

# Glendale Lakes Golf Club ♦ Booking Policies

*In order to make certain that your functions scheduled at Glendale Lakes goes as smoothly as it should, We respectfully request your cooperation in observing the following suggestions.*

## Deposits

- To reserve a date, an initial deposit of ten percent (10%) of the invoice amount is required, with a \$100 minimum up to a \$1000 maximum. The deposit is non-refundable. 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. A 3% service charge will be added to all credit cards payments that exceed \$1000.
- Prices are subject to change if booked more than 6 months in advance.

## Attendees

- We ask that you confirm your final count figure one week before the event and again 72 hours prior to the event. At this time, the final count you give is considered final and 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 \$60 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 4:30 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

## Glendale Lakes Menu

- Only food provided and prepared by Glendale Lakes is allowed at functions. Cake is the only exception.
- When two 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.
- 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 will not be allowed to be taken out.**

## Alcohol Policy

- Glendale Lakes will not serve alcoholic beverages to any guests under the age of 21, nor to any guest who cannot produce proper proof of age.
- Management reserves the right to refuse liquor service to any guest.

## Outside Businesses

- Any outside businesses hired (DJ, Band, etc.) must contact Glendale Lakes Golf Club before the function to finalize set-up.
- Sorry, 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.

## Room Space

Receiving lines and photography set up is in your room only. In most cases, group photos are not recommended as no additional area is available.

## 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.

# Glendale Lakes Golf Club

## Wedding Package Features

*Four Hours of Open Bar Serving Premium Liquors*

*Champagne Toast for All Your Guests*

*Unlimited Red, White or Blush Wine with Dinner*

*Choice of Entrée with Accompanying  
Appetizer, Salad, Vegetable & Potato  
Rolls & Butter  
Coffee & Tea*

*Choice of Wedding Cake, Cut & Served*

*Ice Cream, Sherbet, or Intermesso*

*Skirted Registration Table & Gift Tables*

*Skirted Head Table with Silver Candelabras & Fresh Flower Centerpiece*

*White Linen Table Cloths - Your Choice of Napkin Color*

*Fresh Flower Centerpiece, Mirrors and Votive Candles on Each Table*

*Service Charge (Gratuity)*

*Chair Covers and Other Substitutions are Available upon Request.*

*Please ask your Banquet Coordinator for Details and Prices.*

# Glendale Lakes Golf Club ♦ Wedding Entrees

Includes Choice of Appetizer, Salad, Potato & Vegetable · Rolls & Butter · Choice of Dessert · Coffee, Tea, Milk, Iced Tea & Soft Drink

## Poultry & Fish

<i>Roasted Chicken</i> one-half oven roasted chicken with special seasonings.....	\$47.00
<i>Chicken Marsala</i> boneless breast served with mushrooms in a Marsala wine sauce.....	\$49.00
<i>Chicken Chardonnay</i> chicken with artichoke hearts and chardonnay cream sauce.....	\$49.00
<i>Chicken Florentine</i> boneless breast on a bed of sautéed spinach with chardonnay cream sauce.....	\$49.00
<i>Breast of Chicken Mornay</i> chicken breast topped with broccoli and a creamy white cheese sauce.....	\$49.00
<i>Red Pepper Chicken</i> grilled chicken breast with roasted red pepper cream sauce.....	\$49.00
<i>Chicken Vesuvio</i> boneless breast marinated in a garlic white wine sauce.....	\$49.00
<i>Chicken Piccata</i> boneless breast with a light lemon sauce & capers.....	\$49.00
<i>Garlic Focaccia Chicken</i> Chicken filet crusted with focaccia bread crumbs & roasted garlic served over vodka sauce.....	\$49.00
<i>Chicken Oscar</i> boneless breast topped with crabmeat, asparagus & béarnaise sauce.....	\$50.00
<i>Chicken Wellington</i> chicken with mushroom duxelle & wrapped in a puff pastry with mushroom sauce.....	\$50.00
<i>Broiled Tilapia</i> broiled with a lemon herb or mornay sauce.....	\$49.00
<i>Broiled Salmon</i> with a creamy champagne dill sauce.....	\$51.00

## Beef & Pork

<i>Roast Sirloin of Beef</i> slices of roasted sirloin served with a mushroom gravy.....	\$50.00
<i>Prime Rib Roast</i> prime rib of beef served with creamy horseradish sauce.....	\$52.00
<i>Filet Mignon</i> 8 oz. filet served au jus with a mushroom cap.....	\$54.00
<i>Beef Tenderloin</i> sliced with béarnaise sauce.....	\$54.00
<i>Roast Pork Tenderloin</i> roast pork with a choice of Dijon mustard, pork gravy, or creamy horseradish sauce.....	\$49.00

## Pasta & Vegetarian

<i>Bow Tie Pasta</i> in a sun-dried tomato sauce (Choice of potato not included).....	\$45.00
<i>Lasagna</i> your choice of vegetarian or meat lasagna served with garlic bread. (Choice of potato not included).....	\$46.00
<i>Marinated Grilled Portabella Mushroom</i> served with choice of potato and vegetable.....	\$47.00

## Family Style Dinner

For any of the above chicken entrees add:

One platter of roast sirloin of beef, Italian sausage or polish sausage with sauerkraut and

One platter of mostaccioli with marinara sauce or bowtie pasta in a sundried tomato sauce..... \$3.00

## Combinations

Broiled Tilapia, Broiled Salmon, Beef Tenderloin, Petite Filet, Chicken Marsala,

Chicken Wellington, Chicken Piccata, Chicken Chardonnay..... Choose Two for \$54.00

## Children's Meals

For children ages 12 & younger: chicken fingers, hamburger, cheeseburger or macaroni & cheese. Served with French fries..... \$12.95

Prices are Per Person and Exclude Sales Tax

# Glendale Lakes Golf Club ♦ Accompaniments

## Appetizers

Cream of Asparagus Soup  
Cream of Broccoli Soup  
Cream of Chicken Soup  
Cream of Spinach Soup  
Cream of Mushroom Soup  
Cream of Potato Soup  
Minestrone Soup  
Chicken with Wild Rice Soup  
Red Pepper Corn Chowder  
French Onion with Croutons  
Fresh Fruit Compote  
Tortellini Alfredo

## Vegetables

Broccoli  
Baby Glazed Carrots  
Green Beans Almandine  
French Cut Green Beans  
California Blend  
(Broccoli, Carrots, Cauliflower)  
Mediterranean Blend  
(Red, Green & Yellow Peppers, Yellow & Green Zucchini,  
Green Beans, Carrots, Onions)  
Normandy Blend  
(Broccoli, Cauliflower, Zucchini, Carrots, Yellow Squash)  
Key West Blend  
(Green Beans, Carrots, Yellow Carrots, Red Pepper Strips)

## Salads

Caesar Salad  
Greek Salad  
Spinach Salad with Poppy Seed Dressing  
Sliced Tomato, Fresh Basil & Sliced Mozzarella  
Tossed Greens with Choice of Three Dressings

## Potatoes

Parsley Potato  
Duchess Potato  
Rice Pilaf  
Pasta Alfredo  
Twice Baked Potato  
Vesuvio Potato  
Garlic or Regular Mashed Potatoes  
Baked Idaho with Sour Cream  
Scalloped Potato O'Brien  
Au Gratin Potato

## Desserts

### Sundaes

Ice cream topped with Chocolate or Strawberry Sauce

### Mousse

Strawberry, Vanilla or Chocolate

### Assorted Ice Creams

Sherbet: Raspberry or Rainbow  
Ice Cream: Vanilla, Chocolate, Spumoni, or Cookies & Cream

### Intermezzo

# Glendale Lakes ♦ Hors d'oeuvres & Sweet Tables

## Hot

Mushroom Caps with Seafood.....	\$95.00
Beef or Chicken Brochettes Teriyaki .....	\$75.00
Crab Rangoon.....	\$75.00
Mini Smoked Chicken Quesadillas with Salsa.....	\$65.00
Mini Smoked Vegetable Quesadillas with Salsa.....	\$65.00
Chicken Drumettes.....	\$45.00
Bacon Wrapped Water Chestnuts.....	\$45.00
Egg Rolls with Sweet & Sour Sauce.....	\$45.00
Mini Quiche Lorraine.....	\$40.00
Boneless Buffalo Wings.....	\$40.00
Italian Sausage.....	\$40.00
Mozzarella Sticks with Marinara Sauce.....	\$40.00
Cocktail Franks in a Blanket.....	\$35.00
Italian, Swedish or BBQ Meatballs (100 pieces).....	\$35.00
Broccoli & Cheddar Bites.....	\$35.00
Cocktail Franks in BBQ Sauce (100 pieces).....	\$30.00

## Cold

Italian Antipasto Tray.....	\$75.00
Smoked Salmon on Mini Bagels with Cream Cheese.....	\$75.00
Fresh Fruit Tray.....	\$65.00
Fresh Fruit Kabobs.....	\$65.00
Fresh Vegetable Tray with Dip.....	\$60.00
Assorted Finger Sandwiches.....	\$55.00
Melons Wrapped in Prosciutto.....	\$55.00
Sliced Cheese and Cracker Tray.....	\$55.00
Deviled Eggs.....	\$45.00
Fancy Stuffed Cherry Tomatoes.....	\$40.00
Pita Triangles with Artichokes & Spinach Dip.....	\$40.00
Bruschetta.....	\$40.00
Coronets of Salami.....	\$40.00
Celery Wedges with Cream Cheese.....	\$35.00
Tortilla Chips with Salsa.....	\$25.00
Jumbo Shrimp Cocktail (Market Price)	

Individual selections are priced per 50 pieces. Trayed selections are priced to serve approximately 50 people.

Orders are made in increments of 50 and served either buffet or butler style

Consider At least 3 to 5 pieces per guest when passing and at least 7 to 10 pieces per guest when served from a buffet.

Hors d'oeuvres Packages Available upon Request

Prices Exclude Sales Tax & Service Charge

## Sweet Tables

*A Mélange of Assorted Pastries* mini pastries, mini cream puffs, mini éclairs, coffee service..... \$2.95

*A Marvelous Sweet Assortment* assorted Italian cookies, mini pastries, mini cream puffs, mini éclairs, assorted dessert bars, fresh seasonal fruit tray, coffee service..... \$4.25

*A Magnificent Sweet Table* assorted cakes, assorted mini pastries, petit fours, fresh seasonal fruit tray, hand-dipped strawberries, assorted cheese cakes, assorted Italian cookies, coffee service..... \$6.50

Prices are Per Person and Exclude Sales Tax & Service Charge