

HICKORY HILLS COUNTRY CLUB 2026

# *Catering Menu*





# BREAKFAST BUFFETS

10 Person Minimum | Includes Water, Tea, and Coffee

## RISE AND SHINE

**\$23 Per Person**

*Cheddar Topped Scrambled Eggs, Fresh Home Fries, Applewood Smoked Bacon, Pork Sausage Links, Seasonal Fresh Cut Fruit Tray, Assorted Pastries, Yogurt Parfaits*

## FIT FARE

**\$22 Per Person**

*Scrambled Eggs, Oatmeal with Nuts & Dried Fruit, Chicken Sausage Links, Seasonal Fresh Cut Fruit Tray, Assorted Pastries, Yogurt Parfaits*

## CLASSIC CONTINENTAL ▼

**\$16 Per Person**

*Cinnamon Rolls, Mini Muffins, Seasonal Fresh Cut Fruit Tray, Greek Yogurt, House-Made Granola*

## BREAKFAST ENHANCEMENTS

*Priced Per Person*

**BREAKFAST BURRITO + \$7**  
*Scrambled Eggs, Sausage, Pepper Jack Cheese, Flour Tortilla*

**BREAKFAST SANDWICH + \$7**  
*Sausage, Egg, & Cheese Biscuit | Bacon, Egg, & Cheese Croissant*

**BAGELS + CREAM CHEESE + \$7**  
*Chef's Choice of Bagels, Cream Cheese, & Preserves*

**BISCUITS AND GRAVY + \$7**

**OATMEAL & FRUIT + \$6 ▼**  
*Oatmeal, Nuts, & Dried Fruit*

**PARFAITS + \$5 ▼**  
*Greek Yogurt, House-Made Granola, Mixed Berries*

**GRANOLA BARS + \$4**

**FRESH HOME FRIES + \$4**



# PLATED BREAKFAST

10 Person Minimum | Includes Water, Tea, and Coffee

## BREAKFAST ENHANCEMENTS

*Priced Per Person*

**INDIVIDUAL 5" QUICHE + \$7**  
*Lorraine, Veggie, Meat Lovers*

**BISCUITS AND GRAVY + \$7**

**OATMEAL & FRUIT + \$6** ▼  
*Oatmeal, Nuts, & Dried Fruit*

**TWO EGGS "YOUR WAY" + \$6**

**2 PIECE PORK OR CHICKEN  
SAUSAGE LINKS + \$6**

**2 PIECE APPLEWOOD SMOKED  
BACON + \$6**

**FRESH HOME FRIES + \$5**

**PARFAITS + \$5** ▼  
*Greek Yogurt, House-Made  
Granola, Mixed Berries*

## THE CLUB BREAKFAST

**\$19 Per Person**

*Two Scrambled Eggs, Applewood Smoked Bacon  
or Pork Sausage Links, Seasonal Fresh Cut Fruit,  
Toasted English Muffin, Preserves*

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## HEART HEALTHY PLATE

**\$19 Per Person**

*Scrambled Eggs, Oatmeal with Nuts & Dried  
Fruit, Chicken Sausage Links, Seasonal Fresh Cut  
Fruit, Assorted Pastries, Yogurt Parfaits*

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## PETITE QUICHE PLATE

**\$17 Per Person**

*Choice of Lorraine, Veggie, or Meat Lover 5"  
Quiche, Seasonal Fresh Cut Fruit, Fresh Home  
Fries*

# CHILLED LUNCH

10 Person Minimum | Includes Water & Tea | Choice of Buffet (\$22 Per Person) or Boxed Lunch (\$20 Per Person) | Boxed Lunch Option includes Bag of Chips, Apple, and Chocolate Chip Cookie | Gluten-Free Bread Available Upon Request

## CHOICE OF TWO ENTRÉES

### **TURKEY CLUB**

*Smoked Turkey, Applewood Smoked Bacon, Swiss, Lettuce, Tomato, Roasted Tomato Aioli, Wheat Bread*

### **BEEF & PROVOLONE**

*Sliced Prime Rib, Lettuce, Tomato, Horseradish Cream, Sourdough Bread*

### **MINI CHICKEN SALAD CROISSANT**

*House-Made Chicken Salad*

### **HAM & CHEDDAR**

*Pit Smoked Ham, Sharp Yellow Cheddar, Lettuce, Tomato, Dijonnaise, White Bread*

### **GRILLED VEGGIE WRAP**

*Squash, Zucchini, Peppers, Onions, Roasted Garlic Hummus, Flour Tortilla*

## CHOICE OF TWO SIDES

*Buffet Option Only*

Cooper Chips | Pasta Salad | Carolina Cole Slaw | Seasonal Fresh Cut Fruit | Wedge Salad | Classic Caesar Salad | Gabriel Salad +\$2

# LIGHTER FARE

10 Person Minimum | Includes Water & Tea

### **HERE'S THE SCOOP!**

**1 Scoop \$14 | 2 Scoops \$16**

*Fresh Cut Fruit, House-Made Chicken & Tuna Salad, Cottage Cheese, Yogurt, House-Made Granola, Banana Bread*

### **PETITE BISTRO**

**\$16 Per Person**

*Cup of Soup, Caesar Salad, Choice of House-Made Chicken or Tuna Salad, Croissant Sandwich*

# TRADITIONAL LUNCH

10 Person Minimum | Includes Water & Tea | Plated Option: \$28 Per Person | Buffet Option: \$30 Per Person

## CHOICE OF STARTER

### SOUP DU JOUR

**VEGAN TOMATO BISQUE** (VG)

### CLASSIC CAESAR SALAD

*Chopped Romaine, Shaved Parmesan, House-Made Croutons, Creamy Dressing*

**HICKORY SALAD** (VG)

*Mixed Field Greens, Mandarin Orange Segments, Shredded Carrots, English Cucumber, Hickory Dressing*

**SEASONAL BERRY SALAD** (V)

*Mixed Field Greens, Crumbled Feta, Shaved Red Onion, Seasonal Berries, White Balsamic Vinaigrette*

**WEDGE SALAD** (GF)

*Crisp Iceberg, Grape Tomatoes, Applewood Smoked Bacon, Crumbled Bleu Cheese, Shaved Red Onions, Buttermilk Ranch Dressing*

**COFFEE & BRANDY POACHED FIG SALAD**

**+\$4** (GF)

*Heritage Blended Greens, Candied Bacon, English Stilton, Coffee & Brandy Poached Fig*

## CHOICE OF ENTRÉE

**INDIVIDUAL 5" QUICHE**

*Choice of Lorraine, Veggie, or Meat Lovers*

**CREAMY CHICKEN CREPES**

*Sherry Cream*

**TARRAGON BREADCRUMB TOPPED CHICKEN BREAST**

*Lemon Butter*

**PAN SEARED BONELESS PORK CHOP**

*Sticky, Caramelized Glaze of Honey & Garlic*

## CHOICE OF VEGETABLE

**HERB AND BREADCRUMB ROMA TOMATOES** (V)

**ROASTED ASPARAGUS AND PEPPERS** (V)

**ROASTED ZUCCHINI AND PEPPERS** (V)

**SAUTÉED OBLIQUE CUT CARROTS** (V)

**SEASONAL FRESH CUT FRUIT** (VG)

**SICHUAN DRY-FRIED GREEN BEANS** (V)

**GARLIC & PARMESAN ROASTED GREEN BEANS** (V)

## CHOICE OF STARCH

**BOURSIN WHIPPED POTATOES** (V) (GF)

**CHEDDAR AND CHIVE POTATO CAKES**

**ROASTED TRI-COLORED POTATOES** (V) (GF)

**CITRUS & HERBED QUINOA** (VG) (GF)

**WILD RICE PILAF** (V)

**COUNTRY-FRIED TOFU** (VG)

*Vegan Cheesy Grit Cake & a Blackened Red Sugo*

**ROASTED 8OZ AIRLINE CHICKEN BREAST**

**+\$2** (GF)

**PAN SEARED 4OZ PETITE SALMON** **+\$3** (GF)

*Tomato & Olive Crudo*



# STANDARD BUFFETS

20 Person Minimum | Includes Water & Tea | Lunch Option: \$36 Per Person | Dinner Option: \$40 Per Person

## ITALIAN EXPERIENCE

*Served with Garlic Bread Sticks, Caesar Salad, Stewed Green Beans with Ham & Tomato, and Herb Buttered Red Bliss Potatoes*

### CHOICE OF TWO PASTAS

#### **WILD MUSHROOM STUFFED RAVIOLI**

*Sherry Cream, Sautéed Mushrooms, Shaved Parmesan*

#### **GRILLED CHICKEN AND PENNE**

*Rich Marinara & Alfredo*

#### **SPAGHETTI BOLOGNESE**

*Slow-Cooked Red Wine and Soffritto Beef Ragu with Shaved Parmesan*

#### **PASTA PRIMAVERA**

*Penne Pasta, Squash, Peppers, Onions, Marinated Artichokes, Pesto Cream, Basil, Shaved Parmesan*

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## SOUTHERN FEAST

*Served with Cornbread, Wedge Salad, Southern Green Beans, Boursin Whipped Potatoes, and Chef's Glazed Brussels*

### CHOICE OF TWO ENTRÉES

#### **HICKORY FRIED CHICKEN WITH BLACK PEPPER GRAVY**

#### **TRADITIONAL MEATLOAF WITH BORDELAISE**

#### **COUNTRY FRIED TENDERLOIN WITH BLACK PEPPER GRAVY**

#### **CHICKEN & ANDOUILLE SAUSAGE GUMBO WITH WHITE RICE**

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## BBQ SPREAD

*Served with Parker House Rolls, Pasta Salad, Amish Potato Salad, Molasses and Bacon Baked Beans, Carolina Coleslaw*

### CHOICE OF TWO ENTRÉES

#### **BARBEQUE ROASTED BONE-IN CHICKEN**

#### **HICKORY SMOKED CHOPPED PORK SHOULDER**

*Bourbon Maple, Carolina BBQ*

#### **CHOPPED SMOKED BRISKET +\$2**

*Molasses BBQ Sauce, Red Onion Jam, Brioche Buns*

# PREMIUM BUFFETS

20 Person Minimum | Includes Water, Tea, & Chef's Specialty Bread & Butter |  
Lunch Option: \$42 Per Person | Dinner Option: \$46 Per Person

## CHOICE OF TWO STARTERS

### SOUP DU JOUR

### VEGAN TOMATO BISQUE **VG**

### GABRIEL SALAD **GF**

*Chopped Romaine, Red Onion,  
Applewood Smoked Bacon,  
Tomato, Crumbled Bleu Cheese,  
Avocado, Gabriel Dressing*

### SEASONAL BERRY SALAD **GF**

*Field Greens, Crumbled Feta,  
Shaved Red Onion, White  
Balsamic Vinaigrette*

## CHOICE OF TWO ENTRÉES

### ROASTED AIRLINE CHICKEN

### BREAST **GF**

*Bourbon Orange Gastrique and Bacon  
Jam*

### COUNTRY-FRIED TOFU **VG**

*Vegan Cheesy Grit Cake & a Blackened Red  
Sugo*

### PAN SEARED BONELESS PORK

### CHOP

*a Sticky, Caramelized Glaze of Honey &  
Garlic*

### HERB CRUSTED GRILLED SALMON

**+\$4 **GF****

*Tomato & Olive Crudo*

### SLICED BLACK ANGUS TENDERLOIN

**+\$8**

*Red Wine Demi & Chimichurri*

## CHOICE OF VEGETABLE

### SAUTÉED OBLIQUE CUT CARROTS **V**

### CRISPY BALSAMIC BRUSSEL SPROUTS

### ROASTED ZUCCHINI WITH PEPPERS **V**

### SICHUAN DRY-FRIED GREEN BEANS **V**

### ROASTED ASPARAGUS AND PEPPERS **V**

### GARLIC & PARMESAN ROASTED GREEN BEANS **V**

## CHOICE OF STARCH

### BOURSIN WHIPPED POTATOES **V GF**

### CHEDDAR AND CHIVE POTATO CAKES

### ROASTED TRI-COLORED POTATOES **V GF**

### WILD RICE PILAF **V**

### CITRUS & HERBED QUINOA **VG GF**



# PLATED DINNER

20 Person Minimum | Includes Water, Tea, & Chef's Choice of Bread & Butter | \$48 Per Person | Duo Plate: Market Price

## CHOICE OF STARTER

### SOUP DU JOUR

**VEGAN TOMATO BISQUE** (VG)

### CLASSIC CAESAR SALAD

*Chopped Romaine, Shaved Parmesan, House-Made Croutons, Creamy Dressing*

**HICKORY SALAD** (VG)

*Mixed Field Greens, Mandarin Orange Segments, Shredded Carrots, English Cucumber, Hickory Dressing*

**SEASONAL BERRY SALAD** (V)

*Mixed Field Greens, Crumbled Feta, Shaved Red Onion, Seasonal Berries, White Balsamic Vinaigrette*

**COFFEE & BRANDY POACHED FIG SALAD**

**+\$4** (GF)

*Heritage Blended Greens, Candied Bacon, English Stilton, Coffee & Brandy Poached Fig*

## CHOICE OF VEGETABLE

**GARLIC & PARMESAN ROASTED GREEN BEANS** (V)

**ROASTED ASPARAGUS AND PEPPERS** (V)

**ROASTED ZUCCHINI AND PEPPERS** (V)

**SAUTÉED OBLIQUE CUT CARROTS** (V)

**SICHUAN DRY-FRIED GREEN BEANS** (V)

**CRISPY BALSAMIC BRUSSELS SPROUTS** (V)

## CHOICE OF STARCH

**CHEDDAR & CHIVE POTATO CAKES**

**BOURSIN WHIPPED POTATOES** (V) (GF)

**ROASTED TRI-COLOR POTATOES** (V) (GF)

**CITRUS & HERBED QUINOA** (VG) (GF)

**WILD RICE PILAF** (V)

## CHOICE OF ENTRÉE

**TARRAGON BREADCRUMB TOPPED CHICKEN BREAST**

*Lemon Butter*

**3 PIECE SHRIMP SKEWERS**

*Vin Blanc Sauce*

**COUNTRY-FRIED TOFU** (VG)

*a Vegan Cheesy Grit Cake & a Blackened Red Sugo*

**HERB SEARED 4OZ. PETITE SALMON | 8OZ**  
**+\$4**

*Sauce Verte*

**GRILLED 10OZ. BONE-IN PORK CHOP** **+\$4**  
*a Sticky, Caramelized Glaze of Honey & Garlic*

**BEEF TENDERLOIN, PETIT 4OZ. FILET | 6OZ.** **+\$6** (GF)

*Red Wine Butter*

**CARVED PRIME RIB 10OZ** **+\$8** | **12OZ.**  
**+\$12** (GF)

*Horseradish and Au Jus*



# BANQUET STATIONS

## UNMANNED STATIONS

1st Station: \$26 Per Person Per Station | 2nd Station: \$24 Per Person Per Station

### **SLIDER STATION**

*Pulled Pork, Fried Chicken, Mini-Huckle Sliders, and Cooper Chips*

### **TACO STATION**

*Carnitas, Roja Chicken, Tri-Color Corn Tortilla Chips, Warm Flour Tortillas, Pico De Gallo, Sour Cream, Guacamole, Lime Crema, Charred Jalapeno Salsa, Crumbled Queso Fresco, Pickled Onions, Chipotle Ranch*

### **STONE FRIED FLATBREADS**

*Choice of Three: The Fig and Pig, Cupping Pepperoni, Grilled Veggie and Goat Cheese, BBQ Chicken and Orange Jam, Margarita*

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## MANNED STATIONS

1st Station: \$30 Per Person Per Station | 2nd Station: \$26 Per Person Per Station | Required Chef Attendant Fee: \$150 Per Station

### **POKE STATION**

*Sesame Salmon & Chicken, Sticky Rice, Soba Noodle Salad, Diced Cucumber & Avocado, Carrots, Pickled Ginger, Wonton Crisps, Wasabi Vinaigrette, and Dragon Sauce*

### **CARVED FLANK STEAK**

*Parker House Rolls, Sweet Onion Jam, Creamy Horseradish Sauce*

### **CARVED PORK LOIN**

*Caramelized Glaze of Honey & Garlic Pork Loin, Sweet Rolls, Sweet Onion Jam*

### **CARVED PRIME RIB +\$8**

*Parker House Rolls, Sweet Onion Jam, Creamy Horseradish Sauce, Au Jus*

### **CARVED TENDERLOIN +\$10**

*Parker House Rolls, Sweet Onion Jam, Creamy Horseradish Sauce, Chimichurri*

# MEETING PACKAGES

\$4 Per Person

## HOUSE-MADE POPCORN ▼

*Classic Butter, White Cheddar, or Sweet Heat  
Kettle Corn*

## CHOCOLATE & DRIED FRUIT MIX ▼

*Chocolate Chips, Dried Fruit, Pretzels*

## CHEF'S CUSTOM TRAIL MIX ▼

*Pretzels, Rye Crisps, Crunchy Breadsticks*

## CAJUN SNACK MIX

*Spicy Peanuts, Almonds, Corn Sticks, Sesame  
Sticks, Pepitas*

## COOPER CHIPS ▼ GF

*with Ranch & Ketchup*

## PIZZA PACKAGE

\$25 Per Pizza | 3 Pizza Minimum | Each Pizza Feeds 6-8 People |  
Includes a Seasonal Fruit Tray and Chocolate Chip Cookies

### PIZZA OPTIONS

PEPPERONI

SAUSAGE

THREE CHEESE ▼

VEGGIE ▼





# HORS D'OEURVES

Per Dozen | 2 Dozen Minimum | Passing Fee of \$25 Per 50 Expected Guests

**BACON WRAPPED DATES | \$48** **GF**

*Molasses Glaze*

**STEAMED POT STICKERS | \$48**

*Sweet Chili Aioli*

**CAPRESE SKEWERS | \$48** **V**

*with Basil, Mozzarella, Tomato, & Balsamic*

**VEGETABLE SPRING ROLLS | \$48**

*with Sweet Gochujang Dipping Sauce*

**LOADED POTATO BITES | \$60**

*Bacon, Aged Cheddar, & Snipped Chives*

**WILD BERRY & BRIE CROSTINIS | \$60**

*French Toast Crostinis, Aged Brie, Candied Pecans, & Wild Berry Compote*

**SHRIMP COCKTAIL SHOOTERS | \$60**

*Two Shrimp & House-Made Cocktail Sauce*

**SKEWERED BBQ MEATBALLS | \$60**

*Concord Grape BBQ Sauce*

**FRIED MUSHROOM BITES | \$60**

*Stuffed with Fresh Herbs & Cream Cheese*

**CHEESEBURGER SLIDERS | \$60**

*American Cheese, Brioche Buns, & Classic Condiments*

**GOAT CHEESE BRUSCHETTA | \$60**

*Herbed Goat Cheese Spread, Classic Italian Bruschetta, Balsamic Glaze*

## PREMIUM

## HORS D'OEURVES

\$72 Per Dozen

**MINI AHI TUNA TACOS**

*Wabasi Crema, Sweet Soy, Mango & Pineapple Pico de Gallo*

**SWEET CHILI CHICKEN BITES**

*Sweet Chili, Mirin Aioli, Scallions, Tuxedo Sesame Seeds, & Wonton Ribbons*

**TENDERLOIN TOAST**

*Horseradish Cream, Balsamic Onions, Crisp Bruschetta, Garlic Confit*

**DEVEILED EGGS FLIGHT**

*Choice of Three: Classic, Bacon Jalapeño, Pickled Beet & Bleu, Elote, Chicken Fried, or Lox*

**MINI HUCKLE BURGERS**

*American Cheese, Applewood Smoked Bacon, Huckle Sauce, Brioche Buns*

**CRAB CAKES**

*Maryland Style with Creole Remoulade*

# TRADITIONAL PLATTERS

\$90 Per Platter | All Platters Feed 20

## SEASONAL FRESH CUT FRUIT PLATTER

## CRUDITE PLATTER

*Celery, Carrots, Broccoli, Peppadew Peppers, Cherry Tomatoes, Smoky Tomato Ranch and Bleu Cheese Dressings*

## PIGS IN A BLANKET PLATTER

*Dijonnaise and Scallions*

## BRIE EN CROÛTE

*Crispy Puff Pastry, Balsamic and Apricot Glazes, Crostini*

## DOMESTIC CHEESE BOARD

*Cubed Cheddar, Colby Jack, & Pepper Jack; Fresh-Balled Mozzarella, Chef's Choice of Crackers, Whole Grain Dijon, Apricot & Fig Jam, Sweet Gherkins*

## HUMMUS AND PITA TRAY

*Garlic and Red Pepper Roasted Hummus, Pita Slices, Chef's Choice of Crackers, Assorted Vegetables*

# GRAZING TABLES

All Tables Feed 40

## MISSOURI FARMER'S GRAZING TABLE | \$240

*Berries & Grapes, Local Vegetables, Spinach & Boursin Dip, Crostini, Sea Salt Crackers, Prosciutto Wrapped Dates, Genoa Salami, Sweet Heat Pepperoni Sausage, Dark Chocolate Nibs, Hammons Black Walnuts*

## FRENCH TOUR GRAZING TABLE | \$260

*Triple Cream Brie, Toasted Baguettes, Boursin Cheese, Cornichons, Grapes & Berries, Apricot Jam, Lavash Crackers, Dried Fruits & Nuts, Dark Chocolate Nibs, Pork Rillettes, Prosciutto, Toasted Macadamias*

# PREMIUM PLATTERS

All Platters Feed 20

## **CHARCUTERIE BOARD | \$160**

*Pepperoni, Hard Salami, Genoa Salami, Brie, Honey Glazed Boursin, Cubed Cave-Aged Cheddar, Chef's Choice of Crackers, Dried Apricots, Fig Jam, Whole-Grain Mustard*

## **SMOKED SALMON DISPLAY | \$160**

*Beechwood Smoked, Whipped Cream Cheese, Pita Points, Capers, Diced Red Onion, Feathered Egg*

## **CHIPS & DIPS PLATTER | \$160**

*Cooper Chips, Tri-Color Tortilla Chips, French Onion Dip, Spinach & Artichoke Dip, Salsa, Guacamole, Cinnamon Sugar Wonton Chips, Macerated Strawberry Dip*

## **JUMBO SHRIMP COCKTAIL | \$180 GF**

*60 Pieces, Rosemary Cocktail Sauce*

## **SLICED ROASTED FLANK STEAK PLATTER | \$180**

*Creamy Horseradish Sauce, Tarragon Aioli, Sweet Rolls & Butter*

## **BRANDIED CHERRY GLAZED HAM PLATTER | \$180**

*Spiral Sliced Ham, Onion Jam, Sweet Rolls & Butter*

## **LAMB LOLLIPOPS PLATTER | \$230 GF**

*32 Pieces, Fresh Blackberries, Minted Orange Glaze, Balsamic Reduction*

## **BEEF TENDERLOIN PLATTER | \$230**

*Sliced Tenderloin Medallions, Red Wine Bordelaise, & Bearnaise Sauce*

## **PRIME RIB PLATTER | \$240**

*Sliced Prime Rib, Aus Jus, Horseradish Cream, Sweet Rolls & Butter*





# DESSERTS

## CAKE POPS

**\$32 Per Dozen**

Vanilla | Chocolate | Confetti | Red Velvet

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## DESSERT BARS

**\$24 Per Dozen**

Lemon | Chocolate Peanut Butter |  
Ooey Goey Butter | Tequila Lime  
Blueberry | Strawberry Lemonade

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## COOKIES

**\$30 Per Dozen**

Chocolate Chip | Classic Sugar | Salted  
Caramel | Oatmeal Raisin | Strawberry  
Shortcake | Oreo Bliss

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## BROWNIES

**\$32 Per Dozen**

Chocolate Chunk | Turtle | S'mores

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## PIES

**8 Pieces | \$32 for 8 Slices**

Chocolate Chess | Classic Pecan | Lattice-  
Topped Apple | Coconut Cream |  
Pumpkin | Key Lime

## CHEF'S HANDCRAFTED CAKES

### CHEF'S SHEET CAKE

**\$120, Serves 30 - 40 | \$200, Serves 60 - 80**

*Flavors: White | Classic Yellow | Swiss  
Chocolate | Dark Chocolate Cola | Birthday  
Confetti*

*Icing: Vanilla Buttercream | Decadent  
Chocolate Buttercream | Birthday Confetti  
Buttercream*

### CHEF'S PREMIUM LAYERED CAKE

**\$96 | Serves 12 - 18**

#### **Black Forest Delight**

*Swiss Chocolate Layers, Amarena Cherries,  
Whipped Ganache*

#### **Boston Cream Cake**

*Classic Yellow Cake Layers, Pastry Cream,  
Dark Chocolate Drizzle*

#### **Lavender & Vanilla Bliss**

*Lemon & Vanilla Layers, Lavender Scented  
Frosting, Candied Citrus Rinds*

## INDIVIDUAL DESSERTS

### BOURBON GLAZED BREAD PUDDING

**\$7 Per Person**

*with Crème Anglaise*

### OPERA CAKE

**\$7 Per Person**

### CHEF'S SELECT BAKED ALASKA

**\$11 Per Person**

### CHEESECAKE BITES

**\$3 Per Person**

*with White Chocolate Drizzle*

# BEVERAGE OPTIONS

## BANQUET CALL LIQUOR

By Consumption: \$8 Per Drink

**BOURBON** *Jack Daniels | Evan Williams*

**VODKA** *Titos*

**GIN** *Tanqueray*

**TEQUILA** *Corazon Blanco*

**RUM** *Bacardi*

**SCOTCH** *J&B*

**CANADIAN** *Crown Royal*

## BANQUET PREMIUM LIQUOR

By Consumption: \$13 Per Drink

**BOURBON** *Maker's Mark*

**VODKA** *Grey Goose | Ketel One*

**GIN** *Bombay Sapphire*

**TEQUILA** *Casamigos Blanco | Corazon Repo*

**RUM** *Diplomatico White | Captain Morgan*

**SCOTCH** *Loch Lomond 12 Year*

**IRISH** *Tullamore Dew*

## BANQUET BEER & SELTZER

Choose Up to 6 Options

**DOMESTIC BEER** By Consumption: \$5 Per Drink

*Budweiser | Bud Light | Coors Light | Michelob Ultra |*

*Miller Lite | Yuengling | Yuengling Flight*

**CRAFT BEER & SELTZER** By Consumption: \$7 Per Drink

*Stella | Heineken | Corona | Modelo | Blue Moon | Lil*

*Helper Midwest IPA | High Noon | Surfside*

## BANQUET HOUSE WINE

By Consumption: \$8 Per Glass

**CHARDONNAY**

**SAUVIGNON BLANC**

**CABERNET SAUVIGNON**

**PINOT NOIR**

## BEVERAGE EXPERIENCES

### MIMOSA BAR

**Sparkling:** \$35 Per Bottle |

**Prosecco:** \$45 Per Bottle

*Orange Juice, Cranberry Juice,  
Assorted Garnishes*

### DIRTY SODA BAR

**\$8 Per Person**

*Coke Products, Caramel Syrup,  
Coconut Syrup, Vanilla Syrup, &  
Sweet Cream*

## NON-ALCOHOLIC

By Consumption:

*Coke Products | \$3*

*Fruit Juices | \$3*

*San Benedetto Sparkling | \$7*

*San Benedetto Still | \$7*

*Michelob Ultra Zero | \$5*

By 3-Gallon:

*Unsweet Tea | \$30*

*Sweet Tea | \$30*

*Coffee | \$30*

*Decaf Coffee | \$30*

*Lemonade | \$35*

*Infused Lemonade | \$45*

## EVENT SPACES

*Included in rooms rentals are standard house linen and napkins, tables, banquet chairs, flatware, dinnerware, and event staffing. Member-sponsored events are subject to food and beverage minimums to reserve event spaces.*

### BALLROOM

Seating Capacity: 200-230 | Cocktail Capacity: 230-245

Food & Beverage Minimum: \$1000

*For Member-Sponsored Events Only*



### OAK/HICKORY

*East Side of Ballroom*

Seating Capacity: 65-80 | Cocktail Capacity: 80-100

Food & Beverage Minimum: \$500

*For Member-Sponsored Events Only*



### MAIN DINING ROOM

*West Side of Ballroom*

Seating Capacity: 50-65 | Cocktail Capacity: 65-80

Food & Beverage Minimum: \$500

*For Member-Sponsored Events Only*

### BOARD ROOM

Seating Capacity: 18-20 | Cocktail Capacity: 20-24

Food & Beverage Minimum: \$0

*For Member-Sponsored Events Only*



### MAGNOLIA ROOM

Seating Capacity: 16-18 | Cocktail Capacity: 22-25

Food & Beverage Minimum: \$0

*For Member-Sponsored Events Only*



### PRESIDENT'S ROOM

Seating Capacity: 20-30 | Cocktail Capacity: 30-45

Food & Beverage Minimum: \$0

*For Member-Sponsored Events Only*

### GARDEN ROOM

Seating Capacity: 50-60 | Cocktail Capacity: 60-75

Food & Beverage Minimum: \$200

*For Member-Sponsored Events Only*



## EVENT SPACES

*Included in rooms rentals are standard house linen and napkins, tables, banquet chairs, flatware, dinnerware, and event staffing. Member-sponsored events are subject to food and beverage minimums to reserve event spaces.*

### BAR & GRILLE

*Availability Limited due to Lunch & Dinner Service*

Seating Capacity: 76 - 78 | Cocktail Capacity: 78 - 105

Food & Beverage Minimum: \$0

*For Member-Sponsored Events Only*



### OUTDOOR PATIOS

Seating Capacity: 195-225 | Cocktail Capacity: 225-245

Food & Beverage Minimum: \$5,000 for Tuesday-Friday  
& Sundays, \$3,000 for Saturdays



### PUB

Seating Capacity: 35-50 | Cocktail Capacity: 50-60

Food & Beverage Minimum: \$200

*For Member-Sponsored Events Only*



### MEN'S GRILLE

*Not Available before 4:00pm due to Lunch Service*

Seating Capacity: 36-40 | Cocktail Capacity: 40-55

Food & Beverage Minimum: \$300

*For Member-Sponsored Events Only*



### VERANDA

*Seasonal*

Seating Capacity: 70-85 | Cocktail Capacity: 85-125

Food & Beverage Minimum: \$500

*For Member-Sponsored Events Only*

# CATERING & EVENTS POLICIES

*Gratuity is not included in total charges.*

## FOOD & BEVERAGE POLICIES

- All final food & beverage selections must be submitted no later than fourteen (14) days prior to the event date.
- If final selections are not received by the stated deadline, HHCC reserves the right to make substitutions based on availability and charge a 10% fee for food & non-alcoholic beverages.
- All event pricing is subject to change based on market fluctuations and product availability.
- No outside food may be brought into HHCC by members or guests, except for celebration cakes or desserts. HHCC requires a \$1 per person fee for member-provided desserts and an additional \$1 cake cutting fee per person, if applicable.
- Member-provided wine and other outside beverages are subject to a \$15 corkage fee for the first 10 standard 750ml bottles consumed. Additional bottles are subject to a \$25 corkage fee.
- Donated beer is subject to a \$1 per beer fee.
- No outside liquor is permitted on the premises in accordance with local liquor laws.
- HHCC reserves the right to discontinue or deny service of alcoholic beverages at anytime. All beverage selections are subject to availability, substitutions may apply.
- For events with 13 to 19 attendees, all food orders must be placed either from our catering menu or a limited selection from the à la carte menu.
- For events with 20 or more attendees, all food orders must be made from our catering menu.
- In accordance with local health codes, leftover food may not leave the premises unless it is a celebration dessert provided by the membership, or food that has already been displayed on a buffet line.

## CANCELLATION POLICY

- For events with 20 or more attendees or those utilizing the catering menu, cancellations made within 48 hours of the scheduled event date will be subject to a charge of 50% of the total food and beverage balance.
- For events with 20 or more attendees or those utilizing the catering menu, cancellations made within 24 hours of the scheduled event date will be subject to a charge of 100% of the total food and beverage balance.
- All cancellations must be submitted in writing via email to the Catering & Events Manager.
- If acts of God, natural disasters, or other emergencies beyond a party's reasonable control render it illegal or impossible for the event to proceed, cancellation policies may be waived.

# CATERING & EVENTS POLICIES

*Gratuity is not included in total charges.*

## BAR POLICIES

- For events with 0-24 expected attendees, a dedicated bar setup will not be provided. Cocktail service will be available from the à la carte service bar. If a bartender and bar are requested, a minimum of \$400 in alcoholic beverage sales is required. Should the sales fall below this minimum, the sponsoring member will be responsible for paying the difference.
- For events with 25-124 expected attendees, one bar will be provided, along with all necessary glassware.
- For events with 125-200 expected attendees, two bars will be provided, along with all necessary glassware.
- For events with 201+ expected attendees, two bars will be provided. Wine choices are limited to two red wines, two white wines, and one sparkling option.
- Formal wine service is not available for banquets with more than 24 attendees.
- For events with more than 24 attendees, one bartender will be provided for every 75 expected guests. This allocation may vary depending on the bar selection and other event-specific requirements.
- For events with more than 24 attendees, passed cocktails are available upon request. If requested, a \$25 passed cocktail fee will be charged for every 50 guests.
- For all events held outdoors, only plasticware will be permitted.
- If an event requires an extensive quantity of glassware, including champagne flutes or wine glasses, the sponsoring member may be fiscally & physically responsible for renting any additional glassware, depending on the availability of stock.
- Due to tax regulations, HHCC is unable to provide a standard cash bar. If a member chooses to sell drink tickets, the member will be responsible for managing all cash transactions and distributing the tickets to attendees.

## GUARANTEED COUNT POLICY

- The Catering & Events Manager must be notified of the expected attendance no later than seven (7) days prior to the event date. No changes to the attendance count will be permitted within 72 hours of the event date.

## CLOSING

- All functions must conclude no later than 30 minutes after the contracted time unless other arrangements have been made with the Catering & Events Manager. This policy is in place to ensure that all events can begin at their allocated times.
- For all events, whether indoors or outdoors, entertainment must conclude by 11:00 PM in compliance with the local noise ordinance.
- All banquet spaces, the Clubhouse, and the greens must be vacated no later than 1:00 AM.
- At the Club's Discretion, an additional cleaning fee may be applied.

# CATERING & EVENTS POLICIES

*Gratuity is not included in total charges.*

## EVENT POLICIES

- Per the Club Bylaws, parties with 200+ guests, those requiring multiple event spaces, and parties sponsored but not hosted by a member, must be approved by the House Committee and the Board of Directors.
- The Event Request Form must be filled out by the Event Coordinator and physically signed by the member on file.
- Member-sponsored events are subject to the following food and beverage minimums to reserve event spaces:
  - Ballroom: \$1,000
  - Oak/Hickory and Main Dining Room: \$500
  - Garden Room: \$200
  - Pub: \$200
  - Men's Grille: \$300
  - Veranda: \$500
- Should the event's food and beverage consumption fall below the required minimum, the remaining balance will be added to the final bill.
- The Upper and Lower Patios are subject to a food and beverage minimum for members and member-sponsored events. The patios are available for use on Tuesdays through Fridays and Sundays with a required food and beverage minimum of \$5,000. On Saturdays, the food and beverage minimum is \$3,000.
- Parties may be requested on Sunday evenings with a \$2,000 food and beverage minimum.
- If Payne's Pub is in service, any parties booked are held to a \$1,000 food and beverage minimum and must be fully planned at least two (2) weeks prior to the event.
- Glitter, table confetti, and sand are not permitted for any event held at HHCC.
- No items may be hung from the ceiling or taped to the walls without prior approval from the Catering & Events Manager, Banquet Manager, or General Manager. Command hooks are permitted but must be properly removed at the conclusion of the event.
- If a member or guest of HHCC is responsible for any breakage or damage to club property, they may be held financially responsible for compensating the loss.

## PAYMENT POLICIES

- All events must be billed through the sponsoring Hickory Hills Country Club member's account, including charges for alcohol, food & beverage, and room minimums.
- The sponsoring member must be present for the entirety of the event and sign the Banquet Event Order at its conclusion, unless otherwise discussed with the Catering & Events Manager and the General Manager of HHCC.