

HIGHLAND COUNTRY CLUB

Sit-Down Dinner Menu

Salad

House Salad with Iceberg Lettuce, Purple Cabbage, Tomato, & Cheddar Cheese

Other options:

Artisan Lettuce & Feta Cheese Salad

Romaine with Seasonal Fruit & Raspberry Dressing

Wild Greens with Bacon, Blue Cheese & Balsamic Vinaigrette

Caesar Salad with Parmesan Cheese

Entrées

New York Strip Steak 10 ounce

Filet Mignon 8 ounce

Prime Rib 10 ounce

Herb Roasted Pork Loin

Chicken Picata with White Wine & Capers

Chicken Marsala with Mushrooms & Marsala Wine Sauce

Grilled Salmon with Tomato Vodka Sauce

Grilled Halibut with Dill Cream Sauce

Combination Plates

Petite Filet Mignon (4 oz.) & Chicken Breast (4 oz.)

Petite Filet Mignon (4 oz.) & Salmon (4 oz.)

Sliced Pork Loin (4 oz.) & Chicken Breast (4 oz.)

Vegetables (choose one)

Steamed Broccoli, Green Beans Amandine, Zucchini & Mushrooms,

Green Beans & Sliced Red Bell Peppers, Broccoli & Cauliflower

Other option:

Asparagus

Side Item (choose one)

Oven Roasted Potatoes, Garlic & Herb Mashed Potatoes, Twice Baked Potatoes,

Potatoes a la Duchesse, Rice Pilaf, Sweet Potato Casserole

Add a Cheese & Vegetable Display

If planning to offer 2 different entrées we request:

- selections be made 10 days prior to the event
 - color coded name cards to assist the service staff
- (example: red place card=beef entrée, blue place card=fish entrée)

Service charge and tax will be added to all prices, which are subject to change.

HIGHLAND COUNTRY CLUB

Buffet Menu *(minimum of 40 people, please)*

Sliced Beef Tenderloin
and an entrée selection

Carved Prime Rib of Beef
and an entrée selection

Carved Pork Loin
and an entrée selection

Carved Roasted Turkey Breast Buffet
and an entrée selection

Highland Buffet
Pasta Marinara & Chicken Marsala

Entrée Selections

London Broil, Chicken Marsala, Chicken Picata, Pork Madeira, Sliced Roasted Turkey,
Ground Beef Stuffed Bell Peppers, Grilled Salmon,
Sliced Roast Beef with Gravy, Homemade Meatloaf, Mostaccioli, Lasagna

Salads (choose one)

Tossed Garden Salad (can be on the buffet or served if desired),
Cole Slaw, Pasta Salad, Potato Salad

Side Items (choose one)

Roasted Potatoes, Mashed Potatoes, Rice Pilaf,
Scalloped Potatoes, Sweet Potato Casserole

Vegetables (choose one)

Green Beans Amandine, Steamed Broccoli, Broccoli & Cauliflower,
Zucchini & Yellow Squash, Glazed Carrots

Pasta Action Station

Penne Pasta, Tomato Sauce and Marinara Sauce,
Baby Shrimp, Onions, Mushrooms, Italian Sausage

Service charge and tax will be added to all prices, which are subject to change.

HIGHLAND COUNTRY CLUB

Various Banquet Fees

Booking Fee \$500.00 members/\$1500.00 non-members
(Required to hold the date and applied towards final charges)

Room Rental \$1500 members/\$3500 non-members

Banquet Set-up Fee \$100.00

Use of the Club's Hurricane Globes, or Oil Lamps \$50.00, if requested

Additional Bar Set-up \$75.00, if requested

Outside Set-up \$250.00 (plus tents, chairs, etc.), if requested

Unusual Set-up \$50.00 (Normal set-up is 5% over the guaranteed food number)

Change in set-up on the day of the event or after the event has been set \$25.00

Due to the clean-up difficulty, the Club does not allow the use of confetti.

Hanging anything from walls or ceilings must first be approved.

Any signage at the Club entrance must be approved. Political signs are not allowed. Approved signs, balloons, etc. must be removed at the end of the event. The Club is not responsible for any items left at the Club or on Club grounds.

Payment in full is due at the conclusion of the event.

17% service charge

6% sales tax, any group requesting tax exemption must present a tax exempt certificate prior to the scheduled event.

If additional chairs and tables are needed, the rental fee will be changed to the banquet bill. The Club has a good relationship with rental equipment companies, please inquire about pricing.

Any damage to the Club, including but not limited to furniture, carpeting, linen, china, and glassware will be charged the replacement costs, at the management's determination.

Indemnification required by the Club's insurance provider: User agrees to indemnify and hold harmless the Club, its members and employees, against liability, claims, demands, actions, suits, damages, proceedings, costs and expenses whatsoever for which they may become liable directly or indirectly arising out of the use of the Club by the user, and for such further sums in excess of those contained in any insurance policy procured by the user relating to the use of the Club or for such amounts as may not be payable under any such insurance policy.

All fees and prices are subject to change.

HIGHLAND COUNTRY CLUB
Banquet Contract

Type of Function: _____

Name: _____

Address: _____

City, State, Zip _____

Phone, Email _____

Member Number: _____ or Sponsor: _____

Date of Function: _____

1. An active member of Highland Country Club must sponsor each banquet.
2. All charges will be based upon the guaranteed number or the actual number served, whichever is greater.
3. All food and beverage charges are subject to 17% service charge and 6 % sales tax. The service charge is taxable. Any group requesting tax exemption must present a tax exempt certificate prior to the scheduled event. All food and beverages must be purchased through the Club (with the exception of wedding cake). Alcohol may only be consumed by those 21 years of age or older.
4. A security deposit of \$500 (\$1500 non-member) is required at the time the banquet is scheduled in order to reserve the date. The deposit will be deducted from the total bill at the completion of the event.
5. Payment of all functions is due at the conclusion of the event. All payments must be made in full. The Club accepts U.S. currency, personal checks, Visa and Master Card. A \$50 service charge will be applied to any returned checks.
6. Damage to (but not limited to) the clubhouse, furniture, linen, china, or glassware will be charged in an amount to reflect the replacement costs as determined by Club management.
7. The sponsoring member will be responsible for all unpaid charges and/or damage to the Club.
8. Room rental fee is \$1500 for members, \$3500 for non-members. The banquet set-up fee is \$100, not including rental of chairs, tables, etc. Other miscellaneous fees and charges may apply, please inquire.
9. Confetti is not allowed due to the difficulty involved in cleaning. The use of nails, staples, tape and other adhesives on walls and ceilings is not allowed without permission.
10. Banquets lasting longer than five hours will be charged at a rate of \$350 per additional hour.
11. Club management may deem any function inappropriate or ineligible and deny use of the Club's facilities for any or no reason. All events must take into consideration access to the Club by the membership.
12. User agrees to indemnify and hold harmless the Club, its members and employees, against liability, claims, demands, actions, suits, damages, proceedings, costs and expenses whatsoever for which they may become liable directly or indirectly arising out of the use of the Club by the user, and for such further sums in excess of those contained in any insurance policy procured by the user relating to the use of the Club or for such amounts as may not be payable under any such insurance policy.
13. CANCELLATIONS: Six months prior to the event, 50% of the deposit will be reimbursed. Less than six months from the date of the event, the entire deposit will be forfeited.

Thank you for reading, understanding, and signing the contract.

(signature) (date)

(signature of sponsoring member if different from above) (member number)