

Welcome To Our Club

2016



Henderson Country Club is a favorite among locals for its dedication to providing you with an exceptional dining and social experience. Our club amenities and gracious service along with exceptional food provide the ideal surrounding for any event.

A variety of packages are available and can be customized to fit your needs. Our Food and Beverage team is excited to work with you to ensure a successful and memorable experience.

Thank You for allowing Henderson Country Club to be a part of your special event. Our team is waiting to help you every step of the way from planning to serving your event.

HCC

300 Country Club drive
Henderson, NC 27536
Hendersoncc.org

Phone: 252-438-4414
Fax: 252-438-5029

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Since HCC is a private club all functions must have a member to sponsor your event.

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.

All rental packages include set-up and clean-up.

Gold Rental Package \$1200.00

Ballroom Oak Room West End Dining and Lounge Magnolia Room
Men and Ladies Card Rooms

Dance Floor White Table Linens and Napkins Flatware Glassware China Tables Chairs Cake
Table Cake Cutting Service Gift Table 2 Bars

Silver Rental Package \$1000.00

Ballroom Oak Room West End Dining and Lounge Magnolia Room

Dance Floor White Table Linens and Napkins Flatware Glassware China Tables Chairs Cake Table
Cake Cutting Service Gift Table 2 Bars

Bronze Rental Package \$800.00

Ballroom Oak Room

Dance Floor White Table Linens and Napkins Flatware Glassware China Tables chairs Cake Table
Cake Cutting Service Gift Table 1 Bars

Individual Room Rental

Magnolia Room \$75.00 Ladies Card Room \$75.00 Men Card Room \$75.00

Ballroom \$400.00 Oak Room \$200.00 West End Dining and Lounge \$200.00

Additional Rental Options

Large Sound system \$100.00 Small Sound System \$50.00

Additional Services Available

Items are available at cost +15% 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.

Guaranteed Number Policy

HCC must be notified 3 days or 72 hours prior to the event. This number will be your guarantee and cannot be reduced after this time. If no guarantee is received prior to deadline your last indication of expected guests is your guarantee. We cannot be held responsible for providing the agreed menu and seating for number which exceed your guarantee. In the event the attendance is less than the guarantee, the customer must pay for guarantee number.

Bar

North Carolina laws will not permit any beverage to be brought in or taken out of a licensed establishment. We reserve the right to refuse service to anyone who cannot adequately prove they are of legal drinking age. We also reserve the right to refuse service to anyone caught providing alcoholic beverages to those under drinking age. They will be asked to leave the premises and we can also refuse service to anyone we believe to be under the influence. The laws governing alcoholic beverages and the consumption of by North Carolina law is strictly enforced.

Decorations

Please advise us of your intentions to decorate the rooms for your event. HCC does not allow anything to be affixed to any walls, floors, ceilings, or room furnishings with nails, tape, staples, or any other substance. Confetti, rice, birdseed, etc. is not permitted inside or outside the clubhouse. If used a clean-up of \$300.00 will be incurred

Floral arrangements, Cakes, Entertainment

We do not provide any of these services.

We have an attached list of preferred vendors that we can recommend to you. Please keep us informed of times these vendors will arrive at the club so that staff is available to help vendors.

Parking

All vehicles must be parked in the main lot. We encourage you to drive your guests to the clubhouse before parking your vehicle.

Clubhouse Event Hours

HCC is open for private events from 8 a.m. until 12 a.m. Events lasting later than 12 a.m. will need clubhouse manager approval. All events that go over the scheduled time will be charged \$150.00 per ½ hour.

Food Regulations

All food served at HCC must be purchased and prepared by HCC with the exception of ceremonial cakes. Banquet prices are subject to change without notice. In conjunction with North Carolina Health Department HCC **does not** allow any prepared food to leave the premises. This is a regulation mandated by the state and is solely for the protection of your health.

Liability

HCC does not assume responsibility for the damage or loss of items stored or displayed on club property. Each guest/sponsor is responsible for any damages to club property caused by guest/sponsor or their guests. Charges for damages shall be billed in the same manner as that in which other club charges are billed

Contact Information

Tracey Gruber

252-438-4414 ext 103

tgruber@hendersoncc.org

Or email at

hcc@hendersoncc.org

Payment Procedures

Final payment must be made immediately following the event. All members are asked to settle accounts within 10 days. We will provide an itemized accounting bill of all food, beverage and other charges.

I acknowledge all the general rules and regulations listed in this document.

Member Sponsor _____

Date _____

Client _____

Date _____

HCC Representative _____

Date _____

Wedding Banquet Packages

The prices are just an **estimate** for the style of your reception. The Food and Beverage Team can tailor any menu to suit your needs.

HCC Magnolia Package

(Hors d'oeuvres)

\$30.00 per person

2 Cold selections, 2 Display Platters with appropriate accompaniments, 2 Hot selections with appropriate accompaniments, 1 Dip selection with choice of cocktail bread, chips, pita points, crackers, or crostini. Tea, Coffee and Soft Drinks included.

HCC Oak Package

(Buffet Dinner)

\$40.00 per person

2 Stationary Hors d'oeuvres, Rolls with Butter on tables, Simple Salad bar with choice of 3 dressings, 1 Carving station, 1 additional Entrée selection, 2 Vegetables, 2 Starch. Tea, Coffee, Soft Drinks included.

HCC West End Package

(Plated Dinner)

Priced accordingly per person

2 Butler Passed Hors D'oeuvres, Served Rolls with Butter, Served Salad with choice 3 dressings on table or 1 dressing drizzled on all, 1 Entrée selection or Combination plate, 1 Vegetable selection, 1 Starch Selection. Tea, Coffee, Soft Drinks included.

Banquet Catering Options

All prices are priced inclusive per person

Continental Breakfast \$11.00

An array of Baked Muffins and Danish with jellies and butter along with a Fruit bowl/tray. Coffee, tea, orange juice included.

Biscuits trays available upon request for additional \$2.50 per person

(country ham, city ham, sausage, etc.)

Buffet Breakfast \$18.00

A choice of Danish or Muffins with jelly and butter along with a fruit bowl/tray, scrambled eggs, bacon, sausage links or patties, hash browns, grits, sausage gravy and biscuits. Tea, coffee and orange juice included.

Plated breakfast options are available upon request.

Additions

Omelets or Eggs \$2.00

Waffle, Pancake, French Toast \$2.00

Business Meeting Options

All prices are priced inclusive per person

Beverage Station \$6.50

Includes coffee, tea, can soft drinks

Snack Break \$3.00

Pretzels, goldfish, peanuts, assorted bar snacks, popcorn

Sweet Break \$4.00

Assorted cookies and brownies, assorted dessert bars, assorted danish or muffins

Vegetable Tray \$4.00

An array of fresh vegetables accompanied by ranch dip

Fresh Fruit Tray \$4.00

An array of seasonal fruit accompanied by yogurt dip

Cheese Tray \$4.00

A variety of domestic and imported cheeses with mustard dip and a variety of crackers

Combination Tray \$6.00

A Combination of Fruit and Cheese to suit everyone

Breakfast and Lunch or Dinner options are also available

Lunch Banquet Options

All options are priced inclusive per person

Soup Selection \$4.00

French onion Tomato Bisque Loaded Potato Vegetable Clam Chowder
Cream of Mushroom Chili Chicken Noodle Broccoli Cheddar Minestrone

Other soups available upon request

Salad Selection

Salmon Salad \$17.00

Baby mixed greens, craisins, shredded Gouda cheese, topped with a grilled salmon filet finished with citrus vinaigrette

Grilled Chicken Cobb \$ 16.00

Romaine and iceberg lettuce topped with rows of grilled chicken, bacon, crumbled bleu cheese, diced tomatoes, cucumbers, red onions, chopped hardboiled egg and shredded carrots with your choice of dressing.

Chef Salad \$16.00

Romaine and iceberg lettuce topped with tomato, cucumbers, shredded carrots, chopped hardboiled egg, turkey, ham, swiss and cheddar cheese with your choice dressing.

Grilled Greek Style Chicken Salad \$16.00

Mixed greens topped with feta, kalamata olives, red onions, cucumbers, tomatoes topped with grilled chicken and finished with greek vinaigrette dressing.

Tuna Nicoise \$17.00

Mixed greens topped with green beans, red bliss potatoes, hardboiled egg, kalamata olives, red onion, capers, tomatoes topped with grilled tuna steak finished with ginger soy dressing

Grilled Chicken Caesar Salad \$16.00

Romaine lettuce tossed with shaved parmesan cheese, croutons, and creamy Caesar dressing topped with grilled chicken

Trio Salad Plate \$16.00

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

Sandwich or Wrap Plates \$13.00

All options are priced inclusive per person

All options include 1 sandwich with choice of wheat, white, rye bread, or tortilla wrap, 1 side, tea, coffee, soft drink

Club

Turkey, ham, Swiss and American cheeses bacon, lettuce, tomato and mayo

Chicken Caesar Wrap

Romaine lettuce, shaved parmesan cheese, and grilled or crispy chicken tossed with Caesar dressing in a tortilla wrap

Smoked Turkey & Brie

Smoked turkey and sliced brie topped with lettuce and cranberry relish

Reuben

Corned beef or turkey and swiss cheese topped with sauerkraut and thousand island dressing on rye bread

French Dip

Sliced roast beef and provolone cheese on a sub roll with au jus dipping sauce

Chicken or Tuna Salad

HCC chicken or tuna salad with lettuce and tomato on choice of bread or wrap

Shrimp Melt

Shrimp salad with melted provolone cheese and tomato on an English muffin

Side Options

HCC chips Crinkle cut fries Sweet potato fries Onion rings
Fruit cup Potato salad Pasta salad

Add-ons

Add on a cup of soup or side salad for \$4.00

Lunch Buffet options \$20.00

All options are priced inclusive per person

Buffet includes rolls with butter, 2 entrée selection, 1 starch, 1 vegetables, 1 dessert option, tea, coffee, soft drinks

Potatoes and starch

Creamy mashed potatoes Roasted red bliss Au Gratin Rice pilaf Grits or Grit cake
Macaroni and cheese Corn pudding Potato salad Pasta salad

Vegetables

Green bean almandine Vegetable medley Squash casserole Collard greens
Broccoli with cheese Butter beans Cole slaw

Entrée Selection

Chicken Chardonnay BBQ, Herb Roasted, Fried Chicken, Chicken Florentine Chicken Marsala
Beef Tips over rice Sliced Baked Ham Stir Fry Chicken, Beef, Pork Meatloaf with gravy
Turkey with stuffing and gravy Sliced roast beef in Au Jus Shrimp and Grits (Add \$4.00)
Crab or Salmon Cakes Chicken, Beef or Vegetable Lasagna
Pasta entrée available upon request

Add simple salad bar for \$3.00 per person

Dessert Options

Cheesecake (assorted flavors and toppings) Bread pudding Tiramisu
Coconut Lemon cake Boston Crème pie Cobbler with ice cream (assorted seasonal flavors)
Banana pudding Hershey Chocolate Mousse cake Ice cream sundae bar

Soup and Salad Buffet \$15.00

An assortment of salad greens, toppings, garnishes, assorted dressings, rolls with butter accompanied by Chef's Soup of the Day

Deli buffet \$18.00

An array of deli meats and cheeses, condiments, toppings breads, salads, chips
Ham, turkey, roast beef, fat free chicken, American, Swiss, provolone and pepper jack cheeses
lettuce, tomato, onion pickles, sweet and hot peppers, mayo, mustard, Dijon mustard, selection of
breads, salads, chips and finished with an assorted cookie tray

Plated Lunch Options \$18.00

All plated options are priced inclusive per person

Plate includes Choice of cup of soup, house salad, or dessert

Rolls with butter, 1 entrée, choice of 1 potato, choice of 1 vegetable, tea, coffee, soft drinks

Entrée Options

Chicken Piccata

Pan seared chicken breast finished with a lemon-caper sauce

Chicken Crepes

Diced chicken and vegetables in Chef's supreme sauce rolled in a savory crepe

Chicken Pesto Rustique Tart

Puff pastry topped with basil pesto, sliced grilled chicken, and boursin cream sauce

Seafood Newburg

Puff pastry topped with shrimp and crab in a sherry cream sauce

Pork Loin

Slow roasted pork loin encrusted in herbs and spices

Salmon

Salmon with dill cream sauce or lemon herb butter sauce

Crab Cake

Jumbo Lump Crab Cake finished with a remoulade sauce

Beef Tips

Slow roasted roast beef in a creamy mushroom onion gravy over rice

Vegetable plate

Chef's choice of 3 seasonal vegetables

Vegetable Pasta Primavera

Sauté vegetables with choice of past in marinara sauce

Add chicken for \$3.15 Add Shrimp for \$4.15

Portobello Mushroom Steak

Portobello mushroom stuffed with feta, sundried tomato and spinach

Shrimp De Jonghe

Sautéed shrimp with garlic and herbs and sherry wine served au gratin style

Hors d'oeuvres Selection

Priced inclusive Per Person

Cold Hors d'oeuvres/Platters

Imported and Domestic Cheese with Crackers and mustard dipping sauce \$4.00

Seasonal Fruit with yogurt dipping sauce \$4.00

Marinated Grilled Vegetables drizzled with a Balsamic glaze \$4.00

Fresh Vegetables with ranch dipping sauce \$4.00

Smoked Salmon with red onion, chopped hardboiled egg, chive cream cheese, capers, crostini \$5.50

Chicken Salad in phyllo cups \$4.00

Pimento Cheese crostini \$3.00

Tea Sandwiches \$3.00-4.00

(Cucumber and cream cheese, pimento cheese, chicken salad, etc)

Traditional Bruchetta \$1.50

Shrimp Cocktail \$5.50

Hot Hors d'oeuvres

Chicken tenders or Wings with variety of sauces \$4.00

Skewered Meats \$5.50

Choice of Chicken, Beef, Pork, Additional \$1.50 for Shrimp

Spring Rolls with Thai Chili Sauce \$3.00

Spanakopita \$3.00

Stuffed Mushrooms \$3.00

Choice of filling include: Spinach Sundried Tomato Feta, Sausage, add any seafood stuffing for \$1.50 more

Meatballs with choice sauce \$4.00

Little Smokies with sauce \$4.00

Chicken Cordon Bleu Bites \$4.00

Mini Pizza/Quiche \$3.00

Bacon Wrapped Scallops/Shrimp \$5.50

Mini Crab Cakes \$5.50

Lamb Lollipops \$5.50

Dips

Choice of Cocktail Bread, Pita Points, Chips, Crackers, Crostini

Crab/Seafood \$5.50

Spinach & Artichoke \$4.00

Fiesta Cheese \$3.00

Hummus \$3.00

Sliders

All \$4.00

Mini Burgers with cheese and caramelized onions

Pulled Pork with slaw

Smoked Turkey with mayo and Swiss cheese

City or Country Ham Biscuits

Shrimp Burger with a chive-lemon aioli

(Add an additional \$1.50 per person)

Buffet Dinner Selections \$30.00

All options are priced inclusive per person

Buffets include simple salad bar, rolls with butter, 2 entrée selections, 2 vegetable selections, 2 starch selections, 2 dessert selections, tea, coffee, soft drinks

Potatoes and Starch

Buttery Mashed Garlic Mashed Roasted Red Bliss Au Gratin Twice Baked
Rice Pilaf Grits/Grit Cake Risotto Macaroni and Cheese Corn Pudding
Pasta with Marinara or Alfredo Sauce

Vegetable Selection

Green Bean Almandine Green Beans with caramelized onions Vegetable Medley
Asparagus with cherry tomatoes Squash Casserole Collard Greens
Broccoli with cheese sauce Candied Baby carrots Sweet Peas with Pearl Onions
Butter Beans

Entrée Selection

Sliced Roast Beef in Au Jus Chicken Chardonnay Chicken Piccata Chicken Marsala
Herb Roasted, BBQ or Fried Chicken Chicken Roulade Beef tips & Rice
Spiced Roasted Pork Loin Bacon Wrapped Pork Loin with Apple Cider Jus
Shrimp & Grits Baked Salmon with Dill or Lemon-Butter Sauce
Roasted Turkey with Stuffing and Gravy Teriyaki Stir Fry (chicken, beef, pork)

Specialty/Action Station

\$5.50 per person

Pasta Station

Assorted pasta, toppings, sauces

Stir Fry Station

Choice of beef, chicken, pork, shrimp with assorted vegetables, Asian sauces over rice

Mashed Potato Bar

Creamy mashed potatoes and mashed sweet potatoes with assorted toppings which include
Crumbled bleu cheese, shredded cheese, tomatoes, bacon bits, chives, sour cream, spiced pecans,
brown sugar, etc.

Quesadilla Station

Beef, Chicken, Pork, Shrimp with shredded cheese, green onions, salsa, sour cream and guacamole

Carving Station

All selections are ++ per person

Prime Rib \$6.50 Pork Loin \$4.00 Ham \$4.00 Turkey \$4.00 Beef Tenderloin \$9.00

Desserts

Cheesecake assorted flavors and toppings Bread Pudding Tiramisu Coconut Lemon Cake
Boston Crème Pie Cobbler with ice cream (seasonal flavors) Banana Pudding Carrot Cake
Hershey Chocolate Mousse Cake Ice Cream Sundae Bar Pies (assorted seasonal flavors)

Plated Dinner Selections

All entrees are priced inclusive per person

all plated dinner selections include served salad, served rolls with butter, your choice vegetable and starch, dessert choice additional \$5.00per person (optional) tea, coffee, soft drinks

Vegetable Pasta Primavera \$20.00

Choice of pasta with sauté seasonal vegetables in marinara sauce

Vegetable Plate \$20.00

Chef's choice of 4 seasonal vegetables

Portobello Mushroom Steak \$20.00

Grilled Portobello Mushroom topped with mushroom vegetable demi glaze

Chicken Marsala \$26.00

Grilled Chicken breast simmered in a mushroom Marsala wine sauce

Chicken Florentine \$26.00

Pan seared Breast of Chicken smothered in a spinach cream sauce

Chicken Picatta \$ 26.00

Pan seared Parmesan dusted Chicken Breast finished with a lemon-caper demi glaze

Pork Tenderloin \$27.00

Slow roasted herb rubbed Pork Tenderloin medallions served with apple cider jus

Prime Rib \$38.00

8oz slow roasted herb rubbed prime rib with horseradish sauce and au jus

Filet Mignon \$44.00

8 oz grilled center cut beef tenderloin served with a mushroom demi glaze

Rib Eye \$38.00

10oz grilled Rib Eye finished with herb butter

Salmon Oscar \$36.00

Grilled Salmon Filet topped with Lump Crab and Béarnaise sauce

Pan Seared Crab Cakes \$33.00

2 Lump Crab Cakes served with remoulade sauce

Grilled Filet and Breast of Chicken \$46.00

4oz Grilled Filet and 4oz Chicken Breast served with sundried tomato pesto sauce

Grilled Filet and Jumbo Shrimp \$46.00

4oz Grilled Filet and 4 Jumbo Shrimp brushed with a Thai chili sauce

Bar/Beverage Options

HCC offers a variety of beer and Liquors. This enables us to provide the most attentive quality service to you and your guests.

Well	\$6.50
Premium	\$8.50
Top Shelf	\$10.00
Domestic Beer	\$3.50
Imported Beer	\$4.50
House Wine	\$6.50 glass
	\$23.00 bottle
Champagne	\$26.00 bottle

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 signature: _____	Date: _____
Sponsor signature: _____	Date: _____
Planner Signature: _____	Date: _____