



# Wedding Packages

LET IT ALL BEGIN AT  
GLENMOOR COUNTRY CLUB

2023



# CONGRATULATIONS

## BRING YOUR VISION TO LIFE AT GLENMOOR

If you desire a wedding venue that is elegant, distinctive and timeless, look no further than Glenmoor Country Club. Featuring our Chapel Ballroom, formal dining rooms, sitting rooms and separate bride and groom preparatory rooms, the Castle-like Clubhouse provides the perfect setting for your wedding and reception. For couples who prefer an outdoor venue, your ceremony can be held on Glenmoor's impeccably landscaped grounds which provide an ideal backdrop for your wedding photographs. The Club offers a beautiful selection of full-service private party event rooms, which will accommodate up to 250 guests, as well as a variety of amenities from Bridal Services at the Spa at Glenmoor to overnight accommodations. We have everything you need to make Glenmoor your perfect venue choice. We don't just create one-of-a-kind events; we help you plan and design your wedding that will be the backdrop for a lifetime of memories.

Thank you for considering Glenmoor Country Club for your wedding venue. It will be our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you along with your family and friends on your special day.



# GLENMOOR WEDDINGS

330.966.3600 | [Weddings@Glenmoorcc.com](mailto:Weddings@Glenmoorcc.com)



# AMENITIES



- Professional Event Coordinators to help plan the details of your wedding day
- Napkins in your choice of 20 colors and fold
- Club linens in your choice of 5 colors (Black, White, Ivory, Burgundy, Navy)
- Standard banquet chairs and tables
- All plate-ware, glassware and silverware
- Skirted tables for DJ, cake, gift and guest sign in
- Complimentary menu tasting for up to 6 people
- Cake cutting and plating service
- Customized menus available for all dietary needs
- Butler passed and/or stationary hors d'oeuvres
- Four-hour bar packages
- Valet services at a minimum charge
- Access to golf courses for bridal portrait
- Complimentary on-site valet services available and coat check
- Complimentary Coffee Station following dinner
- Complimentary Hotel Room Block with Club Privileges
- Complimentary Honeymoon Suite for Wedding Night
- On site Hotel and Full Spa & Salon
- On site Spa MUAs & Hairstylists for Bridal Services
- Use of Locker rooms for bridal party ready area
- Chef-attended stations and buffet menus offered and priced per request







# FACILITY FEES

## RECEPTION FEES:

### THE CHAPEL BALLROOM

March through October  
\$2,500

November through February  
\$1,500

### THE GLENVIEW TERRACE

(Outdoor Area)

March through October Only  
\$2,500

## CEREMONY FEES:

March through October  
\$1,500

November through February  
\$1,000

\*Fees include set up, tear down and banquet chairs.  
Any Rental/Specialty Chairs are an additional fee.  
Holiday Pricing available upon request.





# BAR PACKAGES

Includes 4-hour service for all guests in attendance and may be divided into two time slots. Pricing below is per person.

All packages include Domestic & Imported Beer, Craft Beer, House Wine, Assorted Pepsi Products, Mixers and Garnishes.

Additional bar time is available and is charged based on consumption or on a cash basis.

## SODA & JUICE PACKAGE \$12++

For those 20 years of age & younger:  
Assorted Pepsi Products, Cranberry, Apple and Orange Juice

## BEER & WINE SOFT BAR \$36++

Domestics: Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite  
Imported: Corona, Corona Light, Heineken, Heineken Zero, Stella Artois  
Craft: Goose Island IPA or Great Lakes Dortmunder Gold.  
House Wine: Cabernet Sauvignon, Pinot Noir, Moscato, Chardonnay

## TIER 1- TOP SHELF \$42++

Absolut Vodka, Tito's Vodka, Beefeater Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Jose Cuervo Silver Tequila, Canadian Club Whiskey, Seagram's V.O. Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Dewar's White Label Scotch, Bailey's, Kahlua

## TIER 2- PREMIUM BAR \$48++

*Includes Everything from Tier 1*

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch, Glenlivet 12 Scotch

## UPGRADE YOUR BAR:

Based on consumption: Price per drink  
Grand Marnier, Courvoisier and Disaronno

## Consumption or Cash Bar:

Requires one hour minimum duration, there is a \$200++ charge for cash bar.

## Champagne & Sparkling Wine:

\$30++ per bottle

## WINE BOTTLE SERVICE:

Parducci Wine Cellars, founded in 1932, is the longest running winery in Mendocino County, aged in 100+ year old redwood wine tanks with grapes sourced from local family farms.  
White & Red charged for any open bottle \$30++







# HORS D'OEUVRES

## SPECIALTY DISPLAYS

### IMPORTED ARTISAN CHEESES

Assortment of Crackers

AT MARKET PRICE

### FRESH OR GRILLED GARDEN CRUDITES

Assortment of Seasonal Fresh or  
Grilled Garden Vegetables and  
House-made Vegetable Dip

\$7++ PER PERSON



### CLUB CHEESE & CRACKERS

Display of Domestic Cheeses  
with an Assortment of Crackers

\$8++ PER PERSON

### ANTIPASTO

Array of Italian Meats, Cheeses,  
Vegetable Giardiniera Marinated Artichokes,  
Olives, Pepperoncini Peppers, presented with  
Hearty Breads, Hummus and Balsamic Glaze

\$16++ PER PERSON

### CHARCUTERIE

Domestic and Import Cheeses,  
Seasonal Fruit, Berries and Garden Fresh  
Crudite Vegetables presented with  
Assortment of Crackers and  
Dipping Sauces

\$18++ PER PERSON



### CHILLED SHRIMP

Served with Zesty Cocktail Sauce  
and Fresh Lemon Wedges

100 PIECES: \$350++

### DIPS

Buffalo Chicken Dip - \$80++ for 25 guests

Spinach Dip - \$90++ for 25 guests







# HORS D'OEUVRES

## **\$3.50++ PER PIECE**

### **ASPARAGUS RISOTTO BITE**

Breaded Risotto with Asparagus, Red Peppers and Fontina Cheese

### **ASSORTED QUICHE**

Flavors of Monterey Cheese, Florentine (Spinach and Cheese), French (Bacon) and Mushroom

### **BEEF-FRANK BLANKET**

### **COCONUT SHRIMP WITH DIPPING SAUCE**

### **CRAB RANGOON**

### **SPANAKOPITA**

Spinach and Feta in Phyllo

### **PIMENTO MAC AND CHEESE FRITTER**

### **VEGETABLE QUESADILLA**

Blend of Cheddar & Monterey Cheeses, Jalapeno, Onion, Pepper and Cilantro

### **VEGETABLE SPRING ROLL**

### **WATER CHESNUT**

Wrapped in Bacon

### **WHITE TRUFFLE POTATO CROQUETTE**

Made with a Crispy Panko Crust

### **SMOKED CHICKEN QUESADILLA**

Spicy blend of Chicken, Cheeses and Cilantro Seasoning, Wrapped in a Flour Tortilla

## **\$4.50++ PER PIECE**

### **BREADED ARTICHOKE & GOAT CHEESE BEIGNET**

Herb Cheese rolled in a delicious Breading

### **BUFFALO CHICKEN SPRING ROLL**

with Ranch Dipping Sauce

### **GOAT CHEESE & HONEY PHYLLO TRIANGLE**

Wrapped with Brown Sugar Crumble

### **HONEY SRIRACHA CHICKEN MEATBALL**

### **BEEF EMPANADA**

### **BARBACOA STEAK TACO CHILI-LIME KABOB**

Seasoned Steak, with Bell Peppers rolled in a Flour Tortilla

### **GLUTEN FREE PAELLA BITE**

Saffron infused Risotto and Shrimp Fritter

## **\$5.50++ PER PIECE**

### **SPICY PEACH BBQ BRISKET & BACON SKEWER**

### **TANDOORI CHICKEN SKEWER**

### **BEEF WELLINGTON**







# SILVER PACKAGE

**\$52++ PER PERSON**

*Includes Plated Dinner with a Salad and Entree Course*

## SALADS

*Choice of One, served with Rolls & Butter*

### CRISP MIXED GREENS

English Cucumber, Ripe Tomatoes, Carrot Twists,  
and House Balsamic Dressing

### CLASSIC CAESAR

Crisp Romaine, Shaved Parmesan Cheese and  
House Caesar Dressing

## ENTREES

*Choice of One or Two*

### CHICKEN MARSALA

### ROASTED AIRLINE CHICKEN BREAST

with Sun-Dried Tomato and Sicilian Orange Beurre Blanc Sauce

### PISTACHIO CRUSTED CHICKEN

with Veronique Sauce

### SEARED FILET OF SALMON

with Sriracha Honey Ginger Glaze

### SWEET PEA AND FENNEL RISOTTO

## SIDES

*Choice of Two*

### ROASTED GARLIC WHIPPED POTATOES

### TUSCAN HERBED ROASTED RED SKIN POTATOES

### SAVORY VEGETABLE RICE PILAF

### COUNTRY STYLE GREEN BEANS

with Roasted Garlic and Bacon

### FRIED CORN WITH BACON

### ROASTED BRUSSEL SPROUTS

with Gorgonzola Cream Sauce







# GOLD PACKAGE

**\$64++ PER PERSON**

*Includes Champagne for the Bride & Groom, a 1 Hour Hors d'oeuvres Reception and a Plated Dinner with a Salad and Entree Course*

## **HORS D'OEUVRES RECEPTION**

*Your Choice of 3 Passed Hors d'oeuvres*

**BEEF-FRANK BLANKET | CRAB RANGOON**

**SPANAKOPITA | PIMENTO MAC AND CHEESE FRITTER | WATER CHESNUT**

**VEGETABLE SPRING ROLLS WITH DIPPING SAUCE | WHITE TRUFFLE POTATO CROQUETTE**

**BREADED ARTICHOKE & GOAT CHEESE BEIGNET | GOAT CHEESE & HONEY PHYLLO TRIANGLE**

## **SALADS**

*Choice of One, served with Rolls & Butter*

**CRISP MIXED GREENS**

English Cucumber, Ripe Tomatoes, Carrot Twists and House Balsamic Dressing

**CLASSIC CAESAR**

Crisp Romaine, Shaved Parmesan Cheese and House Caesar Dressing

## **ENTREES**

*Choice of One or Two*

**GRILLED FILET MIGNON WITH CABERNET DEMI-GLACE**

**8OZ OF FILET OF BEEF TENDERLOIN**  
with Roasted Garlic Port Demi-Glace

**GRILLED RACK OF LAMB**

**GROUPE CHEEKS WITH CRISPY BACON CORN HASH**

**BOURSIN & SPINACH STUFFED CHICKEN**  
with Light Garlic Cream Sauce

**CHICKEN PICCATA**  
with Garlic Crusted Artichoke Hearts

**SEARED FILET OF SALMON**  
with Sriracha Honey Ginger Glaze

## **DUET ENTREES**

**SEARED FILET MIGNON WITH GRILLED SHRIMP OR SALMON**  
add \$7 per person

**CHICKEN PICCATA WITH SEARED SALMON**  
add \$6 per person

**BROILED MAINE LOBSTER NEDOS**  
at Market pricing

## **SIDES**

*Choice of Two*

**ROASTED GARLIC WHIPPED POTATOES | SAVORY VEGETABLE RICE PILAF | FRIED CORN WITH BACON**

**TUSCAN HERBED ROASTED RED SKIN POTATOES | COUNTRY STYLE GREEN BEANS | ROASTED BRUSSEL SPROUTS**





# PLATINUM PACKAGE

**\$78++ PER PERSON**

*Includes Champagne Toast for All Guests, Gold Package Menu,  
a 1 Hour Hors d'oeuvres Reception and a 3 Course Plated Dinner,  
including Appetizer, Salad and Entree Course*



## APPETIZER

*Your Choice of One*

NEW ORLEANS STUFFED MUSHROOM CAPS

MANCHEGO & CHORIZO POPOVER

with House made Pico de Gallo

SHORT RIB RAVIOLI WITH RED WINE GRAVY

SMOKED SALMON CUCUMBER BOATS

## SALADS

*Choice of One, served with Rolls & Butter*

CRISP MIXED GREENS

English Cucumber, Ripe Tomatoes, Carrot Twists and House Balsamic Dressing

CLASSIC CAESAR

Crisp Romaine, Shaved Parmesan Cheese and House Caesar Dressing

## ENTREES

*Choice of One or Two*

GRILLED FILET MIGNON WITH CABERNET DEMI-GLACE

8OZ OF FILET OF BEEF TENDERLOIN

with Roasted Garlic Port Demi-Glace

GRILLED RACK OF LAMB

GROUPE CHEEKS WITH CRISPY BACON CORN HASH

BOURSIN & SPINACH STUFFED CHICKEN

with Light Garlic Cream Sauce

CHICKEN PICCATA

with Garlic Crusted Artichoke Hearts

SEARED FILET OF SALMON

with Sriracha Honey Ginger Glaze

## SIDES

*Choice of Two*

TUSCAN HERBED ROASTED RED SKIN POTATOES

ROASTED GARLIC WHIPPED POTATOES | SAVORY VEGETABLE RICE PILAF

COUNTRY STYLE GREEN BEANS | FRIED CORN WITH BACON

ROASTED BRUSSEL SPROUTS WITH GORGONZOLA CREAM SAUCE







# SPECIALTY MENUS

## CHILDREN'S MENU

\$18++ per child

*For Ages 3 to 12*

Fresh Fruit Cup or Applesauce, served with the First Course

### *Choice of One*

**CRISPY CHICKEN FINGERS**  
with Tater Tots

**HAMBURGER OR CHEESEBURGER**  
with Tater Tots

**BAKED PENNE & MEATBALLS**  
with Marinara or Butter Sauce



## LATE NIGHT SNACKS

### **PIZZA:**

\$9++ Per Person

Selection of Pepperoni, Veggie  
and Cheese Pizza

### **TACO BAR:**

\$10++ Per Person

Ground Beef, Shredded Chicken,  
Assortment of Toppings, Soft Flour Tortillas  
and Tri-color Tortilla Chips

### **BEEF SLIDER BAR:**

\$300++ per platter,

serves approximately 25 guests

50 Mini Burger Sliders with Toppings,  
Condiments and Tater Tots

### **MASHED POTATO BAR:**

\$8++ Per Person

Shredded Assortment of Cheeses, Sour Cream,  
Bacon, Cooked Cauliflower, Seasoned Ground Beef,  
Chives, Onions, Butter and Gravy





# TERMS & CONDITIONS

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## FOOD & BEVERAGE:

Glenmoor Country Club provides all food & beverage. No outside food and beverages are allowed, except for wedding or specialty cakes & cookies. Due to health regulations, any leftovers may not be removed from the property.

## MENUS:

Menu selections must be submitted at least two (2) weeks prior to your event. With advance notice, special meals can be prepared for guests with allergies/intolerances or who are vegetarian/vegan.

## GUARANTEES:

Guaranteed number of guests is required seven (7) days in advance or the estimated figure at contract will become the final guarantee. Banquet Event Orders must be signed and returned to the Event Coordinator fourteen (14) days prior to the event. The prices listed are subject to proportionate increase to meet increased cost of supplies. Room assignments are subject to change based on final guest count. Exemptions from sales tax will be honored when a valid tax exemption certificate or required document is presented. In the event Glenmoor CC does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, which ever is greater. If the number in attendance exceeds your guarantee given number, Glenmoor CC reserves the right to prepare and charge for additional meals, however the same meal cannot always be promised.

## DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and non-refundable deposit is required to secure your date. A subsequent deposit of 50% of your estimated remaining balance is required 60 days prior to your event. All ordered items (food, equipment, etc) are subject to a full pre-payment 10 days before the event date. Any a la carte items (beverages, snacks) consumed during the event will be invoiced or charged to your credit card on file. Deposits payable by check, cash or credit card (3% processing fee added).

## SERVICE CHARGE & SALES TAX

All food and beverages are subject to an automatic Service Fee at the rate of 20% and Ohio Sales tax at a rate of 6.5%. The Service Charge is not a Tip or Gratuity.

## LIABILITY

Glenmoor Country Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages to facilities and/or property during the dates for which the host booked the use of the facility. Host is also responsible for any damages to the facilities caused from any independent contractor hired by the host or the host's agent. A damage deposit may be required, and a cleaning fee may be assessed if extensive cleaning is required in any of Club buildings or grounds.

