

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

May 1st – May 26th

24-59 Players.....	\$48 per player
60-99 Players.....	\$46 per player
100-144 Players	\$44 per player

May 29th – September 15th

24-59 Players.....	\$52 per player
60-99 Players.....	\$50 per player
100-144 Players	\$48 per player

September 18th – End of Season

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

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, hot tea

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, hot tea

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, hot tea

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

BEVERAGE STATION

- Regular and decaffeinated coffee \$34 per gallon based on consumption
- Assorted sodas \$3 per soda 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
Assorted Mini Deep-Dish 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
Bacon Wrapped Water Chestnuts with BBQ Glaze

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.

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

Fresh Shrimp Cocktail \$85 per 50 pcs

Smoked Salmon Platter sliced smoked salmon, with chopped hard-boiled egg, red onion, capers, and cocktail rye bread **\$145**

Fresh Vegetables asparagus, broccoli, cauliflower, celery, carrots, grape tomatoes and mushrooms with sour cream dip **\$3.50 per person**

Sliced Fresh Fruit Tray honeydew, watermelon, pineapple, red and green grapes, garnished with seasonal assorted berries. Served with yogurt poppy seed dressing **\$4.50 per person**

Baked Artichoke Dip served with warm parmesan crusted pita triangles **\$3.75 per person**

Local Cheese Tray a plentiful variety of domestic dine cheeses, served with crackers **\$4.50 per person**

Celtic House Light Lunch Buffet Menu

The Deli Buffet \$21

Choose 3 options

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

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

Assorted breads and your choice of 2 sides.

Festival Italiano \$21

Choose 2 pasta options

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

Buffet includes garlic bread and Caesar salad.

BBQ Buffet \$23

Choose 2 options

- Pulled BBQ Pork
- Pulled BBQ Chicken
- Chicken Breast

Buffet includes gourmet buns, Honey BBQ sauce, Carolina BBQ sauce, 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. Vegan burgers and vegan brats are available upon request.

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

All buffets are served with assorted fresh baked cookies.

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 capers

Oven Roasted Chicken Marsala wild mushroom cognac sauce

Oven Roasted Tilapia chardonnay chive butter sauce

Tri Colored Tortellini pesto and steamed vegetables

SOUP

Wisconsin Beer Cheese

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

California Vegetable Blend

Green Beans Almandine

Bourbon Glazed Carrots

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

SIDES

A choice of 2 sides come with all buffet 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

Plated Meals

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

French Onion
Loaded Baked Potato

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

ENTRÉES

10 oz N.Y. Strip Au Poivre cognac peppercorn sauce (Market Price)

Celtic Classic 8oz Filet Mignon Bordelaise or Bearnaise sauce (Market Price)

Celtic Classic 6oz Filet Mignon Bordelaise or Bearnaise sauce (Market Price)

8oz Prime Top Sirloin finished with garlic and herb hotel butter \$37

Roasted 10oz Bone in Pork Chop mushroom marsala sauce \$37

The Celtic Chicken Signature spinach, boursin cheese, artichoke and mushrooms with parmesan cream sauce \$32

Sautéed Chicken Picatta creamy lemon butter sauce with capers \$31

Oven Roasted Chicken Marsala wild mushroom sauce \$31

Herb Roasted Chicken Breast herbed garlic butter sauce \$30

Citrus Rubbed Atlantic Salmon fresh dill sauce \$35

Parmesan Crusted Lake Trout baked to a golden brown \$31

Oven Roasted Tilapia chardonnay chive butter sauce \$29

COMBINATION PLATES

Medallion of Beef Tenderloin & Grilled Atlantic Salmon with lemon dill sauce (Market Price)

Medallion of Beef Tenderloin & Grilled Jumbo Shrimp with white wine sauce (Market Price)

Medallion of Beef Tenderloin & Herb Roasted Chicken Breast
finished with herb garlic butter sauce (Market Price)

VEGETARIAN ENTRÉES

Tri Colored Tortellini pesto and steamed vegetables \$25

Herb Parmesan Risotto grilled seasonal vegetable medley (*gluten free*) \$25

Stir-Fry Vegetables sesame oil, almonds and jasmine rice (*vegan*) \$24

CHILDREN'S ENTRÉE (age 10 and under)

Chicken Tenders, fries and fruit \$15

STARCHES

Rosemary Fingerling Potatoes

Wild Rice Pilaf

Double Baked Potato

Mashed Sweet Potatoes

Yukon Mashed Potato

Parmesan Risotto **add \$2**

VEGETABLES

California Vegetable Blend

Bourbon Glazed Carrots

Green Beans Almandine

Sautéed Broccolini and Pepper **add \$2**

Grilled Asparagus **add \$2**

Desserts

Mini Dessert display \$7.00 per person

New York Style Cheesecake with Strawberry Sauce \$7.00 per slice

Tiramisu \$8.00 per slice

Chocolate Decadent Cake \$9.00 per slice

Assorted Dessert Bars \$7 per person (2 per guest)

Chocolate Tuxedo Bomb \$10 per person

Food Stations

Sushi Bar \$15

(based on 3-5 pieces per person)

Hand Crafted Sushi Rolls

- Cucumber Carrot Roll
- Brown Rice Vegetarian California Roll
- Smoked Salmon, Cucumber and Cream Cheese Roll
- Spicy Ahi Tuna Roll
- Crispy Shrimp Tempura Roll
- Softshell Crab Roll

*Served with Sesame Seaweed Salad,
Pickled Ginger, Soy and Wasabi*

Potato Bar \$9

- Choose Garlic Yukon Mashed or Baked Potato
- Green Onions, Steamed Broccoli, Caramelized Onions, Sautéed Mushrooms
- Bacon Bits and Diced Ham
- Shredded Cheddar Cheese, Crumbled Bleu Cheese
- Sour Cream, Ranch Dressing and Butter

Mac & Cheese Bar \$9

- Home-made 5 Cheese Macaroni
- Scallions, Steamed Broccoli, Tomato, Fried Onion Straws
- Diced Ham, Pulled Chicken, Steak Bites and Diced Bacon
- Shredded Cheddar and Parmesan Cheese
- Buffalo Sauce, Balsamic Glaze, White Truffle Oil and Buttered Bread Crumbs

Charcuterie Bar \$8

- Dry Cured Salami, Prosciutto, Capicola, Soppressata and Pepperoni
- Assorted Grilled Sausages
- Imported and Domestic Sliced and Cubed Cheeses
- Imported Greek Olives, Pistachios, Whole Grain Mustard and Roasted Red Pepper Hummus
- Crackers and Toasted Baguettes
- Roasted Bell Peppers, Fresh Grapes and Dried Fruits

Salad Bar \$7

- Crisp Chopped Romaine and Mixed Greens
- Grilled and Diced Chicken Breast
- Red Onion, Sliced Mushrooms, Cucumber, Carrots, Bell Pepper, Tomato, Hard Boiled Egg, Diced Ham,
- Bacon Bits, Croutons, Sunflower Seeds
- Crumbled Bleu, Shredded Cheddar, Parmesan and Cottage Cheese
- Choose 3 Dressings: Ranch, Caesar, Balsamic, Asian Sesame or French

Optional add ons: Shrimp \$2.75

Grilled and Sliced Sirloin \$3.50

Mini Dessert Station \$7

- Assorted Macaroons, Mini Cheesecakes, Fresh Fruit Tartlets, Petite Fours
- Carmel Apple, Lemon and Granny Bars
- Brownie Bites and Cream Puffs
- Assorted Miniature Mouse Cups

Interactive Stations

\$125 per Chef fee

Oven Roasted Prime Rib served with Au Jus and Horseradish Cream (Market Price)

Grilled and Marinated Flank Steak with Chimichurri sauce \$16

Roasted Turkey with Homestyle Gravy and Cranberry \$14

Herb Crusted Pork loin with Whole Grain Mustard Sauce \$13

Boneless Pit Ham with Bourbon Honey Glaze \$13

Italian Pasta Trattoria Station \$13

- Fettucine and Penne Pasta
- Creamy Alfredo, Marinara and Pesto Sauces
- Grilled and Diced Chicken Breast
- Spinach, Chopped Bell Pepper, Steamed Broccoli, Zucchini, Mushrooms, Chopped Plum Tomato
- Onion and Garlic
- Parmesan Cheese
- Garlic Bread

Optional add on: Shrimp \$2.75

Wok Stir-Fry Station \$13

- Chicken
- Onion, Mushrooms, Bell Peppers, Sugar Snap Peas, Scallions, Water Chestnuts
- Baby Corn, Garlic, and Red Pepper Flakes
- Jasmine Rice
- Teriyaki Stir-Fry Sauce, Sweet Thai Chili Sauce, and Sriracha Sauce

Optional add ons: Shrimp \$2.75

Grilled and Sliced Sirloin \$3.50

Libation Stations

Rail Liquor – \$2.25 per person

Premium Liquor – \$2.75 per person

Top Shelf Liquor – \$3.25 per person

Cocktail Options

- Vodka Lemonade
- Margarita - Lime or Strawberry
- Vodka Orange Juice
- Bloody Mary
Optional add on: Pickles and Olives \$50
- Mai Tai
- John Daley
- Long Island Iced Tea
- Sex on the Beach

Pricing is based on 9oz. per guest. Cups, ice, and drink containers provided by Glen Erin. Outing MUST have a volunteer to man the station.

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 per person

Soda and Coffee \$5 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 Beam Whiskey, Crown Royal Whiskey,
Jameson Irish Whiskey, Bailey's Irish Cream,
Kahlua Coffee Liquor, Casamigos Tequila,
Maker's Mark

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 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

Ciders|Malternatives

Angry Orchard, Mike's Hard Lemonade, White Claw

Wine|Champagne

Pinot Noir
Chardonnay
Cabernet
Moscato
Champagne

Non-Alcoholic Beverages

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

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The service charge is taxable.*