

Wedding Bookings



Deposits

- To reserve a date, an initial non-refundable deposit of ten percent (10%) of the invoice amount is required, with a \$150 minimum or 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 in full 3 days prior to the event or interest and finance charges may apply.
- Payments can be cash, cashier's check, money order or credit card. No personal checks are accepted.

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 count 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.
- You will be charged for all guests in attendance whether they eat or not.

Event Times

- Daytime events must conclude by 3:00 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 on buffet or family style service.
- We only provide food tastings for weddings of 150 guests or more.
- All prices do not include 9.25% sales tax and 18% service charge.

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 identification. Management reserves the right to refuse liquor service to any guest.
- Glendale Lakes has a "NO SHOT" policy that is always enforced.
- Any special beverage requests that we do not carry may be purchased separately from us at our cost, however, may not be taken home at the end of the event.

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 prior 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. We will only hold items for 24 hours.

Cake and Sweet Tables

- You are allowed to bring in your own cake and your own non-perishable desserts for a sweet table. A \$50.00 cake cutting fee may be applied for the cutting of the cake.
- There will be a \$25.00 sweet table fee applied to any sweet table that requires our staff to tray or cut any items.
- We do not provide "to-go" boxes for sweet tables and cake that we do not provide.

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 may be kept up to date.

Wedding Packages



Platinum Package

Add \$6 to Gold Pricing

Champagne Toast for All Your Guests
Five Hours of Premium Open Bar
Unlimited Wine during Dinner
Three Appetizers Served Butler Style
Choice of Entrée
Choice of Wedding Cake
Custom Created Fresh Flower Centerpieces
Satin or Spandex Chair Covers with Ties

Chivari Chairs add \$4.00

Gold Package

Gold Package Pricing Reflected in Menu Prices

Champagne Toast for All Your Guests
Four Hours of Premium Open Bar
Unlimited Wine during Dinner
Choice of Entrée
Choice of Wedding Cake
Custom Created Fresh Flower Centerpieces

Silver Package

Subtract \$5 from Gold Pricing

Champagne Toast for All Your Guests
Three Hours of Premium Open Bar
Choice of Entrée
Choice of Wedding Cake

Wedding Additional Charges

Specialty Linens

Floor-length table clothes and other specialty linens are available upon request at an additional cost.

Chair Covers

\$4 per satin & sash chair cover
\$5 per spandex & sash chair cover

Chivari Chairs

\$8 per Chivari chair

Outside vendors may be used at a cost of \$150 to setup chairs

Up lighting

\$200 for four lights
\$375 for eight lights
\$500 for twelve lights

Sweet Tables

\$ 25.00 set up fee if provided sweets need to be trayed

Additional set up fee

\$ 25.00 per hour fee to do any type of extra set up not included in the contract

Details

All packages include:

Skirted Tables
Choice of Black, Ivory or White Tablecloths
A selection of colored napkin choices
Mirrors and Votive Candles

All entrées include:

Starter, Salad, Potato & Vegetable
Rolls & butter
Gelato, Sherbet or Intermezzo
Coffee, Tea, Milk, Iced Tea & Soft Drinks

*Prices are Per Person and Exclude Sales Tax
Service Charge Included in Pricing*

Wedding Entrees



Poultry & Fish

Roasted Chicken **GF**

One-half seasoned roasted chicken \$ 66.00

Apricot Glazed Frenched Chicken Breast **GF**

Broiled frenched chicken breast glazed with apricot and bourbon preserves \$ 68.00

Chicken Rouladen

Stuffed with goat cheese and artichokes, & sun dried tomatoes with pesto cream sauce \$ 67.00

Chicken Saltimbocca

Chicken breast wrapped with sage and prosciutto ham and served with a lemon wine sauce \$ 67.00

Chicken Marsala

Served with mushrooms in a Marsala wine sauce \$ 66.00

Chicken Piccata

With a light lemon sauce & capers \$ 66.00

Chicken Florentine

Seared chicken breast served under sautéed spinach and champagne supreme sauce \$ 66.00

Pretzel Crusted Chicken Dijonnaise

Crusted with pretzel crumbles & topped with a Dijon cream sauce \$ 66.00

Chicken Capreses **GF**

Chicken breast topped with fresh mozzarella, marinated tomatoes, & basil with a balsamic glaze \$ 68.00

Salmon Wellington

Salmon in puff pastry with asparagus and herbed allouette cheese \$ 70.00

Broiled Tilapia or Herb Crusted Tilapia

With a lemon herb sauce or beurre blanc sauce \$ 70.00

Citrus Grilled Salmon **GF**

Glazed with a tropical citrus and rum sauce \$ 68.00

- All chicken can be seared or grilled and is available

Family Style Dinner

Modified Style: Select any chicken entrée and add: one platter of roast 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: Sliced Roast Sirloin of Beef and Choice of Fried, Roasted or Boneless Breast of Chicken w/Choice of Sauce and served w/ Mashed Potatoes w/ Gravy and Mostaccioli w/ Marinara Sauce and Green Beans or Vegetable Blend \$ 69.00

Beef & Pork

Roast Sirloin of Beef

Served with mushroom gravy, Madeira red wine sauce, or Natural Au jus \$ 68.00

Filet Mignon **GF**

8 oz. filet served with a rosette of boursin cheese or cabernet butter \$ 74.00

Prime Rib **GF**

Prime rib of beef served with creamy horseradish sauce & Yorkshire Pudding \$ 72.00

Beef Wellington

Filet with mushroom duxelle atop a demi glace sauce \$ 74.00

Beef Tenderloin **GF**

Served in Béarnaise sauce \$ 73.00

Roast Pork Tenderloin

Roast pork with a choice of Blackberry Dijon sauce, apple cranberry, or marsala wine sauce \$ 67.00

Combination Entrees

Choose two: Breast of Chicken w/ choice of sauce, Broiled Tilapia, Broiled Salmon, shrimp skewer, Jumbo crab cake, Beef Tenderloin, Petit Filet \$ 70.00

Pasta & Vegetarian

Bow Tie Pasta Primavera

In a creamy sun-dried tomato sauce or garlic aioli (Choice of potato not included) \$ 64.00

Four Cheese Ravioli or Portabella mushroom Ravioli

Ravioli stuffed with four cheese blend with marinara sauce (Choice of Potato not included) \$ 64.00

Vegetable Stir Fry **GF**

Sautéed Asian vegetables in an Asian orange sauce (Choice of potato not included) \$ 64.00

Grilled Portobello Mushroom **GF**

Lightly marinated mushroom served with choice of potato and vegetable \$ 64.00

Quinoa Stuffed Peppers **GF**

Peppers stuffed with quinoa, mixed vegetables, and herbs Served with Pasta and vegetable of the day \$ 64.00

Children's Menu

For children ages 12 & younger: chicken fingers, corn dog, hamburger, cheeseburger or macaroni & cheese. Served w/ French fries, starter & dessert \$ 17.95

Wedding Accompaniments



Starters

Cream of Asparagus Soup
Cream of Broccoli Soup
Cream of Chicken Soup with Rice
Cream of Mushroom Soup
Italian Wedding Soup
Grilled watermelon with feta, mint, and balsamic glaze **GF**
Creamy Tomato Basil Soup **GF**
Loaded Baked Potato Soup **GF**
Lobster Bisque
Minestrone Soup
Cream of Chicken with Gnocchi Soup
Lobster Ravioli with Saffron Cream Sauce
Fresh Fruit Compote **GF**
Cheese Tortellini with Alfredo Sauce
Asparagus Wrapped in Prosciutto **GF**

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 Root Vegetable Blend: Rainbow Carrots, Onions, Turnips, and Parsnips.
California Blend: Broccoli, Carrots, Cauliflower
Riviera Blend: Green and Yellow String Beans and Baby Carrots
Normandy Blend: Broccoli, Zucchini, Carrots, Cauliflower, Yellow Squash
Mediterranean Blend: Red and Yellow Peppers, Zucchini, Carrots, and Yellow Squash

Salads

Caesar Salad
Spinach Salad: With Poppy Seed Dressing **GF**
Caprese Salad: Sliced Tomato, Fresh Basil & Fresh Mozzarella Cheese **GF**
Tossed Salad: Mixed Greens with Choice of Three Dressings
Winter Salad: Mixed greens, strawberries, dried cherries, spiced almonds, gorgonzola cheese with raspberry vinaigrette dressing **GF**
Summer Salad: Mixed greens, grilled watermelon, feta cheese with pomegranate vinaigrette **GF**
Greek Salad: Mixed Greens, olives, feta cheese, red onion, tomato, & cucumber with Greek vinaigrette dressing **GF**
Glendale Lakes Signature Salad
Mixed greens with diced apples, candied walnuts, goat cheese with a blueberry vinaigrette **GF**

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

Potatoes

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

Desserts

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
Intermezzo: Blood Orange, Champagne, or Raspberry Sorbet

Prices are Per Person and Exclude Sales Tax

Additional Items



Hors d'oeuvres - Hot

Mini Crab Cakes with Remoulade Sauce	\$ 105.00
Crab Rangoon	\$ 85.00
Smoked Chicken or Cheese Quesadillas with Salsa	\$ 60.00
Chicken Drumettes	\$ 60.00
Bacon Wrapped Water Chestnuts	\$60.00
Baked Brie & Raspberry in Phyllo with Almonds	\$ 65.00
Pear and Brie Phyllo Purses	\$ 65.00
Egg Rolls with Sweet & Sour Sauce	\$ 45.00
Smoked Salmon on a Potato Cake with Dill Crème Fresh	\$ 55.00
Spanakopita	\$ 50.00
Mini Quiche Lorraine	\$ 50.00
Boneless Buffalo Wings	\$ 50.00
Italian Sausage Bites	\$ 40.00
Mozzarella Sticks with Marinara Sauce	\$ 50.00
Mini Chicken and Waffle Sliders	\$ 55.00
Italian , BBQ, or Swedish Meatballs	\$ 25.00
Bacon Jam and Brie Tartlets	\$ 50.00
Broccoli & Cheddar Bites	\$ 50.00
Spinach and Artichoke Bites	\$ 50.00
Mini Arrancini	\$ 55.00

Hors d'oeuvres - Cold

Italian Antipasto Tray	\$ 100.00
Goat Cheese and Balsamic Pear Crostini	\$ 65.00
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

All Hors d'oeuvres are priced per 50 pieces

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
Mini Grilled Hot Dogs	\$ 85.00 per 50 pieces
16 " Cheese, Pepperoni or Sausage Pizza	\$ 14.95 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 \$ 5.95

A Magnificent Sweet Table of Assorted Pastries

Italian Cookies, Tiramisu Squares, Petit Fours, Whole
Cakes, Chocolate Covered Strawberries, Fresh Fruit Tray
and Coffee Service \$ 7.95

Childhood Memories

An assortment of Chocolate Chip, Macadamia Nut, Oat-
meal Raisin, Peanut Butter, and Sugar Cookies served
with carafes of chilled milk
\$ 2.95