

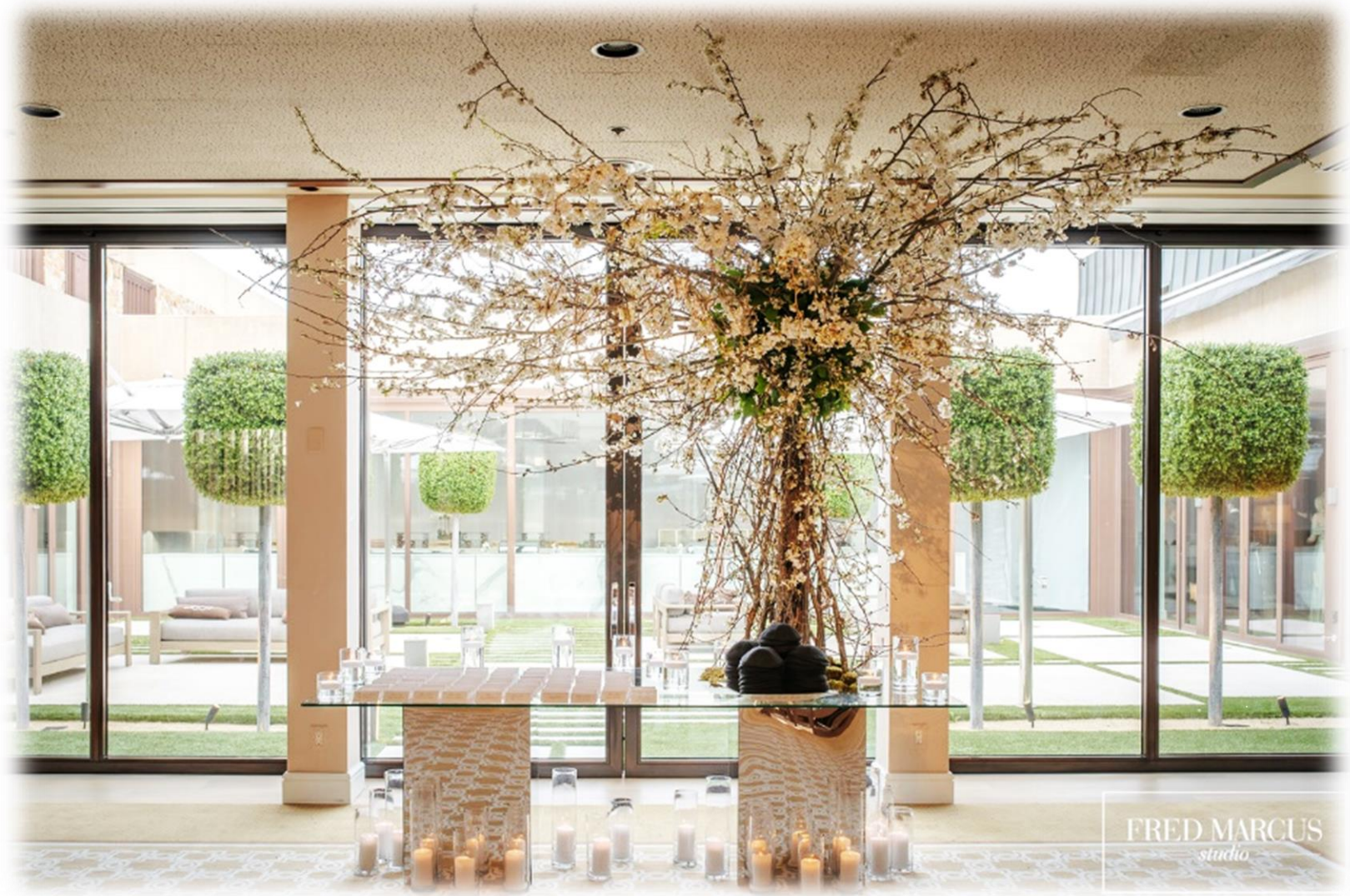
GLEN OAKS CLUB



Wedding Package

At Glen Oaks, we pride ourselves on our level of service, attention to detail and delivering a memorable guest experience. Our culinary team offers a distinguished selection of delectable cuisine that exquisitely caters to even the most discriminating palette.

Each Wedding is uniquely designed, and we are devoted to ensuring that your journey with us will hold magical memories for years to come.



FRED MARCUS
studio

GLEN OAKS CLUB SIGNATURE PACKAGE

COCKTAIL HOUR

We offer both traditional favorites as well as custom cuisine to satisfy your desires

EIGHT PASSED HORS D'OEUVRES

SIX STATIONARY DISPLAYS

VODKA AND TEQUILA BAR DISPLAY

Fruit Infused Vodka, Patron and DeLeon Tequila

Bartender to Serve

DINNER RECEPTION

VARIETY OF HOUSE BAKED BREADS

ALTERNATED SEASONAL SALADS

CHOICE OF TWO SALAD OPTIONS

DUO ENTRÉE

CHOICE OF TWO ENTRÉE OPTIONS

ALTERNATED PLATED DESSERTS

CHOICE OF TWO INDEIVIDUEL DESSERTS

PASSED MINI DESSERTS

CHOICE OF THREE PASSED MINI DESSERTS

FIVE-HOUR TOP SHELF OPEN BAR

Top Shelf Brand Spirits

Imported and Domestic Beer / Red, White and Sparkling Wine

Specialty Cocktail / Vodka and Tequila Station

Soft Drinks, Bottles Water, Coffee, Tea

ALL PACKAGES INCLUDE

One Hour Cocktail Reception with Eight Passed Hors d'oeuvres, Five Stationary Displays

Four Hour Dinner Reception

Three Course Plated Dinner

Five Hour Premium Open Bar

Tablesides Wine Service during Dinner

Banquet Tables, Cotton Napkins, Glassware, Silverware, White Charger Plates

Bridal Party Lockers and Locker Room Attendants

Continental Bridal Suite Breakfast and Lunch

In-house Wedding Coordinator, Bridal Attendant, Coat Check and Bathroom Attendants

Valet Service

\$450 per Guest

(Plus Tax 8.625%, Ceremony Fee and Gratuities - List Available)

ENHANCEMENTS

BALLROOM ENHANCEMENTS

Inquire for Pricing

Wireless up lighting
Pin Spot Lighting for each Table

FOOD AND BEVERAGE ENHANCEMENTS

Custom Ice Luge for Vodka and Tequila Bar.....\$400+
Caviar Station or Passed Caviar during Cocktail Hour.....Mkt Price plus \$9 pp
Blinis, Potato Pancakes, Egg White, Yolk, Onion, Parsley, Sour Cream
Raw Bar of Shrimp, Clams and Oysters during Cocktail Hour.....\$25 per Guest
Additional Passed Desserts.....\$6 per Guest
Custom Wedding Cake.....Starting at \$6 per Guest

END OF NIGHT GIVEAWAYS (SELECT ONE)

Inquire for Pricing

Fresh Bagels and Muffins
Soft Pretzels and Popcorn Machine
Warm Chocolate Chip Cookies in Custom To-go Bags
French Fries and Grilled Cheese

Bottled Water, Coffee and Hot Tea Station included with each Station



MENU SELECTIONS

PASSED HORS D'OEUVRES

(SEAFOOD - CHOOSE TWO)

Shrimp Cocktail
Crispy Rock Shrimp Nobu Style
Coconut Shrimp
Shrimp Spring Roll
Shrimp Pimenton
Lobster Mac n Cheese
Mini Lobster Roll on a Buttery Bun
Chilled Lobster Salad on an Asian Spoon or on a Crispy Tostada
Seared Tuna Sashimi Served on a Block of Pink Himalayan Salt
Mini Spicy Tuna Taco with Avocado
Tuna Tartare on Toast or Cucumber Cup
Baked Clams Casino
Crab Cakes with Remoulade Sauce
Oysters Rockefeller

(MEAT - CHOOSE TWO)

Hebrew National Franks in a Blanket with Gulden's Mustard
Sliders - Classic Beef, Big Mac, BBQ Brisket, Pulled Pork or Italian Meatball
Beef Satay with Mango Chili Dip
Beef Negimaki Skewer
Baby Lamb Chops with Mint Jelly
Lamb Skewer with Tzatziki Sauce
Philly Cheese Steak Spring Roll
Mini Reuben Sandwich
Classic Mini Beef Tacos with Avocado, Lettuce and Salsa with Patron Shot
Mini Grilled Cheese Croque Monsieur Style (Ham, Gruyere, Béchamel Sauce)
Mini Grilled Cheese with Bacon and Tomato

(CHICKEN - CHOSE TWO)

Chicken Parmigiana Pops
Chicken Satay with Peanut Dipping Sauce
Chicken Yakatori with Scallion
Thai Chicken with Cashews in Lettuce Cup with Sweet Chili Sauce
Marinated Pulled Chicken with Avocado and Crema on a Crispy Tostada

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(VEGETARIAN - CHOOSE TWO)

- Vegetable Spring Roll with Mango Chili Sauce
- Summer Rolls with Peanut Sauce
- Wild Mushroom Risotto Balls
- Mini Avocado Toast Rounds with Cherry Tomato, Balsamic Glaze
- Baked Mac n Cheese Bites
- Crispy Parmesan Baskets with Goat Cheese and Pine Nuts
- Mini Potato Pancakes with Sour Cream and Chives
- Bruschetta with Fresh Tomatoes from the Glen Oaks Garden *(Seasonal)*
- Flatbread – Goat Cheese/Arugula, Wild Mushroom/Fontina or Margarita
- Chilled Gazpacho Soup Shot Glass
- Grilled Cheese – Classic Mini Grilled Cheese or Fontina/Wild Mushroom/Truffle Oil

STATIONARY DISPLAYS (CHOOSE 5)

SUSHI BAR

- Full Assortment of Sushi and Sashimi with Sushi Chef Making Rolls to Order
- Wasabi, Ginger, Spicy Mayo, Soy Sauce
- Special requests fulfilled

CARVING STATION (CHOOSE TWO)

- Filet Mignon
- Smoked Short Ribs
- BBQ Ribs – Classic or Asian Style
- Kobe Beef Brisket
- Corned Beef
- Baby Lamb Chops
- Smoked Pastrami
- Crispy Pork Belly
- Honey Glazed Salami
- Chinese Roasted Pork

SLIDER STATION (CHOOSE TWO)

- Classic Beef with or without Cheese
- Classic Big Mac
- Italian Meatball on Parmesan Bun
- BBQ Brisket
- BBQ Pulled Pork with Country Cole Slaw

PEKING DUCK AND DIM SUM STATION

- Hand Rolled to Order Peking Duck Rolls with Cucumber and Hoisin Sauce
- Shrimp Shumai and (CHOOSE TWO) Chicken, Beef, Pork or Vegetable Steamed Dumplings

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ASIAN STATION (CHOOSE TWO)

Beef and Broccoli
Mu Shu Chicken
Sweet and Sour Chicken or Pork
Sesame Chicken
Chinese Roasted Pork
Lo Mein - Chicken or Shrimp
Spring Rolls - Shrimp or Vegetable
Fried Rice - Pork, Chicken, Vegetable, Pastrami or Pineapple Shrimp and Chicken

HOT DOG STATION

Jumbo Hebrew National Franks, Assorted Sausages, Merquez and Italian Sausages Cut to Order
Relishes, Dipping Sauces, Mustards
And (CHOOSE ONE) Knish or Pierogis accompanied by Caramelized Onions, Sour Cream

SUNDAY DINNER (CHOOSE TWO PASTA SAUCES)

Classic Italian Beef Meatballs
Penne with Marinara, Vodka, Alfredo or Bolognese
Warm Buttery Garlic Bread
Primavera Vegetables
Parmesan Wheel

THIN CRUST PIZZA STATION

Made to Order
Plain, Pepperoni, Mushroom, Breaded Chicken, Vegetables

MEXICAN STATION

Soft or Hard Shell Tacos and Quesadillas made to Order
Chicken and Beef
Guacamole, Sour Cream, Cheddar, Lettuce, Pico De Gallo, Red Salsa, Salsa Verde
Homemade Chips

SIZZLING FAJITAS

Chicken and Steak with Peppers and Onions
Guacamole, Sour Cream, Pico De Gallo, Red Salsa, Salsa Verde

EMPANADAS

Chicken and Beef Empanadas with Spanish Slaw
Guacamole, Sour Cream, Cheddar, Mozzarella, Lettuce, Red Salsa, Pico de Gallo

GRILLED CHEESE BAR (CHOOSE TWO)

Classic Mini Grilled Cheese
Croque Monsieur (Ham, Gruyere, Béchamel Sauce)
Bacon, Tomato
Fontina, Prosciutto, Arugula
Wild Mushroom, Fontina Cheese, Truffle Oil

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ANTIPASTO DISPLAY

Soppressata, Prosciutto, Mortadella and Assorted Cheeses
Italian Olives, Roasted Peppers, Roasted Artichokes,
Portobello Mushrooms, Grilled Zucchini, French Radishes, Baby Carrots, Celery,
Heirloom Cherry Tomatoes, Broccoli, Red Peppers, Cucumber, Cauliflower,
Hummus with Pita Chips, Various House-made Breads and Crackers

RISOTTO BAR (CHOOSE TWO)

Wild Mushroom Risotto with Truffle Oil, Parmesan, Mascarpone
Primavera Risotto with Seasonal Vegetables
Risotto Milanese with Saffron
Lobster Risotto

SMOKED FISH STATION (CHOOSE THREE)

Sable, Salmon, Sturgeon, Gravlax (Plain or Pastrami) or White Fish Nova
Lemon, Capers, Onions

TARTARE DISPLAY

Fresh Grounded French Style Beef or Tuna Tartare
French Baguette Toast
Tartar Sauce, Hot Sauce, Vinaigrette, Parsley and Spices

EXOTIC WILD MUSHROOM STATION

Chanterelles, Cremini, Hen of the Woods, Oyster Mushroom, Yellow Oyster
Selection of Mushrooms are based on the season

SAVORY CREPE BAR (CHOOSE TWO)

Creamed Chicken, Wild Mushroom or Crabmeat and Shrimp

SALADS

(CHOOSE ONE OR ALTERNATE TWO)

FALL SALAD

Frisee and Endive with Apples, Caramelized Walnuts,
Roquefort Cheese, Apple Chips, Shallot Vinaigrette, Port Reduction

TOMATO AND MOZZARELLA

Home-grown Heirloom Tomatoes with Mozzarella, Basil, Shallot Vinaigrette, Balsamic Reduction

BABY GEM CAESAR SALAD

Shaved Parmesan, Homemade Croutons

CHOPPED VEGETABLE SALAD

Roasted Corn, Hearts of Palm, Celery Root, Cherry Tomatoes, Radish, Cucumber, Avocado
Creamy Oregano Dressing

ASIAN BOK CHOY SALAD

Mandarin Oranges, Sliced Almonds, Crispy Wontons, Asian Vinaigrette

STONE FRUIT SALAD

Baby Kale, Plums, Peaches, Dried Cranberries, Asian Pear Dressing

STEAKHOUSE SALAD

Iceberg, Thick Cut Bacon, Tomatoes, Bleu Cheese, Crispy Shallots, Red Roquefort Dressing

SUMMER SALAD

Spinach Leaves, Strawberries, Red Onions, Walnuts, Goat Cheese, Honey Champagne Dressing

ENTRÉES

(CHOOSE ONE OR CREATE A DUO)

FILET MIGNON OR SIRLOIN BORDELAISE

CHILEAN SEA BASS OR MISO COD

BRANZINO MEDITERRANEAN STYLE

SOLE MEUNIERE

HERB, MAPLE GLAZED, MYER LEMON OR ASIAN-STYLE ROASTED CHICKEN

****VEGETARIAN OR VEGAN OPTIONS AVAILABLE ON REQUEST****

Risotto Primavera, Zucchini Linguini with Mushroom Bolognese or Lasagna

SIDES

(CHEF TO DETERMINE SIDES BASED ON SELECTED ENTRÉE)

Fingerling Potatoes, Mashed Potatoes, Cauliflower Purée, Rice Pilaf, Baby Carrots,
Haricots Verts, Baby Leeks, Broccoli, Asparagus, Baby Bok Choy, Snow Peas,
Baby Zucchini, Wild Mushrooms, Cipollini Onions, Onion Rings



PLATED DESSERT

(CHOOSE ONE OR ALTERNATE TWO)

WARM APPLE CRUMBLE OR MINI APPLE PIE

Dulce de Leche or Vanilla Ice Cream

APPLE TATIN OR APPLE CROSTADA

Dulce de Leche or Vanilla Ice Cream

CHOCOLATE CLAFOUTIS OR LAVA CAKE

Vanilla Mint Chip Ice Cream

UPSIDE DOWN CHOCOLATE SOUFFLE

Choose Caramel, Chocolate or Raspberry Sauce with Anglaise

HOMEMADE SNICKERS BAR

Vanilla Ice Cream, Whipped Cream

PHILLY CHEESECAKE

Strawberry Ice Cream

Le SOFA

Vanilla and Chocolate Mousse Layers Glazed in White Chocolate

CARAMEL MOUSSE BOMB

Vanilla Ice Cream, Berries

PASSED DESSERT

(CHOOSE THREE)

COOKIES AND MILK

Warm Chocolate Chip Cookie with a Cold Milk Shot

HOUSE-MADE HOSTESS DESSERTS (CHOOSE TWO)

Twinkies, Ring Dings, Whoopee Pie, Devil Dogs, Mini Hostess Cupcakes, Snowballs

DONUTS (CHOOSE TWO)

Chocolate, Powdered, Cinnamon-Sugar, Apple Cider, Jelly Stuffed

CLASSIC GLEN OAKS COOKIES (CHOOSE THREE)

Chocolate Chip, Thin Chocolate Chip, M&M, Peanut Butter, Snickerdoodle, Oatmeal

CAKE POP STAND

(THREE ASSORTED FLAVORS OF YOUR CHOICE)

MINI CUPCAKES

(THREE ASSORTED FLAVORS OF YOUR CHOICE)

CLASSIC S'MORES

CHURROS WITH CARAMEL AND CHOCOLATE DIPPING SAUCE

MINI ICE CREAM CONES, ICE CREAM SANDWICH OR CHIPWICH



AFTER PARTY PACKAGE

STATIONARY DISPLAYS (CHOOSE THREE)

Chicken Fingers

Sliders

Classic Beef (with or without cheese) or Big Mac Sliders

French Fries

Skinny Fries, Steak Fries, Nathans Fries, Sweet Potato or Tater Tots

Thick Crust Pizza

Plain and Pepperoni

Grilled Cheese

Bacon, Egg and Cheese on a Roll

\$60 per Guest (Minimum 75 Guests)

Includes One Hour of Three Stations and Open Bar

COMPLIMENTARY BRIDAL SUITE

BREAKFAST

Assortment of Bagels and Warm Muffins

Butter, Cream Cheese, Jelly

Fresh Fruit Salad

Water, Coffee and Tea Station

Mimosas

LUNCH

Assortment of Wraps

Tuna, Egg and Chicken Salad, Fresh Turkey and Cheese, Grilled Veggies

French Fries

Crudités

Water, Soft Drinks

