



Hills **Glendarin**
golf club

Glendarin Catering Menu

Northeast Indiana's Premier Golf and Banquet Facility

260-665-5073 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 & 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 & non-alcohol beverages</i>	
~ Service Charge	20%
<i>all food items</i>	
~ Indiana Sales Tax	7%

Buffet Entree's

all entrées come with bread, salad, starch and vegetable
soft drinks, ice tea, lemonade and coffee included
all meals are served buffet style

~ Chicken Mushroom Alfredo \$19.99

blackened chicken breast mixed in a rich creamy mushroom alfredo sauce on a bed of penne pasta with roma tomatoes

~ Chicken Primavera \$21.99

blackened chicken breast in a rich creamy alfredo mixed with penne pasta, broccoli, carrots, mushrooms, leeks and bell peppers

~ Chicken Allemande \$22.99

spinach stuffed chicken breast in a light velouté cream wine sauce topped with mushrooms and blistered tomatoes

~ Chicken Carbonara \$21.99

blackened chicken in a garlic, bacon cream sauce, topped with parmesan, roma tomato over linguine pasta

~ Chicken Fricassée \$22.99

quartered bone-in chicken breast topped with a hearty tomato, mushroom blanc sauce

~ Chicken Marsala \$19.99

breaded chicken breast in a rich marsala mushroom wine sauce

~ Chicken Piccata \$19.99

breaded chicken breast smothered in a light lemon butter caper sauce

~ Chicken Parmesan \$19.99

chicken breast fried golden brown and topped with a homemade marinara, mushrooms, fresh mozzarella and parmesan

~ Chicken Rosemary \$21.99

bone-in chicken breast in a rosemary, parmesan breadcrumb and baked golden brown

- ~ Chicken Pesto \$19.99
breaded chicken breast topped with roma tomato, fresh mozzarella and basil pesto
- ~ Chicken Margarita \$19.99
tequila blackened chicken breast, topped with pico de gallo, fresh cilantro, smoked provolone sauce, fresh lime juice, southwest ranch
- ~ Chicken Cordon Bleu \$22.99
breaded chicken rolled with smoked ham and swiss, baked golden brown with a natural cheese sauce
- ~ Roasted Pine Tree Chicken \$21.99
breaded chicken breasts baked on real pine tree branches, rosemary and pine nuts with blistered cherry tomatoes (available christmas time only)
- ~ Baby Back Ribs \$22.99
baby back ribs rubbed with special seasoning, seared to a crisp, roasted for hours and falling off the bone, basted in BBQ sauce
- ~ Cinnamon Honey Glazed Ham - "Hand Carved" \$19.99
whole smoked ham with cloves and a cinnamon honey glaze
- ~ Blackened Pork Loin - "Hand Carved" \$23.99
blackened pork loin served with a chipotle peach glaze and cherry vodka sauce
- ~ Stuffed Pork Loin - "Hand Carved" \$25.99
pork loin stuffed with wild mushrooms, spinach, cherry tomatoes and smoked gouda, served with a chipotle peach glaze and cherry vodka sauce
- ~ Herb Crusted Prime Rib - "Hand Carved"* MKT
rib-eye rubbed and crusted then cooked to a rare to medium rare temperature, served with house au jus, horseradish sauce and roasted garlic mushrooms
- ~ Beef Wellington - "Hand Carved" MKT
prime filet wrapped in parma ham, mushroom duxelle, spicy mustard and puff pastry, served with a mushroom gravy



- ~ Roast Beef Au Jus MKT
sliced roast beef served in house au jus, with horseradish sauce and mushroom gravy
- ~ Roast Rack of Lamb Persille - "Hand Carved" MKT
rack of lamb roasted to a rare-medium rare temperature with a garlic mustard parsley glaze
- ~ Chilean Sea Bass MKT
buttery white chilean sea bass lightly seasoned, seared golden brown with wild mushrooms,
heirloom tomatoes and roasted peppers
- ~ Sockeye Salmon MKT
blackened sockeye salmon cooked medium with a honey pepper glaze or lemon dill sauce
- ~ Mahi - Mahi MKT
mahi - mahi filets seared golden brown in a chardonnay caper butter cream sauce
- ~ Coldwater Lobster Tails MKT
coldwater lobster tails served with drawn butter and lemon wedges
- ~ Alaskan Red King Crab MKT
alaskan red king crab baked to perfection, split for easy handling and served with drawn butter
and lemon wedges
- ~ Seafood Bar MKT
seared sea scallops topped with pepper crusted bacon in a creamy mushroom leek sauce over
almond rice pilaf, shrimp scampi or tequila shrimp over parmesan butter linguine, mussels in a
seafood tomato broth over garlic butter penne, crispy beer battered cod nuggets with a dill tarter
and jalapeno tarter sauce, crispy fantail shrimp with a zesty bloody mary cocktail sauce

Salads and Breads

- ~ Dill Butter Dinner Rolls
- ~ Italian Caesar Salad
- ~ Mixed Greens Salad
- ~ Caprese Spinach Salad
- ~ Watermelon/Feta Spinach Salad
- ~ Greek Salad
- ~ Hearts of Romaine Avocado Salad
- ~ Spinach Mozzarella Hot Bacon Salad
- ~ Baby Wedge Salad
extra \$ 1.50 charge per guest

Starches

- ~ Homestyle Red Garlic Mash
- ~ Homestyle Yukon Gold Garlic Mash
- ~ Garlic Crusted Baked Potato
- ~ Cheesy Hash Browns
- ~ Garlic Parmesan Roasted Potato Wedges
- ~ Roasted Rosemary Potato Medley
- ~ Creamy Potatoes Au Gratin
- ~ Macaroni and Cheese
- ~ Lobster Macaroni and Cheese
extra charge of \$ 3.00 per guest
- ~ Almond Rice Pilaf
- ~ Spanish Rice

Vegetables

- ~ Green Bean Amandine
- ~ Fire Roasted Bourbon Corn
- ~ Sweet Corn on the Cob
herb garlic butter and pesto aioli
- ~ Brown Sugar Cinnamon Glazed Carrot Tops
- ~ Buttery Zucchini & Summer Squash
- ~ Glazed Asparagus
- ~ Prosciutto Wrapped Roasted Asparagus
extra \$2.00 charge per guest
- ~ Hollandaise
add a hollandaise sauce to any item for \$1.50 per guest
- ~ Roasted Garlic Mushroom Buttons
add roasted garlic mushrooms to any item for \$1.50 per guest

Desserts

- ~ Angie's Cupcakes & Treats Varies
260-316-0214 angiescupcakesangola@aol.com
- ~ Pistachio Chocolate Cheesecake \$4.99
w/hazelnut chocolate ganache
- ~ Vanilla Bean Cheesecake \$4.99
w/raspberry coulis
- ~ Twinkie's Cherry Jubilee \$5.99
twinkie sponge cake with brandy flambé cherries
- ~ Banana Fosters \$5.99
roasted plantain's flambé with dark rum, brown sugar over vanilla bean ice cream
- ~ Strawberry Shortcake Bites \$3.99
mini strawberry shortcakes with tequila rose whipped cream (contains alcohol 21 & over)

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 _____