



*GlenLakes*

THE PERFECT PLACE FOR  
**YOUR DREAM**

*Wedding*



# GLENLAKES COUNTRY CLUB

9200 GlenLakes Boulevard  
Weeki Wachee, Florida 34613



Richard Tubbs, Food and Beverage Director

Jessica Peacock, Assistant Food and Beverage Director

Mik Wagner, Executive Chef

Stacy Pahl, Sous Chef

Phone: 352.597.9200

Email: [jessicapeacockglcc@gmail.com](mailto:jessicapeacockglcc@gmail.com)

Find us on:

WeddingWire - Couples Choice Awards

Pinterest

Instagram: GlenLakes Country Club

Facebook: GlenLakes Events





# THE CEREMONY

## Bridal Suite

With champagne, wine, coffee, tea, and water

## Choice of Ceremony Site

- Indoor
- Waterfront Driving Range
- Enchanted Tree

## Citrus Iced-Water Station

## Wedding Rehearsal

## Day-Of Coordination

\$350.00 Plus Sales Tax



# GRAND BALLROOM

4 Hour Reception - \$850

5 Hour Reception - \$1,000

Additional Hours - \$150 per hour

20% Service Charge Sales Tax





## VINTAGE

**Based on a 4 Hour Reception**

**A Selection of Two Tray Passed Hors  
D' Oeuvres**

**One Displayed Hors D' Oeuvre**

**Hosted Soft Drinks & Juice  
Throughout the Event**

**Served Three-Course Meal**

Rolls, Soup, Salad, & Entree

Freshly Made Coffee, Decaffeinated Coffee,  
Hot Tea & Iced Tea

**Cake Cutting & Service**

**Complete Reception Set Up**

Tableware & Glassware

White or Ivory Table Linens

Choice of Napkin Color

**Fabric Drapery Over the  
Dance Floor**

# TRADITIONAL

**Based on a 4 Hour Reception**

**A Selection of Three Tray Passed Hors D' Oeuvres**

**One Displayed Hors D' Oeuvre**

**Hosted Soft Drinks & Juice  
Throughout the Event**

**Champagne & Sparkling Cider Toast**

**One Hour of Hosted Premium Bar**

**Served Three-Course Meal**

Rolls, Soup, Salad, & Entree

Freshly Made Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

**Cake Cutting & Service**

**Complete Reception Set Up**

Tableware & Glassware

White or Ivory Table Linens

Choice of Napkin Color

Fabric Drapery Over the Dance Floor







# ROMANCE



**Based on a 4 Hour Reception**

**A Selection of Three Tray Passed  
Hors D' Oeuvres**

**One Displayed Hors D' Oeuvre**

**Hosted Soft Drinks & Juice  
Throughout the Event**

**Champagne & Sparkling Cider Toast**

**Three Hours of Hosted Premium Bar**

**Served Three-Course Meal**

Rolls, Soup, Salad, & Entree

Freshly Made Coffee, Decaffeinated  
Coffee, Hot Tea & Iced Tea

**Cake Cutting & Service**

**Complete Reception Set Up**

Tableware & Glassware

White or Ivory Table Linens

Choice of Napkin Color

Fabric Drapery Over the Dance Floor

Choice of Colored Chair Sash



# TIMELESS

## Based on a 4 Hour Reception

**A Selection of Three Tray Passed  
Hors D' Oeuvres**

**Two Displayed Hors D' Oeuvres**

**Hosted Soft Drinks & Juice  
Throughout the Event**

**Champagne & Sparkling Cider Toast  
Four Hours of Hosted Premium Bar**

**Served Three-Course Meal**

Rolls, Soup, Salad, & Entree

Freshly Made Coffee, Decaffeinated Coffee,  
Hot Tea & Iced Tea

## Cake Cutting & Service

**Complete Reception Set Up**

Tableware & Glassware White or  
Ivory Table Linens

Choice of Napkin Color

Choice of Upgraded Linens

Fabric Drapery Over the Dance Floor

Choice of Colored Chair Sash

**Snapchat Filter Option**

**Valet Parking**

## **Displayed Hors D' Oeuvres**

Fresh Seasonal Fruit Platter

Seasonal Garden Vegetables with Herbed Buttermilk Dip

Assorted Imported & Domestic Cheeses with Crackers French Bread Slices

## **Cold Tray-Passed Hors D' Oeuvres**

Far East Spring Roll

With Thai Chili Dipping Sauce

Shrimp on Cucumber Round

With a Horseradish Dill Sauce

Shrimp Cucumber Canapes

Roasted Asparagus

with Prosciutto & Parmesan Cheese

Caprese Skewers

Smoked Salmon Rosette on Crostini

With Lemon Mascarpone

Smoked Turkey, Toasted Almonds, and

Grapes on Sourdough

## **Hot Tray-Passed Hors D' Oeuvres**

Traditional Tomato, Basil  
& Mozzarella Bruschetta

Pinwheels of Atlantic Smoked Salmon  
On Dark Bread

Sesame Chicken Skewer  
Served with Honey Mustard Sauce

Pot Stickers  
With Scallion Soy Dipping Sauce

Beef Wellington Bites  
Served with Mushroom Duxelles

Teriyaki Beef Skewers  
With Thai Peanut Sauce

Mushroom Caps  
Filled with Lump Crabmeat

Shrimp Tempura With Plum Sauce

Franks in a Blanket  
with Sriracha Ketchup & Dijon Mustard

Mini Crab Cakes  
Served with Citrus Butter Sauce

Spanakopita

## Served Meals

*All Entrees are served with Warm Rolls & Butter, Soup, Salad, Seasonal Vegetables, Choice of Roasted Potatoes or Rice*

## Soup Selections

Chilled Blackened Chicken Gazpacho  
Acorn Squash and Apple Bisque  
Chicken Florentine with Pasta  
Tortilla Soup with Grilled Chicken  
and Jack Cheese  
Gratin Corn and Crab Bisque  
Asparagus Brie Bisque  
Roasted Garlic and Potato Soup  
Manhattan Clam Chowder  
Lobster Bisque  
Seafood Gumbo  
New England Clam Chowder  
Lentil Soup  
Rustic Tomato and Grilled Cheese  
Croutons  
Italian Wedding Soup  
Beef and Barley  
Minestrone

## Salad Selections

Dressing Choices:  
Creek, Balsamic vinaigrette,  
Honey Mustard, Ranch & Blue Cheese

GlenLakes Country Club House Salad  
with Mixed Field Greens, Cherry Tomatoes,  
Sliced Cucumbers, Julienne Carrots,  
& Choice of Two Dressings

Traditional Caesar Salad with  
Parmesan Cheese, Croutons,  
& Caesar Dressing

## Entree Selections

Peppered Medallion of Beef Tenderloin  
Paired with Crab Stuffed Lobster Tail

New York Strip Paired with Stuffed  
Giant Prawn, Cabernet Sauce

Seared Beef Tenderloin Paired with  
Maryland Crab Cake, Twin Sauce

Pepper Crusted Delmonico Steak  
Horseradish Cream, Natural Jus

Grilled Filet and Basil Crusted Salmon  
With Twin Sauce

Grilled Fillet and Chicken  
With Marsala Pan Reduction

Veal Osso Buco with Madeira Pan Sauce

Bistro Tenderloin with Mushroom  
Sautee

Pan Roasted Florida Grouper and  
Twin Sea Scallops

Steak Au Poivre with Brandy Sauce

Braised Garlic Lamb Shank Marsala

Twin Roasted Chicken Breasts, Prosciutto,  
Roast Peppers and Herbs

Pastrami Seared Salmon, Lemon Butter

# RECEPTION PACKAGE PRICING

<b>Entrees</b>	<b>Vintage</b>	<b>Traditional</b>	<b>Romance</b>	<b>Timeless</b>
Medallion of Beef & Crab Stuffed Lobster Tail	\$81.00	\$89.00	\$104.00	\$117.00
New York Strip Paired with Giant Prawn	\$73.00	\$81.00	\$96.00	\$109.00
Beef Tenderloin Paired with Maryland Crab Cake	\$68.00	\$76.00	\$91.00	\$104.00
Pepper Crusted Delmonico Steak	\$64.00	\$72.00	\$87.00	\$100.00
Grilled Filet and Chicken with Marsala Pan Reduction	\$63.00	\$71.00	\$86.00	\$99.00
Grilled Filet and Basil Crusted Salmon	\$63.00	\$71.00	\$86.00	\$99.00
Veal Osso Buco with Madeira Pan Sauce	\$61.00	\$69.00	\$84.00	\$97.00
Bistro Tenderloin with Mushroom Saute	\$61.00	\$69.00	\$84.00	\$97.00
Pan Roasted Florida Grouper and Twin Sea Scallops	\$61.00	\$69.00	\$84.00	\$97.00
Steak Au Poivre with Brandy Sauce	\$63.00	\$71.00	\$86.00	\$99.00
Braised Garlic Lamb Shank Marsala	\$56.00	\$64.00	\$79.00	\$92.00
Twin Roasted Chicken Breasts, Prosciutto, Roast Peppers and herbs	\$54.00	\$62.00	\$77.00	\$90.00
Pastrami Seared Salmon, Lemon Butter	\$54.00	\$62.00	\$77.00	\$90.00

*You May Choose up to Two Entrees  
(Not Including a Vegetarian Selection & Kid's Meals) Pricing is Per Person  
Please Note that the Higher Price Prevails for Entree Selections  
20% Service Charge & Sales Tax will be Added to Your Selection*

# DINNER BUFFET PACKAGES

## Sandhill Crane Buffet

### Upon Your Guests' Arrival

#### Chilled Seafood Display

Shrimp, Oysters, and Mussels  
Smoked Salmon and Smoked Trout

#### Artfully Displayed Cheeses and Fruits

Imported and Domestic Cheese Display  
and Slices of French Bread Melon,  
Seasonal Berries, and Exotic Fruit

#### Dinner Soup

Asparagus Brie Bisque

#### Salad

Chilled Baby Iceberg Lettuce with Grilled  
Tomato, Julienned Red Onion, and Fresh  
Buffalo Mozzarella served with Basil  
Vinaigrette

#### Entrées

Aged Filet of Beef  
Basil Crusted Salmon with Twin Sauce  
(Served with Dauphinoise Potatoes and  
Young Vegetables)

#### This package also includes:

Hosted soft drinks, cake cutting fee,  
complete reception set up  
(tableware & glassware),  
white or ivory floor length linens,  
choice of napkin color,  
and fabric drapery over the dance floor

\$80.00++ Per Person



# DINNER BUFFET PACKAGES

## Fairway Paradise Buffet

### Upon Your Guests' Arrival

Deluxe Display of International Cheeses Garnished with Fresh Fruit, Water Crackers & French Bread

Chef's Selection of Assorted Canapés  
Spanakopita

Tomato Basil and Mozzarella Bruschetta  
Petite Blue Crab Bouchée

### Dinner

#### Caesar Salad Station

Crisp Romaine Lettuce  
House-Made Dressing, Parmesan Cheese,  
and Garlic Croutons

#### Pasta Station

Linguini, Cheese Tortellini, Penne Pasta  
Marinara, Alfredo Cream, Bolognese

#### Carving Station

Bistro Beef Tenderloin, Creamy Horseradish,  
Peppercorn Brandy Sauce Tuscan Rubbed  
Pork Loin, Natural Pan Sauce

#### Seafood Station

Chilled Shrimp, Oysters and Mussels on the  
Half Shell Served with Cocktail Sauce,  
Horseradish, and Lemons

#### This package also includes:

Hosted soft drinks, cake cutting fee,  
complete reception set up  
(tableware & glassware),  
white or ivory floor length linens, and  
choice of napkin color,  
and fabric drapery over the dance floor

\$110.00++ Per Person with a Four-Hour  
House Branded Hosted Bar

\$118.00++ Per Person with a Four-Hour  
Premium Hosted Bar



# DINNER BUFFET PACKAGES

## Fire & Ice Buffet

### Upon Your Guests' Arrival

#### **Display of Fresh Sliced Vine-Ripened Tomatoes and Fresh Mozzarella**

Served with Roasted Red Peppers & Basil Vinaigrette

#### **Display of Sushi & Sashimi**

served with Pickled Ginger, Wasabi and Soy Sauce

#### **Deluxe Display of International Cheeses**

#### **Butler Passed Hors d'oeuvres**

Brie Cheese with Fresh Raspberry on Toast Chef's Selection of Assorted Canapés

Smoked Turkey, Toasted Almonds and Grapes on Sourdough

Crab Cakes with Creole Tartar Sauce

#### **Dinner**

#### **Salad Station**

Spinach and Baby Greens with Sun-Dried Tomatoes,

Pine Nuts and Goat Cheese

#### **Carving Station**

Pepper Crusted Beef Tenderloin, Creamy Horseradish, Cognac Reduction

Brown Sugar Bourbon Roasted Turkey Florentine, Cranberry Chutney,

Natural Pan Gravy

#### **Sauté Station**

Shrimp, Scallops, Clams, Mussels, and Chicken Choice of:

Burr Blanc or Tomato Marsala Served with Saffron Rice and Vegetable

#### **This package also includes:**

Hosted soft drinks, cake cutting fee,

complete reception set up (tableware & glassware),

white or ivory floor length linens, and choice of napkin color,

fabric drapery over the dance floor,

choice of colored chair sash, ceremony space fee, and Snapchat filter option

\$125.00++ per person with a Four -Hour House Hosted Bar

\$133.00++ per person with a Four-Hour Premium Hosted Host Bar



# DINNER BUFFET PACKAGES

## Shooting Star

### Upon Your Guests' Arrival

#### Passed Glasses of Chilled Champagne

#### Fresh Sliced Vine-Ripened Tomatoes and Fresh Buffalo Mozzarella

Served with Roasted Red Peppers & Basil Vinaigrette

#### International Cheese and Fruit

served with French Bread and Gourmet Crackers

#### Butler Passed Hors d'oeuvres

Smoked Trout on Cucumber Round and Spring Onion Spanakopita

Tomato Basil and Mozzarella Bruschetta Oyster Rockefeller

Shrimp Cocktail

#### Dinner

#### Salad

Imperial Caesar Salad (with Blackened Chicken and Shrimp)

Served with Basil a La Vodka Vinaigrette

#### Buffet

Margherita Chicken with Prosciutto Wild Buck Honey Whiskey Pork Shank

Butter Poached Alaskan Halibut with Basil Pesto

Blended Wild Rice

Garlic Roasted Yukon Gold Potatoes Fresh Seasonal Vegetables

#### Carving Station

Black Angus Prime Rib, Creamy Horseradish,

Natural Jus Garlic Crusted Leg of Lamb, Apple Mint Chutney,

Natural Jus Roast Turkey, Cranberry Chutney, Natural Pan Gravy

#### Dessert

Chocolate-Dipped Strawberries

#### This package also includes:

Cake cutting fee, complete reception set up

(tableware & glassware, choice of napkin color, fabric drapery over the dance floor,

choice of colored chair sash, ceremony space fee,

choice of colored floor length linen,

valet parking, and Snapchat filter option

\$140.00++ per person with a four-hour house brand hosted bar

\$150.00++ per person with a four-hour premium brand hosted bar

*20% Taxable Service Charge & Sales Tax will be Added to All Food  
& Beverage Prices All Prices & Menu Items are subject to Change*

# BANQUET BAR

## Soft Drinks

**\$3**

## Wines by the Glass

House Wines include Chardonnay, Pinot Grisio, White Zin, Cabernet Sauvignon, & Merlot

**\$8**

## Premium Brands

Absolut Vodka, Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Malibu Rum, Captain Morgan, Cuervo Gold Tequila, Jack Daniels Whiskey, Crown Royal Whiskey, Makers Mark Whiskey, Johnny Walker Red, Seagrams 7

**\$8.00**

## Beer on Tap

Amberbock - \$4 Bud Light - \$4

## Well Brands

**\$7**

## Super Premium Brands

Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Johnny Walker Black, Jameson Whiskey

**\$10.00**

## Hosted Bar Packages

Four-Hour Hosted Bar

## Beer, Wine, & Soft Drinks

**\$19.00**

## House Branded Bar

**\$23.00**

## Premium Bar

**\$31.00**

## Champagne Toast

**\$3.00 Per Person**

**\$22.00 Per Bottle**

## Sparkling Cider

**\$16.00 Per Bottle**

*No Host Bar/Cash Bar Set-Up Fee is \$300.00++*

*20% Taxable Service Charge & Current Sales Tax Rate will be Added to All Food & Beverage Prices*

*All Prices and Menu Items are Subject to Change*



# ADDITIONAL ENHANCEMENTS

## **Bridal Party Snack Tray**

Assorted Deli Sliders, Domestic Cheese & Crackers,  
Fresh Seasonal Fruit, Assorted Mini Cookies Lemonade & Iced Tea  
\$14.00 Per Order (Serves 2)

## **Seafood Station**

Snow Crab Legs, Snow Crab Claws, Shrimp, Oysters, & California Rolls  
with Lemon, Cocktail & Tartar Sauce, Horseradish, Wasabi, Soy Sauce, 2 Hours  
\$15.00 Per Person (Minimum 100)

## **Jumbo Gulf Shrimp**

\$35.00 Per Dozen

## **Oysters Rockefeller Topped with Hollandaise**

\$25.00 Per Dozen

## **Viennese Table**

Mini Pastries, Tarts, & Petit Fours  
\$6.00 Per Serving (2 Pieces)

## **Mini Donut Bar**

Includes Powdered Sugar, Cinnamon Sugar, Chocolate, & Vanilla Icing 2 Hours  
\$9.00 Per Person (Minimum 100)

## **Ice Cream Sundae Bar**

Hot Chocolate Fudge, Strawberry, & Caramel Sauce  
Toppings Include: M&Ms, Oreo Cookie Crumbles, Chocolate Sprinkles, Rainbow Sprinkles,  
Chocolate Chips, Chopped Nuts, Whipped Cream, & Maraschino Cherries  
\$8.00 Per Person

## **Chocolate Covered Strawberries**

\$2.00 Each

## **Beef Slider & Mini Corn Dog Station with French Fries**

Served with Cheese, Ketchup, Mustard, & Relish on the Side  
\$12.00 Per Person

## **Chips with Salsa & Guacamole Bar**

Warm Refried Bean Dip Made with Cheddar Cheese & Green Chile,  
Tri-Colored Tortilla Chips,  
Guacamole, Sour Cream, & Pico de Gallo  
\$6.50 Per Person

## **Warm, Soft Pretzels**

With Mustard & Cheese  
\$2.25 Per Person

## **Grilled Cheese Sandwich Station with French Fries**

Served with Choice of Gouda, Brie or Cheddar Cheese on Choice of  
White or Sourdough Bread  
\$7.00 Per Person

## **Freshly Baked Cookies and/or Brownies**

\$18.00 Per Dozen

## **Smoes Bar**

\$6.00 Per Person

# ADDITIONAL ENHANCEMENTS

**Upgraded Premium Linen**

\$25 per table

**Valet Parking**

\$250

**Back Drop**

\$250

**Cotton Candy Machine**

\$200

**Popcorn Machine**

\$200

**Glass Chargers**

\$4 per person

**Giant Jenga**

\$25

**Corn Hole**

\$25

**Gold or Silver Chargers**

\$.75 per person

**Chairs Sashes**

\$3 per person

**Decorative Mirror**

\$250

(+\$1.00 Per Name)

**Champagne Fountain**

\$295

(Includes 10 bottles of house champagne)

**White Carpeted Aisle Runner**

\$100

**White Padded Outdoor Ceremony Chairs**

\$3.50 per person

(Includes set up and break down)

*20% taxable service charge & current sales tax rate will be added to all food and beverage prices All prices and Menu Items are subject to change*

## POLICIES

**Set-up charges:**

All standard packages include basic set-up; however, any set-up requirements that exceed common expectations may incur an additional charge.

**Guarantee:**

Final menu selections must be completed and submitted no later than one month prior to your scheduled event.

Final guest count must be submitted two weeks prior to your scheduled event.

**Cancellation policy:**

Cancellations after 120 days preceding the event are not refundable.

**Service charges:**

A service charge of 20% will be added to your sales.

**Tax:**

Hernando County sales tax of 6.5% will be added to all items.

**Alcohol and food:**

All food and alcoholic beverages (with the exception of cakes) must be purchased through GlenLakes Country Club. No outside alcohol is permitted on the premises.

**Saturdays in March, October, November, and December require a 100 guest minimum.**

# PREFERRED VENDORS LIST

## **DJ**

### **YourNextDJ**

[www.YourNextDJ.com](http://www.YourNextDJ.com)

352-449-9792

### **Grant Hemond & Associates**

[www.granthemond.com](http://www.granthemond.com)

727-736-2316

### **Jason Pond Mobile DJ & Emcee**

[weekiwachee@hotmail.com](mailto:weekiwachee@hotmail.com)

352.650-7402

### **DJ Indio**

[mojicado@hotmail.com](mailto:mojicado@hotmail.com)

813-732-2400

## **Photography**

### **Our Forever Moments**

[www.ourforevermoments.com](http://www.ourforevermoments.com)

352-449-9793

### **Napoleoni Photography**

[www.napoleoniphotography.com](http://www.napoleoniphotography.com)

718-772-8886

### **Monocle Designs Solutions**

[www.monocleweddings.com](http://www.monocleweddings.com)

352-345-5061

### **Zhenia Burkhart**

865-742-5503

## **Photobooth**

### **VIP Photobooth**

352-449-9792

## **Florist**

### **Sherwood Florist**

[www.sherwoodflorist.com](http://www.sherwoodflorist.com)

352-686-1662

## **Decoration**

### **Celebrations By Carrie**

352-544-0776

## **Make-up Artists**

### **Vanity Box Salon**

352-584-6786