

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

PRIVATE EVENT MENU

A minimum guest count of 50 people is required for this package along with a \$250 room fee. Plated options are available upon request. Prices are per person*.

BUFFET PACKAGE-\$18.00 (Per Person)

Two entrées, one starch, one vegetable, one cold salad, fresh dinner rolls and non-alcoholic drinks, Chef's choice of dessert.

ENTRÉES

- Honey Baked Ham
- Herb Roasted Chicken
- Swedish Meatballs
- Polish Sausage and Sauerkraut
- Bolognese Over Chef's Choice of Pasta

STARCHES

- Mashed Potatoes and Gravy
- Herb Roasted Redskins
- Rice Pilaf
- Buttered Noodles

VEGETABLES

- Fire Roasted Seasonal Vegetables
- Sweet Corn
- Green Beans
- Honey Glazed Carrots

SALADS

- Garden Salad with Assorted Dressings
- Cole Slaw
- Red Bliss Potato Salad
- Macaroni Salad

All banquets include: facility setup and cleanup; supervision service; standard table service including china plates, linen table cloths, linen napkins (choose from a variety of colors), stainless flatware, and centerpieces.



THE TRI-CITIES PREMIER
full service
BANQUET FACILITY



2950 South Graham Road
Saginaw, MI 48609
M-52 and Swan Creek

www.goldenglow.com
info@goldenglow.com
989-781-2120

V041923

*Prices subject to 22% service charge and 6% sales tax.