

# Wedding Booking

## Deposits

- To reserve a date, an initial non-refundable deposit of ten percent (10%) of the tentative invoice amount is required, with a \$150 minimum or up to a \$1500 maximum. Deposits can be made after the initial booking. The remaining balance must then be paid in full three days prior to the event, or interest and finance charges may apply.
- Final 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 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.
- 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 and 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. Food is not allowed to be taken out on buffet.
- We only provide food tastings for events that book wedding packages.
- All prices **do not** include 9.25% sales tax but **does** include the 18% service charge.

## Alcohol Policy

- Glendale Lakes will **not** serve alcoholic beverages to any guests under 21 years of age, nor to any guest who cannot produce proper identification. Management reserves the right to refuse liquor service to anyone.
- Glendale Lakes has a "NO SHOT" policy that is always enforced; all drinks must be served on ice.
- 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 for 24-hours.

## Cake and Sweet Tables

- You are allowed to bring in your own non-perishable, baked or packaged, desserts for a sweet table.
- Glendale Lakes is **NOT** responsible to plate or set-up any dessert items brought in. Please arrange for a family member/friend to plate or set-up 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 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.

# Wedding Packages

## Platinum Package

*Add \$10.00 to Gold Package*

Champagne Toast for All Your Guests  
Five Hours of Premium Open Bar  
Unlimited Wine during Dinner  
Three Appetizers Served Butler Style during Cocktail Hour  
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 Price*

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 \$5.00 from Gold Pricing*

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

# More Information

## Additional Charges

### Specialty Linens

Floor-length table clothes and other specialty linens are available upon request.

### 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 \$66.00 GF**

Broiled frenched chicken breast glazed with apricot and bourbon preserves

### **Chicken Florentine \$66.00**

Seared chicken breast served over sautéed spinach & champagne supreme sauce

### **Chicken Marsala \$66.00**

Chicken breast served with mushrooms in a marsala wine sauce

### **Chicken Piccata \$66.00**

Chicken breast served with a light lemon sauce and capers

### **Chicken Caprese \$67.00 GF**

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

### **Pretzel Crusted Chicken Dijonnaise \$67.00**

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

### **Broiled Tilapia or Herb Crusted Tilapia \$67.00**

Filet served with a lemon herb sauce or beurre blanc sauce

### **Garlic Butter Baked Salmon \$67.00**

Baked salmon with a garlic butter sauce

## Combination Entrées

Choose any two entrees for **\$74.00**

(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. **\$17.95**

\*Bread and butter included

## Beef & Pork

### **Roast Sirloin of Beef \$69.00**

Served with mushroom gravy, red wine sauce or natural jus

### **Filet Mignon \$74.00 GF**

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

### **Beef Tenderloin \$74.00 GF**

Served with béarnaise sauce or a red wine reduction sauce

### **Beef Wellington \$76.00**

Filet in puff pastry served with mushroom duxelle atop a demi glaze sauce

### **Roast Pork Tenderloin \$70.00 GF**

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

## Pasta & Vegetarian

### **Bow Tie Pasta Primavera \$66.00**

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

### **Four Cheese Ravioli \$66.00**

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

### **Vegetable Stir Fry \$66.00 GF**

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

### **Grilled Portabella Mushroom \$67.00**

Lightly marinated mushroom served with choice of potato and vegetables

### **Stuffed Peppers \$67.00 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 Tortilla Soup GF  
Cream of Broccoli Soup  
Cream of Chicken Soup with Rice or Gnocchi  
Cream of Mushroom Soup  
Creamy Tomato Basil Soup GF  
Italian Wedding Soup  
Loaded Baked Potato Soup GF  
Minestrone Soup  
Vegetable Beef with Barley Soup  
Fresh Fruit Compote GF

## 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 Lake Signature Salad:** Mixed Greens, Strawberries, Dried Cherries, Spiced Almonds & Gorgonzola Cheese with Raspberry Vinaigrette Dressing GF

**Tossed Salad:** Mixed Greens, Carrots & Tomatoes with a choice of three dressings

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  
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

# Wedding Hors d'oeuvres

## Hors d'oeuvres - Hot

Italian, BBQ or Swedish Meatballs	\$35.00
Italian Sausage Bites	\$40.00
Egg Rolls with Sweet & Sour Sauce	\$45.00
Broccoli & Cheddar Bites	\$50.00
Mozzarella Sticks with Mariana Sauce	\$50.00
Boneless Buffalo Wings	\$55.00
Fried Mac & Cheese Bites	\$55.00
Mini Arancini	\$55.00
Spanakopita	\$55.00
Spinach & Artichoke Bites	\$55.00
Bacon Wrapped Water Chestnuts	\$60.00
Smoked Chicken or Cheese Quesadillas with Salsa	\$60.00
Baked Brie & Raspberry in Phyllo with Almonds	\$65.00
Crab Rangoon	\$85.00

## Hors d'oeuvres - Cold

Pita Chips with Spinach & Artichoke Dip	\$45.00
Bruschetta	\$50.00
Cucumber Cup Stuffed with Boursin Cheese	\$55.00
Caprese Kabobs	\$60.00
Goat Cheese & Balsamic Pear Crostini	\$65.00
Antipasto Kabobs	\$75.00
Fresh Fruit Kabobs	\$75.00

*All Hors d'oeuvres are priced per 50 pieces*

## Sweet Table

**A Mélange of Assorted Pastries \$5.95**

Mini eclairs, mini cream puffs, assorted dessert bars, petit fours and coffee service

**Childhood Memories \$2.95**

An assortment of chocolate chip cookies, macadamia nut, oatmeal raisin, peanut butter & sugar cookies served with carafes of chilled milk

# 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 Rotating Flavored Rum, Whiskey and Vodkas
	Tanqueray Gin	
	Nolets Gin	

## 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