



Glen Acres Golf & Country Club

Catering Menus
&
Guidelines

CATERING GUIDELINES

Glen Acres Golf & Country Club has been providing catering services to its members and their guests since 1924. The casual atmosphere of the club coupled with excellent service and extraordinary gourmet cuisine provide the perfect setting for your special event. Your guests will delight in attending your event at the Club, and they will be treated to a wonderful experience. Whether you are planning a holiday business luncheon for 20 or an extravagant holiday reception for 200, our highly qualified staff will attend to every detail of your event ensuring that your expectations are fulfilled. Glen Acres Golf & Country Club is where fond memories are made as we pride ourselves on our tradition of excellence at our Club and take great honor in assisting you with your special event.

SPONSORSHIP

Glen Acres Golf and Country Club is a private club with membership which requires that all events have a member sponsor. Current Glen Acres Golf and Country Club members and members in good standing of reciprocal clubs may sponsor an event. A signed member sponsor form, along with an event deposit and event contract, is required to confirm an event date. Sponsor will not engage in any advertising of any nature in relation to the sponsoring of this event and use of club logo is prohibited. Please inquire with the Catering Director should you have additional questions about sponsorship.

EVENT BOOKING

Prior to arranging other details, make sure your date is available at the Club. Many dates are reserved annually and may preclude any other activity. Saturdays are by far the most popular days or evenings for events. As a courtesy to the membership, events may only be booked 12 months in advance. Once you have decided on an event date, a deposit and completed sponsorship agreement are required to book the desired date on the Club catering calendar. You will be given 14 days to make your deposit. The deposit will be applied to the final billing. Non-Member sponsored events are required to pay 90% of the estimated charges two weeks prior to the event, payable to Glen Acres Golf and Country Club. The balance is payable upon receipt of final billing. Please note that Glen Acres Golf and Country Club accepts debit or credit cards ONLY.

Glen Acres has two indoor event spaces in the clubhouse that can accommodate wedding ceremonies and receptions, with a capacity of up to 200 people. We can also arrange outdoor ceremonies with a capacity of up to 100 people, and patio receptions with a capacity of 75 people. We also have a boardroom meeting space that can accommodate 8-16 people.

Skyline Room Rates

Peak Season Weekend **\$1500** (June thru Sept)
Off Season Weekend **\$1000** (Oct thru May)
Weekday **\$500**

Fireplace Room Rates

Peak Season Weekend **\$1000** (June thru Sept)
Off Season Weekend **\$500** (Oct thru May)
Weekday **\$250**

Executive Boardroom Room Rates

\$65 per hour
2-Hour Minimum Rental

Outdoor Ceremony

\$350 Site Fee
\$3.00 per ceremony chair

*Rental of our **clubhouse rooms** includes:

Tables & Chairs
Free Parking
Use of our Bridal Suites
Full Set up & Breakdown

*Rental for an **outdoor ceremony** only includes:

Tables
Free Parking
Use of our Bridal Suites
Full Set up & Breakdown

All Prices Subject to Change. Food Pricing Guaranteed 30 Days Prior to Event.

***Sales Tax of 10.1% & Service Charge of 21%
is added to the final invoice**

Breakfast Selections

Breakfast Buffets

All breakfast buffets include freshly brewed Royal Cup coffee, orange juice, and a selection of hot teas.

Continental Breakfast \$18

Seasonal Fruit and Berry Display and your choice of two Breakfast Pastries from the following:

*Assorted Petite Danish
Assorted Mini- Muffins
Cinnamon Rolls*

Sunrise Brunch Hot Buffet \$22

Seasonal Fruit and Berry Display, Scrambled Eggs with Cheddar Cheese and Scallions, Roasted Bacon, Pork and Apple Sausage Links, and choice of one of the following Breakfast Potatoes & one Breakfast Pastry:

*Home-Fried Potatoes
Red Potatoes O'Brien
Golden-Fried Hash Browns
Tater Tots*

*Assorted Petite Danish
Assorted Mini- Muffins
Cinnamon Rolls
Mini Croissants*

Breakfast Buffet Enhancements

Enhancements may be added to any breakfast buffet with prices added per person.

Granola with Greek Yogurt and Wild Honey \$8

Petite Ham Steaks \$6

Eggs Florentine \$9

Eggs Benedict \$12

Waffles with Butter and Warm Maple Syrup \$10

Texas-Style French Toast with Butter and Warm Maple Syrup \$10

Bacon, Egg, Cheese Empanada \$8

Egg, Mushroom, Leek Empanada \$6

*All prices are per person & do not include service charge & applicable state sales tax.

Banquet Platter Selections

Minimum 15 Guests

Prices are per person

Fresh Fruit Display \$6

Assorted Melons, Pineapple, Berries, and Citrus

Crudité Display \$6

An assortment of Fresh-cut Vegetables served with House-made Ranch and Bleu Cheese Dips

- Roasted Crudité Vegetables \$7

Imported and Domestic Cheese Platter \$12

Chef-Inspired Rotating Selection with assorted crackers

Mediterranean Board \$11

Marinated Vegetables, Roasted Peppers, Pickled Peppers, Olives, Roasted Garlic Hummus, and Feta Cheese with Grilled Pita and Crackers

Charcuterie Board \$14

Assorted Domestic & Imported Cured Meats and Salami served with Deli Mustard, Whipped Pimento Cream Cheese, and Mini-Brioche Buns

Smoked Salmon Lox \$10

Sliced Nova Lox displayed with Capers, Minced Red Onion, Whipped Herb Cream Cheese, and Mini-Brioche Buns

*All prices are per person & do not include service charge & applicable state sales tax.

Hors D'Oeuvres Selections

Display or Tray-Service

Minimum 15 Guests

Priced per person

HOT

Pork and Vegetable Eggrolls—with Sweet and Sour Sauce \$6

Chicken Pot Stickers—Ginger Soy Sauce \$6

Sausage and Cheese-Stuffed Mushrooms \$6

Bacon-Wrapped Scallops \$7

Lump Crab Cakes—with Lemon Aioli \$8

Crab Rangoon—with Thai Chili Sauce \$6

Coconut Prawns—with Plum Sauce \$8

Beef Steak Skewers—Choice of Teriyaki *or* Balsamic Glaze \$6

Chicken Skewers—with Peanut Sauce \$6

Assorted Quiche \$5

Spanakopita \$5

Vegetarian Spring Rolls—with Thai Chili Sauce \$5

Vegan Samosa \$5

COLD

Smoked Salmon Bruschetta—with Capers & Red Onion \$8

Poached Prawns—with Horseradish Cocktail Sauce \$ Market Price

Beef Short Rib and Roquefort Hand Pie\$6

Antipasto Skewers

[-] Tomato, Basil, and Mozzarella with Balsamic Reduction \$6

[-] Provolone, Tomato, Genoa Salami, Sweet Peppers, and Olives \$8

Tomato Basil Crostini—with Balsamic Reduction \$5

Mushroom Duxelles Spread—with Feta cheese \$5

*All prices are per person & do not include service charge & applicable state sales tax.

Lunch & Dinner Selections

Buffet or Plated

All Buffet and Plated selections include freshly brewed Royal Cup coffee, a selection of hot teas, as well as Artisan Rolls with Butter, your choice of one salad, one starch, and one vegetable.

Buffet– Priced Per Person

One Entrée - \$26

Two Entrees- \$30

Plated– Priced Per Person – Dessert Included

One Entrée- \$34

Any additional plated entrée options will have a surcharge of \$3; up to a total of three total selections.

Salad Selections

Choose one salad option listed below:

Classic Caesar – Romaine, croutons, Parmesan, candied walnut, lemon, and Caesar dressing

Raspberry Walnut – Seasonal lettuces, fresh berries, candied walnut, Bleu cheese, scallions, and raspberry vinaigrette

Italian Chop – Romaine hearts, garbanzo beans, roasted red peppers, artichoke hearts, olives, parmesan cheese, croutons, and Italian dressing.

Spinach Citrus – Spinach leaves, sweet peppers, slivered red onion, sliced oranges and grapefruit, toasted almonds, and creamy citrus vinaigrette.

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Starch Selections

Choose one starch option listed below:

Herb and Garlic Roasted Potatoes - Choice of Red, Russet, or Fingerling

Mashed Potatoes - Choice of Red or Russet Mashed with Butter and Cream

Scalloped Au Gratin - Thinly sliced Potatoes Baked in Cream with Cheddar, Parmesan, and Mozzarella Cheeses. *Buffet Only*

Rice Pilaf - Long Grain Rice baked in Chicken Broth with Mirepoix & Thyme

Vegetable Selections

Choose one vegetable option listed below:

Asparagus Spears - Steamed with Butter – (Market Price)

Green Beans – Steamed with Butter

Chef's Mixed Vegetable - Sautéed with Garlic and Herbs

All subject to seasonal availability.

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Choose one entrée option listed below:

Chicken Entrees

Chicken Chasseur – with White Wine Demi-Glace, Mushroom, Tomato, and Scallion

Chicken Dijon – with Dijon Mustard Butter Sauce, and fresh Parmesan Breadcrumbs

Chicken Piccata – Parmesan-breaded Cutlet with Lemon Caper Butter Sauce

Chicken Marsala – with sweet, Marsala-infused Demi-glace with Mushroom and Thyme

Chicken Caprese – topped with Roma Tomato, Mozzarella Cheese, Fresh Basil, and Lemon Butter Sauce

Beef Entrees

(ALL MARKET PRICE)

Marinated & Chef Carved Tri-Tip – with Red Wine Mushroom Sauce

Grilled Top Sirloin – with Bordelaise

Grilled Filet Mignon – with Bordelaise

Surcharge Per Person: Market differs on lunch vs dinner

Roasted New York Strip – with Bordelaise

Surcharge Per Person: Market differs on lunch vs dinner

*All prices are per person & do not include service charge & applicable state sales tax.

Seafood Entrees

(ALL MARKET PRICES)

Herb-Crusted Halibut – with warm Tomato Concasse

Lemon Pepper Halibut – with Lemon Thyme Butter Sauce

Grilled Wild Salmon – with Lemon Caper Sauce

Herb-Crusted Wild Salmon – with Lemon Butter Sauce

Pork Entrees

(ALL MARKET PRICES)

Classic Pork Chops – with creamy Peppercorn Sauce

Apple-Braised Pork Chop – with Natural Jus

Baby Back Ribs – with Chef's BBQ Sauce

Roasted Pork Loin – with Natural Jus

Roasted Pork Tenderloin – with Natural Jus

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Glen Acres Golf & Country Club • 1000 S. 112th Street, Seattle, WA 98168 • (206) 244.1720 • glenacresgolf.com

Carving Board

Minimum 30 Persons

Oven-Roasted selections carved and displayed by our talented chefs for self-service.
Includes your choice of Two Sauces and Mini Brioche Buns.

Protein Selections:

	<i>On Own</i>	<i>Buffet Addition</i>
<i>Herb and Garlic Rubbed New York Strip</i>	\$16	\$ 8
<i>Herb and Garlic Rubbed Beef Tenderloin</i>	\$18	\$ 9
<i>London Broil Marinated Tri Tip</i>	\$12	\$ 6
<i>Garlic-Crusted Roast Pork Loin</i>	\$10	\$ 4
<i>Bacon-Wrapped Meat Loaf</i>	\$10	\$ 4
<i>Spice-Rubbed Turkey Breast</i>	\$10	\$ 4
<i>Prime Rib Roast</i>	\$18	\$ 8

Sauce Selections:

Creamy Horseradish

Hollandaise

Bearnaise

Au Jus

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Dessert-Plated

Plated Dessert Selections: \$9 Per Person – \$3 for additional selections

Warm Chocolate Cake—with Vanilla Ice Cream

Flourless Chocolate Torte

Vanilla Caramel Cake

Tiramisu

White Chocolate Mousse—with Seasonal Berries

New York Cheesecake—with Raspberry Coulis

Ice Cream or Sorbet \$7

Vanilla—with Chocolate Sauce

Chocolate—with Caramel Sauce

Sorbets—Mango or Lemon with Raspberry Coulis & fresh Berries

Dessert-Bufferet

Bufferet Dessert Selections \$10 Per Person - \$3 for additional selections

Warm Apple or Peach Crisp—with Whipped Cream

Assorted Freshly Baked Cookies

Sweet Tooth Sampler—assorted Dessert Bars, Brownies, and Cookies

Assorted Gourmet Cupcakes

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