

A close-up photograph of a bride with her hair styled in an updo, looking down at a bouquet of flowers. She is wearing a white lace wedding dress. The background is a soft, out-of-focus white.

GlenLakes

THE PERFECT PLACE FOR
YOUR DREAM

Wedding

GLENLAKES COUNTRY CLUB

10485 Glen Lakes Boulevard

Weeki Wachee, Florida, 34613



Gaetano Broccoli, General Manager

Mark Balsamo, Executive Chef

Patty Baird , Banquet Director

Phone- (352)-616-0270

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Find us on:

Wedding Wire- Couples Choice award 2018

The Knot

Facebook- www.facebook.com/glenlakesclubhouse



The Ceremony

Bridal Suite

With -coffee, tea, and citrus water station

- Add champagne or wine bottle - \$20 • Add Bridal Party Snack Tray (serves 2) \$14

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With -coffee, tea, and citrus water station

- Add champagne or wine bottle - \$20
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Choice of Ceremony Site

- Indoor
- Lakefront Driving Range
- Enchanted Tree

Wedding Rehearsal

Day-Of Coordination

\$400 *Plus sales Tax

Grand Ballroom

4 Hour Reception- \$1000

5 Hour Reception- \$1100

Additional Hours- \$175

22% Service Charge, and Sales Tax



Plated Packages

Classic Package- \$25 per person

- 1 Displayed Hor D'oeuvre
- 2 Signature Passed Hor D'oeuvre
- Hosted Soft Drinks throughout the event
- Cake Cutting & Service
- Complete Reception Set Up
 - Tableware & Glassware
 - White or Ivory Table Linens
 - Choice of Color Napkin



Traditional Package- \$35 per person

- 2 Displayed Hor D'oeuvre
- 3 Signature Passed Hor D'oeuvre
- Hosted Soft Drinks throughout the event
- Cake Cutting & Service
- Complete Reception Set Up
 - Tableware & Glassware
 - White or Ivory Table Linens
 - Choice of Color Napkin



Timeless Package- \$50 per person

- 2 Displayed Hor D'oeuvre
- 2 Signature passed Hor D'oeuvre
- 2 Premium passed Hor D'oeuvre
- Hosted Soft Drinks throughout the event
- Cake Cutting & Service
- Complete Reception Set Up
 - Tableware & Glassware
 - White or Ivory Table Linens
 - Choice of Color Napkin



Plated Entrée Selections- 2 max.- All Entrees are served with warm rolls and butter, Soup, Salad, Choice of Vegetable and Choice of Starch.

- Grilled Beef Tenderloin- (Choice of Au Poivre, Red Wine Demi, or Bearnaise)-\$45
Add Lobster Tail- \$20 per person
- Beef Short Rib- Smoked Whiskey Glaze- \$30
- Roasted Tuscan Chicken Breast- Lemon Beurre Blanc \$29
- Cedar Grilled Salmon- Bourbon Glaze- \$32
- Pan Seared Florida Grouper- Francaise Sauce -\$36
- Grilled Chicken Breast or Pork Tenderloin- Marsala Pan Reduction-\$29
- Veal Osso Bucco- Madeira Pan Sauce - \$35
- Twin Tails Dinner- Drawn Butter- (Market Price)
- Vegetarian options available upon request.



Dinner Buffet Packages

Bouquet Buffet- \$75 per person

- 1 displayed Hor D'oeuvre
- 2 Signature passed Hor D'oeuvre
- Soup
- Salad
- 2 Entrees
- Starch
- Vegetable
- Hosted Soft Drinks throughout the event
- Cake Cutting & Service
- Complete Reception Set Up
 - Tableware & Glassware
 - White or Ivory Table Linens
 - Choice of Color Napkin



Paradise Buffet- \$95 per person

- 1 displayed Hor D'oeuvre
- 3 Signature passed Hor D'oeuvre
- Soup
- Salad
- 2 Entrée
- 2 Starch
- Vegetable
- Hosted Soft Drinks throughout the event
- Cake Cutting & Service
- Complete Reception Set Up
 - Tableware & Glassware
 - White or Ivory Table Linens
 - Choice of Color Napkin



Moon and Stars Buffet- \$125

- Two Displayed Hor D'oeuvres
- 2 Signature passed Hor D'oeuvres
- 2 Premium Passed Hor D'oeuvres
- Soup
- Salad
- 2 Entrees
- 2 Starch
- Vegetable
- Hosted Soft Drinks throughout the event
- Cake Cutting & Service
- Complete Reception Set Up
 - Tableware & Glassware
 - White or Ivory Table Linens
 - Choice of Color Napkin



Buffet Entrée Option

- Grilled Chicken Breast (Marsala, Tuscan, Piccata, or Caribbean Jerk)
- Steak Au Poivre with Brandy Sauce
- Bistro Tenderloin with Port Wine Demi
- Red Wine Braised Beef Short Rib
- Bourbon Glazed Salmon
- Grouper Provence (Olives, Capers, Herbs De Provence in Robust Tomato Sauce)
- Grilled Mahi Florentine (Spinach and Parmesan Cream Sauce)
- Seafood Primavera (Shrimp, Bay Scallops, White Fish, Broccoli, and Tomato Cream Sauce)
- Maple Glazed Pork Loin
- Pork Saltimbocca (Prosciutto, and Sage Butter)

Wedding Brunch Package- \$49

- Fruit and Cheese Display
- Salad
- Eggs Benedict
- Scrambled Eggs
- Stuffed French Toast (Mascarpone Cheese, Fresh Berry Compote)
- Crispy Bacon and Sausage
- Breakfast Potatoes
- Herb Crusted Cod with Chardonnay Lemon Butter
- Fresh Breakfast Breads



Chef attended Omelet Station- \$8

Chocolate Covered Strawberries \$30 per dozen

Carved Honey Glazed Ham- \$6



Hor D'oeuvres

Displayed Hor D'oeuvres

- Domestic Cheese and Fruit Display (International Imported \$3 per guest; Charcuterie add \$6 per guest)
- Garden Vegetable Crudit  with Herbed Buttermilk Ranch, or Blue Cheese
- Mediterranean Hummus- Roasted Vegetables, Olives, Pita Toast Points.

Signature Cold Hor D'oeuvres

- Tomato Basil Bruschetta- (Mozzarella, Balsamic Drizzle)
- Shrimp Salad Canape- (atop cucumber, dill cream drizzle)

- Antipasto Cup- (Baked Salami Cup, Roasted Vegetables, Fresh Cheese)
- Curry Chicken Salad Phyllo Cup
- Grilled Steak Crostini- (Caramelized Onion, Balsamic Drizzle)
- Caprese Skewer- (Fresh Basil, Mozzarella, Cherry Tomatoes, Balsamic Drizzle)
- Smoked Salmon on Crostini- (Lemon Caper Mascarpone)

Signature Hot Hor D'oeuvres

- Grilled Chicken Florentine- (Spinach, Parmesan Crisp)
- Sesame Chicken Skewer with Thai Sweet Chili Sauce
- Seared Pork Pot Stickers with Scallion soy dipping sauce
- Stuffed Mushroom Caps- (Italian Sausage, Fresh Herb Stuffing)
- Franks In a Blanket- (Sriracha, Ketchup and Dijon Mustard)
- Spanakopita Tart- (Spinach, Feta, Baked Phyllo)
- Teriyaki Beef Skewers with Thai Peanut Sauce
- Far East Spring Roll with Thai Chili Dipping Sauce

Premium Hor D'oeuvres- \$5 per person per selection

- Tempura Shrimp served with Chili Sauce
- Mini Lump Crab Cakes with Cajun Remoulade
- Grilled Lamb Lollipops with mustard herb aioli
- Beef Wellington Bites- (Mushroom Duxelles, Puff Pastry)
- Cocktail Shrimp Shooter with cocktail sauce
- Crab Claw Shooter with Honey Mustard Sauce
- Oysters Rockefeller- \$3 per person additional

Soup Selections-

- Chicken Florentine with Pasta
- Corn and Crab Bisque
- Asparagus Brie Bisque
- Potato Leek Soup
- Manhattan Clam Chowder
- Lobster Bisque
- Seafood Gumbo
- Butternut Squash Bisque
- New England Clam Chowder
- Rustic Tomato
- Italian Wedding
- Minestrone

Salad Selections

- Glen Lakes House Salad- Mixed Field Greens, Cherry Tomatoes, Red Onion, Cucumber, Julienne Carrots. Served with choice of Two Dressings
Dressings- Balsamic Vinaigrette, Honey Mustard, Ranch, Blue Cheese
- Traditional Caesar Salad- Crisp Romaine Lettuce, Parmesan Cheese, Herb Croutons, and Caesar Dressing.
- Florida Grove Salad- Fresh Spinach, Arugula, Fresh Berries, Candied Pecans, Goat Cheese, Raspberry Vinaigrette.

Starch Selections-

- Roasted Potatoes
- Mashed Potatoes
- Rice Pilaf
- Roasted Garlic Parmesan Risotto

Vegetable Selection-

- Sautéed Green Beans
- Glazed Carrots
- Grilled Asparagus
- Seasonal Vegetables

Reception Stations

Carving/Action Station- Attended Fee \$125

- Beef Tenderloin with port wine demi, and Béarnaise Sauce- \$12
- Prime Rib of Beef Truffle Au Jus and Horseradish Aioli- \$10
- Roasted Leg of Lamb with Mint Demi- \$8
- Mojo Roasted Pork Loin with pan gravy- \$7
- Herb Roasted Turkey Breast with traditional pan gravy, and Cranberry sauce- \$7

Pasta Station-\$10

Penne Pasta, Tortellini, Parmesan Cream, San Marzano Marinara, Roasted Peppers, Caramelized Onions, Sautéed Mushrooms, Spinach, Broccoli. Add Sausage or Chicken for \$4 per person.

Enhancements

Seafood Station MKT Price

Snow Crab Legs, Stone Crab Claws, Cocktail Shrimp, Oysters, Seared Ahi Tuna, with lemon, cocktail sauce, horseradish, wasabi, and ponzu sauce. (Minimum 50 people)

Mashed Potato Station- \$12

Mashed Sweet and Russet Potatoes with butter, marshmallow, pecans, brown sugar, roasted garlic, sour cream, green onion, Bacon, and Cheddar Cheese.

Risotto Station \$14

Truffle Oil, Parmesan Cheese, Roasted Peppers, Grilled Asparagus, Mushrooms, Spinach, Caramelized Onions.

Viennese Table-\$12

Mini Pastries, Tarts, Petit Fours

Chocolate Covered Strawberries \$30 per dozen



Base Package

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum, Jose Cuervo Gold, Seagram's 7, Kahlua Coffee Rum, Peach Schnapps, House & Sparkling Wine, Non-Craft Draft Beer. Soda, Tea, and Coffee.

Cocktail Hour - \$13 Per Person

2 Hour - \$18 Per Person

4 Hour - \$26 Per Person

Plus Package-

Includes Entire Base Package and Absolut Vodka, Western Son Vodka, Captain Morgan Rum, Dewars White Label, Jack Daniels, Jim Beam, Baileys Irish Cream, Craft and Import Draft and Bottle Beer.

Cocktail Hour- \$15 Per Person

2 Hour - \$20 Per Person

4 Hour - \$29 Per Person

Premium Package-

Includes entire Base & Plus Packages and Grey Goose, Ketel One, Bombay Sapphire, Bulleit, Crown Royal, Johnny Walker Black, Courvoisier, Chambord, Grand Marnier, Disaronno

Cocktail Hour- \$25 Per Person

2 Hour - \$32 Per Person

4 Hour - \$35 Per Person

Bartender fee of \$125 per 50 guests

Champagne Toast- \$6 Per person

POLICIES

Set-up charges:

All standard packages include basic set-up; however, any set-up requirements that exceed common expectations may incur an additional charge.

Room Access is available no more than 24 hours before your event.

Guarantee:

Final menu selections must be completed and submitted no later than one month prior to your scheduled event.

Final guest count must be submitted two weeks prior to your scheduled event.

Cancellation policy:

Cancellations after 120 days preceding the event are not refundable.

Service charges:

A service charge of 22% will be added to your sales.

Tax:

Hernando County sales tax of 6.5% will be added to all items.

Alcohol and food:

All food and alcoholic beverages (except for cakes) must be purchased through Glen lakes Country Club. No outside alcohol is permitted on the premises.

