



HERITAGE BAY  
GOLF & COUNTRY CLUB

# *Banquets & Events*



AIMEE ROSSI  
*photography*

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# *Banquets & Events*

*Banquets & Events are a specialty here at Heritage Bay. Our professional team strives in making you & your guests feel extraordinary at your event.*

*Heritage Bay can meet your needs with style & class. With a variety of rooms for you to choose from, we can accommodate small intimate meetings or large extravaganzas!*



*Private dining areas can accommodate up to 60 guests & our Main Dining Room can seat up to 240 guests! If you have any questions about our banquet facility or services that we offer please feel free to call!*

*Sincerely,  
Anna Helenbrook*

# *General Information*

## *General Banquet Information*

*All pricing is before 6% tax & 22% gratuity.*

*All Menus, Excluding Breakfast Include Soda, Tea, Coffee & Juice. House Ivory Linens Included. Floor length linens and additional colors available, please see your coordinator for pricing.*

## *Member & Private Event Functions*

*It is the policy of Heritage Bay, to serve our members on a daily basis in our regular food & beverage operation. Private events are booked when they can be tailored around the normal operation of the food & beverage department, so as to not interfere with our members.*

## *Private Event Fees*

*All room rentals must be accompanied by food & beverage.*

*Room fees are waived for members during regular operating hours. Rooms are for 5 consecutive hours.*

<i>Conference Room .....</i>	<b><i>\$100</i></b>
<i>(Sits up to 12 people)</i>	
<i>Card Room.....</i>	<b><i>\$200</i></b>
<i>(Sits up to 50 guests)</i>	
<i>Small Dining Room.....</i>	<b><i>\$400</i></b>
<i>(Sits up to 80 guests)</i>	
<i>Main Dining Room.....</i>	<b><i>\$1,000</i></b>
<i>(Sits up to 240 guests, with a dancefloor)</i>	
<i>Projector &amp; Screen.....</i>	<b><i>\$150</i></b>
<i>(Must Provide a Laptop &amp; Connection Cord)</i>	

## *A Note from our Chef*

*We are happy to accommodate any dietary restrictions or requests, given ample notice. Buffets must meet a minimum of 40 people. For groups of 75 or more we request you select one menu entrée for the entire group.*

# *Breakfast*

*Breakfast Packages Do Not Include Sodas, To Add Sodas a \$2 Charge  
Per Person Applies*

## ***Small Continental Breakfast***

*Assorted Danish  
Orange Juice, Coffee & Tea*

## ***Continental Breakfast***

*Fresh Fruit Tray, Bagels with Cream Cheese,  
Assorted Danish  
Orange Juice, Coffee & Tea*

## ***Breakfast Buffet***

*Scrambled Eggs, Home Fries, English Muffins,  
Applewood Smoked Bacon & Sausage,  
Assorted Danish & Muffins, Fresh Fruit Display,  
Orange Juice, Coffee & Tea*

## ***Executive Breakfast***

*Chef Prepared Omelets  
Belgian Waffles, Home Fries, Cheese Blintzes,  
Applewood Smoked Bacon & Sausage,  
Assorted Danish & Muffins, Fresh Fruit Display,  
Orange Juice, Coffee & Tea*

## ***Beverage Station***

*Coffee, Iced Tea & Water*

# *On The Green*

*Accompanied with Warm Rolls & Butter  
Choice of Raspberry Cheesecake, Molten Lava Cake, Chocolate Mousse, or Raspberry Sorbet*

## ***Grilled Chicken Caesar***

*Crisp Romaine Hearts, Imported Parmesan Cheese, Garlic Croutons, Grape Tomatoes & our Signature Caesar Dressing, Topped with a Boneless Marinated Mesquite Grilled Chicken Breast*

## ***Macadamia Chicken Salad***

*Chicken Breast Coated with Hawaiian Macadamia Nuts Served Over Field Greens, Goat Cheese, Berries, Tomato, Mandarin Oranges  
Served with a Champagne Vinaigrette*

## ***Grilled Chicken Spinach Salad***

*Baby Spinach, Marinated Grilled Chicken Breast, Grape Tomatoes, Grilled Bermuda Onions, Portobello Mushrooms, Bleu Cheese & Pine Nuts  
Served with a Balsamic vinaigrette*

## ***Heritage Salad***

*Berries, Feta & Candied Walnuts, Oranges & Grilled Chicken*

## ***Bird of Paradise***

*Pineapple Wedge with Chicken & Tuna Salad on a Bed of Greens with Fresh Fruit & a Blueberry Muffin*

## ***Trio Salad Plate***

*Tuna, Chicken & Egg Salad on a Bed of Mixed Greens, with Fresh Fruit, Tomatoes, Cucumber & Olives*

## ***Southwestern Chicken Salad***

*Roasted Corn, Black Beans, Fajita Grilled Chicken Breast, Tomatoes, Avocado, Tortilla Strips & Chipotle Ranch*

## ***Asian Chicken Salad***

*Mixed Greens, Broccoli, Bok Choy, Peppers, Crunchy Sweet Chili Glazed Chicken, Chow Mein Noodles, Raisins & Sesame Ginger Dressing*

# *All American Buffets*

*All Buffets Are Served with Cookies & Brownies*

## ***Deli Board***

*Roast Beef, Ham & Turkey*

*Whole Wheat, Rye & White Breads. Swiss, American & Cheddar Cheese  
Lettuce, Tomatoes, Sliced Onions, Cole Slaw & Homemade Potato Chips*

## ***BBQ Luncheon***

*Hamburgers, Hot Dogs & Grilled Chicken Breast*

*Rolls & Buns. Baked Beans & Sauerkraut. Cheddar, American & Swiss Cheese  
Lettuce, Tomato, Sliced Onion, Pickles, Cole Slaw & Homemade Potato Chips*

## ***Café Lunch***

*Garden Salad Bowl*

*Grilled Chicken Breast with Herb Sauce*

*Penne Pasta Carbonara & Fresh Vegetable Medley*

## ***Bistro Buffet***

*Garden Salad Bowl*

*Sautéed Lemon Chicken & Roast Teriyaki Pork Loin*

*Roasted Red Potatoes & Fresh Vegetable Medley*

## ***Steakhouse Luncheon***

*Garden Salad Bowl*

*Tenderloin Tips Marsala & Garlic Chicken*

*Wild Rice Medley & Steamed Broccoli*

## ***Home Style Luncheon***

*Garden Salad Bowl*

*Southern Fried Chicken & Home Style Meatloaf*

*Mashed Potatoes with Gravy & Green Beans with Bacon & Garlic*

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# *Plated Lunches*

*Accompanied with Warm Rolls & Butter  
Choice of Heritage House or Classic Caesar Salad  
Choice of Raspberry Cheesecake, Molten Lava Cake, Chocolate Mousse, or Raspberry Sorbet*

## *Tuscan*

*Grilled or Sautéed Chicken Breast*

### *Select One Sauce*

*Marsala Sauce*

*Lemon Sauce*

*Citrus Beurre Blanc*

*Fresh Herb Sauce*

### *Select One Starch & One Vegetable*

*Wild Rice Blend, Rice Pilaf or Whipped Potatoes  
Green Beans, Seasonal Vegetables or Steamed Broccoli*

## *French Quarter*

### *Select One*

*Chicken Crepes*

*Chicken Florentine*

*Cordon Bleu*

*Brie & Apple Stuffed Chicken*

*Chicken Saltimbocca*

### *Select One Sauce*

*Sauce Supreme or Lemon Beurre Blanc*

### *Select One Starch & One Vegetable*

*Wild Rice Blend, Rice Pilaf, Whipped Potatoes, or Whipped Sweet Potatoes  
Steamed Asparagus, Julienne Vegetable Medley or Haricot Verts*

# Cocktail Hour

## I

*Imported & Domestic Cheese Display With Crackers, Tomato & Mozzarella  
Bruschetta, Turkey, Roasted Pepper & Provolone Wraps, BBQ Meatballs,  
Spanakopita, Crab & Cheese Stuffed Mushrooms.  
Cookies, Brownies, Cream Puffs & Eclairs*

## II

*Raw Veggie Tray with Spinach Yogurt Dip, Fresh Fruit Display,  
Nacho Bar with Taco Meat, Cheese & Condiments, Chicken Wings,  
Vegetarian Egg Rolls, Beef Empanadas & Assorted Mini Pastries*

## III\*

*Chef Attended Carving Station of Roast Turkey Or Honey Glazed Ham.  
Petite Rolls, Condiments, Antipasto Display, Spinach & Artichoke Dip with Crosti-  
ni, Grilled Vegetable Platter, Mini Cordon Bleu, Conch Fritters, Mini Pizzas  
& Assorted Mini Pastries*

## IV\*

*Chef Attended Carving Station of Dry Rubbed Flank Steak Or Prime Sirloin  
with Petite Rolls & Horseradish Cream, Cheese & Fruit Display, Chicken Bruschet-  
ta, Raw Veggie Tray, Mini Quesadillas, Chicken Drums, Artichoke Rangoon  
& Assorted Mini Pastries*

## V\*

*Chef Attended Carving Station of Beef Tenderloin  
with Petite Rolls & Horseradish Cream, Grilled Vegetable Platter, Prosciutto  
& Melon, Assorted Canapés & Bruschetta, Brie & Raspberry Puffs,  
Mini Quiche Lorraine, Crab Stuffed Mushrooms & Assorted Mini Pastries*

*\* Minimum of 40 People*



# *City Dinners*

*Accompanied with Warm Rolls & Butter  
Choice of Heritage House or Classic Caesar*

## *Savannah*

*Sautéed Boneless Chicken Breast  
Steamed Broccoli & Red Pepper Strips  
Wild Rice Blend or Whipped Potatoes  
Chocolate Lava Cake or Raspberry Cheesecake*

## *Kansas City*

*Flat Iron Steak with Port Demi-Glaze  
Asparagus, Baby Carrots & Garlic Whipped Potatoes  
Key Lime Pie or Crème Brûlée*

## *Charleston*

*Roast Prime Rib Au Jus  
Baby Green Beans & Cheddar Mashed Potatoes  
Tiramisu or Chocolate Madness*

## *Manhattan*

*Roast Tenderloin of Beef with Wild Mushroom Sauce  
Asparagus, Baby Carrots & Boursin Whipped Potatoes  
Cappuccino Cake or Crème Brûlée Cheesecake*

## *Portland*

*Roasted Pear & Feta Salad with Baby Greens, Candied Walnuts,  
Seasonal Berries & Citrus Vinaigrette  
Filet Mignon with Ruby Port Demi-Glaze & Maine Lobster Tail With  
Drawn Butter  
Asparagus, Baby Carrots & Fresh Herb Whipped Potatoes  
Crème Brûlée or Chocolate Lava Cake with Ice Cream*

# *Combination Plates*

*Accompanied with Warm Rolls & Butter  
Choice of Heritage House, Classic Caesar or Spinach Salad*

## *Mixed Grill*

*Sautéed Boneless Chicken Breast & Flat Iron Steak  
Steamed Broccoli & Red Pepper Strips  
Wild Rice Blend or Whipped Potatoes  
Chocolate Lava Cake or Raspberry Cheesecake*

## *Duet*

*Flat Iron Steak with Shrimp Scampi  
Asparagus & Baby Carrots  
Garlic Whipped Potatoes  
Key Lime Pie or Crème Brûlée*

## *Surf & Turf*

*Filet Mignon & Lobster Medallions  
Baby Green Beans  
Cheddar Mashed Potatoes  
Tiramisu or Chocolate Madness*

# *Evening Buffet*

*Accompanied with Warm Rolls & Butter  
Garden Salad Bar, Fresh Vegetable Medley, Choice of Rice Pilaf or Whipped Potatoes  
Assorted Dessert Bar*

## **I**

### **Chicken Entrée, Pick one**

*Piccata, Lemon, Marsala, Parmesan, Grilled with Herb Sauce, Orange Chicken,  
Asian Style, or Southern Fried Chicken*

### **Second Entrée, Pick One**

*Pasta Primavera, Roast Pork Loin with Apple Demi, Manicotti Florentine,  
Grilled Teriyaki Boneless Pork Loin, or Savory Meat Loaf with Gravy*

## **II**

### **Chicken Entrée, Pick one**

*Piccata, Lemon, Marsala, Parmesan, Grilled with Herb Sauce, Orange Glaze,  
Asian Style, or Cordon Bleu*

### **Second Entrée, Pick One**

*Roast Pork Loin with Apple Demi, Tenderloin Tips with Mushroom Sauce,  
Broiled Salmon with Teriyaki Glaze, Home Style Pot Roast with Gravy, or Grilled Vegetable Lasagna*

## **III**

### **Chicken Entrée, Pick one**

*Piccata, Lemon, Marsala, Parmesan, Grilled with Herb Sauce, Orange Glaze,  
Asian Style or Cordon Bleu*

### **Second Entrée, Pick One**

*Roast Pork Loin with Apple Demi, Broiled Salmon with Teriyaki Glaze,  
Crab Stuffed Swai with Lemon Butter, Grouper Fingers, or Grilled Vegetable Lasagna*

### **Chef Carving Station, Pick One**

*Roast Turkey with Trimmings, Roasted Beef Sirloin with Port Demi-Glaze,  
Honey Glazed Ham, or Steam Ship of Roast Pork with Calvados Sauce*

## **IV**

*Fresh Vegetable Medley or Baby Green Beans & Carrots  
Rice Pilaf & Whipped Potatoes or Rosemary Roasted Potatoes  
Carving Station of Roast Prime Rib with Au Jus, Horseradish & Horseradish Sauce*

### **Chicken Entrée, Pick one**

*Piccata, Lemon, Marsala, Parmesan, Grilled with Herb Sauce, Orange Glaze, Asian Style or Cordon Bleu*

### **Second Entrée, Pick One**

*Broiled Grouper with Lemon Butter, Sautéed Hawaiian Sunfish with Mandarin Orange Sauce,  
Grilled Salmon Teriyaki or Pecan Encrusted Sole*

# *Casual Buffets*

*Minimum of 40 People*

## *Snack Bar*

*Bar Snacks Including Gold Fish, Mixed Nuts, Peanuts & Popcorn*

## *Nacho Bar*

*Fresh Tortilla Chips, Pico de Gallo, Cheese Sauce, Shredded Lettuce, Diced Tomato, Diced Onion, Sliced Black Olives, Salsa, Chili Beef, Guacamole and Sour Cream*

## *Pizza Bar*

*Cheese, Peperoni, or Vegetable Pizza*

## *Buffet Add Ons*

*Add A Chef Prepared Pasta Station To The Grand Buffet*

*Includes Baby Shrimp, Chicken, Assorted Vegetables, Parmesan Cheese, Marinara and Alfredo Sauce Served with Bowtie or Angle Hair Pasta*

## *Dessert Enhancements*

### *Bananas Foster Station*

*Chef Prepared Bananas Fosters Made to Order & Served with Vanilla Ice Cream*

### *Create Your Own Ice Cream Bar*

*Vanilla and Chocolate Ice Cream with Assorted Items (Your Choice of 6)  
Chocolate Syrup, Strawberries, Bananas, Pineapple, Cherries, Oreo Topping, Candy Sprinkles,  
Peanuts (chopped), Hot Fudge, Caramel Syrup, Whipped Cream or Reese's  
Peanut Butter Cup (Chopped)*