



*Banquet Facility*

Heather Downs

*Heather Downs Country Club*

*Banquet Facility*

*Bridal Package for 2011*

*3910 Heatherdowns Boulevard  
Toledo, OH 43614  
419-382-3481*

Country Club



*Banquet Facility*

## *Celebrate your Wedding Day*

*In the pleasant scenery  
of the Heather Downs Country Club*

***Spectacular Weddings are Par for the Course at the Heather Downs Country Club***

*Your wedding reception is the realization of cherished dreams and new beginnings, a delightful expression of the two of you.*

*The most memorable weddings are an artful blend of family and friends, delectable food and creative design, all in a warm and welcoming atmosphere.*

*We specialize in the art of orchestrating every detail of your celebration, with your vision in mind. Entrust the details of your wedding day to our professional staff and we will deliver all this, and more.*

*Our wedding sales consultant will make sure every detail of your wedding receives personal attention. Our goal is to assist you in planning this most important day and guide you through the steps to a fun, festive and personalized wedding celebration. Remember, any package can be tailored to your style.*

***\*We have a professional bridal consultant on site for your convenience at an additional fee.\****



## *Banquet Facility*

# *Room Rental & Arrangements*

*The full facility at Heather Downs Country Club can seat up to 275 guests. As with any facility, actual seating can vary depending on your need for buffets, gift tables or other particulars in your room set up. Our room rentals are normally for a period of five (5) hours; there will be a fee of \$550.00. Additional hour(s) must be communicated to the event coordinator at least three (3) business days before the event, with an additional charge of \$100.00 per hour added due to be paid at that time. If the five (5) hour limit is exceeded without notification, there will be a \$350.00 charge.*

*Normal set up of the room you are using is included in our rental fee. Special floor plans must be finalized with Heather Downs Country Club at least two (2) weeks before your reception. Situations requiring extra furniture or an unusual set up will incur additional charges. We reserve the right to change final table placement pending the final guest guarantee.*

*Wedding ceremonies can be accommodated at Heather Downs Country Club for an additional charge of \$400.00*

*Arrangements can be made for you to set-up table decorations in the room(s) your function will occupy. The management of Heather Downs Country Club must approve all decorations. You or your representatives are responsible for setting up and removing all decorations. The club does not permit nails, staples, and tacks, etc. to be used on the room's walls and tables. Any damage will be billed to the host.*

*We have equipment that can be rented the day of your event: TV/VCR combination, screen, projector & microphone. Please ask your coordinator for details and pricing.*

*Heather Downs Country Club will not assume responsibility for the damage or loss of any merchandise or articles left in the club before, during, or following your event. This includes the parking lot area, vehicles and their contents.*



## *Banquet Facility*

### *Deposits & Payment*

*Wedding receptions require an initial payment of \$1000.00, along with a signed contract to secure your date. An additional deposit of \$2000.00 is due six months prior to your wedding date. All deposits are applied towards your final balance and are non-refundable. Final payment is due ten (10) days prior to your reception.*

*A twenty percent (20%) service charge will be applied to all food and beverage purchases. All charges, including food, beverages, rentals and service, are applicable to current Ohio State Sales Tax. We accept Visa, MasterCard, and Discover; all credit cards are subject to a 2% surcharge.*

### *Guarantee*

*Ten full business days before your wedding reception, you need to contact Heather Downs Country Club with your final guest guarantee. Your guarantee is the number of guests we are required to seat, feed, and the minimum billed. All food prepared for your event is based on this count. When a wedding reception is booked, we ask for an estimated attendance; in the event that you do not contact us with an updated number, the estimate will become the guarantee. At the time of your function, if you exceed the guarantee, you will be billed accordingly. Increases in guest count within 72 hours of the event will be charged an additional 15%.*

*\*\*Note\*\* All prices are subject to change; food and beverage prices will not increase more than 10% above quoted price. We will do our best to keep you aware of any price changes.*



***Banquet Facility***  
***Additional Information***

*Deposits*

*Wedding receptions require an initial non-refundable deposit of \$1000 along with a signed contract.*

*An additional deposit of \$2,000 will be due six (6) months before your wedding date.*

*All deposits are applied towards your final balance.*

*Final payment is due ten (10) days prior to your reception.*

*Children Meals*

*(12 years of age & under)*

*Children's Meals are available for ½ price.*

*Applesauce will be served when adults have salad.*

*Children entrée selections are:*

*(please select one at the time of final headcount)*

*Macaroni & Cheese*

*OR*

*Chicken Tenders & French Fries*

*OR*

*Dine From the Buffet*



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*Heather Downs Country Club is pleased to offer the following as part of all packages:*

*Exclusive use of our Ballroom for the duration of your reception up to Five Hours*

*Domestic Cheese Board, with assorted crackers, Fresh Vegetable Crudities with Creamy Herb Dip*

*Beverage Station with Regular and Decaf Coffee, Ice Tea & Lemonade,*

*Full China, Flatware & Glassware,*

*Linen Tablecloths, Napkins & Skirting (white, ivory or black)*

*Complimentary Cutting of the Wedding Cake, Champagne toast for Bridal Party*

*Complimentary Entrees for Bride & Groom*

### Crystal Package

*This is a buffet style dinner*

*2 meat selections*

*2 vegetable selections*

*2 starch selections*

*Garden Salad, Rolls & Butter*

*Saturday \$44.95 per guest*

*Friday & Sunday \$43.95 per guest*

### Diamond Package

*This is a sit-down meal, with all guests being served by waitstaff*

*1 selection of dinner*

*includes garden salad with 2 dressing selections*

*\*for dual entrées or combination plate*

*there is an additional \$3.00 charge per guest\**

*Saturday \$49.95 per guest*

*Friday & Sunday \$48.95*

*Friday & Sunday minimum guarantee of 100 guests*

*Saturday minimum guarantee of 150 guests*

### Sapphire Package

*This is grazing stations, buffet style*

*3 Stations main course*

*(2 meat selections & 1 vegetarian selection)*

*Cold table*

*Fruit table*

*\$55.95 per guest*

### Bar Package

*All glassware, juices, bar fruit & Bartenders are included in your 5 hour bar service.*

#### Liquor

*Smirnoff Vodka, Beefeater Gin, Bacardi Rum,*

*Dewar's Scotch, Canadian Club Whiskey,*

*Jim Beam Bourbon, Peach Schnapps & Kahlua*

#### Beer

*Your choice of Miller Lite or Bud Light Bottles*

#### Wine

*House Brands of Chardonnay, White Zifandel*

*& Merlot*

#### Soft Drinks

*Fountain Pepsi Products*



## ***Banquet Facility***

### **Plated Dinners**

*Includes a served garden salad with two dressing selections along with dinner rolls & butter  
Dual entrées or combination plates - \$3.00 additional per guest*

***Please choose one of the following:***

#### **Portabella Chicken**

*Boneless Breast of Chicken Enhanced with a Roasted Wild Mushroom Cream Sauce*

#### **Stuffed Breast of Chicken**

*Boneless Breast of Chicken with Your Choice of:  
Traditional Stuffing with a Tantalizing Supreme Sauce  
Apple-Walnut Stuffing Smothered with a White Wine & Apple Cream*

#### **Mediterranean Chicken**

*A Semi-Boneless Chicken Breast Sautéed with Garlic, Roasted Red Peppers, and Black Olives  
Finished in a Light Cream Sauce and Garnished with Feta Cheese*

#### **Pasta Primavera**

*Eggplant Slices are Breaded and Deep Fried, Served atop a Bed of Linguini  
and Topped with our Fresh Marinara Sauce*

#### **Stuffed Pork Chop**

*Stuffed with Our Savory Stuffing & Smothered in Our Rich Mushroom Cream Sauce*

#### **Apple Roasted Pork Loin**

*Sliced Pork Loin with Our Own Special Sauce of Apples, Brown Sugar & Seasonings*

#### **Salmon Filet**

*7-Ounce Filet of Salmon, Herb Seasoned & Broiled*

#### **Potato Encrusted Cod**

*7-Ounce Broiled Filet of Cod Encased in Our Special Potato Coating*



## *Banquet Facility*

### *Premium Plated Items*

*Below Entrées Are Not Included In the Wedding Package.  
If Interested, Your Event Coordinator  
Will Get Current Market Pricing From Chef*

#### *Beef Tenderloin*

*Three Slices Topped With Port Wine & Mushroom Demi-Glaze*

#### *Filet Mignon*

*A 6 oz or 8 oz Filet Broiled to Perfection*

#### *Sirloin Steak*

*An 8 oz Cut of Sirloin Steak & Broiled to Perfection*

#### *Surf And Turf*

*A 4 oz Filet Mignon Along with a 4 oz Lobster Tail Served with Drawn Butter*



## **Banquet Facility**

### **Buffet Dinners**

*Includes a served garden salad with two dressing selections along with dinner rolls & butter*

*Please choose two of the following*

*Baked Boneless Breast of Chicken*

*With your choice of sauce: Marsala, Garlic & Herbed Volute, Portabella Cream, Alfredo or Florentine*

*Herb Marinated Chicken*

*Sliced Roast Beef with Au Jus or Bordelaise sauce*

*Traditional Stuffed Breast of Chicken*

*Apple Roasted Pork Loin*

*Roasted Chicken Quartered*

*Polish Kielbasa*

*Potato Encrusted Cod*

*Orange Roughy with Dill Cream*

*Cheese Tortellini with Alfredo Sauce*

*Italian Cheese Stuffed "Jumbo Shells" with Pesto & Asiago Granite*

### **Premium Buffet Items**

*Below entrées are not included in the wedding package. If interested, your event coordinator will get current market pricing from Chef.*

*Carved Prime Rib*

*Carved Top Round of Beef*

*Carved Honey Glazed Ham*

*Carved Tenderloin*

*Alaskan King Crab Legs*

*Carved Turkey*



## ***Banquet Facility***

### ***Vegetable and Starch Selections***

*Please choose one vegetable and one starch for plated dinners*

*Please choose two vegetables and two starches for buffet*

#### ***Vegetables***

*California Blend*

*(Broccoli, cauliflower and carrots)*

*Vichy Carrots*

*Green Beans with Mushrooms & Purple Onions*

*Buttered Brussel Sprouts with Bacon*

*Buttered Corn*

*HDCC House Blend*

*(Sautéed zucchini, summer squash, mushrooms, purple onions & sweet red pepper)*

*Green Beans Almondine*

#### ***Starches***

*Parmesan Garlic Redskins*

*Parsley Buttered Redskins*

*Oven Browned Redskins*

*Au Gratin Potatoes*

*Baked Potato*

*Twice Baked Potato*

*Mashed Potatoes & Gravy*

*Wild Rice Blend*

*Garden Rice Pilaf*

*Garlic Buttered Linguini*