

Henderson Country Club

2018 Event Planning Guide



At Your Service

Thank you for considering Henderson Country Club as you plan your very important event. Henderson Country Club is dedicated to providing you with an exceptional experience, with the fine food and gracious service you would expect from our community. Our facilities, amenities, and services provide the ideal surroundings for any event, business or pleasure. From meetings and seminars to wedding receptions, our staff is dedicated to the success of your special event. We would consider it an honor to serve you and your guests, and look forward to working with you to ensure a successful event. We hope the enclosed information will be of assistance to you in the planning of your event.

For additional information or assistance with booking your event, please contact the Henderson Country Club at (252) 438-4414 ext. 103.

Cordially,

Henderson Country Club Food & Beverage Department
300 Country Club Dr.
Henderson, NC 27536

Tracey Gruber

Food & Beverage Operations Manager/ Event Coordinator

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Club Policies

Deposit:

To secure a specific date for your event, we require a deposit equal to the room rental fee. This fee is **non-refundable**. Rooms may be reserved for special functions up to one year in advance (with deposit). A guaranteed count is required three days before the event.

Final Settlement:

The remaining balance is to be **paid immediately** following the function. All members are asked to settle their accounts within 10 days. We will provide an itemized accounting bill of all food, beverage, and other charges.

Booking Procedure:

To ensure the accurate communication of information necessary in making your function as successful as possible, we prefer to work with one person in the planning of your event. We must be notified of meal selection, estimated number of guests, room arrangement, equipment requests and all other details no less than three weeks prior to your event.

Guarantee Policy:

Henderson Country Club must be notified of the exact number of guests attending a function by 12:00 noon, three 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 this 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.

Food and Beverages:

All federal, state, and local laws pertaining to food and beverage purchases or consumption are strictly adhered to. All food and beverages must be purchased from Henderson Country Club. No food or drinks of any kind, with the exception of ceremonial cakes, may be brought into the Henderson Country Club. Henderson 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 our property.** All food provided is guaranteed for two hours. After two hours, we will begin removing all items. All alcoholic beverages must be served by Henderson Country Club employees and consumed on Henderson Country Club property; 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. Henderson 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:

Henderson 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. 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 also 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 Assignments:

Event 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. Please follow the agreed time schedule for your party, as others may be utilizing the same room prior to, or following your function.

Bar Arrangements:

We can offer options for alcoholic beverage service for a private function.

1. We provide all mixers, beer, wine and liquor and charge for exactly what is consumed or by the bottle of liquors consumed. Prices vary on all bar needs and we can assist you in the planning and provide prices at that time. Soft drinks are served at no charge.

2. Cash bar where each patron pays for his/her own drinks at current prices.

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 caught providing alcoholic beverages to someone who cannot adequately prove that they are of legal drinking age. They will be asked to leave our premises, and we will refuse service to anyone we believe to be under the influence. All laws governing any alcoholic beverages and the consumption of by North Carolina will be strictly enforced.

Taxes and Service Charge:

All prices quoted will either be given as inclusive or ++ (plus tax and service charge). If a price has ++ after it, add 6.75 % sales tax and a 20% service charge to arrive at the actual cost. If a price is inclusive, it includes taxes and service charges.

Rental Equipment:

If a function requires that items be rented (i.e. stages, tables, colored linen, etc.) we will be happy to arrange for such items at cost plus a 20% service fee.

Floral Arrangements:

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

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 at an will be charges at our cost plus a 15% handling fee.

Bands, Disc Jockeys, Etc.:

We keep a file of several agents and entertainers and we will provide contact information. We do not book entertainment for any private functions that is the responsibility of the host. Please let us know what type of entertainment you have planned and any special needs they may have for space or power.

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 will cut and serve at no additional charge.

Coat Check:

We are not responsible for items (coats, hats, purses, umbrellas, etc.) left in our facilities. If you would like us to provide a coat check (and assume responsibility for items left) we will do so at a cost of \$25 per hour that the clerk works. Or you may provide your own coat check clerk.

Smoking Policy:

The Henderson Country Club is a smoke-free facility. Smoking is limited to designated outside areas.

Private Event Hours:

The Henderson 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 management approval. All events that go over their scheduled time will be charged at a rate of \$150.00 per hour. Your event may require Henderson Country Club to ask for security to be provided at the host expense.

Private Function Rental Agreement:

In order to ensure quality service and avoid any misunderstandings, a written agreement is required for all private functions at the Clubhouse. All food and beverage sales for private functions are subject to a 20% service charge and North Carolina sales tax of 6.75 %. It is also understood that the Host or organization (sponsor) of any event may be held liable for all guests and their actions holding Henderson Country Club harmless for all or any damages, losses, bodily injury. They are also responsible for all bills accrued that are not paid and any damages incurred to Henderson Country Club.

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 it and all summer wear must include a cover up top and bottom, shirts, and foot ware to enter the club house. As a host or hostess to an event, meeting, or get together at your club, we ask you to make guests aware of this policy. For club events the dress code will sometimes be included in the advertising information. You will always be comfortable with country club casual including slacks, and a shirt.

Room Fees:

We have a set rental fee that will be waived for all member events. A member sponsored event is not a member event room fees still apply. A room rental fee is due to secure your event date and room. The room rental fee is **non-refundable** and **does not apply** to food and beverage charges on your event. We have a variety of rooms and locations plus an outside veranda for your use. Anything from meetings requiring no food or beverages to the most elaborate of wedding receptions. All fees assume a maximum use of 5 hours; beyond 5 hours there is an addition charge of \$150.00 per hour for use of all rooms

Ceremony Fees:

Henderson Country Club requires a fee of \$150.00 for any Ceremony on Club property. Host of event will need to receive approval from Henderson Country Club for any placement and areas desire

Room Rentals and Services

Room Rental

A room rental charge is due in order to secure your event date and room. The room rental charge is **non-refundable** and **does not apply** to the Food and Beverage charges of your event.

Included in the package is:

Dance Floor White Table Linens and Napkins Flatware Glassware China Tables
Chairs Cake Table Cake Cutting Service Gift Table Bar(s)

Gold Rental Package \$1100.00

Ballroom Oak Room West End Dining and Lounge Magnolia Room

Silver Rental Package \$1000.00

Ballroom Oak Room West End Dining and Lounge

Bronze Rental Package \$800.00

Ballroom Oak Room

Individual Room Rental

Magnolia Room **\$75.00** Ladies Card Room **\$50.00** Men Card Room **\$50.00**
Ballroom **\$400.00** Oak Room **\$200.00** West End Dining and Lounge **\$300.00**

Outside Wedding Ceremony Space

Choice of area depending on guest count and Henderson Country Club Approval **\$150.00**

Additional Rental Options

Large Sound system **\$50.00** Small Sound System **\$25.00**

Additional Services Available

Items are available at cost +20% handling fee

Additional chairs (if needed) **\$3-\$8** per chair Additional Tables **\$6-\$10** per table
Linens (color) **\$6-\$18** per linen Glassware **\$5.00** per doz.
Flatware **\$1.50** per setting China **\$5.50** per doz.
Additional items required but not listed will be priced accordingly

Henderson Country club does not decorate, do Specialty cakes or provide disc jockey services but we will offer options and referrals to you

Breakfast Options

Priced Per Person

All selections are served with the following:

Coffee, Iced Tea and Orange Juice

Add can soft drinks for an additional **\$1.99** per person

Biscuit Bar...\$6.99

Biscuits

Butter, Assorted Jellies

Sausage patties, Bacon, Country Ham

Add Egg...\$1.00 Add Cheese Cheese...\$1.00

Choice of Fresh Fruit Bowl, Breakfast Potatoes, or Grits

Continental Breakfast...\$8.99

Muffins and Danish

Fresh Fruit Bowl

Vanilla Yogurt with Granola

Add Breakfast Biscuits ...\$2.99

(Country ham, city ham, sausage, bacon) (Choose 2)

Plated Breakfast...\$10.99

Eggs cooked your way or Quiche of your choice, sausage (2) and bacon (2), breakfast potatoes or grits, fresh baked biscuit, and a fresh fruit cup

Buffet Breakfast...\$14.99

Fresh Fruit Bowl

Muffin Tray

Biscuits

Scrambles Eggs

Choice of 2

Sausage, Bacon, Country Ham, City Ham

Choice of One

Grits, Breakfast Potatoes, Hash Browns

Additions

Made to order Omelets or Eggs...**\$1.99**

Yogurt and Granola...**\$2.99**

Breakfast casserole or Quiche...**\$2.99**

Sausage Gravy...**\$1.99**

Waffle, Pancake, French Toast...**\$2.99**

All prices are subject to a 20% service charge and North Carolina sales tax

Break Options

Priced Per Person

Beverage Station...\$3.99

Includes coffee, tea, can soft drinks

Mini Biscuits...\$3.99

Sausage, Bacon, Country Ham, Red Hots (Choose 2)

Add Egg...\$1.00 Add Cheese Cheese...\$1.00

Snack Break...\$4.99

Pretzels, House Cooked Pork Skins, Popcorn, Chips & Salsa, Peanuts

Sweet Break...\$5.99

Assorted Cookies, Dessert Bars and Brownies

Vegetable Tray...\$3.99

Grilled vegetables with balsamic glaze or Fresh vegetables accompanied by ranch dip

Fresh Fruit Tray...\$4.99

Seasonal fruit accompanied by yogurt dip and granola

Cheese Tray...\$4.99

Assorted cubed cheeses and a variety of crackers and mustard dipping sauce

Combination Tray...\$11.99

A Combination of Fruit, Cheese and Fresh Vegetables with appropriate accompaniments to suit everyone

All prices are subject to a 20% service charge and North Carolina sales tax

Lunch Buffet

Priced Per Person

Buffets includes rolls, simple salad bar, tea, coffee, fountain drinks

One Entrée...\$13.99 Two Entrees...\$16.99 Three Entrees...\$19.99

Entrée Selection

Boneless Chicken Breast Options

Chardonnay, Tuscan, Caprese, Florentine, Marsala, Parmesan, Piccata

Bone-in Chicken Options

BBQ, Herb Roasted, Fried

Beef Options

Sliced in Au Jus or brown gravy, Meatloaf with tomato sauce or brown gravy,

Hamburger steak with onions and gravy, Beef tips with mushroom gravy,

Club Steak (**add \$2.99**)

Other Options

Sliced Baked Ham with maple, raisin, brown sugar glaze, Turkey with gravy and dressing

Roasted Herb Pork Loin, Pasta Entrees

Seafood Options an additional **\$2.99** per person

Starch Selection (Choose 1)

Creamy Mashed Potatoes Roasted Red Bliss Au Gratin Rice Pilaf Grits or Grit Cake

Macaroni and Cheese Garlic Mashed Potatoes Mashed Sweet Potatoes

Vegetable Selection (Choose 2)

Green Bean Almandine Vegetable Medley Squash Casserole Collard Greens Stewed Corn

Broccoli with Cheese Braised Cabbage Succotash (corn, butter beans, stewed tomatoes)

Dessert Selection (Choose 1)

Cheesecake (assorted flavors and toppings) Bread pudding Assorted Seasonal Pies

Banana Pudding Strawberry Shortcake Ice Cream Sundae Bar Assorted Cakes

Cobbler with ice cream (assorted seasonal flavors)

Carving station may be added or substituted at current price

Vegetarian, Vegan, Gluten Free Options Available

All prices are subject to a 20% service charge and North Carolina sales tax

Other Buffet Options

Priced Per Person

Soup and Salad Buffet... \$13.99

Mixed lettuce bowl of mixed greens, romaine, and ice berg, carrots, cucumbers, onions, tomatoes, cheese, chopped ham, turkey, grilled chicken, croutons, bacon bits, beets, sunflower seeds, olives, assorted nuts, pasta salads, potato salad, deviled eggs, tuna salad chicken salad, pimento cheese bowls, Fruit bowl, choice of 2 dressings, Cracker tray and rolls

Your Choice of 1 soup additional soup options...\$2.99

Deli Buffet... \$13.99

Ham, Turkey, Roast Beef, American, Swiss, Provolone and Cheddar cheeses lettuce, tomato, onion, pickles, sweet and hot peppers, mayo, mustard, Dijon mustard, Horseradish sauce, selection of breads, salads, chips and finished with an assorted cookie/brownie tray

Cook-out Buffet...\$15.99

Grilled Hamburgers, Hot Dogs, Pork BBQ, or Fried or BBQ Chicken (Choice of 2)
Chili, slaw, lettuce, tomato, pickles, onions, mustard, ketchup, cheese & buns

Pasta salad, potato chips finished with an assorted cookies & brownie tray

Choice of 3rd meat add \$2.00 add Baked Beans add \$1.00

Plated Luncheons

2 Courses...\$12.99 3 Courses...\$15.99

We will 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 friends at the Club. Ask us about our current plated lunch options and let us help plan your next afternoon at the Club.

Boxed Lunches...\$8.99

Tuna Salad, Chicken Salad, Pimento Cheese, Egg Salad, Turkey & Cheese, Ham & Cheese, Grilled Chicken all with lettuce, tomato, pickle, mustard and mayo (choose 1)
Accompanied by Choice of Bagged chips, fruit, potato salad, pasta salad and finished with choice of cookies or brownie

Pool Parties and Themed Lunches Available upon Request

Vegetarian, Vegan, and Gluten Free meals Available upon Request

All prices are subject to a 20% service charge and North Carolina sales tax

Entrée Salads...\$8.99

Priced Per Person

All entrée salads come with Rolls and butter

House Salad

Mixed Greens, carrots, cucumbers, tomatoes, red onion

Farmhouse Salad

Ice burg lettuce, carrots, cucumbers, onion, tomato, cheese, bacon, and hardboiled egg (Chef suggests Ranch dressing)

Oriental

Kohlrabi, brussel sprouts, broccoli, kale, red cabbage, carrots, romaine lettuce, Mandarin orange, Chow Mein noodles, sesame seeds (Chef suggests Asian vinaigrette)

Rio Tropical Salad

Crisp Ice burg, pineapple, mandarin oranges, strawberries, grapefruit, grapes, mangos, red onions, and candied walnuts (Chef suggests Raspberry Vinaigrette)

Caprese Salad

Spinach and romaine lettuce, basil pesto marinated tomatoes, onions, black olives, and mozzarella cheese (Chef suggests Balsamic vinaigrette)

Cobb Salad

Romaine and iceberg lettuce, bacon, crumbled Bleu cheese, tomatoes, cucumbers, red onions, hardboiled egg and black olives (Chef suggests Bleu Cheese)

Caesar Salad

Romaine lettuce tossed with shaved parmesan cheese, croutons, and Caesar dressing

Enhance your Greens

Chicken...**\$3.99** Steak...**\$4.99** Hamburger Patty...**\$4.99** Shrimp...**\$5.99** Salmon...**\$6.99**

Chef Salad...\$14.99

Romaine & Iceberg lettuce, tomato, cucumbers, carrots, hardboiled egg, Turkey, Ham, Swiss and Cheddar cheese

Trio Salad Plate...\$10.99

HCC tuna salad, chicken salad and fruit salad arranged on a bed of lettuce and tomato

All prices are subject to a 20% service charge and North Carolina sales tax

Hors D' Oeuvres

Priced Per Person

Cold

Mini Caprese Skewers...**\$2.99**

Fruit & Cheese Skewers...**\$2.99**

Chicken Salad in mini Phyllo cups...**\$2.99**

Pimento cheese Crostini...**\$1.99**

Deviled Eggs...**\$1.99**

Traditional Bruschetta...**\$1.99**

Borsin Cheese stuffed Cherry Tomatoes...**\$2.99**

Pinwheels...**\$2.99**

Italian, Turkey, Ham, Pimento Cheese, BLT, Chicken Bacon Ranch

Mediterranean Cucumber Cups...**\$1.99**

Chips & Salsa...**\$1.99**

Cold Vegetable Pizza Flatbread...**\$2.99**

Tortellini Pesto Skewers...**\$1.99**

Deviled Potato Bites...**\$1.99**

Hot

Assorted Mini Quiche/Pizza...**\$2.99**

Mini Chicken & Waffles...**\$3.99**

Stuffed Mushrooms...**\$2.99**

(Sausage cornbread stuffing or Sundried tomato, feta, spinach)

Mini Meatballs...**\$2.99**

(BBQ, Sweet & Sour, Marinara, Swedish, Brown Gravy)

Spring Rolls...**\$2.99**

Spanakopita...**\$2.99**

Sliders...**\$4.99**

Choice of Pulled Pork BBQ, Country Ham, Cheeseburgers,
Turkey and Brie, Reuben, Monte Cristo, Fried Chicken, Fried Catfish

Warm Dips...**\$3.99**

Choice of Spinach & Artichoke, Fiesta Cheese, Caramelized onion

Choice of Pita point, chips, crackers, crostini

All prices are subject to a 20% service charge and North Carolina sales tax

Displays

Priced per person

Imported & Domestic Cheese Display...**\$4.99**

Served with fruit garnish, crackers and mustard dipping sauce

Fresh Fruit Display...**\$4.99**

Served with yogurt fruit dip

Grilled or Raw Vegetable Display...**\$3.99**

Served with balsamic drizzle for grilled and ranch dipping sauce for raw

Combination Display...**\$11.99**

Cheese, Fruit, Vegetables

Antipasto Display...**\$6.99**

Assorted Italian meats, cheeses, olives, peppers, crostini

Assorted Pin Wheel & Tea Sandwiches Display...**\$5.99**

Garnished with fruit

Premium Hors d' oeuvres

Crab Stuffed Mushrooms...**\$4.99**

Bacon Wrapped Scallops or Shrimp...**\$6.99**

Crab or Shrimp Salad Crostini...**\$4.99**

Oysters on the Half Shell...**\$7.99**

Crab/Seafood Dip...**\$5.99**

Mini Crab Cakes...**\$6.99**

Smoked Salmon Display...**\$6.99**

With all appropriate accompaniments

Shrimp Cocktail Display...**\$7.99**

Assorted Cold Seafood Display...**\$13.99**

Lamb Lollipops...**\$7.99**

Sushi Display...**\$9.99**

Ceviche Shooters...**\$6.99**

Sliders...**\$7.99**

Seafood salad, Crab Cake, Shrimp Cake, Fried Oyster

All prices are subject to a 20% service charge and North Carolina sales tax

Specialty Stations

Priced Per Person

Build your own Pasta Station...\$6.99

Tricolored Rotini and Penne Pasta, Marinara & Alfredo Sauces, Sautéed Vegetables
Grilled Chicken, Meatballs, Italian Sausage Add Shrimp...\$3.00

Mashed Potato Bar...\$4.99

Creamy Mashed potatoes, shredded cheese, bacon, green onion, roasted garlic, butter, sour cream, chili, chopped bacon, broccoli, caramelized onions, brown gravy, Bleu cheese crumbles, horseradish sauce

Taco/Nacho Bar...\$6.99

Taco seasoned ground beef, chicken, vegetables, tortilla chips, soft shells, hard shells, lettuce leaves for wraps, black beans, shredded cheese, salsa, sour cream, guacamole, jalapenos, diced tomatoes, diced yellow and green onions, shredded lettuce, diced tricolored peppers

Macaroni & Cheese Bar...\$5.99

Macaroni & Cheese, Shredded cheese, salsa, jalapenos, steamed broccoli, diced tomatoes, sautéed mushrooms, roasted red peppers, chopped green onion, diced ham, diced grilled chicken, chopped bacon, chili, hot sauce, ranch, sour cream, red pepper flakes

Carving

Beef Tenderloin...\$11.99

Horseradish cream

Prime Rib ...\$8.99

Whole grain mustard and herb encrusted, accompanied by au jus and Horseradish cream

New York Strip...\$ 6.99

Smoked black peppercorn and sea salt dusted and roasted
Accompanied by Madeira infused mushroom demi and Horseradish cream

Baked Spiral Ham...\$4.99

Accompanied by Maple, brown sugar, raisin sauce

Roasted Turkey Breast...\$4.99

Accompanied by turkey gravy and cranberry sauce

Roasted Pork Loin...\$4.99

Accompanied by an apple-cranberry chutney

All prices are subject to a 20% service charge and North Carolina sales tax

Dinner Buffet
Priced Per Person

Buffets includes rolls, simple salad bar, tea, coffee, fountain drinks

One Entrée...\$21.99 Two Entrees...\$24.99 Three Entrees...\$27.99

Entrée Selection

Boneless Chicken Breast Options

Chardonnay, Tuscan, Caprese, Florentine, Marsala, Parmesan, Piccata

Bone-in Chicken Options

BBQ, Herb Roasted, Fried

Beef Options

Sliced in Au Jus or brown gravy, Meatloaf with tomato sauce or brown gravy,

Hamburger steak with onions and gravy, Beef tips with mushroom gravy,

Club Steak **(add \$2.99)**

Seafood Options

Shrimp Scampi, Shrimp Creole, Steamed Salmon (Choice of Sauce)

Shrimp and Grits, Catfish, Tilapia, Flounder, Scallops, Oysters, Seafood Newburg,

Other Options

Sliced Baked Ham with maple, raisin, brown sugar glaze, Turkey with gravy and dressing

Roasted Herb Pork Loin, Pasta Entrees

Starch Options (Choose 1)

Creamy Mashed Potatoes Roasted Red Bliss Au Gratin Rice Pilaf Grits or Grit Cake

Macaroni and Cheese Garlic Mashed Potatoes Mashed Sweet Potatoes

Vegetables (Choose 2)

Green Bean Almandine Vegetable Medley Squash Casserole Collard Greens Stewed Corn

Broccoli with Cheese Braised Cabbage Succotash (corn, butter beans, stewed tomatoes)

Dessert Table Options (Choose 2)

Cheesecake (assorted flavors and toppings) Bread pudding Assorted Seasonal Pies

Banana Pudding Strawberry Shortcake Ice Cream Sundae Bar Assorted Cakes

Cobbler with ice cream (assorted seasonal flavors)

Carving Station May be added or substituted at current price

Vegetarian, Vegan, Gluten Free Options Available

All prices are subject to a 20% service charge and North Carolina sales tax

Plated Options

Priced Per Person

Lunch price (rolls, entrée and dessert, drink)/Dinner Price (rolls, salad, entrée, dessert, drink)

Chicken

Chicken Chardonnay...\$15.99/\$17.99

White wine cream sauce

Chicken Caprese...\$16.99/18.99

Pesto marinated tomatoes, mozzarella cheese, and balsamic drizzle

Tuscan Chicken...\$16.99/18.99

Sundried tomato, spinach, parmesan, and garlic cream

Chicken Marsala...\$16.99/18.99

Marsala and mushroom wine sauce

Fried or BBQ Chicken...\$14.99/16.99

Split hen either deep fried or BBQ sauce

Fish

Grilled Filet of Salmon...\$16.99/19.99

Dill cream or lemon herb butter

Fish of the Day...\$14.99/16.99

(Catfish, Tilapia, Flounder)

Deep fried with house made tartar sauce or baked with lemon herb butter

Shrimp & Grits...\$16.99/18.99

Jumbo shrimp and creamy cheddar grits topped with Louisiana Style Tasso gravy

Jumbo Shrimp...\$16.99/18.99

Grilled or Fried served with house made cocktail sauce

Maryland Crab Cakes...\$16.99/18.99

Pan seared finished with citrus hollandaise sauce and fresh tomato relish

Pork

Bacon Wrapped Pork Loin...\$15.99/\$18.99

With roasted garlic pan au jus

Grilled Boneless Pork Chop...\$14.99/17.99

With a bourbon brown sugar reduction

Fried Boneless Pork Loin Chop...\$14.99/16.99

With Apple-cranberry Chutney

All prices are subject to a 20% service charge and North Carolina sales tax

Priced Per Person

Lunch price (rolls, entrée and dessert, drink)/Dinner Price (rolls, salad, entrée, dessert, drink)

Beef

New York Strip...\$17.99/20.99

Finished with herb compound butter

Filet...\$24.99/29.99

Finished with maître' d butter and sauce Madeira

Grilled Rib Eye....\$19.99/24.99

Finished with demi-glace

Prime Rib...\$19.99/24.99

Make any steak Oscar style for an additional...\$3.00

Vegetarian

Grilled Stuffed Portobello...\$11.99/\$15.99

Cornbread, spinach, roasted tomato, mozzarella stuffed and topped with parmesan cheese

Pasta Primavera...\$11.99/15.99

Chef's choice pasta and sautéed seasonal vegetables tossed in your choice of marinara or Alfredo sauce

Vegetarian Plate...\$11.99/15.99

Chef's choice of seasonal vegetable and starch

Other Options

Roasted Turkey Breast...\$14.99/\$16.99

Finished with homemade pan gravy

Baked Ham...\$14.99/16.99

Finished with a maple brown sugar glaze

Duets

Petite Filet & Chicken...\$25.99/28.99

Finished with Demi-Glace and Tomato Relish

Petite Filet & Jumbo Shrimp...\$27.99/32.99

Finished with Sauce Madeira and Hollandaise

Petite Filet & Crab Cake...\$28.99/34.99

Finished with a Cabernet Reduction and Remoulade

Petite Filet & Lobster Tail...\$Market Price

Finished with Cabernet Reduction and Drawn Butter

All prices are subject to a 20% service charge and North Carolina sales tax

Priced Per Person

Desserts

Desserts can be plated...**\$4.99** (Choose 1) or buffet style...**\$7.99** (Choose 2)

Bread pudding

Seasonal Fruit Cobbler

Cheesecake (assorted flavors or toppings)

Carrot Cake with

Red Velvet Cake

Chocolate Cake

Lemon Cake

Seasonal Pies

Banana Pudding

Assorted Cookie/Brownie Tray

Dessert Shooters...\$5.99

Tiramisu

Mousse

Strawberry Shortcake

Panna Cotta

Premium Dessert Options

Chocolate Dipped Strawberries...**\$1.00 each**

Chocolate Fountain...**\$7.99**

Served with seasonal fruit, pretzel rods

Marshmallows, Rice Crispy squares, Wafer Cookies Pound Cake squares

Additional...**\$20.00** rental for Fountain

Ice Cream Sundae Bar...**\$6.99**

Vanilla Ice Cream served with Chocolate Sauce, Caramel Sauce, Sprinkles, Strawberry and Cherry Topping, Assorted Candy toppings, Coconut, Whipped Cream

All prices are subject to a 20% service charge and North Carolina sales tax

Bar Arrangements

All pricing on bar includes service charge and NC State tax

House Liquor

Popov Vodka Castillo Rum Gordon's London Dry Gin Montezuma Silver Tequila Old Crow Bourbon

Premium Liquor

Crown Royal Jim Beam Jack Daniels Maker's Mark Seagram's 7 Dewar's White Label Famous Grouse
J & B Rare Scotch Beefeaters Gin Bombay Sapphire Tanqueray Jose Quervo Gold Bacardi Silver
Captain Morgan Spiced Rum Malibu Rum Absolute Tito's Handmade Vodka Ketel One

Top Shelf

Grey Goose Patron Silver Chevas Regal Johnnie Walker Black Label Glenlivet

House Wine (Canyon Road)

Chardonnay Pinot Gregio Sauvignon Blanc White Zinfandel Moscato Merlot Cabernet Pinot Noir

Premium Wine

Edna Valley Chardonnay Sileni Sauvignon Blanc OKO Pinot Gregio Covey Run Riesling Luccio Moscato
Meomi Pinot Noir J Vineyards Pinot Noir Louis Martin Cabernet Sauvignon Carnivore Cabernet
Sauvignon

Top Shelf

Upon Request

Domestic Beer

Budweiser Bud Light Michelob Ultra Michelob Light Bud Light Lime
Miller Light Sam Adams Boston Lager Natural Light

Import/Specialty Beer

Heineken Blue Moon Stella Artois New Castle

Hourly Bar Service

Flat, per person rate depending on number of hours the bar is available

Hours	Beer & Wine	House Liquor	Premium	Top Shelf
2	16.00	18.00	25.00	30.00
3	20.00	24.00	33.00	40.00
4	24.00	30.00	41.00	50.00
5	28.00	36.00	49.00	60.00

Consumption Bar

Beer per Bottle

Domestic...\$4.00

Import...\$5.00

Wine per Bottle

House...\$25.00

Premium...\$40.00

Top Shelf...\$50.00

Champagne...\$32.00

Liquor per Bottle/Drink

House...\$70.00/\$7.00

Premium...\$110.00/\$9.00

Top Shelf...

\$140.00/\$12.00

Cash Bar per Glass

Domestic Beer...\$4.00

Import Beer...\$5.00

Craft ...Upon Request

House Wine...\$6.00

Premium...\$8.00

Top Shelf...Upon Request

House Liquor...\$7.00

Premium...\$10.00

Top Shelf...\$12.00

Priced Per Person

Any Premium Hors d' oeuvres or items are not included unless specified

Magnolia Package...\$32.99

2 hot and 2 cold Hors d' oeuvre Selections

1 Dip Selection

2 Display Platters with appropriate accompaniments

1 Carving Station with rolls and spreads

(Ham, Turkey, Pork Loin, Steamship of Beef)

Oak Package...\$41.99

2 Passed Hors d' oeuvres

2 Display Platters with appropriate accompaniments

1 Premium Hors d' oeuvre or item

(Does not include Seafood Display or sushi)

1 Additional Hot and 1 Additional Cold Hors d'oeuvre

1 Specialty Station

1 Carving Station with rolls and spreads

(Ham, Turkey, Pork Loin, Steamship of Beef)

West End Package...\$50.99

2 Passed Hors d' oeuvres (Premium included)

1 Display Platter (Does not include Seafood display and Sushi)

1 Dip

Salad Bar

1 Entrée Selection

1 Carving Selection (Does not include Beef Tenderloin)

2 Starch Selections

2 Vegetable Selections

Club House Package...\$61.99

2 Passed Hors d' oeuvres (Premium included)

2 Display Platters (Premium included)

1 Dip (Premium included)

Salad Bar

2 Entrée Selections

1 Carving Selections

2 Starch Selections

2 Vegetable Selections

All prices are subject to a 20% service charge and North Carolina sales tax

Event Contract

Host: _____ Date : _____
Address: _____ Phone No. _____
Email: _____ Cell: _____

Planner: Henderson Country Club Event: _____
Address: 300 Country Club Drive Phone No. 252-4.38-4414 ext.103
Email: tgruber@hendersoncc.org Fax: 252-438-5029

This document serves as a binding contract between _____, hereafter known as "Host," and **Henderson Country Club**, signed _____. The Host desires to engage the services of the Planner for the _____ (event) on _____ (date) at **Henderson Country Club**. Host agrees to abide by the following conditions.

1. Any event **Must Have a member sponsor**. This sponsor is responsible for all actions of the host and their guests. They are also responsible for all bill accrued that is not paid and any damages incurred to Henderson Country Club
2. HCC will be in charge of the following aspects of the event: room set up and break down, table settings, food and beverage services and any and all other services as discussed between host and planner
3. The Host will pay HCC a deposit (room fee) to secure the specific date. This deposit does not go towards food or beverage services.
4. To assure 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 have menu selection, estimated number of guests, room requirements, equipment needed and all other details no less than **1 month prior** to your event
5. Payment of **50%** of all Food and Beverage charges **must be paid 2 weeks prior** to event. If this is not paid HCC reserves the right to cancel your event. The remaining **50%** plus any additional charges are **due at the conclusion** of your event.
6. Guaranteed number of people must be given by 12 noon, **72 hours prior** to event. This number **may not be reduced** after this time. If no guarantee is given prior to deadline we will consider your last indication your guarantee. The guaranteed number is the established minimum number for billing purposes on all functions. If **fewer guests attend** than the guarantee, **you will still be charged 100%** of the guaranteed number. .
7. If Host has a band that requires special service such as dinner or snacks and beverages. Host must provide that information to HCC along with a copy of the contract with all specifics. If food and beverages are to be provided, HCC will charge Host accordingly.
8. All Federal, State and Local laws pertaining to food and beverage are strictly adhered to. All food and beverages must be purchased from HCC with the exception of ceremonial cakes. Ample food will be made for your event, based on your guaranteed number. Buffets and cocktail parties will be guaranteed for up to 2 hours and will be kept replenished to ensure all guests are served. All food remaining remains the property of HCC. All Alcoholic beverages are to be purchased from HCC employees and must be consumed on HCC premises.
9. If the Host cancels prior to 90 days of the event you will be refunded 75% of the deposit amount. If host cancel inside of the 90 days no refund will be given.

(Host's Signature)

(Date)

(Sponsor's Signature)

(Date)

(Planner's Signature)

(Date)

