



# HIGHLAND SPRINGS

COUNTRY CLUB



## 2024 CLUB CATERING & EVENT GUIDE



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## **OUR MISSION**

Highland Springs Country Club is committed to providing premier services and facilities to our members and guests for the enjoyment of the ultimate country club experience.



# MEET THE CHEF

## EXECUTIVE CHEF BRANDON DAVIS

Chef Brandon Davis has more than 15 years of experience in the culinary and hospitality industry. His training began at Ozarks Technical Community College's culinary arts program.

At the age of 24, Brandon moved to Portland, Oregon to assist in the development of a farm-to-table Japanese soul food concept, Pono Farms, under the guidance of Chef Ric Ramos.

From there, he had opportunities to work with many of the Pacific Northwest's most distinguished chefs. Most notably studying nearly five years under French Master Chef, Philippe Boulot at the Multnomah Athletic Club.

Chef Brandon's relocation back to the Ozarks was a much appreciated change of pace for him and his family. Working at Finley Farms in Ozark, MO allowed him to hone his skills as an events and banquets chef. As Executive Chef at Highland Springs Country Club, he has incorporated his knowledge and experience to accent some of our members' favorite offerings.

Chef Brandon's goal is to create a memorable, unique menu for your special event - and to execute it to the highest standards. From a themed dinner for 4, to a first-class plated dinner for 250, Chef Brandon and his team are ready to serve you!





# BREAKFAST

## BREAKS & BITES

*15 GUEST MINIMUM; PRICED PER PERSON*

### **Birdie \$14**

Dried Fruits, Mixed Nuts, Mini Pretzels, Assorted Chips, Granola Bars, Fresh-Brewed Coffee

### **Quick \$20**

Granola Bars, Yogurt & Berries, Energy Drinks, Protein Bars, Whole Fruit, Fresh-Brewed Coffee

### **Dawn Patrol \$20**

Fresh-Brewed Coffee with Creamers, Cold Brew, Assorted Pastries, Scones with Preserves/Jams, Yogurt & Berry Parfait

## DEW SWEEPERS HAND WEDGE

*ADD \$5 TO MAKE IT A BOXED BREAKFAST WITH WHOLE FRUIT, GRANOLA BAR, HASH BROWN POTATO WEDGES, & BOTTLED WATER*

### **Chorizo Breakfast Burrito \$14**

### **Pear, Brie, Egg on Toasted Ciabatta \$12**

### **Virginia Ham & Egg Biscuit \$12**

### **Sausage, Egg, Cheese Biscuit \$12**

### **Smoked Salmon, Caper, & Onion Cream Cheese on Toasted Sourdough \$16**

## BREAKFAST BUFFET

*15 GUEST MINIMUM; PRICED PER PERSON*

### **Ozarks "Get-Up" \$28**

Fresh Juices, Seasonal Fruit & Berry Tray, Fresh Baked Assortment of Pastries, Yogurt Bowl with Granola & Berries, Fresh Baked Biscuits & Sausage Gravy, Potato Wedges, Scrambled Eggs, Applewood Bacon & Sage Sausage Links, Fresh-Brewed Coffee with Creamers

### **Enhancements**

*ADD TO THE OZARKS "GET-UP" BUFFET*

#### **Quiche**

Ham & Cheddar Quiche \$8

Quiche Lorraine \$8

Roasted Vegetable & Mozzarella \$10

Chorizo, Roasted Corn, & Queso

Fresco \$12

#### **Griddle Cakes with Syrup & Butter**

Buttermilk Pancakes \$10

Waffles \$10

French Toast \$8

### **Elevated Experience**

*ADD TO THE OZARKS "GET-UP" BUFFET  
\$175 CHEF ATTENDANT FEE APPLIES*

#### **Omelette Station**

Made-to-Order Including Ham, Sausage, Cheddar Cheese, Goat Cheese, Select Vegetables \$12

#### **Waffle Station**

Made-to-Order with Seasonal Fruit Toppings, Jams and Preserves, Whipped Cream, & Whipped Butter \$12



# LUNCH

## BOXED LUNCH

*15 GUEST MINIMUM; PRICED PER PERSON  
INCLUDES CHIPS, FRUIT CUP, COOKIE,  
BOTTLED WATER*

### **Cold Cut Roast Beef \$24**

Horseradish Cream, Lettuce, Swiss,  
Caramelized Onion on Sourdough

### **Bahn Mi \$26**

Roasted Chicken, Duck Pate, Pickled  
Carrots, Fresh Herbs on French Baguette

### **Turkey BLT \$24**

Smoked Turkey, Thick Cut Bacon, Lettuce,  
Tomato, Mayo, Pesto on Sourdough

### **Chicken Salad \$24**

Homemade Chicken Salad with Lettuce  
and Tomato on Wheatberry Bread

### **Egg Salad \$24**

Bacon, Cheddar Cheese, Fresh Herbs on  
Wheatberry Bread

### **Garden Wrap \$22**

Hummus, Goat Cheese, Roasted  
Vegetables in a Flour Tortilla

## BIRDIE BOXED LUNCH

*15 GUEST MINIMUM; PRICED PER PERSON  
INCLUDES CHIPS, COOKIE, BOTTLED WATER*

### **Sand Wedge \$20**

Turkey, Bacon, Ham, Cheddar Cheese  
on Sourdough with Chips, Cookie, &  
Bottled Water

## LUNCH BUFFET

*15 GUEST MINIMUM; PRICED PER PERSON*

### **Eagle Buffet \$35**

Grilled Chicken, Pulled Pork, Cornbread  
& Whipped Butter, Cole Slaw, Potato  
Salad, Macaroni & Cheese, Molasses  
and Bacon Baked Beans, Seasonal  
Cobbler with Whipped Cream

### **Espinoza Buffet \$40**

Cumin, Garlic, & Cilantro Marinated  
Flank Steak, Tequila Lime Chicken,  
Poblano Pinto Beans, Tomato & Smoked  
Paprika Rice, Elote Corn Dip, Tortilla  
Chips, Tres Leches Cake

### **Lumberjack Buffet \$45**

Roasted Salmon with Citrus Beurre  
Blanc Sauce, Grilled Flank Steak with  
Mushroom Bourguignon Sauce, Braised  
Pork Belly Green Beans, Butter Whipped  
Potatoes, Fresh Seasonal Garden Salad  
with Lemon Herb Vinaigrette, Fresh  
Fruit Platter, Fudge Brownies

### **Deli Buffet \$25**

A variety of Sliced Cheeses and  
Premium Deli Meats, Sliced Cheses,  
Fresh Vegetables to Create your Own  
Sandwich, Highland Springs House  
Salad, Pasta Salad, Housemade Potato  
Chips with Clubhouse Ranch, Assorted  
Dessert Bars

### **Flyer Pizza Buffet \$22**

Assorted Pizzas, Caesar Salad, Assorted  
Dessert Bars



# HORS D'OEUVRES

## PLATTERS & DISPLAYS

*PRICED PER TRAY; SMALL SERVES 15-25;  
LARGE SERVES 40-50*

### **Premium Charcuterie & Cheese**

*SMALL \$110; LARGE \$220*

Artisanal Meats and Regional Cheeses,  
Grilled Pita, Chef's Featured Pairings

### **Crudité**

*SMALL \$80; LARGE \$160*

Fresh Market Veggies with Green  
Goddess Dressing

### **Cheese Board**

*SMALL \$100; LARGE \$200*

Regional Cheeses, Nuts, Dried Fruits &  
Jams, with Assorted Crackers & Lavosh

### **Fresh Fruit Platter**

*SMALL \$60; LARGE \$120*

Variety of Seasonal Fresh Fruit with  
Yogurt Dip

### **Roasted Seasonal Vegetable Board**

*SMALL \$60; LARGE \$120*

Grilled, Roasted, & Dressed Fresh  
Garden Vegetables, Clubmade Ranch  
Dressing

### **Butter Board**

*SMALL \$60; LARGE \$120*

Variety of Housemade Flavored Butters  
with Chef's Selection of Accompaniments

## DIPS & SALSA

*SERVES 20-25; PRICED PER TRAY*

### **Clubmade Chips & Ranch \$30**

### **Corn Elote Dip \$45**

Yellow Corn Tortilla Chips

### **Whipped Herb Boursin Cream Dip \$35**

Assorted Crackers

### **Pesto Hummus \$45**

Lavosh & Pita Bread

### **Warm Spinach Artichoke \$60**

Pita Bread, House Assorted Crackers

### **Queso & Salsa \$38**

Yellow Corn Tortilla Chips





# HORS D'OEUVRES

## CHEF'S RECOMMENDATION

*PRICED PER PERSON WITH 2-PIECES PER PERSON; 25 GUEST MINIMUM*

### Selection 1 \$35

Herb Boursin & Wild Mushrooms  
Mini Quiche with Roasted Vegetables & Mozzarella  
Chicken or Beef Satay with Peanut Sauce  
Vegetarian Spring Roll with Plum Sauce  
Vegetable Crudit  & Fruit Display

### Selection 2 \$40

Green Curry Crab Salad  
Fromage with Tomato & Fresh Herbs  
Bruschetta Tapenade  
Buffalo Cauliflower Bites  
Pork Shumai with Soy Gastrique  
Vegetable Crudit  & Fruit Display

### Selection 3 \$45

Scallop Ceviche with Pickled Shallot & Green Onion  
Duck Pate en Croute  
Bacon Avocado Bites  
Smoked Salmon with Cream Cheese, Capers, & Dill  
Charcuterie Cones with Preserved Vegetables  
Vegetable Crudit  & Fruit Display

### Selection 4 \$50

Ahi Tuna Poke with Korean Aioli & Tobiko Caviar  
Bloody Mary Oyster Shooter (Non-Alcoholic)  
Quail Egg in a Phylo Dough Nest  
Lobster Rolls on Mini Brioche Buns  
Local Goat Cheese & Fig Jam  
Vegetable Crudit  & Fruit Display

### Enhancements

*PRICED PER PERSON; ADD TO AN ABOVE SELECTION; CHEF ATTENDED ACTION STATION; \$175 FEE APPLIES*

### Fresh-Shucked Oyster Bar \$32

Selection of Fresh Oysters Shucked for Guests with Mignonette, Lemon Wedges, Cocktail Sauce, & Horseradish

## A LA CARTE HORS D'OEUVRES

*PRICED PER DOZEN; 2 DOZEN MINIMUM*

### Cold Canapes

Shrimp Cocktail \$44  
Ahi Tuna Poke with Korean Aioli & Tobiko Caviar \$46  
Scallop Ceviche with Pickled Shallot \$48  
Bloody Mary Oyster Shooter (Non-Alcoholic) \$50  
Duck Pate en Croute \$46  
Green Curry Crab Salad \$42  
Quail Egg in a Phylo Dough Nest \$48  
Chilled Oysters with Citrus Herb Dressing MKT  
Lobster Rolls on Mini Brioche Buns \$52  
Charcuterie Cones with Preserved Vegetables \$48

### On Toast

Fromage with Tomato & Fresh Herbs \$35  
Bacon Avocado Bites \$30  
Herb Boursin & Wild Mushrooms \$32  
Smoked Salmon with Cream Cheese, Capers, Dill \$36  
Bruschetta Tapenade \$30  
Goat Cheese & Fig Jam \$32

### Hot Canapes

Vegetable Potstickers with Soy Dipping Sauce \$36  
Vegetarian Spring Rolls with Plum Sauce \$36  
Mini Crab Cakes with Remoulade Sauce \$56  
Mini Quiche with Vegetables & Mozzarella \$36  
Tempura Fried Shrimp \$46  
Larb (Beef Stir Fry with Lemongrass & Ginger) \$38  
Chicken or Beef Satay with Peanut Sauce \$36  
Buffalo Cauliflower \$34  
Pork Shumai \$40  
Oysters Rockefeller MKT  
Escargot Creamy Perlesoie MKT



# ENTRÉES

## PLATED ENTRÉES

*SERVED WITH HOUSE SALAD, ROLLS & BUTTER, COFFEE & TEA, AND CHOICE OF DESSERT; PRICED PER PERSON*

### **Pin Ziti \$28**

Beef Bolognese, Mozzarella Cheese, Tomato Sauce

### **Korean BBQ Chicken \$32**

Steamed Rice, Kimchi, and Cucumbers

### **Grilled Chicken Breast \$32**

Beurre Blanc, Roasted Potatoes & Asparagus

### **Seared Salmon Fillet \$48**

Preserved Lemon Chermoula, Glazed Carrots, Fresh Corn Grits

### **8 oz. Handcut Beef Filet \$58**

Bordelaise Sauce, Butter Whipped Potatoes, Roasted Asparagus

### **Horseradish Encrusted Trout \$38**

Fingerling Potatoes, Brussel Sprouts

### **Beef Short Rib \$44**

Butter Whipped Potatoes, Broccolini, Natural Jus Reduction

### **Braised Beef Cheek & Crab \$64**

Braised Beef Cheek topped with Decadent Crab, Hollandaise Sauce, Roasted Asparagus, Robuchon Potatoes

### **Plated Dinner Dessert Choices**

*MAKE ONE SELECTION*

Chocolate Cake  
Cheesecake  
Carrot Cake

## CHOICE MENU

*SERVED WITH COFFEE & TEA, HOUSE OR CAESAR SALAD, BUTTER WHIPPED POTATOES, SAUTEED ASPARAGUS, & CHEF'S FEATURED DESSERT*

*DESIGNED FOR 25 GUESTS OR LESS; ONE SELECTION PER GUEST; PRICED PER PERSON*

### **Spinach Artichoke Chicken \$37**

### **Grilled Salmon Fillet \$48**

### **Grilled Pork Chop \$40**

### **8 oz. Handcut Beef Filet \$58**

## SPECIAL ACCOMMODATIONS

*KID-FRIENDLY, VEGAN, VEGETARIAN, & GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST*



# DINNER

## DINNER BUFFET

*15 GUEST MINIMUM; PRICED PER PERSON*

### **Trevino Buffet \$35**

Pulled Pork with BBQ Sauce, Grilled Chicken with Creamy White Barbecue Sauce, Biscuits and Whipped Butter, Roasted Brussel Sprouts, Seasonal Vegetable Medley, Garden Salad, Bread Pudding

### **Hogan Buffet \$40**

Grilled Flank Steak with Chimichurri Sauce, Roasted Pork Loin with Creamy Mustard Sauce, Dinner Rolls with Whipped Butter, Roasted Fingerling Potatoes, Green Beans with Braised Pork Belly, Highland Springs House Salad, Assorted Dessert Bars

### **Palmer Buffet \$50**

Beef Short Rib with Bourdelaise Sauce, Seared Salmon with Zesty Beurre Blanc Sauce, Carrot Ginger Soup, Lavosh & Salted Butter, Highland Springs House Salad, Butter Whipped Potatoes, Glazed Carrots, White Chocolate Mousse, Seasonal Cobbler

### **Masters Buffet \$60**

Braised Beef Cheek Medallions, Duck Confit with Sage Beurre Noisette, Red Snapper with Chermoula, Herb Salted Focaccia, Highland Springs House Salad, Mushroom Sage Soup, Broccolini, Gratin Potatoes, Fresh Corn Grits, Tres Leches Cake, Assorted Dessert Bars

## ELEVATE THE EXPERIENCE

*15 GUEST MINIMUM; PRICED PER CUT OF MEAT; CHEF ATTENDED ACTION STATION  
\$175 FEE APPLIES*

### **Enhancements**

*ADD TO A DINNER BUFFET SELECTION*

### **Prime Rib \$475**

*SERVES APPROXIMATELY 25 GUESTS  
Au Jus & Horseradish*

### **Herb Crusted Beef Tenderloin \$260**

*SERVES APPROXIMATELY 15 GUESTS  
Bourdelaise Sauce*

### **Roasted Salmon \$110**

*SERVES APPROXIMATELY 15 GUESTS  
Beurre Blanc*

### **Herb Roasted Pork Loin \$115**

*SERVES APPROXIMATELY 20 GUESTS  
Mustard Jus*

### **Glazed Ham \$125**

*SERVES APPROXIMATELY 25 GUESTS  
Bourbon Brown Sugar Molasses Glaze*

### **Turkey Breast \$125**

*SERVES APPROXIMATELY 25 GUESTS  
Turkey Pan Gravy*

### **Dessert Enhancements**

*PRICED PER PERSON; ADD TO A DINNER BUFFET SELECTION OR CHOICE MENU;  
\$175 CHEF ATTENDANT FEE APPLIES*

### **Bananas Foster \$10**

Caramelized Bananas, Brown Sugar, Rum, Chantilly Cream, Vanilla Bean Ice Cream



# DESSERT & BEVERAGES

## DESSERT

*15 GUEST MINIMUM; PRICED PER PERSON*

Ooey Goey Butter Cake \$8

Tres Leches Cake \$8

Assorted Dessert Bars \$8

Roasted Apple Cobbler or  
Seasonal Variety \$8

Chai Bread Pudding \$8

Cashew Butter Tart \$8

Mini Brie Wheel with Fruit & Nuts \$12

White Chocolate Mousse \$8

### Dessert Enhancements

*ADD TO A DINNER BUFFET SELECTION  
\$175 CHEF ATTENDANT FEE APPLIES*

#### Bananas Foster \$10

Caramelized Bananas, Brown Sugar, Rum,  
Chantilly Cream, Vanilla Bean Ice Cream

## PLATTERS & DISPLAYS

*PRICED PER DOZEN*

Chocolate Chip Cookies \$30

Chocolate Fudge Brownies \$32

Assorted Pastries \$34

Assorted Cheesecake Bites \$38

Assorted Petit Fours \$42

## FRESH-BREWED BEVERAGES

*SEE PRICING PER QUANTITY BELOW*

### Fresh-Brewed Coffee

\$20 Carafe; \$48 Gallon

### Iced Tea

\$20 Pitcher; \$35 Gallon

### Lemonade/Punch

\$20 Pitcher; \$30 Gallon

### Bottled Water, Hot Tea, or Soda

\$3 Each



# BAR GUIDE

## CASH BAR

*GUEST PAY FOR THEIR DRINKS  
\$100 SET-UP FEE APPLIES*

### Liquor

House \$7, Call \$10, Premium \$13

### Wine

House \$8, Premium \$14

### Beer

Domestic \$5, Import \$6

## HOSTED BAR

*PER-DRINK RATE IS PAID BY THE HOST*

### Liquor

House \$7, Call \$10, Premium \$13

### Wine

House \$8, Premium \$14

### Beer

Domestic \$5, Import \$6

## SPECIAL ACCOMMODATIONS

*OTHER OPTIONS AVAILABLE UPON  
REQUEST*

## LIQUOR

### House

Bellows, Old Crow, Gilbey's, Cutty Shark

### Call

Tito's Vodka, Bombay Gin, Bacardi Rum,  
Milagro Tequila, Jack Daniels, Dewars,  
Bulleit Bourbon

### Premium

Grey Goose, Bombay Sapphire Gin,  
Crown Royal Whiskey, Casamigos  
Reposado Tequila, Basil Hayden  
Bourbon, Glenlivet 12 Year Scotch,  
Diplomatico Planas Rum

## WINE

### House

Camelot, Beringer, Woodbridge, Wycliff

### Premium

Kendall Jackson Chardonnay, Quilt  
Cabernet Sauvignon, Inscription Pinot  
Noir, Markham Merlot, Whitehaven  
Sauvignon Blanc, Masi Masi Pinot  
Grigio, Canella Prosecco, Saracco  
Moscato D'Asti

## BEER

### Domestic

Michelob Ultra, Budweiser, Coors Light,  
Miller Lite

### Import

Corona, Stella Artois, Heineken



# VENUES

## EVENT SPACE

### Entire Clubhouse \$3500

*UP TO 400 GUESTS; EXCLUDES MIXED GRILL, MEN'S GRILLE, LOUNGE NINETEEN*

### Entire Banquet Room \$2000

*UP TO 250 GUESTS; INCLUDES UPPER BANQUET PATIO (WEATHER PERMITTING)*

### Half Banquet Room \$1000

*UP TO 60 GUESTS*

### Lounge Nineteen \$500

*UP TO 40 GUESTS*

### Boardroom \$100

*UP TO 14 GUESTS; INCLUDES LARGE WALL-MOUNTED TV*

### Mixed Grill \$500

*UP TO 50 GUESTS*

### Main Dining Room \$1000

*UP TO 100 GUESTS*

### Ladies Lounge \$50

*UP TO 20 GUESTS*

### Patio on the Hill \$500

*UP TO 80 GUESTS*



# GUIDELINES

## **EVENT HOSTING POLICY**

To host an event at our facilities you must be a member or have a member in good standing with the Club agree to sponsor your event.

## **FOOD & BEVERAGE**

No food or beverage of any kind, unless purchased from the Club, may be consumed on the Club's premises at any time, with the exception of wedding cakes and other pre-approved party favors. In conjunction with industry food safety practices along with our promise to ensure the highest quality food service, unconsumed portions of buffets are not permitted to leave the premises.

## **DECOR**

All decor other than standard floral arrangements must be approved in advance. The group contact will be responsible for any damaged caused by installation of party decor and will be responsible for the removal of such decor. Decor involving any type of pyrotechnics is prohibited. Assistance by Club staff in the installation and removal of party decor must be arranged in advance through Management. Decor items including lighting and furniture rental are to be removed from the premises immediately following the event. Requests to extend the pick-up time to Noon the following day will be routed through Management.

## **MENU SELECTION**

Menu selections are to be forwarded to the Director of Catering & Events 45 days in advance of the event. If the menu includes a selection of entree, those selections are to be submitted 14 days in advance. More than one entrée selection per party, and customized menus will be subject to additional pricing.

## **SPECIAL DIETS**

The Club will provide meals in keeping with the dietary restrictions of our guests. Please submit special diet requests 14 days in advance of the function. Final numbers for special diets are due with the event guarantee. Special meal considerations not communicated at the time the guarantees are submitted will be accommodated to the best of our ability and will be considered an addition to the guarantee and charged accordingly.

## **ALCOHOLIC BEVERAGES**

The Client is responsible for the consumption of alcoholic beverages by clients' guests or attendees at the event. The Club does not serve alcoholic beverages to minors as required by state law, and client assumes the duty to ensure observance of this state statute.

## **GUEST BEHAVIOR**

The Club reserves the right to request unruly guests to leave dining and banquet functions. Highland Springs Country Club's rules regarding conduct during functions are to be followed.



# GUIDELINES

## **GUARANTEE SCHEDULE**

The Club will set for the final guarantee for guest seating. The Club cannot be responsible for identical menu selections for anyone over the guarantee. Final number of attendees for all food and beverage functions must be confirmed with the catering department three business days prior to the scheduled time of the function. This count will not be subject to reduction within this 3-day period and is the minimum number of persons for which you will be charged. If no guarantee is received within this period, the Club will charge for the expected number of persons originally contracted, or the number actually serviced, whichever is higher.

## **PRICING & AVAILABILITY**

Menu pricing is subject to change due to market fluctuation and seasonal availability. Your catering manager will make you aware of these adjustments in a timely manner.

## **BILLING**

All billing details must be arranged at the time the event is scheduled. All parties over 15 must pay on one check. All parties over 15 must order from a prearranged limited or set menu.

## **ROOM RENT & SET-UP FEES**

A minimum room rent will be established at the time the room is reserved. Room rental fees will be determined based on the amount of set-up needed, food minimums, and staffing needs. A baseline room rental fee schedule is provided.

## **SERVICE CHARGE**

A 20% service charge will be added to all food and beverage sales, room rental, and resources. Highland Springs Country Club does not charge sales tax. The Club reserves the right to alter prices up to 30 days prior to the function.

## **ADDITIONAL CATERING & EVENT FEES**

Highland Springs is committed to providing you an exclusive venue and excellent service to make your event a memorable one. The following resources are provided for an additional fee to room rental:

- Cake Cutting Fee \$1.50 per person
- Dance Floor \$200
- Grand Piano \$100
- 70" 4K LCD TV \$100
- Cash Bar Set-Up Fee \$100
- Security requirements are determined according to function size and age group at a rate of \$50 per hour per officer.

