

Dinner Bookings

Deposits

- To reserve a date, an initial non-refundable deposit of \$150.00 is required. The remaining balance must be paid in full the day of the event or interest and finance charges may apply.
- Payments can be cash, cashier's check, credit card, money order or personal check.

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. 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 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 under ages 12 and under.
- 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.
- **Menu items can be subject to change if food options are not available from supplier.**

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.) has **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

- You are allowed to bring in your own non-perishable, baked or packaged, desserts for a sweet table. Up to a \$50.00 cake cutting fee **may** be applied for the cutting of the cake.
- 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.

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 crumbs & 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 in puff pastry 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. All Plated Entrées Require a Minimum of 35 Guests.

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 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
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 Buffets

South of the Border

\$25.95 per guest

Choice of: Chicken Noodle or Chicken Tortilla Soup

Tossed Salad with choice of three dressings

Mexican Rice & Refried Beans

Choice of two: Tequila Lime Chicken, Beef Barbacoa, Carnitas, Steak & Chicken Fajitas or Cheese Enchiladas

Homemade Chips & Salsa

Flour & Corn Tortillas

Churros

Southern Barbeque

\$25.95 per guest

Cole Slaw, Macaroni Salad & Twice Baked Potato Salad

Choice of Two: Fried Chicken, BBQ Bone in Chicken, BBQ Smoked Beef Brisket or Fried Catfish

Choice of Two: Bourbon Baked Beans, Hush Puppies, Southern Corn Casserole or Baked Mac & Cheese

Corn Bread & Buttermilk Biscuits

Choice of: Bread Pudding or Peach Cobbler

Home-Style Buffet

\$26.95 per guest

Soup Du Jour

Tossed Salad with Choice of three dressings

Choice of Two: Glazed Ham, Honey Glazed Turkey, Herb Roasted Chicken, Slow Roasted Pot Roast, Beef Stroganoff or Broiled Cod with Lemon Sauce

Choice of: Garlic Mashed Potatoes, Marconi & Cheese, Sweet Potato Soufflé or Herb Roasted Potatoes

Choice of Corn Nibbles or Green Beans

Dinner Rolls & Butter

Choice of: Apple Crisp or Warm Bread Pudding

Under the Tuscan Sun

\$25.95 per guest

Choice of: Minestrone or Creamy Tomato Basil Soup

Choice of: Kale & Grape Tomato Panzanella Salad, Caesar Salad or Tossed Salad

Choice of: Baked Mostaccioli, Cheese Manicotti, Stuffed Shells or Tortellini Alfredo

Choice of: Chicken Marsala, Chicken Piccata, Chicken Parmigiana or Tilapia Scampi

Choice of: Italian Beef, Italian Sausage or Meatballs

Seasonal Vegetables

Dinner Rolls & Butter

Choice of: Cheesecake or Tiramisu

Glendale Lakes Buffet

\$26.95 per guest

Soup du Jour

Choice of: Tossed Salad or Glendale Lakes Signature Salad

Choice of Two: Potatoes Au Gratin, Rice Pilaf, Roasted Herb Potatoes or Baked Mac & Cheese

Choice of Two: Chicken Marsala, Chicken Piccata, Herb Roasted Bone in Chicken, Roast Sirloin of Beef or Broiled Tilapia

Dinner Rolls & Butter

Seasonal Fresh Vegetable

Assorted Petite Desserts

Buffets Include Coffee, Tea, Iced Tea & Soft Drinks. All Buffets Require a Minimum of 35 Guests.

Children ages 5-12 are 1/2 Price. Children ages 4 and under are free.

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

Dinner Stations

Station Buffet is \$34.95 per guest. Choose three stations from the options below.

Additional stations are available at \$5.00 per guest per station.

Station One

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

Station Two

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

Station Three

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

Station Four

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

Dessert Station

Assorted Cookies & Brownies Included

Upgraded Desserts Available for an Additional Fee

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 Six

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

Station Seven

Warm German Potato Salad
Roast Pork Loin
Polish Sausage with Sauerkraut
Buttered Spätzle
Green Bean Almandine
Rye Bread

Station Eight

Mini Sliders
Mini Hot Dogs
BBQ Baked Bean
Cole Slaw
Twice Baked Potato Salad

Buffets Include Coffee, Tea, Iced Tea & Soft Drinks. All Buffets Require a Minimum of 35 Guests.

Children ages 5-12 are 1/2 Price. Children ages 4 and under are free.

Prices are Per Person and Excludes 9.25% Sales Tax & 185 Service Charge

Dinner 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
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

Dinner Hors d'oeuvres Package

Select 4 hot items and 2 cold items.

All items selected with be replenished for 2 hours.

\$23.95 per guest

Available Monday through Friday Only

Hot Hors d'oeuvres

Boneless Buffalo Wings
Broccoli & Cheddar Bites
Chicken or Cheese Quesadillas with Salsa
Cocktail Franks in a Blanket
Egg Rolls with Sweet & Sour Sauce
Fried Mac & Cheese Bites
Italian Sausage
Italian, Swedish or BBQ Meatballs
Mini Chicken & Waffle Sliders
Mini Quiche Lorraine
Mozzarella Sticks with Marinara Sauce
Spanakopita
Spinach & Artichoke Balls

Cold Hors d'oeuvres

Antipasto Kabobs
Bruschetta
Caprese Kabobs
Cucumber Cup stuffed with Boursin Cheese
Fresh Fruit Tray
International Cheese Tray with Crackers
Italian Antipasto Tray
Pita Chips with Spinach & Artichoke Dip

Carving Station

Turkey & Roast Sirloin of Beef
Served with Dinner Rolls for Sandwiches

Additional \$6.00 per person

Include Coffee, Tea, Iced Tea & Soft Drinks

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

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

Wine & Champagne

Cabernet, Chardonnay, Merlot, Moscato, Pinot Grigio, Pinot Noir, Riesling & White Zinfandel

\$16.00 per bottle

House Champagne & Non-Alcoholic Champagne

\$20.00 per bottle

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

Mimosa Station

Includes Champagne, Orange Juice, Pineapple Juice & Assorted Fruits and Berries

\$25.00 per bottle of Champagne

Punch Bowls

Fruit Punch	Vodka Punch	Champagne Punch	Sangria Punch
\$30.00 per bowl	\$55.00 per bowl	\$55.00 per bowl	\$55.00 per bowl

Each bowl serves approximately 30 guests