

# Party Package 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. 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, credit card or money order. 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. 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 ages of 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 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.) are given **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.
- 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.

# Quinceañera, Cotillion & Birthday Packages

- Coffee, Iced Tea, Tea & Soft Drinks
  - Custom Cake & Ice Cream
  - Satin Chair Covers & Ties
- Sparkling Grape Juice for Toast

## Plated Meal Pricing

Adults: \$31.95  
Teens (13 to 20): \$28.95  
Children (12 & Under): \$16.95

### Starters:

Chicken Tortilla Soup  
Cream of Chicken & Rice Soup  
Cream of Mushroom Soup  
Cream of Potato Soup  
Fresh Fruit Compote

### Salad:

Caesar Salad  
Tossed Salad with Choice of Three Dressings

### Entrees:

Chicken Marsala  
Pretzel Crusted Chicken Dijon  
Stuffed Chicken Poblano  
Tequila Lime Chicken  
Roast Sirloin with Chipotle Demi Reduction  
or Mushroom Sauce  
Tilapia Piccata  
Tortilla Crusted Tilapia with Citrus Cream Sauce

### Vegetables:

Asparagus  
Broccoli with Mornay Sauce  
Green Beans & Carrots  
Snow Peas & Carrots  
Capri Blend: Carrots, Cauliflower, Green Beans & Red Peppers

### Potatoes:

Duchess Potato  
Garlic Mashed Potato  
Parmesan Mashed Potato  
Parsley Potato  
Twice Baked Potato  
Mexican Rice  
Rice Pilaf

**Children (12 & Under):** Chicken Fingers with French Fries

## Buffet Pricing

Adults: \$31.95  
Teens (13 to 20): \$28.95  
Children (5 to 12): \$16.95  
Children (4 & Under): Free

### South of the Border Buffet:

Chips with Homemade Red & Tomatillo Salsas  
Chicken Tortilla or Chicken Noodle Soup  
Tossed Salad with Choice of Three Dressings  
Macaroni, Peas & Ham Salad  
Cheese Enchiladas, Chicken Mole or Pork Carnitas  
Chicken & Steak Fajitas  
Mexican Rice & Refried Beans  
Flour & Corn Tortillas

### Taste of Italy Buffet:

Soup du Jour  
Choice of Caesar Salad or Tossed Salad  
Chicken Marsala, Chicken Parmigiana or Chicken Piccata  
Roast Sirloin with Mushroom Ragu or Mushroom Merlot  
Baked Mostaccioli, Orecchiette Pasta Alfredo  
Or Stuffed Shells  
Chef's Choice of Vegetables  
Garlic Bread & Dinner Rolls

### Southern Barbeque Buffet:

Homemade Twice Baked Potato Salad  
Cole Slaw  
Fried Chicken  
BBQ Beef Brisket  
Buttered Corn on the Cob  
Baked Bean  
Corn Bread & Dinner Rolls

## Bar Package

\$22.00 per Person (21 & Over)

Includes Four Hours House Brand Bar Featuring:  
Corona, Margaritas, Modelo & Other Cocktails

**Prices Excludes 9.25% Sales Tax & 18% Service Charge**