

# The Glen Annie Golf Club Wedding Options



## All wedding packages include —

On Site Day of Coordination

Scheduled Ceremony Rehearsal

Ceremony Gazebo and Private Lawn

White Folding chairs for ceremony

PA System for Officiant

Photo Opportunities on Grounds/Lake

Dining Tables with White Folding Chairs

White Linens with Colored Napkins

China, Silverware and Glassware

Coffee and Beverage Station

Fruit and Cheese Appetizer Display

Main dining room with Dance Floor

Back Patio with String Lighting

Multiple Fireplaces

Dessert Display and Service

Vendor Tables

Display Tables

Complimentary Parking

Experienced Service Staff

Event set up and Breakdown

## Buffet Dinner

\$80 per guest (plus services charge and tax)

### Salads

(Select two)

#### Classic Caesar

Crisp Romaine Lettuce Tossed with Garlic Croutons, Parmesan Cheese and Lemon Caesar Dressing.

#### Spinach and Goat Cheese

Marinated Artichokes and Cranberry Dressing.

#### Glen Annie House Salad

Fancy Greens with Creamy Balsamic, Blue Cheese Crumbles, Red Onions and Candied Pecans

Sundried Tomato Pasta Salad

Tomato and Fresh Mozzarella Salad

Cold Asparagus and Green Bean Salad with Tomato Marinara

Cold Antipasto Salad with Artichokes, Tomatoes and Peppers

### Entrée

(Select One)

Stuffed Chicken Breast w/ Sundried Tomatoes & Goat Cheese

Breast of Chicken with Caper & Shallot Beurre Blanc

Chicken Florentine stuffed with Spinach and Mozzarella Cheese

Baked Atlantic Salmon with Gruyere & Almonds

Baked Mahi Mahi with Tropical Fruit Relish  
(Seasonal fish options - Ask your salesperson)

### Vegetables

(Select One)

Grilled Vegetables with Fresh Herbs

French Beans with Caramelized Onions & Bacon

Steamed Zucchini, Corn & Carrots With Herb Butter

Grilled Onions, Peppers & Eggplant

### Starches

(Select Two)

Au Gratin Parmesan Potato Casserole

Garlic and Rosemary Baby Red Potatoes

Garlic & Cream Whipped Potatoes

Penne Rigate with Romesca Sauce

Penne Pomodoro with Tomato & Basil

Wild Rice Pilaf

### Carving Station

(Select One)

Herb Crusted Roast Beef with Horseradish Cream and Au Jus

Roast Pork Loin with Fruit Chutney

New York Strip Loin with Herb Demi Glaze

Grilled Prime Rib with Peppercorn Demi Glaze

Oven Roasted Turkey Breast with Cream Cheese Cranberry Glaze

## Plated Dinner

\$90 per guest (plus services charge and tax)

### Salads

(Select One)

#### Classic Caesar

Crisp Romaine Lettuce Tossed with Garlic  
Croutons, Parmesan Cheese and Lemon Caesar  
Dressing.

#### Organic Baby Arugula Salad

Smoked Gouda Crisp, Dried Cherries & Citrus  
Sage Vinaigrette

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### Vegetables

(Select One)

Grilled Vegetables with Fresh Herbs

French Beans with  
Caramelized Onions & Bacon

Steamed Zucchini, Corn & Carrots  
With Herb Butter

Grilled Onions, Peppers & Eggplant

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### Entrees:

(Select one duo plate)

Braised Lamb Shank & Dungeness Crab Cakes  
Mint Jelly Demi Glaze & Chive Beurre Blanc

#### Filet & Chicken

Blue Cheese Filet Mignon and a Stuffed  
Chicken Florentine

Center Cut Pork Chop & Grilled Sea Bass  
Baked Apple Chutney & Citrus Beurre Blanc

#### Spinach and Goat Cheese

Marinated Artichokes and Cranberry  
Dressing.

#### Glen Annie House Salad

Fancy Greens with Creamy Balsamic, Blue  
Cheese Crumbles, Red Onions and Candied  
Pecans

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### Starches

(Select One)

Au Gratin Parmesan Potato Casserole

Garlic and Rosemary Baby Red Potatoes

Garlic & Cream Whipped Potatoes

Wild Rice Pilaf

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#### Grilled Steak & Scallops

New York Strip Steak & Blackened Seared  
Scallops with a Creamy Cilantro Sauce

#### Marinated Salmon & Beef Tenderloin

Grilled Citrus Marinated Salmon & Beef  
Tenderloin with a Shiitake Mushroom Sauce

#### Baked Alaskan Halibut with Grilled Shrimp

Maple Sage Beurre Blanc

#### Pan Roasted Airline Chicken Breast &

#### Shrimp Scampi

Herbed Pan Jus, Lemon Zest & Capers

## Enhancements:

### Passed Appetizers

Tuscany Bruschetta, Tomato and Basil Crostini	Wild Mushroom and Sundried Tomato Strudel
Five Spice Ahi Tuna w/ Mango Salsa	Dungeness Crab Cakes w/ Red Pepper Remoulade
Roasted Peppers and Goat Cheese on Cucumber	Artichoke and Blue Cheese Mushrooms
Thai Spiced Beef w/ Asian Slaw on Wonton Crisp	Baked Chicken Empanadas
Grilled Chipotle Shrimp Tostada	Coconut Shrimp w/ Cilantro Sweet and Sour
Miniature Caprese	Chicken Skewer with Spicy Peanut Sauce
	Spanakopita, Phyllo w/ Spinach and Feta Cheese

(Add \$4 per guest for 1 passed appetizer or \$6 per guest for 2).

### Additional Displayed Appetizers:

Artichoke Spinach Dip with Flour Tortilla Crisps	\$4
Grilled Vegetables Display Zucchini, Squash, Bell Peppers, Eggplant, Mushrooms and Asparagus	\$3
Antipasto Display with Cured Meats and Cheeses, Marinated and Grilled Vegetables	\$4
Tri Colored Tortilla Chips, Roasted Tomato Salsa and Guacamole	\$3

### Ice Cream Bar

Your choice of 2 flavors and 5 topping served for 45 minutes.

Toppings:

Hot Fudge, Caramel, Marshmallow, Cookie crumbles, Oreos, Cherry's, Chocolate  
Chips, White chocolate chips and assorted candy.

(\$6 per guest)

## Venue Minimums and Time Restraints:

Required minimum-

Saturdays..... \$5000.00

Friday or Sunday.....\$3500.00

Monday through Thursday..... \$1500.00

Set Up	Event Hours	Breakdown
3	6	1
Hours	Hours	Hour

All Events must conclude by 10pm

Minimums must be met prior to the addition of service charge and tax. Alcohol sales do not apply towards the minimum. If the required minimum is not reached you can enhance your package or pay the deference.

### Vendor Meals:

Vendors are able to eat from the buffet for \$30 per person or a Duo plate can be ordered for \$40. Vendors on Glen Annie's preferred list will be fed free of charge.

### Kids Meals:

Plated children's meals can be ordered for attendees ages 3 to 12, you are able to select one entrée to be served with French fries and fruit for \$20 (Chicken fingers, Hot dog, Cheese/Hamburger, Grilled Cheese or Mac and Cheese).

### Vegetarian Meals:

We offer separate plated vegetarian entrees free of additional cost for up to 10 guest. These attendees would still go through the buffet for salads and sides, but be served their entrée.

### Options:

- Three Cheese Ravioli with Wild Mushrooms and Spinach,
- Gorgonzola Risotto with Roasted Bell Peppers Wild Mushrooms, Couscous and Basil
- Grilled Portobello Mushroom with Herb Couscous and Balsamic Glaze

### Wedding Policies

#### Cancellations:

If cancellation occurs within sixty (60) days of the scheduled event, you will be responsible for full payment of all planned charges for the event.

#### Payment:

Full payment for non on consumption items is due 24 hours in advance if paying with Cash or Card (3 days prior if using a check). If hosting a bar, a credit card must be kept on file so that the balance can be charged at the conclusion of the event.

All payments must be made directly to Glen Annie Golf Club.

### Deposits:

All weddings require a \$1000.00 deposit to hold the date and start the planning process.

Deposits are non-refundable within 6 months to the date and will be applied to the final balance.

### Food and Beverage:

Menu selections should be submitted to the Catering office no later than two weeks prior to the scheduled function. A financial guarantee of exact attendance for all facilities must be made 5 days prior to scheduled function. They cannot be reduced. The minimum charge is 100% of the guaranteed number. If the Catering Office receives no guarantee, the Club will assume the guarantee to be the original number reserved. No food of any kind will be brought onto the premises, except for the wedding dessert. Wine and Champagne can be brought in for a corkage fee. Clients/Guests cannot bring Beer or Liquor on property. The Catering Office issues one invoice with tax and service charge already added. There are no separate checks issued for private functions. Menus and pricing are subject to change on an annual basis. Please contact our Food and Beverage Director for further information.

### General Conditions:

Glen Annie Golf Club does not permit nails, staples, tacks, etc. to be used on any of the property. Any damage will be billed to the host of the event. Glen Annie Golf Club reserves the right to inspect and control all private meetings and receptions held in the Club or Patio areas. Glen Annie Golf Club will not assume responsibility for the damage or loss of any merchandise or articles left in the Club prior to, during, or following your event. Liquor sales are governed by state laws and they are strictly followed. Any violation of the California State Liquor Laws by minors will result in the notification of the correct authorities. At no time is outside food, beverage, or alcohol allowed to be brought onto and/or consumed by Host or their guests. Glen Annie Golf Club retains the right to end all bar service if guests are confirmed to be consuming alcohol not purchased at the Club. Glen Annie Golf Club also reserves the right to refuse service to anyone at our discretion of Glen Annie Golf Club staff. Glen Annie Golf Club reserves the right to move a party to another room or charge a fee for the room, depending on the guaranteed number of people in the party. If for any reasons beyond our control which includes but is not limited to labor strikes, accidents, government restrictions, regulations on travel, inclement weather, acts of war on god, the club is unable to perform its obligations, such non-performance is excused with no other liability upon return of any deposit. This shall be the Club's sole obligation to customer under these circumstances.

### Music, Noise and Time Restrictions:

Amplified music is permitted under certain restrictions. The club can provide a PA system for speeches, awards ceremonies and back-round music only. All dance music must be played by the DJ or a band. All music must cease by 10pm, no exceptions.

