

The Covid Menu

Deposits

- To reserve a date, an initial non-refundable deposit of 10% of the rough estimated bill is required. The remaining balance must be paid in full the day of the events or three days prior to the wedding or interest and finance charges may apply.
- Payments can be cash, cashier's check, credit card or money order.

Attendees

- We ask that you give an estimated guest count ten days prior to your event and confirm your final guest count three days prior to your 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 5:00 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 **one hour** before your event for any additional decoration or outside vendor set up. Servers will be of service **ONLY** after their set up duties are completed.

Glendale Lakes Menu

- Only food prepared and provided by Glendale Lakes is allowed at functions.
- We request your menu selection thirty days prior to your event.
- When two or more entrées are served, the host is required to provide a place card for each guest to be displayed in front of each place setting. The place cards should clearly display the guest's entrée choice with a code of colors or shapes so the correct entrée is served in a professional manner.
- Dietary substitution meals are available & are **not** viewed as an entrée selection.
- Children's meals are available for those ages 12 and under.
- In order to guarantee the quality of the food we offer, all food items must be consumed on premises only. We only provide food tastings for events that book wedding packages.
- All prices **do not** include 9.25% sales tax and the 18% service charge for events. For weddings, the prices **include** the 18% service charge, but **does not** include the 9.25% sales tax.

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 anyone.
- 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 Business

- Any outside business hired (DJ, band, etc.) have **one hour** before the function to set up.
- We reserve the right to ask your entertainment to lower their 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 that are left behind for 24-hours.

Cake and Sweet Tables

- Cakes are allowed to be brought in but they have to be cut and served by our staff.
- Sweet tables are not allowed at this time.
- You can have individually wrapped items, but they have to be at each place setting.

Please Keep in Touch

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

The Covid-19 Restrictions

Due to Covid-19, we are currently following restrictions that are giving to us from the Governor Pritzker's office for Phase 4. These are the main restrictions that we are following:

- Our parties are limited to a **maximum** of 50 guests. Our **minimum** is 25 guests.
- Guest tables have to be 6 feet apart with 6 to 8 guests per table.
- Masks are required in the building with the exception of when you are eating.
- There are can be no self-serve food (i.e: buffets, sweet tables, punch bowls, salt & pepper shakers, etc.).
- Only silverware roll-ups and center pieces can be preset on the tables.
- Individually wrapped items are allowed but only at each place setting.
- Dance Floor is closed at this time.

Breakfast Plated Meal

\$15.95 per person

Chilled Fresh Fruit Juice (served by our staff)

A Bowl of Fresh Fruit

Scrambled Eggs

A Choice of Belgium Waffles or French Toast

Crisp Bacon and Sausage Links

Breakfast Potato O'Brien

Entrées Include Coffee, Tea, Iced Tea & Soft Drinks.

Prices are Per Person and Excludes 9.25% Sales Tax & 18% Service Charge

Lunch Entrées

Poultry & Fish

Apricot Glazed Frenched Chicken Breast \$17.95 GF

Broiled frenched chicken breast glazed with apricot and bourbon preserves

Chicken Florentine \$17.95

Seared chicken breast served over sautéed spinach & champagne supreme sauce

Chicken Marsala \$17.95

Chicken breast served with mushrooms in a marsala wine sauce

Chicken Piccata \$17.95

Chicken breast served with a light lemon sauce and capers

Chicken Caprese \$18.95 GF

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

Pretzel Crusted Chicken Dijonnaise \$18.95

Chicken breast crusted with pretzel crumbles & topped with a dijon cream sauce

Broiled Tilapia or Herb Crusted Tilapia \$18.95

Filet served with a lemon herb sauce or beurre blanc sauce

Garlic Butter Baked Salmon \$18.95

Baked salmon with a garlic butter sauce

Children's Menu

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

*Bread and butter included

Beef & Pork

Roast Sirloin of Beef \$20.95

Served with mushroom gravy, red wine sauce or natural jus

Filet Mignon \$22.95 GF

6 oz. filet served with a rosette of boursin cheese or cabernet butter

Beef Tenderloin \$24.95 GF

Served with béarnaise sauce or a red wine reduction sauce

Roast Pork Tenderloin \$21.95 GF

Roast pork served with a blackberry dijon sauce or a marsala wine sauce

Pasta & Vegetarian

Bow Tie Pasta Primavera \$18.95

Served in a creamy sun-dried tomato sauce or garlic aioli (Choice of potato not included)

Four Cheese Ravioli \$18.95

Ravioli stuffed with four cheese blend served with marinara sauce

(Choice of potato not included)

Vegetable Stir Fry \$18.95 GF

Vegetables sautéed in an Asian orange sauce (Choice of potato not included)

Grilled Portabella Mushroom \$20.95

Lightly marinated mushroom served with choice of potato and vegetable

Stuffed Peppers \$20.95 GF

Rice and roasted vegetable stuffed in peppers (choice of potato not included)

Entrées Include Coffee, Tea, Iced Tea & Soft Drinks.

Children ages 5-12 get choice from Children's Menu or full price entrée selection.

Children ages 4 & under will receive 1/2 off Children's Menu.

Prices are Per Person and Excludes 9.25% Sales Tax & 18% Service Charge

Lunch Accompaniments

Starters

Chicken Noodle Soup
Chicken Tortilla Soup **GF**
Cream of Broccoli Soup
Cream of Chicken Soup with Rice or Gnocchi
Cream of Mushroom Soup
Creamy Tomato Basil Soup **GF**
Loaded Baked Potato Soup **GF**
Minestrone Soup
Fresh Fruit Compote **GF**
Cheese Tortellini with Alfredo Sauce

Salads

(All dressing is served on the side)

Caesar Salad: Romaine Lettuce, Croutons
& Shaved Parmesan with Caesar Dressing
Caprese Salad: Sliced Tomato, Fresh Basil
& Fresh Mozzarella Cheese **GF**
Glendale Lakes Signature Salad: Mixed
Greens, Strawberries, Dried Cherries, Spiced
Almonds & Gorgonzola Cheese with
Raspberry Vinaigrette Dressing **GF**
Tossed Salad: Mixed Greens, Carrots
& Tomatoes with Choice of One Dressing

Dressing: Blue Cheese - Caesar - French - Italian - Ranch - Thousand Island -
Balsamic Vinaigrette - Raspberry Vinaigrette

Vegetables

Blue Lake Green Beans with Bacon & Onion
Broccoli: Plain or with Mornay Sauce
Chef's Seasonal Vegetable Blend
Grilled Asparagus with Lemon Zest
Roasted Brussel Sprouts with Bacon & Onions
California Blend: Broccoli, Carrots & Cauliflower
Normandy Blend: Broccoli, Carrots, Cauliflower,
Yellow Squash & Zucchini

Potato

Baked Potato
Cheddar & Chive Duchess Potato
Crispy Rosemary Potatoes
Garlic or Parmesan Mashed Potatoes
Parsley Potato
Rice Pilaf or Wild Rice
Twice Baked Potato

Desserts

Ice Cream Sundae: A scoop of Vanilla ice cream topped with chocolate or strawberry sauce
Gelato: A scoop of Chocolate, Pistachio, Tiramisu, Vanilla or White Chocolate

Dinner Entrées

Poultry & Fish

Apricot Glazed Frenched Chicken Breast \$23.95 GF

Broiled frenched chicken breast glazed with apricot and bourbon preserves

Chicken Florentine \$23.95

Seared chicken breast served over sautéed spinach & champagne supreme sauce

Chicken Marsala \$23.95

Chicken breast served with mushrooms in a marsala wine sauce

Chicken Piccata \$23.95

Chicken breast served with a light lemon sauce and capers

Chicken Caprese \$24.95 GF

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

Pretzel Crusted Chicken Dijonnaise \$24.95

Chicken breast crusted with pretzel crumbles & topped with a dijon cream sauce

Broiled Tilapia or Herb Crusted Tilapia \$24.95

Filet served with a lemon herb sauce or beurre blanc sauce

Garlic Butter Baked Salmon \$24.95

Baked salmon with a garlic butter sauce

Children's Menu

For children ages 12 & younger: chicken fingers, hamburger, cheeseburger or macaroni & cheese. Served with french fries, starter & dessert. **\$15.95**

*Bread and butter included

Beef & Pork

Roast Sirloin of Beef \$26.95

Served with mushroom gravy, red wine sauce or natural jus

Filet Mignon \$31.95 GF

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

Beef Tenderloin \$31.95 GF

Served with béarnaise sauce or a red wine reduction sauce

Beef Wellington \$33.95

Filet served with a mushroom duxelle atop a demi glaze sauce

Roast Pork Tenderloin \$27.95 GF

Roast pork served with a blackberry dijon sauce or a marsala wine sauce

Pasta & Vegetarian

Bow Tie Pasta Primavera \$23.95

Served in a creamy sun-dried tomato sauce or garlic aioli (Choice of potato not included)

Four Cheese Ravioli \$23.95

Ravioli stuffed with four cheese blend served with marinara sauce (Choice of potato not included)

Vegetable Stir Fry \$23.95 GF

Vegetable sautéed in an Asian orange sauce (Choice of potato not included)

Grilled Portabella Mushroom \$24.95

Lightly marinated mushroom served with choice of potato and vegetables

Stuffed Peppers \$24.95 GF

Rice and roasted vegetable stuffed in peppers (choice of potato not included)

Entrées Include Coffee, Tea, Iced Tea & Soft Drinks.

Children ages 5-12 get choice from Children's Menu or full price entrée selection.

Children ages 4 & under will receive 1/2 off Children's Menu.

Prices are Per Person and Excludes 9.25% Sales Tax & 18% Service Charge.

Dinner Accompaniments

Starters

Chicken Noodle Soup
Chicken Tortilla Soup **GF**
Cream of Broccoli Soup
Cream of Chicken Soup with Rice or Gnocchi
Cream of Mushroom Soup
Creamy Tomato Basil Soup **GF**
Loaded Baked Potato Soup **GF**
Minestrone Soup
Fresh Fruit Compote **GF**
Cheese Tortellini with Alfredo Sauce

Salads

(All dressing is served on the side)

Caesar Salad: Romaine Lettuce, Croutons
& Shaved Parmesan with Caesar Dressing
Caprese Salad: Sliced Tomato, Fresh Basil
& Fresh Mozzarella Cheese **GF**
Glendale Lakes Signature Salad: Mixed
Greens, Strawberries, Dried Cherries, Spiced
Almonds & Gorgonzola Cheese with
Raspberry Vinaigrette Dressing **GF**
Tossed Salad: Mixed Greens, Carrots
& Tomatoes with Choice of One Dressing

Dressing: Blue Cheese - Caesar - French - Italian - Ranch - Thousand Island -
Balsamic Vinaigrette - Raspberry Vinaigrette

Vegetables

Blue Lake Green Beans with Bacon & Onion
Broccoli: Plain or with Mornay Sauce
Chef's Seasonal Vegetable Blend
Grilled Asparagus with Lemon Zest
Roasted Brussel Sprouts with Bacon & Onions
California Blend: Broccoli, Carrots & Cauliflower
Normandy Blend: Broccoli, Carrots, Cauliflower,
Yellow Squash & Zucchini

Potato

Baked Potato
Cheddar & Chive Duchess Potato
Crispy Rosemary Potatoes
Garlic or Parmesan Mashed Potatoes
Parsley Potato
Rice Pilaf or Wild Rice
Twice Baked Potato

Desserts

Ice Cream Sundae: A scoop of Vanilla ice cream topped with chocolate or strawberry sauce
Gelato: A scoop of Chocolate, Pistachio, Tiramisu, Vanilla or White Chocolate

Beverage & Alcohol Selections

Bar Package

	Domestic Beer, Wine & Soft Drinks	House Brands	Premium Brands
Two Hours	\$16.00	\$22.00	\$29.00
Three Hours	\$18.00	\$25.00	\$32.00
Four Hours	\$20.00	\$28.00	\$35.00

Prices charged to everyone 21 & over and exclude 9.25% sales tax & 18% 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 \$250.00, a \$50.00 bartender fee will be charged

Wedding Ceremony Space



Gazebo Ceremony

The beautiful Camera Park Gazebo located across the street from Glendale Lakes Golf Club. The newly renovated gazebo will give you the picturesque setting for your outdoor ceremony.

Note: Chair rental and décor is your responsibility

Cost: Free

Wedding Package

The Covid Gold

Gold Package Pricing Reflected in Menu Price

Champagne Toast for All Your Guests

Four Hours of Premium Open Bar

Choice of Entrée

Choice of Wedding Cake

Custom Created Fresh Flower Centerpieces

- Upgrade for \$6.00 more per guest and get everything listed in The Covid Gold plus another hour of open bar and satin or spandex chair covers with ties
 - When you upgrade, you can add Chivari Chairs add \$4.00

Additional Charges

Chair Covers

\$4.00 per satin & sash chair covers

\$5.00 per spandex & sash chair covers

Chivari Chairs

\$8.00 per chivari Chair

*Outside vendors may be used at a cost of
\$150.00 to setup chairs*

Details

All Packages Include:

- * Skirted Tables
- * Choice of Black, Ivory or White Tablecloths
- * A selection of colored napkin choices
 - * Mirror
 - * Votive Candles

All Entrées Include:

- * Starter, Salad, Potato & Vegetable
 - * Rolls & Butter
 - * Gelato or Ice Cream
- * Coffee, Tea, Iced Tea & Soft Drinks

Prices are per person and excludes the 9.25% sales tax

18% service charge included in pricing

Wedding Entrées

Poultry & Fish

Apricot Glazed Frenched Chicken Breast \$64.00 GF

Broiled frenched chicken breast glazed with apricot and bourbon preserves

Chicken Florentine \$64.00

Seared chicken breast served over sautéed spinach & champagne supreme sauce

Chicken Marsala \$64.00

Chicken breast served with mushrooms in a marsala wine sauce

Chicken Piccata \$64.00

Chicken breast served with a light lemon sauce and capers

Chicken Caprese \$65.00 GF

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

Pretzel Crusted Chicken Dijonnaise \$65.00

Chicken breast crusted with pretzel crumbs & topped with a dijon cream sauce

Broiled Tilapia or Herb Crusted Tilapia \$65.00

Filet served with a lemon herb sauce or beurre blanc sauce

Garlic Butter Baked Salmon \$65.00

Baked salmon with a garlic butter sauce

Combination Entrées

Choose any two entrees for **\$72.00**

(Except Beef Wellington and Pasta/Vegetarian)

Children's Menu

For children ages 12 & younger:
chicken fingers, hamburger, cheeseburger or macaroni & cheese. Served with french fries, starter & dessert. **\$15.95**

*Bread and butter included

Beef & Pork

Roast Sirloin of Beef \$67.00

Served with mushroom gravy, red wine sauce or natural jus

Filet Mignon \$72.00 GF

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

Beef Tenderloin \$72.00 GF

Served with béarnaise sauce or a red wine reduction sauce

Beef Wellington \$74.00

Filet served with mushroom duxelle atop a demi glaze sauce

Roast Pork Tenderloin \$68.00 GF

Roast pork served with a blackberry dijon sauce or a marsala wine sauce

Pasta & Vegetarian

Bow Tie Pasta Primavera \$64.00

Served in a creamy sun-dried tomato sauce or garlic aioli (Choice of potato not included)

Four Cheese Ravioli \$64.00

Ravioli stuffed with four cheese blend served with marinara sauce
(Choice of potato not included)

Vegetable Stir Fry \$64.00 GF

Vegetables sautéed in an Asian orange sauce
(Choice of potato not included)

Grilled Portabella Mushroom \$65.00

Lightly marinated mushroom served with choice of potato and vegetables

Stuffed Peppers \$65.00 GF

Rice and roasted vegetable stuffed in peppers
(Choice of potato not included)

Guests ages 13-20 are given a \$10.00 credit

Children ages 12 and under get choice from Children's Menu or full price entrée selection

Prices are Per Person and Exclude 9.25% Sales Tax. 18% Service Charge is Included.

Wedding Accompaniments

Starters

Chicken Noodle Soup
Chicken Tortilla Soup **GF**
Cream of Broccoli Soup
Cream of Chicken Soup with Rice or Gnocchi
Cream of Mushroom Soup
Creamy Tomato Basil Soup **GF**
Loaded Baked Potato Soup **GF**
Minestrone Soup
Fresh Fruit Compote **GF**
Cheese Tortellini with Alfredo Sauce

Salads

(All dressing is served on the side)

Caesar Salad: Romaine Lettuce, Croutons
& Shaved Parmesan with Caesar Dressing
Caprese Salad: Sliced Tomato, Fresh Basil
& Fresh Mozzarella Cheese **GF**
Glendale Lakes Signature Salad: Mixed
Greens, Strawberries, Dried Cherries, Spiced
Almonds & Gorgonzola Cheese with
Raspberry Vinaigrette Dressing **GF**
Tossed Salad: Mixed Greens, Carrots
& Tomatoes with Choice of One Dressing

Dressing: Blue Cheese - Caesar - French - Italian - Ranch - Thousand Island -
Balsamic Vinaigrette - Raspberry Vinaigrette

Vegetables

Blue Lake Green Beans with Bacon & Onion
Broccoli: Plain or with Mornay Sauce
Chef's Seasonal Vegetable Blend
Grilled Asparagus with Lemon Zest
Roasted Brussel Sprouts with Bacon & Onions
California Blend: Broccoli, Carrots & Cauliflower
Normandy Blend: Broccoli, Carrots, Cauliflower,
Yellow Squash & Zucchini

Potato

Baked Potato
Cheddar & Chive Duchess Potato
Crispy Rosemary Potatoes
Garlic or Parmesan Mashed Potatoes
Parsley Potato
Rice Pilaf or Wild Rice
Twice Baked Potato

Desserts

Ice Cream Sundae: A scoop of Vanilla ice cream topped with chocolate or strawberry sauce
Gelato: A scoop of Chocolate, Pistachio, Tiramisu, Vanilla or White Chocolate

Premium Bar Package

Liquor

Absolut Vodka	Buffalo Trace Bourbon	Apricot Brandy
Ketel One Vodka	Jim Beam Bourbon	Christian Bros. Brandy
Smirnoff Vodka	Canadian Blub Whisky	Jose Cuervo Silver Tequila
Titos Vodka	Crown Royal Whisky	Milagro Silver Tequila
Flavored Vodkas	Jack Daniel's Whiskey	Amaretto Liqueur
Bacardi Rum	Jameson Irish Whiskey	Baileys Irish Cream
Captain Morgan Rum	Seagram's 7 Whiskey	Kahlua
Malibu Rum	Seagram's V0 Whiskey	Peach Schnapps
Dewar's Scotch	Southern Comfort	Triple Sec
J & B Scotch	Beefeater Gin	Also: An Assortment of
	Tanqueray Gin	Rotating Flavored Rum,
	Nolets Gin	Whiskey and Vodkas

Wine

White: Chardonnay, Moscato, Pinot Grigio, Riesling & White Zinfandel

Red: Cabernet, Merlot & Pinot Noir

Beer

Bud Light, Budweiser, Coors Light, Coors N/A, Miller Genuine Draft, Miller Light

All Domestic Beers Including Corona and Heineken