

# GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility



**THE TRI-CITIES PREMIER**  
*full service*  
**BANQUET FACILITY**

**Private Parties & Meetings Planner**

V050724



# GOLDEN GLOW BALLROOM

## Banquet and Entertainment Facility



THE TRI-CITIES PREMIER  
*full service*  
 BANQUET FACILITY



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

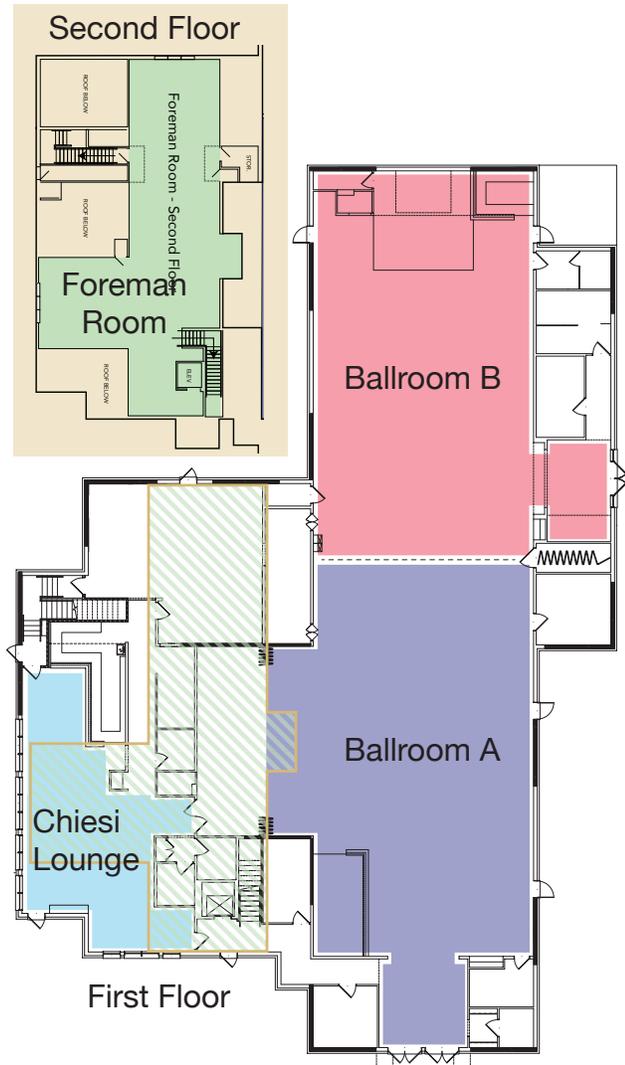
www.goldenglow.com  
 info@goldenglow.com  
 989-781-2120

V012023

### FACILITY

#### AMENITIES

- Private Bridal Powder Room
- Private Entrances for all banquet areas
- Luxurious Lobbies
- Decorative Scones, Mirrors, and Art
- Round Top Tables and Padded Chairs
- Beautiful Built-in Bars
- Spacious Private Restrooms
- Air Conditioning
- Outdoor Picture Garden
- Pavilion
- Abundant Parking



ROOM	FLOOR	BANQUET	THEATRE
Banquet A & B	1 <sup>st</sup>	500	900
Banquet A	1 <sup>st</sup>	300	500
Banquet B	1 <sup>st</sup>	200	400
Chiesi Lounge	1 <sup>st</sup>	50	75
Foreman Room	2 <sup>nd</sup>	150	200

*Optimal banquet seating is 80% of maximum seating shown above*

OUTDOOR BANQUET SPACES	BANQUET	THEATRE
Glow Garden	75	150+
Pavilion	125	175+



# GOLDEN GLOW BALLROOM

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## LOCATION

2950 S. GRAHAM RD  
SAGINAW, MI 48609  
989-781-2120  
WWW.GOLDENGLOW.COM  
(Corner of M-52 and Swan Creek Rd.)

We are centrally located just west of Saginaw and are within 30 minutes driving distance of Bay City, Midland, and Owosso. The nearest hotel is approximately eight (8) miles away.



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# GOLDEN GLOW BALLROOM

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## GENERAL RULES AND BANQUET DEPOSIT

### DEPOSITS

Deposits are required to confirm the room reservation on the date of your event and are applied to the final balance of your invoice. The deposits are non-refundable should you cancel your event for any reason. Deposits may NOT be applied to other events should you cancel the original event to which the deposit applied.

### FOOD AND BEVERAGES

All food and beverages must be purchased from and prepared by the Golden Glow. Outside food and beverages are not allowed to come into the Golden Glow, with the exception of special event desserts and/or favors. Neither the event hosts nor guests may remove any food or beverages, with the exception of special event desserts, from the premises due to license and insurance restrictions and health department regulations.

Unfortunately, the abuse of alcohol can quickly ruin an event and we ask for the event hosts' cooperation in enforcing responsible drinking by your guests. All state laws pertaining to the drinking age will be enforced and IDs are required. Wedding parties are not excluded from having their IDs checked. Golden Glow staff reserves the right to refuse service to anyone.

### SERVICE CHARGE & TAX

All events are subject to an 22% service charge. All food, beverage, décor and miscellaneous items are subject to the 6% MI sales tax.

### PAYMENTS

Six (6) months prior to your event the first payment of \$1,000 is due. Fifty percent (50%) of your total bill must be paid no later than three (3) weeks prior to the event. The total bill for your event is due no later than seven (7) days prior to your event. If payment is not made by the required date, cash will be the only acceptable form of payment.

### MENU TASTING & SELECTION

The Golden Glow Ballroom is pleased to offer two menu tastings per year—during the spring and fall showcase. You'll savor some of the delights awaiting you on your special day including hors d'oeuvres, entrées and special wedding cakes and other desserts. In addition to our spring and fall bridal shows, tastings are available by appointment only, an additional fee will apply.

Menu selections are required three (3) weeks in advance of your event date. The final guest count is due three (3) weeks prior to your event. This final guest count cannot be reduced, and is the minimum number of guests for which you will be charged. We can always increase your guest count after your final total is given; however, we cannot decrease it. We discount children after the minimum requirements for your room have been met. Children 0-5 are free and children 6-12 are half off, up to a maximum of 15 discounted children.

The Golden Glow staff sets your room for the number of guests you confirm in your final guest count. If extra seating is necessary during your event, you will be charged per additional seat.



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# GOLDEN GLOW BALLROOM

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## DECORATIONS

White and Black tablecloths are available, along with your choice of colored napkins, and are included in your event package. We also include several centerpiece options that you may choose from. You can also add your own decorations as well, but they cannot interfere with the decorations already placed by the Golden Glow. Confetti and glitter are NOT allowed. Nothing may be attached to the walls or ceilings. Decorations and favors must be approved by banquet coordinators before being placed. You will be charged for any damages to the facility.

## OUTSIDE VENDORS

Musicians, photographers, DJ's, bakeries or limo services, etc. that are booked by the client are solely the client's responsibility. Also, it is your vendors' responsibility to bring any and all equipment that they will need to satisfy their contract with you. Vendors are allowed access to the facility anytime after 11am on the day of the event. If special requests must be made by your vendor(s), please make sure that they contact the banquet coordinator prior to the event. Vendors must sign a third-party vendor agreement with the Golden Glow prior to the event.

## LIABILITY AND DAMAGES

Golden Glow shall not assume responsibility for the loss of any personal items at our facility during your event. This includes cards and gifts for which the event host is solely responsible. The event host will also be responsible for any damage to the facility and Glow property during the event.

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V121123



# GOLDEN GLOW BALLROOM

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## PRIVATE EVENT MENU

Prices are per person\*. Plated options are available upon request.

### **BUFFET PACKAGE-\$22.00** (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

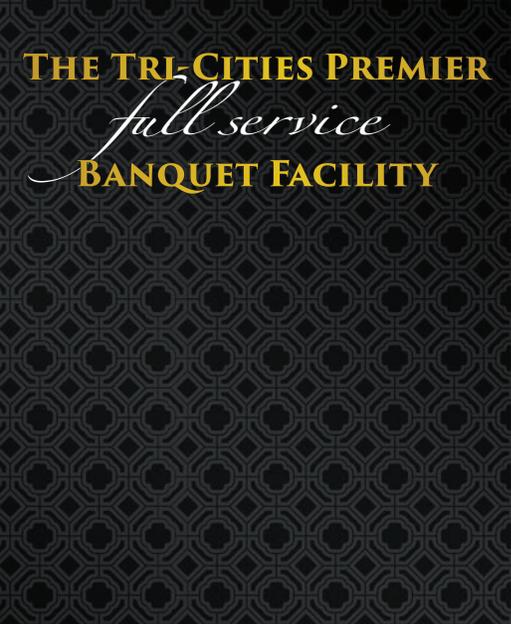
#### VEGETABLES

- 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.



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# GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility



## SANDWICH/WRAP BUFFET \$20

Use of a banquet room for two hours, with additional hours being available upon customer's request. Pricing is per person and includes linen table clothes, linen napkins, centerpieces, table place settings, setup & cleanup. Non-Alcoholic beverages are provided during food service. A minimum of 40 guests is required along with a \$350 room fee.

### SANDWICHES AND WRAPS - CHOOSE ONE (1)

- Grilled Chicken Salad with Apple and Bacon Aioli Served with Croissants
- Chicken, Bacon, Spinach Wrap with Garlic Aioli
- Club Sandwich Served on Texas Toast with Turkey, Bacon, Ham, Lettuce, Tomato, and Mayo
- Philly Steak Wrap with Caramelized Onions, Peppers, Provolone Cheese
- Hummus Vegetable Wrap
- Gourmet Build Your Own Sandwich Bar Including:
  - Ham
  - Turkey
  - Cheddar Cheese
  - Provolone Cheese
  - Assorted Petite Breads
  - Lettuce
  - Tomato
  - Mayo
  - Mustard
  - Pesto
  - Pickles

### SOUPS OR SALADS - CHOOSE TWO (2)

- Italian Angel Hair Pasta with Seasonal Vegetables
  - Zesty Cucumber Salad with Onions and Peppers
  - Classic Caesar
  - Spring Salad with Seasonal Fruit and Raspberry Balsamic Vinaigrette
  - Fresh Mozzarella and Tomato with Bacon Basil Dressing
  - Greek Spinach Salad with Feta, Grilled Artichoke, Tomato, and Olives
  - Tomato Herb Bisque
  - Bacon Cheeseburger Soup
  - Broccoli Cheese Soup
  - Beef and Wild Rice Soup
  - Loaded Baked Potato Soup
  - Chicken Noodle Soup
  - Fire Roasted Spicy Corn Bisque
- \*Additional soup flavors may be available upon request.\**

### DESSERT - CHOOSE ONE (1)

- Assorted Gourmet Cookies
- Cheesecake Shooters
- White Chocolate Mousse with Fresh Berries
- Strawberry Shortcake
- Cobbler (Apple, Peach, or Mixed Berry)

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**Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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# GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

## BRUNCH MENU

Use of a banquet room for two hours, with additional hours being available upon customer's request. Includes linen table clothes, linen napkins, centerpieces, table place settings, setup & cleanup. Non-Alcoholic beverages are provided during food service. A minimum of 40 guests is required along with a \$350 room fee.

### CHOOSE FIVE (5) ITEMS - \$20 PER PERSON

### CHOOSE SIX (6) ITEMS - \$22 PER PERSON

#### BREAKFAST

- Sausage
- Bacon
- American Fries
- Pancakes
- French Toast
- Scrambled Eggs
- Fresh Fruit Display

#### LUNCH

- Ziti Pasta with Creamy Marinara
- Herb Roasted Redskin Potatoes
- Parmesan Crusted Pan-Seared Chicken Breast
- Smokehouse Macaroni & Cheese (\$2 per person upcharge)
- Classical Caesar Salad

#### A LA CARTE OPTIONS

- **Omelet Station-** Omelets Made to Order and Toppings to Include: Bacon, Ham, Sausage, Cheddar Cheese, Onions, Peppers, Mushrooms, Ham, Tomato and Spinach (\$8 per guest)
- **Belgian Waffle Station-** Homemade Waffles Cooked to Order, Strawberry Sauce, Whipped Cream, Whipped Butter, Chopped Nuts and Maple Syrup (\$6 per guest)
- **Sangria Bowl** (\$160 - Serves 40 Guests)
- **Bellini Bowl** (\$150 - Serves 40 Guests)
- **Mimosa Bowl** (\$120 - Serves 40 Guests)



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## HORS D'OEUVRES

### PRICES ARE PER GUEST

- Vegetable Display with Dip  
\$3.00 per person
- Seasonal Fresh Fruit Display  
\$3.50 per person
- Cheese and Cracker Display  
\$3.00 per person
- Spinach Dip and Pita Chips  
\$3.00 per person
- Meatballs (Choice of Korean BBQ, Swedish, Vodka Cream or Hawaiian)  
\$3.50 per person
- Potato Puffs with Fresh Herbs, Cheddar Cheese and Sour Cream  
\$3.00 per person
- Fried Macaroni & Cheese with Honey Siracha  
\$4.00 per person
- Pasta Shooters with a choice of Alfredo, Marinara or Pesto  
\$3.00 per person
- Shrimp Cocktail Display  
\$4.00 per person
- Gochujang Beef or Chicken Skewers  
\$4.00 per person
- Fresh Mozzarella Caprese Shooters  
\$3.50 per person
- Seasonal Fire Roasted Flat Bread  
\$3.00 per person
- Southern Pulled Pork Sliders  
\$4.50 per person
- Fried Cheddar Risotto Balls  
\$3.50 per person
- Maple Smoked Bacon and Sharp Cheddar Stuffed Mushrooms  
\$3.50 per person
- Petite Club Sandwiches with Bacon Tomato Jam  
\$4.00 per person
- Coconut Shrimp with Peach Marmalade Glaze  
\$4.50 per person
- Mongolian Lettuce Wraps  
\$4.00 per person
- Mini Street Corn  
\$3.00 per person
- Grilled Cheese and Tomato Bisque Shooters  
\$3.50 per person
- Bacon Fried Asparagus with Balsamic Reduction  
\$4.50 per person
- Charcuterie Board with Exotic Meats and Aged Cheese  
Market Price
- Chicken Empanadas  
\$4.50 per person



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V050323

\*Please contact the banquet coordinator for pricing.  
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# GOLDEN GLOW BALLROOM

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## MENU

Price is per person and includes two (2) entrées, three (3) sides, and two (2) salads, accompanied with whipped butter and warm rolls.

Δ - Denotes carving station, \$150 fee per buffet line

✓ - Denotes vegetarian items

### SILVER \$29

Select any two (2) Entrées

- Parmesan Crusted Pan Seared Chicken Breast
- Creamy Chicken Fettuccine Alfredo
- Alaskan Pollock bathed in Wine Butter
- Caramelized Apple Braised Pork Loin
- Meatballs in a Rich Gravy
- Herb-Crusted Top Round with Bone Broth Au Jus
- Grilled Vegetable Penne Pasta with Pesto Butter ✓

### GOLD \$35

Select any two (2) Entrées

- Slow Roasted Honey Garlic Chicken
- Bruschetta Stuffed Chicken Breast
- Red Wine Braised Short Ribs
- Sirloin Tips with Mushroom Cheddar Cream
- Brown Sugar Glazed Salmon with Pear Chutney
- Black Sesame Teriyaki Infused Pork Tenderloin Δ
- Butternut Squash Ravioli with Maple Cream Sauce ✓

### PLATINUM \$41

Select any two (2) Entrées

- Molasses Marinated Flank Steak with Bacon Demi-Glace Δ
- Smoked Strip Loin with Chimichurri Sauce Δ
- Tuscan Airline Chicken
- Classic Chicken Marsala
- Slow Braised Pork Osso Buco with Lemon
- Cod topped with Lobster Cream
- Baked Eggplant with Fresh Mozzarella and Balsamic Drizzle ✓

## SIDES

### Starches

- Roasted Garlic Mashed Potatoes with Gravy
- Herb Roasted Redskin Potatoes
- Roasted Sweet Potatoes with Honey Butter
- Steamed Rice Pilaf
- Seasoned Jasmine Rice
- Ziti Pasta with Creamy Marinara
- Scalloped Au Gratin Potatoes (\$2 per person upcharge)

### Vegetables

- Oven Roasted Lemon Garlic Green Beans
- Fire Roasted Seasonal Vegetables
- Honey Glazed Carrots
- Garlic Butter Sweet Corn
- Grilled Herb Zucchini and Squash
- Parmesan Roasted Broccoli
- Pan Roasted Brussels Sprouts with Bacon (\$2 per person upcharge)
- Smokehouse Macaroni and Cheese (\$2 per person upcharge)
- Fire Roasted Fingerling Potatoes with Sage Butter (\$3 per person upcharge)
- Smashed Cauliflower Baked with Parmesan (\$2 per person upcharge)
- Baked Asparagus with Balsamic Reduction (\$3 per person upcharge)

## SALADS

- Classical Caesar Salad
- Tossed Salad with Assorted Dressings
- Organic Mixed Greens with Seasonal Vinaigrette
- Tri-Colored Pasta Salad
- Red Bliss Potato Salad
- Chopped Caprese Salad with Balsamic Vinaigrette (\$2 per person upcharge)
- Greek Salad with Lemon Herb Dressing (\$2 per person upcharge)
- Fresh Strawberries with Arugula and Feta (\$2 per person upcharge)

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V050423

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## BEVERAGE PACKAGE SELECTIONS

Uniformed bartenders are provided and take care of all set-up and clean-up. All drinks are made to order by the glass, nothing is premixed. All banquet rooms have beautiful built-in bars and glassware is used for all events, no plastic. We can also design custom packages based on your specific needs. Each beverage package listed below is a five (5) hour service:

### **SILVER BAR PACKAGE: \$18**

- (House liquor)
- Whiskey
- Vodka
- Raspberry Vodka
- Peach Schnapps
- Original and Spiced Rum
- Gin
- Kamora
- Two (2) types of Domestic Draft Beer
- Champagne toast for head table
- Additional Hours \$2.00 pp

### **GOLD BAR PACKAGE: \$21**

- Seagram's Whiskey
- Absolut Vodka
- Absolut Raspberri
- Tanqueray Gin
- Dekuyper Peach Schnapps
- Bacardi and Captain Morgan Rum
- Kahlúa
- Two (2) types of Premium Draft Beer
- Two (2) types of Wine
- Champagne toast for head table
- Additional Hours \$2.50 pp

### **PLATINUM BAR PACKAGE: \$24**

- Jack Daniel's Whiskey
- Grey Goose
- Absolut Raspberri
- Bombay Gin
- Dekuyper Peach Schnapps
- Bacardi and Captain Morgan Rum
- Kahlúa
- 1800 Tequila
- Two (2) types of Premium Draft or two (2) types of Bottle Beer
- Two (2) types of Wine
- Champagne toast for head table
- Additional Hours \$3.00 pp

### **Included mixers in bar packages:**

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water, Sour Mix, Half and Half, Orange Juice, Cranberry Juice and Lemonade. Condiments are: Lemons, Limes, Oranges, Cherries and Olives.

### **BEER AND WINE PACKAGE \$14**

- Two (2) types of Domestic Draft Beer
- Two (2) types of House Wine
- Champagne Toast for Head Table
- Non-Alcoholic Beverages Included
- Additional Hours - \$1.50 pp

### **NON-ALCOHOLIC BAR PACKAGE \$8**

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water, Orange Juice, Cranberry Juice and Lemonade. Condiments are: Lemons, Limes, Cherries, Oranges and Olives.

**OUR BAR PERSONNEL ARE PROHIBITED FROM SERVING ALCOHOLIC BEVERAGES TO ANY GUEST UNDER 21 YEARS OF AGE. OUR FACILITY HAS A NO SHOT POLICY!**



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## THE TRI-CITIES PREMIER *full service* MEETING & EVENT FACILITY

Hosting groups from 8-800

90+ Years of Proven Hospitality Serving  
Saginaw and Surrounding Counties.

Certified Chefs & Highly Trained Staff



### Our Business Meeting Packages Include:

- Personalized, Dedicated Service
- Meeting Planner
- Private Meeting Rooms
- Full-Service Menus and Arrangements
- Set-Up to Meet Your Specifications/Needs
- Linen Table Coverings
- China Place Settings, Silverware, and Glassware
- Complimentary High-Speed Internet
- In-House Sound System
- Climate Controlled Rooms
- Private Meeting Room Entrances and Restrooms
- Complimentary Parking

### Additional Amenities Available\*:

- High Tech Audio Visual Equipment
- Customized Menus & Packages
- Entertainment for Corporate Banquets / Annual Meetings

*Contact The Golden Glow  
Sales Team today for a private  
tour of our facility and to  
arrange your next business  
meeting or event.*

22% service charge and 6% sales tax.

\*Additional Fees may apply

# GOLDEN GLOW BALLROOM

## Banquet and Entertainment Facility

### Executive Meeting Packages

*Minimum of 40 guests*

#### Silver Executive Meeting

\$40\*/person

- Coffee, Tea, & Soft Drink Beverage Station (All Day)
- **Continental Breakfast** Featuring: Fresh Fruit, House-Made Pastries with Condiments, and Selection of Juices.
- **Lunch:** Build Your Own Sandwich Buffet with Soup and Salad.

#### Gold Executive Meeting

\$50\*/person

- Coffee, Tea, & Soft Drink Beverage Station (All Day)
- **Deluxe Breakfast** Featuring: Fresh Fruit, Fresh Biscuits and Pastries, Selection of Juices, and Made-to-Order Omelet Station.
- **Lunch:** Build Your Own Sandwich Buffet with Soup and Salad **OR** Choose Our Traditional Buffet Option Featuring: One Entrée, One Starch, One Vegetable, Tossed Salad, and Rolls.
- **Afternoon Break:** Assorted Gourmet Cookies and Crudities with House-Made Dip.
- **Happy Hour:** Two (2) House Alcoholic Drinks and Two (2) Chef's Choice Hors d'oeuvres.

#### Platinum Executive Meeting

\$60\*/person

- Coffee, Tea, & Soft Drink Beverage Station (All Day)
- **Continental Breakfast** Featuring: Fresh Fruit, House-Made Pastries with Condiments, and Selection of Juices.
- **Lunch:** Build Your Own Sandwich Buffet with Soup and Salad **OR** Choose a 2 Entrée Traditional Buffet Featuring Two Starches, Two Vegetables, Tossed Salad, and Dinner Rolls.
- **Afternoon Break:** Assorted Gourmet Cookies and Crudities with House-Made Dip.
- **Dinner:** One (1) House Alcoholic Drink, Choose Between a Pasta Buffet or 2 Entrée Buffet. All Dinners Served with a Gourmet Dessert.



### *Holding your meetings in-house?*

**Let The Golden Glow provide the catering!**

- Gourmet Catering for groups of all sizes
- Buffet Services starting at \$18\*/person
- Delivery Service (\*A service fee may be charged depending on distance)
- Limited or Full-Service levels and pricing based upon the needs of your group
- Service Charges and Applicable Taxes may apply

\*Prices subject to 22% service charge and 6% sales tax, room fee applies.

V042723



Banquet/Contract Name: \_\_\_\_\_

Submitted by: \_\_\_\_\_ Phone: \_\_\_\_\_

Email: \_\_\_\_\_

## TYPE OF EVENT

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> Anniversary Party       | <input type="checkbox"/> Christmas/Holiday Party | <input type="checkbox"/> Rehearsal Dinner  |
| <input type="checkbox"/> Athletic Banquet        | <input type="checkbox"/> Dance                   | <input type="checkbox"/> Restaurant        |
| <input type="checkbox"/> Baby Shower             | <input type="checkbox"/> Fundraiser              | <input type="checkbox"/> Retirement Party  |
| <input type="checkbox"/> Bar/Bat Mitzvah         | <input type="checkbox"/> Glow Sponsored Event    | <input type="checkbox"/> Reunion           |
| <input type="checkbox"/> Bereavement             | <input type="checkbox"/> Graduation              | <input type="checkbox"/> School Event      |
| <input type="checkbox"/> Birthday Party          | <input type="checkbox"/> Homecoming              | <input type="checkbox"/> Trade Show        |
| <input type="checkbox"/> Business Meeting        | <input type="checkbox"/> Meeting                 | <input type="checkbox"/> Wedding Reception |
| <input type="checkbox"/> Ceremony                | <input type="checkbox"/> Other _____             | <input type="checkbox"/> Wedding Shower    |
| <input type="checkbox"/> Community/Social Events | <input type="checkbox"/> Prom                    |  |

- Banquet A     Foreman Room     Pavilion  
 Banquet B     Chiesi Lounge  
 Banquet A & B     Glow Garden

Date of Event: \_\_\_\_\_

Head Count: \_\_\_\_\_

No. At Head Table: \_\_\_\_\_

Assigned Seating:     Yes     No

Reserved Family Tables:     Yes     No    No. \_\_\_\_\_

Doors Open (time): \_\_\_\_\_

Bar Open (time): \_\_\_\_\_

Bar Close (time): \_\_\_\_\_

Hors D'oeuvres Served (time): \_\_\_\_\_

Toast & Prayer (time): \_\_\_\_\_

Dinner Served (time): \_\_\_\_\_

Cut Cake at (time): \_\_\_\_\_

First Names for LED Sign:  
 \_\_\_\_\_ and \_\_\_\_\_

Photo for LED sign – *Please email photo to Banquet Coordinator*

Theme/colors for LED sign: \_\_\_\_\_

Rehearsal time: \_\_\_\_\_

Ceremony time: \_\_\_\_\_

Table for unity?     Yes     No

### Additional Event Notes:

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## FACILITY ACCESS

Decorating Desired Time: \_\_\_\_\_

Outside Vendor: \_\_\_\_\_

Decorating Desired Date: \_\_\_\_\_

Outside Vendor: \_\_\_\_\_

MENU SELECTION  SILVER  GOLD  PLATINUM

## Hors D'oeuvres

(additional fees apply)

- |   |   |
|---|---|
| <input type="checkbox"/> Vegetable Display with Dip   | <input type="checkbox"/> Seasonal Fire Roasted Flat Bread                       |
| <input type="checkbox"/> Seasonal Fresh Fruit Display                                       | <input type="checkbox"/> Southern Pulled Pork Sliders                           |
| <input type="checkbox"/> Cheese and Cracker Display   | <input type="checkbox"/> Fried Cheddar Risotto Balls                            |
| <input type="checkbox"/> Spinach Dip and Pita Chips   | <input type="checkbox"/> Maple Smoked Bacon and Sharp Cheddar Stuffed Mushrooms |
| <input type="checkbox"/> Meatballs (Choice of Korean BBQ, Swedish, Vodka Cream or Hawaiian) | <input type="checkbox"/> Petite Club Sandwiches with Bacon Tomato Jam           |
| <input type="checkbox"/> Potato Puffs with Fresh Herbs, Cheddar Cheese and Sour Cream       | <input type="checkbox"/> Coconut Shrimp with Peach Marmalade glaze              |
| <input type="checkbox"/> Fried Macaroni & Cheese with Honey Siracha                         | <input type="checkbox"/> Mongolian Lettuce Wraps                                |
| <input type="checkbox"/> Pasta Shooters with a choice of Alfredo, Marinara or Pesto         | <input type="checkbox"/> Mini Street Corn                                       |
| <input type="checkbox"/> Shrimp Cocktail Display  | <input type="checkbox"/> Grilled Cheese and Tomato Bisque Shooters              |
| <input type="checkbox"/> Gochujang Beef or Chicken Skewers                                  | <input type="checkbox"/> Bacon Fried Asparagus with Balsamic Reduction          |
| <input type="checkbox"/> Fresh Mozzarella Caprese Shooters                                  | <input type="checkbox"/> Charcuterie Board with Exotic Meats and Aged Cheese    |
|   | <input type="checkbox"/> Chicken Empanadass                                     |

## Silver Entrées

select two

✓ indicates vegetarian item

- |   |  |
|---|--|
| <input type="checkbox"/> Parmesan Crusted Pan Seared Chicken Breast | <input type="checkbox"/> Meatballs in a Rich Gravy                         |
| <input type="checkbox"/> Creamy Chicken Fettuccine Alfredo          | <input type="checkbox"/> Herb-Crusted Top Round with Bone Broth Au Jus     |
| <input type="checkbox"/> Alaskan Pollock bathed in Wine Butter      | <input type="checkbox"/> Grilled Vegetable Penne Pasta with Pesto Butter ✓ |
| <input type="checkbox"/> Caramelized Apple Braised Pork Loin        |  |

## Gold Entrées

select two

Δ indicates carving stations | ✓ indicates vegetarian item

- |  |  |
|--|--|
| <input type="checkbox"/> Slow Roasted Honey Garlic Chicken | <input type="checkbox"/> Sirloin Tips with Mushroom Cheddar Cream          |
| <input type="checkbox"/> Bruschetta Stuffed Chicken Breast | <input type="checkbox"/> Brown Sugar Glazed Salmon with Pear Chutney       |
| <input type="checkbox"/> Red Wine Braised Short Ribs       | <input type="checkbox"/> Black Sesame Teriyaki Infused Pork Tenderloin Δ   |
|  | <input type="checkbox"/> Butternut Squash Ravioli with Maple Cream Sauce ✓ |

## Platinum Entrées

select two

Δ indicates carving stations | ✓ indicates vegetarian item

- |   |  |
|---|--|
| <input type="checkbox"/> Molasses Marinated Flank Steak with Bacon Demi-Glace Δ | <input type="checkbox"/> Classic Chicken Marsala                                     |
| <input type="checkbox"/> Smoked Strip Loin with Chimichurri Sauce Δ             | <input type="checkbox"/> Slow Braised Pork Osso Buco with Lemon                      |
| <input type="checkbox"/> Tuscan Airline Chicken                                 | <input type="checkbox"/> Cod topped with Lobster Cream                               |
|   | <input type="checkbox"/> Baked Eggplant with Fresh Mozzarella and Balsamic Drizzle ✓ |



## MENU SELECTION (CONTINUED)

### Dessert

- |   |   |  |
|---|---|--|
| <input type="checkbox"/> Custom Dessert Station | <input type="checkbox"/> Full Size Cupcakes | <input type="checkbox"/> Cheesecake Bar  |
| <input type="checkbox"/> Cake                   | <input type="checkbox"/> Petite Cupcakes    | <input type="checkbox"/> Pastry Service - <i>Applies if customer is providing their own dessert but needs Glow staff to cut and plate the dessert. Additional fee applies.</i> |
| <input type="checkbox"/> Petite Mousse Cups     | <input type="checkbox"/> Gourmet Cookies    |  |

BEVERAGE SELECTION    SILVER    GOLD    PLATINUM    BEER & WINE    N/A BEVERAGES

### Beer

#### DOMESTIC - Silver Package

- Budweiser
- Bud Light
- Michelob Ultra Light
- Miller Lite
- Coors Light
- Michelob Amberbock
- Busch
- Busch Light

#### PREMIUM - with Gold or Platinum Package

- Blue Moon
- Blue Moon Seasonal
- Samuel Adams
- Samuel Adams Cherry Wheat
- Samuel Adams Seasonal
- Leinenkugel Seasonal
- Copper Harbor
- Bell's Two Hearted Ale
- Bell's Seasonal

### Wine

*select two (applies to Beer & Wine, Gold, and Platinum packages only)*

#### WHITE

- White Zinfandel
- Moscato
- Pinot Grigio
- Chardonnay
- Riesling

#### RED

- Merlot
- Cabernet
- Pinot Noir

**Additional Dessert/Beverage Notes:**

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# GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

PHONE: 989.781.2120 | FAX: 989.671.9698

## ADDITIONAL SERVICES\*

(\*additional fees apply)

Yes No

- Spandex Chair Covers:  White  Ivory  
 Madrid Chair Covers:  White  Black
- Glow DJ Service  Silver  Gold  Platinum  
 Ceremony

- Glow Photography Service  
 Silver  Gold  Platinum

- Portable Dance Floor  Standard  LED

- Audio Visual Services (If yes, specify needs in the notes on the following page)

Yes No

- Stage Risers (up to 8)
- Photo Booth
- Uplighting
- Pipe and Drape:  White  Ivory  Black
- Late Night Snack - *ask your coordinator for selections*
- Greenery Wall

### Centerpieces

#### Base Options

- Mirror
- Wood Charger

#### Topper Options

- Trio Vases  Trumpet Vase  Silver Tree
- 3 Tier Bling  Flat Fish Bowl  Black Metal Stand
- Light Up Cylinder  Fish Bowl  Gold Geo Shape
- Halo Stand  Lantern

### Spandex Band Color

- Aqua Blue  Blush/Rose Gold  Dark Slate Blue  Fuchsia  Metallic Silver  Peach  Sage Green
- Apple Green  Bright Yellow  Dark Turquoise  Gold  Mint Green  Peacock Teal  Silver
- Apple Red  Burgundy  Dusty Blue  Ivory  Mulberry  Pink  White
- Baby Blue  Champagne  Dusty Rose/Mauve  Lavender  Mustard Gold  Purple  Willow Green
- Black  Chocolate Brown  Eggplant/Plum  Light Turquoise  Navy Blue  Red & White  Wisteria
- Black/White  Coral  Emerald Green  Metallic Gold  Orange  Royal Blue

### Napkin Color

- Black  Charcoal  Ivory  Navy  Purple  Royal Blue  Teal
- Blue  Evergreen  Lilac  Orange  Raspberry  Rust  Yellow
- Brown  Gold  Lime  Peach  Red  Sandalwood  White
- Burgundy  Hot Pink  Mint  Pink  Rose  Sun Gold

### Table Linens

- White  Black  Ivory



