

GLEN ERIN

G O L F

C L U B



Wedding Menu



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1417 W. Airport Road, Janesville, WI 53546 | 608-741-1100 | glenerinweddings.com

We are excited for our new banquet facility, the Celtic House! The magical atmosphere will give you what no other facility in the area will give you; a one-of-a-kind experience that you and your guests will never forget. The Celtic House will produce one of the most picturesque sunsets you will ever see!

You will also have an on-site wedding coordinator that is dedicated to see you through every step in the planning process!

We welcome you to Glen Erin Golf Club! Let us take care of the details and create a stress-free wedding that you have always dreamed about!

Our Wedding Reception Packages Include:

- A two-course plated meal (salad or soup and entrée)
- Fine china and stemware for entire event
- Floor length white or ivory tablecloths and napkins
- All tables and banquet chairs
- Complimentary cutting and serving of cake
- Dedicated on-site wedding coordinator to assist with details
- Complimentary one-hour rehearsal ceremony

Check out our Celtic and Trinity all-inclusive wedding packages! A revolutionized way to plan your big day! Don't worry about things getting excessive, stressful, and way too expensive with our all-inclusive packages. This is a breeze! We have two all-inclusive packages to choose from. Our wedding coordinator will walk you through it all!

Other Available Upgrades:

- Hors d'oeuvres
- Chiavari chairs
- Other chair rentals
- Dance floor
- AV equipment
- Specialty linens and napkins
- Draping and lighting options
- Valet service



Room Rentals & Minimums

Celtic House Rental

Ceremony Site Rental

Food and Beverage Minimum

Friday, Sunday & Off-Season

Special pricing for weddings that take place on a Friday, Sunday, or occur from November 1 thru March 31.

Celtic House Rental

Food and Beverage Minimum

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



Hors d'oeuvres

Butler Service

Four pieces per person on average (based on one hour of service)

Choose any four items hot or cold

HOT

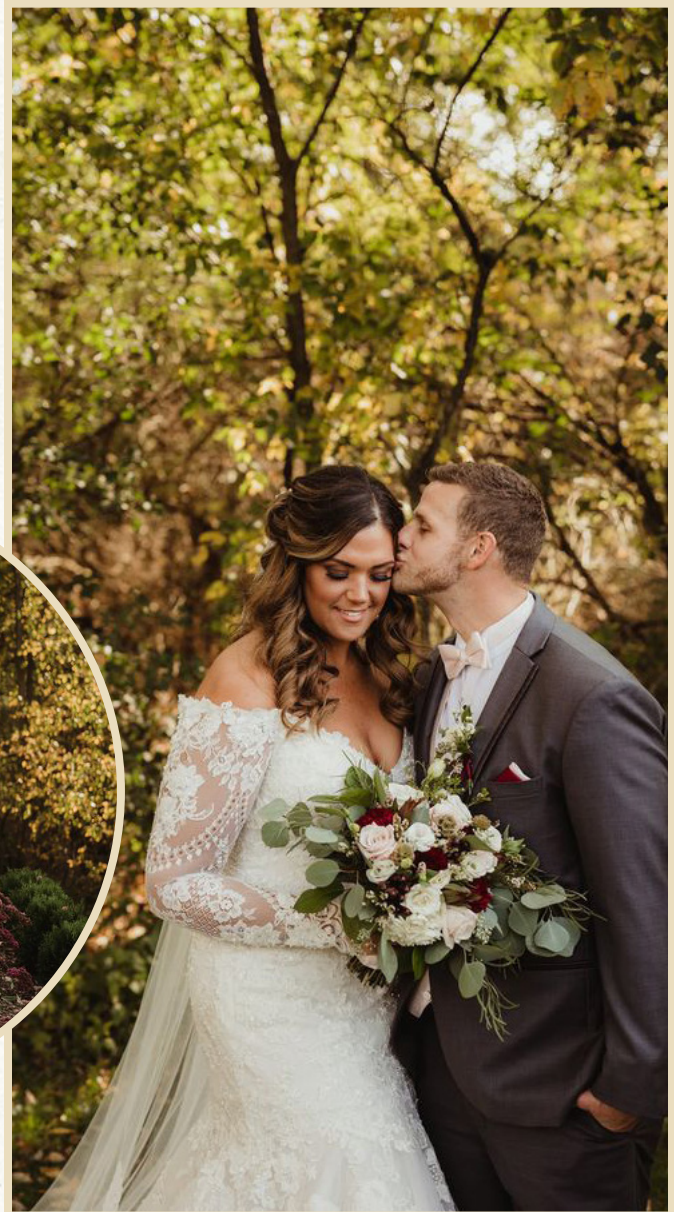
Asparagus and Goat Cheese Phyllo
Assorted Mini Deep-Dish Pizzas
Thai Vegetable Spring Rolls
Stuffed Mushrooms Sausage or Vegetable Florentine
Assorted Mini Quiche
Spanakopita
Parmesan or BBQ Meatballs
Hibachi Beef Skewers
Thai Chicken Sate
Water Chestnut Wrapped in Bacon

COLD

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

UPGRADED *Additional \$1.50 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

Fresh Shrimp Cocktail

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

Raw Bar gulf shrimp, snow crab claws, oysters on half shell, cocktail sauce, tabasco, lemon and saltines

Fresh Vegetables asparagus, broccoli, cauliflower, celery, carrots, grape tomatoes and mushrooms with sour cream dip

Sliced Fresh Fruit Tray honeydew, watermelon, pineapple, red and green grapes, garnished with seasonal assorted berries. Served with yogurt poppy seed dressing

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

Baked Artichoke Dip served with warm parmesan crusted pita triangles

Local Cheese Tray a plentiful variety of domestic fine cheeses, served with crackers



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

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

Celtic Classic 8oz Filet Mignon Bordelaise or Bearnaise sauce

Celtic Classic 6oz Filet Mignon Bordelaise or Bearnaise sauce

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

Roasted 10oz Bone in Pork Chop mushroom marsala sauce

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

Sautéed Chicken Picatta creamy lemon butter sauce with caper

Oven Roasted Chicken Marsala wild mushroom sauce

Herb Roasted Chicken Breast herbed garlic butter sauce

Citrus Rubbed Atlantic Salmon fresh dill sauce

Parmesan Crusted Lake Trout baked to a golden brown

Oven Roasted Tilapia chardonnay chive butter sauce

COMBINATION PLATES

Medallion of Beef Tenderloin & Grilled Atlantic Salmon with lemon dill sauce

Medallion of Beef Tenderloin & Grilled Jumbo Shrimp with white wine sauce

Medallion of Beef Tenderloin & Herb Roasted Chicken Breast finished with herb garlic butter sauce

VEGETARIAN ENTRÉES

Tri Colored Tortellini pesto and steamed vegetables

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

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

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

Children's package includes fruit

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

VEGETABLES

Seasonal Vegetable Blend

Bourbon Glazed Carrots

Green Beans Almandine

Sautéed Broccolini and Pepper

Grilled Asparagus

LATE NIGHT SNACK MENU

We recommend ordering for approximately 2/3 of your guest count.

Pizza assorted toppings: cheese, sausage, pepperoni, supreme

Nacho Bar tortilla chips, cheese sauce, salsa, sour cream, guacamole and green onions.

Sliders angus burger or BBQ pulled pork on slider rolls with homemade potato chips and condiments

Buffalo Wings buffalo wings tossed in buffalo wing sauce or BBQ sauce with ranch and blue cheese sauces

Baked Soft Pretzels with beer cheese dipping sauce

Chex Mix Bar Snacks



The Celtic Wedding Package

No substitutions. Not customizable.

- On site wedding coordinator
- All day venue rental
- Three butler passed appetizers during cocktail hour
- 5 hour beer, wine and soda
- Complimentary tasting for 4 people
- Champagne toast for each guest
- Two entrées to offer to your guest & one vegetarian dish
- Chef presented dinner for bride and groom
- Wine service with dinner – one glass per person
- Floor length table linen in your choice of white or ivory
- Colored cotton napkins of your choice & napkin fold
- Banquet chairs
- Dance floor
- Coffee & tea station

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

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
- Celtic Classic 8oz Filet Mignon** Bordelaise or Bearnaise sauce
- Celtic Classic 6oz Filet Mignon** Bordelaise or Bearnaise sauce
- 8oz Prime Top Sirloin** finished with garlic and herb hotel butter
- Roasted 10oz Bone in Pork Chop** mushroom marsala sauce
- The Celtic Chicken Signature** spinach, boursin cheese artichoke and mushrooms with parmesan cream sauce
- Sautéed Chicken Picatta** creamy lemon butter sauce with caper
- Oven Roasted Chicken Marsala** wild mushroom cognac sauce
- Herb Roasted Chicken Breast** herbed garlic butter sauce
- Citrus Rubbed Atlantic Salmon** fresh dill sauce
- Parmesan Crusted Lake Trout** baked to a golden brown
- Oven Roasted Tilapia** chardonnay chive butter sauce

COMBINATION PLATES

- Medallion of Beef Tenderloin & Grilled Atlantic Salmon** with lemon dill sauce
- Medallion of Beef Tenderloin & Grilled Jumbo Shrimp** with white wine sauce
- Medallion of Beef Tenderloin & Herb Roasted Chicken Breast** finished with herb garlic butter sauce

VEGETARIAN ENTRÉES

- Tri Colored Tortellini** pesto and steamed vegetables \$78 | \$73 Friday, Sunday, Off Season | \$83 Buffet Style
- Herb Parmesan Risotto** grilled seasonal vegetable medley (*gluten free*) \$78 | \$73 Friday, Sunday, Off Season
- Stir-Fry Vegetables** sesame oil, almonds and jasmine rice (*vegan*) \$76 | \$71 Friday, Sunday, Off Season

STARCHES

- Rosemary Fingerling Potatoes
- Wild Rice Pilaf
- Double Baked Potato
- Mashed Sweet Potatoes
- Yukon Mashed Potato
- Parmesan Risotto

VEGETABLES

- Seasonal Vegetable Blend
- Bourbon Glazed Carrots
- Green Beans Almandine
- Sautéed Broccolini and Pepper
- Grilled Asparagus





The Celtic House Wedding Buffet Menu

ENTRÉES

Choose Two Options

Choose Three Options

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 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

All buffets include warm rolls and butter, your choice of entrees, two sides, soup or salad, brewed coffee, decaffeinated coffee, and tea

Bar

DRINK PACKAGES

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

Rail Liquor Service

Premium Liquor Service

Domestic Beer Service

Premium Beer Service

House Wine

Soda and Coffee

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

CASH BAR PRICING

Domestic Beers

Premium Beers

Ciders | Malternatives

Rail Liquors

Premium Liquors

Top Shelf Liquors

Glass of Wine

Glass of Champagne

Non-Alcoholic Beverages

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

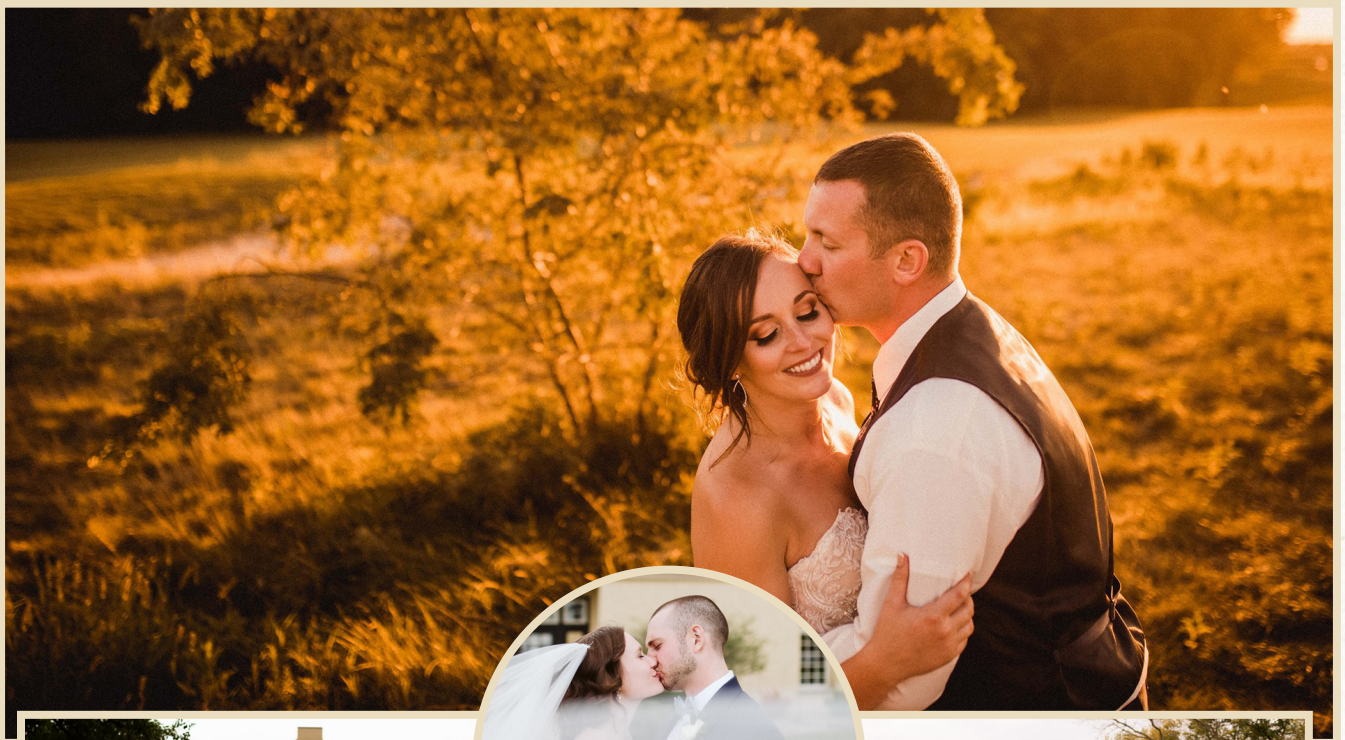
Coffee, Decaf Coffee

Pepsi, Diet Pepsi, Mountain Dew,

Sierra Mist, Tea, Lemonade

*Alcoholic shooters/shots will not be permitted during
wedding receptions. No exceptions made.*





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GOLF

CLUB



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