

2022 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 \$100 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. Sunday evening events must conclude at 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 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 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 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.

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 Dinner Entrées

Poultry & Fish

Apricot Glazed Frenched Chicken Breast \$26.95 GF

Broiled frenched chicken breast glazed with apricot and bourbon preserves

Chicken Florentine \$26.95

Seared chicken breast served over sautéed spinach & champagne supreme sauce

Chicken Marsala \$26.95

Chicken breast served with mushrooms in a marsala wine sauce

Chicken Piccata \$26.95

Chicken breast served with a light lemon sauce and capers

Chicken Caprese \$27.95 GF

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

Pretzel Crusted Chicken Dijonnaise \$27.95

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

Broiled Tilapia or Herb Crusted Tilapia \$27.95

Filet served with a lemon herb sauce or beurre blanc sauce

Garlic Butter Baked Salmon \$27.95

Baked salmon with a garlic butter sauce

Children's Menu

For children ages 12 & younger:
chicken fingers, served with french fries,
starter & dessert. **\$18.95**

*Assorted Rolls and
butter included with all meals

Beef & Pork

Roast Sirloin of Beef \$31.95

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

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 \$26.95

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

Four Cheese Ravioli \$26.95

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

Grilled Portabella Mushroom \$26.95

Lightly marinated mushroom served with choice of potato and vegetables

Stuffed Peppers \$26.95 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 & 20% Service Charge.

2022 Dinner Accompaniments

Starters

Chicken Noodle Soup
Chicken Tortilla Soup GF
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

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

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

Vegetables

Blue Lake Green Beans with Bacon & Onion
Steamed Broccoli Plain or Sauced
Grilled Asparagus with Lemon Zest
Add \$1.00 per person
Roasted Brussel Sprouts with Bacon & Onions

California Blend:

Broccoli, Carrots & Cauliflower

Potato

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

Desserts

Ice Cream: A scoop of Vanilla, Chocolate, Cookies & Cream or Rainbow Sherbet

2022 Dinner Buffets

South of the Border

\$28.95 per guest

Tossed Salad with choice of three dressings

Homemade Chips & Salsa

Mexican Rice & Refried Beans

Cheese Enchiladas

Choice of one: Tequila Lime Chicken, Or Beef Barbacoa,

Steak or Chicken Fajitas
With Flour & Corn Tortillas

Churros

Southern Barbeque

\$28.95 per guest

Cole Slaw, Macaroni Salad & Twice Baked Potato Salad

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

Bourbon Baked Beans

Macaroni & Cheese

Corn Bread & Buttermilk Biscuits

Choice of: Bread Pudding or Peach Cobbler

Home-Style Buffet

\$30.95 per guest

Tossed Salad with Choice of three dressings

Choice of Two: Glazed Ham, Honey Glazed Turkey,
Herb Roasted Chicken, Beef Stroganoff or
Herb Crusted Tilapia

Choice of: Garlic Mashed Potatoes, Macaroni & Cheese,
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

\$28.95 per guest

Choice of: Caesar Salad or Tossed Salad

Choice of: Baked Mostaccioli, Stuffed Shells
or Tortellini Alfredo

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

Choice of: Italian Beef or Italian Sausage
with peppers

Seasonal Vegetables

French Bread, Dinner Rolls & Butter

Choice of: Cheesecake or Tiramisu

Glendale Lakes Buffet

\$30.95 per guest

Choice of: Tossed Salad or
Glendale Lakes Signature Salad

Rice Pilaf

Roasted Herb Potatoes

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 & 20% Service Charge

2022 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 & 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
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

2022 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

Minimum of 50 guests needed for a bar in the banquet room

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