



# Glen Annie Golf Club

2025-2026

## Private Event Menus



# Breakfast

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All breakfast buffets include fresh chilled fruit juices, milk, iced tea and fresh brewed coffee

## **CONTINENTAL BREAKFAST**

Display of Freshly Baked Muffins, Danishes, Croissants, and Mini Bagels Served with Butter and Cream Cheese

## **AMERICAN BREAKFAST**

Scrambled Eggs, Smoked Bacon, Breakfast Sausage, Assorted Fruit, and Pastries Served with Butter and Cream Cheese

## **SUNRISE BREAKFAST**

Traditional Eggs Benedict, Smoked Bacon, Chicken Sausage, Orzo Pasta Salad, Cheese Blintzes, Assorted Fruit and Breads Served with Butter and Cream Cheese

## **BRUNCH BUFFET**

Spinach Salad with Candied Walnuts, Gorgonzola and Berries, Traditional Eggs Benedict, Smoked Bacon, Seared Filet of Salmon, Orzo Pasta Salad, Cheese Blintzes, Freshly Baked Muffins, Danishes, Assorted Fruit and Breads

## **STATIONS**

### **Omelet Station**

### **Pasta Station**

### **Fruit Crepe Station**

### **Seafood Station**

Peel & Eat Shrimp, Crab Legs Cold Marinated Mussels, & Oysters

### **Chef's Carving Station**

## **PLATTERS**

### **Gourmet Cheese Platter**

### **Grilled Vegetable Platter**

### **Chocolate Dipped Strawberries**

### **Assorted Cookies and Brownies**

# Lunch

## ITALIAN BUFFET

### Garden Salad

With Assorted Dressings

### Chicken Parmesan

Lightly Breaded Chicken Breast in Marinara with Melted Mozzarella

### Fettuccini

With Creamy Alfredo Sauce

### Vegetable Medley

Colorful and Seasoned Fresh Vegetables

### Garlic Bread

## SANTA MARIA

### Caesar Salad

Crisp Romaine Tossed in Creamy Caesar Dressing With Croutons

### Choose One:

Marinated Tri Tip With Horseradish & Salsa

BBQ Chicken

Grilled Chicken Glazed with Barbeque Sauce

### Choose One:

Homemade Potato Salad  
Marinated Pasta Salad  
Fresh Fruit Salad

### Chili Beans

Flavorful Beans Simmered in Spicy Chili

### Rolls with Butter

## HAWAIIAN BBQ

### Hawaiian Macaroni Salad

Creamy Pasta Salad with a Hawaiian Twist

### Teriyaki Chicken

Grilled Chicken Glazed with Savory & Sweet Teriyaki Sauce

### Kalua Pulled Pork

Slow Cooked, Smoky & Tender Shredded Pork

### Pineapple Fried Rice

Fried Rice with Sweet Pineapple & Vegetables

### Hawaiian Rolls

## THE BURGER BAR

### Garden Salad

With Assorted Dressings

### Grilled Burgers

Grilled Plain or Cheesy Burgers with Fresh Mixings

### Gourmet Hot Dogs

Fresh Grilled with Choice of Classic Toppings

### Choose One:

Homemade Potato Salad  
Marinated Pasta Salad  
Fresh Fruit Salad

### Chili BBQ Beans

Slow-Cooked Beans Simmered in a Rich, Tangy Barbecue Sauce

## SOUTH OF THE BORDER

### Garden Salad

With Assorted Dressings

### Beef & Chicken Fajitas

Grilled Chicken and Beef With Peppers and Onions

### Cheese Enchiladas

Melted Cheese Rolled in a Soft Tortilla Smothered in Flavorful Sauce

### Chile Verde

Tender Pork Simmered in a Green Chile Sauce

### Homemade Tortilla Chips

With Fresh Zesty Salsa

## COASTAL

### Baby Greens Citrus Salad

With Assorted Dressings

### Choose One:

Mahi Mahi with Tropical Salsa

Salmon with Dijon Dill Cream Sauce

### Zucchini & Carrots

Roasted with Herbs

### Jasmine Rice

Soft and Fluffy Jasmine Rice, Steamed to Perfection

### Rolls with Butter

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## SALAD

### CHOOSE ONE:

#### Classic Caesar

Crisp Romaine Lettuce Tossed with Garlic Croutons, Parmesan Cheese & Lemon Caesar Dressing

#### Spinach & Goat Cheese

With Cranberry Dressing

#### Glen Annie House Salad

Fancy Greens with Creamy Balsamic, Blue Cheese Crumbles, Red Onions & Candied Pecan

#### Organic Baby Arugula Salad

Smoked Gouda Crisp, Dried Cherries & Citrus Sage Vinaigrette

## ENTREES

### CHOOSE TWO:

#### Grilled Chicken Breast

With Creamy Basil Sauce

#### Breast of Chicken

With Caper & Shallot Beurre Blanc  
Glen Annie House Salad

#### Stuffed Chicken Florentine

With Spinach & Mozzarella Cheese

#### Parmesan Crusted Tilapia

With Fresh Caprese Sauce

#### Roasted Tri Tip

Slow Roasted Tri Tip with Mushroom Cabernet Demi Glace

#### Succulent Pork Tenderloin

Sliced and Paired with a Vibrant Fruit Medley Chutney

#### Herb Roasted Turkey Breast

With Mushroom Brown Gravy

#### Tri-Colored Cheese Tortellini

With Sundried Tomatoes and Pesto Cream Sauce

\*\*Vegetarian

# Custom Lunch

## ACCOMPANIMENTS

### CHOOSE TWO:

#### Au Gratin Parmesan

#### Potato Casserole

Creamy, Layered, Thinly Sliced Potatoes Baked with a Rich Cheese Sauce

#### Rosemary Baby Red

#### Potatoes

with Garlic

#### Cream Whipped Potatoes

With Garlic

#### Penne Rigate

With Romesco Sauce

#### Penne Pomodoro

With Tomato & Basil

#### Wild Rice Pilaf

#### Grilled Vegetables

With Fresh Herbs

#### French Beans

With Caramelized Onions & Bacon

#### Steamed Zucchini, Corn & Carrots

With Herb Butter

#### Grilled Onions, Peppers & Eggplant

All entrees are served with warm rolls & butter

*Applicable sales tax  
& service charge will apply*

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50 Pieces Per Tray  
2 Tray Minimum

Mary D'Amore

## STATION

### Artichoke Spinach Dip

With Flour Tortilla Crisps

### Grilled Vegetable Display

With Zucchini, Squash, Bell Peppers, Eggplant, Mushrooms & Asparagus \*\*Vegan, Dairy Free

### Antipasto Display

With Cured Meats and Cheeses, Marinated and Grilled Vegetables

### Fiesta Flavors

Tri Colored Tortilla Chips, Roasted Tomato Salsa and Guacamole

### Bruschetta Bar

Toasted Baguettes with Artichoke Dip, Fresh Tomato & Basil, Olive Tapenade or Spinach Dip (Choose Two)

### Zesty Jalapeño Lime Hummus

with Gourmet Crackers

### Fruit Display

With Fresh Colorful Seasonal Fruit \*\*Vegan

### Charcuterie Board

Variety of Berries, Assorted Nuts, Meats, Gourmet Cheeses, Crackers, and Dips

### Wing Bar

Tender Chicken Wings With Variety Of Dipping Sauces

## HAND PASSED

### Tuscany Bruschetta

With Tomato & Basil Crostini  
\*\*Vegan

### Five Spice Ahi Tuna

With Mango Salsa

### Thai Spiced Beef

With Asian Slaw on Wonton Crisp

### Shrimp Tostada

With Grilled Chipotle Aioli

### Miniature Caprese

Bite-sized servings of fresh mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze  
\*\*Vegetarian

### Sundried Tomato Strudel

With Wild Mushroom  
\*\*Vegetarian

### Dungeness Crab Cakes

With Red Pepper Remoulade

### Blue Cheese Mushrooms

With Artichoke

### Chicken Empanadas

Baked Hand-Held Pastry Filled With Seasoned Chicken

### Chicken Skewer

With Spicy Peanut Sauce

### Spanakopita

Phyllo with Spinach & Feta Cheese  
\*\*Vegetarian

### Roasted Grape Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette \*\*Vegetarian

### Spanakopita

Phyllo with Spinach & Feta Cheese \*\*Vegetarian

### Jumbo Stuffed Mushrooms

Choice of Sweet Italian Sausage or Garlic Parmesan Cream Cheese  
\*\*Vegetarian

### Nacho Bites

Carnitas on a Homemade Tortilla Chip Topped with Guacamole & Pico De Gallo

### Coconut Shrimp

With Cilantro Sweet and Sour Sauce

### Crab Baguettes

With Warm Crab Herb Cream Cheese & Toasted Almonds

# Dinner

## Classic

Two Salads  
Two Standard Entrees  
Two Accompaniments  
Dinner Rolls or Garlic Bread

## Premier

Two Salads  
One Standard Entree  
One Upgraded Entree  
Two Accompaniments  
Dinner Rolls or Garlic Bread

## Signature

Two Hors d'oeuvres  
Two Salads  
Two Standard Entrees  
Two Accompaniments  
Dinner Rolls or Garlic Bread

## Elite

Two Hors d'oeuvres  
Two Salads  
One Standard Entrees  
One Upgraded Entree  
Two Accompaniments  
Dinner Rolls or Garlic Bread  
Dessert

## Opulent Affair

Four Hors d'oeuvres  
Two Salads  
One Standard Entree  
One Upgraded Entree  
Two Accompaniments  
Dinner Rolls or Garlic Bread  
Dessert

Plated Dinners: Instead of offering two salads, the dinner will include one salad and a fruit or cheese display appetizer.

**Applicable sales tax  
& service charge will apply**

# Salads

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## **Classic Caesar**

Crisp Romaine Lettuce Tossed with Garlic Croutons, Parmesan Cheese & Lemon Caesar Dressing

## **Spinach & Goat Cheese**

With Dried Cranberries & Raspberry Vinaigrette

## **Glen Annie House Salad**

Fancy Greens with Creamy Balsamic, Blue Cheese Crumbles, Red Onions & Candied Pecan with Variety of Dressing Options

## **Organic Baby Arugula Salad**

Smoked Gouda Crisp, Dried Cherries & Citrus Sage Vinaigrette

## **Fresh Garden**

Mixed Field Greens, Crisp Spring Mix, Tomatoes, Cucumbers & Carrots with Variety of Dressing Options

## **Mediterranean**

Romaine Lettuce, Cucumbers, Feta Cheese, Kalamata Olives, Cherry Tomatoes and Champagne Vinaigrette

## **Fuji Apple Salad**

Crisp Romaine Lettuce, Fuji Apples, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges & Honey Poppyseed Dressing

## **Topa Topa Salad**

Crispy Lettuce with Tomatoes, Corn Black Beans, Cilantro, Cheese, Crispy Tortilla Strips & Chipotle Ranch

# Standard Entrees

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## **Lemon Pepper Chicken**

Roasted Chicken Breast with Lemon  
Beurre Blanc sauce

## **Stuffed Chicken Breast**

With Sundried Tomatoes & Goat Cheese

## **Breast of Chicken**

With Caper & Shallot Beurre Blanc

## **Chicken Florentine Stuffed**

With Spinach and Mozzarella Cheese

## **Chicken Piccata**

Grilled Chicken Breast with light  
Chardonnay Lemon Caper Cream Sauce

## **Santa Maria Chicken**

Peppered Chicken Breast with Citrus  
Barbeque Sauce

## **Chicken Marsala**

Breaded Chicken with Onion,  
Mushroom, Garlic and Marsala Sauce

## **Glazed Grilled Chicken**

with Sweet and Savory Teriyaki Sauce

## **Panko Baked Cod**

With Dill Beurre Blanc

## **Herb Roasted Turkey Breast**

with Mushroom Brown Gravy

## **Succulent Pork Tenderloin**

Sliced and Paired with a Vibrant Fruit  
Medley Chutney

## **Roasted Tri Tip**

Slow Roasted Tri Tip with Mushroom,  
Cabernet Demi Glace

## **Slow-Roasted BBQ Pork Chops**

Tender Pork Chops Coated in a Savory  
Blend of Worcestershire and Smoky  
Barbecue Sauce

## **Parmesan Crusted Tilapia**

With Fresh Caprese Sauce

## **Santa Maria Tri Tip**

Marinated in Santa Maria Au Jus

## **Tri-Colored Cheese Tortellini**

With Sundried Tomatoes and Pesto  
Cream Sauce  
\*\*Vegetarian

## **Baked Ziti**

A Fresh Vegetable Baked Ziti with  
Zucchini, Squash, Onions and Peppers in  
a Cream Sauce  
\*\*Vegetarian

## **Pasta Primavera**

with Garlic, Tomatoes, Mushrooms,  
Fresh Basil & Olive Oil  
\*\*Vegetarian, Vegan, Dairy Free



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# Upgraded Entrees

## **Filet Mignon**

With Bearnaise Sauce

## **Baked Alaskan Seabass**

With Maple Sage Beurre Blanc

## **New York Strip Steak**

With Savory Mushroom Glaze

## **Seafood Scampi**

With Garlic Butter Sauce

\*\*Not available for plated service

## **Baked Salmon Filet**

With Dijon Dill Cream Sauce

## **Boneless Braised**

### **Beef Short Ribs**

Tender, slow-cooked beef short ribs served with crispy onions

## **Baked Atlantic Salmon**

With Gruyere & Almonds

## **Rosemary Prime Rib**

With Creamy Horseradish & Carving Station with Attendant

\*\*Not available for plated service

## **New York Steak**

With Bleu Cheese Compound Butter

## **Mahi-Mahi**

With Tropical Mango Sauce

## **Leg of Lamb**

Minted Demi Glace

## **Smoky Glazed Pork Ribs**

Slow-Cooked Pork Ribs Basted with a Rich, Smoky Barbecue Glaze

# Accompagniments

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## **Garlic & Rosemary Roasted Baby Red Potatoes**

Golden, Crispy Baby Red Potatoes  
Roasted With Fragrant Garlic and Fresh  
Rosemary

## **Pasta Pomodoro**

Al Dente Pasta Tossed in a Light, Flavorful  
Tomato Sauce Made with Ripe Tomatoes,  
Garlic, Fresh Basil & Olive Oil

## **Parmesan Au Gratin Potato Casserole**

Sliced Potatoes Baked to Golden  
Perfection in a Velvety, Cheesy Parmesan  
Sauce

## **Grilled Vegetables**

Fresh Grilled Seasonal Vegetables with  
Fresh Herbs

## **French Beans**

with Caramelized Onions and Bacon

## **Roasted Garlic Mashed Potatoes**

Velvety Smooth Mashed Potatoes Infused  
with the Rich, Savory Flavor of Roasted  
Garlic

## **Green Bean Almondine**

Crisp-Tender Green Beans Sautéed with  
Toasted Almonds and Finished with a  
Touch of Lemon Butter

## **Basil Pesto Penne Pasta**

Penne Pasta Tossed in a Vibrant, Aromatic,  
Basil Pesto Sauce

## **Saffron Wild Rice**

Nutty Wild Rice Infused with the Delicate,  
Golden Essence of Saffron

## **Steamed Green and Yellow Wax Beans with Garlic Butter**

Tender, Crisp Green and Yellow Wax  
Beans Gently Steamed and Tossed in a  
Rich Garlic Butter Sauce

\*\*Seasonal

## **Broccoli and Cheesy Casserole**

Tender Broccoli Florets Baked In A  
Creamy, Cheesy Sauce, Topped With A  
Golden, Crispy Breadcrumb Crust

\*\*Not available for plated service

## **Classic Jasmine Rice**

Soft and Fluffy Jasmine Rice, Steamed to  
Perfection

## **Penne Pasta**

with Sun-Dried Tomato Pesto

## **Fettuccine Alfredo**

Creamy, Velvety Alfredo Sauce Tossed  
with Tender Fettuccine Pasta  
(Add Chicken +\$ Additional)

# Hosted Bar Menu

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## SOFT BAR PACKAGE

Unlimited House Red & White Wine, Domestic Beer, House Sparkling Wine, Soft Drinks, Fruit Juices

## STANDARD BAR PACKAGE

Unlimited House Cocktails, House Red & White Wine, Domestic Beer, Soft Drinks, Fruit Juices

## DELUXE BAR PACKAGE

Unlimited Premium Cocktails, Call Cocktails, House Cocktails, House Red & White Wine, Domestic Beer, Soft Drinks, Fruit Juices

## PRIVATE BAR SETUP

Private Bar Setup During Event with Bartender

## ALCOHOL STATIONS

### 50 SERVINGS PER CONTAINER

Bloody Mary  
Sangria  
Margarita (Classic or Guava)  
Spiked Punch (Rum)  
Citrus Splash (Vodka)

## KEGS & CORKAGE

DOMESTIC BEER  
IMPORTED BEER

## CHAMPAGNE

## APPLE CIDER

## SOFT DRINKS

## UNLIMITED SOFT DRINKS

## CORKAGE

*Applicable sales tax  
& service charge will apply*

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# Sweet Endings

## **Dessert Bar**

Beautifully curated dessert bar featuring an array of mini bite size sweet treats

## **Crème Brûlée**

A velvety vanilla custard topped with a crisp, caramelized sugar crust for the perfect blend of creamy and crunchy plated individually

## **Chocolate Mousse Torte**

A rich, layered dessert featuring silky chocolate mousse and a decadent, fudgy cake base, finished with a glossy chocolate glaze plated individually

## **New York Cheesecake**

A classic, creamy cheesecake with a buttery graham cracker crust, baked to perfection. Plated individually

## **Cookie Bar**

A delightful assortment of freshly baked cookies, from classic chocolate chip to decadent seasonal flavors, perfect for every sweet tooth

## **Pecan Torte**

A rich, nutty dessert layered with buttery pecans and a hint of caramel, offering a perfect balance of sweetness and crunch plated individually

## **Tiramisu**

Classic Italian dessert featuring layers of espresso-soaked ladyfingers, creamy mascarpone, and a dusting of cocoa plated individually

## **Florentine Fruit Cup**

A delicate almond lace cookie filled with a medley of fresh, seasonal fruits and a touch of sweet glaze plated individually

## **Carrot Cake**

Spiced cake loaded with grated carrots and walnuts, layered with creamy cream cheese frosting plated individually

## **Sundae Bar**

A fun & customizable dessert station featuring vanilla, chocolate and strawberry ice cream with 4 topping and/or sauces options. Attendant included.

**Topping Options:** M&M's, Oreos, strawberries, chocolate syrup, caramel, Butterfinger, graham crackers, chocolate chips, colorful sprinkles, chopped nuts, maraschino cherries, gummy bears and brownie crumbles

## **Chocoflan**

Rich dessert combining layers of moist chocolate cake and creamy flan. Plated individually

## **Classic Churros**

Crispy, golden fried dough sticks rolled in cinnamon sugar

## **Churro Bar**

Crispy, golden fried dough sticks rolled in cinnamon sugar with chocolate, caramel and dulce de leche dipping sauces

## **Dulces Mexicanos**

A variety of traditional Mexican sweets, including candies, tamarind treats, and sugar-coated fruit

## **Flan**

A smooth, creamy caramel custard dessert with a delicate, rich flavor. Plated individually

## **Cheesecake**

Rich and creamy dessert with a smooth, velvety texture, set on a graham cracker crust. Plated individually

## **Pastel de les Leches**

Sweet cake soaked in a blend of three milks, creating a rich, creamy texture

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# Enhancements

## **ALL DAY WEDDING / EVENT COORDINATION**

Coordinator to Assist with Rehearsal, Timeline, Reception Setup Including Client Decorations, Place Cards (Delivered in Alphabetical Order), Centerpieces, Guest Book, etc.

## **CHAMPAGNE GREET**

A glass of champagne for each guest

## **MENU CARDS**

Printed menu card placed at each seat for your guests

## **THANK YOU CARDS**

Printed "Thank you" custom card placed at each seat for your guests

## **GOLD OR SILVER CHARGERS**

## **SPECIALTY NAPKINS**

Polyester napkins in a variety of colors (includes delivery)

## **FLOOR LENGTH TABLE CLOTH**

Polyester floor length table cloths in a variety of colors (includes delivery)

## **BISTRO LIGHTING**

Bistro lights strung over events lawn

## **BAR SETUP**

A secondary private bar set up

## **WINE WITH DINNER**

A glass of house wine for each guest. The guests will be served at the table and have the choice of red or white wine.

## **PLATED SERVICE**

A formal dining style where individually prepared meals are served directly to each guest at their table

## **LUXURY GRAZING TABLE**

A large and beautifully arranged spread of meats, cheeses, fruits, nuts, and other bite-sized delights

## **SERENE POND PAVILION CEREMONY LOCATION**

Offers a breathtaking backdrop of a cascading tranquil pond and waterfall, nestled in a lush center of our golf course

# General Information

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## DEPOSITS & POLICIES

A signed contract and non-refundable deposit, which is applied to your invoice total, is required to reserve your event date. The amount of the deposit the venue fee or equal to at least 25% of the food & beverage minimum expenditure. An additional deposit of the food and beverage minimum or 50% will also be due 6 months prior to your event date. The remaining final balance will be due fourteen (14) business days prior to your event date along with a confirmed guest count. The attendance figure you provide by that date will not be subject to reduction, Personal checks cannot be accepted as final payment or if your event is within thirty (30) days.

## PRICING, SERVICE CHARGE & TAX

Prices are subject to a 21% Club service charge and Santa Barbara, CA Sales Tax at the current rate at the time of your event. Service Charge is not considered gratuity for the staff. If you would like to add gratuity, please speak with the Events Director in the Private Events Office. Menu prices cannot be guaranteed until 90 days prior to your event. Prices and packages are subject to change without notice. Glen Annie reserves the right to host multiple events on any given day.

## FOOD & BEVERAGE

Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our Executive Chef can create for your event. We also can accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. Vendor meals are available at a discounted package price. All displayed food items can be made available for up to two (2) hours during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at Glen Annie must be consumed on property and cannot be sent home. Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, champagne, is brought onto the premises, it will be confiscated and a fee of \$1,000 may be applied to your final invoice.

## LIABILITY

Glen Annie is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located on the venue property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative.

## FOOD TASTINGS

Glen Annie offers a private or group tasting for each of our weddings booked with a food & beverage minimum of \$10,000++ or higher. Tastings are complimentary for up to two (2) guests. Any additional guests will be charged an additional fee.

## VENDORS

Glen Annie does require that all vendors be licensed and insured. Please verify with all of your vendors that they meet these requirements. Proof of insurance may be required if they are not Glen Annie's preferred vendor list. We do not allow outside linen, chair covers, chair rentals or food or beverage to be brought in. Vendors are guaranteed admittance to set up one (1) hour prior to the start of your event.

## DECORATIONS

We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Private Events Office. All signs and decorations must be of professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a class enclosure. The client must take all decorations and client property brought to the venue away at the conclusion of the event. The Vista will not store any left items and is not responsible for items left at the venue.

## RENTALS

Private Event rentals must go through Glen Annie's Private Event Office. In the case that Glen Annie makes the allowance for an outside company to source goods through the venue, Glen Annie reserves the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from the Private Events Office.

## PARKING

Enjoy hassle-free parking with complimentary on-site parking available for all event guests.

# Contact Us

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## WELCOME TO GLEN ANNIE!

Nestled in the picturesque foothills of Goleta, Glen Annie Golf Club offers an unparalleled setting for your private events. Surrounded by lush greenery, serene ponds, and a cascading waterfall, our venue provides a breathtaking backdrop for any celebration. With sweeping views of the Pacific Ocean and stunning sunsets, Glen Annie combines natural beauty with first-class amenities.

Whether you are planning a wedding, corporate event, or special gathering, our versatile spaces and expert team will help bring your vision to life. From intimate garden ceremonies to grand receptions overlooking the greens, Glen Annie is the perfect destination to create unforgettable memories.

We offer a variety of stunning event spaces to suit your needs, including:

The Estate Room  
Emerald Garden  
Sunset Patio  
The Pond Pavilion

Contact us today to learn more about hosting your event at Glen Annie Golf Club. Let us make your special occasion extraordinary.

## LET'S CONNECT!



### **Kendel Fisher**

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