

Party Package Bookings



Deposits

- To reserve a date, an initial non-refundable deposit of ten percent (10%) of the invoice amount is required, with a \$150 minimum or 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 in full 3 days prior to the event or interest and finance charges may apply.
- Payments can be cash, cashier's check, money order or credit card. No personal checks are accepted.

Attendees

- We ask that you give an estimated guest count 10 days prior to your event and confirm your final count 3 days prior to the 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 \$75 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 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 on buffet or family style service.
- We only provide food tastings for weddings of 150 guests or more.
- All prices do not include 9.25% sales tax and 18% service charge.

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 any guest.
- Glendale Lakes has a "NO SHOT" policy that is always enforced.
- 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 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 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 for 24 hours.

Cake and Sweet Tables

- You are allowed to bring in your own cake and your own non-perishable desserts for a sweet table. A \$50.00 cake cutting fee may be applied for the cutting of the cake.
- There will be a \$25.00 sweet table fee applied to any sweet table that requires our staff to tray or cut any items.
- We do not provide "to-go" boxes for sweet tables and cake that we do not provide.

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 may be kept up to date.

Quinceañera , Cotillion & Sweet Sixteen Birthday Packages



- Sparkling Grape Juice for toast
 - Coffee, Iced Tea, Soft drinks
- Custom Cake & Ice Cream or Gelato
 - Satin Chair Covers & Ties
 - Fresh Floral Centerpieces

Buffet Pricing

Adults: \$31.95
Teens (13 to 20): \$28.95
Children (5 to 12) \$16.95
Children (Under 4) Free

South of the Border Buffet:

Chips with Homemade Red & Tomatillo Salsas
Chicken Tortilla OR Turkey & Lime Soup
Tossed Salad with choice of 3 dressings
Macaroni, Pea & Ham Salad
Pork Carnitas or Chicken Mole or Cheese Enchiladas
Steak & Chicken Fajitas
Mexican Rice & Refried Beans
Flour & Corn Tortillas

Taste of Italy Buffet:

Soup du Jour
Choice of Caesar Salad OR Tossed Salad
Chicken Picatta, Chicken Marsala, Chicken Parmigiana
OR Bone in Chicken Vesuvio
Roast Sirloin with Mushroom Ragu OR Mushroom Merlot
Baked Mostaccioli, Stuffed Shells or Orecchiette Pasta Alfredo
Chef's Choice of Vegetables
Garlic Bread & Dinner Rolls

Southern Barbeque Buffet:

Homemade Twice Baked Potato Salad
Cole Slaw
Fried Chicken
Ancho BBQ Beef Brisket
Buttered Corn on the Cob
Baked Calico Beans
Corn Bread & Dinner Rolls

Bar Package

\$15.00 Per Person (Over 21)
Includes 4 Hours House Brand Bar Featuring
Modelo, Corona, Margaritas & Other Cocktails

Plated Meal Pricing

Adults: \$31.95
Teens (13 - 20): \$28.95
Children (Under 12): \$16.95

Starters:

Cream of Chicken & Rice Soup
Chicken Tortilla Soup
Turkey Lime Soup
Cream of Mushroom Soup
Cream of Potato Soup
Fresh Fruit Compote
Ceviche

Salad:

Tossed Salad with Choice of 3 Dressings
Greek Salad
Caesar Salad
Summer Salad
Spinach Salad With Poppy Seed Dressing

Entrees:

Chicken Marsala
Tequila Lime Chicken
Tomatillo Braised Chicken
Grilled Chicken Yucatan Chicken Pibil
Stuffed Chicken Poblano
Pretzel Crusted Chicken Dijon
Roast Sirloin with Chipotle Demi Reduction
Roast Sirloin with Mushroom Sauce
Orange & Achiote Broiled Tilapia
Tortilla Crusted Tilapia with Citrus Cream Sauce
Children (Under 12): Chicken Fingers w/FF

Vegetables:

Broccoli with Mornay Sauce
Snow Peas & Carrots
Green Beans Almandine
Green Beans & Carrots
Asparagus
Capri Blend :
Red Peppers, Carrots, Green
Beans & Cauliflower

Potatoes:

Parsley Potatoes
Duchess Potatoes
Rice Pilaf
Mexican Rice
Twice Baked Potato
Parmesan Mashed Potato
Garlic Mashed Potato

Price Excludes 9.25% Sales Tax & 18% Service Charge