Herons Glen Wedding Book

239.731.4581 www.heronsglencc.com

We believe in... Happily Ever After



What greater thing is there for two human souls than to feel that they are joined together to strengthen each other in all labor, to minister to each other in all sorrow, to share with each other in all gladness, to be one with each other in the silent unspoken memories? - George Elliot We understand that your wedding day is one of the most important days of your life, and we want to help you create unforgettable memories. That's why we invite you to experience the magic of Herons Glen, where you can have the wedding of your dreams. Our stunning venue offers breathtaking views and a picture-perfect setting that will evoke the love and emotion of your special day. Whether you're planning an intimate gathering or a of grand celebration, our team experienced professionals will work with you to ensure that every detail is perfect. So why wait? Call us today to schedule your appointment and tour, and let us help you create forever memories of your wedding day at Herons Glen.

> email fbdir@hgrdnfm.com or call 239.731.4581



And so the adventure begins...

Rental Fees

\$1000 Ballroom Room Charge \$500 Ceremony Fee (includes set up of chairs with white chair covers)



Specialty Linens

We provide house table cloths in white or ivory. Napkins can be selected from a variety of colors. Specialty, floor length table cloths & napkins can be rented from our preferred vendor.

Entertainment

We would be happy to provide our preferred vendors list to assist with your entertainment booking Wedding Cakes Wedding Cakes may be brought in from your favorite bakery. Homemade cakes are not permitted.



Cold Hors D'oeuvres

175 Red Pepper Hummus & Grilled Peppers on Lavash Cracker
275 Caprese Skewers with Balsamic Reduction
300 Honey Infused Goat Cheese on Crostini with Berries
250 Vegetarian Sushi Rolls with Ginger Soy Sauce
275 Melon & Proscuitto Skewers
325 Crab & Sausage Deviled Eggs
275 Gorgonzola, Proscuitto & Fig Jam on Focaccia Crouton
300 Sesame Tuna with Soy Sriracha Aioli on Crispy Wontons
300 Honey Ginger Beef Sate with Ponzu Dipping Sauce
300 Curried Shrimp Salad in Phyllo
325 Bloody Mary Shrimp Shooters
350 Tuna Tartar with Ginger, Soy & Chives on Wonton Chip
350 Shrimp canape with Spicy Remoulade

Priced per 100 pieces. For butler passed Hors D'oeuvres add \$25 per option.



Hot Hors D'oeuvres

250 Vegetable Spring Rolls with Chili Dipping Sauce 250 Steamed Pot Stickers with Scallion Dipping Sauce 250 Pepperoni & Mozzarella Stuffed Mushroom over Marinara 275 Cashew Crusted Chicken Sate with Coconut Curry Sauce 300 Baked Brie & Raspberry en Croute 300 Beef Empanada with Cilantro Cream Sauce 300 Spanakopita with Garlic Cream 325 Coconut Shrimp with Mango Salsa 350 Miniature Beef Wellington with Shitake Mushrooms & Marsala 325 Mango & Cilantro Shrimp Tostadas 350 Maryland Jumbo Lump Crab Cakes with Mango Aioli 350 Conch Fritters with Cilantor, Mango & Lime 400 Bacon Wrappped Scallops 475 Baby Lamb Chops with Dijon & Madeira 475 Five Spiced Duck & Spicy Aioli on Crisp Wontons



Reception Displays

Small up to 50 guests Medium up to 100 guests Large up to 150 guests





Fresh Vegetable Crudites Assortment of fresh vegetables served with ranch dipping sauce small 150 medium 300 large 450

> Antipasti Display small 300 medium 600 large 900

Selection of Imported & Domestic Cheeses with Fruit small 275 medium 500 large 750

Build your own Bruschetta Display

Assortment of Tomato & Basil with Balsamic Vinegar, Caramelized Onions, Gorgonzola Cheese, Asiago Cheese, Fresh Mozzarella, Sundried Cherry & Goat Cheese Spread, Apricot Jam, Mango Chutney, Garlic Herb Crostini & Crackers small 200 medium 400 large 600



Duet Plates NY Strip & Boneless Chicken Breast Beef Tenderloin & Salmon NY Strip & Shrimp Beef Tenderloin & Grouper Beef Tenderloin & Lobster Tail inquire for pricing Seafood Options Salmon 36 Mahi Mahi 38

Swordfish 35

Snapper 42

Chilean Seabass 52

Main Lobster Tail market price

Kids Meal

Chicken Tenders with Fruit or Fries 15

Beef Options 6 oz Filet Mignon 12 oz NY Strip

8 oz Veal Chop

inquire for pricing

Pork Options

Pork Chop 36

Boneless Pork Loin 32

BBQ Ribs 36

Poultry Options

Herb Marinated Airline Breast of Chicken 36

Boneless Breast of Chicken 32

Vegetarian Options

Pasta Primavera 30

Grilled Vegetable Stack 30

Vegetable Lasagna 30

All entrees include bread service, starch & vegetable. One entree selection or a maximum of up to 3 different options. Limit of one starch & one vegetable per event.



Salad Options choose one

Mixed Field Greens with cucumbers, tomatoes, carrots & croutons, house balsamic vinaigrette

Traditional Caesar Salad with romaine lettuce, asiago cheese, croutons, creamy caesar dressing

Greek Salad with romaine lettuce, tomatoes, cucumbers, bell peppers, red onion, kalamata olives, feta cheese & greek dressing

Iceburg Wedge with onions, bacon, carrots, croutons & bleu cheese dressing Vegetable Options choose one Roasted Harvest Vegetables

Spaghetti Squash with Roasted

Red Peppers

Southern Style Green Beans

Broccoli & Cauliflower

Brussel Sprouts with Bacon &

Minced Onion

Corn with Grape Tomatoes

Starch Options choose one

Yukon Gold Whipped Potatoes	Garlic Parmesan Whipped Potatoes
Au Gratin Potatoes	Dauphinoise Potatoes
Herb Roasted Red Potatoes	Garlic Herb Roasted Fingerling Potaotes
Wild Rice Pilaf	Lemon & Herb Basmati Rice
Vegetable Israeli Couscous	Artisan Mac & Cheese



Smoke House Buffet. 50

House Salad & Caesar Salad

Jalapeno Cheddar Corn Bread with Whipped Butter

Buttermilk Parmesan Whipped Potatoes

Gormet Mac & Cheese

Sauteed Corn & Grape Tomatoes

Traditional Southern Collard Greens

BBQ Chicken

Smoked Prime Rib of Beef, Horseradish Cream Sauce, BBQ, Au Jus

Herons Nest Buffet 56

House & Caesar Salad, Rolls & Butter

Roasted Potatoes, Rice Pilaf

Chicken Francaise, Lemon Caper Crema Sauce

Grilled Grouper, Charred Tomato Buerre Blanc

Roasted Prime Rib of Beef, Carved to Order, Horseradish Cream Sauce, Au Jus

Italian Buffet 54

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinegar & EVOO

Caesar Salad, Foccacia Croutons, Shaved Reggiano Cheese

Pasta Creation Station with Linguine, Penne & Spaghetti

(GF available upon request)

Toppings Include: Chicken, Shrimp, Italian Sausage, Mushrooms, Tomatoes, Peppers, Onions, Kalamata Olives, Garlic & Parmesan Cheese

Sauces Include: Marinara, Alfredo, Vodka Sauce

Breast of Chicken, Lemon Capers & White Wine Sauce

Salmon Puttanesca

Seasonal Vegegetables

House-made Garlic Bread

BUILD YOUR OWN BUFFET priced per person

Chicken Breast 10

Choice of Piccata, Marsala or Francaise

Boneless Pork Loin 10

Chutney Teriyaki Glaze with Grilled Pineapple Brown Sugar & Garlic Crusted

Salmon 11

Miso Buerre Blanc Proscuitto Wrapped with Sage Teriyaki Glazed

Swordfish 11

Lemon Caper Crema Beurre Blanc Ginger, Lemon & Garlic Saffron Mussel Cream

Mahi Mahi 15

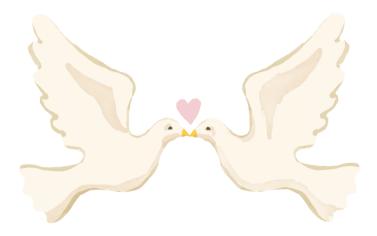
Pico De Gallo Tropical Fruit Salsa Sweet Onion Confit, Sun Dried Tomato Cream **Snapper 18** Charred Tomato Buerre Blanc Dill Seed, Citrus Buerre Blanc Provencal

Grouper 20

Tropical Fruit Salsa Piccata Charred Tomato Horseradish Cream Sauce

Chilean Seabass 25

Soy Buerre Blanc Keylime & Sun Dried Tomato Buerre Blanc Orange Hoisin Glazw





BUILD YOUR OWN BUFFET

Salad Options

Mixed Field Greens with English Cucumbers, Tomatoes, Carrots, Croutons, House Balsamic Vinaigrette 4

Traditional Caesar Salad with Romaine Lettuce, Asiago Cheese & Croutons, Creamy Caesar Dressing 5

Greek Salad with Romaine Lettuce, Tomatoes, Cucumbers, Bell Peppers, Red Onion, Kalamata Olives, Greek Dressing 5

Iceburg Wedge with Bermuda Onions, Bacon, Carrots, Croutons, Bleu Cheese Dressing 5

Vegetable Options

Roasted Harvest Vegetables 4

Spaghetti Squash, Roasted Red Peppers 4

Southern Style Green Beans 4

Broccoli & Cauliflower 4

Brussel Sprouts, Bacon & Minced Onion 4

Corn, Grape Tomatoes 4

Mix & Match your Favorite Dishes to Create a One-of-a-Kind Buffet

Starch Options

Yukon Gold Whipped Potatoes 5

Garlic Parmesan Whipped Potatoes 5

Au Gratin Potatoes 5

Dauphinoise Potatoes 5

Herb Roasted Red Potatoes 5

Garlic Herb Roasted Fingerling Potatoes 5

Rice Pilaf 5

Lemon & Herb Basmati Rice 5

Vegetable Israeli Cous Cous 5

Artisan Mac & Cheese 5

Duchess Potatoes 5

ACTION STATIONS priced per person

Whipped Potato Bar 12

Whipped Yukon Gold Potatoes Toppings: Chives, Bacon, Sour Cream, Broccoli, Mushrooms, Carmelized Onions, Asiago Cheese

Stir Fry Station 22

Shrimp, Chicken, Beef, Onions, Peppers, Mushrooms, Bok Choy, Baby Corn, Carrots, Broccoli, Sweet & Sour Sauce, Teriyaki Sauce

Gourmet Pasta Station 23

Chicken, Sausage, Shrimp, Variety of Fresh Vegetables, Penne Pasta & Linguine, Marinara & Alfredo Sauce

Risotto Station 23

Chicken, Sausage, Shrimp, Spinach, Fresh Garlic, Chopped Herbs, Black Olives, Peppers, Parmesan & Asiago Cheese

Mac & Cheese Station 23

Ditalini, Bleu Cheese Fondue, White Cheddar Fondue, French Brie Fondue, Chicken, Shrimp, Tomatoes, Spinach, Shredded Pecorino Romano, Bacon, Chorizo, Garlic, Fresh Herbs, Carmelized Onions **Snapper 18** Charred Tomato Buerre Blanc Dill Seed, Citrus Buerre Blanc Provencal

Grouper 20

Tropical Fruit Salsa Piccata Charred Tomato Horseradish Cream Sauce

Chilean Seabass 25

Soy Buerre Blanc Keylime & Sun Dried Tomato Buerre Blanc Orange Hoisin Glazw

With my Whole Heart for My Whole Life



Carved Prime Rib Au Jus, Horseradish Cream & Silver

Dollar Rolls

Dijon & Herb Roasted Pork Loin 20

Assorted Mustards & Silver Dollar Rolls

Peppercorn Crusted Beef Tenderloin

Freshly grated horseradish, truffle sauce, bearnaise & mini dinner rolls

Herb Roasted Turkey 14

Gravy, dressing, cranberry sauce & dinner rolls

Slow Roasted Steamship Round 1000

Serves 75 people

"A happy marriage is the union of two good forgivers." —Ruth Bell Graham Jamaican Jerk Pork Loin 20 Mango chutney, silver dollar rolls

Mango Glazed Ham 13 Assorted mustards

Artichokes, papaya & mint relish with ciabatta rolls

Roaasted New York Strip Loin

Chipotle aioli, horseradish sour cream & silver dollar rolls





Our bar packages offer something for everyone! Customize your bar selection to fit your personal taste. Non-Alcoholic beverage service includes soft beverage. A \$200 charge will be added for any satellite bar.

Beer & Wine

One hour 14 Two hours 18 Three hours 22 Four hours 26

Call Brands

One hour 20 Two hours 25 Three hours 30 Four hours 35

Club Brands

One hour 18 Two hours 23 Three hours 28 Four hours 33

Premium Brands

One hour 22 Two hours 27 Three hours 32 Four hours 37

To be fully seen by somebody, then, and be loved anyhow—this is a human offering that can border on miraculous.



Pricing, Gratuity & Sales Tax

A 22% service charge is added to all food & beverage purchases. A 6.5% sales tax is also added to room fees & all food & beverage purchases.

Room, Food & Beverage Minimum

There is a \$6000 private event food & beverage minimum. If the minimum is not met, the client will be charged the difference between the actual amount of food & beverage incurred prior to tax & service charge.

Two weeks prior to the event, half of the balance of the final bill is due.

Events will last 4 hours with a charge of \$500 for each additional hour.

The final payment must be paid one week prior & the balance of any incidentals will be due immediately upon receipt.

Room Capacities

Room capacites may vary depending on any additonal equipment that might be needed for the room. The ballroom can hold up to 300 with a dance floor.

Cancellations & No Shows

Cancellations less than two weeks in advance of the scheduled date will result in a cancellation charge of 50% of the total estimated amount of the function.

Food & Beverage Consumption

All food & beverage must be consumed on the premises & purchased solely through Herons Glen.





Alcoholic Beverages

The Florida State Division of Alcohol & Tobacco governs alcoholic beverage sales. The Club will monitor alcoholic consumption & intervene when deemed necesary by Club Management. Alcoholic beverages may not be brought in or taken out of the Club. If an additional bartender is requested beyond what the Club demed necessary, a bartender fee of \$150 plus 6.5% sales tax will be added to the final bill.

Personal & Club Property

The Club does not assume any responsibility for the loss or damage of any merchandise or atricles left on the premises at any time.

The Club will hold the client liable for any damages caused by attendees or outside vendors. A \$500 Biohazard fee will be charged if Herons Glen Management or staff must clean & sanitize due to the client or guests of the client.

Decorations

Decorations or displays brought into the Club by the guest must be approved prior to arrival. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fixtures and furnishings. All decorations must be brought into the Club the afternoon before 4pm or on the day of the event. No open flames, sparklers or chinese lanterns will be allowed on the property anywhere.

When you realize you want to spend the rest of your life with somebody, you want the rest of your life to start as soon as possible.

