

HICKORY HILLS COUNTRY CLUB 2026

Holiday Catering Menu



HORS D'OEURVES

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

BACON WRAPPED DATES | \$48 GF

Molasses Glaze

VEGETABLE SPRING ROLLS | \$48 V

Sweet & Spicy Chili Aioli

CAPRESE SKEWERS | \$48 V

with Basil, Fresh Mozzarella, Tomato, & Balsamic

DEVEILED EGGS | \$48

Classic Paprika, Bacon Candied Jalapeño, Green Goddess, or Street Corn & Cilantro Aioli

LOADED POTATO BITES | \$60

Bacon, Aged Cheddar, & Snipped Chives

CHEESEBURGER SLIDERS | \$60

American Cheese, Brioche Buns, & Classic Condiments

SPANAKOPITA | \$60

Spinach, Feta Cheese, & Phyllo

SHRIMP COCKTAIL SHOOTERS | \$60

2 Pieces of Shrimp, House-Made Cocktail Sauce

CHARCUTERIE SKEWERS | \$60

Hard Salami, Fresh-Balled Mozzarella, Cheddar, Grapes & Olives

BEEF WELLINGTONS | \$60

Tarragon Aioli

SKEWERED BBQ MEATBALLS | \$60

Concord Grape BBQ Sauce

FRIED MUSHROOM BITES | \$60 V

Stuffed with Fresh Herbs & Cream Cheese

BRIE EN CROÛTE BITES | \$60 V

Crispy Shell Pastry, Balsamic & Apricot Glazes

CRANBERRY AND BRIE BITES | \$60 V

Pain Perdue, Aged Brie, Cranberry Jelly, & Hammon Walnuts

PREMIUM

HORS D'OEURVES

\$72 Per Dozen

FRIED GREEN TOMATOES

Pimento Cheese & Candied Bacon

SALMON PINWHEELS

Smoked Salmon, Whole Mustard Remoulade

TENDERLOIN TOAST

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

MINI AHI TUNA TACOS

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

MINI HUCKLE BURGERS

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

CRAB CAKES

Maryland Style with Creole Remoulade

TRADITIONAL PLATTERS

All Platters Feed 20

SEASONAL FRESH CUT FRUIT PLATTER | \$90

CRUDITE PLATTER | \$90

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

DOMESTIC CHEESE BOARD | \$90

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

TEA SANDWICH FLIGHT | \$90

48 Pieces, Cucumber & Cream Cheese, Gouda & Apple, Cheddar & Chutney, and Chicken Salad

PIGS IN A BLANKET PLATTER | \$90

48 Pieces, Dijonnaise & Scallions

HUMMUS AND PITA TRAY | \$90

Garlic & Red Pepper Hummus, Pita Points, Chef's Choice of Crackers, Assorted Vegetables

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

JUMBO SHRIMP COCKTAIL | \$180

60 Pieces, Rosemary Cocktail Sauce

BRANDIED CHERRY GLAZED HAM PLATTER | \$180

Spiral Sliced Ham, Onion Jam, Sweet Rolls & Butter

BEEF TENDERLOIN PLATTER | \$230

Sliced Tenderloin Medallions, Red Wine Bordelaise, & Bearnaise Sauce

LAMB LOLLIPOPS PLATTER | \$230

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

PRIME RIB PLATTER | \$240

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

GRAZING TABLES

All Platters 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

NORTH POLE NIBBLES | \$280

Merry Mozzarella Balls, Reindeer Chow, Cranberry & Brie Bites, Berries & Grapes, Local Vegetables, Spinach & Boursin Dip, Crostini, Sea Salt Crackers, Prosciutto Wrapped Dates, Genoa Salami

SNACK PACKAGES

\$4 Per Person

HOUSE-MADE POPCORN

Classic Butter, Parmesan & Herb, or Sweet Heat Kettle Corn

CHOCOLATE & DRIED FRUIT MIX

Chocolate Chips, Dried Fruit, Pretzels

CHEF'S CUSTOM TRAIL MIX

Pretzels, Rye Crisps, Crunchy Breadsticks

REINDEER CHOW

Chex Mix, M&Ms, Peppermint Candy Bits, Marshmallows

COOPER CHIPS

with Ranch & Ketchup





PLATED BRUNCH

10 Person Minimum | Includes Water, Tea, and Coffee

THE CLUB BREAKFAST

\$19 Per Person

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

HEART HEALTHY PLATE

\$19 Per Person

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

PETITE QUICHE PLATE

\$17 Per Person

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

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, & Chef's Choice of Bread & Butter |
Plated Option: \$28 Per Person | Buffet Option: \$30 Per Person

CHOICE OF STARTER

CHICKEN NEOPOLITAN SOUP

VEGAN TOMATO BISQUE 

BUTTERNUT BISQUE

CLASSIC CAESAR SALAD

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

HICKORY SALAD 

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

APPLE & CRANBERRY SALAD 

Mixed Field Greens, Diced Apples, Dried Cranberries, Toasted Pepitas, White Balsamic

CHOICE OF ENTRÉE

INDIVIDUAL 5" QUICHE

Lorraine, Veggie, or Meat Lovers

CREAMY CHICKEN CREPES

Sherry Cream

TARRAGON BREADCRUMB TOPPED

CHICKEN BREAST

Lemon Butter

PECAN CRUSTED SLICED PORK LOIN

Bourbon Maple Glaze

CHOICE OF VEGETABLE

SAUTÉED OBLIQUE CUT CARROTS

ROASTED ASPARAGUS & PEPPERS

BALSAMIC BRUSSEL SPROUTS

HERB & BREADCRUMB ROMA TOMATOES

ROASTED ZUCCHINI & PEPPERS

SEASONAL FRESH CUT FRUIT

GARLIC & PARMESAN ROASTED GREEN BEANS

CHOICE OF STARCH

BOURSIN WHIPPED POTATOES

CHEDDAR AND CHIVE POTATO CAKES

ROASTED TRI-COLORED POTATOES

CHEESY HASHBROWN CASSEROLE

SWEET POTATO CASSEROLE

IMPOSSIBLE CHICKEN FRIED STEAK 

with Vegetable Gravy

CHICKEN MARSALA

6oz Chicken Breast Cutlet, Mushroom Marsala Sauce

HERB SEARED PETITE SALMON +\$3

Tomato & Artichoke 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 ❶

Sherry Cream, Sautéed Mushrooms, Shaved Parmesan

GRILLED CHICKEN AND PENNE

Rich Marinara & Alfredo

SPAGHETTI BOLOGNESE

Slow-Cooked Red Wine & Soffritto Beef Ragu with Shaved Parmesan

PASTA PRIMAVERA ❶

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

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 DRUNKEN HUNTERS SAUCE

COUNTRY FRIED STEAK WITH BLACK PEPPER GRAVY

HEARTY CHICKEN & DUMPLINGS

BBQ SPREAD

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

CHOICE OF TWO ENTRÉES

BARBEQUE ROASTED BONE-IN CHICKEN ❸

HICKORY SMOKED CHOPPED PORK SHOULDER ❸

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

CURRIED BUTTERNUT BISQUE

APPLE & CRANBERRY SALAD

Mixed Field Greens, Diced Apples, Dried Cranberries, Toasted Peptias, White Balsamic Vinaigrette

CLASSIC WALDORF SALAD

Apples, Walnuts, Creamy Lemon Dressing

VEGAN TOMATO BISQUE

HICKORY SALAD

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

CLASSIC CAESAR SALAD

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

CHOICE OF TWO ENTRÉES

ROASTED AIRLINE CHICKEN BREAST GF

Bourbon Orange Bacon Jam

SLICED SLOW ROASTED TURKEY BREAST

Giblet Gravy & Cranberry Sauce

ROSEMARY ROASTED PORK CHOPS

Bordelaise

SLICED BLACK ANGUS TENDERLOIN +\$8

Red Wine Demi & Chimichurri

DOUBLE LAMP CHOPS +\$6

New Zealand Chops with Fig Demi

HERB SEARED PETITE SALMON +\$4 GF

with Sauce Verte

IMPOSSIBLE CHICKEN FRIED STEAK VG

with Vegetable Gravy

CHOICE OF VEGETABLE

ROASTED ASPARAGUS & PEPPERS

GREEN BEAN AMANDINE

BROWN SUGAR BUTTERNUT SQUASH

SAUTÉED OBLIQUE CUT CARROTS

GARLIC & PARMESAN ROASTED

GREEN BEANS

CHOICE OF STARCH

ROASTED TRI COLORED POTATOES

BOURSIN WHIPPED POTATOES

SWEET POTATO CASSEROLE

CHEESY HASHBROWN CASSEROLE

BUTTERNUT & BOURSIN RISOTTO

CHEDDAR & CHIVE POTATO CAKES

PLATED DINNER

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

CHOICE OF STARTER

CURRIED BUTTERNUT BISQUE

VEGAN TOMATO BISQUE

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

APPLE & CRANBERRY SALAD **VG**

Mixed Field Greens, Diced Apples, Dried Cranberries, Toasted Pepitas, White Balsamic

CHAMPAGNE POACHED PEAR SALAD +\$4

Champagne Poached Pear, Mixed Field Greens, English Cucumber, Candied Pecans, White Balsamic Vinaigrette

CHOICE OF VEGETABLE

GREEN BEAN AMANDINE

ROASTED ASPARAGUS & PEPPERS

ROASTED ZUCCHINI & PEPPERS

ROASTED BABY CARROTS

BROWN BUTTERED BUTTERNUT SQUASH

CRISPY BALSAMIC BRUSSELS SPROUTS

CHOICE OF STARCH

CHEDDAR AND CHIVE POTATO CAKES

BOURSIN WHIPPED POTATOES

ROASTED TRI-COLOR POTATOES

BUTTERNUT & BOURSIN RISOTTO

CHEF'S HOMEMADE DRESSING

CHEESY HASHBROWN CASSEROLE

CHOICE OF ENTRÉE

TARRAGON BREADCRUMB TOPPED CHICKEN BREAST

Lemon Butter

2 PIECE SHRIMP SKEWERS

Six-Island Spiced with Pineapple Sauce & Jerk BBQ Sauce

IMPOSSIBLE CHICKEN FRIED STEAK **VG**

with Vegetable Gravy

PAN SEARED 8OZ. SALMON +\$4

Tomato & Artichoke Tapenade

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

Red Wine Butter

SLICED PORK ROAST +\$4

Apple & Onion Chutney

CARVED PRIME RIB 10OZ. +\$8 | 12OZ. +\$12

Horseradish & 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 & Pig, Cupping Pepperoni, Grilled Veggie & Goat Cheese, BBQ Chicken and Orange Jam, Margarita

MANNED STATIONS

1st Station: \$32 Per Person Per Station | 2nd Station: \$28 Per Person Per Station |

Required Chef Attendant Fee: \$150 Per Station

CARVED TURKEY

Sage Roasted Turkey Breast, Pulled Dark Meat, Orange Cranberry Chutney, Traditional Cornbread Dressing

BROWN SUGAR & PINEAPPLE GLAZED HAM

Spiral Cut & Slow Roasted with Sweet Rolls & Sweet Onion Jam

CARVED PORK LOIN

Bourbon Maple Pork Loin, Sweet Rolls, Sweet Onion Jam

CARVED PRIME RIB +\$6

Parker House Rolls, Sweet Onion Jam, Creamy Horseradish Sauce

CARVED TENDERLOIN +\$8

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

DESSERTS

CAKE POPS

\$32 Per Dozen

Vanilla | Chocolate | Confetti | Red Velvet

DESSERT BARS

\$24 Per Dozen

Lemon | Chocolate Peanut Butter | Ooey
Goey Butter | Pumpkin | Raspberry
White Chocolate

COOKIES

\$30 Per Dozen

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

BROWNIES

\$32 Per Dozen

Chocolate Chunk | Turtle | S'mores | St.
Nick's Peppermint

PIES

8 Pieces | \$32 for 8 Slices

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

CHEESECAKE SHOOTERS

\$5 Per Shooter

Strawberry Shortcake | Caramel Pretzel |
Chocolate Cherry

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*

HOLIDAY DESSERTS

BOURBON BREAD PUDDING

\$7 Per Person

with Crème Anglaise

LAYERED "DEATH BY CHOCOLATE"

\$7 Per Person

DUBAI BROWNIE ALA MODE

\$11 Per Person

BISCOFF COOKIE BUTTER CHEESECAKE

\$7 Per Person

CHRISTMAS TREE SUGAR COOKIES

\$36 Per Dozen

with Festive Icing

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*

HOT COCOA BAR

**\$4 Per Person | 15 Person
Minimum**

*Housemade Askinosie Hot
Chocolate with Whipped Cream*

APPLE CIDER BAR

**\$4 Per Person | 15 Person
Minimum**

*High-Quality Apple Cider with
Fresh Cinnamon Sticks*

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 bookings 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 bookings 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: 35-40 | Cocktail Capacity: 40-50

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.
- 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.