



Glen Oaks

2020

Packages

Includes room rental

(20% Taxable Service Charge and 6% Sales Tax are additional)

Packages can be customized in any way

Royal

\$84.75 Saturdays, \$80.75 Fridays, \$76.75 Sundays

- Butler-Style Hors d'oeuvres
- *Filet Mignon and Panko Encrusted Breast of Chicken Plated Dinner
- or
- Four Entrée Buffet
- Salad Choice (plated meal only)
- Vegetable Choice
- Potato Choice
- Complimentary Soda and Juice
- Fruit and Sweets Table
- Coffee Station, Round Tablecloths, and Chair Covers at **No Additional Charge**; \$3.00 off Chivari Chairs

Majestic

\$71.95 Saturdays, \$67.95 Fridays, \$63.95 Sundays

- Butler-Style Hors d'oeuvres
- *Filet Mignon and Panko Encrusted Breast of Chicken Plated Dinner
- or
- Four Entrée Buffet
- Salad Choice (plated meal only)
- Vegetable Choice
- Potato Choice
- Complimentary Soda and Juice
- Choice of Late Night Snack: Gourmet Pizza, Sliders, Fiesta Station, Gourmet Mac & Cheese, or Coney Station
- Coffee Station and Round Tablecloths at **No Additional Charge**; \$1.00 off Chair Covers

Grande

\$61.25 Saturdays, \$57.25 Fridays, \$53.25 Sundays

- Fresh Vegetables and Dip, Bread with Dipping Oil and Accompaniments
- Choice of Plated Dinner:
Chicken Au Champagne, Chicken Piccata, Chicken Marsala, or Chicken with Angel Hair Pasta
- Salad Choice
- Vegetable Choice
- Potato Choice
- Complimentary Soda and Juice
- Choice of Late Night Snack: Gourmet Pizza, Sliders, Fiesta Station, Gourmet Mac & Cheese, or Coney Station
- Coffee Station and Round Tablecloths at **No Additional Charge**; \$1.00 off Chair Covers

\$19.00 Premium Bar added to any package price

\$17.00 Deluxe Bar added to any package price

\$14.00 Standard Bar added to any package price

**Items may be cooked to your specification.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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Butler-Style Hors d'oeuvres

Choice of 4 (passed before dinner). . . \$13.25

*Tenderloin Tips in Mushroom Caps with Bleu Cheese
Sausage en Croute

*Baguettes with Sliced Tenderloin and Jamaican Relish
Meatballs with a Sriracha Glaze
Italian Panini

*Oriental Beef Tips or Chicken with a Teriyaki Sesame Glaze
Coconut Chicken with an Orange Curry Sauce
Flatbread (choice of one): Margherita, BBQ Chicken, or Hawaiian
Quesadillas (choice of one): Chicken or Vegetarian

Spinach & Artichoke Bruschetta, Olive Tapenade Bruschetta, and Fresh Tomato Bruschetta
Fried Three Cheese Ravioli

Risotto and Wild Mushroom Fritters
Vegetable Potstickers with a Spicy Ginger Soy Dipping Sauce
Mini Stuffed Redskins

Crostini with Goat Cheese and Poached Pear with a Balsamic Glaze
Chinese Spring Rolls with a Sweet and Sour Sauce
Brie, Almond, Apricot Puffs

Bocconcini (fresh mozzarella with tomato and basil)
Zucchini Fritters with Marinara Sauce
Glazed Water Chestnuts wrapped in Bacon
Mushrooms stuffed with Crabmeat

Mini Crab Cakes with a Ginger Lime Sauce *(add'l \$.50 per person)*

BBQ Shrimp or Scallops wrapped in Bacon *(add'l \$.50 per person)*

Pig in a Pretzel *kosher (add'l \$.50 per person)*

Mid-Eastern Platter (hummus, tabbouleh, and accompaniments) \$ 7.25 (\$4.50 add'l with above choice of 4)

Vegetables & Dip, Bread with Dipping Oil & accompaniments. \$ 7.25 (\$4.50 add'l with above choice of 4)

California Roll Display \$ 7.95 (\$4.75 add'l with above choice of 4)

Imported Cheese & Fruit Tray and Bread with Dipping Oil..... \$ 8.50 (\$5.95 add'l with above choice of 4)

Whole Poached Salmon Display \$ 9.25 (\$6.25 add'l with any hors d'oeuvre)

Cheese, Vegetable, & Fruit Tray and Bread with Dipping Oil ... \$ 9.50 (\$6.75 add'l with above choice of 4)

Fresh Antipasto Tray \$10.50 (\$7.75 add'l with above choice of 4)

Cold Shrimp (100 pieces) . . . \$350.00 Coconut Shrimp (100 pieces) . . . \$395.00

Late Night Snacks

(Based on half of the guaranteed count)

Gourmet Pizza, Sliders, Fiesta Station, Gourmet Mac & Cheese, or Coney Station

Choice of One: \$4.95 Choice of Two: \$5.95

20% Taxable Service Charge and 6% Sales Tax are additional to the above prices

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Plated Dinner Entrees 2020

Appetizers

Soup du Jour.....	\$3.50	French Onion Soup en Croûte	\$3.75
Pasta Course with focaccia		\$4.95	

ALL DINNERS INCLUDE ONE MAIN ENTRÉE, SALAD, VEGETABLE, AND POTATO CHOICE
(\$2.00 PER PERSON ADDITIONAL CHARGE FOR SPLIT ENTRÉE, MAXIMUM 2 CHOICES)

Breast of Chicken au Champagne over a Bed of Wild Rice Pilaf	\$44.95
with artichoke hearts and mushrooms in a creamy Champagne sauce	
Marinated Chicken Breast over Angel Hair Pasta.....	\$44.95
served with a roasted red pepper marinara	
Chicken Piccata over Orzo Pasta	\$44.95
with a lemon caper sauce	
Chicken Marsala on a Bed of Fettuccine or Orzo Pasta	\$44.95
with mushrooms and onions in a Marsala wine sauce	
Chicken Florentine with a Tarragon Cream Sauce	\$45.75
stuffed with boursin cheese, fresh spinach, and sun-dried tomatoes	
Chicken Wellington with a Vin Blanc Sauce.....	\$45.75
stuffed with mushrooms, spinach, and artichokes en croûte	
*Chicken Chastleton.....	\$47.95
topped with two fantail jumbo shrimp and Béarnaise sauce	
*Roast Prime Rib of Beef au Jus (12 oz)	\$49.50
with a side of horseradish sauce	
*Chargrilled Rib-eye	\$49.50
with sautéed wild mushrooms	
*New York Strip.....	\$49.50
served with mushrooms and a maître d' butter	
Fresh Salmon Fillet.....	\$49.50
baked and served with a maître d' butter	
*Broiled Filet Mignon (8 oz)	\$51.95
served with a choice of Bordelaise sauce or Chasseur Sauce	
Panko Encrusted Chicken and Fresh Salmon Fillet	\$51.95
grilled and topped with tomato and basil	
*Filet Mignon and Panko Encrusted Breast of Chicken.....	\$52.25
with a Bordelaise sauce	
*Filet Mignon and Salmon Fillet.....	\$52.75
with a Bordelaise sauce	
*Filet Mignon (6 oz) and Chicken Chastleton	\$53.95
Filet of Beef - with a Bordelaise sauce	
Chicken Chastleton - topped with shrimp and Béarnaise sauce	
*Mixed Grill	\$53.95
Filet of Beef, Jumbo Shrimp Kabob, and Herb Grilled Chicken	

Assorted Hot Rolls and Butter . . . Coffee, Decaffeinated, Tea and Milk
(Focaccia, Fresh Croissants or Garlic Bread available: \$.35 addl.)

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Buffet Menu 2020

Three entrée choices:

\$51.50 per person

*Roast Prime Rib of Beef (*carved to order*)

*Tenderloin of Beef (*carved to order \$1.95 add'l*)

*Tenderloin Tips with Bordelaise Sauce served with Spaetzle

St. Louis Style BBQ Ribs

*Roasted Pork Loin stuffed with Michigan Dressing or *carved to order*

Applewood Smoked Ham (*carved to order*)

Roasted Turkey Breast served with Michigan Dressing and Cranberry Sauce or *carved to order*

Chicken Marsala

Chicken au Champagne

Chicken Piccata

Herb Grilled Chicken with Rice and Roasted Vegetables

Fresh Herbed Baked Salmon

Grilled Salmon with a Pineapple Salsa

Fried Jumbo Shrimp

Note: A maximum of 2 carved items per buffet.

Plus one pasta choice:

Lasagna Pinwheel with Bolognese sauce or Vegetable Lasagna Pinwheel

Penne with a Roasted Red Pepper Marinara

Bowtie with Sautéed Mushrooms and Artichokes with Basil Marinara

Spinach Ravioli with Creamy Pesto or Marinara Sauce

Gnocchi with Palomino Sauce or Fontina Sauce

Shell Pasta with Wild Mushrooms and a White Cheddar Cheese Sauce

One Fresh Vegetable and One Hot Potato Choice

All Buffets include a Salad Bar

20 assorted salads including:

Fresh Garden Salad with an Assortment of Condiments, Cole Slaw, Greek Style Tortellini, Potato Salad,

Marinated Artichoke, Mushroom & Onion Salad, Cucumber & Onion Salad,

Thai Beef Salad, Seafood Pasta Salad, Rotini Salad, Spinach Salad with Strawberries, Bocconcini Salad,

Grilled Chicken with Bok Choy, Grilled Marinated Vegetables, Dittalini Pasta Salad, Seven Bean Salad

Brussel Sprout Salad

Fresh Fruit Display

Vegetable Tray including:

Cauliflower, Broccoli, Celery Sticks, Carrots, Cherry Tomatoes

Cheese Wheels and Cubed Cheeses:

An Assortment of Imported and Domestic Cheeses

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Liquor Provisions for 2020

PREMIUM BAR

\$29.25 per person for a six hour bar. (\$19.00 per person with any package)

This bar includes everything listed below in the Deluxe Bar plus:

Crown Royal, Jack Daniels Black, Chivas Regal,
Maker's Mark, Absolut Swedish Vodka, Stolichnaya Vodka, Tito's Vodka,
Captain Morgan's Spiced Rum, Malibu Rum, Tanqueray Gin, Southern Comfort, Cuervo Silver Tequila,
Amaretto, Bailey's Irish Cream, Kahlua, Grand Marnier
(\$3.00 per person for each additional hour.)

Also included: Wine served during cocktail hour, Champagne or wine toast for all

DELUXE BAR

\$26.50 per person for a six hour bar. (\$17.00 per person with any package)

This bar includes: Canadian Club, Seagram's V.O., Dewers White Label, Jim Beam, Smirnoff, Beefeater Gin,
Bacardi Rum, Cuervo Gold Tequila, Peach Schnapps, Crème de Café, Irish Crème,
whiskey, gin, vodka, scotch, bourbon, rum, tequila, sours

Draft Beer and Wines - Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, and Rosé.

The price also includes complete set ups and soft drinks. (\$2.00 per person for each additional hour.)

Also included: Champagne toast for head table

STANDARD BAR

\$22.95 per person for a six hour bar. (\$14.00 per person with any package)

This bar includes: Vodka, Rum, Gin, Whiskey, Scotch, Draft Beer, House Wines, and Soft Drinks

Also included: Champagne toast for head table

TAB BAR

There will be a \$7.95 per person set-up charge, which includes all non-alcoholic beverages and bartenders.

All drinks will be calculated on a consumption basis. The prices are as follows:

\$8.00 for premium manhattans and martinis,

\$7.00 for all premium mixed, crème drinks, well brand manhattans, and martinis,

\$6.00 for all well brands, \$5.00 for wine, and \$4.00 for draft beer.

The bar is totaled up and added on to your bill at the end of the function.

20% Taxable Service Charge and 6% Sales Tax are in addition to the above prices

CASH BAR

Everyone pays for his or her own drinks. The drink prices are as follows:

\$8.00 for premium manhattans and martinis,

\$7.00 for all premium mixed, crème drinks, well brand manhattans, and martinis,

\$6.00 for all well brands,

\$5.00 for wine, and \$4.00 for draft beer.

The price also includes complete set ups and soft drinks. On to this bar is added a \$195.00 bartender charge.

CHAMPAGNE OR WINE TOAST: \$3.95 per person

BEER AND WINE BAR: \$20.00 per person (\$10.00 per person with any package)

(+20% Taxable Service Charge and 6% Sales Tax)

PLEASE DECIDE WHICH BAR SUITS YOUR NEEDS BEST, OR LET US HELP YOU DECIDE.



Glen Oaks

Appetizers

Soup du Jour.....	\$3.50	French Onion Soup en Croûte	\$3.75
Pasta Course with focaccia		\$4.95	

LUNCHEON PRICES ARE OFFERED ON ALL DAYS EXCEPT SATURDAYS, BETWEEN THE HOURS OF 11:30 AND 5:00.

Plated Luncheon Entrees 2020

(\$ 2.00 per person additional charge for split entrée, maximum 2 choices)

Lawash Deli Wrap with Homemade Chips & Coleslaw only	\$21.50
your choice of ham or turkey with vegetables in a roll-up	
Club Sandwiches with Homemade Chips & Coleslaw only	\$21.95
smoked turkey, ham, bacon, lettuce, tomato, on toasted wheat bread	
Chicken Salad with Fresh Fruit***	\$22.95
made with fresh dill, slivered almonds, and mandarin oranges	
Michigan Salad with Grilled Chicken***	\$23.95
mixed greens, dried cherries, candied walnuts, and a raspberry vinaigrette	
Cobb Salad with Grilled Chicken***	\$23.95
mixed greens, bacon, hard boiled egg, tomato, avocado, and bleu cheese	
Maurice Salad***	\$25.50
iceberg lettuce with ham, turkey, swiss cheese, gherkins, and a creamy Maurice dressing	
Spinach Ravioli**	\$25.50
served with a roasted red pepper marinara	
Chicken Strudel	\$29.50
with leeks, carrots, broccoli, and Swiss cheese in phyllo dough	
Breast of Chicken au Champagne over a Bed of Wild Rice Pilaf	\$30.25
with artichoke hearts and mushrooms in a creamy Champagne sauce	
Chicken Florentine with a Tarragon Cream Sauce	\$30.25
stuffed with boursin cheese, fresh spinach, and sun-dried tomatoes	
Chicken Wellington with a Vin Blanc Sauce.....	\$30.25
stuffed with mushrooms, spinach, and artichokes en croûte	
Chicken Marsala on a bed of Fettuccine or Orzo Pasta.....	\$30.25
with mushrooms, onions, in a Marsala wine sauce	
Chicken Piccata over Orzo Pasta	\$30.25
with a lemon caper sauce	
Fresh Salmon Fillet	\$31.50
baked and served with a maître d' butter	
*Prime Rib (10 oz).....	\$33.75
with a side of horseradish sauce	
*Chargrilled Rib-eye	\$33.75
with sautéed wild mushrooms	
Panko Encrusted Chicken and Fresh Salmon Fillet.....	\$35.50
grilled and topped with tomato and basil	
*Filet Mignon and Panko Encrusted Chicken Breast.....	\$37.50
with a Bordelaise sauce	

Banquet Luncheons include one choice of salad, vegetable, and potato (unless indicated)

To be served with only Salad, Vegetable, and Rolls * To be served with only Rolls and Butter

Assorted Hot Rolls and Butter (Focaccia, Fresh Croissants or Garlic Bread available: \$.35 addl) Coffee, Decaffeinated, Tea and Milk
20% Taxable Service Charge and 6% Sales Tax are additional to the above prices.

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Salads

Fresh Mixed Green Salad *served with a ranch dressing*

*Traditional Caesar Salad *served with croutons and topped with shaved parmesan cheese*

Romaine Salad *with mushrooms, cucumbers, scallions and tomato, served with a vinaigrette dressing*

Bibb Salad *with gorgonzola cheese, tomato, red onion, and pecans, served with a white balsamic vinaigrette*

Tuscan Salad *with slices of vine-ripened tomato and fresh mozzarella garnished with romaine, fresh basil, and red onion*

Michigan Salad *with dried cherries and candied walnuts, served with a raspberry vinaigrette dressing*

Spinach Salad *with sliced strawberries and mandarin oranges, served with a poppy seed dressing*

Traditional Wedge Salad *with bleu cheese crumbles, bacon bits, and chopped tomato, served with a bleu cheese dressing*

Mediterranean Salad *with sun-dried tomato, kalamata olives, and feta cheese, served with a basil vinaigrette*

Fresh Vegetables

Green Beans Amandine

Green Beans with Wild Mushrooms and Leeks

Green Beans with Julienne Carrots and Red Peppers

Glazed Carrots

Fresh Vegetable Medley

Broccoli with Carrots and Leeks

Zucchini Medley

Broiled Tomato Parmesan (*plated meal only*)

Asparagus with Lemon Butter (\$.50 add'l)

Home-Style Potatoes and Pasta

Yukon Gold Smashed with Buttered Parsley

Smashed Redskins with Chives

Roasted Garlic Mashed

Smoked Gouda Mashed

Princess Potato

Brown Butter Rosemary New

Parmesan Roasted Redskins

Parslied New

Harvest Potatoes

Orzo (*plated meal only*)

Pasta course with Focaccia . . . \$4.95

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Fruit & Sweet Table 2020

(Served in addition to a meal)
 (Included with the Royal Package)
 \$16.95 per person

Our 24-foot long sweets extravaganza includes a variety of the items listed below:

- Fresh Strawberries with Whipped Cream
- Assorted Bar Cookies and Brownies
- Fresh Assorted Melons and Berries
- Chocolate Dipped Strawberries
- Fresh Fruit Topped Cheesecake
- Chocolate Marble Cheesecake
- Raspberry Shortbread Cookie
- Assorted Fresh Fruit Tarts
- Carved Watermelon Display
- Bailey's Irish Crème Torte
- Chocolate Lover's Delight
- Fresh Hawaiian Pineapple
- German Chocolate Cake
- Miniature Cream Puffs
- Chocolate Mint Sticks
- Grand Marnier Torte
- Black Forest Torte
- Premium Mixed Nuts
- Lemon Mousse Torte
- Raspberry Supreme
- Chocolate Éclairs
- Mignon Torte
- Mocha Torte
- Carrot Cake
- Cannolis
- Cassata
- Flavored Coffee

(Also included is a floral centerpiece)

International Coffee Service with Sweets Table	addl.	\$1.95
Bananas Foster or Cherries Jubilee Flambé with Sweets Table	addl.	\$3.95
Ice Carving	addl.	\$425.00

Additional Desserts

Ice Cream or Sherbet.....	\$2.50	Cheesecake with Topping.....	\$4.95
Chocolate dipped Strawberry garnish.....	\$2.50	Cherries Jubilee or Bananas Foster Station.....	\$4.95
Chocolate Mousse (other varieties available) ..	\$2.95	Assorted Tortes (choose 3 from above selection).....	\$4.95
Chocolate Sundae.....	\$3.50	Fresh Fruit Display	\$4.95
Fresh Strawberries with Whipped Cream.....	\$3.50	Faygo Ice Cream Float Station.....	\$6.25
International Coffee Service.....	\$3.95	S'Mores Bar	\$6.25
Fresh Baked Gourmet Cookies and Brownies	\$3.95	Ice Cream Sundae Bar	\$7.50
Cannolis	\$4.75	Assorted Miniature French Pastries.....	\$7.95

20% Taxable Service Charge and 6% Sales Tax are additional to the above prices



Glen Oaks

Afternoons 11am - 5pm
Evenings 7pm - 1am

Rental Charges

Ballroom (included with packages).....	\$1600.00
A.M. Block Off Fee Saturdays.....	\$2500.00
A.M. Block Off Fee Fridays and Sundays.....	\$1000.00
Club Room Rental (50 person minimum).....	\$ 500.00
Ceremony	\$ 650.00
Gold Charger Plates	\$ 2.00 per person
White Round Tablecloths (included with package).....	\$ 6.00 per table
Chair Covers (\$2.25 with any package)	\$ 3.25 per person
Chiavari Chairs (\$4.00 with Royal Package)	\$ 7.00 per person
High Top Tables.....	\$ 25.00 each

(+ 6% Sales Tax)

The banquet room rental fees include:

This room rental fee includes: china, stemware, silverware, set up, clean up, cake cutting, table skirting, white linen tablecloths and napkins. (Colored napkins available at \$.50 per person.) This applies to Friday evenings, Saturdays, Sundays, and Holidays (additional Holiday fee may apply).

The Ceremony rental fee includes:

The Ceremony rental fee includes 250 chairs, tables, changing rooms, rehearsal, and manager for ceremony and rehearsal.

Deposit Procedure

The deposit requirement to confirm a date is as follows:

Saturday Evening \$2500.00, Friday, Saturday Afternoon, or Sunday \$1000.00

The deposit will be deducted off your total bill. NOTE: Deposits are non-transferable.

Deposit Refund Procedure

Should a cancellation occur, the deposit would be refunded (less 10% for administrative services) upon the cancelled date being re-booked more than 6 months prior to your date. The deposit will be forfeited if your date does not rebook 6 months prior to the scheduled event.

Miscellaneous Information

1. The entire cost of your party or reception must be paid in full no less than 10 (ten) days prior to your event.
2. All prices are guaranteed throughout 2020. There will be no price increase during the year. The menu prices for your function will be subject to those prices which will be in effect during the year in which your function is to be held, including but not limited to all applicable food, beverage, and rental charges (unless otherwise specified in writing).
3. No buffets or stations will be served for less than 100 people.
4. All food and beverage (with the exception of cakes for special occasions) must be provided by Oak Management Corporation. Due to health and insurance standards, food is not allowed to be taken out of the facility.
5. We will substitute entrees for only vegetarians, religious, or medical reasons. We must be notified of this at the time you contact us with your menu. Any guest requiring a substitute entrée must be identified by a special place card at the table.
6. Groups requesting tax exemption must complete the tax-exempt form prior to the scheduled function.
7. No out-of-state or credit card checks accepted. Visa and MasterCard are accepted with an additional 3% convenience fee.
8. The management requests that no glitter, confetti, rice, sparklers, birdseed, balloons, or Chinese lanterns be used on the premises.

Important Information

TEN DAYS PRIOR TO THE DATE THAT HAS BEEN BOOKED, YOU MUST CONTACT US WITH YOUR MENU CHOICE AND YOUR GUARANTEED NUMBER OF GUESTS. WE PREPARE FOR 5% ABOVE THE GUARANTEED AMOUNT. POSITIVELY NO REDUCTIONS IN GUARANTEE FIGURES WILL BE ACCEPTED LESS THAN 5 DAYS PRIOR TO THE EVENT.