



# *Gleneagles Weddings*

**THANK YOU FOR CONSIDERING GLENEAGLES COUNTRY CLUB FOR YOUR WEDDING.**

Provided is our wedding information and menu options created by our talented culinary team. Your Gleneagles Private Events Directors are happy to customize any menu or package to assure that you have exactly what you want on your special day. Whether you want an intimate or extravagant wedding, Gleneagles Country Club is certain that the memories you make here will be the ones that you cherish for a lifetime.



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## **BANQUET ROOMS**

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*The security deposits and minimums are subject to change. The deposit is used to secure your room and is non-refundable. Food & Beverage minimums do not include tax, service charge, equipment or miscellaneous charges. Ask your Private Events Director about Friday, Sunday and off-peak minimums and pricing.*

### **GLENEAGLES AND TROON ROOMS**

\$10,000 Food and Beverage Minimum ++

Seat Capacity: 100 with dance floor

### **TURNBERRY ROOM**

\$12,000 Food and Beverage Minimum ++

Seat Capacity: 150 with dance floor

### **ENTIRE SIDE OF CLUBHOUSE**

\$18,000 Food and Beverage Minimum ++

Seat Capacity: 350 to 400 with dance floor

### **NONMEMBER EVENT RENTAL**

Up to \$2,500

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WEDDING 2

# GLENEAGLES WEDDINGS

## OPTIONAL SERVICES

White Drape for the Entry	\$550 (standard - ask about additions)
Valet Parker (1 valet per 100 guests)	\$50 per hour, per valet; 2 valet minimum
Carver or Station Attendant	\$100 each attendant
Stage (8' X 6' pieces)	\$75 per piece
Patio Heater	\$100 per heater
Security Guard	\$125 per hour, per guard (minimum 4 hours)
Inside Wedding Ceremony Fee	\$1,500
Outside Wedding Ceremony Fee	\$1,500 - Includes up to 150 white garden chairs
Cake-Cutting Fee	\$2.00 per guest
Additional or Rollaway Bar and Bartender	\$150 per bar
Additional Hour of Reception	\$250 per hour before midnight; \$500 per hour after midnight

## OPTIONAL SERVICES TO ASK YOUR PRIVATE EVENT DIRECTOR ABOUT

Specialty Coordinating Linens  
Uplighting and Pin Spots for Floral Centerpieces  
Specialty China, Glassware or Chargers  
Custom Menu Cards or Place Cards  
Custom Candy, Popcorn or Dessert Displays  
Gleneagles-Priced Hotel Stays and Room Blocks  
Photo-Booth or Reception Entertainment  
Transportation  
Floral, Decor or Centerpieces  
Late Night Snacks

*No request is too big or small. We have cultivated long-standing relationships with the top vendors in the local wedding and event industry and are happy to connect you with licensed, insured vendors who will take first-rate care of you as we do here at Gleneagles.*

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WEDDING 3

## HORS D'OEUVRES

### HOT

*(minimum of 25 pieces per hors d'oeuvre)*

Semolina-Crusted Japanese Eggplant with Molasses Cane Syrup	\$2.75/piece	Buffalo Cauliflower with Hot Sauce	\$3.50/piece
Roasted Meatballs with Raspberry Chipotle Glaze	\$3.00/piece	Chorizo Stuffed New Potatoes	\$3.50/piece
Mini Grilled Cheese and Bacon Sandwiches	\$3.00/piece	Vegetarian Spring Rolls	\$3.50/piece
Pigs-in-a-Blanket	\$3.00/piece	Bacon-Wrapped Chicken Bites with Chipotle Glaze	\$3.50/piece
Italian Meatballs with Oregano and Roma Tomato Sauce	\$3.00/piece	Bacon-Wrapped Sun-Dried Dates	\$3.75/piece
Stuffed Jalapeño Peppers	\$3.50/piece	Yakitori-Glazed Chicken Skewers	\$3.75/piece
Assorted Mini Quiche	\$3.50/piece	Maryland-Style Mini Crab Cakes	\$3.95/piece
Spinach and Feta Spanakopita	\$3.50/piece	Bacon-Wrapped Scallops or Shrimp	\$3.95/piece
Almond-Crusted Chicken Tenderloins	\$3.50/piece	Italian Spice Lamb Patties with Gorgonzola Crumbles	\$3.95/piece
Pan-Fried Potstickers with Soy Ginger Sauce	\$3.50/piece	Lasagna Wonton Chips	\$3.95/piece
Baked Spinach Stuffed Mushrooms	\$3.50/piece	Honey Chicken Biscuits	\$3.95/piece
Mini Chicken Cordon Bleu	\$3.50/piece	Short Rib Gaufrette with Horseradish	\$3.95/piece
Chicken or Beef Fajita Quesadillas	\$3.50/piece	Southern Fried Shrimp with Cajun Remoulade	\$4.25/piece
Fried Parmesan Artichoke Hearts with Pesto Aioli	\$3.50/piece		
Creamy Tomato Basil Soup Shooter with Mini Grilled Cheese Sandwich	\$3.50/piece		

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WEDDING 4

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## HORS D'OEUVRES

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### HOT

*(minimum of 25 pieces per hors d'oeuvre)*

Fried Macaroni Bites	\$3.00/piece
Chicken Churro Beignet Skewer	\$4.25/piece
Coconut-Fried Shrimp with Mango-Lime Sauce	\$4.50/piece
Lobster Empanada with Lemon Dijon Aioli	\$4.50/piece
Chicken and Waffle Mini Basket	\$4.50/piece
Triple Pork Slider (Pork Belly, Bacon and Pulled Pork)	\$4.50/piece
Beef Satay with Red Curry Dipping Sauce	\$4.75/piece
Seared Scallops with Sweet Chili Glaze and Crème Fraîche	\$4.95/piece
Baby Lamb Chops	\$6.95/piece

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WEDDING 5

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## HORS D'OEUVRES

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### CHILLED

*(minimum of 25 pieces per hors d'oeuvre)*

Fresh Mozzarella with Oven-Dried Tomato and Basil on Toasted Flatbread	\$3.00/piece	Seared Ahi Tuna on Crisp Wonton	\$3.95/piece
Tomato Mozzarella Mini Skewer with Herb Oil and Balsamic	\$3.25/piece	Ahi Tuna Poke Spoon	\$3.95/piece
Assorted Mini Croissant Sandwiches	\$3.25/piece	Strawberry Basil and Brie Bruschetta	\$3.95/piece
Blistered Grape Tomato and Goat Cheese Crostini with Balsamic Drizzle	\$3.25/piece	Michelada Shrimp Shooters	\$4.25/piece
Ham and Swiss Cheese Pinwheels with Puff Pastry Crust	\$3.50/piece	Beef and Blue Cheese Roulades with Horseradish Dip	\$4.25/piece
Polenta Crostini with Blue Cheese and Balsamic	\$3.50/piece	Lump Crab and Avocado Mango Salad Spoon	\$4.50/piece
Gazpacho Shooters	\$3.75/piece	Blue Crab Dip Tartlets	\$4.50/piece
Tabbouleh-Filled Belgium Endive Leaves	\$3.75/piece	Charcuterie Skewers	\$4.95/piece
Prosciutto and Melon Skewers with Port Syrup	\$3.95/piece	Vera Cruz Scallop Ceviche in Cucumber Cups	\$4.95/piece
Smoked Salmon Crostini with Dill and Capers	\$3.95/piece	Salad on a Stick	\$4.95/piece
Southwest Shrimp Crostini	\$3.95/piece	Beet Cured Salmon with Pesto on Ciabatta	\$5.50/piece
		New England Lobster Roll Salad on Endive	\$5.50/piece

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WEDDING 6

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## HORS D'OEUVRES

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### TABLE DISPLAY

*(minimum of 25 guests)*

**A Kaleidoscope of Fresh Vegetables (Raw or Grilled) | \$7/guest**

Served with Buttermilk Chive Dip or Balsamic Dip

**Fresh Fruit Display with Seasonal Fruits | \$8/guest**

**Gleneagles Dip | \$9/guest**

*Choice of One*

Wedge Salad Dip, Mexican Corn Dip, Spinach Artichoke Dip, Cajun Sherried Crab Dip  
or Spicy Beef Chili Queso with Tortilla Chips

**Domestic and Imported Cheeses with Dried Fruits and Assorted Crackers | \$12/guest**

**An Array of Italian Meats and Cheeses with Grilled Vegetables, Marinated Artichokes,  
Peppers, Olives, Hummus Dip and Toasted Crostinis | \$15/guest**

**Baked Brie Cheese with Sliced Apples, Crackers and Baguettes | \$98 per brie**

Serves 20 to 25 guests

**Chilled Jumbo Shrimp with Black Pepper Cocktail Sauce | \$450/100 pieces**

**Chilled Snow Crab Claws with Absolut Vodka Cocktail Sauce | \$695/100 pieces**

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WEDDING 7

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## HORS D'OEUVRES

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### TABLE DISPLAY

*(minimum of 25 guests)*

#### **Neptune's Feast | \$1,300/100 pieces**

Oysters, Cracked Crab Claws, Jumbo Shrimp

#### **Artisan Bruschetta Bar | \$12/guest**

*Choose three selections for your guests. Served with toasted rustic bread.*

Olive Tapenade, Heirloom Tomato Bruschetta, Roasted Tomato "Tartare," Asparagus and Corn Bruschetta, Wild Mushroom Bruschetta with Rosemary and Fig Balsamic, Pancetta with Roasted Red Pepper and Green Olive Bruschetta

#### **Slider Station | \$21/guest**

*Choose three selections for your guests.*

*Served with Choice of French Fries, Sweet Potato Fries or Tater Tots.*

Pulled Chicken - with Pineapple Jalapeño Jam and Crunchy Purple Cabbage Carrot Slaw

Barbecue Pulled Pork with Dill Pickles

Bordelaise-Braised Shaved Roast Beef - with Gorgonzola Cream Cheese

Shrimp Po' Boy with Remoulade Slaw

Classic Cheeseburger Sliders - with Ketchup, Mustard and Pickles

Beef Tenderloin Sliders - on a Local Schnibs Pretzel Roll with Sweet Chili Sauce and French Fried Onions

Fried Chicken Sliders - on a House-Made Honey Biscuit

Salmon BLT Slider - Honey Smoked Salmon, Applewood Smoked Bacon, Lettuce, Tomato and Lemon Aioli on a Local Schni's Pretzel Roll

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WEDDING 8



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## HORS D'OEUVRES

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### TABLE DISPLAY

*(minimum of 25 guests)*

#### **Southern Chicken Dinner “Stack” | \$9/guest**

Crispy Fried Chicken Tenders on top of Yukon Gold Mashed Potatoes, placed on an Open-Faced Southern-Style Biscuit Half, topped with choice of Alabama White BBQ Sauce or Brown Gravy

#### **Fried Rice Station | \$10/guest**

*Choose One*

*Served in small red and white Chinese to-go boxes with chop sticks (and forks).*

Cuban Pork Fried Rice - Mojo Cuban Pork, Scrambled Egg, Green Peas, Carrot, Scallions

Classic Fried Rice - Choice of Chicken or Beef with Scrambled Eggs, Green Peas, Carrots, Scallions

#### **Duck Fat Poutine | \$14/guest**

Fried Potato Wedges sautéed in duck fat topped with Sharp Cheddar Cheese and Shredded Cabernet Braised Beef Short Rib

#### **Lavish Dessert Display | \$12/guest**

Includes Petit Fours, Truffles, Macarons, Assorted Mignardises

#### **Chocolate Dipped Strawberries | \$10/guest**

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## HORS D'OEUVRES

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### CHEF ACTION TABLES

*All stations available with a minimum of 40 guests.  
A \$100 station attendant fee is required for each station.*

#### **Build Your Own Salad Station | \$9 per guest**

Garden Fresh Romaine Lettuce, Tomatoes, Pepperoncinis, Croutons,  
Olives, and Cheese with Balsamic, Italian and Caesar Dressings.  
Add Grilled Chicken + \$3.50 per guest

#### **Gourmet Cavatappi Mac n' Cheese | \$12 per guest**

*Elegantly served from a chafer*  
Gorgonzola Truffle Cream, Smoked Gouda, Bacon and Sharp Cheddar, Short Rib

#### **Build Your Own Pasta Table | \$13 per guest**

Tuscan Bowtie  
Penne Pasta Primavera  
Shrimp Rose - Blend of Marinara and Alfredo or Traditional with Pesto Marinara Alfredo  
Jambalaya Pasta - Chicken, Sausage, Peppers, Onions, Creole Cream  
Gorgonzola Bows - Bacon, Sun-Dried Tomato, Cracked Black Pepper

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WEDDING 10

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## HORS D'OEUVRES

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### CHEF ACTION TABLES

*All stations available with a minimum of 40 guests.  
A \$100 station attendant fee is required for each station.*

#### **Mashed Potato Station | \$13/guest**

House-Made Buttermilk Mashed Potatoes Served with Guest's Choice of Dijon Beef Tips and Wild Mushroom Sauce, Creamy Herbed Chicken and White Wine Sauce, Chopped Scallions, Sour Cream, Bacon Bits, Shredded Monterey Jack and Cheddar Cheese

#### **Quesadilla Station | \$21/guest**

Quesadilla or flatbread creations. Quesadillas are cooked fresh and presented on hot griddles.

##### *Choice of Two:*

Margarita Grilled Shrimp with Sautéed Onions and Peppers

Chile-Rubbed Southwestern Shoulder of Pork with Mexican Cheese and Onion

Chicken and Jack Cheese with a House-Made Chipotle BBQ Sauce

Gaucho Chimichurri Steak, Sautéed Onions and Peppers

Steak, Creamy Gorgonzola, Sharp Cheddar and Caramelized Red Onions

Mango and Goat Cheese with a House-Made Chipotle BBQ Sauce

Spicy Buffalo Chicken with Cream Cheese and Blue Cheese

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## HORS D'OEUVRES

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### CHEF CARVING TABLES

*All carving tables available with a minimum of 40 guests.  
A \$100 attendant fee is required for each station.  
Carving stations served with silver dollar rolls and condiments.*

#### **Honey Smoked Ham | \$250**

Serves Approximately 50 People

#### **Cajun Spice Roasted Turkey Breast | \$195**

Serves Approximately 30 People

#### **Smoked Beef Brisket | \$165**

Serves Approximately 15-20 People

#### **Smoked Salmon | \$195**

Serves Approximately 15 People

#### **Herbs de Provence Crusted Prime Rib | \$470**

Serves Approximately 20 People

#### **Tenderloin of Beef/ \$360 (Subject to Market Price)**

Serves Approximately 14-16 People (based on a 3-oz. portion)

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WEDDING 12

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# DINNER

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## STARTERS

**Lump Crab Nachos | \$16/guest**

Serrano Crema and Avocado

**Lobster Buratta Martini | \$15/guest**

Heirloom Tomato and Peaches

**New Orleans BBQ Shrimp Cup | \$12/guest**

Cheese Grits and Tomato Relish

**Elote Cup | \$10/guest**

topped with Sautéed Wild Mushroom

**Sea Scallop | \$15/guest**

Blackened Thai Rice and Mango Sauce

**Shrimp Agua Chili (or Chicken) | \$12/guest**

Avocado Relish

## SALADS

- #1 Field Greens Salad, Oven-Dried Roma Tomato and English Cucumber with Champagne Vinaigrette
- #2 Baby Greens, Raspberries, Pears and Toasted Almonds with Fresh Herb Vinaigrette
- #3 Spinach and Bibb Lettuce Salad with Belgian Endive, Toasted Walnuts with Honey Dijon Vinaigrette
- #4 Wedge Salad, Blue Cheese and Toasted Pecans
- #5 Field Greens, Fresh Mozzarella and Oven-Dried Tomato with Balsamic Vinaigrette
- #6 Classic Caesar Salad
- #7 Spinach Salad, Mandarin Oranges, Toasted Almonds and Honey Dijon Dressing
- #8 Romaine Tossed with Sun-Dried Tomatoes, Pesto Dressing and Rustic Croutons
- #9 Spinach and Roasted Pepper Salad, Goat Cheese Crostini with Balsamic Vinaigrette
- #10 Crispy Baby Greens, Tomatoes, Cucumber, Sweet Onion with Fresh Herb Vinaigrette
- #11 Baby Greens, Julienne Green Apples, Feta Cheese, Spiced Pecans with Champagne Vinaigrette

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WEDDING 13

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# DINNER

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## SINGLE ENTRÉE DINNERS

*All Entrées include your choice of Salad, Starch and Vegetable.*

Herb Roasted Pork Tenderloin with Roasted Peppers and Onions	\$33/guest	Bacon-Wrapped Sustainable Striped Bass with Corn Chowder Sauce	\$34/guest
Toasted Almond Chicken with Apricot Chardonnay Cream Sauce	\$33/guest	Chicken with Black Beans and Honey Wasabi Mustard	\$33/guest
Oven-Roasted Breast of Chicken Stuffed with Asparagus Tips	\$33/guest	Chicken with Bok Coy, Carrots, Lemongrass and Ginger	\$33/guest
Pan-Seared Teriyaki Salmon Fillet	\$36/guest	Curried Chicken with Basmati and Fried Pineapple	\$33/guest
Slow-Roasted Prime Rib (prepared for minimum of 15 guests)	\$45/guest	Tagarnashi Spiced Pork with Orange Habanero Glaze	\$33/guest
Pepper-Roasted Beef Tenderloin with Cabernet Reduction	\$48/guest	Rice Flour-Crusted Brook Trout with Mandarins, Hazelnuts and Brown Butter	\$34/guest
Grilled Ribeye Steak with Blue Cheese Crumbles and Port Wine Sauce	\$45/guest	Blackened Sustainable Redfish with Sweet Potato Hash and Menviere Butter	\$34/guest
Chargrilled Center Filet Mignon with Crimini Mushroom Sauce	\$48/guest	Pepper Flecked Swordfish with Cardamom Carrot Infusion	\$38/guest
Japanese Panko Chicken with White Truffle and Sage Cream	\$33/guest	Shrimp with Creamed Corn, Chanterelles, Broccolini and Caramelized Red Onion	\$42/guest
Grilled Breast of Chicken with Peach Pecan Chutney	\$33/guest		
Grilled Shrimp over Basmati Rice Pilaf	\$38/guest		
Pecan-Crusted Lamb Chops with Mint Chimichurri	\$52/guest		

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WEDDING 14

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## DINNER

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### VEGETARIAN

**Eggplant Roulade | \$33/guest**

Asparagus, Feta, Herbed Tomato Sauce

**Multigrain Risotto | \$33/guest**

Sweet Corn and Roasted Red Pepper Sauce

**Smoked Mushroom Cavatappi | \$33/guest**

Roasted Broccolini, Blistered Tomatoes, Shredded Parmesan

**Creamy Risotto | \$33/guest**

with Steamed Asparagus and Roasted Mushrooms

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WEDDING 15

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# DINNER

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## DUET ENTRÉE DINNERS

*All Entrées include your choice of a Salad, Starch and Vegetable.*

**Pesto-Glazed Chicken Breast and Shrimp Scampi | \$48/guest**

**Pan-Seared Beef Tenderloin and Grilled Salmon | \$55/guest**  
with Port Wine Sauce

**Gulf Coast Shrimp, Marinated Chicken Breast, Beef Tenderloin | \$53.00/guest**  
with Roasted Red Pepper Sauce

**Brandy Peppercorn Beef Tenderloin and Breast of Chicken | \$55/guest**

**Beef Tenderloin and Crab Cake topped with Shrimp | \$59/guest**  
with Demi Glaze and Béarnaise Sauce

**Beef Tenderloin and Pan-Seared Sea Bass | \$62/guest**  
with Demi Glaze and White Wine Herb Sauce

**Beef Tenderloin and Rock Lobster Tail | Market Price**  
with Drawn Butter

**Center Cut Filet Mignon and Rock Lobster Tail | Market Price**  
with Drawn Butter

## SIDES

*Choice of Two*

Roasted Yukon Gold Potatoes

Garlic Whipped Potatoes

Sweet Potato Mash

Wild Rice Pilaf

Herbal Tea Jasmine Rice

Seasonal Medley of Vegetables

Carnival Cauliflower

Haricot Verts

Asparagus

Broccolini

Oven-Roasted Baby Carrots

Au Gratin Potatoes

French Green Beans

Wild Mushroom Mashed Potatoes

Baby Carrots

Julienne Carrots and Green Beans

Orzo Pasta

Baked Stuffed Potatoes

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WEDDING 16



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## DINNER

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### ITALIAN

\$42/GUEST WITHOUT DESSERTS | \$45/GUEST WITH DESSERTS

*Minimum of 50 guests. Menus include Rolls and Butter.*

#### Entrées

##### *Choice of Three*

Cheese Filled Tortellini with Grilled Chicken, Mushrooms and Oven-Dried Tomatoes  
with Creamy Pesto Sauce  
Chicken, Veal or Eggplant Parmesan  
Penne Pasta with Grilled Italian Sausage and Roasted Red Peppers with Marinara Sauce  
Beef, Chicken or Vegetable Lasagna  
Breast of Chicken Marsala with Bowtie Pasta  
Shrimp or Chicken Fettucine Alfredo  
Veal Piccata with Capers  
Italian Beef Pot Roast with Chianti Sauce

#### Salads

##### *Choice of Three*

Antipasto Salad with Cured Meats and Cheeses  
Traditional Caesar Salad  
Fresh Mozzarella and Roma Tomato Salad with  
Basil Pasta Primavera

#### Vegetables and Breads

Grilled Vegetables with Olive Oil and Herbs | Toasted Garlic Bread | Grilled Focaccia Bread

#### Desserts

##### *Optional*

Italian Cream Cake | Amaretto Cheesecake | Tiramisu

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WEDDING 17

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# DINNER

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## TEXICANA

\$42/GUEST WITHOUT DESSERTS | \$45/GUEST WITH DESSERTS

*Minimum of 50 guests. Menus include Rolls and Butter.*

### Entrées

*Choice of Three*

Beef Fajitas or Chicken Fajitas

Cilantro Chicken Enchiladas

Tomatillo Glazed Chicken

Street Tacos

(Margarita Shrimp with Onions and Peppers, Mango and Goat Cheese, Chipotle BBQ,  
Steak Gorgonzola and Caramelized Red Onions)

### Salads

Texas Field Greens with Assorted Dressings

Tomato Cucumber Salad with Cilantro Vinaigrette

Chili Con Queso and Salsa with Tortilla Chips

### Vegetables and Breads

Charro Beans | Refried Beans with Jack Cheese | Spanish-Style Rice with Roasted Poblano

Grilled Zucchini and Yellow Squash with Red Onions | Flour Tortillas

### Desserts

*Optional*

Tres Leches Cake | Key Lime Tart | Cinnamon Sopapillas

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WEDDING 18

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# DINNER

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## CAJUN STYLE

\$45/GUEST WITHOUT DESSERTS | \$48/GUEST WITH DESSERTS

*Minimum of 50 guests. Menus include Rolls and Butter.*

### Entrées

*Choice of Three*

Chicken or Shrimp Etouffee

Blackened Redfish with Sweet Potato Hash

Seafood Creole

Snapper Pontchartrain (Shrimp, Crab, Oysters)

Lemon Pecan Chicken

Gumbo with Duck and Andouille Seafood

### Optional Carving Station Add-ons

(\$100 station attendant fee is required; additional \$14 per person)

Smoked Breast of Turkey

Roasted Sirloin of Beef

Steamship Round

Cracked Pepper and Garlic Prime Rib

Espresso-Rubbed Pork Loin

### Salads

Seasonal Field Greens with Assorted Dressings | Green Onion Potato Salad | Seasonal Fruit Salad

### Vegetables and Starches

Dirty Rice | Fried Okra | Stewed Okra and Tomato | Red Beans and Rice

### Desserts

*Optional*

Bourbon Pecan Pie | New Orleans-Style Bread Pudding | Praline Cheesecake

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WEDDING 19

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# DINNER

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## TASTE OF TEXAS

\$44/GUEST WITHOUT DESSERTS | \$47/GUEST WITH DESSERTS

*Minimum of 50 guests. Menus include Rolls and Butter.*

### Entrées

#### *Choice of Three*

Chicken with Roasted Onions, Peppers and Jalapeño  
Slow-Smoked Beef Brisket (\$100 station attendant fee is required)  
Texas Barbecue Pork Ribs  
Smoked Rope Sausage  
Pulled Pork Orange Habanero BBQ

### Salads

#### *Choice of Three*

Texas Field Greens with Assorted Dressings  
Tomato Cucumber Salad  
Twice-Baked Potato Salad  
Fruit Salad

### Vegetables and Breads

Ranchero Beans | Chili Mashed New Potatoes | Roasted Corn with Bacon and Pepper Butter  
Cornbread Muffins and Buttermilk Biscuits

### Desserts

#### *Optional*

Texas Pecan Pie | Homestyle Chocolate Cake | Fresh Fruit Cobbler à la mode

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WEDDING 20

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# DINNER

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## PRIME RIB

\$55/GUEST WITHOUT DESSERTS | \$58/GUEST WITH DESSERTS

*Minimum of 50 guests. Menus include Rolls and Butter.*

### Carved Prime Rib Seasoning

(\$100 station attendant fee is required)

Herb de Provence Roast Prime Rib

### Entrées

*Choice of Two*

Almond-Crusted Breast of Chicken with Apricot Sauce

Pan-Seared Fillet of Salmon with Citrus Sauce

Rosemary-Marinated Pork Loin with Balsamic Reduction Sauce

### Starch

*Choice of One*

Four-Grain Blend

Garlic Red Potatoes

Yukon Gold Mashed Potatoes

Wild Rice Pilaf

Roasted Fingerling Potatoes

### Vegetables and Salads

Seasonal Market Vegetables | Seasonal Field Greens and Assorted Dressings

Seasonal Fresh Fruit | Caprese Salad

### Desserts

*Optional*

Chef-Selected Dessert Assortment

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WEDDING 21

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## BEVERAGES

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### NON-ALCOHOLIC BEVERAGES À LA CARTE

Coffee or Iced Tea | \$3.75 each

Hot Tea | \$3.75 each

Flavored Iced Tea | \$4 each

Assorted Soda | \$4 each

Fiji Bottled Water | \$4.25 each

Assorted Juices | \$4 each

Flavored Tea Station | \$40/gallon

*Ask your Private Events Director about other fun options such as a Lemonade Station, Gourmet Coffee or Hot Chocolate Station, as well as Fruit-Infused Water Stations.*

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WEDDING 22

# BEVERAGES

## ALCOHOLIC BEVERAGES CONSUMPTION

Domestic Beer | \$5.25 per beverage

Imported/Micro Beer | \$6.25 per beverage

House Wine | \$8.50 per glass

### House Liquors | \$8.00 per beverage

Svedka Vodka, Seagram's Extra Dry Gin, Evan Williams Bourbon, Canadian Club Whiskey, Seagram's 7 Whiskey, Cutty Sark Scotch, Sauza Blue Tequila, DeKuyper Triple Sec

### Call Liquors | \$9.00 per beverage

Absolut Vodka, Absolut Citron Vodka, Deep Eddy's Vodka, Deep Eddy's Lemon Vodka, Deep Eddy's Ruby Red Vodka, Tito's Vodka, Beefeater Gin, Jim Beam White Bourbon, Bulleit 95 Rye Whiskey, Jack Daniel's Whiskey, J&B Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Myers's Dark Rum, Kahlua

### Premium Liquors | \$10.00 per beverage

Ketel One Vodka, Bombay Sapphire Gin, Tanqueray Gin, Maker's Mark Bourbon, Crown Royal Whiskey, Jameson Whiskey, Templeton Rye 4 Year Whiskey, Dewar's White Label Scotch, Hornitos Reposado Tequila, Milagro Silver Tequila, Baileys Irish Cream

### Super Premium Liquors | \$11.00 per beverage

Belvedere Vodka, Grey Goose Vodka, Grey Goose Flavored Vodka, Hendrick's Gin, Knob Creek Bourbon, Woodford Reserve Bourbon, Crown Royal Reserve Bourbon, Chivas 12 Year Scotch, Johnnie Walker Black Scotch, Glenfiddich 18 Year Single Malt Scotch, Glenlivet 12 Year Single Malt Scotch, Macallan 12 Year Single Malt Scotch, Herradura Reposado Tequila, Casa Noble Crystal Tequila, Don Julio Añejo Tequila, Hennessy VS Courvoisier VSOP, Chambord Liqueur, Cointreau Liqueur, Grand Marnier Liqueur, St. Germain Liqueur

### Ultra Premium Liquors | Market Price

Ask your Private Events Director for selections

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases. All prices are subject to change.

WEDDING 23

# BEVERAGES

## CASH BAR

*\$400 minimum spend with a \$100 bartender fee*

### House Liquors | \$10/ticket

Svedka Vodka, Seagram's Extra Dry Gin, Evan Williams Bourbon, Canadian Club Whiskey, Seagram's 7 Whiskey, Cutty Sark Scotch, Sauza Blue Tequila, DeKuyper Triple Sec

### Call Liquors | \$11/ticket

Absolut Vodka, Absolut Citron Vodka, Deep Eddy's Vodka, Deep Eddy's Lemon Vodka, Deep Eddy's Ruby Red Vodka, Tito's Vodka, Beefeater Gin, Jim Beam White Bourbon, Bulleit 95 Rye Whiskey, Jack Daniel's Whiskey, J&B Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Myers's Dark Rum, Kahlua

### Premium Liquors | \$13/ticket

Ketel One Vodka, Bombay Sapphire Gin, Tanqueray Gin, Maker's Mark Bourbon, Crown Royal Whiskey, Jameson Whiskey, Templeton Rye 4 Year Whiskey, Dewar's White Label Scotch, Hornitos Reposado Tequila, Milagro Silver Tequila, Baileys Irish Cream

### House Wine | \$11/ticket

La Terre Chardonnay, La Terre Cabernet Sauvignon, La Terre Merlot, J Roget Sparkling Wine

### Super Premium Liquors | \$14/ticket

Belvedere Vodka, Grey Goose Vodka, Grey Goose Flavored Vodka, Hendrick's Gin, Knob Creek Bourbon, Woodford Reserve Bourbon, Crown Royal Reserve Bourbon, Chivas 12 Year Scotch, Johnnie Walker Black Scotch, Glenfiddich 18 Year Single Malt Scotch, Glenlivet 12 Year Single Malt Scotch, Macallan 12 Year Single Malt Scotch, Herradura Reposado Tequila, Casa Noble Crystal Tequila, Don Julio Añejo Tequila, Hennessy VS Courvoisier VSOP, Chambord Liqueur, Cointreau Liqueur, Grand Marnier Liqueur, St. Germain Liqueur

### Domestic Beer | \$7/ticket

Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Miller Genuine Draft, Michelob Ultra

### Import Beer | \$8/ticket

Heineken, Corona, Shiner Bock, Blue Moon, Modelo

### Champagne \$10/ticket

Tott's Extra Dry

### Soda \$4/ticket

Assorted

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases. All prices are subject to change.

WEDDING 24



# BEVERAGES

## BAR PACKAGES

*All packages include soft drinks served through the bar.*

*Packages do not include passed or signature beverages. Enhancement options available upon request.*

*Include a passed Champagne toast at an additional \$3 per guest.*

### **Troon Bar Package**

Beer, Wine and Champagne

2 hours - \$ 25/guest

3 hours - \$ 29/guest

4 hours - \$ 34/guest

5 hours - \$ 38/guest

### **Queen's Bar Package**

House Level Mixed Beverages,

Beer, Wine and Champagne

2 hours - \$ 29/guest

3 hours - \$ 33/guest

4 hours - \$ 38/guest

5 hours - \$ 42/guest

### **King's Bar Package**

Call Level Mixed Beverages,

Beer, Wine and Champagne

2 hours - \$ 31/guest

3 hours - \$ 35/guest

4 hours - \$ 40/guest

5 hours - \$ 44/guest

### **Gleneagles Bar Package**

Premium Level Mixed Beverages,

Beer, Wine and Champagne

2 hours - \$ 33/guest

3 hours - \$ 38/guest

4 hours - \$ 44/guest

5 hours - \$ 49/guest

### **Non-Alcoholic Beverage Package**

(for our guests under 21)

Soda, Bottled Water, Tea, Punch, Lemonade

\$22/person

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases.  
All prices are subject to change.

WEDDING 25

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# SHOWER AND TEA MENU

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## LADIES' TEA | \$22/person

Fresh Fruit and Cheese Display  
Almond Chicken Salad Tea Sandwiches  
Herbed Cream Cheese and Cucumber Tea Sandwiches  
Assortment of Iced and Flavored Iced Tea  
Freshly Brewed Coffee and Decaffeinated Coffee  
Water and Hot Teas

## A DAY IN PARIS | \$22/person

Seasonal Fresh Fruit and Cheese Display  
Assorted Club-Made Muffins  
Fresh Baked Scones with Devonshire Cream  
Butter and Fruit Preserves  
Assorted Bottled Waters and Flavored Iced Tea  
Freshly Brewed Coffee and Decaffeinated Coffee  
Water and Hot Teas

## BUBBLES BAR

**\$17.50/person for 1 hr | \$21.50/person for 2 hrs**  
**\$4 per person for each additional hour | \$9 per person on consumption**

### Bubbly

House Champagne, Sparkling Wine, Prosecco

### Juices

Orange, Cranberry, Grapefruit, Pomegranate

### Toppings

Cranberries, Blueberries, Strawberries and Oranges

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases.  
All prices are subject to change.

WEDDING 26

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## SHOWER AND TEA MENU

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### **BUILD YOUR OWN TEA MENU**

#### **Tea Menu Includes:**

Fresh Fruit and Cheese Display  
Assorted Club-Made Muffins  
Fresh Baked Scones with Devonshire Cream  
Flavored Iced Tea  
Freshly Brewed Coffee and Decaffeinated Coffee  
Water and Hot Tea

**Choice of Two \$26/person | Choice of Three \$28/person**

#### **Choose from the Following:**

Pancake Skewers with Maple Syrup  
Assorted Mini Quiche  
Caprese Salad on Skewers with Basil Oil  
Bite-Size BLT Sandwiches with Herbed Mayo  
Shrimp or Chicken Salad Profiteroles  
Spinach, Artichoke and Trio of Cheese Flatbread Pizza  
Hummus and Grilled Pita Points  
Smoked Chicken Quesadilla with Chunky Salsa  
Pimento Cheese Sandwiches  
French Toast Shooters with Maple Syrup  
Miniature Bagels with Assorted Flavors of Cream Cheese

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases.  
All prices are subject to change.

WEDDING 27

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## SHOWER AND TEA MENU

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### BLOODY MARY BAR

**\$17.50/person for 1 hr | \$21.50/person for 2 hrs  
\$4/person for each additional hour | \$11/person on consumption**

#### **Bloody Mary**

Tito's Vodka, Bloody Mary Mix and Tomato Juice

#### **Additions**

Horseradish, Celery Salt, Pepper, Worcestershire

#### **Toppings**

Lemons, Limes, Pickle Spears, Pickled Okra, Pickled Asparagus, Large Spanish Olives, Pickled Jalapeno, Bacon, Artichoke Hearts, Cornichons

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases.  
All prices are subject to change.

WEDDING 28

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## BRIDAL SUITE MENU

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### THE QUEENS | \$18

Seasonal Fruits: Chef's Selection of Fresh Sliced Seasonal Fruits and Berries  
Artisanal Cheeses: Fresh and Dried Fruits/ Local Honeycomb/House-Made Crostini

### THE KINGS | \$20

Seasonal Fruits: Chef's Selection of Fresh Sliced Seasonal Fruits and Berries  
Artisanal Cheeses: Fresh and Dried Fruits/Local Honeycomb/House-Made Crostini  
Tea Sandwiches: Finger Sandwich Selection of Mini Chicken Salad Croissant/Pimento Cheese Linzer  
Traditional Hummus with Assorted Fresh Crudités

### THE GLENEAGLES | \$28

Seasonal Fruits: Chef's Selection of Fresh Sliced Seasonal Fruits and Berries  
Artisanal Cheeses: Fresh and Dried Fruits/Local Honeycomb/House-Made Crostini  
Tea Sandwiches: Finger Sandwich Selection of Mini Chicken Salad Croissant/Pimento Cheese Linzer  
Traditional Hummus with Assorted Fresh Crudités  
Miniature Selection of Desserts: Key Lime Tarts, Lemon Squares, Coconut Macaroons, Chocolate Cakes

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases.  
All prices are subject to change.

WEDDING 29

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## BRIDAL SUITE MENU

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### CHEF'S SELECTION SUSHI | \$20

Assorted Rolls/Wasabi/Ginger

### ARTISANAL PASTRIES | \$10

Chef's Selection Fresh Baked Pastries: Muffins/Scones/Croissants/Breakfast Breads

### BEVERAGES

Coffee or Freshly Brewed Iced Tea | \$40/Gallon

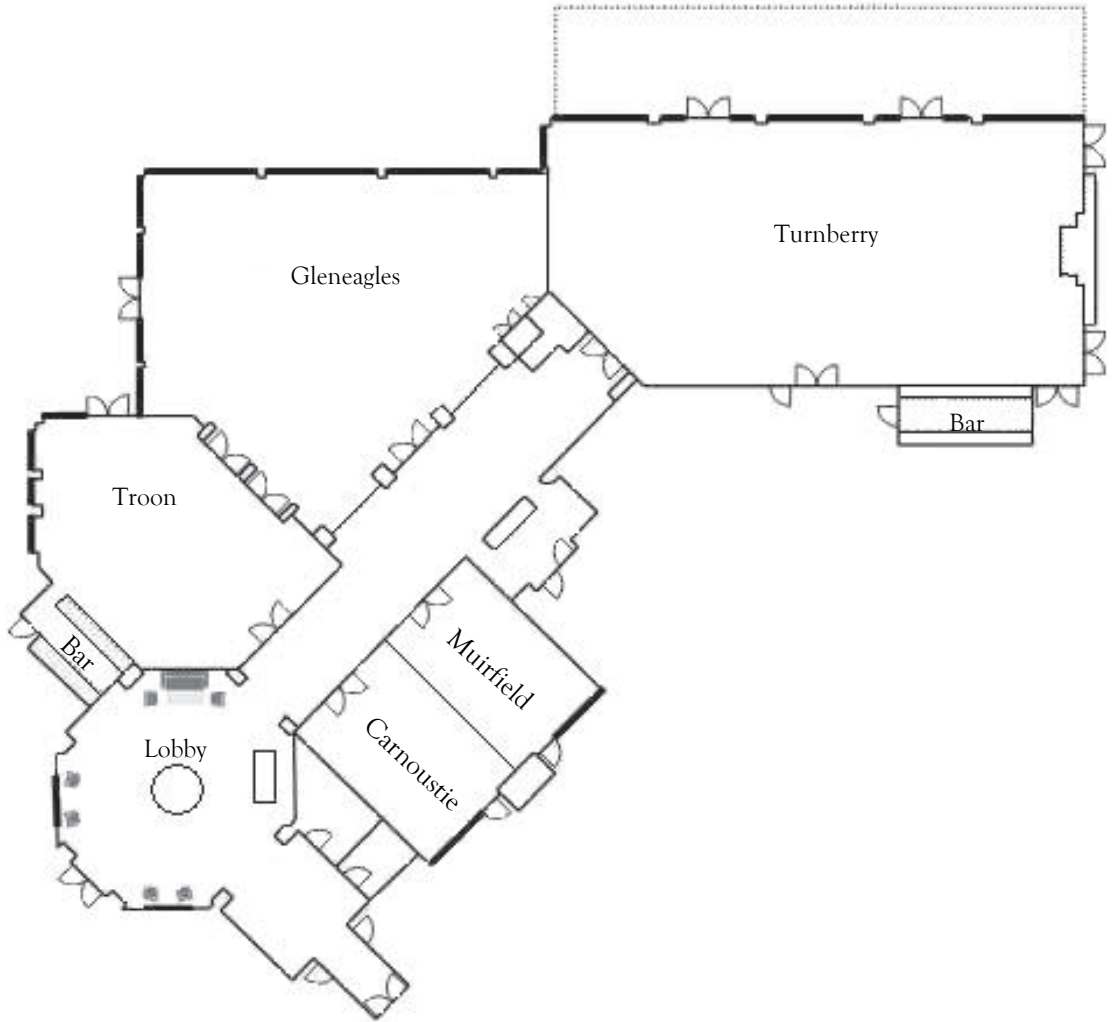
Freshly Squeezed Orange Juice | \$40/Gallon

House Bubbly (Cava, Prosecco or Sparkling) | \$32/Bottle

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases.  
All prices are subject to change.

WEDDING 30

# FLOORPLAN



For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases. All prices are subject to change.

WEDDING 31

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## FREQUENTLY ASKED QUESTIONS

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**Do you have to be a Member of the Club to have a wedding ceremony and/or reception here?**

No, but having a Member sponsor your event will reduce your facility fee.

**What is the food and beverage requirement?**

It is the minimum amount you are required to spend on food (hors d'oeuvres, buffet and plated dinner) and beverage (alcoholic and non-alcoholic). The total of these two combined, before tax and gratuity, must meet or exceed this amount. Food and beverage minimum does not include equipment or services.

**What centerpieces does the Club provide?**

We provide votive candles for each table and gold or silver table numbers.

**Does the club provide my wedding cake?**

The wedding cake is the one food item not provided by the Club. You are more than welcome to use any licensed cake vendor that you choose. Please see the vendor list for suggestions.

**What linens are provided on the tables?**

We have white floor-length linens and your choice of napkins available to you at no fee.

Specialty linens are available at an additional charge.

**How many people can be seated at each table?**

A 60" round seats 8-10 people. A 72" round seats 10-12 people.

**Where are the bridal changing quarters located?**

The bride and bridesmaids may get dressed in the Carnoutsie room two to three hours prior to the ceremony. The groom and his groomsmen need to arrive at the Club already dressed.

**Do we need to bring our own toasting flutes and cake servers?**

You may bring your own, but the Club does have standard champagne flutes and cake servers available.

**Is there a fee to have my bridal portrait or engagement pictures at the Club?**

No, as long as your ceremony and/or reception is booked with us.

Arrangements must be made with the Private Events Director.



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## FREQUENTLY ASKED QUESTIONS

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### **What size is the dance floor?**

Our standard dance floor is 15' x 15' for the wood and 20' x 20' for the white.

It can be made larger upon request.

### **Are tastings of the menu items provided by Gleneagles Country Club?**

Ask your Private Events Director to schedule a tasting after you book with us. We need two weeks' notice, and tastings are normally scheduled Wednesday - Friday at 2 p.m.

Limit of four people; each additional guest is subject to a fee.

### **What items may be thrown or used during the bride and groom's grand exit?**

Flower petals may be thrown inside and outside. Bubbles may be used outside only.

Birdseed, rice, confetti or silly string are not allowed. Sparklers are allowed if you bring your own sparkler buckets and sand.

### **How late can my reception last?**

The Club closes at midnight. Receptions may be extended until 2 a.m. for an additional fee.

### **What happens if it rains?**

No later than 12 p.m. the day of the wedding, the Club will make the decision on whether to hold the ceremony indoors or outdoors.

### **When may I have my rehearsal?**

Rehearsals may be scheduled for one hour.

Your Private Events Director will determine the location, date and time of the rehearsal.

### **Will the Private Events Director be there for my wedding?**

A member of the sales team will be on site for your ceremony and/or reception through dinner service.

Your banquet captain will assist with your departure and removing your personal items.