

GLEN ERIN

G O L F C L U B



Golf Outing

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GLEN ERIN

G O L F C L U B



Outing & Banquet Information

OUTSIDE FOOD AND BEVERAGE POLICY

Due to licensing requirements and quality control, all food and beverage must be purchased from and supplied by Glen Erin Golf Club and The Cursing Stone Pub. No outside caterer is allowed and no carry in food or beverage is allowed. Per State Law, no residual food may be taken home by customers. **Per liquor license, no alcohol can be consumed unless purchased from Glen Erin and served by Glen Erin staff.**

SERVICE FEE/TAX

Please note that 22% service charge and 5.5% tax will be applied to all food and beverage events. The service charge is taxable.

ROOM RENTAL

The room rental for the Celitc House for a golf outing is \$8 per person. This includes all tables, chairs, black floor length linens, napkins, plates, cutlery, staff, set up and tear down. To rent the Cursing Stone Pub, please contact your event coordinator for pricing. Please note that the Cursing Stone Pub is not a private space and would be open to the public in season.

Glen Erin Golf Club

Golf Outing Prices

Prices Apply to Groups of 24 or More

Shotgun Starts Available Before Noon for 80+ Players Only

All Prices include Green Fee, Cart Fee, Range Balls & Event Fee

Professional Services include (but not limited to): Cart Signs, Scorecards, Scoreboard, Pre-Round Announcements, Set-Up and Removal of all Golf Course Signage, Pre-Outing Planning, PA System Usage and Specialized Food & Beverage Service.

Golf Schedule

WEEKDAYS (MONDAY THROUGH FRIDAY)

April

24-59 Player	\$40 per player
60-99 Players.....	\$38 per player
100-144 Players	\$36 per player

May 1st – May 26th

24-59 Players.....	\$46 per player
60-99 Players.....	\$44 per player
100-144 Players	\$42 per player

May 29th – September 15th

24-59 Players.....	\$50 per player
60-99 Players.....	\$48 per player
100-144 Players	\$46 per player

September 18th – End of Season

24-59 Players	\$40 per player
60-99 Players.....	\$38 per player
100-144 Players	\$36 per player

Call 608-741-1100 to make a tee time! Or visit our website at gleneringolf.com

The Celtic House Breakfast Buffet Menu

The Continental \$14 Per Person

Assorted danish, fresh baked muffins, bagels and cream cheese, sliced fruit with seasonal berries

Assorted juices, coffee, tea and soft drinks.

The Celtic Breakfast Buffet \$18 per person

Farm fresh scrambled eggs and cheese

Smoked bacon and sausage links

Breakfast potatoes and pastries

Sliced seasonal fruit tray

Assorted juices, coffee, tea and soft drinks

The Trinity Breakfast Buffet \$21 per person

Farm fresh scrambled eggs and cheese

Smoked bacon, sausage links or ham (choose 2)

Breakfast potatoes and Pastries

Cinnamon French toast with maple syrup

Sliced seasonal fruit tray

Assorted juices, coffee, tea and soft drinks

Breaks

SWEET AND SALTY SNACKS

Cookie Tray \$21 per dozen

Chocolate Brownies \$24 per dozen

Candy Bars \$28 per dozen

Granola Bars \$23 per dozen

Roasted Peanuts \$2 each

Pretzels \$1.50 each

Trail Mix \$2 each

Boxed Lunch \$15.95

Smoked turkey and Swiss sandwich, ham and American sandwich, or roast beef and cheddar sandwich with lettuce and tomato.

Box lunch includes condiments, fruit, potato chips and cookie.

DIPS

Choose one option \$4 per person

Warm corn tortilla chips included

- Guacamole and salsa
- Bacon Ranch
- French Onion
- Roasted red pepper hummus
- Spinach and Artichoke

Celtic House Light Lunch Buffet Menu

The Deli Buffet \$21

Choose 3 options

- Sliced Smoked Turkey
- Honey Ham
- Roast Beef
- Tuna
- Chicken
- Egg Salad

Buffet served with assorted cheeses, sliced tomato, onion, lettuce, mayonnaise and mustard.

Assorted breads and your choice of 2 sides.

Festival Italiano \$23

Choose 2 pasta options

- Baked Ziti
- Penne Rigate Bolonese
- Five Cheese Macaroni and Cheese
- Fettuccini Alfredo

Buffet includes garlic bread and Caesar salad.

BBQ Buffet \$23

Choose 2 options

- Pulled BBQ Pork
- Pulled BBQ Chicken
- Chicken Breast

Buffet includes gourmet bun, assorted BBQ sauces and your choice of 2 sides.

One of each sandwich per person.

The Tailgater \$22

Grilled Hamburgers and Johnsonville Brats served with buns, sliced onion, lettuce, tomato, mayonnaise, ketchup, mustard and your choice of 2 sides.

One burger and one brat per person.

Mexican Fiesta \$22

Choose 1 option

- **Tacos** mix of hard and soft shell
- **Fajitas** chicken or steak
- **Quesadillas** chicken or ground beef

Served with sour cream, Pico de Gallo, guacamole, lettuce, tomato, shredded cheese, onion, jalapeños, rice and beans. Salsa and chips included.

SIDES

A choice of 2 sides come with all buffet and grill items

- Homemade Pub Chips
- French Fries
- Cheesy Potato Bake
- Baked Potato
- Garlic Mashed Potatoes
- 5 Cheese Mac and Cheese
- Country Style Baked Beans
- Homemade Potato Salad
- Fresh Summer Pasta Salad
- Steamed California Vegetables
- Garden Salad
- Seasonal Fresh Fruit

All buffets are served with assorted fresh baked cookies.

BEVERAGE STATION

- Assorted sodas \$3 per soda based on consumption
- Regular and decaffeinated coffee \$34 per gallon based on consumption

Hors d'oeuvres

Butler Service

\$15 per person

- Four pieces per person on average (based on one hour of service)
- Choose any four items hot or cold

HOT

Asparagus and Goat Cheese Phyllo
Mini Deep-Dish Cheese Pizzas
Thai Vegetable Spring Rolls
Stuffed Mushrooms Sausage or Vegetable Florentine
Assorted Mini Quiche
Spanakopita
Parmesan or BBQ Meatballs
Hibachi Beef Skewers
Thai Chicken Sate
Water Chestnut Wrapped in Bacon

COLD

Wisconsin Assorted Cheese Cubes and Sausage
Tomato Basil Bruschetta
Antipasto Caprese Skewer
Prosciutto and Melon

UPGRADED **Additional \$2 Per Person**

Maple Glazed Bacon Wrapped Chicken
Scallops Wrapped in Bacon
Mini Maryland Crab Cakes
Smoked Salmon with Dill Cream

RECEPTION HORS D'OEUVRE DISPLAYS

Appetizers include 4 pieces per person. A perfect option for a light cocktail reception after a day on the links.

Chicken Wings \$5 per person

Cheese and Sausage Tray served with crackers
\$5.50 per person

Fresh Shrimp Cocktail \$86 per 50 pcs

Smoked Salmon Platter sliced smoked salmon, with chopped hard-boiled egg, red onion, capers, and cocktail rye bread **\$143**

Raw Bar gulf shrimp, snow crab claws, oysters on half shell, cocktail sauce, tabasco, lemon and saltines
Market price available ask coordinator for pricing

Fresh Vegetables asparagus, broccoli, cauliflower, celery, carrots, grape tomatoes and mushrooms with sour cream dip **\$3.00 per person**

Sliced Fresh Fruit Tray honeydew, watermelon, pineapple, red and green grapes, garnished with seasonal assorted berries. Served with yogurt poppy seed dressing **\$4.00 per person**

Roasted Vegetable Platter with red pepper pesto dip zucchini, summer squash, asparagus, red and yellow bell peppers, portobello mushrooms and eggplant
\$3.50 per person

Baked Artichoke Dip served with warm parmesan crusted pita triangles **\$3.00 per person**

Local Cheese Tray a plentiful variety of domestic dine cheeses, served with crackers **\$4.00 per person**

The Celtic House Buffet Menu

ENTRÉES

Choose Two Options \$45

Choose Three Options \$53

8oz Prime Top Sirloin finished with garlic and herb hotel butter

Sautéed Chicken Picatta creamy lemon butter sauce with caper

Oven Roasted Chicken Marsala wild mushroom cognac sauce

Oven Roasted Tilapia chardonnay chive butter sauce

Tri Colored Tortellini pesto and steamed vegetables

SOUP

Cream of Mushroom

OR

Italian Minestrone

OR

SALAD

The Celtic mixed greens, baby kale, tomato, cucumber, carrot, crouton and feta with a choice of balsamic vinaigrette or ranch dressing

OR

Caesar Style chopped romaine, creamy Caesar dressing, parmesan cheese and herbed croutons

SIDE DISHES

(choose two of the following)

Yukon Mashed Potato

Wild Rice Pilaf

Rosemary Fingerling Potatoes

Seasonal Vegetable Blend

Green Beans Almandine

Buffet include warm rolls and butter, your choice of entrées, two sides, soup or salad, brewed coffee, decaffeinated coffee, and tea

Plated Meals

From The Grill fresh Midwestern steaks grilled to perfection. All entrées served with a choice of 2 sides, dinner rolls and butter

Choose 1 option

10 oz Top Sirloin \$24

8 oz New York Strip \$29

6 oz Filet Mignon \$37

10 oz Ribeye \$25

10 oz Prime Rib \$31

SIDES

A choice of 2 sides come with all buffet and grill items

- Homemade Pub Chips
- French Fries
- Cheesy Potato Bake
- Baked Potato
- Garlic Mashed Potatoes
- 5 Cheese Mac and Cheese
- Country Style Baked Beans
- Homemade Potato Salad
- Fresh Summer Pasta Salad
- Steamed California Vegetables
- Garden Salad
- Seasonal Fresh Fruit

Bar

DRINK PACKAGES

Build Your Own Bar

All prices are based on five hours of bar service

Rail Liquor Service \$16 per person

Premium Liquor Service \$19 per person

Top Shelf Liquor Service \$24 per person

Domestic Beer Service \$15 per person

Premium Beer Service \$18 per person

House Wine \$15.00 per person

Soda and Coffee \$5.00 per person

Domestic 1/2 barrel \$290

Premium 1/2 barrel \$390

Wine per bottle \$32 each

Champagne toast \$6.50 per person

Wine pour \$6.50 per person

Signature drinks are available upon request

Rail Liquors

Boston's Vodka, Boston's Rum, Boston's Gin,
Boston's Amaretto, Old Thompson Whiskey,
Christian Brothers Brandy, Boston's Peach Schnapps,
Boston's Peppermint Schnapps

Premium Liquors

Tito's Vodka, UV Raspberry Vodka, Tanqueray Gin,
Captain Morgan Rum, Malibu Rum, Bacardi Rum,
Bacardi Limon Rum, Southern Comfort,
Korbel Brandy, Jose Cuervo Silver Tequila,
Seagram's Seven Whiskey, Jack Daniels

Top Shelf Liquors

Grey Goose Vodka, Bombay Sapphire Gin,
Jim Bean Whiskey, Crown Royal Whiskey,
Glen Levitt Scotch, Jameson Irish Whiskey,
Bailey's Irish Cream, Kahlua Coffee Liquor,
Don Julio Tequila, Johnnie Walker Black Label

CASH BAR PRICING

Domestic Beers \$4.50

Premium Beers \$5.00

Ciders | Malternatives \$5.00

Rail Liquors \$4.50 single | \$6.50 Double

Premium Liquors \$5.50 Single | \$7.50 Double

Top Shelf Liquors \$6.50 Single | \$8.50 Double

Glass of Wine \$6.50 per glass

Glass of Champagne \$6.50 per glass

Non-Alcoholic Beverages \$3.00 per glass

Domestic Beers

Miller Lite, Miller 64, Miller Genuine Draft,
Miller High Life, Bud Light, Budweiser,
Michelob Ultra, Coors Light, Busch Light

Premium Beers

Capital Amber, Spotted Cow, Moon Man,
Gray's Busted Knuckle, Blue Moon

Ciders|Malternatives

Angry Orchard, Mike's Hard Lemonade, White Claw

Wine|Champagne

White Blend 2016

Sparkling 2016

Red Blend 2016

Non-Alcoholic Beverages

Coffee, Decaf Coffee

Pepsi, Diet Pepsi, Mountain Dew,

Sierra Mist, Tea, Lemonade

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The service charge is taxable.*