

GLEN ERIN

G O L F

C L U B



Wedding Menu



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We are excited for your interest in 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!

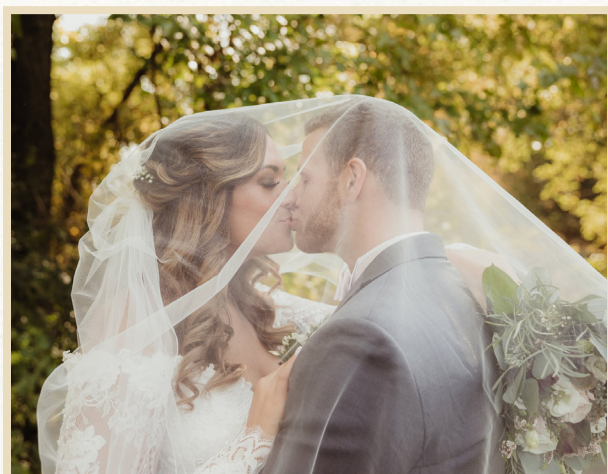
Our Wedding Reception Packages Include:

- A two-course plated meal (salad or soup and entrée)
- Fine china and stemware for entire event
- Floor length white or black 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
- Access to the space from 9am-12:30am on day of rental

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

Other Available Upgrades:

- Hors d'oeuvres
- Chiavari chairs
- Other chair rentals
- Dance floor - \$500 rental fee
- Specialty linens and napkins
- Draping and lighting options
- Gold charger plates (260 qty) \$1 each
- Four different arches available to rent - ask coordinator



Room Rentals & Minimums

Pricing for weddings that take place on a Saturday between April 1 thru October 31.

Celtic House Rental \$5,000

Ceremony Site Rental \$2,000

Indoor Ceremony Fee \$500

Food and Beverage Minimum \$12,000

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 \$4,000

Food and Beverage Minimum \$10,000

Indoor Ceremony Fee \$500

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

\$15 per person

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

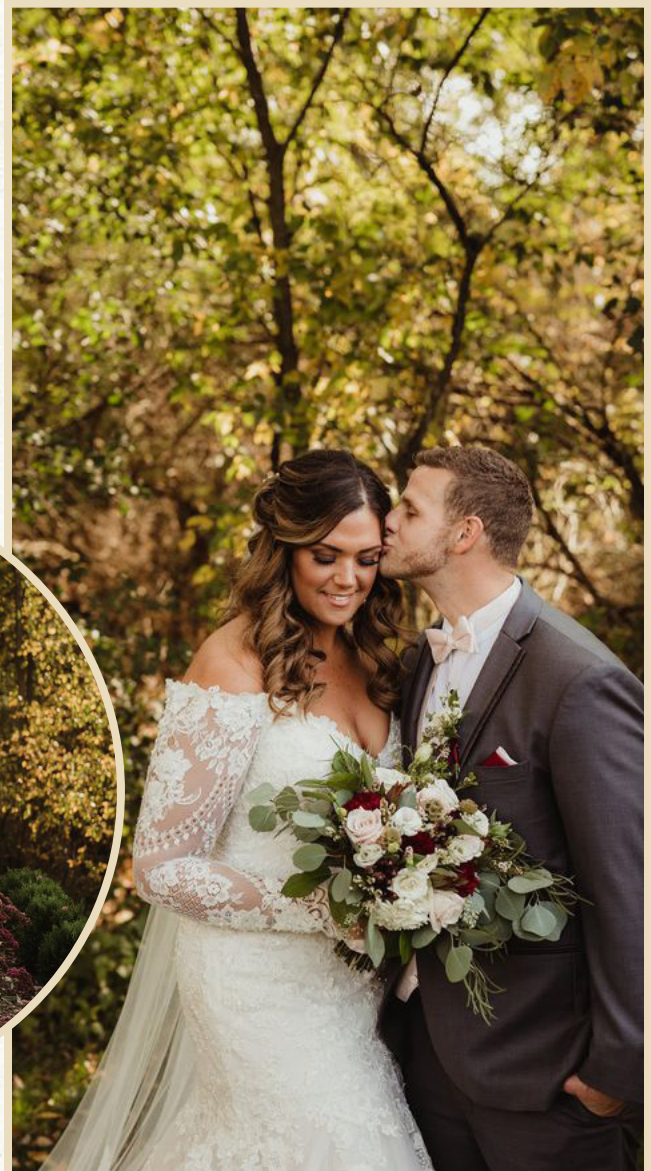
UPGRADED *Additional \$2 Per Person*

Maple Glazed Bacon Wrapped Chicken

Scallops Wrapped in Bacon

Mini Maryland Crab Cakes

Smoked Salmon with Dill Cream



RECEPTION HORS D'OEUVRE DISPLAYS

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 fine cheeses, served with crackers **\$4.50 per person**



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 hot 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 \$54 | \$49 Friday, Sunday, Off Season

Celtic Classic 8oz Filet Mignon Bordelaise or Bearnaise sauce \$59 | \$54 Friday, Sunday, Off Season

Celtic Classic 6oz Filet Mignon Bordelaise or Bearnaise sauce \$54 | \$49 Friday, Sunday, Off Season

8oz Prime Top Sirloin finished with garlic and herb hotel butter \$43 | \$38 Friday, Sunday, Off Season

Roasted 10oz Bone in Pork Chop mushroom marsala sauce \$43 | \$38 Friday, Sunday, Off Season

The Celtic Chicken Signature spinach, boursin cheese, artichoke and mushrooms with parmesan cream sauce \$38 | \$33 Friday, Sunday, Off Season

Sautéed Chicken Picatta creamy lemon butter sauce with capers \$37 | \$32 Friday, Sunday, Off Season

Oven Roasted Chicken Marsala wild mushroom sauce 32 | \$27 Friday, Sunday, Off Season

Herb Roasted Chicken Breast herbed garlic butter sauce \$37 | \$32 Friday, Sunday, Off Season

Citrus Rubbed Atlantic Salmon fresh dill sauce \$40 | \$35 Friday, Sunday, Off Season

Parmesan Crusted Lake Trout baked to a golden brown \$37 | \$32 Friday, Sunday, Off Season

Oven Roasted Tilapia chardonnay chive butter sauce \$35 | \$30 Friday, Sunday, Off Season

COMBINATION PLATES

Medallion of Beef Tenderloin & Grilled Atlantic Salmon with lemon dill sauce
\$59 | \$54 Friday, Sunday, Off Season

Medallion of Beef Tenderloin & Grilled Jumbo Shrimp with white wine sauce
\$59 | \$54 Friday, Sunday, Off Season

Medallion of Beef Tenderloin & Herb Roasted Chicken Breast finished with herb garlic butter sauce
\$51 | \$46 Friday, Sunday, Off Season

VEGETARIAN ENTRÉES

Tri Colored Tortellini pesto and steamed vegetables \$31 | \$26 Friday, Sunday, Off Season

Herb Parmesan Risotto grilled seasonal vegetable medley (*gluten free*) \$31 | \$26 Friday, Sunday, Off Season

Stir-Fry Vegetables sesame oil, almonds and jasmine rice (*vegan*) \$30 | \$25 Friday, Sunday, Off Season

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

Chicken tenders, fries, and fruit \$13

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**

LATE NIGHT SNACK MENU

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

Pizza assorted toppings: cheese, sausage, pepperoni, supreme **\$23 per pizza**

Nacho Bar tortilla chips, cheese sauce, salsa, sour cream, guacamole and green onions. Guacamole add \$2
\$5 per person

Sliders angus burger or BBQ pulled pork on slider rolls with homemade potato chips and condiments
\$6 per person

Buffalo Wings buffalo wings tossed in buffalo wing sauce or BBQ sauce with ranch and blue cheese sauces
\$5 per person

Baked Soft Pretzels with beer cheese dipping sauce **\$4 per person**

Chex Mix Bar Snacks **\$3 per person**

S'mores bar assorted chocolate, graham crackers, marshmallows, skewers **\$4 per person**



The Celtic House Wedding Buffet Menu

ENTRÉES

Choose Two Options \$51 | \$46 Friday, Sunday, Off Season

Choose Three Options \$59 | \$54 Friday, Sunday, Off Season

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 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

California Vegetable Blend

Green Beans Almandine

Bourbon Glazed Carrots

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

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



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 black
- Banquet chairs
- Dance floor
- Coffee & hot tea station

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 \$116 | \$111 Friday, Sunday, Off Season

Celtic Classic 8oz Filet Mignon Bordelaise or Bearnaise sauce \$129 | \$124 Friday, Sunday, Off Season

Celtic Classic 6oz Filet Mignon Bordelaise or Bearnaise sauce \$129 | \$124 Friday, Sunday, Off Season

8oz Prime Top Sirloin finished with garlic and herb hotel butter \$104 | \$99 Friday, Sunday, Off Season | \$106 Buffet Style

Roasted 10oz Bone in Pork Chop mushroom marsala sauce \$102 | \$97 Friday, Sunday, Off Season

The Celtic Chicken Signature spinach, boursin cheese artichoke and mushrooms with parmesan cream sauce \$103 | \$98 Friday, Sunday, Off Season

Sautéed Chicken Picatta creamy lemon butter sauce with capers \$93 | \$88 Friday, Sunday, Off Season | \$98 Buffet Style

Oven Roasted Chicken Marsala wild mushroom cognac sauce \$93 | \$88 Friday, Sunday, Off Season | \$98 Buffet Style

Herb Roasted Chicken Breast herbed garlic butter sauce \$92 | \$87 Friday, Sunday, Off Season

Citrus Rubbed Atlantic Salmon fresh dill sauce \$96 | \$91 Friday, Sunday, Off Season

Parmesan Crusted Lake Trout baked to a golden brown \$93 | \$88 Friday, Sunday, Off Season

Oven Roasted Tilapia chardonnay chive butter sauce \$91 | \$86 Friday, Sunday, Off Season | \$93 Buffet Style

COMBINATION PLATES

Medallion of Beef Tenderloin & Grilled Atlantic Salmon with lemon dill sauce \$129 | \$124 Friday, Sunday, Off Season

Medallion of Beef Tenderloin & Grilled Jumbo Shrimp with white wine sauce \$129 | 124 Friday, Sunday, Off Season

Medallion of Beef Tenderloin & Herb Roasted Chicken Breast finished with herb garlic butter sauce \$115 | \$110 Friday, Sunday, Off Season

VEGETARIAN ENTRÉES

Tri Colored Tortellini pesto and steamed vegetables \$93 | \$88 Friday, Sunday, Off Season | \$86 Buffet Style

Herb Parmesan Risotto grilled seasonal vegetable medley (*gluten free*) \$93 | \$88 Friday, Sunday, Off Season

Stir-Fry Vegetables sesame oil, almonds and jasmine rice (*vegan*) \$91 | \$86 Friday, Sunday, Off Season

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**



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, Sauteed 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

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,
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 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

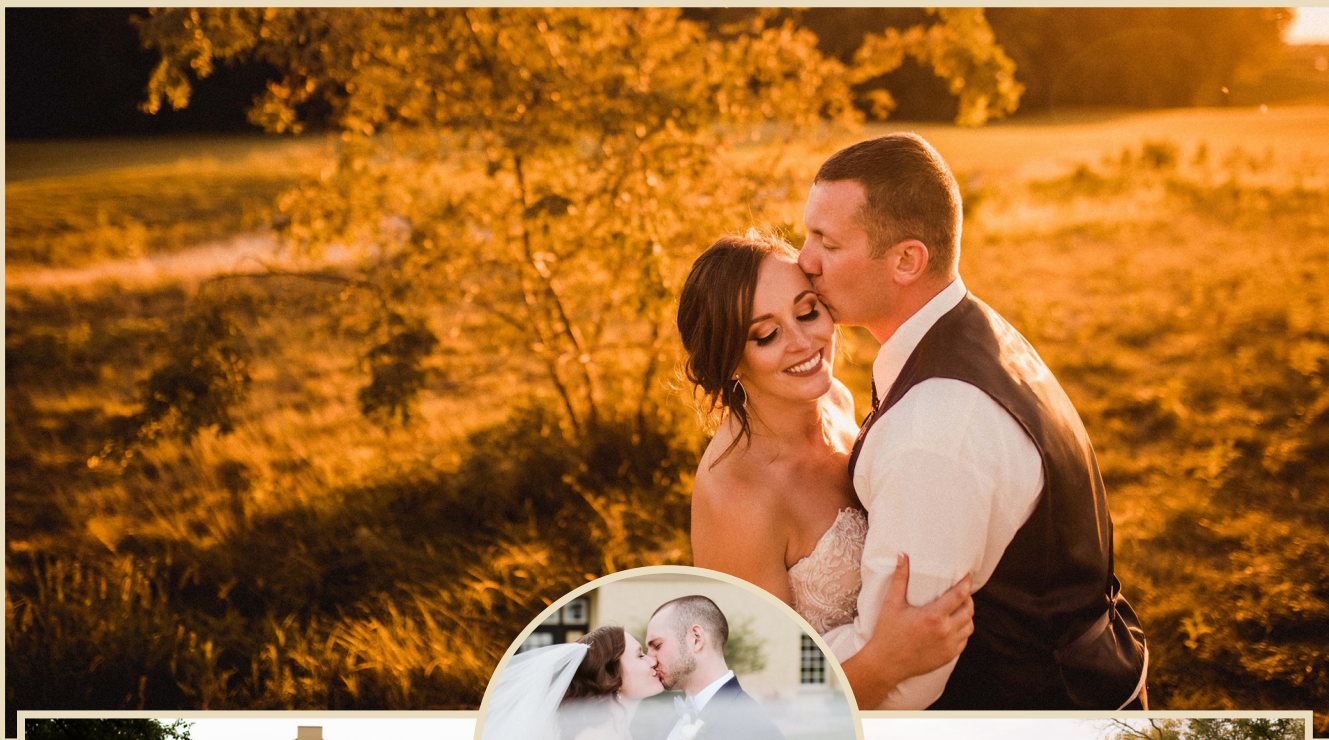
Wine|Champagne

Meiomi Pinot Noir
Seaglass Chardonnay
Imagery Cabernet
Vietti Moscato
Champagne

Non-Alcoholic Beverages

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

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



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GOLF

CLUB



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