



meet. dance. celebrate.

At Highland

planning details.

facility accommodations. When choosing Highland Meadows to host your special occasion you may anticipate a full service, versatile, and attractive venue. Our unique space and layout provides the capability to host functions of varying sizes, from small gatherings to events of 240 people. Indoors or outdoors, Highland offers beautiful panoramic golf course views; vaulted ceilings; handicap accessibility; on site parking; high speed internet + WiFi; creative menu options; personalized + detailed event planning including local vendor referrals; + an attentive professional staff to meet the needs of you and your guests.

Schedule your event as early as possible. Advanced planning with banquet staff will assure that the ideal room best suited for a particular event and number of guests on a particular date is achieved. Every attempt will be made to honor any room requests based on availability.

accommodations	capacity
Wedding or Large Event	240
Main Banquet Room	80 - 100
Porch Area	80 - 100
Banquet Room 1	60
Main Dining Room (limited availability)	60

event deposits + fees. All events are subject to an event deposit based on the amount of guests contracted to attend the event (see chart below). Deposits are applied toward the balance of the event. All weddings and events over 100 people require an event deposit. The deposit must be paid to Highland Meadows Golf Club at the time the event is scheduled to reserve the date. Event deposits are applied to the final bill the day of the event.

A non-refundable, \$4 per person room rental fee will be charged for those events without food service. Please note, beverage and snacks are not considered food service. The rental fee includes standard set-up, linen, and water service. Additional charges apply if the number of attendees increases or if any additional food + beverage service is requested.

Events with food service include standard linens and set-up. Additional set-up fees may apply for extensive set-ups. For example premium linens, equipment rentals, etc.

7.25% sales tax and 20% gratuity will be added to all food and beverages. Groups that are tax exempt will be honored with proper documentation given prior to event.

Non-member weddings/receptions are required to pay the estimated total for all food and beverage and any other fees two weeks prior to the event. The deposit will be applied.

All deposits are non-refundable if the purchaser cancels the event for any reason.

event deposits
1-25 Guests: \$50
26-50 Guests: \$100
51-100 Guests: \$200
101 + Guests: \$750
All Weddings/Receptions: \$1,000

menu selections + timeline. The enclosed menus are an example of what our executive chef can create. If you have a specific menu in mind that does not appear in our banquet menus, we would be more than happy to create a customized menu. Please note that all food and beverage must be purchased from, prepared and served by HMGC, with the exception of celebration cakes, upon management approval.

HMGC understands that you may need special menu items to accommodate dietary restrictions. These requests can generally be accommodated for any group, regardless of size, during the initial menu selection.

Menu selections are required no later than two weeks in advance of the event. A preliminary count of the number of people attending is generally made at this time. A final count is due three days prior to the function. All charges will be based on the final count established in the contract through the Highland Meadows Food and Beverage Office. If the actual attendance is greater than the final count, you will be billed accordingly. Any cancellations of functions must be made no later than one week prior to the event to avoid charges. If an event or golf outing is cancelled due to inclement weather there is an option of rescheduling or being billed for the food.

meet the team. The Highland Meadows food + beverage management team combined, bring over 48 years of professional experience and expertise, as well as a passion for their chosen profession, to your event. You and your guests are in great hands.

in the kitchen. hmgc culinary staff



Jared Warejko, Executive Chef. chef@hmgolfclub.org

Chef Jared began his culinary quest at Scottsdale Culinary Institute, earning his Degree in Le Cordon Bleu Culinary arts. Here he caught the eye of one particular culinary instructor who gave him the chance to work at Mirabel, a new club at the foothills of North Scottsdale. After many years out west he moved back home to chef at Inverness Club. Working with many great chef's and learning many techniques, Jared has brought all that he has learned with him to the kitchen of Highland Meadows. His philosophy is simple, "use the best product possible while focusing on the basics; the appearance and enhancement of the foods flavors".

Reid Parsons, Sous Chef

Chef Reid attended the Columbus Culinary Institute and brings his knowledge of high volume kitchens and fine dining to the team. He apprenticed at the Gathering Restaurant in Findlay, OH and has several years of sous chef experience. Reid's artistry and life long love of cooking inspire his use of classical techniques to create modern food master pieces.

serving you. hmgc banquet staff



Lisa Silva, Event Coordinator + Banquet Manager. silva@hmgolfclub.org

Lisa has a degree in Food Service Management and has worked in the food service industry and private clubs for numerous years. She enjoys using her creativity and attention to detail to make each event special, from scheduling through to execution. Since Lisa spends a great deal of time at work, each event is personal to her. She and her serving staff have received numerous accolades that range from personalized service and friendliness, to a willingness to accommodate requests. Customer satisfaction, building relationships, providing a reputable experience, and keeping people coming back are her primary goals.

Ashlynn Hernandez, Banquet Supervisor

Ashlynn is a self-proclaimed foodie as well as an avid participant in the Toledo culinary scene. She has a great passion for the competitive and modern aspects of the food + hospitality industry and has gained her experience from the ground up. She has a working knowledge of all positions from serving to managing. Her primary roles are to oversee the front of the house staff and work in conjunction with Lisa and Chef Jared to ensure your ultimate event experience here at Highland. Overall, her mission is to apply her knowledge and passion to the execution of your event, with excellent and unmatched customer service.

planning details

- > facility accommodations
- > event deposits + fees
- > menu selections + timeline
- > meet the team

mornings

soup . salad sandwiches

designed buffets

combo plates

entrees

special touches

beverages + libations

brunch.

All breakfast buffets include coffee and tea.

designed brunch buffets.

CONTINENTAL BREAKFAST. Coffee, assorted Bigelow teas, assorted juice, whole fruit, fresh baked assorted muffins or donuts, and danishes. \$8

FIRST CLASS CONTINENTAL. Coffee, assorted Bigelow teas, assorted juices, fresh seasonal fruit display, fresh baked muffins, pastries, and bagels with cream cheese, butter, peanut butter, and jam. \$10

HOME-STYLE BREAKFAST. Served with scrambled eggs, home fries, bacon or sausage, a fresh seasonal fruit display, muffins, and pastries. \$12 < 20 guests minimum >

EGG STRATA. Fresh egg bake customized to your taste. Includes home fries, fresh seasonal fruit display, muffins, and pastries. \$12 < 20 guests minimum >

brunch action stations. Select one of our specialized action stations to add that special flair to your event. All stations are operated by a member of our culinary team and allow for exclusive guest interaction and customization. All action stations come with appropriate condiments. < Minimum of 30 people for any action station >

BREAKFAST BURRITO. Chef prepared customized burritos made with your guests selection of toppings; ham, sausage, bacon, peppers, onion, mushroom, jalapeno, tomato, spinach, shredded monterey jack, salsa, and sour cream. \$10 >> \$5 when added to a buffet

OMELET. Chef prepared customized omelets made with your guests selection of toppings; ham, sausage, bacon, peppers, onion, mushrooms, jalapenos, tomato, spinach, and shredded monterey jack. \$10 >> \$5 when added to a buffet

enhance your brunch buffet. Add these additional items to customize and enhance your buffet.

SAUSAGE +\$3	BACON +\$3	HAM +\$3
WAFFLES +\$3	QUICHE +\$3	SAUSAGE GRAVY + BISCUITS +\$3
FRENCH TOAST +\$3	GRITS +\$5	OATMEAL BAR +\$5
PANCAKES +\$3	EGGS BENEDICT +\$6	

add that special touch.

BLOODY MARY BAR. Have our mixologist create a customized Bloody Mary from an assortment of condiments + hot sauces. < well. \$6 > < call. \$7.50 > < premium. \$9 >

MIMOSA BAR. The mimosa bar features the classic mimosa or a mimosa enhanced with an array of fruit + fruit juices. \$6

soup. salad. sandwiches. lunch selections

All plated lunch entrees include coffee, tea, and iced tea.

soup. cup \$2.50

cold soup.

STRAWBERRY	VICHYSOISE	RED WINE GAZPACHO
WATERMELON	CUCUMBER MELON	SPANISH GAZPACHO

hot soup.

CHILI	CHICKEN TORTILLA	CORN CHOWDER
CHICKEN NOODLE	ROASTED TOMATO CREAM	BEEF + MUSHROOM

entree salad. add to your salad. < grilled chicken. +\$3 > < grilled shrimp. +\$5 > < seared salmon. +\$7 >

GARDEN. Mesclun mix, grape tomatoes, english cucumbers, baby carrots, and bermuda onions. \$9

CAESAR. Romaine lettuce tossed with parmesan cheese, creamy caesar dressing, and herbed garlic croutons. \$10

SPINACH. Baby spinach, hard cooked egg, bermuda onions, bacon lardons, and a warm bacon, shallot + dijon vinaigrette. \$11

SUMMER BERRY. Mesclun mix, orange segments, fresh seasonal berries, and strawberry balsamic vinaigrette. \$12

***BISTRO.** Mesclun mix, grilled sirloin, grape tomatoes, bleu cheese crumbles, fried onions, and balsamic vinaigrette. \$15

POACHED PEAR. Baby spinach, burgundy poached pears, bleu cheese, candied pecans, pickled onions, and balsamic vinaigrette. \$13

CALIFORNIA COBB. Romaine, grilled chicken, bacon, avocado, bleu cheese, grape tomato, and diced egg. \$13

sandwiches. Served with lettuce, tomato, onion, pickles, and house-made chips. < Add. cup of soup or a side salad +\$3 >

BLACK + BLEU. Blackened prime rib on sourdough with bleu cheese, caramelized onions, and creamy horseradish. \$14

SWEET HEAT BBQ BRISKET. Braised brisket on sourdough with candied bacon, caramelized onions, and house-made BBQ sauce. \$14

CHICKEN WITTENBERG. Grilled chicken on toasted kaiser with applewood smoked bacon, cheddar cheese, and ranch mayo. \$12

THE HIGHLAND WRAP. Choose from our classic wraps: Turkey Club, Chicken Caesar, Roast Beef + Cheddar, Reuben, Ham + Swiss or we will be happy to prepare a specialty wrap for your event. \$11

SALAD CROISSANT. Choose from tuna, chicken, or egg salad on a fresh buttery croissant. Served with a fruit set. \$11

boxed lunches.

Boxed lunches are great to take out on the course for golf outings or for a quick options during a meeting.

Boxed lunches includes a deli sandwich on choice of bread with fresh whole fruit, bag of chips, and a fresh baked cookie or brownie. \$11

planning details

brunch

- > designed brunch buffets
- > brunch action stations
- > enhance your brunch buffet

soup . salad sandwiches

- > soup
- > entree salads
- > sandwiches
- > boxed lunches

designed buffets

combo plates

entrees

special touches

beverages + libations

*consuming raw or undercooked meat may increase risk of food born illness.

planning details

brunch

soup, salad
sandwiches

designed buffets

> anytime selections
> dinner selections

combo plates

> dinner selections
> plated children's menu options

entrees

special touches

beverages
+ libations

designed buffets.

HMGc has created expertly crafted designed buffets for event planning ease 25 person minimum. All buffet selections include coffee, tea, and ice tea.

anytime selections.

SOUP + SALAD. Select two soups, one salad: garden, caesar, spinach, or bistro salad, and two dressings to create a light meal. \$13 < add. *specialty salad* +\$3 >

SOUP + SANDWICH. Select two soups and two sandwiches from page 5. Bread choices: sourdough, marble rye, wheat, wrap or buttery croissants. \$14

SOUP + SALAD + SANDWICH. Select one soup, one salad, and one sandwich. \$14

DELI. Select three meats: turkey, ham, roast beef, corned beef, capicola ham, or salami. Includes american, swiss, and cheddar cheese, relish tray with house-made pickles, lettuce, tomato, onion, house-made potato chips, and two deli-style salads. \$14

***GRILLER.** Select two meats: hamburger, hot dog, or bratwurst. Includes condiments, buns, and 2 deli-style salads. \$13

***GOURMET GRILL.** Select three grilled items: hamburger, hot dog, bratwurst, chicken breast or bone in BBQ chicken. Includes assorted cheeses, buns, baked beans, relish tray, chips, and two specialty salads. \$16

FIESTA. Seasoned ground beef, grilled chicken, spanish rice, beans, grilled peppers + onions, lettuce, tomato, cheese, sour cream, and choice of corn or flour tortillas. \$12 add. < *grilled skirt steak*. +\$4 > < *roasted corn + black bean salsa*. +\$2 >

ITALIAN. Includes choice of: salad < *caesar or garden* >, two sauces < *marinara, alfredo, pesto cream or vodka cream* >, two pastas < *penne, farfalle, ziti, or cheese tortellini* >, and one meat < *grilled chicken, meatballs, or italian sausage* >. \$17 < add. *meat selection* +\$3 >

dinner selections.

TUSCAN. Includes caesar salad, chicken marsala, grilled ratatouille, creamy parmesan polenta, and a chef attended pasta station with all the trimmings. \$25 < add. *italian dessert bar that includes cannolis + tiramisu* +\$4 >

TASTE OF SUMMER. Includes coleslaw, potato or pasta salad, house smoked BBQ beef brisket, Memphis style pulled pork, corn on the cob, and twice baked potatoes. \$19 < add. *mississippi mud brownies* +\$4 >

***FARM + TURF.** Garden salad, carved prime rib station with accompaniments, chicken french, seasonal vegetable medley, and herb + garlic roasted red skin potatoes. \$26 < add. *bacon + pecan hot fudge sundaes* +\$4 >

SEAFOOD LOVERS. Garden salad, shrimp cocktail display, pan seared scottish salmon drizzled with grilled lemon + lemon chardonnay reduction, steamed broccoli, and wild rice pilaf. \$26 < add. *new york cheesecake w/ berry coulis* +\$4 >

<< **BUILD A CUSTOM LUNCH OR DINNER BUFFET FROM THE SELECTIONS PROVIDED on pages 8 + 9.** >>

add that special touch.

add an action station or carved item to customize any buffet < see page 11 >

combination plates.

Combination plates offer petite portions of two entree selections to provide guests more variety. All combination plates include a side salad or soup, vegetable, starch, warm dinner rolls or house-made bread <+\$1 >, coffee, tea, and iced tea. < see pages 8 + 9 for salad, soup, vegetable, + starch options as well as entree descriptions. >

dinner selections.

farm + fin.

CHICKEN + SALMON. Pick any one of our chicken dishes paired with one of our salmon dishes. \$19

CHICKEN + WHITEFISH. Pick any one of our chicken dishes paired with one of our whitefish dishes. \$21

farm + turf.

CHICKEN + *SIRLOIN. Pair any one of our chicken dishes with a 6oz char-grilled sirloin sauced with a mushroom rosemary demi glace. \$25

CHICKEN + *FILET. Pair any one of our chicken dishes with a 4oz char-grilled filet mignon sauced with a demi glace. \$29

surf + turf.

SHRIMP + *SIRLOIN. 6oz char-grilled sirloin sauced with a mushroom rosemary demi glace and a grilled shrimp skewer with a lemon chardonnay reduction. \$26

SALMON + *SIRLOIN . 6oz char-grilled sirloin sauced with a mushroom rosemary demi glace and one of our salmon dishes. \$24

SHRIMP + *FILET. 4oz char-grilled filet mignon sauced with a demi glace and a grilled shrimp skewer with a lemon chardonnay reduction. \$28

FIRECRACKER SHRIMP + *SIRLOIN. 6oz char-grilled sirloin sauced with a mushroom rosemary demi and two stuffed firecracker shrimp topped with a chipotle honey cream sauce. \$29

FIRECRACKER SHRIMP + *FILET. 4oz char-grilled filet mignon sauced with a demi glace and two stuffed firecracker shrimp sauced with a lemon chardonnay reduction. \$32

LOBSTER + *FILET. 4oz char-grilled filet mignon sauced with a demi glace and 4oz coldwater lobster tail with drawn butter. \$48

add that special touch.

add an appetizer to get the evening started < see page 10 > and a dessert to finish the evening < see page 12 >

plated children's menu options. \$7 < ages 10 + under >

Choose one entree and side to create a plated meal

entrees.	MACARONI + CHEESE	HAND BREADED FISH STICKS	CHICKEN TENDERS	GRILLED CHEESE
	MOZZARELLA STICKS	CHEESE OR PEPPERONI PIZZA	LINGUINE W/ MARINARA	
sides.	FRUIT CUP	MACARONI + CHEESE	STEAK FRIES	SWEET POTATO FRIES
				APPLESAUCE

*consuming raw or undercooked meat may increase risk of food born illness.



hmgc.

2017 banquet menu

planning details

brunch

soup, salad, sandwiches

designed buffets

combo plates

entrees

- > service styles + meal times
- > soup or salad selections
- > vegetable selections
- > starch selections
- > entree selections

special touches

beverages + libations

entrees.

All entrees include a side salad or soup, vegetable, starch, warm dinner rolls or house-made bread < +\$1 >, coffee, tea, and iced tea.

entree reception service styles.

buffet. Buffet style events have a 25 person minimum. Add additional buffet entrees for \$4 per person to the highest price selected, per additional selection.

plated. To better serve you and your guests, HMGC strongly recommends one entree per event; additional selections can be made for dietary needs or children. If you are looking to provide a variety of selections please consider offerings from the combination plate section on page 7.

meal times.

lunch. lunch portions are served from 11am-4pm

dinner. dinner portions are served from 5pm-9pm

<< **HORS D'OEUVRES STYLE RECEPTIONS ALSO AVAILABLE.**
see page 10 >>

soup or side salad selections. < choose one >

cold soup.

STRAWBERRY	VICHYSOISE	RED WINE GAZPACHO
WATERMELON	CUCUMBER MELON	SPANISH GAZPACHO

hot soup.

CHILI	CHICKEN TORTILLA	CORN CHOWDER
CHICKEN NOODLE	ROASTED TOMATO CREAM	BEEF + MUSHROOM

side salad.

GARDEN	CAESAR	SPINACH +\$1	SUMMER BERRY +\$1
COLESLAW	PASTA SALAD	POTATO SALAD	

vegetable selections. < choose one >

GREEN BEANS	BROCCOLI	CALIFORNIA BLEND
GLAZED CARROTS	SQUASH MEDLEY	VEGETABLE DU JOUR
GRILLED ASPARAGUS +\$1	ROASTED BRUSSEL SPROUTS +\$1	

starch selections. < choose one >

BAKED POTATO	ROASTED RED SKINS	WHIPPED POTATOES
DUCHESS POTATOES	AU GRATIN POTATOES	RISOTTO DU JOUR
POLENTA	RICE PILAF	WILD RICE
STARCH DU JOUR		

entree selections. < number of selections based on service styles >

chicken.

- CHICKEN PARMESAN.** Parmesan crusted and topped with mozzarella and marinara sauce, over linguine. \$15 \$18
- CHICKEN FORRESTER.** Pan seared chicken breast with wild mushroom chicken glaze. \$15 \$18
- CHICKEN MARSALA.** Pan seared chicken breast topped with classic marsala sauce. \$15 \$18
- CHICKEN CHAMPIGNON.** Grilled and topped with a roasted red pepper coulis and roasted shiitake mushrooms. \$15 \$18
- CHICKEN FRENCH.** Seared chicken breast topped with lemon chardonnay reduction. \$15 \$18
- MEDITERRANEAN CHICKEN BREAST.** Chicken french stuffed with artichokes, tomatoes, rosemary, and feta cheese and topped with a white wine cream sauce. \$15 \$18

beef.

- *LONDON BROIL.** Marinated char-grilled London broil served with beef glaze. \$17 \$21
- *NEWYORK STRIP AU POIVRE.** Peppercorn crusted and served with a whiskey cream sauce. n/a \$24 plated only
- *SLOW ROASTED HERB CRUSTED PRIME RIB.** Served with jus lie and horseradish cream sauce. n/a \$24 plated only
- *MUSHROOM ROSEMARY SIRLOIN.** Char-grilled and served with a mushroom rosemary demi glaze. n/a \$24 plated only
- *ROASTED TENDERLOIN.** Available in 4 or 8 oz cuts served with demi glaze. n/a market price plated only

seafood.

- PAN SEARED CANADIAN SALMON.** Served with grilled lemon and a lemon chardonnay reduction. \$16 \$20
- KOREAN BBQ SALMON.** Grilled salmon served with our korean BBQ sauce. \$16 \$20
- WHITEFISH PICATTA.** Seared whitefish served with a classic picatta sauce. \$16 \$19
- PECAN WHITEFISH.** Pecan crusted whitefish served with a lemon chardonnay reduction. \$16 \$19
- PESTO ALASKAN HALIBUT.** With a basil pesto crust served with a tomato relish. n/a \$24 plated only
- WALLEYE PUTTANESCA.** Pan seared great lakes walleye served with a classic puttanesca sauce. n/a \$20 plated only
- FIRECRACKER SHRIMP.** Jumbo black tiger shrimp stuffed with cream cheese and jalapenos then wrapped in bacon. Served with a chipotle honey cream sauce. n/a \$24 plated only

pork.

- *ROASTED PORK LOIN.** Slow roasted and served with an apple cream sauce. \$15 \$18
- *PORK TENDERLOIN.** Pan seared and served with a mushroom pork glaze. \$17 \$21
- GRILLED PORK CHOP.** Grilled and served with a mango pineapple salsa. n/a \$18 plated only
- BABY BACK RIBS.** ½ rack- Braised and grilled to perfection with house-made BBQ sauce. n/a \$20 plated only

vegetarian + pasta.

- EGGPLANT PARMESAN.** Parmesan encrusted, topped with marinara, over linguine. \$14 \$17
- VEGETABLE WELLINGTON.** Puff pastry crust filled with roasted vegetables. \$14 \$18
- PUMPKIN RAVIOLI.** Tossed in a vanilla bean cream sauce and topped with candied pecans. n/a \$18 plated only
- PROVENCAL CAPELLINI.** Angel hair pasta, marinara, with kalamata olives, capers, artichoke and red onion. n/a \$17 plated only

*consuming raw or undercooked meat may increase risk of food born illness.

special touches.

starters. Starters are priced per person unless noted otherwise. Our banquet professionals are available to make serving size suggestions.

cold.

- CHICKEN + HERB CREAM CHEESE EN PHYLLO CUP. \$1 per piece
- DEVILLED EGGS. \$1 per piece
- SHRIMP COCKTAIL. \$1.75 per piece
- CHICKEN OR TUNA PROFITEROLES. \$1.50 per piece
- DECONSTRUCTED BRUSCHETTA. \$1.50
- CRUDITÉS OF VEGETABLES + DIP. \$3
- DOMESTIC CHEESE DISPLAY WITH CRACKERS. \$3
- IMPORTED CHEESE DISPLAY WITH CRACKERS. \$5
- SEASONAL FRUIT DISPLAY WITH BERRY YOGURT DIP. \$3
- MARINATED GRILLED VEGETABLE PLATTER. \$4
- ANTIPASTO PLATTER WITH CURED MEATS, CHEESES + VEGETABLES. \$4.50

hot.

- HMGc SIGNATURE MINI CRAB CAKES. \$3 per piece
- ASIAN SPRING ROLLS WITH ASIAN MUSTARD DIPPING SAUCE. \$1.50 per piece
- HIGHLAND STUFFED MUSHROOMS. \$2 per piece
- RISOTTO FRITTERS. \$2 per piece
- PASTRY WRAPPED FRANK. \$1.50 per piece
- MINI MONTE CRISTO. \$1.75 per piece
- MINI REUBEN. \$1.75 per piece
- MEATBALLS AVAILABLE IN SWEDISH, BBQ, OR ITALIAN. \$1.50 per 2 pieces
- BBQ BACON CHEDDAR MEATBALLS IN BBQ SAUCE. \$2 per 2 pieces
- CHICKEN DRUMETTES. \$2.50 per 2 pieces
- *BEEF WELLINGTON. \$3 per piece
- CHICKEN WELLINGTON. \$2.50 per piece
- MARINATED BEEF OR CHICKEN SATAY. \$2.50 per piece
- MARINATED SHRIMP SATAY. \$3 per piece
- SLIDERS. \$2.25 per piece
- PULLED PORK SLIDERS. 2.25 per piece
- FISHERMAN'S CALAMARI WITH CHERRY PEPPER VINAIGRETTE. \$3
- SKOOZIE BREAD WITH TOMATO HERB RELISH. \$2
- WARM BRIE WITH CRANBERRY CHUTNEY. < serves 25 people > \$60

designed hors d'oeuvres style reception. Whether choosing a buffet or station style set-up, this reception style encourages interaction amongst guests.

CHILLED GRAZING. Cheese display, vegetable crudités, and fresh fruit display, with mini chicken and tuna salad croissants, and choice of composed salad with fresh house-made chips. \$16

SEAFOOD LOVERS. Shrimp cocktail, mini crab cakes with chipotle honey aioli, citrus marinated shrimp satay, and southwest salmon sliders. \$22

MEAT LOVERS. Antipasto platter, italian sausage stuffed mushrooms, mini reuben's, pulled pork sliders, and BBQ bacon cheddar meatballs. \$22

action stations. Select one of our specialized action stations to add that special flair to your event. All stations are operated by a member of our culinary team and allow for exclusive guest interaction and customization. All action stations come with appropriate condiments and sliced dinner rolls or bread. Minimum of 30 people for any action station.

from the carvery.

SMOKED HAM. Slow roasted honey ham. Served with honey, dijon, and whole grain mustard. \$14 >> \$6 when added to a buffet or plated style reception or meal

TOM TURKEY. Slow roasted and seasoned to perfection. Served with turkey gravy and cranberry relish. \$14 >> \$6 when added to a buffet or plated style reception or meal

TOP ROUND OF BEEF. Garlic studded and slow roasted. Served with natural jus, horseradish, and creamy horseradish. \$16 >> \$7 when added to a buffet or plated style reception or meal

SOUTH WEST PORK LOIN. Seasoned with a blend of spices and served with Highland Meadows BBQ sauce, and whole grain mustard. \$16 >> \$7 when added to a buffet or plated style reception or meal

BEEF BRISKET. Seasoned with BBQ spices and braised. Served with Highland Meadows BBQ and horseradish cream. \$17 >> \$8 when added to a buffet or plated style reception or meal

***PRIME RIB OF BEEF.** Seasoned and slow roasted to medium rare. Served with natural jus, horseradish, and creamy horseradish. \$25 >> \$12 when added to a buffet or plated style reception or meal

***BEEF TENDERLOIN.** Seared + roasted to medium rare. Served with creamy horseradish + mushroom rosemary demi. Market

themed stations.

PASTA. Choice of two sauces < marinara, alfredo, pesto cream, and/or vodka cream sauce >, two pastas < penne, linguine, ziti, cheese tortellini, and/or fettuccine >, two meats < grilled chicken, Italian sausage, and/or meatballs >, and an assortment of vegetables to accompany your pasta. \$12 < add. shrimp +\$3 >

***FAR EAST STIR FRY.** Includes marinated beef and chicken with an assortment of stir-fry vegetables, red curry cream sauce, stir-fry sauce, and white rice. \$12 < add. shrimp +\$3 >

RISOTTO. Creamy italian arborio rice dressed with choice of shaved parmesan, grilled chicken breast, wild mushroom mélange, apple wood smoked bacon, pancetta, baby spinach, bell peppers, sweet onions, broccoli, and sun-dried tomatoes. \$12 < add. shrimp +\$3 >

***FAJITA.** Spanish marinated beef + chicken with grilled peppers + onions served with warm flour tortillas, pico de gallo, sour cream, salsa, guacamole, queso cheese blend, and fresh tortilla chips. \$10 < add. shrimp +\$3 >

- > planning details
- > brunch
- > soup . salad sandwiches
- > designed buffets
- > combo plates
- > entrees
- > special touches

- > starters
- > hors d' oeuvres style reception
- > action stations
- > meeting snacks
- > late night
- > sweet treats
- > dessert stations
- > special features
- > decorating policy
- > outdoor venues
- > wedding tastings

- > beverages + libations

*consuming raw or undercooked meat may increase risk of food born illness.

special touches.

meeting snacks. Provide guests with a comfortable meeting environment and light snacks. Pair a snack package with a beverage station option for a quick and friendly arrangement.

ASSORTED TRAIL MIX + PEANUTS \$4	SEASONAL WHOLE FRUIT \$3
POPCORN + GARDETTOS \$3	CHIPS + SALSA \$2
ASSORTED COOKIES + BROWNIES \$4	

late night. End your event with a snack before your guests head home.

***BEEF SLIDER BAR.** Seasoned and grilled slider burgers with mini brioche buns. Served with appropriate condiments and cheese platter. \$7

WINDY CITY HOT DOG BAR. Grilled hot dogs with buns and an assortment of toppings to dress your dog to your liking. \$5

LATE NIGHT PIZZA PARTY. Select your favorite toppings and let us make a snack for your group. \$6

FIESTA DE NACHO. All out nacho bar with fresh house-made tortilla chips and all the fixins to top your nachos. \$5

sweet treats. < add ice cream to any dessert +\$2 >

APPLE STRUDEL \$5	CHOCOLATE CAKE \$5
CARROT CAKE \$5	MOUSSE DU JOUR \$4
CHEF'S CHEESECAKE DU JOUR \$6	MISSISSIPPI MUD BROWNIES \$4
APPLE PIE \$3	SOUTHERN SWEET POTATO PIE \$5
COOKIE + BROWNIE PLATTER \$4	COOKIE PLATTER \$3
BROWNIE PLATTER \$3	BACON + PECAN HOT FUDGE BALL \$5
ICE CREAM SUNDAE \$4.50	HOUSE-MADE BREAD PUDDING \$5

dessert stations. Add sweetness +/or shooting flames with these selections.

BANANAS FOSTER. Sliced bananas, butter rum sauce, and vanilla ice cream. \$8

CHERRY JUBILEE. Cherry liquor, cherries, and ice cream. \$8

HIGHLAND ICE CREAM BAR. Choose two ice cream flavors. Served with hot fudge, caramel, and an assortment of sprinkles + candies to customize your own sundae. \$7

PETIT FOUR DESSERT TABLE. Filled with chocolate covered strawberries, chocolate cognac truffles, mini tiramisu trifles, and mini crème brûlees. \$8

ITALIAN DESSERT BAR. Includes tiramisu and canolis. \$4

special features. Highland is committed to making your event special and unique. Many special features are used to make events personal, and add color and class to any function. Several items listed below are available in multiple colors and sizes. You may select a special napkin color or fold to enhance the theme of your event. There are limited table cloth colors available. We may also arrange table clothes that drop to the floor at an additional charge depending on the table size used.

CHIAVARI CHAIR RENTAL \$5 < + delivery >	CEREMONY CHAIR RENTAL \$2-\$3 < + delivery > < two chair styles available >
CHAIR COVERS + SASH \$3.75	COLORED NAPKINS \$.50
COLORED TABLECLOTHS \$3	VOTIVE CANDLES \$.75
HURRICANE SHADE \$3	OCTAGON MIRRORS \$2
PROJECTION SCREEN \$10	PODIUM + WIRELESS MIC \$20
TENT < rental + delivery cost >	STAGE < rental + delivery cost >
ICE CARVINGS < market price >	CAKE CUTTING < \$1 per person/\$100 max. >
PROJECTOR \$50	SPECIALTY TABLE CLOTHS <market price>

Highland has televisions with HDMI/auxiliary inputs available in the Main Dining Room that may be used for presentations and photo slide shows. Please note that these televisions are wall mounted and can not be moved.

decorating policy. If your banquet space is available the day prior to your event, you may arrange a time with the Banquet Manager to decorate your space. If it is booked the day before, you may gain access to your event space beginning at 8am the day of your event.

All candles MUST be in a glass container or holder. Tape, wire, nails, staples and wall tacks are not allowed. Birdseed, rose petals, confetti or glitter are not permitted inside the facility and need to be approved by the Banquet Manager before using outside. All decorations and personal articles left in the facility prior to or following the function will NOT be the responsibility of the Club. Please remove all personal items at the conclusion of the event.

Any and all tents, chair rentals and specialty linens, including, but not limited to, chair covers, sashes and overlays must be ordered through the Highland Meadows Banquet Manager.

outdoor venues. The Club has a patio area adjacent to the main banquet room. The area is partially covered and has a lovely view of the golf course. The seating capacity is 90 guests.

For a wedding ceremony Highland has two locations available, our patio area and a location directly on the golf course. There is a minimum \$200 set up/tear down fee in addition to the chair rental and delivery fee.

wedding tastings at highland meadows. Unsure of what your food selections will be for your event, we offer a personalized food tasting at your convenience. We recommend a maximum of six people to attend the tasting. You get to select your entrees and accompaniments in advance with your preferences in mind. The Food and Beverage Manager will meet with you afterwards, to discuss the details of your event. There is a small charge of \$12.95 per person for the tasting. Bring your appetites. You will leave very satisfied with the food and personalized service.

- >> planning details
- >> brunch
- >> soup . salad sandwiches
- >> designed buffets
- >> combo plates
- >> entrees
- >> special touches

- > starters
- > hors d' oeuvres style reception
- > action stations
- > meeting snacks
- > late night
- > sweet treats
- > dessert stations
- > special features
- > decorating policy
- > outdoor venues
- > wedding tastings

>> beverages + libations

**consuming raw or undercooked meat may increase risk of food born illness.*

beverages + libations.

When it comes to beverages + cocktails, set the *bar* high! Beverage and libation service can play an integral part in making your event special. From the latest trend, to featuring your favorite liquor or drink, to stations that your guests can customize their beverage, Highland Meadows provides a variety of service options. These options are customizable to best meet your needs and budget. Highland's professional bartending staff is ready to prepare your beverages from our fully stocked, full service bar with a wide range of alcoholic beverages. *Who's thirsty?*

beverage pricing.

Prices below include tax and gratuity.

SODA. \$2.75

Pepsi and Coke products

DOMESTIC BEER. \$4.25

Budweiser, Miller, Yuengling, Coors Light

IMPORT BEER. \$5.25

Amstel, Modelo, Corona, Heineken, Sam Adams

PREMIUM IMPORT BEER. \$6.75

IPA's, Specialties

BUD LIGHT KEG. \$215

HOUSE WINE. < glass. \$7.50 > < bottle. \$25.50 >

Cabernet, Merlot, Chardonnay, Sauvignon Blanc, White Zinfandel, Moscato, Pinot Grigio, Pinot Noir

PREMIUM WINES. < glass. \$9.50 > < bottle. see banquet manager for pricing >

Kendall Jackson, B.V., Columbia Crest, Mezzacorona, Monkey Bay

WELL DRINK. \$5.50

Popov Vodka, Gordon's Gin, Highland Mist Scotch, Echo Springs Bourbon, Black Velvet Whiskey, Castillo Rum, LaPrima Tequila

CALL DRINKS. \$6.75

Bacardi, Capt. Morgan, Smirnoff, Jim Beam, Seagram, J + B

PREMIUM DRINKS. \$8.50

Dewar's, Gray Goose, Crown Royal, Makers Mark

we'll drink to that.

CHAMPAGNE TOAST. let's celebrate with bubbles.

Cooks champagne extra dry or spumante. \$22 per bottle

SIGNATURE COCKTAILS. Bring your ideas! HMGC is happy to help add a personal touch to your reception with a signature cocktail. Highlighting one specific type of drink, whether it's beer, whiskey or even lemonade, is a surefire way to make your event memorable.

tasting events. Host a beer, wine, or liquor tasting event that is customizable with many offerings set up through HMGC's Food + Beverage Manager. Highland Meadows works with a variety of purveyors and an off-site sommelier for any special requests you may have. This type of event pairs wonderfully with our starters + hors d'oeuvres style receptions.

beverage stations. Beverage stations are great for small and large parties. They keep your event well paced and provide guests the opportunity to move about freely and have a choice of beverage.

BLOODY MARY STATION. Have our mixologist create a customized bloody mary from an assortment of condiments + hot sauces. < well. \$6 > < call. \$7.50 > < premium. \$9 >

MIMOSA STATION. The mimosa bar features the classic mimosa or a mimosa enhanced with an array of fresh fruit garnishes + fruit juices. \$6

JUICE STATION. choose one, many or add to the below stations

Orange, Cranberry, Apple, Pineapple, and Tomato juices are available to add to the below packages. \$3.00.

COFFEE, TEA, LEMONADE, FOUNTAIN POP STATION. \$4.75

COFFEE, TEA, LEMONADE STATION. \$3.75

COFFEE + ICE WATER STATION. \$2.50

add to any station.

CANNED SODA \$1.95

BOTTLED WATER \$2.95

GATORADE \$2.95

general libation rules.

In accordance with the general rules of the state of Ohio Alcohol + Tobacco Commission, all beer, wine + liquor served on the premises of Highland Meadows Golf Club must be purchased from the Club. We reserve the right to discontinue service to any group or guest. Under no circumstances will alcohol be served to minors under the age of 21. No alcohol will be served after 1am, Monday through Sunday. On Sunday, alcohol will be served after 11am.

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