

2025 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 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. 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. The final count is not subject to change.
- 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 forty-five (45) 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 ten (10) and under.
- All prices **EXCLUDE** Sales Tax and gratuities.
- 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, 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.

2025 Wedding Packages

Platinum Package

Add \$24.00 to Gold Package

Champagne Toast for Bridal Table

Champagne Toast for all guests add \$4.00 per person

Five Hours of Premium Open Bar

Unlimited Wine during Dinner

Three Appetizers Served Butler Style/Passed during Cocktail
Hour

Choice of Entrée

Choice of Wedding Cake

Floor Length Table Linens

Gold Package

Gold Package Pricing Reflected in Menu Price

Champagne Toast for Bridal Table

Champagne Toast for all guests add \$4.00 per person

Four Hours of Premium Open Bar

Unlimited Wine during Dinner

Choice of Entrée

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:

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

Prices are Per Person and EXCLUDES Sales Tax and Gratuities

2025 Wedding Entrées

Poultry & Fish

Chicken Lemon \$81.00

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

Chicken Parmesan \$81.00

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

Chicken Marsala \$81.00

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

Chicken Piccata \$81.00

Chicken breast served with a light lemon sauce with capers

Broiled Tilapia or Herb Crusted Tilapia \$82.00

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

Garlic Butter Baked Salmon \$82.00

Baked salmon with a garlic butter sauce

Salmon Florentine \$82.00

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

Vegetarian, Gluten Free

Customized menu options

available upon

request

Children's Menu

For children ages 12 & younger:

Menu Available upon request

Beef, Pork, Turkey

Medallion Beef Tenderloin \$84.00

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 \$85.00

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

Oven Roasted Turkey \$85.00

Turkey breast oven roasted to perfection with a natural gravy.

Pasta & Vegetarian

Bow Tie Pasta Primavera \$81.00

Served with creamy sun-dried tomato sauce or garlic aioli(choice of potato not included)

Four Cheese Ravioli \$81.00

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

Grilled Portabella Mushroom \$82.00

Lightly marinated Mushroom served with choice of potato and vegetable

Prices are Per Person and EXCLUDES Sales Tax and Gratuities

2025 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.

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 and Cheddar cheeses Tossed with rotini pasta and sprinkled with parmesan cheese.

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

Soups

Soups available at an additional cost

Cream of Broccoli

Cream of Chicken with Rice

Cream of Mushroom

Creamy Tomato Basil GF

Minestrone

2025 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

Spinach & Artichoke Dip

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

Oven Roasted Turkey

Additional \$9.00 per guest

Honey Glazed Ham

Additional \$8.00 per guest

Pork Loin \$10.25