



HIGHLAND SPRINGS

COUNTRY CLUB



2024 WINTER CLUB CATERING & EVENT GUIDE



TABLE OF CONTENTS



2024 CLUB CATERING & EVENT GUIDE

Meet the Chef	3
Meet the Catering Director	4
Breakfast	5
Lunch	6
Hors D'Oeuvres	7
Dinner	9
Dessert & Beverage	11
Bar Guide	12
Venues	13
Guidelines	14

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

Pimento Cheese \$16

Country Club Classic, on Sourdough

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

Pimento 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
Pimento Cheese \$24
Lobster Avocado Toast \$48

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
BBQ Meatballs \$Price
Oysters Rockefeller MKT
Escargot Creamy Perlesoie MKT



ENTRÉES

PLATED ENTRÉES (MAX 4)

SERVED WITH HOUSE SALAD, ROLLS & BUTTER, COFFEE & TEA, 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 Porterhouse Pork Steak \$44

8 oz. USDA Prime 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

Berry Cobbler \$8

MO Cheesecake \$8

Gooseberry Jam

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.

