

# GLEN ERIN

G O L F

C L U B



## *Golf Outing*

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# Glen Erin 2019

## *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 .....	\$35 per player
60-99 Players.....	\$33 per player
100-144 Players .....	\$31 per player

### May 1<sup>st</sup> – May 27<sup>th</sup>

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

### May 28<sup>th</sup> – September 18<sup>th</sup>

24-59 Players.....	\$44 per player
60-99 Players.....	\$42 per player
100-144 Players .....	\$40 per player

### September 19<sup>th</sup> – End of Season

24-59 Players .....	\$36 per player
60-99 Players.....	\$34 per player
100-144 Players .....	\$32 per player

## WEEKENDS (SATURDAY AND SUNDAY)

### April

24-59 Players .....	\$39 per player
60-99 Players.....	\$37 per player
100-144 Players .....	\$33 per player

### May 1<sup>st</sup> – May 27<sup>th</sup>

24-59 Players.....	\$42 per player
60-99 Players.....	\$40 per player
100-144 Players .....	\$38 per player

### May 28<sup>th</sup> – September 18<sup>th</sup>

24-59 Players.....	\$45 per player
60-99 Players.....	\$43 per player
100-144 Players .....	\$41 per player

### September 19<sup>th</sup> – End of Season

24-59 Players.....	\$36 per player
60-99 Players.....	\$34 per player
100-144 Players .....	\$32 per player



Call (877) THE-GLEN to make a tee time! Or visit our website at [gleneringolf.com](http://gleneringolf.com)



# The Celtic House Breakfast Buffet Menu

## **The Continental \$9 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 \$12.95 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 \$14.95 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 \$18 per dozen**

**Chocolate Brownies \$21 per dozen**

**Candy Bars \$24 per dozen**

**Granola Bars \$20 per dozen**

**Roasted Peanuts \$1.50 each**

**Pretzels \$1.25 each**

**Trail Mix \$1.50 each**

### **Boxed Lunch \$11**

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

**Box lunch** includes condiments, pasta salad, fresh fruit, potato chips and cookie.

### **DIPS**

**Choose one option \$3 per person**

Warm corn tortilla chips included

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



## BEVERAGE STATION

### \$4 per person

- Refreshed for 3 hrs
- Regular and decaffeinated coffee, iced tea, soda and bottled water

## Hors d'oeuvres

### Butler Service

### \$10 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  
Chicken Caesar Endive

### UPGRADED Additional \$1.50 Per Person

Shrimp Salad Shooter  
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 \$4.50 per person**

**Cheese and Sausage Tray \$4.75 per person**

**Stuffed Mushrooms Florentine or Sausage and Chive \$4.75 per person**

**Meatballs Parmesan or BBQ \$4.50 per person**

**Fresh Shrimp Cocktail \$75 per 50 pcs**

**Smoked Salmon Platter** sliced smoked salmon, with chopped hard-boiled egg, red onion, capers, and cocktail rye bread **\$125**

**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 **\$2.50 per person**

**Sliced Fresh Fruit Tray** honeydew, watermelon, pineapple, red and green grapes, garnished with seasonal assorted berries. Served with yogurt poppy seed dressing **\$3.50 per person**

**Roasted Vegetable Platter** with red pepper pesto dip zucchini, summer squash, asparagus, red and yellow bell peppers, portobello mushrooms and eggplant **\$3 per person**

**Baked Artichoke Dip** served with warm parmesan crusted pita triangles **\$2.75 per person**

**Local Cheese Tray** a plentiful variety of domestic fine cheeses, served **\$3.50 per person**



# Celtic House Banquet Buffet Menus

## The Deli Buffet \$13.95

### 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 \$13.95

### 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 \$15.95

### 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 \$14.95

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 \$14.95

### 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 available for \$1.50 per person*



# The Celtic House Buffet Menu

## ENTRÉES

**Choose Two Options \$36**

**Choose Three Options \$43**

**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

## SIDE DISHES *(choose two of the following)*

**Yukon Mashed Potato**

**Wild Rice Pilaf**

**Rosemary Fingerling Potatoes**

**Seasonal Vegetable Blend**

**Green Beans Almandine**

## SOUP

**Cream of Mushroom**

OR

**Italian Minestrone**

## 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

*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 \$15.95**

**8 oz New York Strip \$19.95**

**6 oz Filet Mignon \$26.95**

**10 oz Ribeye \$16.95**

**10 oz Prime Rib \$21.95**

### 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

## Menu Selection

Choice of two entrées and one vegetarian meal. All entrées include dinner rolls and butter, choice of salad or soup, vegetable, starch and coffee or tea.

### SOUP

**Cream of Mushroom**  
**Italian Minestrone**

**Mediterranean Tomato Pesto**  
**Red Pepper Rosemary**

**Wisconsin Beer Cheese**  
**Roasted Butternut Squash**

### SALADS

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

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

#### Upgraded Salad Options *Additional \$2 Per Person*

**Citrus Salad** mixed medley of baby greens topped with mandarin oranges, grapefruit Supremes, toasted pecans, crumbled goat cheese and raspberry dressing

**Wedge Salad** crisp iceberg wedge topped with crumbled blue cheese, bacon and tomato, blue cheese dressing

### ENTRÉES

**10 oz N.Y Strip Au Poivre** cognac peppercorn sauce **\$39**

**Celtic Classic 8oz Filet Mignon** Bordelaise or Bearnaise sauce **\$43**

**Celtic Classic 6oz Filet Mignon** Bordelaise or Bearnaise sauce **\$39**

**8oz Prime Top Sirloin** finished with garlic and herb hotel butter **\$29**

**Roasted 10oz Bone in Pork Chop** mushroom marsala sauce **\$29**



## **ENTRÉES** *(continued)*

**The Celtic Chicken Signature** spinach, boursin cheese artichoke and mushrooms with parmesan cream sauce \$25

**Sautéed Chicken Picatta** creamy lemon butter sauce with caper \$24

**Oven Roasted Chicken Marsala** wild mushroom cognac sauce \$24

**Herb Roasted Chicken Breast** herbed garlic butter sauce \$23

**Citrus Rubbed Atlantic Salmon** fresh dill sauce \$27

**Parmesan Crusted Lake Trout** baked to a golden brown \$24

**Oven Roasted Tilapia** chardonnay chive butter sauce \$22

## **COMBINATION PLATES**

**Medallion of Beef Tenderloin & Grilled Atlantic Salmon** with lemon dill sauce \$43

**Medallion of Beef Tenderloin & Grilled Jumbo Shrimp** with white wine sauce \$43

**Medallion of Beef Tenderloin & Herb Roasted Chicken Breast** finished with herb garlic butter sauce \$36

## **VEGETARIAN ENTRÉES**

**Tri Colored Tortellini** pesto and steamed vegetables \$19

**Herb Parmesan Risotto** grilled seasonal vegetable medley (*gluten free*) \$19

**Stir-Fry Vegetables** sesame oil, almonds and jasmine rice (*vegan*) \$18

## **CHILDREN'S ENTRÉES** *(age 10 and under)*

Children's package includes fruit and soft drink \$9

**Chicken Tenders, with fries**

**Cheese Pizza**

**Cheese Burger with fries**

**Buttered Noodles**

**Macaroni and Cheese**

## **STARCHES**

Rosemary Fingerling Potatoes

Wild Rice Pilaf

Double Baked Potato

Mashed Sweet Potatoes

Yukon Mashed Potato

Parmesan Risotto **add \$1**

## **VEGETABLES**

Seasonal Vegetable Blend

Bourbon Glazed Carrots

Green Beans Almandine

Sautéed Broccoli and Pepper

Grilled Asparagus **add \$1**



# Bar

## DRINK PACKAGES

**Build Your Own Bar** All prices are for  
five hours of bar service

**Rail Liquor Service** \$12 per person

**Premium Liquor Service** \$15 per person

**Domestic Beer Service** \$10 per person  
(Choice of one tap beer)

**Premium Beer Service** \$12 per person  
(Choice of one tap beer)

**House Wine** \$7.50 per person  
(Includes red and white)

**Soda and Coffee** \$2.00 per person

### 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

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

### Top Shelf Liquors

Grey Goose Vodka, Bombay Sapphire Gin, Jim Bean  
Whiskey, Bullet Bourbon, Crown Royal Whiskey,  
Johnny Walker Scotch, Glen Levitt Scotch,  
Jameson Irish Whiskey, Bailey's Irish Cream,  
Kahlua Coffee Liqueur

### Domestic Beers

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

## CASH BAR PRICING

**Domestic Beers** \$3.50

**Premium Beers** \$4.00

**Import Beers** \$4.50

**Ciders | Malternatives** \$4.50

**Rail Liquors** \$4.00 single | \$5.25 Double

**Top Shelf Liquors** \$6.00 Single | \$7.25 Double

**Premium Liquors** \$5.00 Single | \$6.25 Double

**Glass of Wine** \$6.50 per glass

**Glass of Champagne** \$6.50 per glass

**Non-Alcoholic Beverages** \$2.00 per glass  
(Refills included)

### Premium Beers

Capital Amber, Spotted Cow, Moon Man,  
Gray's Busted Knuckle, Gray's Blood Orange,  
Leinenkugel Products, Ballast Point,  
Bells Two Hearted Ale, Blue Moon

### Import Beers

Corona, Corona Premier, Harp, Guinness Irish Stout

### Ciders|Malternatives

Angry Orchard, Red's Apple Ale, Twisted Tea,  
Mike's Hard Lemonade, White Claw

### Wine|Champagne

Conundrum White Blend 2016

Conundrum Sparkling 2016

Conundrum Red Blend 2016

### Non-Alcoholic Beverages

Coffee, Decaf Coffee

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Tea,  
Lemonade

*Please note that a 20% service charge and 5.5% sales tax will be applied to all food and beverage events.*

*The service charge is taxable.*





## *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 20% service charge and 5.5% tax will be applied to all food and beverage events. The service charge is taxable.

### DEPOSIT

A non-refundable deposit of \$200 is required for all golf events. This deposit will be applied against the final total bill and the remainder is due on or before the day of the event.

### ROOM RENTAL

To rent the Celtic House for a private event, \$5.00 per guest is required for all outings – the room rental fee will be added to the total bill. To rent the Cursing Stone Pub, \$3.50 per guest is required for all outings. Please note that the Cursing Stone Pub is not a private space and would be open to the public in season.



