

2023 Wedding Booking



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 at 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 are **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 Wedding Packages

Platinum Package

**Pricing for Buffet Style Serving ranges from \$103.00-\$123.00pp
depending on menu items selected. Plated meals start at \$108.00pp.**

Champagne Toast for Bridal Table

Champagne Toast for all guests add \$4.00 per person

5 (Five Hours) of Open Bar

Wine during Dinner

Three Appetizers Served Butler Style/Passed during Cocktail Hour

Choice of Salad, Entrée, Side Dish

Rolls and Butter

White or Ivory Table Linens

Choice of Solid Color Napkin

Satin Chair Covers with Ties

Plates, Silverware, Water and Wine Glass

Votive Candles and Mirrors for Tables

Gold Package

**Pricing for Buffet Style Serving ranges from \$79.00-\$99.00pp
depending on menu items selected. Plated meals start at \$88.00pp.**

Champagne Toast for Bridal Table

Champagne Toast for all guests add \$4.00 per person

4 (Four) Hours of Open Bar

Wine during Dinner

Choice of Salad, Entrée, Side Dish

Rolls and Butter

White or Ivory Table Linens

Choice of Solid Color Napkin

Plates, Silverware, Water and Wine Glass

Votive Candles and Mirrors for Tables

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

\$10.00 per chivari Chair

Details

All Packages Include:

- * Covered Tables
- * Choice of Ivory or White Tablecloths
- * A Selection of Colored Napkin Choices
 - * Mirrors
 - * Votive Candles

All Entrées Include:

- * Salad, Choice of Entrée, Vegetable, Starch
 - * Dinner Rolls & Butter
- * Coffee, Hot Tea, Iced Tea & Soft Drinks

Prices are Per Person and EXCLUDES Sales Tax and Gratuities

2023 Wedding Entrées

Poultry & Fish

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 & topped with mozzarella cheese.

Chicken Marsala

Boneless breast of chicken lightly floured & sautéed with mushrooms, garlic and Marsala wine sauce.

Chicken Piccata

Chicken breast served with a light lemon sauce with capers

Broiled Tilapia or Herb Crusted Tilapia

Tilapia filet served with a lemon herb sauce or beurre blanc

Garlic Butter Baked Salmon

Baked salmon with a garlic butter sauce

Salmon Florentine

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

Vegetarian

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, vodka cream, alfredo or pesto cream sauce.

Lasagna

Cheese or Vegetable

Eggplant Siciliano

Layers of lightly breaded eggplant, fresh herbs, ricotta cheese & olives. Topped with mozzarella, baked in

tomato basil sauce. Parmesan cheese on the side.

Beef, Pork, Turkey

Medallion Beef Tenderloin

Beef Tenderloin with mushroom & onion demi glace.

Filet Mignon \$ Market Price GF

6oz or 8 oz. filet served

Prime Rib \$ Market Price

Roast Prime Rib with au jus on a Carving Station. Creamy horseradish on the side.

Chef is an additional charge.

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 with a natural gravy.

Sweets Table

Chocolate Covered Strawberries
Cannolis
Chocolate Lovers Bistro Brownies
Mini Vanilla Cream Puffs
Mini Chocolate Iced Éclairs
Mini Cheesecake bites
Blondie Bars
Lemon Bars
Tiramisu
Cookies and Dessert Bars

Children's Menu

For children ages 10 & younger:

Menu Available upon request

Prices are Per Person and EXCLUDES Sales Tax and Gratuities

2023 Wedding Accompaniments

Vegetables

Creamy Spinach

Honey Glazed Carrots

Steamed baby carrots drizzled with honey.

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

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

Green Beans with Almonds

French cut green beans steamed, then seasoned and topped with sliced almonds.

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.

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

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 cheeses Tossed with rotini pasta and sprinkled with parmesan cheese.

Soups

Soups available at an additional cost

Cream of Broccoli

Cream of Chicken with Rice

Cream of Mushroom

Creamy Tomato Basil GF

Minestrone

2023 Wedding Hors d'oeuvres

Hors d'oeuvres - HOT

Honey BBQ Meatballs A mixture of beef and pork in a honey BBQ sauce.

Swedish Meatballs A mixture of beef and pork smothered in rich creamy gravy.

Vegetable Egg Rolls Fried egg roll wrapper with a variety of chopped vegetables including cabbage, celery and carrots served with sweet and sour sauce.

Stuffed Mushrooms Mushroom caps stuffed with Italian sausage baked in our scrumptious vodka cream sauce OR Mushroom caps stuffed with boursin, mozzarella and parmesan cheese baked in our scrumptious marinara sauce.

Mini Quiche Assortment of Lorraine, Spinach, Garden Vegetable and Monterey Jack savory quiches.

Chicken Sate Seasoned chicken skewered and grilled to perfection brushed with a sweet chili sauce.

Beef Wellington Puffs Cubed Tenderloin, Chopped Mushrooms, Onions, & Parmesan Cheese wrapped in Puff Pastry baked until golden brown.

Spinach Potato Puffs Oven roasted potatoes mashed with chopped spinach, parmesan cheese baked in a Puff Pastry.

Spinach & Artichoke Dip Spinach, artichoke hearts, sautéed onions blended with Alfredo sauce and Parmesan cheese. Served with homemade tortilla chips.

Cocktail Frank Puffs All Beef Vienna Cocktail Frank Blanketed In a Buttery Soft Flaky Puff Pastry.

Hors d'oeuvres - COLD

Bruschetta Fresh chopped tomatoes, garlic and basil. Served with olive-oil brushed slices of toasted baguette.

Fresh Vegetable Tray Lovely Display of raw Fresh Broccoli, Cucumbers, Cauliflower, Celery, Green Peppers, Red Peppers, Grape tomatoes and Carrots. Creamy buttermilk ranch dressing on the side.

Fresh Mozzarella Pinwheels Delicious blend of fresh mozzarella, sundried tomatoes and homemade pesto rolled into a bite size appetizer.

Cheese Tray Cheddar, Provolone, American, Port wine, Yorkshire Wensleydale Cranberry and Boursin cheeses garnished with grapes, served with assorted crackers.

Antipasto Tray An assortment of rolled pepperoni, capicola, genoa salami, mozzarella & provolone cheeses accompanied by vine ripened tomatoes, roasted red peppers, pepperoncini, dill pickle spears and black olives.

Fresh Fruit Kabobs Seasonal fruit skewered and served in a pineapple.

Carving Station/Pasta Station

Honey Glazed Ham-Additional \$8.00 per guest***

Oven Roasted Turkey roasted, cooked to perfection and served with pan gravy. **Additional \$9.00 per guest*****

Pork Loin Boneless and seasoned pork tenderloin pan seared then oven roasted, sliced and topped with Chef Raul's homemade gravy. **Additional \$10.25 per guest*****

Beef Tenderloin-Additional \$ Market Price***

Roast Beef Oven roasted, cooked to perfection and served with pan gravy. **Additional \$9.00 per guest*****

Prime Rib Seasoned Prime Rib served with a creamy horseradish sauce. **Additional \$ Market Price*****

Pasta Station Made to order pasta sautéed in front of your guests. Penne pasta—Choose Marinara, Alfredo or Vodka Cream Sauce accompanied by grilled chicken, shrimp, Italian sausage and served with a bountiful assortment of tomatoes, onions, peppers, zucchini, squash, mushrooms, garlic and peas. **Additional \$11.50 per guest*****

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

2023 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 & Water.

\$20.95 for 4 hours per person.

Each additional hour \$5.25 per person

Minimum charge \$400.00 excluding labor***

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 labor***

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

******Uniformed Bartender \$35.00 per hour***

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.