



# Wedding Packages

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*Heritage Hills Golf Resort & Conference Center*



**HERITAGE HILLS**

# Served Dinner

Heritage · Available 6:00 PM – 11:00 PM



## Hors d'Oeuvres (Stations)

### Select Two

Fresh Fruit Display · Cheese Display · Fresh Vegetable Crudite

## Hors d'Oeuvres (Butlered)

### Select Two

Jack Daniels Meatballs · Cocktail Franks · Pork Potstickers · Herb Cream Cheese Filled  
Cucumber Rounds · Citrus Chicken Skewers

## Entrée Selections

### Select Two

Chicken Marsala · Sliced Bistro Tenderloin with Bordelaise Sauce · Broiled Flounder with  
a Lemon Butter Sauce · New York Strip seared and drizzled with Bordelaise Sauce and  
topped with Crumbled Bleu Cheese · Cheese Ravioli tossed in a Tomato Vodka Cream  
Sauce · French Country Chicken with Green Onions and Mushrooms in a White Wine  
Cream Sauce

## Accompanying Dishes

### Select Two

Baby Glazed Carrots · Buttered Corn · Green Beans with Spring Onions · Rice Pilaf ·  
Roasted Red Bliss Potatoes · Scalloped Potatoes

Served with Fresh Baked Rolls with Butter

Fresh Garden Salad with Choice of Two Dressings

Freshly Brewed Coffee, Tea, Decaf

Your Wedding Cake Displayed and/or Served

*Children's Meals and Vegetarian Options Available Upon Request*

Include a Champagne Toast for all of your guests and a four-hour open Select bar  
with select brand cocktails, wine, draft beer and assorted sodas

Premium Brand Liquors

Ultra Premium Brand Liquors

*All pricing is subject to 6% sales tax and 20% service charge, with the  
exception of alcoholic beverages which are not subject to the 6% tax.*



# Served Dinner

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Premier · Available 6:00 PM – 11:00 PM

## Hors d'Oeuvres (Stations)

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Seasonal Fruit · Cheese Display · Fresh Vegetable Crudite

## Hors d'Oeuvres (Butlered)

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### Select Two

Cocktail Quiche · Italian Sausage Stuffed Mushrooms · Asparagus Wrapped in Prosciutto  
· Fried Shrimp with Cocktail Sauce · Egg Rolls with a Sweet Thai Chili Sauce · Spicy  
Tenderloin Tip Skewers

## Entrée Selections

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### Select Two

Crab Imperial · Queen Cut Prime Rib · Chicken Oscar · Baked Stuffed Flounder · Sliced  
Filet of Beef Topped with a Whole Grain · Mustard Cream Sauce · Onion-Boursin  
Chicken · Chicken Saltimbocca

## Accompanying Dishes

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### Select Two

Green Beans Almondine · Lemon Steamed Broccoli · Fresh Steamed Vegetable Medley ·  
Whipped Yukon Gold Potatoes · Wild Rice Blend · Roasted Red Bliss Potatoes

Served with Fresh Baked Rolls with Butter

Fresh Garden Salad with Choice of Two Dressings

Freshly Brewed Coffee, Tea, Decaf

Your Wedding Cake Displayed and/or Served

*Children's Meals and Vegetarian Options Available Upon Request*

Include a Champagne Toast for all of your guests and a four-hour open Select bar  
with select brand cocktails, wine, draft beer and assorted sodas

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# Served Dinner

Royal · Available 6:00 PM – 11:00 PM



## Hors d'Oeuvres (Stations)

### Select Three

Fresh Fruit Kabob Display · Gourmet Cheese Display with Imported and Domestic Cheeses · Royal Crudite Display · Bread and Spread Display · Crab Dip Display

## Hors d'Oeuvres (Butlered)

### Select Three

Shrimp and Avocado in a Crispy Tortilla Basket · Asparagus Wrapped in Smoked Salmon · Bacon Wrapped Scallops · Assorted Mini Quiche · Spanikopita · Tenderloin Crustini · Fried Shrimp with Cocktail Sauce · Chilled Crab Claw

## Entrée Selections

### Select Two

Prosciutto Wrapped Chicken Breasts seared and topped with Fresh Bruschetta · Crab Topped Filet with Demi Glaze · Seared Salmon Topped with a Creamy Shrimp Seafood Sauce · Heritage Signature Crab Cake served with an Old Bay Butter Sauce · Tender Beef Cap Steak Topped with Crab Cake with Demi · Roasted Tenderloin of Beef with Butter poached Shrimp with a Wild Mushroom Demi

## Accompanying Dishes:

### Select Two

Fresh Broccolini · Roasted Jumbo Asparagus with Browned Butter · Lemon Scented Haricots Vertes (French Green Beans) · Fingerling Potatoes · Roasted Garlic Whipped Yukon Gold Potatoes · Wild Rice Blend Tossed with Pine Nuts and Spring Onions

Served with Fresh Baked Rolls with Butter

Fresh Garden Salad with Choice of Two Dressings

Freshly Brewed Coffee, Tea, Decaf

Your Wedding Cake Displayed and/or Served

*Children's Meals and Vegetarian Options Available Upon Request*

Include a Champagne Toast for all of your guests and a four-hour open Select bar with select brand cocktails, wine, draft beer and assorted sodas

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# Buffet Dinner

Available 6:00 PM – 11:00 PM



## Hors d'Oeuvres Reception

One hour display of Fresh Seasonal Fruit

Imported and Domestic Cheeses with Crackers and a Fresh Vegetable Crudit 

## Selections Served Butler Style

### Select Two

Egg Rolls with Sweet Thai Chili Sauce, Cocktail Quiche, Jack Daniels Cocktail Meatballs, Cocktail Franks in a Puffed Pastry, or Italian Sausage Stuffed Mushrooms

*Add Crab Stuffed Mushrooms*

*Add Mini Crab Balls*

Choice of Fresh Fruit Cup or Garden Salad-Preset

*Add a Caesar Salad*

## Chef Attended Carvery with your Choice of:

Turkey Breast, Spiral Ham, or Prime Rib of Beef

## Entrees

### Select Two

Roast Pork Dijonnaise · Wild Mushroom Stuffed Chicken Breast · Chicken Chesapeake · Baked Stuffed Flounder · Roulad of Chicken Florentine · Salmon with Dill Sauce · Bistro Carver

## Accompanying Dishes

### Select Two

Baby Glazed Carrots · Roasted Red Bliss Potatoes · Sour Cream Mashed Potatoes  
Lemon Steamed Broccoli · Green Beans Almondine · Chef's Rice Pilaf

Served with Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Tea, Decaf

Your Wedding Cake Displayed and/or Served

*Children's Meals and Vegetarian Options Available Upon Request*

Include a Champagne Toast for all of your guests and a four-hour open Select bar with select brand cocktails, wine, draft beer and assorted sodas

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# Served Lunch

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Available 11:00 AM – 4:00 PM



## Hors d'Oeuvres Reception

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One hour display of Fresh Seasonal Fruit  
Imported and Domestic Cheeses with Crackers and a Fresh Vegetable Crudit 

## Selections Served Butler Style

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### Select Two

Egg Rolls with Sweet Thai Chili Sauce, Cocktail Quiche, Jack Daniels Cocktail  
Meatballs, Cocktail Franks in a Puffed Pastry, or Italian Sausage Stuffed  
Mushrooms  
*Add Mini Crab Balls*

Choice of Fresh Fruit Cup or Garden Salad-Preset  
*Add a Caesar Salad*

## Entr e Selections

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Single Broiled Crab Cake · Petite Filet Mignon in a Burgandy Sauce · Roast Pork Tenderloin ·  
Chicken Marsala · Baked Stuffed Flounder · Salmon with Dill Sauce · Sliced Bistro  
Tenderloin with Diane Mushroom Madeira Sauce

## Accompanying Dishes

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### Select Two

Baby Glazed Carrots · Roasted Red Bliss Potatoes · Sour Cream Mashed Potatoes  
Vegetable Medley · Green Beans Almondine · Rice Pilaf

Served with Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Tea, Decaf

Your Wedding Cake Displayed and/or Served

*Children's Meals and Vegetarian Options Available Upon Request*

Add a 3oz Crab Cake or Shrimp Skewer to any Entr e

Include a Champagne Toast for all of your guests and a four-hour open Select bar  
with select brand cocktails, wine, draft beer and assorted sodas

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# Buffet Lunch

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Available 11:00 AM – 4:00 PM



## Hors d'Oeuvres Reception

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One hour display of Fresh Seasonal Fruit

Imported and Domestic Cheeses with Crackers and a Fresh Vegetable Crudit 

## Selections Served Butler Style

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### Select Two

Egg Rolls with Sweet Thai Chili Sauce, Cocktail Quiche, Jack Daniels Cocktail Meatballs, Cocktail Franks in a Puffed Pastry, or Italian Sausage Stuffed Mushrooms

*Add Mini Crab Balls*

Choice of Fresh Fruit Cup or Garden Salad-Preset

*Add a Caesar Salad*

## Entrees

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### Select Two

Roast Pork Tenderloin with Apples and Cider Sauce · Carved Ham or Turkey Breast ·

Baked Flounder with Lemon Butter Sauce · Salmon with Dill Sauce · Chicken

Marsala ·

Baked Stuffed Chicken Breast · Beef or Vegetable Lasagna

## Accompanying Dishes

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### Select Two

Baby Glazed Carrots · Roasted Red Bliss Potatoes · Sour Cream Mashed Potatoes

Vegetable Medley · Green Beans Almondine · Rice Pilaf · Scalloped Potatoes

Served with Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Tea, Decaf

Your Wedding Cake Displayed and/or Served

*Children's Meals and Vegetarian Options Available Upon Request*

Include a Champagne Toast for all of your guests and a four-hour open Select bar with select brand cocktails, wine, draft beer and assorted sodas

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# Banquet Beverage Selections

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## Select Bar

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### *House Wine*

Carlo Rossi Chablis, Burgundy, Blush

### *Draft Beer (Choose 1)*

Miller Lite, Yuengling Lager

### *Select Brand Liquors*

Bankers Club Vodka – House	DeKuyper Triple Sec
Bankers Club Gin – House	Regency Amaretto
Castillo Rum – House	DeKuyper Peach Schnapps
Bankers Club Whiskey – House	DeKuyper Raspberry
Old Smuggler Scotch – House	DeKuyper Melon
Heaven Hill Bourbon – House	Vermouth Sweet
Kapali-Coffee Liqueur	Vermouth Dry
Tortilla Gold Tequila – House	







# Banquet Beverage Selections

## Premium Bar

### *Wine*

Sycamore Lane White Zinfandel, Sycamore Lane Chardonnay,  
Sycamore Lane Cabernet, Sycamore Lane Merlot, Sycamore Lane Pinot Grigio

### *Draft Beer (Choose 1)*

Miller Lite, Yuengling Lager

### *Bottled Beer (Choose 1 Domestic & 1 Imported)*

#### **Domestic**

Miller Lite, Coors Light, Bud Light, Budweiser, Miller 64,  
O'Douls, Yuengling Lager

#### **Imported**

Heineken, Corona, Sam Adams Boston Lager, Sam Adams Seasonal, Amstel Light

### *Premium Brand Liquors*

Absolut Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Spiced Rum  
Seagram's 7 Whiskey  
Malibu Coconut Rum

Jack Daniels Whiskey  
Jim Beam Bourbon  
Southern Comfort  
Peach Schnapps  
Amaretto  
Triple Sec  
Seagram's VO

Dewar's  
Kapali Coffee Liquor  
El Jimador Tequila  
Pinnacle Vanilla Vodka  
Vermouth Sweet  
Vermouth Dry





# Banquet Beverage Selections

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## Ultra Premium Bar

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### *Wine*

Sycamore Lane White Zinfandel, Sycamore Lane Chardonnay,  
Sycamore Lane Cabernet, Sycamore Lane Merlot, Sycamore Lane Pinot Grigio

### *Draft Beer (Choose 1)*

Miller Lite, Yuengling Lager, Guinness, Blue Moon

### *Bottled Beer (Choose 3 Domestic & 1 Imported)*

#### **Domestic**

Miller Lite, Coors Light, Bud Light, Budweiser, Miller 64,  
O'Douls, Yuengling Lager

#### **Imported**

Heineken, Hoegaarden, Corona, Sam Adams Boston Lager, Sam Adams Seasonal, Amstel Light

### *Ultra Premium Brand Liquors*

Grey Goose Vodka  
Chopin Vodka  
Bacardi Rum  
Gosling's Dark Rum  
Captain Morgan Spiced Rum  
Bombay Sapphire Gin  
Glenlivet Scotch

Crown Royal Whiskey  
Jameson Irish Whiskey  
Johnnie Walker Red Label  
Makers Mark Bourbon Whiskey  
El Jimador Tequila  
Frangelico – Hazelnut Liqueur  
Baileys Irish Cream

Kahlua Coffee Liqueur  
DeKuyper Melon  
Disaronno Amaretto  
DeKuyper Peachtree Schnapps  
Chambord – Raspberry Liqueur

