

# *The Glacier Club*

8000 Glacier Club Drive  
Washington, MI. 48094 (586) 786-0800

## ***Specialty Buffet Packages***

### ***Continental Breakfast***

Fresh fruit salad, assorted Danish, donuts and bagels with cream cheese.  
Coffee, tea and juice station. \$6.95

### ***Breakfast Buffet***

Fresh fruit salad, assorted pastries, scrambled eggs, bacon and sausage, French toast,  
home fried potatoes, coffee, tea and juice station. \$12.95  
Chef Omelet Station available, add \$3.50

### ***Brunch Buffet***

Our breakfast buffet, with the addition of one potato, one vegetable and one entrée. \$15.95  
additional entrees \$2.50 Chef Omelet Station available, add \$3.50

### ***Deli Buffet***

Deli sliced turkey, ham and roast beef, cheddar and Swiss cheese, potato salad, coleslaw, potato chips,  
assorted breads, sandwich toppings, condiments, and relish tray. \$12.95

### ***Soup and Salad Buffet***

Soup d' jour, fresh fruit salad, cottage cheese, one prepared salad, fresh house rolls,  
mixed greens and ten assorted salad toppings. \$12.95

### ***Grill Buffet***

Hamburgers, hot dogs, bratwurst, chicken breast, potato salad, coleslaw,  
potato chips, baked beans, buns, condiments and relish tray. \$14.95

### ***Mexican Buffet***

Taco Salad, fajita chicken and steak, seasoned ground beef, Spanish rice, refried beans, sautéed  
peppers, mushrooms and onions, taco toppings, crunchy taco shells and flour tortillas. \$16.95

### ***BBQ Buffet***

BBQ St. Louis ribs, BBQ chicken, baked beans, corn on the cob, potato salad,  
coleslaw, fresh house rolls. \$17.95

### ***Italian Buffet***

Chicken parmesan, mostaccioli and meatballs with marinara sauce, Italian sausage with  
sautéed peppers, mushrooms and onions, garden salad with assorted dressings  
and fresh garlic bread. \$17.95

All specialty buffets include coffee, hot tea and iced tea.  
Please add 20% gratuity and 6% Michigan sales tax.

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## The Glacier Club Buffet

*Customize The Glacier Club Buffet to meet your tastes and needs.*

The Glacier Club Buffet includes a garden salad with assorted dressings, fresh house rolls, one entrée, one starch and one vegetable. \$14.95  
additional entrées \$3.00 ea. additional starches \$1.50 ea. additional vegetables \$1.00 ea.

### Entrée Selections

<u>Beef and Pork</u>	<u>Poultry</u>	<u>Seafood</u>	<u>Pasta</u>
Roast beef Au Jus	Chicken Marsala	Butter Crumb Cod	Lasagna
5oz. Sirloin Steak	Chicken Piccata	Stuffed Flounder	Mostaccioli
Swedish Meatballs	Baked Chicken	Southwest Tilapia	Vegetable Lasagna
Roast Pork Loin	Fried Chicken	Sautéed Lake Perch	Pasta Primavera
w/cherry brandy sauce	Chicken Parmesan		Fettuccini Alfredo
Breaded Pork Chops	Chicken Cordon Bleu		
BBQ St. Louis Ribs	Chicken Kiev	<b>Chef Carving Station</b>	
Honey Glazed Ham	Smothered Chicken	add \$6.00 per guest	
Italian Sausage w/ Peppers, onions and mushrooms	Chicken Encino	Prime Rib or Top Round of Beef	
		Country Ham	
		Oven Roasted Turkey Breast	
		Beef Tenderloin	

### Starch Selections

Garlic Mashed Redskin Potatoes  
Ranch Mashed Redskin Potatoes  
White Cheddar Mashed Potatoes  
Oven Roasted Redskin Potatoes  
Au Gratin Potatoes  
Baked Potatoes  
Rice Pilaf  
Wild Rice

### Vegetable Selections

Buttered Green Beans  
Buttered Corn  
Honey Glazed Baby Carrots  
California Blend  
Green Bean Casserole  
Peas and Mushrooms  
Green Bean Almandine

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## **Hors d' oeuvres**

### ***Cold Hors d' oeuvre Selections***

Vegetables and dip display	\$2.95
Cheese and Cracker display	\$3.95
Fresh Fruit display	\$4.95
Nacho Chips and Salsa	\$2.95
Prosciutto Wrapped Melon	\$4.95
Jumbo Shrimp	\$9.95
Mini Chicken Croissants	\$4.95
Mini Tuna Salad Croissants	\$4.95

### ***Hot Hors d' oeuvre Selections***

Teriyaki Beef Sate	\$6.95
Chicken Sate	\$5.95
Bacon Wrapped Scallops	\$8.95
Sausage Stuffed Mushrooms	\$5.95
Meatballs (BBQ, Swedish or Sweet & Sour)	\$3.95
Beef Tips w/Mushrooms	\$5.95
Mini Chicken Quesadillas	\$4.95
Vegetable Spring Rolls	\$3.95
Chicken Wings (BBQ, Buffalo or Teriyaki)	\$5.95
Chicken Tenders	\$5.95
BBQ Riblets	\$5.95
Mini Deep Dish Pizzas	\$4.95
Glacier Sliders	\$5.95

Priced per guest for a one hour duration. Additional hours, add \$3.95 per guest, per hour.

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## **Plated Entrées**

### **Sandwich Selections**

#### **Glacier Club**

Bacon, lettuce, tomato on the top and turkey, lettuce, tomato and cheddar cheese on the bottom. Served with French fries. \$8.95

#### **The Glacier Burger**

Lettuce, tomato, cheddar cheese, grilled onions, mushrooms and bacon top our signature burger. Served on a Kaiser Roll with French Fries. \$8.95

#### **Honey Pecan Chicken**

Chicken breast dredged in honey and chopped pecans, then baked to golden brown. Topped with lettuce, tomato, and onion. Served on a Kaiser roll with Dijon mustard and French fries. \$9.95

#### **Grilled Chicken Caesar Wrap**

Grilled chicken breast, crisp romaine lettuce, parmesan cheese and Caesar dressing in a lawash wrap. Served with fresh fruit. \$7.95

#### **Turkey Burger**

Our special blend of spices, hand pattied and served on an onion roll with lettuce and tomato. Served with fresh fruit. \$8.95

#### **California Chicken**

A marinated and grilled boneless skinless chicken breast, topped with Swiss cheese, bacon, guacamole, lettuce and tomato on a Kaiser roll. Served with fresh fruit. \$7.95

#### **Butter Croissant**

Choose chicken or tuna salad topped with lettuce and tomato. Served with fresh fruit. \$7.95

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## **Plated Entrées cont.**

### **Salad Selections**

#### **Spinach and Berry Salad**

Fresh Spinach topped with an assortment of fresh berries and candied pecans. Served with our house raspberry dressing. \$10.95      Add a grilled chicken breast for \$2.50

#### **Prosciutto and Gorgonzola Salad**

Fresh spring mix topped with prosciutto ham, gorgonzola cheese crumbles, red onion, apple spears and dried cherries. \$13.95

#### **Cobb Salad**

A mix of iceberg and romaine lettuce topped with bacon, tomato, chopped egg, grilled chicken breast, pepper jack cheese. Served with guacamole on the side. \$12.95

#### **Michigan Cherry Chicken Salad**

Fresh spring mix topped with dried cherries, red onions, bleu cheese crumbles, candied pecans and a grilled chicken breast. Served with our house raspberry dressing. \$14.95

#### **Roasted Steak and Mushroom Salad**

Herb roasted beef tenderloin and a red wine marinated grilled portabella mushroom atop fresh spring mix with crumbled bleu cheese. \$14.95

#### **Balsamic Grilled Portabella Mushroom Salad**

A balsamic marinated portabella mushroom grilled and slices atop fresh spring mix with roasted red peppers, sautéed onions and gorgonzola crumbles. \$11.95

#### **Chef Salad**

Julienne strips of turkey, ham, tomato wedges, hard boiled egg, Swiss and cheddar cheese, on a bed of iceberg and romaine lettuce mix. \$11.95

#### **Taco Salad**

Seasoned ground beef, diced tomato, black olives, mild banana peppers, cheddar cheese and green onions top a bed of iceberg and romaine lettuce mix. Served in an edible flour tortilla bowl with sour cream and salsa. \$12.95

All salads include coffee, hot tea, iced tea, and fresh house rolls.  
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## ***Plated Entrées cont.***

### ***Chicken Selections***

#### **Chicken Marsala**

Sautéed chicken breast topped with our rich marsala sauce. Served with oven roasted redskin potatoes and vegetable. Lunch \$10.95 Dinner \$14.95

#### **Chicken Piccata**

Sautéed chicken breast in white wine, lemon butter, artichoke hearts and capers. Served with wild rice and vegetable. Lunch \$10.95 Dinner \$14.95

#### **Chicken Parmesan**

Italian breaded chicken breast topped with marinara sauce, mozzarella and parmesan cheeses. Served with linguini on the side. Lunch \$11.95 Dinner \$15.95

#### **Chicken Carbanara**

Grilled chicken, bacon, mushrooms and bleu cheese tossed with tender linguini pasta and Alfredo sauce. Lunch \$12.95 Dinner \$16.95

#### **Crusty Mustard Chicken**

A boneless skinless chicken breast dredged in honey Dijon mustard and coated with panko breadcrumbs. Cooked to golden brown, and topped with a rich basil cream sauce. Served with garlic mashed potatoes. Lunch \$11.95 Dinner \$15.95

#### **Chicken Broccoli Alfredo**

Tender linguini pasta tossed with sautéed chicken breast and broccoli flowerets in a rich, creamy Alfredo sauce. Lunch \$10.95 Dinner \$14.95

#### **Chicken Cordon Bleu**

Stuffed with savory ham and Swiss cheese and served with wild rice and vegetables. Lunch \$11.95 Dinner \$15.95

All chicken entrees include coffee, hot tea and iced tea and fresh house rolls.  
Dinner portions are larger and include a garden salad.  
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## ***Plated Entrées cont.***

### ***Beef and Pork Selections***

#### **Filet Mignon**

Center cut beef tenderloin filet cooked to medium rare and served atop a rich béarnaise sauce with white cheddar mashed potatoes and vegetable.

Lunch \$17.95 Dinner \$21.95

#### **Prime Rib Au Jus**

Slow roasted to medium rare and served with a baked potato and vegetable.

Lunch \$15.95 Dinner \$19.95

#### **Sicilian Style Strip Steak**

Italian breaded and baked to medium rare,. Served with parmesan mashed redskin potatoes and vegetables. Lunch \$14.95 Dinner \$18.95

#### **London Broil**

Marinated flank steak char-grilled and thin sliced. Served with oven roasted redskin potatoes and vegetable. Lunch \$13.95 Dinner \$17.95

#### **Breaded Pork Chop(s)**

Breaded and baked to perfection with onion and basil. Served with oven roasted redskin potatoes and vegetables. Lunch \$11.95 Dinner \$15.95

#### **Herb Roasted Pork Lion**

Rubbed with herbs, oven roasted and topped with an apple brandy sauce. Served with oven roasted redskin potatoes and vegetable. Lunch \$12.95 Dinner \$16.95

#### **Pork Tenderloin Medallions**

Oven roasted pork tenderloin sliced into medallions and topped with a cherry bourbon sauce. Served with white cheddar mashed potatoes and vegetables. Lunch \$13.95 Dinner \$17.95

All beef and pork entrees include coffee, hot tea, iced tea and fresh house rolls.  
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## ***Plated Entrées cont.***

### ***Seafood Selections***

#### **Broiled Whitefish**

Fresh Lake Superior Whitefish broiled in a lemon butter and white wine sauce. Served with wild rice and vegetables. Lunch \$12.95 Dinner \$16.95

#### **Southwest Tilapia**

Tilapia filet coated with panko breadcrumbs and topped with fresh pico de gallo. Served with oven roasted redskin potatoes and vegetables.  
Lunch \$13.95 Dinner \$17.95

#### **Caribbean Grilled Swordfish**

Jerk rubbed and char grilled filet topped with mango salsa and served with rice pilaf and vegetables. Lunch \$17.95 Dinner \$21.95

#### **Butter Crumb Cod**

Tender cod filets dredged in panko breadcrumbs and baked until golden brown. Served with lemon butter, wild rice and vegetables. Lunch \$11.95 Dinner \$15.95

#### **Sautéed Lake Perch**

Lake Erie perch sautéed to perfection and served with wild rice and vegetables.  
Lunch \$15.95 Dinner \$19.95

#### **Grilled Salmon**

Char grilled and topped with a creamy dill sauce. Served with oven roasted redskin potatoes and vegetables. Lunch \$14.95 Dinner \$18.95

#### **Stuffed Flounder**

Flounder filet stuffed with seafood stuffing and topped with lemon butter sauce. Served with Rice pilaf and vegetables. Lunch \$14.95 Dinner \$18.95

All seafood entrees include coffee, hot tea, iced tea, and fresh house rolls.  
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## ***Plated Entrées cont.***

### ***Pasta Selections***

#### **Pasta Primavera**

Sautéed vegetables and ricotta filled rainbow tortellini baked in a rich parmesan cream sauce. Lunch \$10.95 Dinner \$14.95

#### **Hearty Meat Lasagna**

Ten layers of tender pasta sheets, rich meat sauce, mozzarella, parmesan and ricotta cheeses. Lunch \$11.95 Dinner \$15.95

#### **Vegetable Lasagna**

Sautéed vegetables, mozzarella, parmesan and ricotta cheeses with a creamy Alfredo sauce topped with Italian breadcrumbs.  
Lunch \$11.95 Dinner \$15.95

#### **Baked Ziti**

Tender ziti pasta baked with our rich marinara sauce topped with mozzarella cheese.  
Lunch \$9.95 Dinner \$13.95

#### **Ravioli Florentine**

Pasta pillows stuffed with spinach and ricotta cheese topped with marinara sauce. Lunch \$10.95 Dinner \$14.95

#### **Mostaccioli with Meatballs or Italian Sausage**

Homemade Italian meatballs or Sweet Italian sausage accompany this popular pasta smothered in our rich marinara sauce.  
Lunch \$11.95 Dinner \$15.95

All pasta entrees include coffee, hot tea, iced tea, and fresh garlic bread.  
Dinner portions are larger and include a garden salad.  
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## **Dessert Selections**

### **Strawberry Shortcake**

Moist pound cake topped with fresh strawberry sauce and whipped cream. \$4.95

### **Fruit Pies**

Apple, cherry, blueberry or peach. \$3.95  
Make it ala mode for only \$1.00 more

### **Fruit Cobbler**

Apple, cherry, blueberry or peach in a crispy oatmeal brown sugar crust. \$4.95  
Make it ala mode for only \$1.00 more

### **Hot Fudge Brownie**

Vanilla ice cream atop a moist brownie covered with hot fudge,  
whipped cream and a cherry. \$5.95

### **Assorted Cookie Tray**

Homemade chocolate chip, peanut butter and oatmeal raisin. \$12.00 per dozen

### **Fudge Brownie Tray**

\$14.00 per dozen

### **Hot Fudge Sundae**

Two scoops of vanilla ice cream topped with hot fudge,  
whipped cream and a cherry. \$4.95

### **Double Chocolate or Carrot Cake**

\$4.95

### **New York Style Cheesecake**

Topped with your choice of strawberry, blueberry or cherry. \$4.95

### **Assorted Dessert Table**

An assortment of cakes, pies, and cheesecakes. \$6.95

\* Only decorated cakes ( wedding, shower etc.), prepared by a licensed facility,  
are allowed to be brought into The Glacier Club.

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## ***Beverage and Bar Services***

### ***4 Hour Open Bar Service***

#### **Beer and Wine Bar**

**Bottled Domestic Beers:** Bud, Bud Light, Miller Lite, MGD, Coors Light.

**House Wines:** Merlot, Cabernet, Chardonnay, White Zinfandel.

\$15.95 per guest

#### **Standard Bar**

**Bottled Domestic Beers:** Bud, Bud Light, Miller Lite, MGD, Coors Light.

**House Wines:** Merlot, Cabernet, Chardonnay, White Zinfandel.

**House Liquors:** Vodka, Gin, Rum, Bourbon, Scotch, Blended Whiskey, Tequila, Amaretto.

\$18.95 per guest

#### **Call Bar**

**Bottled Domestic Beers:** Bud, Bud Light, Miller Lite, MGD, Coors Light.

**Bottled Import Beers:** Labatt Blue, Labatt Blue Light, Corona.

**House Wines:** Merlot, Cabernet, Chardonnay, White Zinfandel.

**Call Liquors:** Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Canadian Club and Seagram's 7 Blended Whiskey, Jack Daniels Bourbon, Makers Mark Bourbon, Jim Beam Bourbon, Jose Quervo Tequila, Disaronno Amaretto, Baileys Irish Cream, Assorted Schnapps.

22.95 per guest

#### **Premium Bar**

**Bottled Domestic Beers:** Bud, Bud Light, Miller Lite, MGD, Coors Light.

**Bottled Import Beers:** Labatt Blue, Labatt Blue Light, Corona.

**Bottled Premium Beers:** Sam Adams, Heineken, Killians,

**House Wines:** Merlot, Cabernet, Chardonnay, White Zinfandel.

**Call Liquors:** Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Johnny Walker Black and Red Scotch, Canadian Club and Seagram's 7 Blended Whiskey, Jack Daniels Bourbon, Jim Beam Bourbon, Jose Quervo Tequila, Disaronno Amaretto, Assorted Schnapps.

**Premium Liquors:** Belvedere Vodka, Bombay Sapphire Gin, Myers Dark Rum, Knob Creek Bourbon, Crown Royal Blended Whiskey, 1800 and Patron Tequila, Grand Marnier, Captain Morgan Parrot Bay, Kahlua, Assorted Puckers.

\$26.95 per guest

**Punch:** Non-alcoholic \$15.95/gal. Mimosa or Spiked \$17.95/gal.

Mimosa or Champagne by the glass \$3.95/glass

\* Michigan law prohibits the sale of alcoholic beverages before 12:00pm on Sundays.

Please add 20% gratuity and 6% Michigan sales tax.

**Reservation and Deposit:** To reserve the banquet room for any event, a deposit is required. The date and room will not be held until a deposit is received. The deposit is not refundable as it reserves a date just for you that we will not be able to hold for anyone else, it will however be applied to the total charges of the event. The deposit is due upon receipt of the contract.

Final payment must be made prior to the start of the event, except for open bar charges that will be billed separately.

**Room rental:** There is a charge of **\$250.00**; it includes white linens, white napkins, white table skirting, china, stemware, silverware, cake cutting & service, tables & chairs, set-up and tear-down, cleaning of facility, and all staffing required.

**Hours of Operation:** The banquet room is available for the consecutive hours as stated above beginning with the starting time. Beverage service is available to your guests during the event. Guests must vacate the room no later than 30 minutes after the ending time of the event. The Glacier Club Staff will have the room set-up 3 hours prior to the event. At this time, you and your contracted vendors will be able to enter the room for set-up. Please contact the banquet coordinator at the Glacier Club if you need further assistance.

**Guaranteed Number of Guests:** The minimum number of guests attending is stated above. All charges are plus 6% Michigan sales tax and 20% gratuity. A minimum guaranteed guest count is required at the time of contract signing. A final count is required 14 days prior to the event and cannot be less than 90% of the minimum as stated. The following will apply and are due not later than two weeks prior to the event, function details in full; including the number of guests attending, room set-up, final food and beverage menu, special considerations. The Glacier Club cannot be held responsible for more than a 5% increase of the final guaranteed number of guests. However, we will do everything in our power to make the necessary accommodations.

**Labor Charges:** It is agreed that Club Food Services Inc & Glacier club shall not be liable for failure to provide the service or facilities described due to, but not limited to strikes, labor disputes, accidents, fire, utility service interruptions, acts of God, government restriction requirements (Federal, State, Municipal), or any event or circumstances beyond their control. Any such non-performance issues shall be excused and Glacier Club may terminate this agreement without further liability of any nature, upon return of the deposit.

**Damages:** The host of the event is responsible and will reimburse Glacier Club for any damages, loss or liability incurred to the club by any of the hosts' guests or organizations contracted by the host to provide any services or goods before, during and after the event. The host agrees to indemnify and hold the club, and its officers, directors, owners, employees and agents harmless from and against any and all losses, claims, damages, liabilities (including reasonable attorneys' fees, whether incurred in preparation for trial, or appeal or in bankruptcy proceedings) joint or several, to which the club may become subject as a result of this agreement or any default thereof.

**Food and Beverage:** Bar charges can either be an open bar or per guest. The host is responsible to make a prior arrangement with Glacier club. In addition to a separate bar charge there will be a 6% Michigan sales tax and 20% gratuity charge. Glacier club prohibits the removal of any food or beverage item from the property due to a cancellation, or at the conclusion of the event, except for special food (e.g. cake) pre-approved by Glacier Club specifically brought to the event by the host.

**Smoking:** Glacier Club is a completely non-smoking facility.