

2023 Breakfast & Lunch & Dinner

Deposits

- To reserve a date, an initial non-refundable deposit of twenty percent (20%) of the tentative invoice amount is required. Deposits can be made after the initial booking. The remaining balance must then be paid in full four (4) 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. All applicable credit card fees apply. No personal checks are accepted.

Attendees

- We ask that you please confirm your final guest count one week (7 days) prior to your event.
- For any event, competent adult supervision or chaperones must be provided by the organization/group.

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 thirty (30) 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 Banquets Menu

- Only food prepared and provided by Glendale Lakes Banquets 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 to go from buffet.
- We request your menu selection forty-five (45) days prior to your event.
- When two or more entrées are served plated style, 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. Additional charges may apply.
- Children's meals are available for those ages ten (10) and under.
- All prices **EXCLUDE** Sales Tax and Gratuities.
- **Menu items may be subject to change if food options are not available from supplier.**

Alcohol Policy

- Glendale Lakes Banquet staff 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 Banquets has a NO SHOT policy that is always enforced; all drinks must be served with a mixer or on ice.
- Glendale Lakes Banquets reserves the right to substitute any liquor, beer or wine with comparable brands. Since it is difficult to anticipate what and how much your guests will consume, Glendale Lakes Banquet will provide an abundance of product to your event. At the close of the scheduled bar time, staff will no longer serve alcohol.
- 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.) will have **one hour** before the event to set up and **one hour after** the event ends. Any additional time will be billed at \$75.00/hr.
- 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 and Glendale Lakes Banquets is **not** responsible for any items left on premises, 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. Fonte and Edwards rooms must be completely cleared of all personal items at the conclusion of your event.

GLENDALE LAKES GOLF CLUB BANQUETS

1550 PRESIDENT ST., GLENDALE HEIGHTS, IL 60139, (630) 260-0018_{option2}

2023 Breakfast Buffets

Continental Breakfast

\$40.92 per person

Scones

Assorted Bagels with Cream Cheese

Assortment of Muffins

Chilled Orange Juice

Regular & Decaffeinated Coffee with cream & sugar

Plates, napkins, silverware & cups

Hot Breakfast

\$42.92 per person

Scrambled Eggs

Crisp Bacon and Sausage (3pcs pp)

Breakfast Potatoes

Chilled Orange Juice

Regular & Decaffeinated Coffee with cream & sugar

Plates, napkins, silverware & cups

Executive Breakfast

\$45.47 per person

French Toast with Butter & Syrup

Scrambled Eggs

Crisp Bacon and Sausage Patties

Breakfast Potatoes

Seasonal Fresh Fruit Tray

Assorted Bagels with Cream Cheese

Chilled Orange Juice

Regular & Decaffeinated Coffee with cream & sugar

Plates, napkins, silverware & cups

Breakfast a la carte Menu may change without notice.

Granola Bars

Orange or Banana

2% Milk (8oz)

Individual Fruit Yogurt

Yogurt Parfait yogurt with granola & fruit

Fresh Fruit Kabobs

Individual Cereal served with milk

Assortment of Bottled Juices

Croissant butter & jam

French Toast butter & syrup

Pancakes butter & syrup

Breakfast Casserole (minimum 12 people)

choose one: ham, sausage, veggie, or cheese

Made to Order Omelettes includes cheddar & feta cheese, ham, mushroom, green pepper, tomato, spinach, onion, jalapeno peppers.

ON -SITE CHEF ADDITIONAL CHARGE@ \$35 PER HOUR PER CHEF

Prices are Per Person based on 100 guests and INCLUDES; Staff, Plates, Napkins, Silverware, Table Linens, Water Goblets, Coffee, Tea, and Sodas
Prices EXCLUDE Sales Tax and Gratuities

2023 Lunch & Dinner Entrées Served Buffet Style
Prices Start at \$47.22 per person to \$49.22 per person

Poultry & Fish

Baked Chicken

Juicy pieces of chicken on the bone breaded & baked

Fried Chicken

Chicken on the bone simply seasoned, fried w/a thin, crisp coating & tender, juicy meat

BBQ Chicken Breast

Boneless chicken breast with BBQ sauce

Chicken Lemon

Chicken breasts, lightly floured served in a White Wine Herb Lemon Sauce.

Chicken Parmesan

Lightly herb and parmesan breaded chicken breasts in marinara sauce, baked and topped with mozzarella cheese.

Broiled Tilapia or Herb Crusted Tilapia

Tilapia filet served with a lemon herb sauce or beurre blanc sauce

Garlic Butter Baked Salmon

Baked salmon with a garlic butter sauce

Salmon Florentine add \$4.00pp

Fresh Salmon stuffed with sautéed spinach & topped with lobster cream sauce.

Salads

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

House Salad: A fresh mix of iceberg & romaine lettuce, mixed with red cabbage & carrots. Topped with olives, red onions, cucumbers & tomatoes.

Mixed Green Salad: Mixed green salad with apple slices and walnuts. Raspberry vinaigrette dressing.

Spinach Salad: Spinach leaves with sliced eggs, red onions and crumbled bacon. Bacon dressing.

Children's Menu

For children ages 10 & younger:

Chicken Tenders with French fries, Macaroni with Cheese, Pasta with Marinara Sauce.

Beef & Pork

Italian Beef Sandwich

Sliced beef & sweet peppers in au jus w/rolls & hot peppers on the side.

Sausage, Peppers & Potatoes

Fresh green peppers, oven roasted potatoes, & sausage sauteed with Italian herbs & seasonings.

Pulled Pork Sandwich

Slow-smoked shredded pork topped w/BBQ sauce. Served w/bun.

Roast Pork Loin

Boneless porkloin seasoned & oven roasted. Sliced and topped with Chef Raul's homemade brown gravy.

Oven Roasted Turkey

Turkey breast oven roasted to perfection w/a natural gravy.

Pasta

Baked Mostaccioli

Pasta baked with marinara and mozzarella cheese.

Cheese Ravioli

Ravioli stuffed with ricotta cheese and seasonings. Served with your choice of sauce: marinara, meat, vodka cream, alfredo or pesto cream sauce.

Lasagna

Meat, Cheese, OR Vegetable.

Pasta alternative:

Eggplant Siciliano

Layers of lightly breaded eggplant, fresh herbs , ricotta cheese & olives. Topped w/ mozzarella , baked in tomato basil sauce. Parmesan cheese on the side.

Vegetarian, Gluten Free

Customized menu options

available upon request

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2023 Accompaniments

A la carte/sides

Pasta Salad Rotini

Rotini noodle w/ Broccoli, green & red peppers, cauliflower & red onions tossed in creamy Italian.

American Potato Salad

Just a good old fashioned, down home potato salad recipe that brings back memories of picnics in the park & family gatherings. Diced potatoes, eggs, red onions & celery mixed together w/ mayonnaise.

Fruit Salad

Mixture of pineapple, grapes, honeydew, cantaloupe & watermelon.

Creamy Coleslaw

Homemade recipe of mayonnaise & seasonings w/ cabbage.

Salads

Caesar Salad

Romaine Lettuce, Croutons & Shaved Parmesan with Caesar Dressing.

House Salad

A fresh mix of iceberg & romaine lettuce mixed with red cabbage & carrots. Topped with olives, red onions, cucumbers & tomatoes. Selection of salad dressings.

Mixed Green Salad

Mixed green salad with apple slices and walnuts. Raspberry vinaigrette dressing.

Spinach Salad

Spinach leaves with sliced eggs, red onions and crumbled bacon. Bacon dressing.

Cucumber Vinaigrette Salad

Cucumbers sliced thin with red onions, fresh basil, tomatoes, seasoned, & tossed with a fresh vinaigrette dressing.

Vegetables

Vegetable Medley

Carrots, red and green peppers, yellow and green squash, cauliflower and broccoli, steamed and tossed in lemon herb seasoning.

Grilled Vegetables

Red and green peppers, yellow and green squash, red onion and portabella mushrooms marinated with balsamic vinegar and grilled.

Broccoli

Steamed and sprinkled with lemon pepper.

Grilled Asparagus add \$1.50pp

Grilled asparagus drizzled with olive oil, salt, pepper, & lemon.

Rice, Potatoes, Pasta

Rice Pilaf

Traditional long grain rice cooked in chicken stock with olive oil, onions and garlic.

Spanish Rice

White long grain rice blended in peas, tomatoes, garlic, onions and cilantro.

Mashed Potatoes /Garlic Mashed Potatoes

Super creamy potatoes with gravy on top **OR**
Super creamy potatoes with just enough garlic.

Oven Roasted Potatoes

Special Herb Rub makes these potatoes a hit. Baked and generously sprinkled with freshly grated parmesan cheese.

Au Gratin Potatoes

Classic and comforting layers of cheese, potatoes and onion.

Macaroni & Cheese

A creamy mixture of American & Cheddar cheese, tossed w/rotini pasta & sprinkled w/parmesan cheese.

Salad dressings: Caesar, Italian, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Poppy Seed

2023 Buffets

Mixed Grill \$46.22

Italian Sausage
Grilled Beer Brats with onions
Grilled Chicken breast
Buns & Condiments
Your choice of 2 side dishes

Cheeseburger in Paradise \$42.97

All beef burgers
Cheeseburgers
Veggie burgers
Buns & condiments
Your choice of 2 side dishes

Hot Dog Express \$40.47

Hot dogs
Buns & Condiments
Your choice of 2 side dishes

All American Picnic \$46.72

Hamburgers
Cheeseburgers
Veggie Burgers
Grilled Chicken breast
Hot dogs
Buns & Condiments
Your choice of 2 side dishes.

A la carte sides

Pasta Salad Rotini

Rotini noodles w/Broccoli, Green & Red Peppers, Cauliflower and Red Onions Tossed in a creamy Italian Dressing

American Potato Salad

Just a good old fashioned, down home potato salad recipe that brings back memories of picnics in the park and family gatherings. Diced potatoes, eggs, red onions and celery mixed together with mayonnaise

Fruit Salad

Mixture of pineapple, grapes, honeydew, cantaloupe and watermelon

Cucumber Vinaigrette Salad

Cucumbers sliced thin with red onions, fresh basil, tomatoes, seasoned to perfection and tossed with a fresh vinaigrette dressing

Grilled Vegetables

Red and green peppers, yellow and green squash, red onion and portabella mushrooms marinated with balsamic vinegar and grilled

Garlic Mashed Potatoes

just enough garlic, one of our customer's favorite!

Assorted Bag Chips

A la carte from the grill

All Beef Hamburger/Cheeseburger

ketchup, mustard, lettuce, tomato, pickle slices, onion and gourmet bun

Grilled Chicken Breast Sandwich

lettuce and tomato on gourmet bun, mayo on the side

Hot Dog

ketchup, mustard, relish, diced onions and sport peppers on a hot dog bun

Italian Sausage Sandwich

sweet peppers on a soft Italian roll, hot peppers on side

Beer Brat

sautéed onions and mustard on a soft Italian roll

Polish Sausage

On a soft roll with sauerkraut and mustard

Pulled BBQ Pork Sandwich

Slow-smoked shredded pork topped with BBQ sauce on a gourmet bun

Prices are Per Person based on 100 guests and INCLUDES; Staff, Plates, Napkins, Silverware, Table Linens, Water Goblets, Coffee, Tea, and Sodas
Prices EXCLUDE Sales Tax and Gratuities

2023 Appetizers & Stations Packages

Choose 3 Appetizers \$44.92pp, Choose 5 Appetizers \$46.47pp, Choose 8 Appetizers \$50.22pp

Hot Appetizers

Hot Wings/Boneless Wings
Chicken or Cheese Quesadillas with Salsa
Cocktail Frank Puffs
Egg Rolls with Sweet & Sour Sauce
Swedish or Honey BBQ Meatballs
Mini Quiche
Stuffed Mushrooms with Italian sausage OR Cheese
Chicken Potsticker
Spinach Potato Puffs
Chicken Sate Skewered
Artichoke Hearts
Vegetable Eggrolls
Bacon Wrapped Dates
Chicken OR Beef Kabobs
Spinach Artichoke Dip

Cold Appetizers

Antipasto Tray
Bruschetta
Caprese Kabobs
Fresh Mozzarella Pinwheels
Fresh Fruit Kabobs
Cheese Tray with Crackers
Fresh Vegetable Tray
Petite Sandwich Tray
Beef Tenderloin Sandwich

Salad Station/Carving Station/Pasta Station

Salad Station \$41.92pp, Oven Roasted Turkey OR

Roast Beef Carving Stations \$42.47pp, Pasta Station \$44.92pp

***ON -SITE CHEF ADDITIONAL CHARGE @\$35 PER HOUR PER CHEF

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Water Goblets, Coffee, Tea, and Sodas
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2023 Beverage & Alcohol Selections

Bar Packages

Bar packages are 4 hours. All Disposable glassware, Beverage napkins, Stirrers, Ice, Bar fruits, Mixers and Supplies are included.

Menu may change without notice.

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

Prices are per person and EXCLUDE Sales Tax and Gratuities

Open Bar

Tito's Vodka, Tanqueray Gin, Glenlivet Scotch, Crown Royal Whisky, Jack Daniel's Whiskey, Bacardi Rum, Cuervo Gold Tequila, Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Merlot, Pinot Noir, Assorted Domestic and Imported Beers, Assorted Sodas and Water.

\$20.95 for 4 hours per person.

Each additional hour \$5.25 per person

Minimum charge \$400.00 excluding labor Uniformed Bartender \$35.00/hour***

Beer, Wine, & Soda Bar

Assorted Domestic & Imported Beers

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Merlot, Pinot Noir

Assorted Sodas, Water

\$15.95 for 4 hours per person

Each additional hour \$3.50 per person

Minimum charge \$300.00 excluding laborUniformed Bartender \$35.00/hour***

Mimosa Bar

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

\$15.00 for 4 hours per person

Beverage Bar Non-Alcoholic

Assorted sodas, bottled water, apple juice, fruit punch, cranberry juice, lemonade, 4-hour package. ***\$10.95 for 4 hours per person***

Each additional hour \$2.25 per person

All Belgio's Catering Bartenders and Service Staff abide by the rules and regulations set by the Illinois Liquor Control Commission. No guests under the age of 21 will be served alcoholic beverages. Bartenders will ask for identification for guests that appear to be under the age of 21.