion!

Celebrate with your closest friends and family from first dance to final goodbyes.

As we say goodbye to you on your special night the Heritage Banquet Staff will handle cleanup so that you can enjoy your happily ever after.



Prices do not include 22% service charge or applicable sales tax.

# From the Bar

---

## Premium Liquor

Grey Goose | Tanqueray | Bacardi | Captain  
Morgan | Jack Daniels | Jameson | Maker's Mark |  
Dewars | Crown Royal | Patron Silver | Bailey's

## Call Liquor

Tito's | Beefeaters | Bacardi | Captain Morgan |  
Jim Beam | J&B | Seagram's 7 | Jose Cuervo  
Especial | Kahula

## Beer

Budweiser	Heineken
Bud Light	Heineken Light
Miller Lite	Corona
Coors Light	Corona Light
Michelob Ultra	Blue Moon
Yuengling	White Claw
Yuengling Light	

## Wine

House Merlot  
House Cabernet Sauvignon  
House Chardonnay  
House Pinot Grigio  
House Riesling  
House White Zinfandel

## Beverage Packages Per Person

---

### HERITAGE BAR PACKAGES DETERMINES LENGTH OF RECEPTION

#### Premium Liquor Package

\$38 for 4 hours | \$44 for 5 hours | \$50 for 6 hours

#### Call Liquor Package

\$33 for 4 hours | \$40 for 5 hours | \$47 for 6 hours

#### Beer & Wine Package

\$26 for 4 hours | \$35 for 5 hours | \$44 for 6 hours

#### Non-Alcoholic Package

\$11 for 4 hours | \$13 for 5 hours | \$16 for 6 hours

## Special Add Ons

---

Customized Specialty Cocktails and Draft Beer Requests

House Champagne — \$32.00 per bottle

Prices do not include 22% service charge or applicable sales tax.



# Late Night Bites

## Soft Pretzel Station | \$5 pp

Soft Pretzel Sticks served with Warm  
House Made Beer Cheese Sauce & Mustard

---

## Popcorn Station | \$5 pp

3 Flavors of Popcorn, Assorted Candy Toppings  
& Variety of Seasonings

---

## Smore Station | \$6 pp

*Private use of our Solo Stove*  
Graham Crackers, Large Marshmallows,  
Assorted Chocolates and Candies

---

## Mini Sandwich & Slider Station | \$9 pp

House Made Mini Burgers with Condiments,  
House Made Mini Chicken Sandwiches &  
House Made Chips

---

## Gourmet Coffee Station | \$4 pp

*Cordials available for an additional charge*  
Raw Cane Sugar, Whipped Cream, Cinnamon  
Sticks, Candied Citrus Peel, Shaved Chocolate  
& Gourmet Cookies

---

## Nacho Station | \$7 pp

Tri-Colored Tortilla Chips served with  
House Made Queso, Salsa, and your  
choice of Chicken or Beef

---

## Mac & Cheese Station | \$7 pp

*Add Fried Chicken +\$4pp*  
Elbow Macaroni served with Cheese  
Sauce & Jalapeno Cheese Sauce,  
Bacon Scallions & Jalapenos.

---

## Grilled Cheese & Tomato Soup Station | \$5 pp

Grilled Cheese Sandwiches served with  
Tomato Soup Shooters

---

## Pizza Station | \$5 pp

Cheese, Pepperoni and choice of one  
specialty pizza

---

## Cookie Table or Candy Buffet | \$50

Client to Provide Cookies and/or Candy,  
Heritage to Provide Platters, Dishes and  
to Setup & Maintain throughout the night

---

## Up-light Packages

Programmed to the color of your choice.

---

### Touch of Color Package | \$350

6 LED up-lights placed in just the right  
location in the ballroom for that perfect  
splash of color.

### Classic Up-light Package | \$675

12 LED up-lights are arranged in our  
ballroom for a beautifully balanced and  
vibrant effect.

### Exclusive Up-light Package | \$975

18 LED up-lights give a thorough expression  
of your signature color that includes  
welcoming up-lights in our foyer entry.

Prices do not include 22% service charge or applicable sales tax.

# Heritage Golf Club Banquet Policies

**Number of guests.** Heritage Golf Club can accommodate a maximum of 225 guests. Food and Beverage attendance counts must be received by Heritage Golf Club at least 7 days before the date of the event by noon. This number constitutes a guarantee. Payment for at least this number of guests will be required. If attendance exceeds the guarantee, the Club will make every effort to accommodate the extra number of guests with the same or comparable arrangements at the same per person charge for the event.

**Deposit and Payment.** In order to reserve the banquet facility for your upcoming event, Heritage Golf Club requires a non-refundable deposit of 25% of the estimated cost. No function is considered confirmed until this contract has been signed and the required deposit has been received by the Club. This nonrefundable deposit will be applied to the total cost of the Function. No later than 30 days prior to the Function, Member/Client will pay an additional deposit equal to 50% of the estimated cost for the Function. The remaining 25%, less the nonrefundable deposit, is due no later than seven (7) days prior to the Function. In the event of an overpayment, the Club shall issue a refund check to Member/Client for the difference within 20 days after the Function. Any outstanding amounts and any additional charges incurred with respect to the Function will be charged to Member/Client's authorized credit card. If any payment is not made when due, the Club may, at its option, deem the Function canceled, in which case cancellation charges will apply. We accept MasterCard, Visa and American Express.

**Cancellation.** In the event Member/Client cancels the Function for any reason, Club will be entitled to a cancellation fee as liquidated damages (plus service charges and applicable taxes) at the time of cancellation as follows:

More than 121 days prior to the Function	-	40% of the Estimated Cost
120 days to 90 days prior to the Function	-	50% of the Estimated Cost
89 days to 45 days prior to the Function	-	75% of the Estimated Cost
Less than 45 days prior to the Function	-	90% of the Estimated Cost

**Alcohol Policy.** The Club is licensed by the State of Ohio to sell and serve alcoholic beverages. We expressly reserve the right to refuse to sell or serve any guest when, in the Club's sole judgment, such sale or service would constitute an infraction of Ohio laws or regulations. No alcoholic beverages are permitted to be brought onto or taken off Club property. Heritage Golf Club does not offer shots for wedding receptions.

**Entertainment.** Provisions for entertainment of any type are the responsibility of the guest. Entertainment must end no later than 12:00 am. Entertainment is required to stay within certain volume limits to avoid disturbing other functions. Entertainment may not use "Smoke/Fog Machines" anywhere in the building. The Client must obtain prior approval from the Club for all activities which are planned for the Event.

**Menu selections/Guarantees.** Selections must be made no later than 30 days before your function. Any changes after this time must be submitted in writing, and will be accommodated if at all possible. Vegetarian entrees are available at no additional charge. The host must provide Heritage with the number of each entree selected by noon 7 business days before the event. It is the responsibility of the host to issue place cards for entree selection identification if two or more entrees are selected. Prices are subject to change. No outside food or beverage (with the exception of specialty cakes) may be brought onto Club property, nor may any food or beverage be removed from the Club. Pricing is guaranteed 90 days prior to any function date.

**Room set up.** Heritage will provide round tables, complimentary choice of colored full length polyester tablecloths, white or black napkins, and all service ware. Also included in the set up is a portable dance floor, which accommodates groups of any size. Heritage will provide appropriate tables for escort cards, gifts, DJ, and other tables requested. Optional Centerpieces are included which include a hurricane, white tapered candle, and mirror. We can provide the silver framed table numbers, cake knife and server, champagne flutes and card container if desired at no additional expense. Heritage is responsible for set up of the banquet room. Heritage is not responsible for items left after the conclusion of the event.



**Damage and liability.** The Client shall be responsible for any damage or loss to the Club, Club's grounds, equipment or property caused by the negligence or intentional conduct of any participant or guest of the Client. The Club is not responsible for any damage or loss of property or articles. Glitter, confetti, rice or bird seed, loose silk petals, and sparklers will not be permitted on the property. Any helium balloons must be anchored down. No tape or tacks can be used on the walls, windows, doors, or ceiling. We reserve the right to assess a cleaning fee for any extensive cleaning required after your event. The Client agrees to and shall hold Heritage harmless for, from and against any and all claims, actions, damages, liabilities and expenses for loss of life, personal injury, or damage to property arising, directly or indirectly, from or out of the Event. Repair and/or replacement costs for damages caused by participants or guests of the client will be billed to the Client and shall be paid within 10 days thereafter.

**Room Rental/Event Fee.** For Saturday evening events, to utilize the entire Clubhouse, room rental is \$1,500. During January, February, March, April, and November room rental is negotiable.

**Minimum for Saturdays; May—October is \$12,000**

Minimums do not include service charge or tax. Room rental, ceremony fee, and all miscellaneous fees apply towards minimum.

**Tax and service charge.** All food and beverage purchases as well as room and equipment rentals are subject to an automatic 22% service charge, as well as state and local tax. If your group is tax exempt, we must have a copy of your Ohio State Tax exempt certificate on file prior to your event.

**Miscellaneous Provisions.** The person executing this agreement as the Client expressly represents that he or she is twenty one (21) years of age, is and shall be responsible for full, complete and timely payment and performance of all obligations of the Client under this agreement. When the Event is for an organization, corporation, an unincorporated association, partnership or other legal entity, this agreement shall also be binding on such entity, its successors and assigns. All reservations and agreements are subject to the rules and regulations of Heritage Golf Club. No oral or previous written instructions shall be a part of this agreement unless so stated in this agreement. No Event shall be confirmed until the required deposit has been paid and this agreement along with the signed contract had been signed by both the client and an authorized representative of the Club. In order for the club to satisfy all of its guests, no Event will be permitted to exceed the time specified without the Club's written approval. Heritage Golf Club is a non smoking facility (outdoor space is permitted for smokers).

## Dress Code

Our Members and Guests are expected to maintain the traditional image of Heritage Golf Club by observing the Dress Code, while on the Golf Course, Driving Range, Academy, or in the Pub and Clubhouse. **Gentlemen's** shirts must have a collar and sleeves. Shirts must remain tucked in at all times. No denim or cargo shorts are permitted. Mock turtleneck shirt collars must be a minimum of 1 1/4 inches. Shorts must be mid-length.

**Women** may wear dresses, skirts, mid-length shorts, slacks and a proper golf shirt, with or without a collar. Hats must be worn properly and **Men** must remove hats in the Grill Room. **Juniors** are expected to follow the standard dress code, as well.

**Unacceptable Attire:** bathing suits, bathing suit "look-a-likes," jogging suits or shorts, mesh "coaching" shorts, casual "cargo" shorts or pants, tennis dresses, tank tops or cut-offs. **Jeans or denim of any kind may not be worn at any time on the Golf Course.**

**Clubhouse & Heritage Pub Dress Code:** Denim trousers of a conservative nature are permitted only within the Clubhouse & Heritage Pub. Baggy, sloppy or "worn" styles will not be permitted. Shoes must be worn at all times.

This dress code is mandatory for all Players and their Guests. Improperly dressed Players will be asked to change before playing. If you are in doubt concerning your attire for the Golf Course or Clubhouse, please call a Member of Heritage management before your tee time or dining reservation.

**Non-Metal Soft Spikes:** Heritage Golf Club has "non-metal spike" golf shoe policy in order to preserve the playability of our greens. Our locker room staff will change shoes to soft spikes for a nominal fee. Tennis or any similar shoes are also acceptable.

**Warning |** Certain Non-metal spikes are made from materials which may cause slipping under certain circumstances. To minimize the risk of slipping and falling, exercise caution when walking on wet or oily wood, wet and/or steep slopes, dry grass or on hard smooth surfaces such as, but not limited to: ice, rocks, railroad ties, concrete, tile, marble and hardwood floors.



*Schedule a Tour Today!*

614.684.7112

WWW.HERITAGEGC.COM

3525 Heritage Club Drive  
Hilliard, OH 43026

Some restrictions apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 330361116 NP