

The logo for Glendarin Hills Golf Club features the word "Hills" in a small, light green script font positioned above the large, dark green word "Glendarin". The word "Glendarin" is written in a highly stylized, cursive script. Below "Glendarin", the words "golf club" are written in a smaller, dark green script font. A large, light beige, stylized letter "G" is faintly visible in the background behind the text.

*Hills*  
**Glendarin**  
*golf club*

Glendarin Appetizer Menu

*Northeast Indiana's Premier Golf and Banquet Facility*

260-665-5073 [www.glendarinhills.com](http://www.glendarinhills.com)

## Contact Information

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*Thank You*

for choosing Glendarin Hills for your special event! Our banquet facilities have provided memorable moments for wedding receptions, company parties, golf outings, showers, reunions, graduations and much more!  
Glendarin Hills offers a breathtaking setting for your special event along with the flavor of your ideal meal from Glendarin Bar & Grill

Please see our policies page for additional information

## Catering Charges

~ Banquet Room Rental .....	\$1650
<i>includes dance floor, banquet room and bar</i>	
~ Bar and Dance Floor Rental .....	\$500
~ Bridal Dressing Room Rental .....	\$250
~ Bartender Fee .....	\$15 / HR
<i>per bartender / per hour / add 1 hour for set up &amp; cleaning each per bartender</i>	
~ Deputy Charge .....	\$36 / HR
<i>minimum of 4 hours</i>	
~ Linen Fee .....	\$2 / Guest
<i>special orders additional fee's may apply</i>	
~ Domestic Keg .....	\$250
~ Import / Craft Keg .....	\$350
~ House Wine .....	\$20 / Bottle
~ Bottle Service .....	Varies
<i>prices range from call/house liquor / top shelf liquor / premium liquor / finest</i>	
~ Gratuity .....	20%
<i>alcohol &amp; non-alcohol beverages</i>	
~ Service Charge .....	20%
<i>all food items</i>	
~ Indiana Sales Tax .....	7%

# Appetizers

- ~ Ahi Sesame Tuna ..... \$4.99  
tuna steak crusted in sesame seeds, seared rare and served with wasabi, asian dressing and a sesame ginger glaze
- ~ Crab Stuffed Mushrooms ..... \$3.99  
mushroom caps stuffed with a jumbo lump crab, herb cream cheese filling
- ~ Crab Egg Rolls ..... \$3.99  
jumbo crab meat wrapped in wonton's with citrus slaw and fried crispy, served with a spicy remoulade, asian ginger, and sweet soy
- ~ Old Bay Crab Cakes ..... \$4.99  
jumbo lump crab cakes in a buttery cracker coating, sautéed golden brown served with lemon wedges and a creole remoulade
- ~ Old Bay Salmon Cakes ..... \$4.99  
sockeye salmon cakes in a buttery cracker coating, sautéed golden brown served with lemon wedges and a creole remoulade
- ~ Sea Scallops ..... \$4.99  
seared sea scallops on toast points served with a vanilla-bacon aioli
- ~ Seafood "Coctel" Shooters ..... \$4.99  
dill-blackened chilled shrimp and sea scallops served in a spicy homemade bloody mary cocktail mix in rice pilaf, capers and cilantro
- ~ Shrimp Cocktail (2 ways) ..... \$4.99  
classic lemon dill shrimp with a spicy horseradish cocktail sauce and chipotle lime shrimp with a honey ginger cocktail sauce
- ~ Panko Fantail Shrimp ..... \$4.99  
hand breaded jumbo fantail shrimp served with a zesty bloody mary cocktail sauce and lemon wedges
- ~ Cod Nuggets ..... \$3.49  
beer battered cod fried crispy golden brown and served with dill tarter and jalapeno tarter
- ~ Walleye Fingers ..... \$4.99  
crispy panko fried walleye served with dill tarter and jalapeno tarter

- ~ Tomato Bisque Grilled Cheese Shooters ..... \$3.49  
tomato bisque soup with mini smoked cheddar grilled cheese toastie's
- ~ Chicken Tortilla Soup Shooters ..... \$3.49  
spicy chicken tortilla soup served with fresh cooked tortilla chips
- ~ Meat, Cheese, Crackers and Olive Tray ..... \$3.49  
blend of different cheeses, salami, pepperoni, green olives, kalamata olives and crackers
- ~ Bacon Wrapped Chestnuts ..... \$2.99  
crispy chestnuts wrapped in applewood bacon and baked in a brown sugar glaze
- ~ Bacon Wrapped Figs ..... \$2.99  
sweet figs wrapped with applewood smoked bacon in a light brown sugar glaze
- ~ Meatball Marinara ..... \$2.99  
homemade meatballs smothered in a scratch marinara and topped with parmesan
- ~ Sweet n' Sour Meatballs ..... \$2.99  
homemade meatballs in a sweet and sour sauce
- ~ Potato Skewer Swirls ..... \$2.99  
skewered baby potatoes fried golden brown with parsley, parmesan and garlic butter
- ~ Baked Potato Skins ..... \$2.99  
baked potato skins fried golden brown topped with a creamy cheese sauce, pico de gallo, crispy bacon and served with sour cream and salsa
- ~ Philly Cheese Steak Skins ..... \$3.49  
crispy potato skins topped with shredded rib-eye, roasted red onion, roasted red / yellow peppers and smoked philly cheese sauce

- ~ Bruschetta w/ Toast Points ..... \$2.99  
ciabatta points brushed in olive oil, salt and fresh black pepper, toasted golden brown and drizzled with balsamic glaze served, with a fresh basil, tomato, mozzarella bruschetta
  
- ~ Wild Mushroom Crostini's ..... \$2.99  
toasted baguettes topped with garlic ricotta and wild mushrooms
  
- ~ Caprese Skewers ..... \$2.49  
mini skewers of grape tomatoes, basil leaves, fresh mozzarella, drizzled with olive oil and balsamic glaze
  
- ~ Antipasto Skewers ..... \$4.99  
marinated skewers with a mix of fresh mozzarella, artichoke hearts, spanish olives, kalamata olives, pepperoni, salami, grape tomatoes, fresh basil, cheese tortellini and mushrooms
  
- ~ Chicken Wings (8 ways) ..... \$4.99  
applewood smoked bleu cheese buffalo / pineapple teriyaki / chipotle peach / citrus bbq, kentucky bourbon, sweet chili, asian ginger, dry rubbed spice, choose one flavor, mix/match or all eight flavors
  
- ~ Southwest Egg Rolls ..... \$3.49  
egg rolls fried crispy with spinach, black beans, corn, chicken and spices, served with buttermilk ranch and avocado ranch
  
- ~ Bloomin' Quesadilla ..... \$2.99  
mini cheese or chicken quesadilla rolls with shredded chicken or cheese and pico de gallo, served with a chipotle ranch, southwest ranch and salsa
  
- ~ Sesame Teriyaki Chicken Lollipops ..... \$3.49  
panko crusted chicken bites with asian spices fried golden brown, mixed with pineapple, teriyaki sauce and served with a citrus teriyaki sauce
  
- ~ Baby Back Ribs ..... \$3.99  
special seasoned rubbed back loin, seared crisp, then slow smoked until falling off the bone and basted with tangy citrus bbq sauce

- ~ Filet Cream Crostini's ..... \$4.99  
filet of beef on a spinach cream cheese baked baguette
  
- ~ Horseradish Cheese Ball ..... \$2.99  
blend of cream cheese, sour cream, horseradish and dried beef chips, served with an assortment of crackers
  
- ~ Sharp Cheddar Cheese Ball Lollipops ..... \$2.99  
sharp cheddar cheese balls rolled in crushed walnuts on lollipop sticks, served with crackers
  
- ~ Bacon Ranch Cheddar Dip ..... \$2.99  
crispy peppered bacon in a cheddar ranch/onion dill dip served with crispy pub chips
  
- ~ Buffalo Chicken Dip ..... \$2.99  
buffalo sauce, sour cream, cream cheese, smoked bleu cheese and cheddar melted together with chicken breast and green onion and served with fresh tortilla chips
  
- ~ Pizza Dip ..... \$2.99  
blend of mozzarella, parmesan and cream cheese, shredded pepperoni and diced black olives in a homemade pizza sauce topped with pepperoni, served with mini baguettes
  
- ~ Spinach Artichoke Dip ..... \$2.99  
creamy warm spinach dip, mixed with parmesan cheese, served with sour cream, tortilla chips and hawaiian bread bites
  
- ~ Tortilla Chips, Guacamole & Salsa ..... \$1.99  
tortilla chips, salsa and guacamole
  
- ~ Hand Cut Garlic Butter Fries ..... \$2.49  
hand cut baker's fried crispy golden, mixed in a garlic butter seasoning and served with mini ketchup bottles

# Sliders

- ~ B.L.T. Sliders ..... \$3.99  
crispy peppered bacon on wheat-berry toast with tomato, lettuce, cheddar and mayo
- ~ B.L.T. Chicken Sliders ..... \$3.99  
crispy chicken topped with pepper crusted bacon, cheddar, lettuce and tomato, served with sriracha mayo, chipotle ranch, mayo, buttermilk ranch, roasted garlic mayo, served on crispy ciabatta
- ~ Chicken Salad Sliders ..... \$3.99  
dill-mayo based chicken salad on mini buttered crossaints
- ~ Buffalo Chicken Sliders ..... \$3.99  
applewood smoked bleu cheese mixed with buffalo sauce and shredded chicken topped with bleu cheese slaw, served on mini brioche buns
- ~ BBQ Shredded Pork Sliders ..... \$3.99  
shredded bbq pork topped with a sweet slaw on mini brioche buns
- ~ Chicken Cordon Bleu Sliders ..... \$3.99  
breaded chicken breast fried golden brown and topped with smoked ham and swiss cheese, served on ciabatta
- ~ Chicken Pesto Sliders ..... \$3.99  
breaded chicken breast topped with roma tomato, fresh mozzarella and basil pesto, served on ciabatta
- ~ Chipotle Peach Chicken Sliders ..... \$3.99  
breaded chicken breast with mozzarella, roma tomato, lettuce and topped with a chipotle peach glaze, served on ciabatta

**soft drinks, ice tea, lemonade and coffee included**  
**all meals are served buffet style**

Please see our policies page for additional information





- ~ *Philly Cheese Steak Sliders* ..... \$4.99  
seared shaved rib-eye topped with grilled onions and mushrooms, roasted peppers, mini brioche buns with a smoked provolone cheese sauce
- ~ *Prime Rib Sliders* ..... \$4.99  
shaved rib-eye in au jus with sautéed mushrooms and red onion, swiss cheese, mini brioche buns and creamy horseradish sauce
- ~ *Angus Burger Sliders* ..... \$4.99  
angus beef patties on rolls with smoked cheddar, lettuce, roma tomato, red onion, pickle chips, served with condiments
- ~ *Hawaiian Brat Sliders* ..... \$3.99  
sweet brat patties with grilled pineapple, sautéed red onion, cheddar and tangy bbq on mini hawaiian buns
- ~ *Ham and Swiss Sliders* ..... \$3.99  
shaved deli ham topped with a dijon mayo, swiss cheese on a poppy seed hawaiian bun
- ~ *Cuban Sliders* ..... \$4.99  
roasted pork, smoked ham, dijon mayo, pickles and swiss cheese in baked in mini glazed hawaiian rolls
- ~ *Italian Sausage Sliders* ..... \$2.99  
seared italian sausage with roasted red peppers, red onions, served with sauerkraut, spicy ale mustard, marinara and mozzarella cheese
- ~ *Coney Dog Sliders* ..... \$2.99  
angus beef franks in mini hot dog buns topped with homemade coney sauce, red onion and cheddar, served with condiments

# Wraps

~ Chicken B.L.T. Wrap ..... \$5.99  
crispy chicken breast wrapped in a wheat tortilla with lettuce, roma tomato, cheddar, mayo and pepper crusted bacon

~ Chicken Bacon Ranch Wrap ..... \$5.99  
crispy fried chicken breast with pepper crusted bacon, lettuce, roma tomato, monterey jack wrapped in a wheat tortilla served with a side of chipotle ranch and buttermilk ranch

~ Chicken Fajita Wrap ..... \$5.99  
mesquite charbroiled chicken breast, roma tomatoes, red onions, roasted peppers, monterey jack, lettuce, sour cream, wrapped in a wheat tortilla, served with southwest ranch

~ Chicken Caesar Wraps ..... \$5.99  
grilled italian- blackened chicken breasts with romaine, caesar dressing, diced tomato and parmesan cheese, wrapped in a wheat tortilla, served with caesar dressing

~ Fire Grilled Wrap ..... \$5.99  
andouille sausage and grilled chicken wrapped in a wheat tortilla with sautéed roasted peppers, red onion, and cheesy spanish rice, then grilled over an open flame, served with southwest ranch

~ Steak Fajita Wrap ..... \$6.99  
mesquite-blackened rib-eye, roma tomatoes, red onions, roasted peppers, monterey jack, lettuce, sour cream, wrapped in a wheat tortilla, served with southwest ranch

~ Black n Bleu Steak Wrap ..... \$6.99  
blackened sirloin seared med/rare wrapped in a wheat tortilla with lettuce, roma tomato, red onion, pepper crusted bacon, swiss and applewood smoked bleu cheese, served with bleu cheese dressing

~ Salmon Spinach Wrap ..... \$6.99  
blackened sockeye salmon grilled, wrapped in a wheat tortilla with mozzarella, roma tomato, baby spinach, served with an avocado ranch dressing

## Fiesta Bars

- ~ Baja Fish Taco Bar ..... \$19  
sockeye salmon, mahi mahi, fresh cilantro, citrus slaw, lettuce, pico de gallo, baja tarter sauce, sour cream, guacamole, lemon, lime wedges, and warm flour and tortillas
- ~ Barbacoa Carne Tacos ..... \$14  
spicy seasoned beef roasted and shredded, served with charred flour tortillas, fresh cilantro and topped with an avocado corn salsa
- ~ Beef / Chicken Taco ..... \$15  
seasoned taco beef, green chile chicken, cheddar, pico de gallo, lettuce, sour cream, taco sauce, cilantro, black beans, corn, guacamole, salsa, southwest ranch, served with crispy tortilla chips, hard taco shells and warm flour and corn tortillas
- ~ Carne / Pollo Fajita ..... \$19  
seasoned chicken and rib-eye with cheddar cheese, sautéed onions, bell peppers, tomatoes, lettuce, guacamole, sour cream, salsa, lime wedges, warm flour and corn tortillas
- ~ Choriqueso ..... \$5  
Spicy queso white cheese dip with chorizo sausage served with tortilla chips and salsa
- ~ Spicy Beef Tamales ..... \$8  
spicy beef in corn husks
- ~ add on taco bar items ..... \$3  
spanish rice / cilantro lime rice / refried beans / jicama slaw

## Sides (each side \$2.00 per guest)

- ~ Greek Pasta Salad
- ~ Linguine Pasta Salad
- ~ Bow Tie Pasta Salad
- ~ Loaded Baked Potato Salad
- ~ Cole Slaw
- ~ Cottage Cheese

# Glendarin Catering Policies / Procedures

## ~ Room Rental

The room rental fee is due at the time of booking. The rental fee includes use of the room for the entire day of the event beginning at 9:00a.m., with premises to be vacated by 1:00a.m., room rental includes china, flatware, crystal ware, setup and cleanup. The room rental fee is non-refundable unless an event of similar size is booked for the same date in the canceled room. All cancellations MUST be submitted in writing. If your reservation is canceled 30 to 60 days prior to the event, the deposit is forfeited. Glendarin Hills Golf Club is not responsible for setting or removing table runners/overlays, chair covers, centerpieces, party favors, place cards or other decorations supplied or rented by host and/or outside vendors

## ~ Banquet Room Setting, Cleaning and Decorating

Setup of the hall is included in the room rental. Tables and chairs will be setup with dressed tables. Cleaning fees apply only to excessive cleaning of flower petals, graffiti, glitter, etc. at a rate of \$20.00 per hour and no more than 4 hours which will be agreed upon before customer sets up and decorates. Glendarin Hills wants your event to be special. We encourage any and all decorating to make your night special and memorable. We only ask that there is no damage to walls, floors and ceilings. The following is not allowed: holes in walls (tacks, nails, paint chips) and any open flames must be guarded. Floating or votive candles are only allowed, no candle wax drippings.

## ~ Food & Beverage

All food and beverage must be purchased through Glendarin Hills. No outside beverages are allowed. All beverages are purchased through Glendarin Hills. Food items may not be removed from Glendarin Hills. Wedding Cakes are permitted to be served by an outside vendor and removed after event. Cake tables may not be moved to other locations in the room after cake has been displayed. Glendarin Hills Golf Club does not have refrigeration space available for items (cake, desserts, favors, etc) supplied by host or outside vendor

## ~ Prices

All menu prices are subject to change without notice unless otherwise agreed upon in a signed contract. Menu prices are guaranteed 90 days prior to the event. All prices are subject to Indiana sales tax and 20% service charge and/or gratuity.

### ~ Alcohol Policy

Glendarin Hills Golf Club are licensed facilities and in accordance with the laws of the State of Indiana, all beer, wine and liquor MUST be purchased and served by Glendarin Hills Golf Club. Any alcoholic beverage not purchased from and dispensed by Glendarin Hills Golf Club will be immediately confiscated and discarded. No persons under the age of 21 will be served. Should their age be in question, proper identification will be required. Glendarin Hills Golf Club reserves the right to discontinue service of alcoholic beverages to any group or individuals. This may require closing the bar despite prior arrangements. Last call is at 11:00 p.m. Alcohol will not be served after 12:00a.m.

### ~ Carding Policy

Glendarin Bar and Grill follows Indiana State Laws and asks for proper approved state or government ID during your event of anyone consuming alcoholic beverages. NO ID NO DRINK. If anyone is suspected or caught drinking without proper ID or underage we will confiscate the beverage and ask them to leave. Underage drinking can or will result in function being shut down with no fees or deposit in return, without holding Glendarin Hills Golf Club liable

### ~ Bartender Policy

Glendarin Hills Golf Club bartenders will have a tip jar in full view at all "semi-open" or "cash" bars. Any request for bartenders to remove their tip jar will result in additional bar fees to the host. The quantity of bar staff allotted to an event is at the discretion of Glendarin Hills Golf Club.

### ~ Storage

Glendarin Hills Golf Club does not have space available to store personal property, equipment or supplies belonging to or rented by the host before or after scheduled events. Glendarin Hills Golf Club may not be held responsible for the damage or loss of any merchandise or personal articles left on the premises prior to or following the event.

### ~ Liability

Glendarin Hills Golf Club shall be not be liable to Customer, and the Customer hereby waives all claims against Glendarin Hills Golf Club, for injury or damage to persons or property sustained by Customer or made against Customer, resulting from any cause, including but not limited to: (1) any accident in or about the banquet facility, including the parking area; or (2) any personal injury or property damage resulting directly or indirectly from an act of negligence of the Customer, Customer's guests, Customer's employees, Customer's agents, or Customer's invitees.

~ Accidents

Customer shall indemnify and hold harmless Glendarin Hills Golf Club against all liability, costs and attorney fees arising out of the Customer's use of the banquet facility, that arises from personal injury or property damage caused wholly or in part by any act or omission of the Customer's, Customer's guests, Customer's employees, Customer's agents or Customer's invitees. Any claim for damage against Glendarin Hills Golf Club for any reason by Customer, Customer's guests, Customer's employees, Customer's agents, or Customer's invitees, will be limited to the amount of the rental fee paid by Customer as set forth in the Banquet Agreement.

## Contract Terms:

~ Payment Options

Type of Payment: VISA / Master Card / Discover / American Express / Cash / Check Checks payable to Glendarin Hills Golf Club, Glendarin Hills, Glendarin or Glendarin Bar and Grill. Any returned checks will result in a return check fee of \$50.00, if a second return check fee happens the same fee of \$50.00 will apply and any remainder of any contract or bill will result in all fees paid in cash. All remaining fees, tabs, bills or monies owed to Glendarin Hills on the day of the event are due in full by the end of day of said event.

~ Contract Terms

Thank you for choosing Glendarin Hills Golf Club for your special occasion! By signing this contract, the Customer agrees to all of the preceding terms and conditions. This agreement is made between the undersigned customer ("Customer") and GHGC Business Corp., which is referred to in this agreement as Glendarin Hills Golf Club, Glendarin, Glendarin Hills or Glendarin Bar and Grill. The below terms are made part of the Banquet Agreement/Policies. The undersigned customer has read, understands and agrees with the terms below and by signing this agreement, the customer agrees to all terms contained herein as part of the Banquet Policy Agreement.

Customer \_\_\_\_\_

Glendarin Representative \_\_\_\_\_

Date \_\_\_\_\_