## 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 grand celebration, our team of 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

## 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 Hons D'oeurres

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

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

## Hot Hons D'oewnes

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 <br> 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

## Ponk 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

## Vegetanian 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 $\mathbb{\&}$ 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 <br> choose one

Yukon Gold Whipped Potatoes

Au Gratin Potatoes

Herb Roasted Red Potatoes

Wild Rice Pilaf

Vegetable Israeli Couscous

Garlic Parmesan Whipped Potatoes

Dauphinoise Potatoes

Garlic Herb Roasted Fingerling Potaotes

Lemon \& Herb Basmati Rice

Artisan Mac \& Cheese

## BUFFET DINNERS

## 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 $\mathbb{\&}$ White Wine Sauce

Salmon Puttanesca

Seasonal Vegegetables
House-made Garlic Bread

# BUILD YOUR OWN BUFFET <br> 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

Mix \& Match your Favorite Dishes to Create a One-of-aKind 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

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\text { Rice Pilaf } 5
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Lemon \& Herb Basmati Rice 5

Vegetable Israeli Cous Cous 5

Artisan Mac \& Cheese 5

Duchess Potatoes 5

Whipped Potato Bar 12
Whipped Yukon Gold Potatoes
Toppings: Chives, Bacon, Sour Cream, Broccoli, Mushrooms, Carmelized Onions, Asiago Cheese

Stin 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

Gnouper 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


# CARVING STATIONS <br> priced per person 

Carved Prime Rib
Au Jus, Horseradish Cream \& Silver Dollar Rolls

## Düon \& Herh Roasted Pork Loin 20

Assorted Mustards \& Silver Dollar Rolls

## Peppencorn 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 fongivens." -Ruth

Bell Gnaham

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.
Been \& Wine
One hour ..... 14
Two hours ..... 18
Three hours ..... 22
Four hours ..... 26

## Call Bhands

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

## Club Bhands

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

## Phemium Bhands

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 offening that can border on miraculous.

## Pricing, Gratuity \& Sales Tax

A $22 \%$ service charge is added to all food $\mathbb{\&}$ 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 $\mathcal{\&}$ 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 $\mathbb{\&}$ beverage must be consumed on the premises $\mathbb{\&}$ purchased solely through Herons Glen.


Dress Code
Club Casual, unless otherwise specified.


## Terms \& Conditions

## 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 $\mathbb{\&}$ 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 4 pm or on the day of the event. No open flames, sparklers or chinese lanterns will be allowed on the property anywhere.

When you nealize you want to spend the nest of your life with somebody. you want the nest of your life to stant as soon as possible.


