



GLENDALE
GOLF & COUNTRY CLUB



THANK YOU FOR CONSIDERING US.

Beautifully situated along the banks of the Assiniboine River on the western edge of Winnipeg, our club's scenery is perfect for your picturesque event.

Our Clubhouse can accommodate any type of occasion, including but not limited to: meetings, birthdays, luncheons, company events, and weddings. We offer a variety of dining options to suit your needs, including banquet style, plated and a la carte selections.

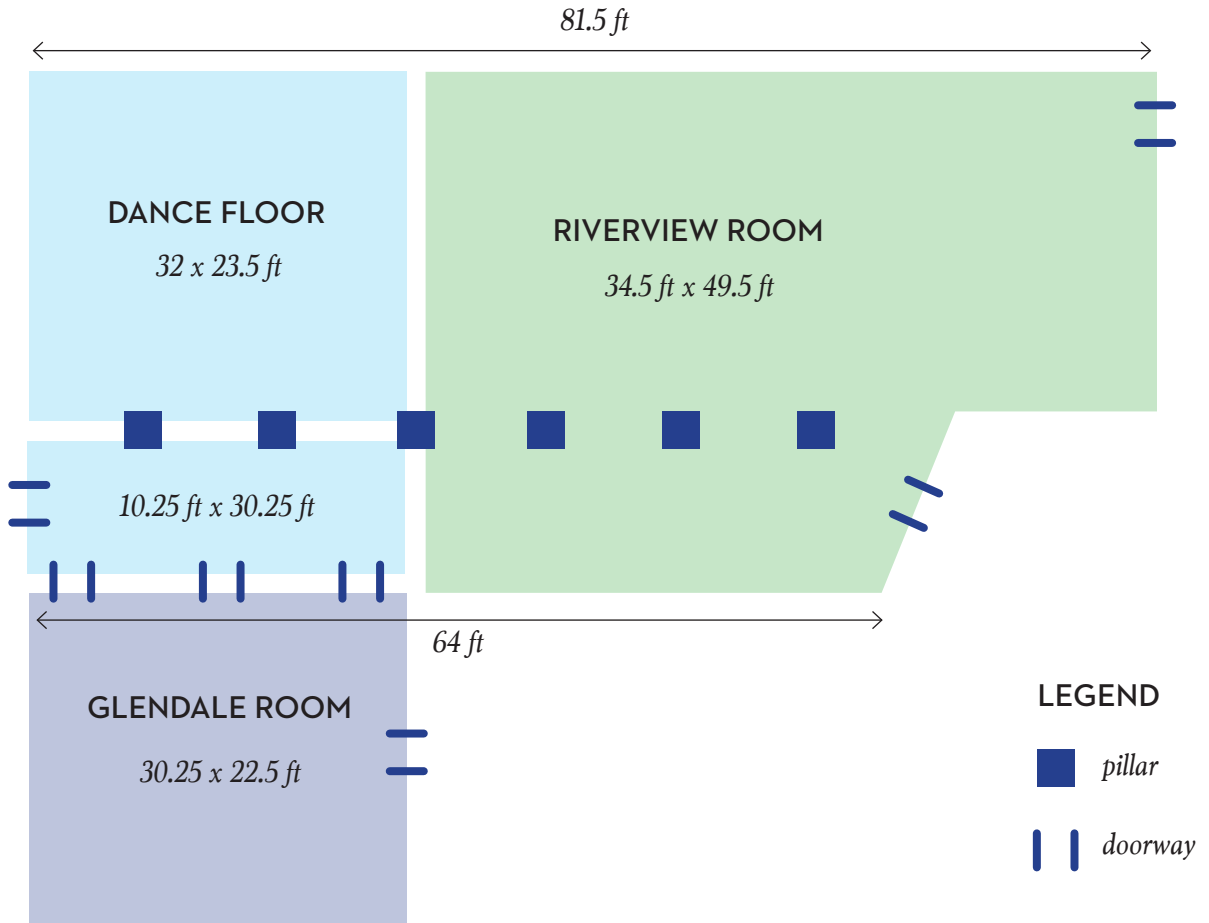
Please let us know of any specific dietary needs so we can alter meals or create special menus to accommodate you and your guests. If you do not see something in this package that you are looking for, please let us know and we will be happy to work with you to make your event everything you've imagined.



BANQUET PACKAGE 2018

| LAYOUT | GLENDALE ROOM \$500.00 | RIVERVIEW ROOM \$1 000.00 | RIVERVIEW TERRACE \$1 000.00 |
|---------------------------|---------------------------|------------------------------|---------------------------------|
| <i>U Shape</i> | 20 | N/A | N/A |
| <i>Classroom</i> | 50 | 130 | N/A |
| <i>Theatre</i> | 70 | 270 | 200 |
| <i>Banquet</i> | 50 | 200 | 200 |
| <i>Standing Reception</i> | 60 | 270 | 270 |

Room Capacity



DECORATION & AUDIO VISUAL OPTIONS



- Floral Centerpieces - *\$5.50 per person*
- 3 Tea Lights - *\$4.00/table*
- Vases - *\$2.00-\$5.00*
- Personalized Menus - *\$3.00 each*
- Personalized Table Numbers - *\$2.00 each*
- Projector & Screen - *\$100*
- Speakers, Microphone & Podium - *\$100*
- Specialized Linens/Napkins/Centrepieces - *prices vary*
- Chair Covers - *prices vary*
- Crystal Sound DJ/Lighting Services - *prices vary*

*ALL PRICES ARE SUBJECT TO TAXES
AND A 15% SERVICE CHARGE*





THE BAR

ALL PRICES ARE SUBJECT TO TAXES
AND A 15% SERVICE CHARGE

* **HOST BAR** - Reception host pays for all beverage services and is invoiced on a per drink basis.

* **CASH BAR** - Guests purchase all drinks. Taxes and service charges included in price.

* **BAR SELECTIONS** - choose; two (2) domestic beers, two (2) import/premium beers, one (1) of each spirit

* Prices may vary season to season.

DOMESTIC BAR SHOTS

host bar \$4.50 / cash bar \$6.00

DOMESTIC BEER

Bud Light, Miller Light, MGD, Coors Light, Cracked Canoe, Moosehead

host bar \$4.50 / cash bar \$6.50

IMPORTED/PREMIUM BEER

Coors Banquet, Alexander Keith's, Heineken, Stella Artois

host bar \$5.66 each / cash bar \$7.25 each

HOUSE WINE BY THE GLASS

Chiringuito Cove - Sauvignon Blanc / Cabernet Sauvignon

host bar \$8.00 each / cash bar \$10.25 each

*other wine selections are available (selections & prices vary)

HOUSE WINE PER BOTTLE

Chiringuito Cove - Sauvignon Blanc / Cabernet Sauvignon

host bar \$31.00 each / cash bar \$41.00 each

*other wine selections are available (selections & prices vary)

PREMIUM LIQUOR

Skyv Vodka, Bombay Gin, Grey Goose, Bacardi White Rum, Crown Royal, JP Wiser's Delux, Jack Daniels, Jameson, Jose Cuervo, Jägermeister

prices vary

MARTINIS (2 oz)

host bar \$7.00 each / cash bar \$9.00 each

CAESARS

host bar \$6.00 / cash bar \$7.75

WINE

If you choose to bring your own wine, you will be required to purchase an Occasional Permit and be charged a corkage fee of \$12 per bottle. Your permit will only be valid during meal service and our bar must be closed at this time for the permit to be active.

For passed wine service, a charge of \$6 will be added to the bottle price.

If there is specific product that we do not carry. We are able to bring the product in under our license for a small corkage fee.

* \$6 per bottle of wine/liquor / \$8 per case of beer

* the remaining un-open cases/bottles will be charged at cost to the house account, and you will be able to take the overstock home





Whether you are looking for an elegant plated dinner or a crowd-pleasing buffet, Glendale Golf & Country Club offers a wide variety of meals that can accompany any type of taste.





JOHN FELICIANO

EXECUTIVE CHEF

Chef John Feliciano started his career in the hospitality industry after graduating with a degree in Hotel and Restaurant Administration from the University of the Philippines in 1992. Chef John began as one of the opening team members of the Cost Control Department of the five star deluxe Manila Diamond Hotel, and soon discovered his love for food and passion for cooking after transferring to the kitchen.

Chef John has worked with many distinguished International chefs and is trained in the foundations of classical cooking, including garde manager, butchery, banquet preparation, fine dining cooking and kitchen management. This extensive training gave him the confidence he needed when he moved to Canada in 1997, where he successfully challenged his Journeyman Red Seal Certificate and began his career as Sous Chef at Glendale Golf and Country Club. In 2007, Chef John became the Executive Chef of Glendale, a position he proudly holds. His food style is a twist of Asian and Mediterranean flair with an emphasis on classic French cuisine. Chef John believes that the younger generation will become the backbone of the future of the industry, and enjoys mentoring culinary students. He loves to explore new techniques, uses fresh and local ingredients, and always provides the best to Glendale members and guests.

Chef John is a member of the CCCFCC, Chaine des Rotisseurs Manitoba Bailliage. He has competed in many different culinary art competitions including; Chefs on Parade, an Inter-Asian Culinary show held in Manila. He has competed at the Local Culinary Saloon, winning 5 gold medals, 4 Best in Category awards, and a Top of the Show Award. He was a member of the Culinary Regional Team Manitoba for the 2012 IKA Culinary Olympics in Erfurt, Germany, where they returned home with a strong Silver finish. Chef John has also recently competed in the individual category for Culinary Art in 2016 IKA Culinary Olympics in Erfurt, where he received a Bronze Medal.

“Competing at the International level not only proves what elite Chefs can do, it is a strong learning experience and is a great opportunity to pass on knowledge to other chefs in their own pursuit of culinary excellence. More importantly, representing Glendale and Manitoba in the Culinary Olympics is a humbling honour. It is my privilege to be able to thank my members at the Club and my province for allowing me to realize my dream.”

- Chef John Feliciano



BREAKFAST SELECTIONS

ALL PRICES ARE SUBJECT TO TAXES
AND A 15% SERVICE CHARGE

SNACK ITEMS

FRESH FRUIT PLATTER

\$5.50 per person

FRESH BAKED COOKIES

\$19.95 / 1 dozen

ASSORTED DAINTIES & SQUARES

\$4.00 per person

GRANOLA BARS & FRUIT PARFAIT

\$4.50 per person

YOGURT

\$3.00 per person – add granola add \$0.50 per person
add fresh berries \$1.00 per person

COFFEE & TEA STATION

\$2.25 per person – per person



BREAKFAST

CLASSIC BREAKFAST \$14.95 per person

Scrambled eggs, pan fries, bacon or sausages and toast
Served with coffee & tea

COFFEE BREAK \$9.95 per person

Assorted pastries and muffins, with coffee and tea station

GLENDALE BREAKFAST BUFFET

\$18.95 per person (Minimum of 25 people)

Scrambled eggs, pan fries, bacon, sausages, assorted pastries,
fruit with yogurt dip, coffee and tea station and assorted
juices

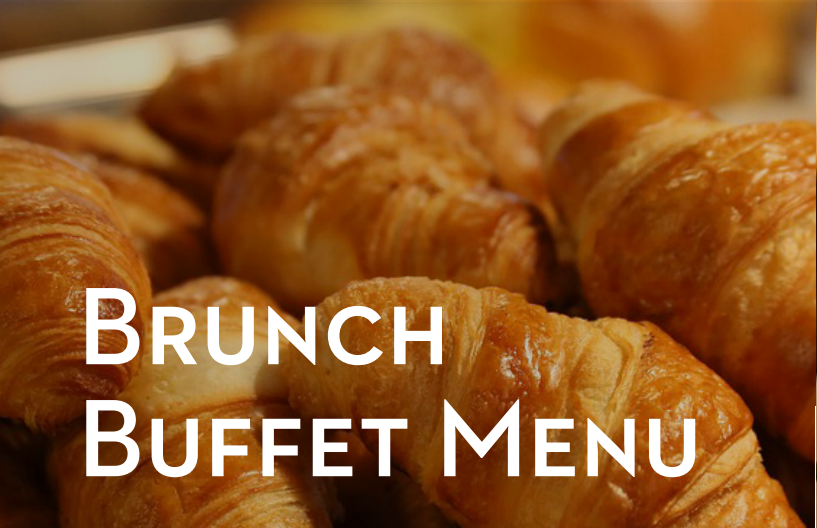
SHOTGUN BREAKFAST

\$7.25 per person

Farmer's breakfast wrap with sausage, bacon or veggie,
peppers & onions, cheese, egg and a hashbrown

Served with a personal yogurt and coffee & tea





BRUNCH BUFFET MENU

*\$31.95 per person (Minimum of 30 people)
Includes coffee & tea station, fresh fruit, and
a platter of assorted dainties and squares*

FRESHLY BAKED

Mini muffins, assorted mini danishes, and mini croissants

SALADS

Choose two (additional salads add \$2.50 per person)

GLENDALE GARDEN SALAD

Comes with two choices of dressings

CLASSIC CAESAR

With Asiago Cheese

SPINACH SALAD

Spinach, apple, strawberries, dried cranberries,
and feta cheese with balsamic honey dressing

STARCH

Choose one

BARLEY PILAF

With garlic and herbs

SWEET POTATO FRIES

POTATO AND YAM CROQUETTES

BREAKFAST HOT ITEMS

Choose two

CRISPY BACON

Choose between Pork or Turkey

BEEF SAUSAGE

BELGIAN WAFFLES

Served with whipped cream and strawberries



BREAKFAST EGGS

Choose one

FARM FRESH SCRAMBLED EGGS

EGGS BENEDICT

With Hollandaise sauce

FARMER'S OMELET

OMELET STATION

Enhance your brunch with an omelet station
(add \$.50 per person)

LUNCH HOT ITEMS

Choose one

PEPPERED SALMON

With Honey orange glaze

THAI GRILLED CHICKEN

ROAST PORK LOIN

With Teriyaki Glaze

SHRIMP PENNE

With Alfredo sauce



LUNCH BUFFET

Selection No. 1

\$18.95 per person (Minimum of 15 people)
Includes coffee & tea station and a platter of fresh fruit and assorted dainties & squares
(available only during designated lunch hours: 11:00 am - 2:00 pm)

SOUP

Choose one

HOT AND SOUR SOUP

With chicken and shrimp

MINESTRONE SOUP

With Tuscan style vegetables

BEEF BARLEY SOUP

With mushrooms and asparagus

SALADS

All included

TOSSED SALAD

Comes with two choices of dressings

GLENDALE'S HOUSE SALAD

Crisp head of lettuce, spinach, strawberries, dried cranberries, feta cheese & balsamic honey dressing

PLATTERS

Choose two

DELUXE PICKLE & CHEESE PLATTER

Served with assorted crackers

VEGETABLE PLATTER

Crisp vegetable crudité and ranch dip

ASSORTED SANDWICHES & WRAPS



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LUNCH BUFFET

Selection No. 2

\$22.95 per person (Minimum of 15 people)
Includes coffee & tea station and a platter of fresh fruit and assorted dainties & squares
(available only during designated lunch hours: 11:00 am - 2:00 pm)

SOUP

Choose one

HOME-STYLE CHICKEN NOODLE SOUP

BEEF BARLEY SOUP

With mushroom and asparagus

MINISTRONE SOUP

With Tuscan style vegetables

SALADS

Choose three

HOME-STYLE POTATO SALAD

MEDITERRANEAN PASTA SALAD

With fresh herbs

GLENDALE HOUSE SALAD

Crisp head of lettuce, spinach, strawberries, dried cranberries, and feta cheese with balsamic honey dressing

GARDEN SALAD

Choice of two dressings

SIDES

All included

MIXED VEGETABLES

With thyme & sautéed peppers

RICE PILAF



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HOT ITEMS

Choose two

CRISPY LEMON CHICKEN

PAN-SEARED TILAPIA

With Tausi sauce

ROASTED PORK LOIN

With Smoked apple sauce

SHANGHAI STIR-FRY

Served with rice or Udon noodles
(Add chicken or beef for \$2.95 per person)

THREE CHEESE CANNELLONI

With tomato sauce and garlic toast

THEMED BUFFETS

All options include a fresh fruit platter, dainties and squares and a coffee & tea station (Minimum of 30 people)

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BACKYARD BBQ

\$21.95 per person

INCLUDES:

- Beef Burgers
- Hot Dogs - Chicken Burgers
- Garden Salad - with two dressings - served with assorted condiments & toppings

PASTA BUFFET

\$25.95 per person

INCLUDES:

- Garlic Toast
- Two types of pasta, two sauces, and parmesan cheese
- Classic Caesar salad & tomato mozzarella salad
- Grilled herbed chicken strips & Chorizo sausage

GREEK BUFFET

\$23.95 per person

INCLUDES:

- Spanokapita
- Fresh pita bread
- Greek Salad - Chicken Souvlaki with house made tzatziki sauce - lemon roasted potatoes
- Greek grilled vegetables

UKRAINIAN BUFFET

\$25.95 per person

INCLUDES:

- Perogies - with assorted toppings and sour cream
- Cabbage rolls
- Kubasa
- Meatballs with gravy
- Grilled Vegetables
- Garden Salad - with two dressings

ITALIAN ANTIPASTO PLATTER

\$12.50 per person

INCLUDES:

- Assorted Italian meats,
- Marinated olives, peppers, artichokes,
- Bocconcini and tomato salad,
- Pepperoncini
- Gourmet breads with olive oil and balsamic dip

ASIAN STATION

\$14.95 per person

INCLUDES:

- Includes vegetable sushi,
- Vietnamese summer rolls
- Vietnamese noodle salad
- Vegetable spring roll or pork summer roll

DINNER ENTRÉE SELECTIONS

ALL PRICES ARE SUBJECT TO TAXES
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Includes coffee & tea service, soup or salad (both for additional \$4.50 per person), one starch, one vegetable and one dessert.

For choice dinners, please choose up to 3 entrée selections, and choose the one (1) starch and one (1) vegetable for all entree selections.

(See next page for side dishes)

FRESH CATCH

LAKE WINNIPEG PICKEREL FILLET

With sautéed leeks and spinach served with lemon beurre blanc \$38.95

BROILED SALMON

With horseradish potato crust served with roasted corn salsa \$38.95

SEARED HALIBUT

Crowned with roasted peppers and wild mushroom ragout \$39.95

BEEF AND PORK

GLENDALE'S AAA PRIME RIB

Succulent slow roasted Prime Rib with Port jus
10 oz / \$42.95 12 oz / \$45.95

AAA ALBERTA BEEF TENDERLOIN

Rubbed with Chef's secret steak spice
Served with truffle veal jus (*market price*)

12 oz BROILED NEW YORK STEAK

Served with peppercorn Demi glacé \$43.95
Add three piece jumbo shrimps for \$3.25

ROASTED PORK TENDERLOIN MEDALLION

With roasted yam and orange cranberry sauce \$37.95

ROLLED VEAL SCALOPPINI

With julienne vegetables, prosciutto and cheese
Served with a mustard wine sauce \$43.95

CHICKEN

SICILIAN CHICKEN \$37.95

Chicken breast stuffed with green olives, basil, roasted red peppers, Provolone cheese, served with Pesto cream sauce

GLENDALE SIGNATURE CHICKEN \$37.95

Boneless chicken breast stuffed with broccoli, wild rice, Oka cheese, lightly breaded in Panko crumbs & herbs

THAI CHICKEN WITH SHRIMP BROCHETTE

Half chicken marinated in Lemongrass & herbs, two skewered shrimps, served in a ginger lime glaze \$39.95

CHICKEN LASAGNA \$37.95

Layers of herbed pasta, thinly seared chicken, spinach, roasted red peppers, Ricotta cheese in a basil sauce

VEGETARIAN OPTIONS

WILD MUSHROOM STRUDEL

With feta cheese and sautéed spinach on a bed of oven roasted cherry tomatoes \$30.95

TRIO OF RAVIOLI

Served on a ragout of grilled zucchini and asparagus with a light tomato sauce \$30.95

VEGAN

STUFFED PORTABELLA MUSHROOM

Served with herbed red quinoa on a bed of roasted vegetables \$30.95

KID'S DINNERS

All kid's dinners come with Caesar salad or crudités or small soup and an ice cream sundae for dessert

CHICKEN FINGERS & FRIES \$18.95

GRILLED CHEESE SANDWICH & FRIES \$18.95

SPAGHETTI WITH BOLOGNESE SAUCE \$18.95



DINNER SIDES

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SOUP & SALAD

Choose one soup or salad
(or both for an additional \$4.50 per person)

CREAM OF MUSHROOM with wild rice

ROASTED BUTTERNUT SQUASH

CREAM OF ASPARAGUS

LOADED POTATO

POTATO LEEK with Truffle essence

FRENCH ONION SOUP

With Gruyère cheese (add \$1.00)

MIXED GREEN SALAD

Crisp mixed greens with tomato, cucumber
and carrot strings, your choice of dressing

BUTTER LEAF LETTUCE SALAD

Strawberries, orange, and toasted almonds
with poppy seed dressing

CAESAR SALAD

Crisp Romaine lettuce with our house-made Caesar dressing

GLENDALE HOUSE SALAD

Crisp head of lettuce, spinach, strawberries, dried
cranberries and feta cheese with a balsamic honey dressing

DESSERT

Choose one

CHOCOLATE PISTACHIO BAR

House-made with raspberry gelato

CHEF'S APPLE CRISP

With maple walnut ice cream

HOUSE-MADE CHEESECAKE

Served with assorted fresh fruit

LAVENDER CRÈME BRULE

Served with fresh fruit

CHOCOLATE CUPS

with fresh berries

CHOCOLATE LAVA CAKE

With vanilla ice cream
(add \$2.25 per person)

STARCHES

Choose one

OVEN ROASTED RED JACKET POTATOES

BARLEY & WILD RICE PILAF

With lemon and fresh herbs

DUCHESS POTATO

GARLIC MASHED POTATOES

LYONNAISE POTATO

With orange cream

CROQUETTE POTATO

VEGETABLE

Choose one

CHEF'S GOURMET VEGETABLES

(Add \$1.00 market availability)

OVEN ROASTED VEGETABLE BLEND

VEGETABLE MEDLEY

Corn, beans and asparagus

SAUTÉED RED PEPPER & GREEN BEANS

HONEY DILL CARROTS



RECEPTION SUGGESTIONS

ALL PRICES ARE SUBJECT TO TAXES
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GOURMET COCKTAIL SANDWICHES & WRAPS

\$14.95 per person

Tuna, salmon, egg and a choice of one of the following: roast beef, salami, corned beef, roasted turkey or vegetarian. Paired with an assortment of filled wraps. Relish and pickle tray included

HOUSE CURED SMOKED SALMON STATION

\$12.95 per person

Served with toast or freshly baked buns, condiments, sliced onions, capers and mustard

CARVED ITEMS

SLOW ROASTED BEEF TENDERLOIN

\$14.95 per person

Served on a fresh bun with caramelized onion, gourmet mustard and béarnaise sauce

CARVED TURKEY STATION

\$12.95 per person

Served on fresh bun with assorted gourmet mustards, cranberry sauce, or house made gravy

GOURMET VEGETABLE CRUDITÉS

\$4.95 per person

JUMBO SHRIMP COCKTAIL & DIP

\$28.95 / dozen

GOURMET FRUIT PLATTER

#5.50 per person

ASSORTED DAINTIES & PETITE DESSERTS

\$4.95 per person

DESSERT TABLE

\$10.95 per person

Fresh fruit platter, assorted tortes, cakes, pies and dainties

ARTIZAN CHEESE PLATE

\$6.25/ per person

Served with gourmet olives & crackers



PASSED HORS D'OEUVRES

ALL PRICES ARE SUBJECT TO TAXES
AND A 15% SERVICE CHARGE

All passed hors d'oeuvres are priced by the dozen. Minimum order of two dozen.

COLD SELECTION

HOUSE SMOKED SALMON MOUSSE

With Yukon blini \$24.95

SHRIMP SALAD \$23.95

In lemon and cilantro mayo on cucumber

PROSCIUTTO WRAPPED ASPARAGUS \$24.95

SLICED AAA ALBERTA BEEF TENDERLOIN

With caramelized onion \$23.95

ROMA TOMATO BRUSHETTA

On herbed Focaccia bread \$24.95

SPICY CRAB AND AVOCADO SALAD

On tomato cones \$24.95

ASSORTMENT OF SUSHI ROLLS

(Minimum of 4 dozen) \$14.95

SMOKED SALMON CUCUMBER ROLL

With preserved lemon cream cheese \$27.95

SMOKED SALMON & SHRIMP \$24.95

On toasted baguette with mild spiced dill cream

PITA TRIANGLES

With hummus, chicken liver pate and a tomato black olive dip \$23.95

CHEF'S SELECTION

Allow our Chef to select a cold hors d'oeuvre platter to compliment your meal \$24.95

HOT SELECTION

MINI VEGETABLE ROLLS

With sweet chili dipping sauce \$23.95

WILD MUSHROOM TARTLETS \$23.95

SESAME THAI CHICKEN

In wonton cups \$24.95

SPINACH IN PHYLLO PASTRY \$23.95

PRAWN SKEWERS \$25.95

Marinated in chili and lime, served with mango salsa

TWICE BAKED MINI POTATOES

With bacon Asiago \$24.95

TERIYAKI YAKITORI BROCHETTE

Chicken or Beef \$24.95

MINI BEEF WELLINGTON

With basil pesto dip \$26.95

KOREAN STYLE PORK RIBLETS

With sesame honey lime glaze \$24.95

MUSHROOM CAPS \$26.95

With lobster risotto and Fontina cheese

BANGKOK STYLE DEEP FRIED SHRIMP

Coated with coconut and chilis \$26.95

HOUSE MADE MINI CRAB CAKES

With lime wasabi aioli \$25.95



ALL PRICES ARE SUBJECT TO TAXES AND A 15% SERVICE CHARGE



SILVER BUFFET

\$35.95 per person
Includes dinner rolls & butter, dessert station, and coffee & tea station

SALADS

Choose two

MIXED GARDEN SALAD with two dressings

CAESAR SALAD with house-made dressing

SPINACH & MANDARIN SALAD

with Poppy Seed dressing

ASIAN NOODLE SALAD

with Soya Lime dressing

GLENDALE'S POTATO SALAD

HOT ITEMS

Choose three

SLICED BEEF BRISKET

with caramelized onions

PAN SEARED CHICKEN

with tomatoes, olives, white wine and herbs

BROILED TILAPIA

with lemon caper salsa

THREE CHEESE VEGETABLE LASAGNA

PENNE CARBONARA

with mushroom and spinach

VEGETABLE

Choose two

STIR-FRIED VEGETABLES

HONEY ROASTED ROOT VEGETABLES

SAUTÉED RED PEPPERS & GREEN BEANS

with roasted garlic

CHEF'S VEGETABLE BLEND

STARCHES

Choose two

OVEN ROASTED RED JACKET POTATOES

GARLIC MASHED POTATOES

RICE PILAF

DESSERT STATION

All included

Fresh fruit platter, freshly baked pies and cakes, assorted dainties and crème caramel



GOLD BUFFET

\$43.95 per person

*Includes dinner rolls & butter,
dessert station, and coffee & tea station*

*ALL PRICES ARE SUBJECT TO TAXES
AND A 15% SERVICE CHARGE*

SALADS

Choose three

MIXED GARDEN SALAD with two dressings

CAESAR SALAD with house-made dressing

ROMA TOMATO & BOCCONCINI SALAD

with Balsamic Vinaigrette & fresh basil

RED QUINOA SALAD

with herbed shrimp

MEDITERRANEAN PASTA SALAD

with grilled chicken and asparagus

CARVED ITEMS

Choose one

ROASTED TOP SIRLOIN

with horseradish jus

PINEAPPLE GLAZED HAM

PORK TENDERLOIN

stuffed with apple and sage

CARVED TURKEY

stuffed with broccoli and cheese with
marsala demi glaze

STARCHES

Choose two

OVEN ROASTED RED JACKET POTATOES

GARLIC MASHED POTATOES

WILD RICE PILAF

TWO-CHEESE SCALLOPED POTATOES

HOT ITEMS

Choose three

TRIO OF RAVIOLI

with sautéed spinach and shrimp
in a white wine rose sauce

MAPLE BARBECUE SALMON

with dried cranberries and sautéed leeks

SHRIMP AND SCALLOP BROCHETTE

with lemon caper aioli

CHICKEN BREAST

Princess stuffed with asparagus and cheese
and red pepper caulis

PAN SEARED SICILIAN CHICKEN

with tomatoes, olives, white wine and herbs

BARBECUE PRIME RIBS

Rancher's style

VEGETABLE

Choose three

ROASTED PEPPERS & ASPARAGUS

HONEY GLAZED CARROTS

with fresh herbs

SAUTÉED RED PEPPERS & GREEN BEANS

with roasted garlic

CHEF'S VEGETABLE BLEND

DESSERT STATION

All included

Fresh fruit platter, freshly baked pies and cakes,
assorted dainties

DELUXE BUFFET

(\$49.95 per person)

Includes dinner rolls & butter,
dessert station, and coffee & tea station

Choose selections from all other buffet menus.

ALL PRICES ARE SUBJECT TO TAXES
AND A 15% SERVICE CHARGE

SALADS

Choose four

MIXED GARDEN SALAD with two dressings

THAI SHRIMP & SNOW PEA SALAD

HOUSE SALAD

with greens, assorted vegetables and heart of palm
tossed with homemade ginger

SPINACH SALAD

with sliced mushroom, pine nuts and cranberries
with Poppy Seed dressing

MARINATED TOMATO MOZZARELLA SALAD

with fresh basil and balsamic vinaigrette

MARINATED VEGETARIAN ANTIPASTI

CARVED ITEMS

Choose one

SLOW ROASTED AAA PRIME RIB

with Peppercorn Cognac sauce

LEG OF LAMB with mint jelly

ROASTED MANITOBA TURKEY

stuffed with prosciutto, broccoli and spinach
Served with Port Pan jus

AAA ALBERTA BEEF TENDERLOIN

with Peppercorn herb crust served with Truffle Veal jus
additional \$4.95 per person

VEGETABLE

Choose three

CHEF'S BABY VEGETABLES

GLAZED CARROTS & BABY BEET MEDLEY

SAUTÉED ASPARAGUS TIPS & SNOW PEAS

CHEF'S VEGETABLE BLEND

ROASTED PEPPERS & ASPARAGUS

HOT ITEMS

Choose four

GRILLED SHRIMP & SCALLOP BROCHETTE

in a white wine cream sauce

SEARED MARINATED HALIBUT STEAK

served with salsa verde

BREADED CHICKEN BREAST

stuffed with pear and Oka cheese in a
red wine demi glaze

PAN SEARED CHICKEN 'PIZZA'

with a white wine rose sauce

VEAL INVOLTINI

with herbed Gnocchi

PEPPERED BEEF TIPS

with Peppercorn Demi Glaze

CHEESE TORTELLINI

with grilled Italian sausage in Alfredo sauce

STARCHES

Choose two

OVEN ROASTED RED JACKET POTATOES

TRUFFLE MASHED POTATOES

MUSHROOM & BARLEY RISOTTO

TWO-CHEESE POTATO AU GRATIN

DAUPHINOISE POTATOES

DESSERT STATION

All included

Fresh fruit platter, freshly baked pies, assorted cakes,
gourmet tortes, dainties, assorted mousses, house-made
apple crumble with vanilla ice cream, fresh strawberries
and seasonal berries



LATE NIGHT SNACKS

ALL PRICES ARE SUBJECT TO TAXES AND A 15% SERVICE CHARGE

All snack options are priced per person.

SIGNATURE HOUSE MADE PIZZAS \$15.95

Top your personalized pizzas with an assortment of 3 toppings including but not limited to: Chorizo sausage, pepperoni, ham, pineapple, roasted red peppers, sun-dried tomatoes, mushrooms and jalapeños

PEROGY BAR \$14.95

Green onion, cheese, bacon bits and sour cream

POUTINE BAR \$14.95

Classic gravy and cheese curds, as well as a variety of other creative toppings

GOURMET MINI BURGER BAR \$15.95

House made beef burgers with sautéed onions, mushrooms, lettuce, pickles, gourmet mustards, mayo and other condiments

TRADITIONAL LATE NIGHT SNACK PLATTER \$12.95

Sliced deli meats, cheeses, bread, pickles and other assorted condiments

NACHO/TACO BAR \$10.95

Tortilla chips with cheese, diced tomatoes, green onions, sauteed peppers with guacamole, salsa and sour cream *add beef or chicken, extra \$6.00 per person*



TERMS & CONDITIONS

All bookings made with Glendale will be subject to the following policies:

1. DEPOSITS

Required to secure the use of the facility and are non-refundable. A \$1000.00 non-refundable deposit is required to secure the use of the facility on a specific date, or for an event.

2. CANCELLATIONS

Must be made in writing and be confirmed by Glendale to be valid. Cancelling an event with less than ninety (90) days notice will be charged 50% of the estimated event bill. Less than two (2) weeks notice will be charged 100% of the estimated costs.

3. CONFIRMATION

A guaranteed number of guests is required seven (7) days prior to your event. The guaranteed number is not subject to reduction. On the day of the event, if there is a discrepancy in the number of people attending, Glendale shall deem the larger number correct. Please note that certain menu selections carry minimum guarantees.

4. MENU SELECTIONS

Glendale requires all menus to be selected at least two (2) weeks prior to the event date. In the event that any of your guests have food allergies, you must inform us of the names of such persons and their allergies, so we may take the necessary precautions when preparing their food. All prices are subject to change due to market fluctuation, therefore, costs for your function may not be guaranteed more than sixty (60) days in advance.

5. PAYMENT TERMS

Glendale requires the estimated total of the event to be paid seven (7) days prior to the function. A credit card number is held on file to process through the remaining balance. If the host prefers to pay by an alternate method of payment, the credit card will be used only as a backup. The full balance of the event is to be paid within seven (7) days of receiving the final invoice.

6. DEPARTURE

Our function permit is valid until 1:00 am, last call will be called at 12:30 am with the total building being evacuated by 1:30 am. A surcharge of \$125.00 per hour will be levied after this time.

7. SERVICE CHARGE

All food and beverage services are subject to a 15% service charge.

8. TAXES

Tax applies to all food, beverages, labour, service charges and room & equipment rentals.

9. HEALTH REGULATIONS

All food is to be supplied, prepared and served by Glendale. The exception to this are wedding cakes, which must be supplied by a licensed baker. Due to health regulations, any leftover food and beverage may not leave the property after an event (including open bottles of wine, etc.). Food and beverage must not be brought onto the property. All sponsored products must be approved by the Food and Beverage Manager and must be purchased through the club.

10. FUNCTION ROOM

Should the number of guests attending a food and beverage function differ from the original number quoted, Glendale reserves the right to provide an alternate room best suited to the size of the group.

11. LIABILITY

Glendale reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial law. You will be held responsible for any damage to property or equipment caused by either yourself or your guests, such as any costs associated with theft, damage or extra clean-up will be added to your final invoice. Glendale assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer or guests.

12. DECORATING

Your event coordinator must be consulted regarding any display or signage to be used on the property by the organizer or guests. Decor set-up is the responsibility of the guest. Use of nails, staples, glue or any like materials are not allowed on any walls, doors or ceiling. Decoration and clean-up is the responsibility of the function organizer. Smoke machines/confetti/rice/silk rose petals/silly string, etc. are not permitted in or outside of the Clubhouse. If any of these items are found during clean-up, a charge of \$150.00 will be levied.

13. MUSIC

SOCAN (Society of Composers, Authors, and Music Publisher of Canada) and RESOUND (not-for-profit music licensing company dedicated to obtaining fair competition for artists and record companies) require that the users of music obtain SOCAN/RESOUND licenses to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music is charged based on the guidelines set out by them.

14. AUDIO/VISUAL

Glendale has audio/visual equipment available for rent. All audio/visual needs must be specified at least 48 hours prior to event. If an LCD projector is required a trial run must be performed prior to the event. Glendale will not be held responsible for any technical difficulties.

15. PHOTOGRAPHY

Photographs are to be taken in designated areas ONLY. Glendale is a private club and therefore requires advance notice if you are wishing to take photos on the course, as it may interfere with golf. Please ensure your photographer is aware of the designated areas for photos to be taken.

THANK YOU FOR CONSIDERING



GLENDALE
GOLF & COUNTRY CLUB



Paige Kutzner
FOOD & BEVERAGE MANAGER



CONTACT US

www.glendalegolf.ca
(204) 832.1306 ext.222
paigekutzner@glendalegolf.ca