

# 2026 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 from a 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 **INCLUDE** the 20% Service Charge & **EXCLUDE** the 9.25% sales tax
- **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.

# 2026 Dinner Entrées

## Poultry & Fish

### **Apricot Glazed Chicken Breast \$32.95 GF**

Broiled chicken breast glazed with apricot and bourbon preserves

### **Chicken Florentine \$32.95**

Seared chicken breast served over sautéed spinach & champagne supreme sauce

### **Chicken Marsala \$32.95**

Chicken breast served with mushrooms in a marsala wine sauce

### **Chicken Piccata \$32.95**

Chicken breast served with a light lemon sauce and capers

### **Chicken Caprese \$33.95 GF**

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

### **Chicken Dijonnaise \$33.95**

Chicken breast topped with a dijon cream sauce

### **Broiled Tilapia or Herb Crusted Tilapia \$33.95**

Filet served with a lemon herb sauce or beurre blanc sauce

### **Garlic Butter Baked Salmon \$33.95**

Baked salmon with a garlic butter sauce

## Children's Menu

For children ages 12 & younger:  
chicken fingers, served with french fries,  
starter & dessert. **\$22.95**

\*Assorted Rolls and  
butter included with all meals

## Beef & Pork

### **Roast Sirloin of Beef \$38.95**

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 \$38.95 GF**

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

## Pasta & Vegetarian

### **Bow Tie Pasta Primavera \$32.95**

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

### **Four Cheese Ravioli \$32.95**

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

### **Grilled Portabella Mushroom \$32.95**

Lightly marinated mushroom served with choice of potato and vegetables

### **Stuffed Peppers \$32.95 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 INCLUDES the 20% Service Charge & EXCLUDES 9.25% Sales Tax**

# 2026 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

## Vegetables

Blue Lake Green Beans with Bacon & Onion  
Steamed Broccoli Plain or Sauced  
Grilled Asparagus with Lemon Zest  
Add \$2.00 per person  
Roasted Brussel Sprouts with Bacon & Onions  
**California Blend:**  
Broccoli, Carrots & Cauliflower

## 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 \$3.00 per person

**Glendale Lake Signature Salad:** Mixed Greens, Strawberries, Dried Cherries, Spiced Almonds & Gorgonzola Cheese with Raspberry Vinaigrette Dressing GF  
Add \$3.00 per person

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

## 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

# 2026 Dinner Buffets

## South of the Border

*\$36.95 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

*\$36.95 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

*\$38.95 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 Niblets or Green Beans

Dinner Rolls & Butter

*Choice of:* Apple Crisp or Warm Bread Pudding

## Under the Tuscan Sun

*\$36.95 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

*\$38.95 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 50 Guests.

Children ages 5-12 are 1/2 Price. Children ages 4 and under are free.

**Prices are Per Person and INCLUDES 20% Service Charge & EXCLUDES 9.25% Sales Tax**

# 2026 Dinner Hors d'oeuvres

## Hors d'oeuvres - Hot

Italian, BBQ or Swedish Meatballs	\$50.00
Italian Sausage Bites	\$50.00
Egg Rolls with Sweet & Sour Sauce	\$60.00
Broccoli & Cheddar Bites	\$60.00
Mozzarella Sticks with Mariana Sauce	\$60.00
Boneless Buffalo Wings	\$60.00
Fried Mac & Cheese Bites	\$65.00
Spanakopita	\$60.00
Spinach & Artichoke Bites	\$60.00
Bacon Wrapped Water Chestnuts	\$70.00
Smoked Chicken or Cheese Quesadillas with Salsa	\$75.00
Baked Brie & Pear in Phyllo with Almonds	\$85.00
Crab Rangoon	\$85.00

## Hors d'oeuvres - Cold

Pita Chips with Spinach & Artichoke Dip	\$50.00
Bruschetta	\$60.00
Cucumber Cup Stuffed with Boursin Cheese	\$60.00
Caprese Kabobs	\$60.00
Goat Cheese & Balsamic Pear Crostini	\$70.00
Antipasto Kabobs	\$85.00
Fresh Fruit Kabobs	\$80.00

***All Hors d'oeuvres are priced per 50 pieces***

# 2026 Beverage & Alcohol Selections

## Bar Package

	<b>Domestic Beer, Wine &amp; Soft Drinks</b>	<b>House Brands</b>	<b>Premium Brands</b>
<b>Two Hours</b>	\$16.00	\$22.00	\$29.00
<b>Three Hours</b>	\$18.00	\$25.00	\$32.00
<b>Four Hours</b>	\$20.00	\$28.00	\$35.00

Prices charged to everyone 21 & over and exclude 9.25% sales tax & 20% 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

**\$17.00 per bottle**

House Champagne & Non-Alcoholic Champagne

**\$21.00 per bottle**

\*\$11.00 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

**\$10.00 per bottle of Champagne**

## Punch Bowls

Fruit Punch \$5.25 per guest	Vodka Punch \$7.75 per guest	Champagne Punch \$7.75 per guest	Sangria Punch \$7.75 per guest
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