

Welcome To Our Club

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.

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 \$1100.00

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 \$900.00

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 \$700.00

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 Stand up Podium \$25.00

Table top Podium \$15.00 Screen \$15.00 Projector \$35.00

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.

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)

\$25.95 ++ 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)

\$30.95 ++ 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.

Hors d'oeuvres Selection

Priced ++ Per Person

Cold Hors d'oeuvres/Platters

Imported and Domestic Cheese with Crackers and mustard dipping sauce \$4.95

Seasonal Fruit with yogurt dipping sauce \$3.95

Marinated Grilled Vegetables drizzled with a Balsamic glaze \$3.95

Fresh Vegetables with ranch dipping sauce \$3.95

Smoked Salmon with red onion, chopped hardboiled egg, chive cream cheese, capers, crostini
\$5.95

Chicken Salad in phyllo cups \$3.95

Pimento Cheese crostini \$2.95

Tea Sandwiches \$2.95-\$3.95

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

Traditional Bruchetta \$2.95

Shrimp Cocktail \$5.95

Hot Hors d'oeuvres

Chicken tenders or Wings with variety of sauces \$3.95

Skewered Meats \$4.95

Choice of Chicken, Beef, Pork, Additional \$2.00 for Shrimp

Spring Rolls with Thai Chili Sauce \$2.95

Spanakopita \$2.95

Stuffed Mushrooms \$2.95

Choice of filling include: Spinach Sundried Tomato Feta, Sausage, Add any seafood stuffing for
\$2.00, etc.

Meatballs with choice sauce \$3.95

Little Smokies with sauce \$2.95

Chicken Cordon Bleu Bites \$3.95

Mini Pizza/Quiche \$2.95

Bacon Wrapped Scallops/Shrimp \$5.95

Mini Crab Cakes \$5.95

Lamb Lollipops \$5.95

Dips

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

Crab/Seafood \$5.95

Spinach & Artichoke \$3.95

Fiesta Cheese \$2.95

Hummus \$3.95

Sliders

All \$2.95

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 \$2.00 per person)

Buffet Selections

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 Stations

\$4.95 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 \$5.95 Pork Loin \$4.95 Ham \$3.95 Turkey \$3.95 Beef Tenderloin \$7.95

Desserts

Wedding Cakes are not available for purchase at HCC. A list of preferred vendors is located at the end of this guide.

Additional Desserts

Desserts are \$4.95 ++ per person

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 Selections

All entrees are priced ++ per person

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

Vegetable Pasta Primavera \$12.95

Choice of pasta with sauté seasonal vegetables in marinara sauce

Vegetable Plate \$13.95

Chef's choice of 4 seasonal vegetables

Portobello Mushroom Steak \$14.95

Grilled Portobello Mushroom topped with mushroom vegetable demi glaze

Chicken Marsala \$18.95

Grilled Chicken breast simmered in a mushroom Marsala wine sauce

Chicken Florentine \$19.95

Pan seared Breast of Chicken smothered in a spinach cream sauce

Chicken Picatta \$ 18.95

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

Pork Tenderloin \$20.95

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

Prime Rib \$28.95

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

Filet Mignon \$32.95

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

Rib Eye \$28.95

10oz grilled Rib Eye finished with herb butter

Salmon Oscar \$26.95

Grilled Salmon Filet topped with Jumbo Lump Crab and Béarnaise sauce

Pan Seared Crab Cakes \$24.95

2 Jumbo Lump Crab Cakes served with remoulade sauce

Grilled Filet and Breast of Chicken \$36.95

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

Grilled Filet and Jumbo Shrimp \$38.95

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	\$6.00
Premium	\$8.00
Top Shelf	\$10.00
Domestic Beer	\$3.50
Imported Beer	\$4.50
House Wine	\$6.00 glass
	\$23.00 bottle
Champagne	\$26.00 bottle

Contact Information

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Or

Tara Harrell 252 438 4414 ext 114

tharrell@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.