

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

Let us help you reach

YOUR FUNDRAISING GOAL

Community Sponsored Events for Schools
& Non-Profit Charitable Organizations*



You provide

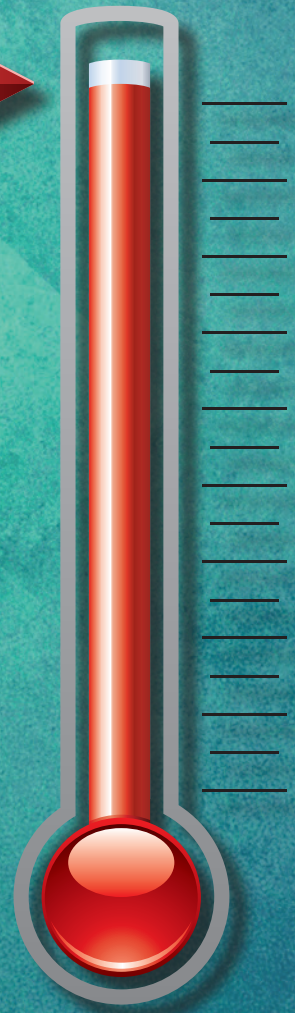
- 50/50 Raffle if desired (Your organization is responsible for administering and adhering to all 50/50 Raffle regulations.)
- Other decorations or additional entertainment as you wish

- Your own door prizes / Silent Auction items
- Volunteers to staff your door prize / silent auction

We provide

- Two Entrée All-You-Can-Eat Buffet
- All-You-Can-Drink Open Bar (4 hours)
- Entertainment Included (DJ)
- Table linens & décor to match school colors / theme
- Decorating Assistance
- Liability Insurance
- All Set-Up & Clean-Up
- Photo Booth
- Radio Advertising across four (4) stations - (Value = \$3000)
- Posters / Fliers created by our Design Team

- Ticket Printing and Sales – Your guests can purchase tickets directly from us, and we will work the door for your event.
- We will provide tickets to you for sale if desired
- Banquet Staff / Event Supervision / On-Site Banquet Coordinator
- No Deposit required or up-front investment required*
- Online Ticket Sales Available
- Mass Email/Direct Mail advertising utilizing your email and address databases
- Online Advertising



AVAILABILITY

Fridays and Saturdays
Jan, Feb, Mar, April

Other dates may be
available. Please contact
Golden Glow Sales
Department.



SUGGESTED TIME

5 hours
Doors open: 6:30 p.m.
Dinner: 7:00 p.m.
Entertainment: 8:00 p.m.
Last Call: 11:00 p.m.
End: 11:30 p.m.



SUGGESTED TICKET PRICE

\$50.00
Net Profit: \$15.00
per ticket sold. Net profit
increases with higher
ticket price.



PROFIT

Net Profits from ticket
sales go directly to
your organization.

*Cancellation at the discretion of Golden Glow based on ticket sales, organization will be required to sign a sales agreement.

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility



Hors D'oeuvres

SELECT ANY ONE (1)

- Crudités
- Cheese and Cracker Display
- Swedish or BBQ Meatballs
- Spinach Dip and Pita Chips

Gold Salads

SELECT ANY TWO (2)

- Classic Caesar
- Fresh Organic Greens, Seasonal Fruit and Raspberry Balsamic Vinaigrette
- Spinach with Peppered Chèvre and Port Wine Balsamic Dressing
- Asian Mixed Greens Salad with Honey Sesame Vinaigrette
- Tossed Salad with a Trio of Dressings
- Roasted Orange and Cranberry Tomato Salad
- Organic Mixed Greens with Michigan Cherry Walnut Vinaigrette or Apple Walnut Balsamic
- Traditional Macaroni Salad
- Tri-Color Pasta Salad with Tortellini
- Red Bliss Potato Salad

Entrées

SELECT ANY TWO (2)

- Tender Beef Tips in Dijon Cheddar Cream with Onions and Mushrooms
- Classic Salisbury Steak Spiced with Onion, Green Pepper, and Garlic, Finished in a Rich Red Wine Demi-Glace
- Creamy Dijon and Lemon Chicken Fettuccine
- Bone-in Chicken Rubbed with Garlic and Shredded Parmesan
- Sautéed Bone-in Chicken with Cranberry Apple Relish
- Grape and Merlot Grilled Bone-In Chicken with Herbs
- Hawaiian Style Smoked Ham with Pineapple Ginger Soy Glaze
- Apple and Cognac Braised Pork Loin
- Garlic and Herbed Baked Alaskan Pollock Bathed with Butter and Chardonnay
- Tuscan Tri-Color Cheese Tortellini in a Roasted Garlic and Olive Red Sauce

Starches

SELECT ANY ONE (1)

- Herb Roasted Red Skins
- White Cheddar Crusted Crushed Red Skin Potatoes
- Classic Scalloped Au Gratin Redskins
- Macadamia Nut Couscous
- Smashed New Potato with Roasted Garlic and Caramelized Onions
- Lemon Wild Rice
- Wild and Brown Rice with Dried Cranberries
- Tarragon and Garlic Roasted Yukons
- Mashed Yukons with Gravy
- Red Beans and Rice
- Herbed White and Wild Rice
- Basil and Thyme Soft Polenta Blended with Parmesan Cheese

Vegetables

SELECT ANY ONE (1)

- Black Sesame Green Beans
- Fire Roasted Seasonal Fresh Vegetables
- Oven Roasted Vegetables with Garlic and Thyme
- Sugar Snap Peas with Sweet Red Peppers
- Green Beans Almondine
- Buttered Peas with Mushrooms
- Broccoli with Pesto Butter
- Ratatouille with Fresh Herbs
- Honey Tarragon Glazed Carrots
- Corn O'Brien (Caramelized Sweet Corn with Butter, Garlic, and Tri-Colored Peppers)
- Olive Oil Roasted Zucchini and Yellow Squash
- Garlic and Sea Salt Broccoli
- Caramelized Curried Cauliflower