

# Heather Hills Golf Club

3100 McKail Road Romeo, Michigan 48065  
(810) 798-3971 (810) 798-2640 Fax  
[www.heatherhills.net](http://www.heatherhills.net)

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## ***GOLF OUTING & BANQUET INFORMATION***

### Weekend Golf Rates:

\$43.00/person before 12:00

\$37/person after 12:00

### Weekday Golf Rates:

\$31.00/person

\*9 hole and senior rates available upon request.  
All prices include cart rental.

### ***Breakfast Menu:***

#### *Donuts & Coffee*

A variety of assorted donuts and coffee

\$2.50

#### *Continental Breakfast*

A variety of assorted donuts and muffins, fresh fruit, coffee and juices.

\$4.75

### ***Lunch Menu:***

#### *Lunch on the Turn*

Choice of a grilled hot dog or polish sausage, chips and a fountain drink.

\$5.00

#### *Ticket Package:*

Includes 5 tickets per player which may be exchanged for a hot dog, polish sausage, chips, canned beer, soft drinks, iced tea or lemonade.

\$13.50

#### *Box Lunch*

Turkey sub sandwich, bag of chips, chocolate chip cookie, and all condiments.  
Available at tee off or on the turn.

\$10.00

#### *Burger/Chicken Buffet*

Hamburgers, grilled chicken, toppings platter, condiments, redskin potato salad, house made chips, cookies, iced tea, lemonade, and soft drinks.

\$12.50

## *Buffet Dinner Options*

***Chicken and Pasta*** served with seasonal vegetable, garden salad, dinner rolls and cookies and brownie platters. \$16.00 per person

### *Chicken (choice of 1):*

Signature Pot Pie with dried cherries, pulled chicken, and sherry cream sauce  
Chicken Parmesan topped with marinara sauce and fresh grated parmesan  
Chicken Cordon Blue stuffed with ham, Swiss cheese and topped with thyme sage gravy  
Slow roasted whole chicken pieces. Garlic herb or BBQ  
Grilled Chicken Breast with choice of Marsala sauce, creamy tomato pesto sauce, or Lemon garlic  
Breaded Chicken Piccata

### *Pasta (choice of 1):*

Bowtie pasta alfredo with fresh basil and sun dried tomatoes  
Baked rigatoni with meat sauce and mozzarella  
Tri color spiral pasta tossed with marinara and parmesan cheese  
Three cheese baked mac and cheese

***Two Entrée Buffet*** served with your choice of potato, seasonal vegetable, garden salad, dinner rolls and cookie and brownie platters. \$18.50 per person

### *Entrée (choice of 1):*

Beef sirloin tips in a port wine mushroom sauce (add \$2 per person)  
Rosemary roasted pork loin with brown sugar glazed apples  
Tender pulled pork with whiskey maple BBQ sauce  
Meatballs with tomato basil parmesan sauce  
Fresh and Smoked Italian sausage with sweet peppers and onions  
Shaved roast beef with black pepper au jus

### *Chicken (choice of 1):*

Signature Pot Pie with dried cherries, pulled chicken, and sherry cream sauce  
Chicken Parmesan topped with marinara sauce and fresh grated parmesan  
Chicken Cordon Blue stuffed with ham, Swiss cheese and topped with thyme sage gravy  
Slow roasted whole chicken pieces. Garlic Herb or BBQ  
Grilled Chicken Breast with choice of Marsala sauce, creamy tomato pesto sauce, or Lemon garlic  
Breaded Chicken Piccata

### *Potato (choice of 1):*

Oven roasted redskins with olive oil, garlic and herbs  
Garlic dill mashed potatoes  
Red hot mashed potatoes with crumbled bleu cheese  
Cheesy potatoes with a sharp cheddar sour cream chive sauce  
Crispy sweet potatoes with brown sugar balsamic glaze

Dessert upgrade to either buffet: Assorted gourmet plated cheesecakes add \$2 per person

## *Food Stations for Full Course Outings*

**\$7.00/person**

Price is per station and includes shaded tents managed by Heather Hills staff.

Please select one entrée and one side

### *Entrees:*

Turkey and Italian subs on French bread, with condiments  
Pulled Pork Sliders  
Grilled hamburgers and cheeseburgers  
Hot Dogs/Polish Sausage  
Boneless BBQ Chicken Wings  
Mini Chicken Salad Croissant Sandwiches  
Homemade Chili & Cornbread

### *Sides:*

Assorted Whole Fruit Selection  
Giant Pickle Wedges  
Variety of Bagged Chips  
Assorted Cheese and Crackers Tray  
Assorted Cookie Platter  
Fresh Cut Melon and Pineapple Wedges

## *Beverage Service*

One Hour Premium Bar      \$7.00  
Two Hour Premium Bar      \$12.00

Keg Beer  
1/2 Barrel                      \$150.00  
1/4 Barrel                      \$110.00

Drink Tickets                      \$2.75 each- includes canned beer, malt beverages, wine, soft drinks, tea, lemonade, Gatorade and water.

Sparkling Champagne Punch    \$26 per gallon (approximately 16 servings)  
Non Alcoholic Punch              \$15 per gallon (approximately 16 servings)

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## ***BANQUET INFORMATION***

1. A \$50.00 per hour hall rental fee will be assessed for all non-golf functions.
2. The hall rental fee covers set-up, clean-up, table linens, table skirting, china, and stemware.
3. No banquets will be served for less than 24 people.
4. Heather Hills Golf Club is an entirely smoke-free establishment.
5. Entrees will only be substituted for vegetarian or medical reasons, and the guest must be marked with a special place card. Please notify us of any such circumstances at the time that you submit your final menu options.
6. Due to health codes, liquor laws, and insurance regulations, all food and beverage must be provided by Heather Hills Golf Club and remain on the premises, with the exception of wedding cake and table favors.
7. We request that no glitter or confetti be used on the premises.
8. Final menu options are to be submitted at least 10 days prior to your banquet.
9. **15% Gratuity will be added to all menu options.**
10. Prices and menu options subject to change without prior notice.
11. Please note that discounts may apply based on day, time and number of players. Contact the golf course for a final quote.
12. All banquets include coffee, tea and fountain drinks.

Heather Hills Golf Club and our staff look forward to helping you set up your banquet or golf outing. We will try to accommodate any specific requests to the best of our ability. Please feel free to contact us with any questions.

## ***Plated Steak Dinner \$24.99***

*Char grilled hand cut 10oz strip steak served with baked potato, steamed vegetables, side salad, dinner rolls, and apple pie*

## ***Light Fare Outing options***

### ***Pizza Buffet \$10***

Assorted one topping pizzas, garden salad, garlic breadsticks

### ***Sub Sandwich Buffet \$12***

Italian subs, Baked Rigatoni with meat sauce, Greek salad, cookies and brownies

### ***Slider/Wing Buffet \$14***

House smoked pork sliders, chicken wings, fruit salad, feta bowtie pasta salad, cookie and brownies

# *Bridal Shower/Baby Shower Options*

## ***Appetizer Buffet** \$18 per person*

*A beautifully presented display of hot and cold appetizers.*

*Fresh fruit and cheese platter  
Cheese and Sausage Board  
Antipasto skewers with salami, mozzarella, olives, artichoke hearts  
Bite size turkey pesto sandwiches  
Vegetarian stuffed mushroom caps  
Baked Artichoke parmesan dip with pita chips  
Turkey meatballs w/orange ginger glaze*

## ***Chicken Buffet** \$16 per person*

*Choice of Grilled Chicken breast with pineapple relish  
Or  
Chicken Strudel with sundried cherries and sherry cream sauce*

*\*Served with wild rice pilaf, steamed seasonal vegetable, garden salad with two dressings, rolls and butter*

## ***Soup and Salad Buffet** \$14 per person*

*Choice of two soups*

<i>Potato leek</i>	<i>Broccoli cheddar</i>
<i>Reuben soup</i>	<i>Minestrone</i>
<i>Wild Mushroom</i>	<i>Creamy Vegetable and Rice</i>
<i>Smoked Chicken Gumbo</i>	<i>Shrimp Bisque (add \$1 per person)</i>

*Spinach Feta Salad with tomato, artichoke hearts, olives, red onions, and greek dressing  
Grilled Chicken Caesar Salad  
Creamy shrimp and dill tortellini salad*

## *Plated Luncheon Options*

*Chicken salad croissant sandwich served with fresh berry salad \$10*

*Chicken cordon bleu served with wild rice, grilled asparagus and sage thyme sauce \$16*

*Lemon herb grilled chicken served over tortellini alfredo \$15*

*Spinach Mandarin salad with fresh berries, toasted almonds, strawberry champagne vinaigrette \$12*

*Add chicken \$2 Add grilled shrimp \$4*

*Pasta primavera with sautéed veggies, bowtie pasta, red wine, olive oil, garlic, and fresh herbs \$12*

*Steak Au Poivre Salad with peppered grilled steak, mixed field greens, roasted potatoes, grilled asparagus, and tossed with tomato vinaigrette \$18*

*Add side salad to any entrée \$2.50*

*Add cup of soup to any entrée \$2.00*