

2022 Wedding Packages



Glendale Lakes Golf Club

1550 President St., Glendale Heights, IL 60139

630.260.0018

www.glendalelakes.com



2022 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 14 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. Friday & Saturday events begin at 5:00 pm and conclude by midnight. Sunday Evening events must conclude by 11pm
- 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 and 20% 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.

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.

2022 Wedding Packages

Platinum Package

Add \$10.00 to Gold Package

Champagne Toast for Bridal Table

Champagne Toast for all guests add \$2.00 per person

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 per chair

Gold Package

Gold Package Pricing Reflected in Menu Price

Champagne Toast for Bridal Table

Champagne Toast for all guests add \$2.00 per person

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

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
 - * Dinner Rolls & Butter
- * Coffee, Tea, Iced Tea & Soft Drinks

**Prices are per person and excludes the 9.25% sales tax
and 20% service charge included in pricing**

2022 Wedding Entrées

Poultry & Fish

Apricot Glazed Frenched Chicken Breast \$71.00 GF

Broiled frenched chicken breast glazed with apricot and bourbon preserves

Chicken Florentine \$71.00

Seared chicken breast served over sautéed spinach & champagne supreme sauce

Chicken Marsala \$71.00

Chicken breast served with mushrooms in a marsala wine sauce

Chicken Piccata \$71.00

Chicken breast served with a light lemon sauce and capers

Chicken Caprese \$72.00 GF

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

Pretzel Crusted Chicken Dijonnaise \$72.00

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

Broiled Tilapia or Herb Crusted Tilapia \$72.00

Filet served with a lemon herb sauce or beurre blanc sauce

Garlic Butter Baked Salmon \$72.00

Baked salmon with a garlic butter sauce

Combination Entrées

Choose any two entrees for **\$79.00**

(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. **\$23**

*Bread and butter included

Beef & Pork

Roast Sirloin of Beef \$74.00

Served with mushroom gravy, red wine sauce
or natural jus

Filet Mignon \$ Market Price GF

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

Beef Tenderloin \$ Market Price GF

Served with béarnaise sauce or a red wine
reduction sauce

Beef Wellington \$ Market Price

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

Roast Pork Tenderloin \$75.00 GF

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

Pasta & Vegetarian

Bow Tie Pasta Primavera \$71.00

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

Four Cheese Ravioli \$71.00

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

Grilled Portabella Mushroom \$72.00

Lightly marinated mushroom served with choice
of potato and vegetables

Stuffed Peppers \$72.00 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 and 20% Service Charge.

2022 Wedding Accompaniments

Starters

Cream of Broccoli Soup
Cream of Chicken Soup with Rice
Cream of Mushroom Soup
Creamy Tomato Basil Soup GF
Minestrone Soup
Fresh Fruit Compote GF
Cheese Tortellini with Alfredo Sauce

Vegetables

Blue Lake Green Beans with Bacon & Onion
Steamed Broccoli: Plain or Sauced
Roasted Brussel Sprouts with Bacon & Onions
California Blend: Broccoli, Carrots & Cauliflower
Asparagus with Lemon Zest
(Add \$1.00 per person)

Salads

(All dressing is served on the side)

Caesar Salad: Romaine Lettuce, Croutons
& Shaved Parmesan with Caesar Dressing

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

Caprese Salad: Sliced Tomato, Fresh Basil
& Fresh Mozzarella Cheese GF
(Add \$2.00 per person)

Glendale Lake Signature Salad: Mixed
Greens, Strawberries, Dried Cherries, Spiced
Almonds & Gorgonzola Cheese with
Raspberry Vinaigrette Dressing GF
(Add \$2.00 per person)

Potato

Cheddar & Chive Duchess Potato
Crispy Rosemary Potatoes
Garlic or Parmesan Mashed Potatoes
Parsley Potato
Rice Pilaf
Wild Rice
Couscous
Mushroom Risotto

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

2022 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
Spanakopita	\$55.00
Spinach & Artichoke Bites	\$55.00
Bacon Wrapped Water Chestnuts	\$60.00
Baked Brie & Pear 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
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

2022 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