

# GLENEAGLES EVENTS

## *Our Venue*



Newly built in 2018, our venue is no ordinary golf course hall.

We offer a fully modern naturally lit ballroom surrounded by floor to ceiling windows and open views of the beautiful lake and golf course.

The ballroom includes an outdoor patio and grass area to enjoy a cocktail or relax with your guests while taking in the incredible scenery.



# GLENEAGLES EVENTS

## Venue Pricing

All venue fees include: table linens (white, ivory or black), glassware, flatware, tables, chairs, full set up, full tear down and day of coordinator

### Single Day Event Rental

220 guests max, full day rental 9am to 11pm, only event on site.

Includes: Full Banquet hall, dance floor, full patio, full foyer, grass area overlooking 18th hole, bridal suite, full pavilion for ceremony set with 150 white chairs and rustic benches for additional guest seating for 40, full floor length linens, pre-event planning meeting, ceremony walk through coordinator, and a day of coordinator.

*Peak (May-November):*

Friday & Sunday \$3000

Saturday \$3500, \$10,000 Minimum

Monday-Thursday \$2000

*Off Peak (December, February-April):*

Friday & Sunday \$2500

Saturday \$3000, No Minimum

Monday- Thursday \$1500

*Venue fee \$750 in January*

\*This rental is required if contracting decorators, bands, DJs or vendors that need longer than one hour set up time or flexible delivery times through out the day\*

\*There is a single day food and beverage minimum for Saturdays, May-November only\*

### Full Banquet Rental Half Day

220 guests max, 6 hour total rental time: Full Banquet hall, dance floor, patio, foyer and 90 inch linens

*Peak (May-November):*

Friday- Sunday \$800

Monday-Thursday \$600

*Off Peak (December, February-April):*

Friday- Sunday \$600

Monday- Thursday \$400

*Venue fee \$200 in January*

Day: 9am-3pm

Evening: 5pm-11pm

\*This rental is applies to guests without professional vendors that need the space for longer set up or delivery\*

### Half Banquet Rental Half Day

90 guests max, 6 hour total rental time including set up Includes half of the: Banquet hall, patio, foyer, and 90 inch linens. Dance floor not included

*Peak (May-November):*

Friday- Sunday \$450

Monday-Thursday \$300

*Off Peak (December, February-April):*

Friday- Sunday \$350

Monday- Thursday \$250

*Venue fee \$100 in January*

Day: 9am-3pm

Evening: 5pm-11pm

\*This rental is applies to guests without professional vendors that need the space for longer set up or delivery\*

### Event Additions:

Centerpiece Rental - \$15/table

Gold or Silver Charger Rental - \$1/per guest

White or Black Chair Covers - \$3 per chair

Boxwood Backdrop Rental- \$150

Arch rental - \$75

Round Backdrop Rental (black, white or neutral)- \$50

Upgraded Napkins (variety of colors available) - \$1/per guest



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## *Brunch*

### *Frittata Plated Brunch*

*\$23*

Fresh fruit, breakfast potatoes, plated frittata with your choice of: mushroom & cheese, vegetable, bacon & cheese, or artichoke & roasted red pepper, and a pastry basket for the table

### *Benedict Plated Brunch*

*\$24*

Fresh fruit, breakfast potatoes, plated traditional eggs benedict or benedict florentine and a pastry basket for the table

### *Classic Brunch Buffet*

*\$24*

Assorted pastries & muffins, fresh fruit, scrambled eggs, breakfast potatoes, applewood smoked bacon, maple sausage links

### *Exclusive Brunch Buffet*

*\$29*

Assorted pastries & muffins, fresh fruit, breakfast potatoes, applewood smoked bacon, maple sausage links, signature french toast bake with strawberries, frittata of your choice: mushroom & cheese, vegetable, bacon & cheese, artichoke & roasted red pepper

\*choice of two frittatas for events over 50 people\*

### *Chef Attended Premier Brunch Stations*

*\$40*

Assorted pastries & muffins, fresh fruit, yogurt & granola, breakfast potatoes, made-to-order omelet station with a variety of options, belgium waffles with berries and maple syrup, applewood smoked bacon, maple sausage links, in-house fresh smoked salmon

\*22% service charge for food and beverage is added to final bill\*

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## *Lunch*

### *Classic Lunch Buffet*

*\$25*

Plated salad upon guest arrival. House made pub chips, and your choice of:

Twinsburger - double stacked, lettuce, tomato, pickle, american cheese

Veggie Wrap - tomato, red pepper, cucumber, red onion, spring mix, & balsamic vinaigrette

Grilled Chicken Avocado - applewood smoked bacon, muenster, lettuce, tomato, black pepper aioli

### *Build Your Own Salad Buffet*

*\$25*

Choose your base: romaine or field greens

Choose your protein: grilled chicken breast, sirloin, bacon, salmon

Choose your toppings: cucumbers, tomatoes, red onions, olives, feta cheese, blue cheese, parmesan cheese, croutons, house-made potatoes strings and tobacco onions

Choose your dressing: variety of made from scratch dressings

Served with house baked rolls and fruit tray

### *The Roma Lunch Buffet*

*\$25*

Lunch portions of our pasta pomodoro with fresh basil, parmesan crusted chicken, Italian meatballs, oven roasted green beans

### *Ribs and Chicken Plated*

*\$26*

A lunch portion of our St Louis house smoked ribs, grilled herb butter chicken breast, roasted green beans and garden salad

### *Exclusive Lunch Buffet*

*\$28*

Served with individual plated fresh fruit upon guest arrival, along with a buffet offering: house baked rolls, field greens salad, and your choice of atlantic salmon, sirloin steak, or parmesan crusted chicken

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# GLENEAGLES EVENTS

## *Appetizers*

*Basic Package \$15/guest:* crudités, crackers, cheeses, cured meats & signature dips

*Basic Plus \$18/guest:* basic package plus one appetizer from the Home

*Home Package \$20/guest:* any four appetizers from the Home

*Classic Package \$25/guest:* choose two from the Home & three from other categories

*Exclusive Package \$30/guest:* choose 6 from any category

*Appetizers per piece:* \$4

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### *From the Home*

pretzel bites with jalapeño queso - pierogis - hand breaded panko cheese ravioli  
homemade from scratch loaded tots - vegetable spring rolls  
bacon gouda mac and cheese bites - fried zucchini spears

### *From the Garden*

caprese bites - watermelon feta bites - greek cucumber salad cups - bruschetta  
vegetables with hummus - fruit skewers - artichoke and spinach crostini

### *From the Farm*

walking charcuterie board - chicken satay - meatballs - chicken sliders  
beef sliders - chicken wings - potstickers

### *From the Sea*

grilled sweet and spicy shrimp - shrimp cocktail - coconut shrimp - mini crab cakes  
ahi tuna wonton - in-house smoked salmon with crostini

# GLENEAGLES EVENTS

## *Dinner*

All dinners are served with your choice of caesar salad or garden salad and rolls

### *The Vegetarian*

*\$29 Plated - \$31 Buffet*

Roasted vegetables, seasonal vegetarian risotto, grilled cauliflower steak with spicy infused oil, pepitas

### *The Grill*

*\$33 Plated - \$36 Buffet*

St Louis house smoked ribs, oven roasted BBQ chicken quarter, corn on the cob and baked potato

### *The Hometown*

*\$31 Plated - \$33 Buffet*

Hand-breaded parmesan crusted chicken, herb butter mashed potatoes, oven roasted green beans

### *The Roma*

*\$33 Plated - \$36 Buffet*

Pasta pomodoro with fresh basil, cheese tortellini, parmesan crusted chicken, Italian meatballs, oven roasted green beans

### *The Original*

*\$31 Plated - \$33 Buffet*

Pasta pomodoro with fresh basil, Italian meatballs, marinated grilled chicken breast, oven roasted green beans

### *The Classic*

*\$33 Plated - \$36 Buffet*

Grilled sirloin with veal demi, Atlantic salmon with lemon beurre blanc, herb butter grilled chicken breast, homemade mashed potatoes, oven roasted green beans

### *The Napoli*

*\$32 Plated - \$35 Buffet*

Seasonal vegetables, pasta pomodoro with fresh basil

Choice of: cheese tortellini or vegetable risotto

Choice of: vegetable or meat lasagna

### *The Mediterranean*

*\$33 Buffet - \$36 Plated*

Beef and chicken kabobs, seasoned baked rice, steamed vegetable medley, hummus, pita, falafel with tzatziki

### *The Playa*

*\$32 Buffet only*

Seasoned steak and chicken fajitas, with rice, beans, tortillas, pico de gallo, sour cream, cheese and sliced jalapenos. Served with chips and salsa instead of salad

\*add queso and guac for \$1/guest\*

### *The Exclusive*

*\$46 Plated Only*

Filet with a rich demi-glaze and asparagus, seared ahi tuna with grilled vegetables and rice, or chicken marsala with grilled vegetables and rice

\*Substitutions of any of other menu protein allowed

\*22% service charge for food and beverage is added to final bill\*

# GLENEAGLES EVENTS

## *Finishes*

### *Dessert Bar Display*

*\$6*

A vast display of amazing dessert bars cut in small pieces for your guests to try them all

### *Cookie Display*

*\$6*

Chocolate chip, lemon with white chocolate, Triple chocolate, Oatmeal raisin and Red velvet

### *House Beignets*

*\$6*

Hot and fresh house made beignets rolled in cinnamon sugar, complete with homemade vanilla glaze, chocolate or raspberry dipping sauces

### *Italian Tiramisu*

*\$6*

Ladyfingers dipped in espresso coffee, this Italian-style tiramisu is layered with rich mascarpone cheese and fresh whipped cream, and is given a final dusting of Dutch cocoa

### *White Chocolate Raspberry Cake*

*\$6*

Three layer white cake with a decadent white chocolate icing and raspberry filling

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## *Late Night Bites*

AVAILABLE AS AN ADDITION AFTER DINNER FOR EVENING EVENTS

### *Just a Bite*

*\$6*

Your choice of signature pretzels or our loaded tots to complete the night

### *Keep it Simple*

*\$12*

Buffet display of signature house pretzels with jalapeno queso and homemade tots dressed with cilantro and bacon

### *Sliders*

*\$12*

Freshly prepared angus beef sliders and our signature hand breaded hot chicken sliders

\*22% service charge for food and beverage is added to final bill\*

# GLENEAGLES EVENTS

## *Beverages*

### *Non-Alcoholic Beverage Package*

*\$4*

Water, iced tea, lemonade, soda

### *Coffee Service*

*\$4*

Full coffee station set up for your guests

### *Wine by the Bottle*

*\$30 per bottle   \$55 for two*

One house wine (white, red, or sparkling) on the table

### *Mimosa Bottle Service*

*\$38 per table*

Served on as self serve station or as a set per table. Includes a bottle of sparkling wine, fresh fruit garnishes and a carafe of your choice of juice: cranberry, orange, pineapple, apple along with fresh fruit garnishes

### *By Consumption Mimosas*

*\$9*

Includes sparkling wine and your choice of juice: cranberry, orange, pineapple, apple

### *Morning Mimosa and Bloody Mary Bar*

*\$25 per guest*

Mimosas: sparkling wine, cranberry, orange, pineapple, apple, fruit garnishes

Bloody Mary: vodka, pickles, tabasco, horseradish, olives, celery, cheese

Served via private bar service

\*22% service charge for food and beverage is added to final bill\*



# GLENEAGLES EVENTS

## Bar

### *By Consumption Bar*

*\$25 Hour per 50 guests + Final Bill*

You choose liquor options from packages below

### *Cash Bar*

*\$25 Hour per 50 guests + Guests responsible for Bill*

You choose liquor options from packages below

\*Cash only payments allowed\*

### *Event Wristbands - 4 hour Open Bar*

*\$32 Classic \$38 Exclusive*

Guest may purchase a 4 hour open bar wristband from cash bar,  
credit card allowed, service charge included

### *Beer & Wine 4 hour Open Bar \$25*

Bud, Bud Light, one house stocked beer of choice

3 House wines of your choice

### *Classic Open High Ball Bar \$28*

Bud, Bud Light, one house  
stocked beer of choice

One house white and one  
house red wine

Sobieski Vodka, Captain  
Morgan Rum, Bacardi Rum,  
Canadian Club Whiskey, Jim  
Beam Bourbon, Dewars  
Scotch, Altos Tequila,  
Tanqueray Gin

6 mixers of your choice: soda,  
tonic, pepsi, diet, sierra mist,  
cranberry, lemonade, ginger  
ale, ginger beer, orange juice,  
pineapple juice

### *Exclusive Open High Ball Bar \$32*

Bud, Bud Light, one house  
stocked beer of choice, one  
specialty beer of choice

Two house white and two  
house red wines

Tito's Vodka, Captain Morgan  
Rum, Bacardi Rum, Crown  
Royal Whiskey, Bulleit  
Bourbon, Johnny Walker's  
Scotch, Cabo Wabo Tequila,  
Hendrick's Gin

6 mixers of your choice: soda,  
tonic, Pepsi, Diet, Sierra Mist,  
cranberry, lemonade, ginger  
ale, ginger beer, orange juice,  
pineapple juice

\*22% service charge for food and beverage is added to final bill\*

# GLENEAGLES EVENTS

## *Golf Outings*

ALL OUTINGS RECEIVE \$100 OFF ALL VENUE FEES: APPLIES TO PREVIOUSLY BOOKED AND CONFIRMED OUTINGS ONLY

### *Breakfast and Lunch*

Grab and Go Breakfast Burritos - \$6  
bacon - egg - cheese (individually wrapped)

Grab and Go Muffins & House prepared donuts - \$5

Hot Dog Boxed Lunch - \$10  
chips - hot dog - cookie

Italian Sausage Boxed Lunch - \$12  
chips - grilled Italian sausage - cookie

Wrap Boxed Lunch - \$14  
chips - choice of turkey, veggie or roast beef - cookie

Twinsburger Boxed Lunch - \$14  
chips - Twinsburger - cookie

\*add bottled water \$2 each\*

### *Golf Outing Dinners*

#### *Steak Dinner* *\$32 Buffet*

8oz Grilled sirloin, baked potato with butter, sour cream, and cheese, corn on the cob, and salad

#### *Ribs & Chicken* *\$30 Buffet*

A half a rack of St Louis house smoked ribs, grilled herb butter chicken breast, baked potato with butter, sour cream, and cheese, corn on the cob, and salad

### *Beverages*

Domestic canned beer - \$64 case or \$16 6-pack

Bottled water - \$48 case

Bottled Pepsi/Gatorade - \$60 case

Coffee service - \$4 guest

\*Beverage cart with ice available for pre-purchased beverages\*

\*Outing to supply beverage cart driver 21+\*

\*22% service charge for food and beverage is added to final bill\*