

2026 EVENT PACKAGES



With the course as a scenic backdrop, Heritage Golf Club delivers a full-service banquet experience defined by great service and flexible options for any event from casual gatherings to milestone celebrations.

owned and operated by



HALL RENTAL RATES

Includes the use of the main hall at Heritage, including Legends Lounge, and patio space. During Golf Season, members of the golfing public will continue to have access to the patio space, washroom facilities, and the lounge unless arrangements are specifically requested and made otherwise.

Rental rate includes security and set-up fees and a soft beverage package, including coffee, tea, water, and fountain drinks.

Minimum 5 Hour Rental, or 3 Hour Rental with Catering Order over \$750

Hall Rental: \$150.00/hour

- Non-refundable deposit of \$500 required to secure reservation.
- Prices do not include HST.
- Gratuity of 18% will be added to all quotes & invoices.
- Prices are subject to change without notice, until quote is provided.

HORS D'OEUVRES

Fruit Platter

25 guests \$100

50 guests \$175

Veggies and Dip

25 guests \$95

50 guests \$170

Cheese Board

25 guests \$125

50 guests \$200

Charcuterie

25 guests \$175

50 guests \$350

Sandwich Platters

(Assorted)

\$95 per tray



CANAPES

Circulating Service available for \$75/server

Caprese Skewer

25 guests \$75

50 guests \$135

Spring Rolls

25 guests \$60

50 guests \$100

Mini Beef Wellingtons

25 guests \$75

50 guests \$125

Chicken Satay

(w/peanut sauce)

25 guests \$60

50 guests \$120

Meatballs

25 guests \$45

50 guests \$80

Cucumber w/ Smoked Salmon Mousse

25 guests (3 per) \$100

50 guests (3 per) \$200

Shrimp Lolipops

25 guests \$75

50 guests \$150



EVENTS MENU

Breakfast Menu

Continental Breakfast Buffet

Assorted Pastries, Fruit Salad,
Yogourt Parfait
\$20.00/person

Brunch Buffet

Scrambled Eggs, Bacon, Sausage,
Pancakes, Home Fries, Toast,
Pastries, Fruit Salad, Fruit Juice,
Coffee or Tea
\$28.95/person



Minimum of 25 guests.

EVENTS MENU

Casual Fare

Taco Station

\$22.95/person

Choice of 2 meats:

Ground Beef, Chicken or Pulled Pork

Toppings: Salsa, Guacamole, Sour Cream, Onions, Tomatoes,
Shredded Lettuce, Shredded Cheese, Rice and Beans

Served with Garden & Caesar Salad

Poutine Station

\$22.95/person

Ground beef, pulled pork

Curds, nacho cheese (hot), gravy, fries or tater tots

Diced tomato, green onion, jalapenos, caramelized onion

Sour cream, guacamole, BBQ sauce, hot sauce

Pizza Station

\$19.95/person

Cheese, pepperoni, combination
& vegetarian

Served with garden salad



Munchie Platter

\$24.95/person

Chicken fingers, fries, onion rings

Nacho chips, nacho cheese (hot), mini corn dogs, wings, mini eggroll

Sour cream, BBQ sauce, hot sauce, mild sauce, mustard, salsa

Minimum of 25 guests.

DINNER PACKAGES

Gold Package

\$52.95/person

Includes vegetarian lasagna and one additional option below.

Chicken Florentine

Chicken breast with a creamy spinach sauce.

Roasted Turkey

Oven roasted turkey and stuffing.

Roasted Pork Loin

Hand carved pork loin with mustard cream sauce.

Served with dinner rolls, tossed garden and Caesar salads, roasted baby potatoes, seasonal vegetables, and mousse for dessert.



DINNER PACKAGES

Platinum Package

\$58.95/person

plated service available
(\$2.75/person)

Includes vegetarian lasagna and two additional options below.

Chicken Florentine

Chicken breast with a creamy spinach sauce.

Roasted Turkey

Oven roasted turkey and stuffing.

Roasted Pork Loin

Hand carved pork loin with mustard cream sauce.

Roasted Top Sirloin

Beef Sirloin seasoned and roasted with a horseradish sauce.

Served with dinner rolls, tossed garden and Caesar salads, roasted baby potatoes, seasonal vegetables, and mousse for dessert.



DINNER PACKAGES

Diamond Package

\$65.95/person

plated service available (\$2.75/person)

Includes vegetarian lasagna, Slow Roasted AAA Prime and two additional options below.

Chicken Florentine

Chicken breast with a creamy spinach sauce.

Roasted Turkey

Oven roasted turkey and stuffing.

Roasted Pork Loin

Hand carved pork loin with mustard cream sauce.

Baked Salmon

Baked Atlantic Salmon with house made dill sauce.

Served with dinner rolls, tossed garden and Caesar salads, roasted baby potatoes, seasonal vegetables, and mousse for dessert.



DESSERT

Add a customized dessert option to compliment your Dinner Package.

Mousse is included in all Dinner packages.





To Book a Site Visit or
Request a Quote,
Please email:

Mark Murray

Executive Chef
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20015 SDG County Road 2, South Glengarry, ON K0C 1N0

*Celebrate
with us*



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