



Golf
OUTINGS



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 22nd

24-59 Players
\$48 per player

60-99 Players
\$46 per player

100-144 Players
\$44 per player

May 25th – September 25th

24-59 Players
\$52 per player

60-99 Players
\$50 per player

100-144 Players
\$48 per player

September 28th – End of Season

24-59 Players
\$42 per player

60-99 Players
\$40 per player

100-144 Players
\$38 per player

Prices apply to groups of 24 or more

Shotgun starts available before noon for 80+ players only

Prices include green fee, cart fee, range balls and 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 and beverage service



OUTING POLICIES

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 Celite House for a golf outing is \$10 per person. Room rental includes 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.





Food and Beverage
SELECTIONS

BREAKFAST BUFFET

All breakfast buffets served with assorted juices, coffee and hot tea.

The Continental \$14 per person

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

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

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

Boxed Breakfast \$15.95

Box breakfast includes fruit, muffin and granola bar.
Sausage, Egg, and Cheese
Bacon, Egg, and Cheese

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**

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

22% service charge and 5.5% tax applies to all food and beverage



LIGHT LUNCH BUFFET MENU

The Deli Buffet \$21 per person

Buffet served with assorted cheeses, sliced tomato, onion, lettuce, mayonnaise and mustard. Assorted breads and your choice of 2 sides.

Choose 3 options:

Sliced Smoked Turkey
Honey Ham
Roast Beef
Tuna Salad
Chicken Salad

Festival Italiano \$21 per person

Buffet includes garlic bread and Caesar salad.

Choose 2 pasta options:

Baked Ziti
Penne Rigate Bolognese
Fettuccini Alfredo
Five Cheese Macaroni and Cheese

BBQ Buffet \$23 per person

Buffet includes gourmet buns, Honey BBQ sauce, Carolina BBQ sauce, and your choice of 2 sides. One of each sandwich per person.

Choose 2 options:

Pulled BBQ Pork
Pulled BBQ Chicken
Chicken Breast

The Tailgater \$22 per person

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 \$24 per person

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

Choose 1 option:

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

Boxed Lunch \$15.95

Box lunch includes condiments, fruit, potato chips and cookies
Smoked Turkey and Swiss
Ham and American
Roast Beef and Cheddar

Sides

All buffets are served with assorted fresh baked cookies.

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

Homemade Pub Chips
French Fries
Cheesy Potato Bake
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

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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

Italian Minestrone

Loaded Baked Potato

Wisconsin Beer Cheese

Roasted Butternut Squash

Lobster Bisque Additional \$2 per person

Or

Salad

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

Seasonal Salad

Entrées

10 oz N.Y. Strip Au Poivre

Market price

Celtic Classic 6oz Filet Mignon

Market price

8 oz Prime Top Sirloin

\$40 per person

Choice of sauce for beef options:

Cognac peppercorn

Bordelaise

Bearnaise

Garlic and herb hotel butter

Grilled 10 oz Pork Chop

With apple chutney

\$37 per person

Sautéed Chicken Picatta

Creamy lemon butter sauce with capers

\$33 per person

The Celtic Chicken Signature

Spinach, boursin cheese, artichoke and mushrooms

with parmesan cream sauce

\$35 per person

Oven Roasted Chicken Marsala

Wild mushroom sauce

\$32 per person

Herb Roasted Chicken Breast

Herbed garlic butter sauce

\$32 per person

Teriyaki Grilled Salmon

\$36 per person

Swordfish

Buerre blanc sauce

\$38 per person

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

22% service charge and 5.5% tax applies to all food and beverage

Vegetarian Entrées

Tri Colored Tortellini pesto and steamed vegetables

\$25 per person

Herb Parmesan Risotto Blistered Tomatoes and Roasted Green Onions

\$25 per person

Veggie Flatbread Hummus base with grilled veggies, feta, and balsamic drizzle

\$24 per person

Mushroom Risotto with mushroom ragu *Vegan*

\$24 per person

Children's Entrée

Age 10 and under

Chicken Tenders, Fries, Fruit, and non-alcoholic beverages \$20

Starches

Rosemary Fingerling Potatoes

Wild Rice Pilaf

Double Baked Potato

Mashed Sweet Potatoes

Yukon Mashed Potato

Parmesan Risotto **Additional \$2 per person**

Mushroom Risotto **Additional \$2 per person**

Vegetables

California Vegetable Blend

Bourbon Glazed Carrots

Green Beans Almandine

Sautéed Broccoli and Pepper

Grilled Asparagus

Desserts

Mini Dessert Station

Assorted Macarons, Mini Cheesecakes, Fresh

Fruit Tartlets, Petite Fours Caramel Apple,

Lemon and Granny

Bars Brownie Bites and Cream Puffs Assorted

Miniature Mouse Cups

\$7.00 per person

New York Style Cheesecake

Strawberry or Turtle

\$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



BUFFET DINNER

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

Soup

Wisconsin Beer Cheese
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

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

Entrées

Choose Two Options

\$45 per person

Choose Three Options

\$53 per person

Braised Short Ribs Red wine reduction sauce

Sautéed Chicken Picatta creamy lemon butter sauce with capers

Oven Roasted Chicken Marsala wild mushroom cognac sauce

Herb Roasted Chicken Breast herbed garlic butter sauce

Teriyaki Grilled Salmon

Tri Colored Tortellini Pesto and steamed vegetables

Herb Crusted Pork Loin with whole grain mustard sauce

Side Dishes

(choose two of the following)

Yukon Mashed Potato

Wild Rice Pilaf

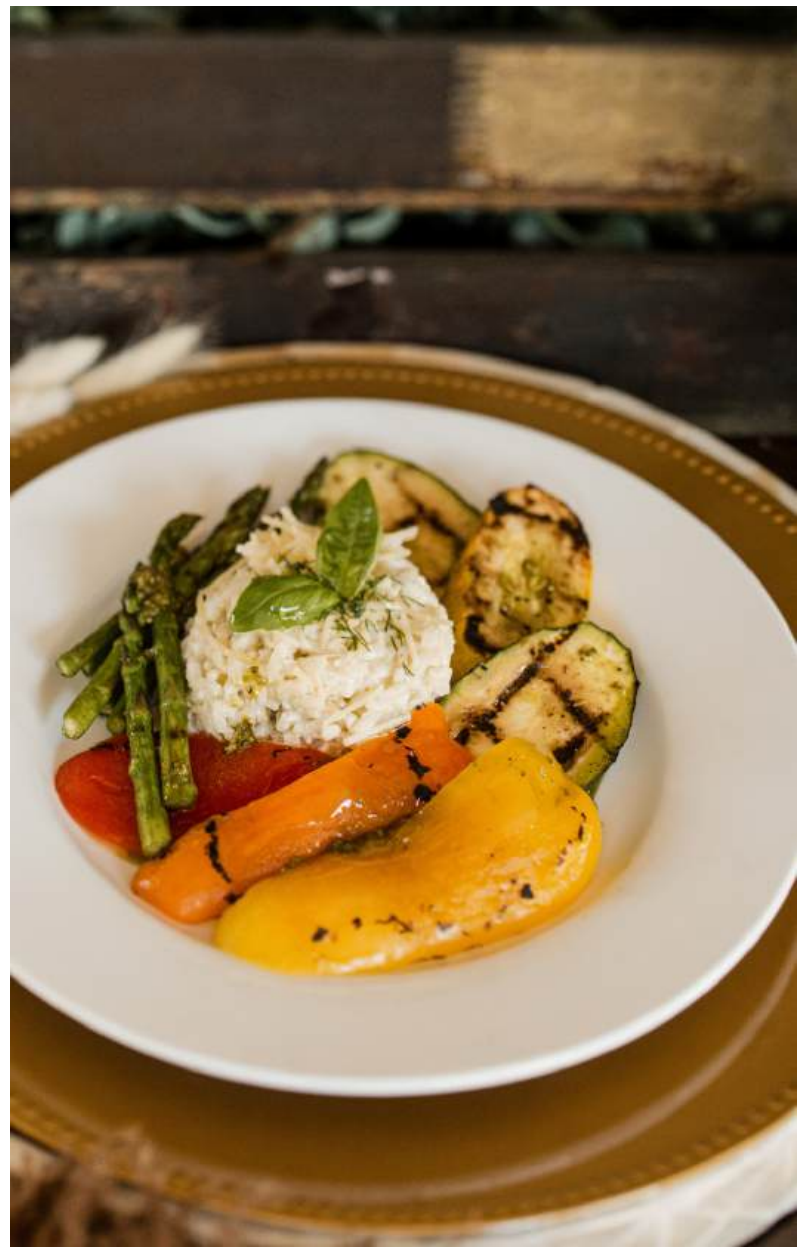
Rosemary Fingerling Potatoes

California Vegetable Blend

Green Beans Almondine

Bourbon Glazed Carrots

22% service charge and 5.5% tax applies to all food and beverage



HORS D'OEUVRES

Butler Service

Four pieces per person on average
Choose any four items hot or cold
\$16 per person

Hot

Mini Deep-Dish Pizzas
Thai Vegetable Spring Rolls
Stuffed Mushrooms Sausage or
Vegetable Florentine
Spanakopita
Parmesan or BBQ Meatballs
Hibachi Beef Skewers
Bacon Wrapped Water Chestnuts
with BBQ Glaze

Cold

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

Upgrades

Additional \$2 Per Person

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

Reception Hors D'oeuvre Displays

Fresh Shrimp Cocktail

\$85 per 50 pcs

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

Charcuterie Bar

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

\$15 per person

22% service charge and 5.5% tax applies to all food and beverage



FOOD STATIONS

Carving Stations

\$125 Chef fee per station

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

Beef Tri Tip with Chimichurri sauce **\$17**

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 **\$15**

Potato Bar

\$9 Per Person

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 Per Person

Homemade 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

Salad Bar

\$7 Per Person

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 Per Person

Assorted Macaroons, Mini Cheesecakes,

Fresh Fruit Tartlets, Petite Fours

Caramel Apple, Lemon and Granny Bars

Brownie Bites and Cream Puffs

Assorted Miniature Mouse Cups

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LIBATION STATIONS

RAIL LIQUOR

\$2.25 per guest

PREMIUM LIQUOR

\$2.75 per guest

TOP SHELF LIQUOR

\$3.25 per guest

DRINK TICKETS

Beer & Soda \$4.50 per ticket

Rail, Beer & Soda \$6.50 per ticket

Cocktail Options

Vodka Lemonade

Margarita - Lime or Strawberry

Vodka Orange Juice

Bloody Mary - Optional add on: Pickles
and Olives **\$0.50 per person**

Mai Tai

John Daley

Long Island Iced Tea

Sex on the Beach

22% service charge and 5.5% tax applies to all food and beverage

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

Choose as many packages you would like. The final cost is the total of each selected package, per person.

Rail Liquors

\$16 per person | 5 hours

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

Includes Non-Alcoholic Package

Premium Liquors

\$19 per person | 5 hours

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

Includes Rail Package and Non-Alcoholic Package

Top Shelf Liquors

\$24 per person | 5 hours

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

Includes Premium, Rail and Non-Alcoholic Packages

Domestic Beer

\$15 per person | 5 hours

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

Non-Alcoholic

\$5 per person | 5 hours

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

Premium Beer

\$18 per person | 5 hours

Capital Amber, Spotted Cow, Moon Man, Gray's Busted Knuckle, Sam Adams NA, Angry Orchard, Mike's Hard Lemonade, White Claw

Includes Domestic Beer and Non-Alcoholic Package.

House Wine

\$15 per person | 5 hours

Pinot Noir | Chardonnay | Cabernet
Moscato | Champagne

Ala Carte Bar Options

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

Cash Bar Pricing

Domestic Beers \$4.75

Premium Beers \$5.25

Ready to Drink Cocktails \$6

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

*Alcoholic shooters/shots are not permitted.
No exceptions made.*

*22% service charge and 5.5% tax applies to
all food and beverage*





Contact Us

1417 W. Airport Road, Janesville, WI 53546
mkersten@gleneringolf.com