

Booking & Reservation



Deposits

- To reserve a date, an initial non-refundable deposit of fifteen percent (15%) of the invoice amount is required, with a \$150 minimum up to a \$1500 maximum. A fifty percent (50%) deposit of the projected bill is due 30 days prior to the event. The remaining balance must then be paid 72 hours prior to the event. The payment can be cash, cashier's check, money order or credit card.
- Prices are subject to change if booked more than 6 months in advance.

Attendees

- We ask that you give an estimated guest count 10 days prior to your event and confirm your final count 72 hours prior to the event. The final count is not subject to change. You will be charged for the final amount 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 \$75 per hour per person hired. Security requirements determined by management will be based upon predicted size of event.

Event Times

- Daytime events must conclude by 4:00 PM. Evening events begin at 6:00 PM and conclude by Midnight.
- Bars are to close and entertainment should stop 15 minutes prior to the end of the event.
- Your room will be available 1 hour before your event for any additional decoration or outside vendor setup. There will be no food or beverage service provided during this time. Servers will be of service ONLY after their set up duties are completed.

Glendale Lakes Menu

- Only food provided and prepared by Glendale Lakes is allowed at functions.
- We request your menu selection 30 days prior to your event.
- When two or more entrees are served, the host is required to provide a place card for each guest to display in front of each place setting. The place cards should clearly display the guests' 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 entree selection.
- Children's meals are available for those under the age of 12.
- 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.

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 proof of age. Management reserves the right to refuse liquor service to any guest.
- Glendale Lakes has a "NO SHOT" policy that is always enforced.

Outside Businesses

- Any outside businesses hired (DJ, Band, etc.) must contact Glendale Lakes Golf Club before the function to finalize set-up.
- We reserve the right to ask your entertainment to lower its 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 previous 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.

Please Keep in Touch

- Your event is a special one, and we do all we can to see that the individuality of each party is stressed. Please keep in touch with the Glendale Lakes Golf Club representative about your plans so that all information can be kept up to date.

Breakfast



Early Risers Breakfast

\$ 13.95 per guest

Selection of Chilled Fresh Fruit Juices
Seasonal Fresh Fruits
Assortment of Breakfast Breads, Danish or Muffins
Scrambled Eggs
French Toast OR Belgium Waffles with Butter & Syrup
Crisp Bacon and Sausage Links
Breakfast Potato O'Brien

Premiere Breakfast Buffet

\$ 21.95 per guest

Selection of Chilled Fresh Fruit Juices
Seasonal Fresh Fruits
Assortment of Breakfast Breads, Danish or Muffins
Scrambled Eggs
Crisp Bacon & Sausage Links
Chorizo Hash
Breakfast Potatoes
Assorted Sliced Quiches including Roasted Red Pepper & Goat Cheese, Ham & Swiss, Lorraine
Waffle Station Including Regular & Red Velvet Waffle Batter With Bananas, Blueberries, Strawberries, Shredded Coconut, Chocolate Chips, Whipped Cream, Caramel Sauce, Maple Syrup, & Butter
Add An Omelet Station for \$1.50 Per Person
Add A Carving Station with Two Proteins for \$3.50 Per Person

The Eye Opener and Early Risers Breakfast are available until 10:00 am

The Eye Opener

\$ 7.50 per guest

Fresh Fruit Tray
Selection of Chilled Fresh Fruit Juices
Assortment of Breakfast Breads, Danish or Muffins
Freshly Brewed Coffee & Tea
Add Assorted Bagels with Cream Cheese
OR Assorted Yogurts
for an additional \$.50 per person

The Grand Brunch Buffet

\$ 23.95 per guest

Selection of Chilled Fresh Fruit Juices
Seasonal Fresh Fruits OR Choice of Salad
Assortment of Breakfast Breads, Danish or Muffins
Scrambled Eggs
Crisp Bacon & Sausage Links
Choice of Chorizo Hash, Hash brown Cheddar Casserole, Upside Down Baked Apple Pancakes, Cheese Blintzes with Choice of Sauce, French Toast, Quiche Lorraine, Roasted Red Pepper and Goat Cheese Quiche, or South Western Quiche OR Caramelized Onion and Gouda Frittata
Choice of Chicken Florentine, Chicken Marsala, Chicken Basil Cream, Chicken Piccata, Chicken Supreme,
Pretzel Crusted Chicken Dijon, Cranberry and Apple Stuffed Chicken with Sage Cream Sauce, Tilapia with Lemon Herb Sauce, Tilapia Piccata, Tortilla Crusted Tilapia with Honey Lime Sauce, Roasted Sirloin with Mushroom Merlot Reduction or Natural Pan Jus
Choice of Baked Ziti, Stuffed Shells, Cheese Manicotti, Tortellini Alfredo, Roasted Red Potatoes, Rice Pilaf, Potatoes Au Gratin, Roasted Fingerling Potatoes, OR Garlic Mashed Potatoes
Seasonal Fresh Vegetables
Dinner Rolls & Butter
Selection of Petite Desserts

Luncheon



Poultry & Fish

Roasted half Cornish Game Hen

One-half roasted hen with special seasonings \$ 16.95

Roasted Chicken

One-half roasted chicken with special seasonings \$ 17.95

Garlic Focaccia Chicken

Crusted with focaccia bread crumbs & roasted garlic served with a vodka cream sauce \$ 16.95

Chicken Rouladen

Stuffed with goat cheese and roasted red & green peppers with a Zinfandel cream sauce \$ 16.95

Stuffed Chicken Marsala

Chicken breast stuffed with portabella mushrooms, onions and fontina cheese with marsala wine sauce \$ 18.95

Chicken Marsala

Served with mushrooms in a Marsala wine sauce \$ 16.95

Chicken Piccata

With a light lemon sauce & capers \$ 16.95

Chicken Florentine

Seared chicken breast served under sautéed spinach and champagne supreme sauce \$ 16.95

Pretzel Crusted Chicken Dijonnaise

Crusted with pretzel crumbles & topped with a Dijon cream sauce \$ 16.95

Broiled Tilapia or Herb Crusted Tilapia

With a lemon herb sauce or beurre blanc sauce \$ 16.95

Citrus Grilled Salmon

Glazed with a tropical citrus and rum sauce \$ 18.95

Pesto Glazed Halibut

Broiled halibut glazed with pesto sauce \$ 18.95

Family Style

Roast Sirloin of Beef and Fried Chicken, Roasted Chicken or Boneless Breast of Chicken w/Choice of Sauce served with Mashed Potatoes with Gravy and Mostaccioli with Marinara Sauce accompanied by Green Beans or Vegetable Blend \$18.95

Children's Menu

For children ages 12 & younger: Choice of chicken fingers, corn dog, hamburger, cheeseburger or macaroni & cheese served with French fries, starter & dessert. \$10.95

Beef & Pork

Roast Sirloin of Beef

Served with mushroom gravy, Madeira red wine sauce, or Natural jus \$ 18.95

Filet Mignon

6 oz. filet served with a rosette of boursin cheese or cabernet butter \$ 21.95

Beef Wellington

Filet with mushroom duxelle atop a demi glace sauce \$ 22.95

Roast Pork Tenderloin

Roast pork with a choice of Blackberry Dijon sauce, apple cranberry, or marsala wine sauce \$ 17.95

Pasta & Vegetarian

Bow Tie Pasta Primavera

In a creamy sun-dried tomato sauce or garlic aioli (Choice of potato not included) \$ 16.95

Four Cheese Ravioli or Portabella mushroom Ravioli

Ravioli stuffed a four cheese blend with marinara sauce (Choice of Potato not included) \$ 16.95

Vegetable Stir Fry

Sautéed Asian vegetables in an Asian orange sauce (Choice of potato not included) \$ 16.95

Grilled Portobello Mushroom

Lightly marinated mushroom served with choice of potato and vegetable \$ 16.95

Eggplant Parmesan

Served with Pasta and vegetable of the day \$ 16.95

Lighter Fare

(Choice of potato not included)

Chicken Caesar Salad: Chicken & romaine lettuce in Caesar dressing & topped with Parmesan & croutons \$14.95

Croissant Sandwiches: Choice of 3 mini croissant sandwiches ham & American, beef & cheddar, turkey & Swiss, chicken salad, tuna salad, egg salad, shrimp salad. Served family style with pasta salad, Cole slaw, or potato salad \$14.95

Chopped Salad: Roasted Chicken, avocado, tomatoes, bacon, blue cheese, scallions, corn, tortilla strips, tossed with citrus lime vinaigrette \$14.95

*** We will gladly substitute Halal Meat for any menu items ***

Lunch Accompaniments



*Lunches Includes Choice of Starter or Salad, Potato & Vegetable, Rolls & Butter and Choice of Dessert
Coffee, Tea, Milk, Iced Tea & Soft Drinks*

Prices are Per Person and Exclude Sales Tax and Service Charge

Starters

Cream of Asparagus Soup
Cream of Broccoli Soup
Cream of Chicken Soup with Rice
Cream of Mushroom Soup
Grilled watermelon with feta, mint, and balsamic glaze
Creamy Tomato Basil Soup
Loaded Baked Potato Soup
Lobster Bisque
Minestrone Soup
Cream of Chicken with Gnocchi soup
Lobster Ravioli with Saffron Cream Sauce
Fresh Fruit Compote
Cheese Tortellini with Alfredo Sauce
Asparagus Wrapped in Prosciutto (ADD \$1.00)
Gazpacho

Salads

Caesar Salad:
Spinach Salad: With Poppy seed Dressing
Caprese Salad: Sliced Tomato, Fresh Basil & Fresh Mozzarella Cheese (ADD \$1.00)
Tossed Salad: Mixed Greens with Choice of Three Dressings
Winter Salad: Mixed greens, strawberries, dried cherries, spiced almonds, gorgonzola cheese with raspberry vinaigrette dressing
Summer Salad: Mixed greens, grilled watermelon, feta cheese with pomegranate vinaigrette
Greek Salad: Mixed Greens, olives, feta cheese, red onion, tomato, & cucumber with Greek vinaigrette dressing
Glendale Lakes Signature Salad:
Romaine and radicchio Lettuce with Shredded Carrots, jicama, and hearts of palm

Salad Dressings: Ranch - French - Italian - Caesar - Thousand Island - Blue Cheese - Poppy seed - Honey Mustard - Balsamic Vinaigrette - Raspberry Vinaigrette - Pomegranate Blueberry Vinaigrette - Mango Chardonnay Vinaigrette - Greek Vinaigrette - White Balsamic Vinaigrette

Vegetables

Blue Lake Green Beans with Onion & Bacon
Broccoli plain or with Mornay Sauce
Chef's Seasonal Vegetable Blend
Grilled Asparagus with Lemon Zest
Green Beans Almandine
Roasted Brussel Sprouts with Bacon and Onions
California Blend: Broccoli, Carrots, Cauliflower
Mediterranean Blend: Red & Yellow Peppers, Green & Yellow Zucchini, Carrots, Onions
Normandy Blend: Broccoli, Zucchini, Carrots, Cauliflower, Yellow Squash
Mediterranean Blend: Red and Yellow Peppers, Zucchini, Carrots, and Yellow Squash
Winter blend: Brussel Sprouts, Onions, And Purple Cauliflower

Potatoes

Parsley Potato
Duchess Potato
Rice Pilaf or Wild Rice
Twice Baked Potato
Garlic or Parmesan Mashed Potatoes
Baked Potato
Crispy Rosemary Potatoes
Mushroom Risotto
Hasselback Potato
Roasted Fingerling Potato
Cheddar and Chive Duchess
Roasted Potato Medley
Yukon Gold Mashed Potatoes

Dessert

Gelato: A scoop of Pistachio, Tiramisu, White Chocolate, or Vanilla Gelato

Sundaes: Ice cream topped with Chocolate or Strawberry Sauce

Mousse: Chocolate, Strawberry or White Chocolate topped with whipped cream

Lunch Buffets



Upscale Deli

\$ 16.95 per guest

Fresh Vegetables with Dip
Potato Chips

Choice of Two: Soup du Jour, Potato Salad, Pasta Salad, or
Cole Slaw

Sandwich Station Featuring: Roast Beef, Ham, Turkey,
& Salami & Swiss, Cheddar, & American Cheeses

Assorted Deli Breads

Assorted Cookies & Brownies

Salad Luncheon

\$ 15.95 per guest

Soup du Jour

Fresh Vegetables with Dip

Choice of Two Salads: Tomato Cucumber, Pasta,
Twice Baked Potato, Quinoa Salad or Fruit Salad
Chicken Caesar Salad, Tuna Salad & Chicken Salad
Fresh Rolls & Mini Croissants

Assorted Dessert Bars

Home-style Buffet

\$ 17.95 per guest

Soup Du Jour

Tossed Salad with Choice of 3 dressings

Choice of Two: Coffee, Apple & Chardonnay Glazed Ham,
Citrus & Honey Glazed Turkey, Herb Roasted Chicken,
Chicken & Dumplings,

Slow Roasted Pot Roast, Homemade Meatloaf, Beef
Stroganoff, or Broiled Cod with Lemon Sauce

Choice of: Garlic Mashed Potatoes, Sweet Potato Soufflé,
Herb Roasted Potatoes or Macaroni & Cheese

Choice of Buttery Corn Nibbles or Creamed Spinach
Dinner Rolls

Apple Crisp or Warm Bread Pudding

Under the Tuscan Sun

\$ 17.95 per guest

Choice of Minestrone or Italian Wedding Soup
Choice of Kale & Grape Tomato Panzanella Salad,
Caesar Salad, or Tossed Salad

Choice of Tortellini Alfredo, Baked Mostaccioli, Stuffed
Shells OR Cheese Manicotti

Choice of Chicken Parmigiana, Chicken Marsala, Chick-
en Vesuvio, Chicken Picatta, Chicken Cacciatore, or
Tilapia Scampi

Choice of Italian Beef, Italian Sausage OR Meatballs
Seasonal Vegetables

Rolls & Butter

Italian Lemon Cake or Tiramisu

Ultimate Luncheon

\$ 19.95 per guest

Soup du Jour

Vegetable Crudité

Choice of Tossed Salad or Winter Salad

Choice of Two: Garlic Mashed Potatoes, Potatoes Au Grat-
in, Roasted Herb Potatoes, Rice Pilaf,
Baked Mac & Cheese, or Baked Mostaccioli

Choice of Two: Chicken Marsala, Chicken Piccata, Herb
Roasted Bone in Chicken, BBQ Ribs,

Roast Pork loin, Roast Sirloin of Beef, or Broiled Tilapia
Rolls & Butter

Seasonal Fresh Vegetable

Assorted Petite Desserts

Oktoberfest

\$ 17.95 per guest

Tossed Salad with Choice of 3 dressings
German Potato Salad

Polish Sausage or Brats with Sauerkraut
Chicken Schnitzel or Roast Pork Loin

Choice of Herb Buttered Noodles or Potato Pancakes

Green Beans Almandine

Rye Bread & Dinner Rolls

German Apple Tart

****We will gladly substitute Halal Meat for any menu items****

*Buffets Included Coffee, Tea, Milk, Iced Tea & Soft Drinks
All Buffets Require a Minimum of 25 Guests
Children ages 5 - 12 are 1/2 price. Children under age 4 are free.
Prices are Per Person and Exclude Sales Tax & Service Charge*

Lunch Buffets



Luck of the Irish

\$ 17.95 per guest

Cream of Potato Soup
Tossed Salad
Corned Beef & Cabbage
*Choice of Shepard's Pie or Irish Chicken & Dumplings or
Bangers & Mash*
Choice of Colcannon or Boxty or Dublin Coddle
Roasted Brussel Sprouts
Flourless Chocolate Cake

The French Connection

\$ 18.95 per guest

Cream of Potato Leek Soup
Mixed Greens with Blueberries, Pears, Roquefort
Cheese & Champagne Vinaigrette
*Choice of Chicken Couq Au Vin or Stuffed Turkey Breast
Roulade with Mushrooms and Pancetta*
*Choice of Herb and Spice Roasted Sirloin with Pan Jus or
Tilapia Meunire*
Gruyere Mashed Potatoes
Ratatouille of Eggplant & Zucchini
Rolls & Butter
Assortment of French Macaroons

Southern Cookin'

\$ 18.95 per guest

Cheesy Vegetable Chowder
Tossed Salad
*Choice of Two: Maple & Bacon Glazed Pork loin, Pot
Roast,*
Homemade Meatloaf, Pecan Crusted Tilapia *or* Orange
& Honey Glazed Turkey Breast
*Choice of Cornbread Stuffing or White Cheddar Mac &
Cheese*
Choice of Mashed Potatoes or Sweet Potato Casserole
Fried Green Tomatoes
Rolls & Butter
Red Velvet Cake

Southern Barbeque

\$ 17.95 per guest

Twice Baked Potato Salad, Cole Slaw, & Macaroni Sal-
ad
*Choice of Two: Fried Chicken, BBQ Bone in Chicken, BBQ
Smoked Beef Brisket, Fried Catfish or Maple Glazed
Pork loin*
*Choice of Two: Bourbon Baked Beans, Hush Puppies,
Southern Corn Casserole, Baked Mac & Cheese,
or Braised Collard Greens with Smoked Pork*
Corn Bread & Buttermilk Biscuits
Bread Pudding or Red Velvet Cake

Down By the Bayou

\$ 18.95 per guest

Chicken and Shrimp Gumbo
Muffaletta Salad
Bourbon Chicken with Rice
Creole Spice Rubbed Sirloin
Choice of Crab & Shrimp Etouffe or Jambalaya
Andouille & Cheddar Grits
Corn Maque Choux
Bananas Foster

Taste of India

\$ 18.95 per guest

Tossed Salad
Chicken Tandoori
Chicken Tikka Marsala
Palak Paneer
Alu Chole
Khatte Meeth Baigan or Curried Cauliflower
Basmati Rice
Naan
Raita
Kheer

Buffets Included Coffee, Tea, Milk, Iced Tea & Soft Drinks

All Buffets Require a Minimum of 25 Guests

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Prices are Per Person and Exclude Sales Tax & Service Charge

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Additional Items



Hors d'oeuvres - Hot

Mini Crab Cakes with Remoulade Sauce	\$ 105.00
Crab Rangoon	\$ 85.00
Smoked Chicken or Cheese Cornucopia Quesadillas with Salsa	\$ 60.00
Chicken Drummettes	\$ 60.00
Bacon Wrapped Water Chestnuts	\$ 55.00
Baked Brie & Raspberry in Phyllo with Almonds	\$ 65.00
Pear and Brie Phyllo Purses	\$ 65.00
Egg Rolls with Sweet & Sour Sauce	\$ 45.00
Bacon Wrapped Dates	\$ 45.00
Spanakopita	\$ 50.00
Mini Quiche Lorraine	\$ 50.00
Boneless Buffalo Wings	\$ 40.00
Italian Sausage Bites	\$ 40.00
Mozzarella Sticks with Marinara Sauce	\$ 50.00
Buffalo Shrimp Bites	\$ 45.00
Italian or Swedish Meatballs (100 pieces)	\$ 45.00
Chili Currant or BBQ Meatballs (100 pieces)	\$ 45.00
Broccoli & Cheddar Bites	\$ 50.00
Spinach and Artichoke Rangoon	\$ 50.00
Shrimp and Mango Empanadas	\$ 55.00

Hors d'oeuvres - Cold

Italian Antipasto Tray	\$ 100.00
Goat Cheese and Balsamic Pear Crostini	\$ 65.00
Fresh Fruit Tray	\$ 75.00
Antipasto Kabobs	\$ 75.00
Fresh Fruit Kabobs	\$ 75.00
Fresh Vegetable Tray with Dip	\$ 70.00
Assorted Finger Sandwiches	\$ 75.00
California Rolls	\$ 65.00
Cheese and Cracker Tray	\$ 80.00
Caprese Kabobs	\$ 60.00
Bruschetta	\$ 50.00
Pita Chips with Artichokes & Spinach Dip	\$ 45.00
Cucumber Cup stuffed with Boursin Cheese	\$ 55.00
High Roller Pinwheel Wraps	\$ 40.00

Late Night Snacks

Presented at Any Time in the Evening to Keep the Celebration Going

Mini Buffalo Chicken "Sliders"	\$ 85.00 per 50 pieces
Mini Burger or Cheese Burger "Sliders"	\$ 85.00 per 50 pieces
Mini American or Italian Sub Sandwiches	\$ 85.00 per 50 pieces
Peanut Butter & Jelly Sandwiches	\$ 50.00 per 50 pieces
14" Cheese, Pepperoni or Sausage Pizza	\$ 12.95 each
Chips and Salsa	\$ 25.00 serves 50

Sweet Tables

A Mélange of Assorted Pastries

Mini éclairs, mini cream puffs, assorted dessert bars, petit fours and coffee service \$ 4.95

A Magnificent Sweet Assorted

Italian Cookies, Tiramisu Squares, Petit Fours, Whole Cakes, Chocolate Covered Strawberries, Fresh Fruit Tray and Coffee Service \$ 6.95

Childhood Memories

An assortment of Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Peanut Butter, and Sugar Cookies served with carafes of chilled milk
\$ 1.95

Beverage & Alcohol Selections



Bar Packages

	Domestic Beer, Wine & Soft Drinks	House Brands	Premium Brands
One Hour	\$ 8.00	\$ 11.00	\$ 14.00
Two Hours	\$ 11.00	\$ 14.00	\$ 18.00
Three Hours	\$ 12.00	\$ 17.00	\$ 21.00
Four Hours	\$ 13.00	\$ 18.00	\$ 22.00

Prices are person and exclude sales tax & 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 \$300.00, a \$50.00 bartender fee will be charged

Wine & Champagne

Chardonnay, Pinot Grigio, Riesling, White Zinfandel, Cabernet, Merlot, Pinot Noir, & Moscato
\$ 16.00 per bottle

House Champagne & Non - Alcoholic Champagne
\$ 16.00 per bottle

* \$10.00 Corkage Fee Per Bottle If Providing Your Own Wine

Punch Bowls

Fruit Punch
\$ 37.50 per bowl

Vodka Punch
\$ 50.00 per bowl

Champagne Punch
\$ 50.00 per bowl

Sangria Punch
\$ 50.00 per bowl

Each bowl serves approximately 30 guests