

# Booking & Reservation



## Deposits

- To reserve a date, an initial non-refundable deposit of fifteen percent (15%) of the invoice amount is required, with a \$150 minimum up to a \$1500 maximum. A fifty percent (50%) deposit of the projected bill is due 30 days prior to the event. The remaining balance must then be paid 72 hours prior to the event. The payment can be cash, cashier's check, money order or credit card.
- Prices are subject to change if booked more than 6 months in advance.

## Attendees

- We ask that you give an estimated guest count 10 days prior to your event and confirm your final count 72 hours prior to the event. The final count is not subject to change. You will be charged for the final amount given or the number served whichever is larger.
- For any function, competent adult supervision or chaperones must be provided by the organization/group. At management discretion, security can be required at a rate of \$75 per hour per person hired. Security requirements determined by management will be based upon predicted size of event.

## Event Times

- Daytime events must conclude by 4:00 PM. Evening events begin at 6:00 PM and conclude by Midnight.
- Bars are to close and entertainment should stop 15 minutes prior to the end of the event.
- Your room will be available 1 hour before your event for any additional decoration or outside vendor setup. There will be no food or beverage service provided during this time. Servers will be of service ONLY after their set up duties are completed.

## Glendale Lakes Menu

- Only food provided and prepared by Glendale Lakes is allowed at functions.
- We request your menu selection 30 days prior to your event.
- When two or more entrees are served, the host is required to provide a place card for each guest to display in front of each place setting. The place cards should clearly display the guests' entrée choice with a code of colors or shapes so the correct entrée is served in a professional manner. Dietary substitution meals are available and are not viewed as an entree selection.
- Children's meals are available for those under the age of 12.
- In order to guarantee the quality of the food we offer, all food items must be consumed on premises only. Food is not allowed to be taken out.

## Alcohol Policy

- Glendale Lakes will not serve alcoholic beverages to any guests under the age of 21 years, nor to any guest who cannot produce proper proof of age. Management reserves the right to refuse liquor service to any guest.
- Glendale Lakes has a "NO SHOT" policy that is always enforced.

## Outside Businesses

- Any outside businesses hired (DJ, Band, etc.) must contact Glendale Lakes Golf Club before the function to finalize set-up.
- We reserve the right to ask your entertainment to lower its volume if we deem necessary.
- Smoke and bubble machines are not allowed in the banquet hall.

## Personal Property

- Glendale Lakes is not responsible for any items left on premises, which are lost, stolen or damaged. Please make previous arrangements for a family member/friend to remove any gifts from the room, along with any other special items you may wish to have returned to you.

## Please Keep in Touch

- Your event is a special one, and we do all we can to see that the individuality of each party is stressed. Please keep in touch with the Glendale Lakes Golf Club representative about your plans so that all information can be kept up to date.

# Dinner



## Poultry & Fish

### Roasted Chicken

One-half roasted chicken with special seasonings \$ 21.95

### Garlic Focaccia Chicken

Crusted with focaccia bread crumbs & roasted garlic served with a vodka cream sauce \$ 22.95

### Chicken Rouladen

Stuffed with goat cheese and roasted red & green peppers with a Zinfandel cream sauce \$ 22.95

### Stuffed Chicken Marsala

Chicken breast stuffed with mushrooms, onions and fontina cheese with marsala wine sauce \$ 22.95

### Chicken Marsala

Served with mushrooms in a Marsala wine sauce \$ 21.95

### Chicken Piccata

With a light lemon sauce & capers \$ 21.95

### Chicken Florentine

Seared chicken breast served under sautéed spinach and champagne supreme sauce \$ 21.95

### Pretzel Crusted Chicken Dijonnaise

Crusted with pretzel crumbles & topped with a Dijon cream sauce \$ 21.95

### Chicken Wellington

With mushroom duxelle & topped with mushroom sauce \$ 23.95

### Salmon Wellington

Salmon in puff pastry with asparagus and herbed allouette cheese \$ 23.95

### Broiled Tilapia or Herb Crusted Tilapia

With a lemon herb sauce or beurre blanc sauce \$ 21.95

### Citrus Grilled Salmon

Glazed with a tropical citrus and rum sauce \$ 21.95

### Pesto Glazed Halibut

Broiled halibut glazed with pesto sauce \$ 22.95

## Children's Menu

For children ages 12 & younger: chicken fingers, corn dog, hamburger, cheeseburger or macaroni & cheese. Served w/ French fries, starter & dessert \$15.95

**\*\* We will gladly substitute Halal Meat for any menu items \*\***

## Beef & Pork

### Roast Sirloin of Beef

Served with mushroom gravy, Madeira red wine sauce, or Natural jus \$24.95

### Filet Mignon

8 oz. filet served with a rosette of boursin cheese or cabernet butter \$ 31.95

### Prime Rib

Prime rib of beef served with creamy horseradish sauce & Yorkshire Pudding \$ 26.95

### Beef Wellington

Filet with mushroom duxelle atop a demi glace sauce \$33.95

### Beef Tenderloin

Served in Béarnaise sauce \$ 31.95

### Roast Pork Tenderloin

Roast pork with a choice of Blackberry Dijon sauce, apple cranberry, or marsala wine sauce \$ 23.95

## Pasta & Vegetarian

### Bow Tie Pasta Primavera

In a creamy sun-dried tomato sauce or garlic aioli (Choice of potato not included) \$ 20.95

### Four Cheese Ravioli or Portabella mushroom Ravioli

Ravioli stuffed a four cheese blend with marinara sauce (Choice of Potato not included) \$ 20.95

### Vegetable Stir Fry

Sautéed Asian vegetables in an Asian orange sauce (Choice of potato not included) \$ 20.95

### Grilled Portobello Mushroom

Lightly marinated mushroom served with choice of potato and vegetable \$ 20.95

### Eggplant Parmesan

Served with Pasta and vegetable of the day \$ 20.95

## Family Style Dinner

**Modified Style:** Select any chicken entrée and add: one platter of roast beef sirloin of beef, Italian OR Polish sausage w/ sauerkraut and one platter of penne pasta with/ marinara sauce, creamy sun dried tomato sauce or alfredo sauce. **Additional \$4.00**

**Traditional Style:** Roast Sirloin of Beef, Fried, Roasted Chicken or Boneless Breast of Chicken w/Choice of Sauce served w/ Mashed Potatoes w/ Gravy and Mostaccioli w/ Marinara Sauce and Green Beans or Vegetable Blend \$ 23.95

# Dinner Accompaniments



*Dinner Includes Choice of Starter and Salad, Potato & Vegetable, Rolls & Butter and Choice of Dessert  
Coffee, Tea, Milk, Iced Tea & Soft Drinks*

*Prices are Per Person and Exclude Sales Tax and Service Charge*

## Starters

Cream of Asparagus Soup  
Cream of Broccoli Soup  
Cream of Chicken Soup with Rice  
Cream of Mushroom Soup  
Grilled watermelon with feta, mint, and balsamic glaze  
Creamy Tomato Basil Soup  
Loaded Baked Potato Soup  
Lobster Bisque  
Minestrone Soup  
Cream of Chicken with Gnocchi soup  
Lobster Ravioli with Saffron Cream Sauce  
Fresh Fruit Compote  
Cheese Tortellini with Alfredo Sauce  
Asparagus Wrapped in Prosciutto (ADD \$1.00)  
Gazpacho

## Salads

Caesar Salad  
Spinach Salad: With Poppy seed Dressing  
Caprese Salad: Sliced Tomato, Fresh Basil & Fresh Mozzarella Cheese (ADD \$1.00)  
Tossed Salad: Mixed Greens with Choice of Three Dressings  
Winter Salad: Mixed greens, strawberries, dried cherries, spiced almonds, gorgonzola cheese with raspberry vinaigrette dressing  
Summer Salad: Mixed greens, grilled watermelon, feta cheese with pomegranate vinaigrette  
Greek Salad: Mixed Greens, olives, feta cheese, red onion, tomato, & cucumber with Greek vinaigrette dressing  
Glendale Lakes Signature Salad  
Romaine and radicchio Lettuce with Shredded Carrots,

Salad Dressings: Ranch - French - Italian - Caesar - Thousand Island - Blue Cheese - Poppy seed - Honey Mustard - Balsamic Vinaigrette - Raspberry Vinaigrette - Pomegranate Blueberry Vinaigrette - Mango Chardonnay Vinaigrette - Greek Vinaigrette - White Balsamic Vinaigrette

## Vegetables

Blue Lake Green Beans with Onion & Bacon  
Broccoli plain or with Mornay Sauce  
Chef's Seasonal Vegetable Blend  
Grilled Asparagus with Lemon Zest  
Green Beans Almandine  
Roasted Brussel Sprouts with Bacon and Onions  
California Blend: Broccoli, Carrots, Cauliflower  
Mediterranean Blend: Red & Yellow Peppers, Green & Yellow Zucchini, Carrots, Onions  
Normandy Blend: Broccoli, Zucchini, Carrots, Cauliflower, Yellow Squash  
Mediterranean Blend: Red and Yellow Peppers, Zucchini, Carrots, and Yellow Squash  
Winter blend: Brussel Sprouts, Onions, And Purple Cauliflower

## Potatoes

Parsley Potato  
Duchess Potato  
Rice Pilaf or Wild Rice  
Twice Baked Potato  
Garlic or Parmesan Mashed Potatoes  
Baked Potato  
Crispy Rosemary Potatoes  
Mushroom Risotto  
Hasselback Potato  
Roasted Fingerling Potato  
Cheddar and Chive Duchess  
Roasted Potato Medley  
Yukon Gold Mashed Potatoes

## Dessert

**Gelato:** A scoop of Pistachio, Tiramisu, White Chocolate, or Vanilla Gelato

**Sundaes:** Ice cream topped with Chocolate or Strawberry Sauce

**Mousse:** Chocolate, Strawberry or White Chocolate topped with whipped cream

# Dinner Buffets



## Traditional Buffet

\$ 25.95 per guest

Soup du Jour  
Vegetable Crudit   
*Choice of* Tossed Salad or Winter Salad  
*Choice of Two:* Garlic Mashed Potatoes, Potatoes Au Gratin, Roasted Herb Potatoes, Rice Pilaf, Baked Mac & Cheese, or Baked Mostaccioli  
*Choice of Two:* Chicken Marsala, Chicken Piccata, Herb Roasted Bone in Chicken, BBQ Ribs, Roast Pork loin, Roast Sirloin of Beef, or Broiled Tilapia  
Rolls & Butter  
Seasonal Fresh Vegetable  
Assorted Petite Desserts

## Home-style Buffet

\$ 23.95 per guest

Soup Du Jour  
Tossed Salad with Choice of 3 dressings  
*Choice of Two:* Coffee, Apple & Chardonnay Glazed Ham, Citrus & Honey Glazed Turkey, Herb Roasted Chicken, Chicken & Dumplings,  
Slow Roasted Pot Roast, Homemade Meatloaf, Beef Stroganoff, or Broiled Cod with Lemon Sauce  
*Choice of:* Garlic Mashed Potatoes, Sweet Potato Souffl , Herb Roasted Potatoes or Macaroni & Cheese  
*Choice of* Buttery Corn Nibbles or Creamed Spinach  
Dinner Rolls  
Apple Crisp or Warm Bread Pudding

## South of the Border

\$ 23.95 per guest

Chips with Salsa  
Gazpacho, Chicken Noodle or Chicken Tortilla Soup  
Tossed Salad with Choice of 3 Dressings  
Macaroni, Pea & Ham Salad OR Mexican Street Corn Salad  
*Lunch Choice of Two:* Tix N Chix, Tequila Lime Chicken, Roasted Bone in Chicken, Tomatillo Braised Chicken, Carnitas, Streak or Chicken Fajitas, Cichinita Pibil, Cheese Enchiladas, or Beef Barbacoa  
Mexican Rice & Refried Beans  
Corn & Flour Tortillas  
Churros OR Tres Leches Cake

## Southern Barbeque

\$ 22.95 per guest

Twice Baked Potato Salad, Cole Slaw, & Macaroni Salad  
*Choice of Two:* Fried Chicken, BBQ Bone in Chicken, BBQ Smoked Beef Brisket, Fried Catfish or Maple Glazed Pork loin  
*Choice of Two:* Bourbon Baked Beans, Hush Puppies, Southern Corn Casserole, Baked Mac & Cheese, or Braised Collard Greens with Smoked Pork  
Corn Bread & Buttermilk Biscuits  
Bread Pudding or Red Velvet Cake

## Oktoberfest

\$ 22.95 per guest

Tossed Salad with Choice of 3 dressings  
German Potato Salad  
Polish Sausage or Brats with Sauerkraut  
Chicken Schnitzel or Roast Pork Loin  
*Choice of* Herb Buttered Noodles or Potato Pancakes  
Green Beans Almandine  
Rye Bread & Dinner Rolls  
German Apple Tart

## Under the Tuscan Sun

\$ 25.95 per guest

*Choice of* Minestrone or Italian Wedding Soup  
*Choice of* Kale & Grape Tomato Panzanella Salad, Caesar Salad, or Tossed Salad  
*Choice of* Tortellini Alfredo, Baked Mostaccioli, Stuffed Shells OR Cheese Manicotti  
*Choice of* Chicken Parmigiana, Chicken Marsala, Chicken Vesuvio, Chicken Picatta, Chicken Cacciatore, or Tilapia Scampi  
*Choice of* Italian Beef, Italian Sausage OR Meatballs  
Seasonal Vegetables  
Rolls & Butter  
Italian Lemon Cake or Tiramisu

*Buffets Included Coffee, Tea, Milk, Iced Tea & Soft Drinks*

*All Buffets Require a Minimum of 25 Guests*

*Children ages 5 - 12 are 1/2 price. Children under age 4 are free.*

*Prices are Per Person and Exclude Sales Tax & Service Charge*

**\*\* We will gladly substitute Halal Meat for any menu items \*\***

# Dinner Buffets



## Luck of the Irish

\$ 22.95 per guest

Cream of Potato Soup  
Tossed Salad  
Corned Beef & Cabbage  
*Choice of Shepard's Pie or Irish Chicken & Dumplings or  
Bangers & Mash*  
*Choice of Colcannon or Boxty or Dublin Coddle*  
Roasted Brussel Sprouts  
Flourless Chocolate Cake

## Down by the Bayou

\$ 23.95 per guest

Chicken and Shrimp Gumbo  
Muffaletta Salad  
Bourbon Chicken with Rice  
Creole Spice Rubbed Sirloin  
*Choice of Crab & Shrimp Etouffe or Jambalaya*  
Andouille & Cheddar Grits  
Corn Maque Choux  
Bananas Foster

## The French Connection

\$ 23.95 per guest

Cream of Potato Leek Soup  
Mixed Greens with Blueberries, Pears, Roquefort  
Cheese & Champagne Vinaigrette  
*Choice of Chicken Couq Au Vin or Stuffed Turkey Breast*  
Roulade with Mushrooms and Pancetta  
*Choice of Herb and Spice Roasted Sirloin with Pan Jus or  
Tilapia Meunire*  
Gruyere Mashed Potatoes  
Ratatouille of Eggplant & Zucchini  
Rolls & Butter  
Assortment of French Macaroons

## Taste of India

\$ 23.95 per guest

Tossed Salad  
Chicken Tandoori  
Chicken Tikka Marsala  
Palak Paneer  
Alu Chole  
Khatte Meeth Baigan or Curried Cauliflower  
Basmati Rice  
Naan  
Raita  
Kheer

## Southern Cookin'

\$ 23.95 per guest

Cheesy Vegetable Chowder  
Tossed Salad  
*Choice of Two: Maple & Bacon Glazed Pork loin, Pot  
Roast,*  
Homemade Meatloaf, Pecan Crusted Tilapia *or* Orange  
& Honey Glazed Turkey Breast  
*Choice of Cornbread Stuffing or White Cheddar Mac &  
Cheese*  
*Choice of Mashed Potatoes or Sweet Potato Casserole*  
Fried Green Tomatoes  
Rolls & Butter  
Red Velvet Cake

Buffets Included Coffee, Tea, Milk, Iced Tea & Soft Drinks

All Buffets Require a Minimum of 25 Guests

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# Station Buffets



Station Buffet is \$27.95 per guest. Choose three stations from the options below.  
Additional stations are available at \$4.50 per guest per station.  
Station Buffet will be served a scoop of ice cream with toppings on the table for dessert.

## Station One

Tossed Salad  
Turkey and Ham  
Mashed Potatoes & Gravy  
Cornbread Stuffing  
Dinner Rolls

## Station Five

Marinated strips of beef and chicken  
Green Peppers & Onions  
Pork Carnitas  
Spanish rice & refried beans  
Served with tortillas, homemade salsa & chips  
Condiments

## Station Two

Chicken Marsala  
Roast Sirloin of Beef  
Parsley Potatoes  
Blue Lake Green Beans

## Station Six

Crab Ragoons & Egg Rolls  
Fried Rice  
Orange Chicken  
Pepper Steak  
Stir Fry Vegetables

## Station Three

BBQ Beef Brisket  
Roasted Chicken Quarters  
Mac & Cheese  
Corn on the Cob

## Station Seven

Warm German Potato Salad  
Roast Pork loin  
Polish Sausage with sauerkraut  
Buttered Spätzle  
Green Beans Almandine  
Rye Bread

## Station Four

Caesar Salad  
Penne Pasta & Cheese Tortellini  
Marinara, Alfredo, Pesto Sauce  
& Sundried Tomato Sauces  
Garlic Bread & Dinner Rolls

## Station Eight

Mini Sliders  
BBQ Calico Baked Beans  
Cole Slaw  
Twice Baked Potato Salad  
Bun & Condiments

## Dessert Stations

*In place of ice cream the following dessert stations can be added:*

### Dessert Station One

\$2.00 per guest

Mini Éclairs  
Mini Cream Puffs  
Assorted Dessert Bars  
Petit Fours

### Dessert Station Two

\$4.00 per guest

Tiramisu Squares  
Petit Fours & Assorted Cakes  
Chocolate Covered Strawberries  
Fruit Tray

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*Buffets Included Coffee, Tea, Milk, Iced Tea & Soft Drinks  
All Buffets Require a Minimum of 25 Guests  
Children ages 5 - 12 are 1/2 price. Children under age 4 are free.  
Prices are Per Person and Exclude Sales Tax & Service Charge*

# Additional Items



## Hors d'oeuvres - Hot

Mini Crab Cakes with Remoulade Sauce	\$ 105.00
Crab Rangoon	\$ 85.00
Smoked Chicken or Cheese Cornucopia Quesadillas with Salsa	\$ 60.00
Chicken Drumettes	\$ 60.00
Bacon Wrapped Water Chestnuts	\$ 55.00
Baked Brie & Raspberry in Phyllo with Almonds	\$ 65.00
Pear and Brie Phyllo Purses	\$ 65.00
Egg Rolls with Sweet & Sour Sauce	\$ 45.00
Bacon Wrapped Dates	\$ 45.00
Spanakopita	\$ 50.00
Mini Quiche Lorraine	\$ 50.00
Boneless Buffalo Wings	\$ 40.00
Italian Sausage Bites	\$ 40.00
Mozzarella Sticks with Marinara Sauce	\$ 50.00
Buffalo Shrimp Bites	\$ 45.00
Italian or Swedish Meatballs (100 pieces)	\$ 45.00
Chili Currant or BBQ Meatballs (100 pieces)	\$ 45.00
Broccoli & Cheddar Bites	\$ 50.00
Spinach and Artichoke Rangoon	\$ 50.00
Shrimp and Mango Empanadas	\$ 55.00

## Hors d'oeuvres - Cold

Italian Antipasto Tray	\$ 100.00
Goat Cheese and Balsamic Pear Crostini	\$ 65.00
Fresh Fruit Tray	\$ 75.00
Antipasto Kabobs	\$ 75.00
Fresh Fruit Kabobs	\$ 75.00
Fresh Vegetable Tray with Dip	\$ 70.00
Assorted Finger Sandwiches	\$ 75.00
California Rolls	\$ 65.00
Cheese and Cracker Tray	\$ 80.00
Caprese Kabobs	\$ 60.00
Bruschetta	\$ 50.00
Pita Chips with Artichokes & Spinach Dip	\$ 45.00
Cucumber Cup stuffed with Boursin Cheese	\$ 55.00
High Roller Pinwheel Wraps	\$ 40.00

## Late Night Snacks

*Presented at Any Time in the Evening to Keep the Celebration Going*

Mini Buffalo Chicken "Sliders"	\$ 85.00 per 50 pieces
Mini Burger or Cheese Burger "Sliders"	\$ 85.00 per 50 pieces
Mini American or Italian Sub Sandwiches	\$ 85.00 per 50 pieces
Peanut Butter & Jelly Sandwiches	\$ 50.00 per 50 pieces
14" Cheese, Pepperoni or Sausage Pizza	\$ 12.95 each
Chips and Salsa	\$ 25.00 serves 50

## Sweet Tables

### A Mélange of Assorted Pastries

Mini éclairs, mini cream puffs, assorted dessert bars, petit fours and coffee service \$ 4.95

### A Magnificent Sweet Assorted

Italian Cookies, Tiramisu Squares, Petit Fours, Whole Cakes, Chocolate Covered Strawberries, Fresh Fruit Tray and Coffee Service \$ 6.95

### Childhood Memories

An assortment of Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Peanut Butter, and Sugar Cookies served with carafes of chilled milk \$ 1.95

# Beverage & Alcohol Selections



## Bar Packages

	Domestic Beer, Wine & Soft Drinks	House Brands	Premium Brands
One Hour	\$ 8.00	\$ 11.00	\$ 14.00
Two Hours	\$ 11.00	\$ 14.00	\$ 18.00
Three Hours	\$ 12.00	\$ 17.00	\$ 21.00
Four Hours	\$ 13.00	\$ 18.00	\$ 22.00

Prices are person and exclude sales tax & service charge

House Brands & Premium Brands include Domestic Beer, Wine & Soft Drinks

Tab Bar - Host pays for all drinks ordered by guests

Cash Bar - Guests pay for their drinks upon ordering

\* For Tab & Cash Bar - If sales do not exceed \$300.00, a \$50.00 bartender fee will be charged

## Wine & Champagne

Chardonnay, Pinot Grigio, Riesling, White Zinfandel, Cabernet, Merlot, Pinot Noir, & Moscato  
\$ 16.00 per bottle

House Champagne & Non - Alcoholic Champagne  
\$ 16.00 per bottle

\* \$10.00 Corkage Fee Per Bottle If Providing Your Own Wine

## Punch Bowls

Fruit Punch  
\$ 37.50 per bowl

Vodka Punch  
\$ 50.00 per bowl

Champagne Punch  
\$ 50.00 per bowl

Sangria Punch  
\$ 50.00 per bowl

*Each bowl serves approximately 30 guests*