

HERITAGE BAY GOLF & COUNTRY CLUB

10154 Heritage Bay Blvd. Naples, Florida 34120 | 239-384-6166 | www.golfheritagebay.com



HERITAGE BAY
GOLF & COUNTRY CLUB

FEATURES

- Award-winning Venue
- Private Dressing Rooms for Women & Men
- Light Complimentary Bridal Brunch or Lunch
- Exclusive Use Of Property*
- Indoor & Outdoor* Event Space
- Initial Tour of Clubhouse & Surrounding Grounds
- Complimentary Round Of Golf On Our 27-Hole Lewis Azinger Designed Championship Golf Course*
- Seating Chart & Room Layout Assistance
- Unlimited Contact With Hospitable Catering Manager/Venue Coordinator
- Complete Customized Package & Proposal
- Rehearsal Assistance
- Complimentary Mahogany Wood Dance Floor
- Lakeside Gazebo Dressed With Lush White Linen
- Manicured Wedding Lawn
- Complimentary White Garden Folding Chairs
- Complimentary Butler Passed Hors d'Oeuvres for Cocktail Hour
- Professional Cake Cutting At No Additional Charge
- Basic Floor-Length Linen & Napkins
- Preferred Vendor List & Special Vendor Pricing

**based up availability and offered only during the off season months of May-October.*

**For more information,
please contact:**

Samantha Oman, CWP
Banquets & Catering Manager
Events & Activities Director
(239)384-6166
samanthaw@golfheritagebay.com
10154 Heritage Bay Boulevard
Naples, Florida 34120



LAKESIDE GAZEBO WEDDING



INCLUSIVE WITH OUR CEREMONY PACKAGE

- Use Of Ceremony Site For Rehearsal & Wedding Day
- Lush White Gazebo Draping
- White Garden Folding Chairs for 120 Guest
- Theater Style Ceremony Seating
- Complimentary Setup & Breakdown
- Unity Table + Floor Length Linen
- Complimentary Water Station
- Access to Private Dressing Room for Men & Women
- Light Complimentary Bridal Brunch or Lunch for up to 16 people

SITE FEE

INQUIRE FOR MORE INFORMATION

PRICE FOR UP TO 120 GUESTS
*\$4 FOR EACH ADDITIONAL GUEST

PACKAGE STARTING PRICE BEFORE 7% TAX & 22% GRATUITY
ADDITIONAL CHAIRS AVAILABLE ON PER PERSON PRICE FOR PARTIES OVER 120

BAR, COCKTAILS & APPETIZERS

BEVERAGE & BAR

For Adults 21 Years of Age or Older

All of our packages include an Open Call Bar for 5 consecutive hours. *For the safety of our guests, shots are not included.*

5 HOUR CALL OPEN BAR | INCLUDED

Basic Call Cocktails - Liquors Featured: Absolute, Titos, Stoli, Canadian Club, Jack Daniels, Jim Beam, Tanqueray, Beekeepers, Captain Morgan, Bacardi, Malibu, Jose Cuervo Gold, Dewars, Jameson and more.

All House Red & White Wines, Draft Beer and Domestic Bottled Beer is included.

Unlimited Soft Beverages, Iced Tea and Coffee

Complimentary House Champagne Toast

PREMIUM BAR

Basic Call Cocktails - Featuring Premier Liquors - Grey Goose, Chopin, Crown Royal, Bombay Sapphire, Makers Mark, Basil Hayden, Botran, Patron Silver, Chivas, Johnny Walker Black, Glenlivet, Hennessy, Courvoisier, and more. Includes All House Wine, Draft Beer, Domestic & Imported Bottled Beer.

SIGNATURE COCKTAIL

Select two of your favorite cocktails to be featured as a signature drink, all night long!

SATELLITE BAR

Turn our outside terrace into a bar or remote location into a full service bar lounge for cocktail hour or even your reception! Includes professional bartender.

COCKTAIL HOUR BUTLER PASSED HORS D'OEUVRES STATIONED APPETIZERS

All of our packages include 1 Hour of Butler Passed Appetizers | Choose Any 3 Options

CHOOSE 3 APPETIZERS:

- Petite Vegetable Egg Rolls (V)
- Spanakopita Triangles (V)
- Spinach & Feta Wild Mushrooms Tartlet (V)
- Raspberry & Brie Rolls (V)
- Cucumber & Dill Boursin Bites (V)
- Prosciutto and Melon Skewer (V)
- Petite Caprese Skewer (V)
- Seasonal Fresh Fruit Display (V)
- Vegetable Crudit  or Roasted Baby Vegetable Display (V)
- Parmesan Arancini Bites with Marinara Sauce
- Butternut Squash Arancini with Cranberry Cream Sauce
- Petite Chicken Cordon Bleu
- Boneless Buffalo Chicken Wings
- Southwestern Chicken Empanada
- Chicken and Cheese Quesadilla Cone
- Petite Beef Wellingtons
- Italian Meatballs with Marinara and Parmesan
- Mongolian Teriyaki Beef Skewer with Sesame
- Pigs-N-Blanket with Ground Mustard
- Philly Cheesesteak Spring Roll
- Herb Crusted Beef Tenderloin Crostini with Boursin*
- Petite Crab Cakes with Cajun Remoulade
- Bacon Wrapped Scallops
- Crab Rangoon's with Raspberry Sauce
- Teriyaki Glazed Grilled Shrimp Skewer
- Coconut Shrimp with Pineapple Sweet Chili Sauce
- Cocktail Shrimp with Blood Mary Cocktail Sauce*
- Lobster Fontina Mac & Cheese Bite*
- Charcuterie Display | Assorted Cheese & Dried Meats*
- Shrimp Cocktail Display*



PALMS PREMIER PACKAGE

PREMIER SALAD SELECTION

CHOOSE 1 | Served with Warm Rolls & Butter

The Wedding Salad

Cucumber Wrapped Artisan Greens, Grape Tomatoes, Black Olives, Radish, and Carrots with Citrus Herb Vinaigrette

Classic Caesar | Romaine Lettuce with Caesar Dressing, Garlic Croutons and Parmesan Cheese | Try it Grilled!

Wedge Salad | Choice of Ranch or Bleu Cheese Dressing

Iceberg Lettuce Wedge, Crispy Bacon, Grape Tomatoes, Red Onion, and Bleu Cheese Crumbles or Cheddar Cheese.

Caprese | Vine Ripened Tomatoes, Fresh Mozzarella, Aged Balsamic, Extra Virgin Olive Oil and Sweet Basil

Baby Spinach & Gorgonzola | Crispy Bacon, Toasted Pecans, Grape Tomatoes and Raspberry Vinaigrette

Fresh Floridian | Choice of Raspberry or Citrus Herb Vinaigrette

Mixed Baby Greens, Cucumbers, Tomatoes, Candied Pecans, Mandarin Oranges, Strawberries, and Julienne Carrots

SURF & TURF ENTREE

Please choose from 2 of the entrée options listed below.

Gluten Free, Vegetarian, etc. items are available upon request.

CHOOSE ONE OPTION:

Wagyu Beef Short Rib | Slow Braised in Cabernet Wine Reduction

Filet Mignon* | House-made Steakhouse Seasoning

Beef Tenderloin Medallions* | Rosemary & Garlic Seared

Veal Tenderloin Medallions* | Rosemary & Garlic Seared

*Finishing Selections | *Creamy Peppercorn Brandy Sauce, Pinot Noir Sauce, Port Wine Pan Sauce, Blackberry Cabernet Sauce, Blue Cheese & Caramelized Onions, House-made Steak Sauce, Garlic & Herb Hotel Butter, or Steakhouse Onions & Mushrooms*

CHOOSE ONE OPTION:

Maine Lobster Tail | Broiled with with Garlic & Herb Butter

Crab Stuffed Shrimp | Finished with Citrus Aioli

Blue Crab Cakes | Finished with Lemon & Herbs

Chilean Seabass | Miso Ginger or Citrus Beurre Blanc

Selection of: Grouper, Snapper, Salmon, Trout or Gulf Shrimp

Traditional | Finished with Lemon Beurre Blanc or Brown Butter

Lemon & Dill | Finished in a Lemon & Dill Cream Sauce

Bronzed | Broiled and Finished in a Citrus Brown Butter

Crusted | Herb & Garlic Breadcrumbs with Fresh Lemon

Almandine | Brown Butter Lemon Sauce & Toasted Almonds

Savannah | Finished with Peach Citrus Sauce

Tropical Fruit | Grilled & Topped with House-Made Fruit Salsa

PAIRINGS

CHOOSE 1:

Garlic & Herb Whipped Potatoes

Au Gratin Potatoes

Rosemary Roasted Fingerling Potatoes

Red Bliss Potatoes *with Garlic & Herbs*

Sweet Potato Casserole

Parmesan & Herb Risotto

Italian Farro with Feta & Apricot

Traditional Rice Pilaf

CHOOSE 1:

Grilled Vegetable Medley

Lemon Grilled Asparagus

Sea Salt Steamed Broccolini

Orange & Ginger Glazed Carrots

Green Beans *with Garlic & Bacon*

Oven Roasted Baby Vegetables

Balsamic Glazed Brussel Sprouts



PACKAGES BEGIN AT \$125 PER PERSON

PRICING BASED OFF OF ADULTS 21 & OVER. YOUNG ADULTS & CHILDREN'S PRICES ARE AVAILABLE UPON REQUEST
7% TAX & 22% GRATUITY APPLIED TO ALL PACKAGES

DELUXE DUO PACKAGE

DELUXE SALAD SELECTION

CHOOSE 1 | Served with Warm Rolls & Butter

The Wedding Salad

Cucumber Wrapped Artisan Greens, Grape Tomatoes, Black Olives, Radish, and Carrots with Citrus Herb Vinaigrette

Classic Caesar | Romaine Lettuce with Caesar Dressing, Garlic Croutons and Parmesan Cheese | Try it Grilled!

Wedge Salad | Choice of Ranch or Bleu Cheese Dressing

Iceberg Lettuce Wedge, Crispy Bacon, Grape Tomatoes, Red Onion, and Bleu Cheese Crumbles or Cheddar Cheese.

Baby Spinach & Gorgonzola | Crispy Bacon, Toasted Pecans, Grape Tomatoes and Raspberry Vinaigrette

DELUXE DUO ENTRÉE

Please choose from 2 of the entrée options listed below.

Gluten Free, Vegetarian, etc. items are available upon request.

PROTEIN | CHOOSE TWO OPTIONS

CHOOSE ONE OPTION:

Beef Short Rib | Braised in Cabernet Wine Reduction

Sirloin Oscar | Crabmeat, Asparagus & Hollandaise Sauce

Petite Filet Medallion* | Rosemary & Garlic Seared

Petite NY Steak* | House-made Steakhouse Seasoning

*Finishing Selections | *Creamy Peppercorn Brandy Sauce, Pinot Noir Sauce, Port Wine Pan Sauce, Blackberry Cabernet Sauce, Blue Cheese & Caramelized Onions, House-made Steak Sauce, Garlic & Herb Hotel Butter, or Steakhouse Onions & Mushrooms*

CHOOSE ONE OPTION:

CHICKEN BREAST | Choose your preparation style!

Pesto Crusted | Lemon Beurre Blanc or Sundried Tomato Sauce

Cordon Bleu | Stuffed with Ham & Cheese with Supreme Sauce

Creamy Tuscan | Topped with Goat Cheese, Spinach, and Tomatoes

Piccata | Finished with Lemon Caper Butter Sauce

Marsala | Topped with House-made Mushroom Marsala Sauce

Caprese | Tomatoes, Mozzarella, Balsamic, Olive Oil and Sweet Basil

SEAFOOD PROTEIN | Choose your preparation style:

Selection of: Grouper, Snapper, Salmon, Trout or Gulf Shrimp

Traditional | Finished with Lemon Beurre Blanc or Brown Butter

Lemon & Dill | Finished in a Lemon & Dill Cream Sauce

Bronzed | Broiled and Finished in a Citrus Brown Butter

Crusted | Herb & Garlic Breadcrumbs with Fresh Lemon

Almandine | Brown Butter Lemon Sauce & Toasted Almonds

Savannah | Finished with Peach Citrus Sauce

Tropical Fruit | Grilled & Topped with House-Made Fruit Salsa

PAIRINGS

CHOOSE 1:

Garlic & Herb Whipped Potatoes

Red Bliss Potatoes *with Garlic & Herbs*

Sweet Potato Casserole

Traditional Rice Pilaf

CHOOSE 1:

Grilled Vegetable Medley

Lemon Grilled Asparagus

Sea Salt Steamed Broccolini

Orange & Ginger Glazed Carrots

Green Beans *with Garlic & Bacon*



PACKAGES BEGIN AT \$125 PER PERSON

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7% TAX & 22% GRATUITY APPLIED TO ALL PACKAGES

CHOICE PACKAGE

CHOICE PACKAGE SALAD SELECTION

CHOOSE 1 | Served with Warm Rolls & Butter

The Wedding Salad

Cucumber Wrapped Artisan Greens, Grape Tomatoes, Black Olives, Radish, and Carrots with Citrus Herb Vinaigrette

Classic Caesar | Romaine Lettuce with Caesar Dressing, Garlic Croutons and Parmesan Cheese | Try it Grilled!

Wedge Salad | Choice of Ranch or Bleu Cheese Dressing

Iceberg Lettuce Wedge, Crispy Bacon, Grape Tomatoes, Red Onion, and Bleu Cheese Crumbles or Cheddar Cheese.

Baby Spinach & Gorgonzola | Crispy Bacon, Toasted Pecans, Grape Tomatoes and Raspberry Vinaigrette

CHOICE PACKAGE ENTRÉE

Please choose from 2 of the entrée options listed below.

Gluten Free, Vegetarian, etc. items are available upon request.

BEEF OPTION:

Beef Short Rib | Braised in Cabernet Wine Reduction

Sirloin Oscar | Crabmeat, Asparagus & Hollandaise Sauce

Petite Filet Medallion* | Rosemary & Garlic Seared

Petite NY Steak* | House-made Steakhouse Seasoning

*Finishing Selections | *Creamy Peppercorn Brandy Sauce, Pinot Noir Sauce, Port Wine Pan Sauce, Blackberry Cabernet Sauce, Blue Cheese & Caramelized Onions, House-made Steak Sauce, Garlic & Herb Hotel Butter, or Steakhouse Onions & Mushrooms*

CHICKEN BREAST OPTION:

Pesto Crusted | Lemon Beurre Blanc or Sun-Dried Tomato Sauce

Chicken Cordon Bleu | Stuffed with Ham & Cheese with Supreme Sauce

Creamy Tuscan | Topped with Goat Cheese, Spinach, and Tomatoes

Piccata | Finished with Lemon Caper Butter Sauce

Marsala | Topped with House-made Mushroom Marsala Sauce

Caprese | Tomatoes, Mozzarella, Balsamic, Olive Oil and Sweet Basil

SEAFOOD OPTION:

Selection of: Grouper, Snapper, Salmon, Trout or Gulf Shrimp

Traditional | Finished with Lemon Beurre Blanc or Brown Butter

Lemon & Dill | Finished in a Lemon & Dill Cream Sauce

Bronzed | Broiled and Finished in a Citrus Brown Butter

Crusted | Herb & Garlic Breadcrumbs with Fresh Lemon

Almandine | Brown Butter Lemon Sauce & Toasted Almonds

Savannah | Finished with Peach Citrus Sauce

Tropical Fruit | Grilled & Topped with House-Made Fruit Salsa

VEGETARIAN OPTIONS:

Eggplant Parmesan | Served over Angel Hair Pasta

Stuffed Mushroom | Spinach, Feta, Balsamic Drizzle & Fresh Herbs

Portobello Steak | Rosemary & Garlic Seared

PAIRINGS

CHOOSE 1:

Garlic & Herb Whipped Potatoes

Red Bliss Potatoes *with Garlic & Herbs*

Sweet Potato Casserole

Traditional Rice Pilaf

CHOOSE 1:

Grilled Vegetable Medley

Lemon Grilled Asparagus

Sea Salt Steamed Broccolini

Orange & Ginger Glazed Carrots

Green Beans *with Garlic & Bacon*



PACKAGES BEGIN AT \$125 PER PERSON

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TRADITIONAL PACKAGE

TRADITIONAL SALAD SELECTION

CHOOSE 1 | Served with Warm Rolls & Butter

The Wedding Salad

Cucumber Wrapped Artisan Greens, Grape Tomatoes, Black Olives, Radish, and Carrots with Citrus Herb Vinaigrette

Classic Caesar | Romaine Lettuce with Caesar Dressing, Garlic Croutons and Parmesan Cheese | Try it Grilled!

Baby Spinach & Gorgonzola | Crispy Bacon, Toasted Pecans, Grape Tomatoes and Raspberry Vinaigrette

TRADITIONAL PACKAGE ENTRÉE

Gluten Free, Vegetarian, etc. items are available upon request.

PROTEIN | CHOOSE ONE OPTION

CHICKEN BREAST | Choose your preparation style!

Pesto Crusted | Lemon Beurre Blanc or Sundried Tomato Sauce

Cordon Bleu | Stuffed with Ham & Cheese with Supreme Sauce

Creamy Tuscan | Topped with Goat Cheese, Spinach, and Tomatoes

Piccata | Finished with Lemon Caper Butter Sauce

Marsala | Topped with House-made Mushroom Marsala Sauce

Caprese | Tomatoes, Mozzarella, Balsamic, Olive Oil and Sweet Basil

PAIRINGS

CHOOSE 1:

Garlic & Herb Whipped Potatoes

Red Bliss Potatoes *with Garlic & Herbs*

Sweet Potato Casserole

Traditional Rice Pilaf

CHOOSE 1:

Grilled Vegetable Medley

Lemon Grilled Asparagus

Sea Salt Steamed Broccolini

Orange & Ginger Glazed Carrots

Green Beans *with Garlic & Bacon*

PACKAGES BEGIN AT \$125 PER PERSON

PRICING BASED OFF OF ADULTS 21 & OVER, YOUNG ADULTS & CHILDREN'S PRICES ARE AVAILABLE UPON REQUEST
7% TAX & 22% GRATUITY APPLIED TO ALL PACKAGES



GRAND BUFFET PACKAGE

PREMIER SALAD SELECTION

CHOOSE 1 | Served with Warm Rolls & Butter

The Wedding Salad

Cucumber Wrapped Artisan Greens, Grape Tomatoes, Black Olives, Radish, and Carrots with Citrus Herb Vinaigrette

Classic Caesar | Romaine Lettuce with Caesar Dressing, Garlic Croutons and Parmesan Cheese | Try it Grilled!

Wedge Salad | Choice of Ranch or Bleu Cheese Dressing

Iceberg Lettuce Wedge, Crispy Bacon, Grape Tomatoes, Red Onion, and Bleu Cheese Crumbles or Cheddar Cheese.

Caprese | Vine Ripened Tomatoes, Fresh Mozzarella, Aged Balsamic, Extra Virgin Olive Oil and Sweet Basil

Baby Spinach & Gorgonzola | Crisply Bacon, Toasted Pecans, Grape Tomatoes and Raspberry Vinaigrette

Fresh Floridian | Choice of Raspberry or Citrus Herb Vinaigrette

Mixed Baby Greens, Cucumbers, Tomatoes, Candied Pecans, Mandarin Oranges, Strawberries, and Julienne Carrots

GRAND BUFFET ENTREE

CARVING OPTION | SELECT ONE

Prime Rib | Slow Roasted with Au Jus and Cream Of Horseradish Sauce

Beef NY Striploin | Cream of Horseradish Sauce and Pinot Noir Sauce

Beef Tenderloin* | Cream of Horseradish and Cabernet Sauce

Roasted Pork Loin Porchetta | Served with Pork Jus Reduction

Chicken Roulade Stuffed with Pecan Dressing | Cranberry Orange Relish

Roasted Side of Salmon | Tropical Fruit Salsa and Tartar Sauce

**Additional \$8 per person*

CHICKEN BREAST OPTION | SELECT ONE

Pesto Crusted | Lemon Beurre Blanc or Sundried Tomato Sauce

Chicken Cordon Bleu | Stuffed with Ham & Cheese with Supreme Sauce

Creamy Tuscan | Topped with Goat Cheese, Spinach, and Tomatoes

Piccata | Finished with Lemon Caper Butter Sauce

Marsala | Topped with House-made Mushroom Marsala Sauce

Caprese | Tomatoes, Mozzarella, Balsamic, Olive Oil and Sweet Basil

SEAFOOD OPTION | SELECT ONE

Selection of: Grouper, Snapper, or Salmon

Traditional | Finished with Lemon Beurre Blanc or Brown Butter

Lemon & Dill | Finished in a Lemon & Dill Cream Sauce

Bronzed | Broiled and Finished in a Citrus Brown Butter

Crusted | Herb & Garlic Breadcrumbs with Fresh Lemon

Almandine | Brown Butter Lemon Sauce & Toasted Almonds

Savannah | Finished with Peach Citrus Sauce

Tropical Fruit | Grilled & Topped with House-Made Fruit Salsa

PAIRINGS

CHOOSE 2:

Garlic & Herb Whipped Potatoes

Red Bliss Potatoes *with Garlic & Herbs*

Sweet Potato Casserole

Traditional Rice Pilaf

Penne Pomodoro

Fettuccini Alfredo

CHOOSE 1:

Grilled Vegetable Medley

Lemon Grilled Asparagus

Sea Salt Steamed Broccolini

Orange & Ginger Glazed Carrots

Green Beans *with Garlic & Bacon*

Oven Roasted Baby Vegetables



PACKAGES BEGIN AT \$125 PER PERSON

PRICING BASED OFF OF ADULTS 21 & OVER, YOUNG ADULTS & CHILDREN'S PRICES ARE AVAILABLE UPON REQUEST
7% TAX & 22% GRATUITY APPLIED TO ALL PACKAGES

LATE NIGHT SNACKS

SALTY + SAVORY

NACHO BAR

Nacho Average Wedding - Let's Taco bout it!
Crispy Tortilla Chips, Pico de Gallo Salsa, Warm Nacho Cheese Sauce, Guacamole, and Sour Cream.

LATE NIGHT PIZZA

"Thank you for being a pizza our wedding"
Your choice of Cheese, Pepperoni or Mixed Vegetable.
Guest will grab a slice then head back to the dance floor or pack it to go!

HOT DOGS

Imagine the pictures of you in your wedding dress with a hot dog.
A memory that's for sure!
Inquire for pricing on specialty carts.

SWEET SHOP

ICE CREAM BAR

Guests can build their own sundae with their choice of Vanilla or Chocolate Ice Cream. Guests can build their own sundae with their choice of Vanilla or Chocolate Ice Cream with a variety of toppings: Hot Fudge, Whipped Cream, Cherries, Oreos, Candy Sprinkles, Chopped Peanuts, and Caramel Syrup .

DESSERT BAR

"How sweet it is..." Choose 2 selections from each category to end your night on a sweet note. Keep in mind - you'll have cake too!

CHOOSE 2 | Tea Cookies & All American Desserts

Macaroons (Coconut or Almond) ▪ Florentines ▪ Keylime Sandwich
Chocolate Linzer ▪ Ginger ▪ Rainbow ▪ Almond Marzipan ▪ Raspberry Doily
Piped Butter ▪ Chocolate Dipped Sugar ▪ Rugelach ▪ Biscotti
French Macaroon ▪ Madelines ▪ Mexican Wedding Cookies ▪ Dark Chocolate Brownie
Traditional Chocolate Chip Cookies ▪ White Chocolate Macadamia Nut Cookies
Oatmeal Raisin Cookies ▪ Grasshopper Cookies ▪ Red Velvet Cookies
Double Chocolate Chip Cookies ▪ Lemon Cookies ▪ Coconut Chocolate Chip Cookies

CHOOSE 2 | Dessert Tarts

Strawberry Rhubarb ▪ Blueberry ▪ Peach ▪ Pumpkin ▪ Pear Almond
Key Lime ▪ Cherry ▪ Apple ▪ Caramel Banana ▪ Chocolate Cream Pie
Kentucky Butterscotch ▪ White Chocolate Raspberry ▪ Chocolate Espresso
Grasshopper ▪ Mississippi Mud Pie ▪ White Chocolate Banana Cream
Peanut Butter ▪ , Chocolate Truffle ▪ European Linzer ▪ Lemon Meringue
Key Lime w/ Graham Crust and Meringue ▪ Cherry Cheesecake

CHOOSE 2 | Dessert Pastries

Double Chocolate Dipped Strawberries ▪ Petit Fours ▪ Panna Cotta
Eclairs ▪ Cream Puffs ▪ Cupcakes ▪ Lemon Bars ▪ 7 Layer Bars ▪ Mousse Cups



ELEVATE YOUR DAY

FORMAL TASTING

Up to four guests may attend the Formal Tasting and sample the exact menu you have selected for your wedding. Chef and his culinary team will prepare your items fresh on a evening best fit for you and the club. Inquire with the Banquet Manager on dates and times available. During this time, you can request to see sample linen and a full table setup for your wedding day. *Please note: Some items may not be available for tasting due to availability.*

UPLIGHTING

Save on DJ Fees! All of our packages include 6 up lights. Heritage Bay has a total of 20 lights available for use.

SPARKLER SEND OFF

Let us assist you with your big send off! Sparklers must be provided... we will do the rest!

PETAL CLEAN UP

The use of petals is not recommended here at Heritage Bay due to our large water features. In the event that you would like to use them, a cleanup fee will apply.

DAY OF VENUE COORDINATOR

It's always great to have another set of hands on your wedding day. We are able to offer a day of venue coordinator to help ensure that your day runs smoothly! Inquire with the Banquet Manager for more information and pricing.



GENERAL INFORMATION

CLUB MINIMUMS

Heritage Bay upholds a combined minimum spent on events of \$10,000 before tax & gratuity during our seasonal months, October thru the end of April. Off season, May thru the end of August, the minimum is reduced to \$5,000 before tax & gratuity. If minimums are not met with package pricing, clients are responsible for making up the difference and paying gratuity on the club minimums.

OUTSIDE FOOD & BEVERAGE

For the safety of our guests, absolutely no food & beverage shall be permitted into Heritage Bay, other than the wedding cake and approved dessert items by the catering manager. The Heritage Bay Club prohibits the removal of food & beverage from the club premises to ensure guests safety and well-being.

LINEN

Heritage Bay offers complimentary house linen with the purchase of any of the five packages. Floor length linens and napkins available. Ask your Banquet Manager for color selections & availability.

TAX & GRATUITY

All food, beverage & rental items are subject to 7% Florida state tax and a 22% gratuity.

GUARANTEE

In arranging your function, the guaranteed attendance must be confirmed and communicated to your banquet coordinator 14 days prior to your event date. This number will be considered a guarantee and is not subject to reduction. If a guaranteed number is not given to the club on the day it is due, the original number on the contract will automatically become the guarantee. All other information such as floor plans, seating charts, guests lists, meal selections, etc. are required 14 days prior to the wedding date. A late fee is subject to be applied for any delayed information requested by the catering team.

DEPOSIT & PAYMENTS

Heritage Bay requires a \$3,000 non-refundable deposit upon booking your event. Until this deposit is paid in full, your event date is not guaranteed. The deposit is credited toward the total cost of your event. Payments are at the discretion of the client; 30 days prior to the event 50% of your balance is due.

Two weeks (14 days) prior to the event, all final counts, lists and payment are due in full based on the guaranteed guest count.

WHAT'S NEXT?

Secure The Date: Signed Contract, Signed BEO/Quote, and \$3,000 Deposit

30 Days/1 Month Prior to Wedding Date: 50% Payment is Due on Contract/BEO

14 Days/2 Weeks Prior to Wedding Date: 100% Payment Due + Required Information

When you book, you'll gain access to all of Heritage Bay's resources and documents to help make planning your wedding as seamless as possible.



PREFERRED VENDORS LIST

MUSIC & ENTERTAINMENT

DJ Tommy G - DJ Tommy Giaime
DJ Alec Dilallo - Black Tie Entertainment
DJ Jay Rigdon - RIG Entertainment
DJ Jim Delia - A DJ With Class
DJ Ken Hodsdon - SW FL Entertainment
String Quartets: Jade Strings | Vanderbilt Strings

PHOTOGRAPHY & VIDEOGRAPHY

Emma Burdis Photography | @emmaburdisphotography
Ashlee Nicole Photography | @ashleenicolephotography
Luminaire Foto | Karl | @luminairefoto
Lucy Lako | @luckylakophoto
Jordyn Dempsey Photography | @jordyndempseyweddings
Albey Productions | @albeyyyyy
Vow & Venture | @vowandventurefilms
Buddy G Designs | @buddyg87
IHeart Films | @iheartfilmstudios

FLORAL & DECORATIONS

Botanical on the Gulf | @botanicalsonthegulf
Floral Designs by Sony | @floraldesignsbysony
Something Bloomed | @somethingbloomedswfl
River District Floral | @riverdistrict.floral
Naples Floral Design | @naples_floral_design
Southern Love & Lace | @southernloveandlace

THE CAKE

Sassy Cakes - Jazmine | @sassycakesinc
Sweetified Cakes - Lexi | @sweetified.cakes
Publix - The Shoppes at Pebblebrooke

HOTEL ACCOMMODATIONS & TRANSPORTATION

Hampton Inn - Naples I-75
TownePlace Suites by Marriott Naples
DoubleTree Suites by Hilton Hotel Naples
Hyatt House 5th Ave
The Ritz Carlton of Naples
Naples Tours & Transportation
Go Platinum Transportation
Dolphin Transportation

HAIR & MAKEUP SERVICES

Kiss & Makeup by Steph | @kissandmakeupbysteph
JAZ Makeup Artistry | @jaz.mua
Naples Makeup Artistry | @naplesmakeupartistry
Duality Artistry | @dualityartistry
Alexis Leigh Artistry | @alexisleighartistry
AQ Artistry | Alexandria Quillen | @aq.artistry
Pamela Rose | Hair Stylist | @haireducator1
David Gerard | Hair Stylist | @davethehair

CEREMONY OFFICIANT

Reverend Russ Winn or Angelina Winn
Dr. Louis Kayatin Services