



YOUR DREAM WEDDING BEGINS HERE
AT GLENEAGLES COUNTRY CLUB

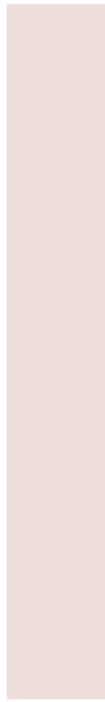




Gleneagles Weddings

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 Gleneages Private Event Director is happy to customize or design any menu or package to assure that you have exactly what you want on your special day. Whether intimate or extravagant, Gleneagles Country Club is certain that the memories you make here will be the ones that you cherish for a lifetime.



BANQUET ROOMS

Ask your Private Event Director about Friday, Sunday and non peak minimums and pricing.

GLENEAGLES AND TROON ROOMS

Seat Capacity: 150 with dance floor

TURNBERRY ROOM

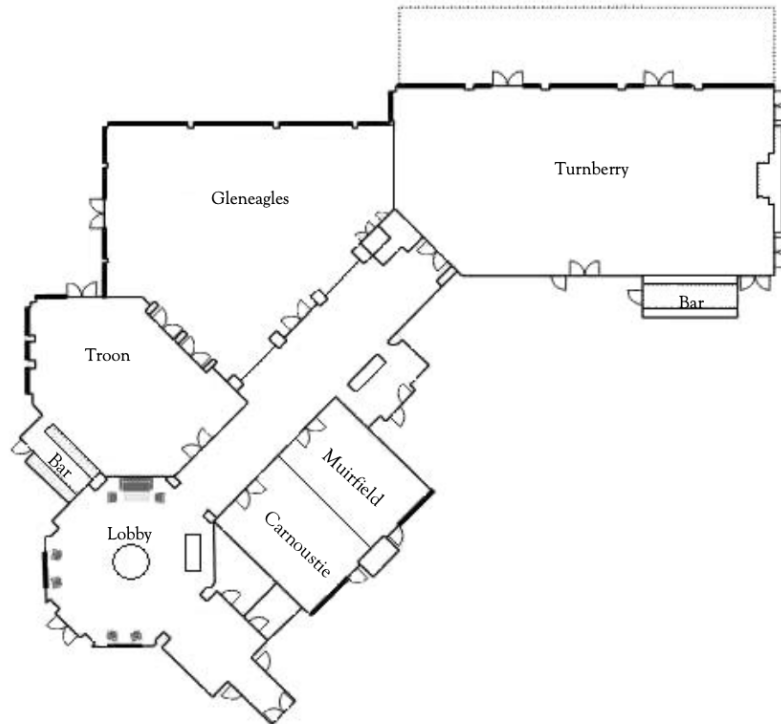
Seat Capacity: 180 with dance floor

ENTIRE SIDE OF CLUBHOUSE

Seat Capacity: 350 TO 400 with dance floor

NONMEMBER EVENT RENTAL

Up to \$5,000



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

WEDDING 4

GLENEAGLES WEDDINGS

OPTIONAL SERVICES

Dance Floor	\$600 (\$850 for larger than 20' x 20')
White Drape for the Entry	\$750 (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)	\$100 per piece
Patio Heater	\$100 per heater
Security Guard	\$125 per hour, per guard (minimum 4 hours)
Inside Wedding Ceremony Fee	\$2,000
Outside Wedding Ceremony Fee	\$2,000 – Includes up to 150 white garden chairs
Cake Cutting Fee	\$2.00 per guest
Additional Bartender	\$300 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 5



HORS D'OEUVRES

HOT

(minimum of 25 pieces per hors d'oeuvre)

Pigs-in-a-Blanket	\$3.00/piece	Yakitori Glazed Chicken Skewers	\$3.95/piece
Baked Spinach Stuffed Mushrooms	\$3.75/piece	Chicken and Waffle Skewers	\$3.95/piece
Roasted Meatballs with Raspberry Chipotle Glaze	\$3.75/piece	Honey Chicken Biscuits	\$3.95/piece
Spinach and Feta Spanakopita	\$3.75/piece	Chicken Churro Beignet Skewer	\$4.25/piece
Almond-Crusted Chicken Tenderloins	\$3.75/piece	Maryland-Style Mini Crab Cakes	\$4.50/piece
Pan-Fried Vegetarian Potstickers with Soy Ginger Sauce	\$3.75/piece	Bacon Wrapped Shrimp	\$4.50/piece
Mini Chicken Cordon Bleu	\$3.75/piece	Coconut Fried Shrimp with Mango-Lime Sauce	\$4.50/piece
Chicken or Beef Fajita Quesadillas	\$3.95/piece	Beef Satay with Red Curry Dipping Sauce	\$4.75/piece
Creamy Tomato Basil Soup Shooter with Mini Grilled Cheese Sandwich	\$3.95/piece	Lamb Lollipops with Tamarind Chutney	\$6.50/piece
Vegetarian Spring Rolls	\$3.95/piece		

CHILLED

(minimum of 25 pieces per hors d'oeuvre)

Artichoke Hearts with Pesto Aioli	\$3.25/piece	Strawberry Basil & Brie Bruschetta	\$3.95/piece
Blistered Grape Tomato & Goat Cheese Crostitini with Balsamic Drizzle	\$3.25/piece	Seared Ahi Tuna on Crisp Wonton	\$4.25/piece
Tomato Mozzarella Mini Skewer with Herb Oil & Balsamic	\$3.75/piece	Ahi Tuna Poke Spoon	\$4.25/piece
Fresh Mozzarella with Oven-dried Tomato & Basil on Toasted Flatbread	\$3.95/piece	Michelada Shrimp Shooters	\$4.25/piece
Smoked Salmon Crostitini with Dill & Caper	\$3.95/piece	Lump Crab & Avocado Mango Salad Spoon	\$4.50/piece
		New England Lobster Roll Salad on Endive	\$5.50/piece

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WEDDING 7

HORS D'OEUVRES

TABLE DISPLAY

(Minimum of 25 guests)

A Kaleidoscope of Fresh Vegetables (Raw or Grilled) | \$7.50/guest

Served with Buttermilk Chive Dip or Balsamic Dip

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

Domestic and Imported Cheeses and Crackers | \$12/guest

Gleneagles Dip | \$9/guest

Choice of One

Spinach Artichoke Dip or Spicy Beef Chili Queso with Tortilla Chips (other dips available)

Charcuterie Display | \$16/guest

Array of Italian Meats and Cheeses with Grilled Vegetables, Marinated Artichokes, Peppers, Olives, Hummus Dip and Toasted Crostini

Chilled Jumbo Shrimp with Black Pepper Cocktail Sauce | \$500/100 pieces

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

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WEDDING 8

HORS D'OEUVRES

TABLE DISPLAY

*(Minimum of 25 guests)
Ordered for total guest count.*

Slider Station | \$12/\$18/\$21

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

Shrimp Po' Boy with Remoulade Slaw
Classic Cheeseburger Sliders - with Ketchup, Mustard and Pickles
Beef Tenderloin Sliders - on a Pretzel Roll with Sweet Chili Sauce and French Fried Onions
Fried Chicken Sliders - on a House-made Honey Biscuit

Southern Chicken Dinner "Stack" | \$9/guest

Crispy Fried Chicken Tenders on top of Yukon Gold Mashed Potatoes, Brown Gravy

Fried Rice Station | \$10/guest

Choose One

Served in small red and white Chinese to-go boxes with chop sticks (and forks).
Classic Fried Rice - Choice of Chicken or Beef with Scrambled Eggs, Green Peas, Carrots, Scallions

Lavish Dessert Display | \$18/guest

Includes Petit Fours, Truffles, Macarons, Assorted Mignardises

Chocolate Dipped Strawberries | \$10/guest

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WEDDING 9

HORS D'OEUVRES

CHEF ATTENDED TABLES

All stations available with a minimum of 40 guests.

A \$100 station attendant fee is required for each station. Ordered for total guest count.

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

Mashed Potato Station | \$14/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

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WEDDING 10

HORS D'OEUVRES

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 I \$260

Serves Approximately 50 People

Cajun Spice Roasted Turkey Breast I \$200

Serves Approximately 30 People

Smoked Beef Brisket I \$175

Serves Approximately 15-20 People

Smoked Salmon I \$200

Serves Approximately 15 People

Herbs de Provence Crusted Prime Rib I \$490

Serves Approximately 20 People

Tenderloin of Beef/ \$370 (Subject to Market Price)

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

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WEDDING 11

DINNER

SALADS

#1 Gleneagles Salad

Mixed Greens, Tomato, Cucumber, Ripe Olive and Choice of Dressing

#2 Classic Caesar Salad

Parmesan Croutons and Romaine Lettuce with Caesar Dressing=

#3 Field Greens Salad (+\$2)

Oven-Dried Roma Tomato and English Cucumber with Champagne Vinaigrette

#4 Spinach Salad (+\$2)

Spinach, Raspberries, Pears and Toasted Almonds with Fresh Herb Vinaigrette

#5 Baby Greens Salad (+\$2)

Baby Greens, Julienne Green Apples, Feta Cheese, Spiced Pecans with Champagne Vinaigrette

SINGLE ENTRÉE DINNERS

All entrées include a Gleneagles Salad or Caesar Salad with Two Sides.

Frenched Pork Chops | \$35/guest (GF)
Peach and Candy Pecan Chutney

Toasted Almond Chicken | \$34/guest
Apricot Chardonnay Cream Sauce

Pan-Seared Teriyaki-Glazed
Salmon Fillet | \$36/guest

Pepper-Roasted Beef Tenderloin | \$48/guest (GF)
Cabernet Reduction

Char-Grilled Center Filet Mignon | \$48/guest (GF)
Crimini Mushroom Sauce

Japanese Panko Chicken | \$34/guest
White Truffle and Sage Cream

Grilled Shrimp | \$39/guest (GF)
Basmati Rice Pilaf

Grilled Chicken | \$34/guest (GF)
Honey Wasabi Mustard

Vegan Pad Thai | \$33/guest (V, GF)
Tofu, Rice Noodles, Spicy Pad Thai Sauce

Vegetable Biryani | \$33/guest (V, GF)
Rice, Vegetable, Chickpeas,
Infused with Indian Spices

Split Roasted Cauliflower | \$33/guest (V, GF)
Tahini Sauce

Vegan Alfredo | \$33/guest (V, GF)
Cashew and White Miso Sauce

(V) = Vegetarian/Vegan
(GF) = Gluten Free

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WEDDING 12

DINNER

DUET ENTRÉE DINNERS

All entrées include a Gleneagles Salad or Caesar Salad with Two Sides.

Pan-Seared Filet of Beef and Grilled Salmon with Port Wine Sauce | \$56/guest

Trio of Gulf Coast Shrimp, Marinated Chicken Breast, Beef Tenderloin
with Roasted Red Pepper Sauce | \$59/guest

Brandy Peppercorn Beef Tenderloin and Almond-Crusted Chicken Breast | \$55/guest

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

Filet Mignon and Lobster Tail with Drawn Butter Sauce | Market Price

ADDITIONAL SIDES

Wild Rice Pilaf

Asparagus

Au Gratin Potatoes

Seasonal Vegetable Medley

Garlic Whipped Potatoes

Broccolini

Roasted Yukon Gold Potatoes

French Green Beans

Sweet Potato Mash

Julienne Carrots and Green Beans

JUST FOR KIDS - CHILDREN'S PLATED MEALS

For guests under the age of 10. Menus include water or juice and a fresh fruit cup as salad course.

For All Kids | \$16/guest

Mac and Cheese

Burger and French Fries

Chicken Tenders with French Fries

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WEDDING 13

DINNER

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Italian

\$42/guest without desserts

Salad

Traditional Caesar Salad

Entrées (Choice of Three)

Cheese Filled Tortellini with Grilled Chicken, Mushrooms and
Oven-Dried Tomatoes with Creamy Pesto Sauce

Chicken Parmesan

Penne Pasta with Grilled Italian Sausage & Roasted Red Peppers with Marinara Sauce

Beef or Vegetable Lasagna

Breast of Chicken Marsala with Bowtie Pasta

Shrimp or Chicken Fettucine Alfredo

Italian Beef Osso Buco Style

Vegetables and Breads

Grilled Vegetables with Olive Oil and Herbs, Toasted Garlic Bread

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WEDDING 14

DINNER

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Texicana

\$42/guest without desserts

Salads

Tomato Cucumber Salad with Cilantro Vinaigrette

Queso & Salsa with Tortilla Chips

Entrées (Choice of Three)

Beef Fajitas or Chicken Fajitas with flour tortillas

Cilantro Chicken Enchiladas

Tomatillo Glazed Chicken

Beef, Chicken or Cheese Quesadillas

Vegetables and Breads

Refried Beans with Jack Cheese, Spanish-Style Rice with Roasted Poblano, Seasonal Vegetable

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WEDDING 15

DINNER

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Taste of Texas

\$44/guest without desserts

Salads

Twice Baked Potato Salad

Coleslaw

Entrées (Choice of Three)

Charred Chicken with Barbecue Glaze

Slow Smoked Beef Brisket

Texas Barbecue Pork Ribs

Smoked Rope Sausage

Pulled Pork Orange Habañero BBQ

Vegetables and Breads

Ranchero Beans, Roasted Corn, Cornbread Muffins and Buttermilk Biscuits, Whipped Red Skin Potatoes

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WEDDING 16

DINNER

DINNER CHEF TABLES

Minimum of 50 guests. Menus include rolls and butter.

Prime Rib

*\$100 station attendant fee is required.
\$58/guest*

Carved Prime Rib Seasoning

Herbs de Provence-Crusted 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)

Whipped Potatoes

Wild Rice Pilaf

Roasted Fingerling Potatoes

Vegetables and Breads

Seasonal Vegetable, Seasonal Field Greens and Assorted Dressings, Seasonal Fresh Fruit

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WEDDING 17

BEVERAGES

NON-ALCOHOLIC BEVERAGES À LA CARTE

Coffee or Iced Tea | \$4 each

Hot Tea | \$4 each

Flavored Iced Tea | \$4.50 each

Assorted Soda | \$4.50 each

Bottled Water | \$4.50 each

Assorted Juices | \$4.50 each

Red Bull | \$8 each

Iced Tea or Flavored Tea Station | \$42/gallon

Lemonade or Punch Station | \$45/gallon

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

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WEDDING 18

BEVERAGES

ALCOHOLIC BEVERAGES CONSUMPTION

Domestic Beer | \$6.00 per beverage
Imported/Micro Beer | \$7.00 per beverage
House Wine | \$9.50 per glass

House Liquors | \$9.00 per beverage

Conciere Vodka, Conciere Gin, Conciere Bourbon, Conciere Whiskey, Conciere Scotch,
Conciere Rum, Conciere Tequila

Call Liquors | \$10.00 per beverage

New Amsterdam Vodka, Beefeater Gin, Evan Williams Bourbon, Jack Daniel's Whiskey, Dewars
White Label Scotch, Bacardi Superior Rum, Jose Quervo Especial Tequila, Disaronno Amaretto,
Bailey's, Chambord, Cointreau, DeKuyper, Kahlua

Premium Liquors | \$11.00 per beverage

Grey Goose Vodka, Hendrick's Gin, Jack Daniel's Whiskey, Dewars White Label Scotch, Bacardi
Superior Rum, Milagro-Blanco Tequila, Disaronno Amaretto, Bailey's, Chambord,
Cointreau, DeKuyper, Kahlua

Super Premium Liquors | \$12.00 per beverage

Tito's Vodka, Hendrick's Gin, Knob Creek Bourbon, Jack Daniel's Whiskey, Glenlivet 12 Year
Single Malt Scotch, Patron Silver, Captain Morgan Rum, Disaronno Amaretto, Bailey's,
Chambord, Cointreau, DeKuyper, Kahlua

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WEDDING 19

BEVERAGES

House Wine and Champagne | \$9.50 per glass

Tunnel of Elm Chardonnay, Tunnel of Elm Cabernet Sauvignon, Three Thieves Pinot Noir, La Vielle Ferme Rose, Three Thieves Pinot Gris, Montes Classic Malbec, Lunetta Prosecco, Freixenet Sparkling

Call Level Wine and Champagne | \$10.50 per glass

Mon Frere Chardonnay, Cypress Cabernet Sauvignon, Decoy Merlot, Rickshaw Pinot Noir, Justin Sauvignon Blanc, Alto Veneta Pinot Gris, Domaine Ste. Michelle Sparkling

Premium Level Wine and Champagne | \$14.50 per glass

Stag's Leap Chardonnay, Justin Cabernet Sauvignon, Decoy Merlot, Terlato Vineyards Pinot Grigio, Craggy Reserve Sauvignon Blanc, Gerard Bertrand Rose, Mer Soleil "Reserve", Montes Classic Malbec

BAR PACKAGES

Troon Bar Package

Beer, Wine and Champagne
2 hours ~ \$26/guest
3 hours ~ \$30/guest
4 hours ~ \$35/guest
5 hours ~ \$39/guest

Queen's Bar Package

House Level Mixed Beverages,
Beer, Wine and Champagne
2 hours ~ \$30/guest
3 hours ~ \$34/guest
4 hours ~ \$39/guest
5 hours ~ \$43/guest

King's Bar Package

Call Level Mixed Beverages,
Beer, Wine and Champagne
2 hours ~ \$32/guest
3 hours ~ \$36/guest
4 hours ~ \$41/guest
5 hours ~ \$45/guest

Gleneagles Bar Package

Premium Level Mixed Beverages,
Beer, Wine and Champagne
2 hours ~ \$34/guest
3 hours ~ \$39/guest
4 hours ~ \$45/guest
5 hours ~ \$50/guest

Non-Alcoholic Beverage Package (for our guests under 21)

Soda, Bottled Water, Tea, Punch, Lemonade - \$22/person

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WEDDING 20

BEVERAGES

CASH BAR

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

House Liquors | \$11.75/ticket

Conciere Vodka, Conciere Gin, Conciere Bourbon,
Conciere Whiskey, Conciere Scotch, Conciere
Rum, Conciere Tequila

Call Liquors | \$13.25/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, J&B Scotch, Bacardi Rum, Captain
Morgan Spiced Rum, Malibu Coconut Rum, Myers's
Dark Rum, Hornitos Reposado Tequila, Kahlua

Premium Liquors | \$14.50/ticket

Grey Goose Vodka, Hendrick's Gin, Jack Daniel's
Whiskey, Dewars White Label Scotch, Bacardi
Superior Rum, Milagro-Blanco Tequila, Disaronno
Amaretto, Bailey's, Chambord, Cointreau,
DeKuyper, Kahlua

House Wine | \$12.50/ticket

Tunnel of Elm Chardonnay, Tunnel of Elm
Cabernet Sauvignon, Three Thieves Pinot Noir, La
Vielle Ferme Rose, Three Thieves Pinot Gris,
Montes Classic Malbec, Lunetta Prosecco,
Freixenet Sparkling

Super Premium Liquors | \$12.00 per beverage

Tito's Vodka, Hendrick's Gin, Knob Creek Bourbon,
Jack Daniel's Whiskey, Glenlivet 12 Year Single Malt
Scotch, Patron Silver, Captain Morgan Rum, Disaronno
Amaretto, Bailey's, Chambord, Cointreau, DeKuyper,
Kahlua

Domestic Beer | \$8/ticket

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

Import Beer | \$9.25/ticket

Heineken, Corona Extra, Shiner Bock,
Blue Moon, Modelo

Soda | \$6.00/ticket

Assorted

SHOWER AND TEA

LADIES' TEA | \$22/PERSON

Fresh Fruit and Cheese Display
Almond Chicken Salad Tea Sandwiches
Soft Lavish Turkey & Cheese Pinwheels
Assortment of Iced and Flavored Iced Tea
Freshly Brewed Coffee and Decaffeinated Coffee
Water and Hot Teas

BUILD YOUR OWN TEA MENU

Tea Menu Includes:

Fresh Fruit and Cheese Display
Assorted Club-Made Muffins
Fresh Baked Scones
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:

Silver Dollar Pancakes
Assorted Mini Quiche
Caprese Skewers on Shredded Lettuce
Bite-Size BLT Sandwiches with Herbed Mayo
Hummus and Grilled Pita Points
Chicken Quesadilla, Club made Salsa
Miniature Bagels, Assorted Flavors of Cream Cheese

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WEDDING 22

SHOWER AND TEA

BUBBLES BAR

\$18/person for 1 hr | \$22.25/person for 2 hrs

\$4.50 per person for each additional hour | \$10 per person on consumption

Bubbly

Sparkling Wine, Prosecco

Juices

Orange, Cranberry, Grapefruit, Pomegranate

Toppings

Cranberries, Blueberries, Strawberries and Oranges

BLOODY MARY BAR

\$18/person for 1 hr | \$22.25/person for 2 hrs

\$4.50/person for each additional hour | \$12/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 Jalapeño,
Bacon, Artichoke Hearts, Cornichons

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WEDDING 23

BRIDAL SUITE

THE GLENEAGLES | \$26/PERSON

Cheese and Crackers
Tea Sandwiches
Hummus & Crudité
Spanokopita
Energy Bars
Seasonal Fruit

PJ'S AND PANCAKES | \$16.50/PERSON

Fruit and a Short Stack of Pancakes with Berry Compote and Syrup

Beverages

Coffee or Freshly Brewed Iced Tea | \$42/gallon
Freshly Squeezed Orange Juice | \$45/gallon
House Bubbly | \$34/bottle

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WEDDING 24

FREQUENTLY ASKED QUESTIONS

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 service charge, 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 cake vendor that you choose. Please see the vendor list for suggestions.

What linens are provided on the tables?

We have 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 or ladies' locker 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.

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WEDDING 25

FREQUENTLY ASKED QUESTIONS

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.

What size is the dance floor?

Our standard dance floor is a 20' x 20' white dance floor. It can be made larger upon request.

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

Ask your Private Event 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. Reception 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 Event Director will determine the location, date and time of the rehearsal.

Will the Private Event Director be there for my wedding?

A member of the sales team will be on site for your ceremony and/or reception through the entrance. Your banquet captain will assist for the remainder of the evening.

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

WEDDING 26

Start your new life together
WITH THE CELEBRATION OF A LIFETIME!

CONTACT US FOR MORE INFORMATION.

MEMBERS AND NONMEMBERS ARE INVITED TO BOOK.



972.867.6666 | GLENEAGLESClub.COM

5401 WEST PARK BOULEVARD | PLANO, TX 75093

*Some restrictions and exclusions may apply. Contact Club for details.

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