

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. 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 12 and under.
- 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.
- **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.) 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

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

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

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| 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

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| 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

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|--------------------|-----------------------|--|
| 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