

# Heritage Golf Links

## *Happily Ever After Begins Here*

[www.heritagegolflinks.com](http://www.heritagegolflinks.com)

Thank you for contacting **Heritage Golf Links**. We're delighted to be considered in your search for the perfect location for your wedding day. Heritage is conveniently located off Interstate 85 and 285, in Tucker, Georgia. We are a short drive from Downtown Atlanta, Buckhead, Sandy Springs, Brookhaven, & Lawrenceville.

From the rehearsal dinner to exchanging of vows, an elegant black-tie reception, or a more casual style event, Heritage is the perfect venue for your special day. The Club has a beautiful Clubhouse with vaulted ceilings, a welcoming fireplace, and scenic outdoor views. We invite you to discover Heritage Golf Links and look forward to creating the perfect event for you.



Enclosed, you will find more information about Heritage's pricing to include menu and bar options, and we will be happy to create special menus or package options to be within your budget.

For more information or to schedule a personal tour today, please call or email me today.

*Best Regards,*  
Kevin Woodruff  
Private Events Director  
(770)493.4653

[kevin.woodruff@heritagelink.com](mailto:kevin.woodruff@heritagelink.com)



HERITAGE GOLF LINKS | 4445 BRITT ROAD | TUCKER, GEORGIA 30084

# Features Include

- Southern charm in a Country Club setting and panoramic golf course views
- On-site Executive Chef & Culinary Team to prepare menus from hors d'oeuvres to plated dinners
- Private Clubhouse and Outdoor Patio

# Facility Fees

**\$1300**

*Heritage Club House & Lakeside Patio*  
5 Hours / Accommodates up to 100+

*Cocktail Style Reception* accommodates  
150+ (varies based on room set-up)



**\$750**

Ceremony Courtyard / Lakeside Patio accommodates 100+  
/ White ceremony chairs.

1 hour to include seating of guests and exchange of vows.

\* **\$250 / Additional per hour room rental fee**



# Complimentary Amenities

- Set-up and breakdown of the ceremony chairs and or reception tables and chairs
- Vendor access up to 2 hours prior to event start time
- Heritage Linens of Black\*
- Heritage Dining Tables, Chairs, China, Silverware & Glassware

# Additional Services

- Cake Cutting Service
- Sparkler Exit
- \*Specialty Linen Available at additional cost



# Important Information

- Heritage Golf Links will utilize in-house tables, chairs, flatware, dinnerware, glassware, and linens. It's the host's responsibility to pay for any specialty items rented from a vendor including the delivery and pickup charge.
- Florist, Decorators, DJ, Band, Videographer, Photographer, Officiant, and Wedding Planner are host's responsibility to hire. The Club is happy to provide a list of preferred vendors as recommendations.
- Heritage Golf Links is not responsible for set-up and/or breakdown of decorations at the ceremony or reception site.
- A deposit of \$500 is required to secure the date and will be deducted from the final bill. All deposits are non-refundable.
- Payments and/or confirmations will follow the 90-10-2 schedule, which requires half of the total bill paid 90 days prior to the event. A final guest count is due 10 business days prior to the event and final balance paid two (2) days prior to event. All payments are non-refundable. Any additions to the final guarantee will be subject to a \$5.00++ per person surcharge. All prices are subject to change. A minimum of a sixty (60) day notice will be given if pricing will be adjusted. Any food or beverage accommodations for vendors must be made at least ten (10) business days prior to event.
- No food and/or beverage with exception of a Specialty Cake may be brought into or removed from Club by Member/Host or Member/Host's guests or attendees.
- Member/Host that wish to use a third-party contractor (s) to provide specific service, not available through the club, agree to use a contractor (s) that meets the insurance requirements established by the club.



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# Breakfast

Includes: Non-Bottled Soft Beverages

## ***Continental Breakfast - \$13 Per Person***

(Minimum 10 People)

- Assortment of Cheese & Fruit Filled Danishes and Muffins
- Bagels with Cream Cheese
- Fresh Seasonal Fruit
- Yogurts and a Variety of Cold Cereals



## ***Traditional Breakfast Buffet - \$18 Per Person***

(Minimum 20 People)

- Assorted Breakfast Pastries and Individual Yogurts
- Classic French Toast with Warm Maple Syrup
- Choice of Applewood Smoked Bacon or Maple Sausage Links
- Scrambled Eggs with Cheddar Cheese



## ***Additional Items:***

- Assorted Cereals - \$3 per person choice of whole or skim milk
- Southern Style Biscuits - \$5 per persons served with sausage & gravy
- Chef Prepared Omelets - \$10 per person, plus \$75 Chef Attended Fee made fresh to order with assorted vegetables, meats, and cheeses

## ***Bloody Mary Bar***

Fat & Juicy Bloody Mary Mix with assorted fixings & Deep Eddy's vodka  
**\$8 Per Person (Individual) or  
\$12 Per Person (Bottomless)**

(6% Sales Tax, 20 % Service Charge)



# *Plated Lunch* Minimum 20 People

**\$17 Per Person - Lunch includes:**

**One Salad, Warm Rolls with Butter, One Entrée,  
Two Accompaniments, Non-Bottled Soft Beverages**

## ***Salads – Select One***

### **• Traditional Caesar Salad**

Served with Garlic Croutons, and Parmesan Cheese, Caesar Dressing

### **• Spinach Salad**

Served with Red Onion, Hardboiled Egg, Bacon, Mustard Vinaigrette Dressing

### **• Grandmar Salad**

Served with Mixed Greens, Blue Cheese Crumbles, Candied Walnuts, Mandarin Oranges, Honey-Lime Dressing

## ***Accompaniments – Select Two***

- Roasted Garlic Whipped Potatoes
- Sweet Mashed Potatoes
- Rosemary Roasted Red Potatoes
- Mixed Vegetable Mélange
- Balsamic Grilled Asparagus
- Garlic French Green Beans

## ***Entrées – Select One***

- Parmesan Breaded Chicken
- Lemon Pepper Chicken Breast
- Chopped Steak
- Port Tenderloin Medallions
- 4 - oz. Filet Mignon (+\$4)

(6% Sales Tax, 20 % Service Charge)

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# *Lunch Buffets* Minimum 20 People

Includes: Non-Bottled Soft Beverages

## ***Tex-Mex Fajita Bar - \$18 Per Person***

Served with Shredded Lettuce, Diced Tomatoes, Blended Cheeses, Sour Cream, Roasted Tomato Salsa, and Molcajete Guacamole

- Al-Pastor Charred Chicken
- Adobe Marinated Skirt Steak
- Sautéed Peppers and Onions
- Traditional Spanish Rice
- Charro Beans
- Yellow Corn Tortilla Chips
- Warm Flour Tortillas

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## ***New York Deli Buffet - \$19 Per Person***

Served with Assorted Sliced Breads, Sliced Tomatoes, Green Leaf Lettuce, Sliced Onion, Kosher Pickles, and Condiments on the side.

- Smoked Turkey Breast
- Shaved Virginia Ham
- Slow Roasted Angus Beef
- Thin Sliced Genoa Salami
- Creamy Coleslaw
- Red Jacket Potato Salad
- Southern-Style Macaroni Salad
- Sharp Cheddar, Baby Swiss, and Provolone Cheese
- Chef's Select Homemade Soup
- Fresh Baked Cookies and Brownies

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# Lunch Buffets

*continued*

Minimum 20 People

Includes: Non-Bottled Soft Beverages

## ***Southern Pit-Style Barbecue - \$16 Per Person***

- Slow Cooked & Tender Pulled Pork
- Bourbon Marinated Chicken Breast

### **Choose 3 Sides from below:**

- Red Jacket Potato Salad
- Apple Cider Vinegar Coleslaw
- Creamy Macaroni Salad
- BBQ Baked Beans
- Grilled Vegetable Salad
- Homemade Cornbread

**Substitute Baby Back Ribs for  
Pulled Pork (\$2 more Per Person)**

## ***Backyard Cookout - \$16 Per Person***

Served with Sliced Tomatoes, Green Leaf Lettuce, Sliced Onion, Sauerkraut, Kosher Pickles, Buns, and Condiments on the side.

### **Choose 2 Sides from below:**

- Angus Sirloin Burgers
- BBQ Chicken Breast
- ¼ lb. All Beef Hot Dogs
- Beer Brats

### **Choose 3 Sides from below:**

- Creamy Coleslaw
- Red Jacket Potato Salad
- Southern Style Pasta Salad
- Slow Cooked Baked Beans
- Sharp Cheddar, Baby Swiss, and Provolone Cheese
- Fresh Baked Cookies and Brownies

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# *Lunch Buffets* Minimum 20 People *continued*

Includes: Non-Bottled Soft Beverages

## ***Grandmar Buffet - \$26 Per Person*** **\$75 Chef Fee**

*Chef Operated Station with Freshly Prepared Macaroni and Cheese*

### **Choose Two:**

- Roasted Chicken and Poblano Peppers
- Lobster & Applewood Smoked Bacon
- Spicy Sausage & Sweet Pepper
- Smoked Chicken & Cheddar
- Spinach & Roasted Garlic
- Ham & Jalapeno

### ***Baked Potato Bar***

- Applewood Bacon
- Sour Cream
- Shredded Cheese
- Whipped Butter
- Scallions

### ***Chef Carved Black Angus Top Round***

- Horseradish Cream Sauce, Fresh Baked Rolls

### ***Chef's Select Dessert Bar***

- Cookies & Brownies
- Fruit Cobbler
- Carrot Cake
- Key Lime Pie
- Chocolate Layer Cake

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# Passed Hors D'oeuvres

**Choose Four:** (8 Pieces per person) / \$16 per person

**Choose Five:** (10 Pieces per person) / \$18 per person

**Choose Six:** (12 Pieces per person) / \$20 per person

*All Passed Hors D'oeuvres may be stationary upon request*

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## *Cold*

- **Shrimp Cocktail** served with horseradish cocktail sauce
- **Boursin Stuffed Baby Artichoke Hearts**
- **Chef's Select Deviled Eggs** (12 Pieces per person) / \$20 per person

## *Crostini's*

- **Pimiento Cheese** includes pepper jelly
- **Roasted Tomato Bruschetta** buffalo mozzarella, micro basil, and pickled red onion
- **Whipped Gorgonzola** candied walnuts and red grapes
- **Curried Chicken Salad** golden raisins
- **Shaved Angus Beef** horseradish cream, and pickled red onions
- **Olive Tapenade** feta cheese, dill, pepperoni

## *Hot*

- **Maryland Style Crab Cakes** cajun remoulade
- **Teriyaki Chicken Satay** Thai-peanut dipping sauce, sesame seeds
- **Charred Beef Brochette** grape tomato, chimichurri
- **Beef Wellington "Pinwheels"** shallot-balsamic sauce
- **Chef's Choice Quiche Tartlets** decided during chef consultation
- **Vegetable Spring Rolls** Thai chili glaze

## *Stuffed Mushrooms*

- **Spinach-Artichoke** parmesan cheese
- **Smoked Cheddar and Bacon** green onion
- **Brie and Blue Crab** spanish paprika
- **Sun-Dried Tomato Ratatouille** crumbled feta

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# Platters & Displays

Minimum 20 People

## ***Fresh Seasonal Fruit* – \$5 per person**

includes yogurt dipping sauce

## ***Chef's Assorted Tea Sandwiches* – \$5 per person**

cucumber, pimento cheese, and egg salad

## ***Fresh Local Vegetable Platter* – \$5 per person**

includes fresh ranch dipping sauce

## ***Artisanal Cheese Display* – \$6 per person**

includes dried fruit, nuts, jams, jellies, crackers, and assorted breads

## ***Grilled Vegetables & Hummus* – \$6 per person**

balsamic marinated vegetables, roasted garlic hummus, grilled pita

## ***Local Charcuterie Display* – \$12 per person**

assorted cured meats & sausages, mustard, pickled vegetables, crackers, and breads

## ***House Smoked Atlantic Salmon* – \$11 per person**

includes traditional garnishes and bagel chips

## ***Chilled Seafood Display* – \$15 per person**

includes oysters, crab, shrimp, cocktail sauce, mignonette, and remoulade

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# *Plated Dinner* Minimum 20 People

Includes: Non-Bottled Soft Beverages

***\$24 Per Person – Plated Dinner includes:  
One Salad, Warm Rolls with Butter, One Entrée,  
and Two Accompaniments***

## **Salads – Select One**

### ***Traditional Caesar Salad***

garlic croutons, and parmesan cheese, Caesar dressing

### ***Spinach Salad***

red onion, hardboiled egg, bacon, mustard vinaigrette dressing

### ***Grandmar Salad***

mixed greens, blue cheese crumbles, candied walnuts, mandarin oranges,

### ***Caprese Salad***

buffalo mozzarella, sliced tomatoes, red onion, baby arugula, balsamic vinaigrette

### ***Greek Salad***

cucumbers, red onion, feta cheese, tomatoes, grecian olives, pepperoncini, red wine vinaigrette

## **Accompaniments – Select Two**

- Roasted Garlic Whipped Potatoes
- Goat Cheese Red Smashed Potatoes
- White Cheddar Au Gratin
- Stone Ground Grits
- Brown Sugar Sweet Potatoes
- Wild Rice Pilaf with Dried Fruit & Nuts
- Seasonal Vegetable Medley
- Balsamic Grilled Asparagus
- Bacon and Cider Pole Beans
- Garlic French Beans

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# Plated Dinners *Continued*

Includes: Non-Bottled Soft Beverages

## Entrées – Select One

***Mushroom Stuffed*** Chicken Breast

***Herb Roasted Airline*** Chicken Breast

***Bourbon Glazed Pork Chop***

***Char-Broiled NY Strip*** (+\$3) Herb Butter

***Grilled Filet Mignon*** (+\$6) Red Wine Demi

***Pork Tenderloin Medallions*** Tart Cherry Sauce

***Grilled Atlantic Salmon*** Lemon Beurre Blanc

***Maryland Style Crab Cake***

(+\$4) Mustard Butter Sauce, Corn Relish

***Herb Crusted Rack of Lamb*** (+\$6) Blackberry Demi



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# *Buffet Dinners* Minimum 20 People

## **Salad & Entrées**

Includes: Non-Bottled Soft Beverages

***\$22 Per Person – Buffet Dinner includes: One Salad, Warm Rolls with Butter, Two Entrées w/Accompaniments***

### **Salads – Select One**

#### ***Traditional Caesar Salad***

garlic croutons, and parmesan cheese, Caesar dressing

#### ***Spinach Salad***

red onion, hardboiled egg, bacon, mustard vinaigrette dressing

#### ***Grandmar Salad***

mixed greens, blue cheese crumbles, candied walnuts, mandarin oranges,

#### ***Caprese Salad***

buffalo mozzarella, sliced tomatoes, red onion, baby arugula, balsamic vinaigrette

#### ***Greek Salad***

cucumbers, red onion, feta cheese, tomatoes, grecian olives, pepperoncini, red wine vinaigrette

**Entrées – Select Two Entrées from the following  
*Chicken Dinner***

### **Chicken Options**

#### ***Apricot Glazed Airline Breast***

wild rice, cranberries, walnuts, mustard butter sauce

***Teriyaki Chicken Kebabs*** curried rice with raisins, almonds

***Crispy Chicken & Waffles*** spiced maple syrup

***Pan Roasted Chicken*** chilled couscous salad

#### ***Lemon Pepper Chicken Breast***

angel hair pasta, mushrooms, sautéed spinach, caper butter sauce

#### ***Bacon Wrapped Airline Chicken Breast***

cheese tortellini, gorgonzola cream, tomato, green onion

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# Buffet Dinners Minimum 20 People

## Salad & Entrées - *continued*

Includes: Non-Bottled Soft Beverages

### Pork Options

#### ***Bourbon Glazed Pork Chop***

stone ground grits, pole beans with bacon and cider, crispy onions

#### ***Grilled Pork Medallions***

sweet mashed potatoes, tart cherry sauce

***Slow Roasted Pork Loin*** rosemary potatoes, Pinot Noir demi

### Beef Options

***Beer Braised Beef Short Ribs (+\$5)*** creamy grits

***Sliced London Broil*** fingerling potatoes, chimichurri

***Beef Tenderloin Medallions (+\$8)***

red skinned mashed potatoes, red wine demi

***Slow Roasted Prime Rib (+\$6)***

roasted garlic mashed potatoes, au jus, horseradish cream

***Beef Stroganoff***

egg noodles, pearl onions, mushrooms, chive sour cream

***Chopped Steak***

whipped potatoes, sautéed mushrooms, caramelized onions, au jus

### Seafood Options

***Herb Grilled Mahi – Mahi***

whipped potatoes, julienne vegetables, lemon caper sauce

***Everything Crusted Salmon***

lemon orzo, sautéed spinach, pearl onions, herb vinaigrette

***Adobo Marinated Swordfish***

saffron rice, mango-pineapple relish

***Tuna Teriyaki (+\$Market Price)***

Baby bok choy, red peppers, hoisin ginger sauce

***Garlic Shrimp (+\$Market Price)***

linguini, baby spinach, mushrooms, white wine sauce

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# Carving & Action Stations

Minimum 20 People

Includes: Non-Bottled Soft Beverages

**Carving Station - \$18 per person**

**\$75 Chef Fee**

*Served with Dinner Rolls and two Accompaniments*

**Select One from the following options:**

- Garlic Studded Black Angus Top Round
- Coffee Crusted Pork Loin
- Herb Crusted Beef Tenderloin (+\$6 per person)
- Bone-In Spiral Cut Ham
- Slow Roasted Turkey Breast

**Select One Vegetable and One Starch from the following options:**

- Garlic French Beans
- Seasonal Vegetables
- Roasted Garlic Whipped Potatoes
- Stone Ground Grits
- Wild Rice Pilaf

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## Action Stations

**Pasta Station (Two Types) - \$13 per person**

**\$75 Chef Fee**

Tomato Sauce, Alfredo Sauce, Assorted Veggies, Meats, and Cheeses

**Mac and Cheese - \$13++ per person**

**\$75 Chef Fee**

- Roasted Chicken and Poblano Peppers
- Lobster & Applewood Smoked Bacon
- Spicy Sausage & Sweet Pepper
- Smoked Chicken & Cheddar
- Spinach & Roasted Garlic
- Ham & Jalapeno

**Baked/Mashed Potato Bar - \$13++ per person**

**\$75 Chef Fee**

Sour Cream, Whipped Butter, Scallions, Applewood Bacon and Shredded Cheese

(6% Sales Tax, 20 % Service Charge)



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# Desserts

Non-Bottled Soft Beverages included only with purchase of plated entrée or buffet service. Dessert only does not include non-bottled soft beverages.

***Buffet – Select Two Desserts - \$6 Per Person***  
***or***

***Plated – Select One Dessert - \$5 Per Person***

- Assorted Freshly Baked Cookies
- Triple Chocolate Brownies
- Florida Key Lime Pie
- Bourbon Pecan Pie
- Red Velvet Cake
- Chocolate Layer Cake
- Carrot Cake
- Warm Apple Cobbler

***Ice Cream Sundae Station - \$6 Per Person***

Chocolate and Vanilla Ice Cream served with Assorted Toppings, Sauces, Cherries and Whipped Cream

***Dessert Action Stations - \$6 Per Person***  
***plus \$75 Chef Fee Attendant Fee***

***Banana Foster***

served with waffles, rum, raisins, and ice cream

***Cherries Jubilee***

served with grilled lemon pound cake

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### *Cash Bar – All Inclusive*

#### *Each Guest will pay for their own drinks*

Assorted Soft Drinks, Iced Tea, Juice	\$2 - per person
<b>(Included with Buffet or Plated Service)</b>	
Domestic Beer	\$6 - per person
Imported or Specialty Beer	\$7 - per person
Club Brand Mixed Drinks	\$9 - per person
Premium Mixed Drinks	\$13 - per person
House Wine by the Glass	\$9 - per person
House Champagne by the Glass	\$9 - per person

### *Bar Package 1*

#### *Charged to Event Account*

Unlimited Domestic Beer, House Wine and Champagne

One Hour	\$14 - per person
Two Hours	\$19 - per person
Three Hours	\$22 - per person
Four Hours	\$26 - per person
Add Import/Craft Beer	(\$1 per person)
Add Premium Wine	(\$2 per person)

### *Bar Package 2*

#### *Charged to Event Account*

Unlimited Domestic Beer, Import Beer, House Wine, Champagne and Club Brand Liquor

One Hour	\$18 - per person
Two Hours	\$25 - per person
Three Hours	\$29 - per person
Four Hours	\$34 - per person
Add Premium Wine	(\$2 per person)
Add Premium Liquor	(\$2 per person)

### *House Champagne*

Toast (4 Oz.)	\$6 per person
Bottle	\$34 per bottle

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# Bar Item Selections

## ***Domestic Beer***

Bud Light  
Coors Light  
Michelob Ultra  
Miller Light  
Yuengling Lager

## ***Import/Craft***

***(Draft Selections Vary Seasonally)***

Scofflaw Basement POG  
Terrapin Hopsecutioner  
Terrapin Up Hi  
Corona  
Corona Light  
Creature Comforts - Tropicalia IPA  
Heineken  
Sweetwater IPA  
Sweetwater 420

## ***Premium Wine***

19 Crimes Red Blend  
KJ Reserve Chardonnay  
Meiomi Pinot Noir  
The Ned Sauvignon Blanc  
Zin-Phomniac Zinfandel

## ***Premium Liquor***

Ketel One  
Bacardi  
Bombay Sapphire  
Jack Daniel's  
Johnny Walker Red  
Grand Marnier  
Patron Silver Tequila  
Crown Royal  
Titos  
Deep Eddy (Flavored Vodkas)

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# Miscellaneous Fees and Deposits

## Room Rental Fee (Includes Restaurant and Terrence)

Monday – Thursday \$150 per hour (\$100 per hour for H.G.L. Members)

Friday – Sunday \$200.00 per hour (\$150 per hour for H.G.L. Members)

## Lake-Side Patio Rental

\$1000 for up to 5 Hours (\$750.00 for H.G.L. Members)

## Bartender's Fee

\$75 1st Bartender

\$50 for each additional Bartender

## Linen Rental

Standard Linen supplied at no charge

Specialty Linen provided by Client, or if provided by H.G.L., Fee will be cost +25%

## Post Event Cleaning Fee

If you prefer not to worry about cleaning up, taking decorations down or removing trash at the end of your event we can help. An additional End of Event clean up fee of \$100 and we will take care of all the cleanup for you.

## Booking Deposit

An \$500 Non-Refundable Booking Deposit required in order to Reserve/Guarantee availability of your Event Date (Deposit is a Pre-Payment credit on your account, and will be applied against the overall cost of your event.

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