



**THE CLUBHOUSE**  
— AT —  
GALLOPING HILL GOLF COURSE

*Mitzvah Packages*

WWW.THECLUBHOUSEATGALLOPINGHILL.COM

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# S E R V I C E S   &   A M E N I T I E S

- Exclusivity of the second floor (Pre-Function, Terrace & Ballroom)
- Coat Check (weather permitting)
- Valet Parking
- Maitre'd , Waitstaff, Captains, Bartenders
- Private Suite with bathroom (available up to 4 hours before)
- Colored Tablecloths & Napkins
- Covered Outdoor Terrace with Fans & Firepits
- Table Numbers and Easels

## O N - S I T E   S E R V I C E

Upon arrival station of champagne, water, and seasonal beverages.  
Ceremony Set-Up Indoors (Adds 1-Hour onto the event)

Up to 150 Guests: \$1,000  
151-200 Guests: \$1,250  
201-300 Guests: \$1,500

## D U R A T I O N

AFTERNOON : 4 HOURS

EVENING: 5 HOURS



# BAR PACKAGES

## CASH BAR OR MASTER TAB \$150

\$150 Per Bartender - One Bartender for Every 75 Adults

### - OPEN BEER AND WINE -

**BEER:** Budweiser, Bud Light, Miller Light, Coors Light, Yuengling, Corona, Heineken, Amstel Light, Non-Alcoholic Coors

**WINE:** Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

**4 Hours: \$28 Per Adult 21+**

**5 Hours: \$35 Per Adult 21+**

### - FULL OPEN BAR OPTIONS -

#### SIGNATURE OPEN BAR

Unlimited House Beer and House Wine

**VODKA:** Absolut & Tito's

**GIN:** Beefeater & Tanqueray

**RUM:** Bacardi, Captain Morgan & Malibu

**TEQUILA:** Hornitos

**WHISKEY:** Jack Daniels & Crown Royal

**BOURBON:** Jim Beam

**IRSH WHISKEY:** Jameson

**SCOTCH:** Dewar's

**COGNAC:** Hennessy VSOP

**CORDIALS:** Baileys, Frangelico, Chambord, Drambuie, Grand Marnier, Kahlua, Amaretto Disaronno, Sambuca, Southern Comfort

**4 Hours: \$36 Per Adult 21+**

**5 Hours: \$40 Per Adult 21+**

#### PREMIUM OPEN BAR

Unlimited House Beer and House Wine

**VODKA:** Absolut, Tito's & Ketel One

**GIN:** Beefeater, Tanqueray & Bombay Sapphire

**RUM:** Bacardi, Captain Morgan & Malibu

**TEQUILA:** Hornitos & Patron

**WHISKEY:** Jack Daniels & Crown Royal

**BOURBON:** Jim Beam & Makers Mark

**IRSH WHISKEY:** Jameson

**SCOTCH:** Dewar's & Johnnie Walker Black

**COGNAC:** Hennessy VSOP

**CORDIALS:** Baileys, Frangelico, Chambord, Drambuie, Grand Marnier, Kahlua, Amaretto Disaronno, Sambuca, Southern Comfort

**4 Hours: \$40 Per Adult 21+**

**5 Hours: \$50 Per Adult 34+**

*All prices are subject to a 25% service charge and NY State Sales Tax 6.625% Service charge is broken down into a 15% Gratuity and 10% Admin Fee*

# TEENS AFTERNOON & EVENING

*Ages 4-13*

## **MOCKTAIL HOUR**

### **APPETIZER STATION**

*Mini Hotdogs with Ketchup and Mustard*  
*Pizza Bagels*  
*Mozzarella Sticks with Marinara*  
*Vegetable Spring Rolls with Soy Sauce*  
*Soft Pretzels with Cheese Sauce*  
*Potato Pancakes with Apple Sauce and Sour Cream*

## **DINNER**

### **BUFFET**

*Penne Vodka*  
*Chicken Fingers*  
*Macaroni and Cheese*  
*Burger Sliders*  
*French Fries*  
*Caesar Salad*  
*Rolls with Butter*

OR

### **STATIONS**

*Choice of 2 Stations from our Station List*

## **DESSERT**

### **CUSTOM SHEET CAKE**

*Custom Sheet Cake - \$3 Additional for Tiered Cake*

### **ICE CREAM SUNDAE BAR**

*Vanilla, Chocolate, and Strawberry Ice Cream with Assorted Toppings*

## **BEVERAGES**

*Unlimited Sodas, Juices, Shirley Temples, Water, Lemonade*

# AFTERNOON ADULTS

## COCKTAIL HOUR

### CHARCUTERIE DISPLAY

*A Fine Selection of Imported and Domestic Cheeses, Imported Premium Sliced Italian Cured Meats, Accompanied with assorted marinated vegetables, and assorted breads and crackers*

### BAGEL, LOX, & SALAD DISPLAY

*Assorted Bagel Halves, Smoked Salmon, Whitefish, Onions, Capers, Tomatoes & Cream Cheese*

### SIX BUTLER PASSED HORS D'OEUVRES

COCONUT SHRIMP WITH MANGO SALSA  
GOAT CHEESE & HONEY TRIANGLES  
MINI TRUFFLE CHEESE BURGER SLIDERS  
TERIYAKI SALMON BITES  
VEGETABLE SPRING ROLLS  
MINI COCKTAIL FRANKS IN PUFF PASTRY

## LUNCH

*Blessing of the Challah*

*Champagne Toast & Fresh Baked Rolls with Butter*

### SALAD COURSE

*Tomato, Basil, Mozzarella Salad served over Arugula with Balsamic Glaze & Basil Oil*

### STATIONS

*Choice of 3 Stations  
from our Station List*

OR

### PLATED

*Choice of (1) Chicken and (1) Fish from  
our Plated Entrée List*

*Gluten Free, Vegan, Vegetarian and Kosher Meals Available*

## DESSERT

### COOKIES & PASTRIES

*Assorted Platter of Italian Cookies & Mini Pastries (One Per Table)*

### CUSTOM SHEET CAKE

*Custom Sheet Cake - \$3 Additional for Tiered Cake*

### COFFEE, TEA & DECAF

# EVENING ADULTS

## COCKTAIL HOUR

### CHARCUTERIE DISPLAY

*Variety of Cheeses, Imported Cured Meats, Fresh Fruit, Marinated Vegetables, Olives  
Assorted Crackers and Breads*

### COLD SALAD DISPLAY

*Assortment of Seasonal Cold Salads*

## BUTLER PASSED HORS D'OEUVRES

COCONUT SHRIMP, MANGO SALSA | PHILLY CHEESESTEAK ROLLS |  
EVERYTHING CRUSTED RARE TUNA, SOY GINGER SAUCE | PORK BELLY SKEWERS, BROWN SUGAR GLAZE |  
VEGETABLE SPRING ROLLS WITH PONZU SAUCE | MINI CRAB CAKES WITH REMOULADE SAUCE |  
MINI COCKTAIL FRANKS IN PUFF PASTRY | TRUFFLE CHEESEBURGER SLIDERS

## COCKTAIL HOUR STATIONS

Select Two Station From the Next Page

## DINNER

*Blessing of the Challah*

*Champagne Toast & Fresh Baked Rolls wuth Butter*

## SALAD COURSE

*Tomato, Basil, Mozzarella Salad served over Arugula with Balsamic Glaze & Basil Oil*

### STATIONS

*Choice of 3 Stations  
from our Station List*

OR

### PLATED

*Choice of (1) Chicken, (1) Beef and (1) Fish  
from our Plated Entrée List*

*Gluten Free, Vegan, Vegetarian and Kosher Meals Available*

## - DESSERT -

### COOKIES & PASTRIES

*Assorted Platter of Italian Cookies & Mini Pastries*

### CUSTOM SHEET CAKE

### COFFEE, TEA & DECAF

# STATIONS

## ITALIAN SUNDAY DINNER

*Nonna's Meatballs with Sausage* <sup>DF</sup>  
*Penne Vodka* <sup>VE, GF upon request</sup>  
*Tortellini with Garlic Cream Sauce* <sup>VE</sup>  
*Garlic Bread* <sup>VE</sup>

## CARVING STATION

*Two Carved Items with Mini Parker House Rolls*  
*Roasted Turkey Breast* <sup>GF, DF</sup> with Gravy  
*Honey Glazed Ham* <sup>GF, DF</sup>  
*Roasted Pork Loin* <sup>GF, DF</sup>  
*Roasted Prime Rib* <sup>GF, DF</sup>  
with Horseradish Cream Sauce & Au Jus  
(\$3 add on pp)

## JERSEY SHORE BOARDWALK

*Mini Sausage and Pepper Sandwiches* <sup>GF, DF</sup>  
*Mini Cheese Steak Sandwiches*  
*Fresh Cut French Fries* <sup>VE, DF</sup>  
with Cheese Sauce and Gravy

## SEAFOOD STATION

*Paprika Garlic Shrimp* <sup>GF</sup>  
*Baked Stuffed Clams*  
*Fried Calamari* <sup>DF, GF Upon Request</sup>

## CHINESE TAKE-OUT STATION

*General Tso's Chicken* <sup>DF</sup>  
*Dumplings (Pork or Veggie)* <sup>DF</sup>  
*Vegetable Fried Rice* <sup>VE</sup>  
*Fortune Cookies*  
*Take-out Containers and Chopsticks*

## LATIN STATION

*Arroz Con Pollo* <sup>DF, GF</sup>  
*Ropa Vieja* <sup>DF, GF</sup>  
*Tostones* <sup>DF, GF, VE, VG</sup>

## MEXICAN STREET CART STATION

*Beef Flautas*  
*Mexican Chopped Salad* <sup>VE</sup>  
*Soft Corn Carnitas Tacos* <sup>DF, GF</sup>

## BRAZILIAN RODIZIO

*Grilled Chorizo* <sup>DF, GF</sup>  
*Marinated Skirt Steak with Chimichurri* <sup>DF, GF</sup>  
*Sweet Plantains* <sup>DF, GF, VE, VG</sup>  
*White Rice & Black Beans* <sup>DF, GF, VE, VG</sup>

## ALL AMERICAN BBQ

*Smoked Brisket with Carolina BBQ Sauce* <sup>DF, GF</sup>  
*Mac n Cheese* <sup>VE</sup>  
*Mini Rolls*  
*Coleslaw* <sup>VE, GF</sup>

## PASTA

*Choice of 3 Pastas*  
*Penne Ala Vodka* <sup>VE, GF Upon Request</sup>  
*Tortellini with Garlic Cream Sauce* <sup>VE</sup>  
*Farfalle Primavera* <sup>VE, VG, DF, GF Upon Request</sup>  
*Cavatelli with Broccoli, Garlic & Oil* <sup>VE</sup>  
*Cheese Ravioli with Marinara* <sup>VE</sup>  
*Rigatoni Bolognese* <sup>DF</sup>

## MAC N' CHEESE BAR

*Three Cheese Mac with Toppings: Bacon, Scallions, Diced Tomatoes, Caramelized Onions, Parmesan, Crispy Chicken, and Bread Crumbs*



 = CHEF'S FEE (\$150)



# PLATED DINNER OPTIONS

## CHICKEN

Chicken Breast with Shallots, Artichoke Hearts, Sun Dried Tomatoes & Basil  
Chicken Andrew (Lemon, Garlic, Butter, Scallions, Artichokes & White Wine  
Herb Roast Chicken Breast with Natural Au Jus  
French Cut Chicken Stuffed with Spinach & Asiago with Natural Au Jus

## BEEF

Flat Iron Steak in a Burgundy Demi Glace  
NY Strip Steak with Garlic Herb Butter  
Filet Mignon with Dijon Peppercorn Cognac Cream Sauce (*additional \$5pp*)

## FISH

Salmon with Lemon Dill  
Salmon with Herb Butter  
Salmon with Saffron Fennel Sauce  
Red Snapper with Mango Rum Sauce  
Red Snapper with Veracruz  
Red Snapper with Garlic Herb Butter

*ALL ENTREES ARE ACCOMPANIED WITH CHEF'S SELECTION OF STARCH & VEGETABLES*

*KOSHER MEALS AVAILABLE WITH ADVANCE NOTICE  
(10 DAYS PRIOR TO THE EVENT DATE)*

# PRICING

## AFTERNOON MITZVAH FOUR HOURS

### TEENS (4-13)

2023: \$50

2024: \$55

2025: \$60

### ADULTS

2022: \$70

2023: \$75

2025: \$80

## EVENING MITZVAH FOUR HOURS

### TEENS (4-13)

2023: \$60

2024: \$65

2025: \$70

### ADULTS

2023: \$80

2024: \$85

2025: \$90

## REVENUE MINIMUM

*F&B ONLY - PRIOR TO SERVICE CHARGE & TAX*

### SUNDAY

\$8,000

### FRIDAY

\$10,000

### SATURDAY

\$12,000

MANDATORY \$300 Security Fee - per every 50 kids

**VENDORS ARE \$45 PER VENDOR**

**ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND NJ STATE SALES TAX 6.625%**

**SERVICE CHARGE IS BROKEN DOWN INTO A 15% GRATUITY AND 10% ADMIN FEE**



# ENHANCE YOUR MITZVAH

## - COCKTAIL HOUR ENHANCEMENTS -

ADDITIONAL STATION - \$7.00

*Choose any of our Stations to Offer More of a Variety for your Guests*

SUSHI & SASHIMI - \$12.00

*An Abundance of the Most popular Sushi Hand Rolls and Sashimi*

*\*\*\*Add on a Sushi Chef and Kimono Lady for an Interactive Experience for an additional \$750.00\*\*\**

THE PIER - \$14.00

*Fresh Shrimp, Mini Clams, and Blue Point Oysters on the Half Shell*

THE SEAFOOD MARKET - \$19.00

*Fresh Shrimp, Mini Clams, Oysters on the Half Shell, Crab Claws, and Lobster Tails displayed with a Custom Ice Sculpture*

ADDITIONAL BAR \$250.00

*Add another Bar in addition to the main cocktail bar during your cocktail hour.*

## - DESSERT ENHANCEMENTS -

ITALIAN COOKIES & PASTRIES - \$5.00

*Platters of Assorted Italian Cookies & Pastries on each Reception Table*

DONUT MIND IF I DO - \$7.00

*Assortment of Mouth Watering Donuts from Duck Donuts Displayed on a Donut Wall*

THE SUNDAE SHOP - \$9.00

*Vanilla and Chocolate Ice Cream Served in a Glass, Cone, or Belgian Waffle with an Array of Toppings on the Side*

S'MORE LOVE STATION - \$6.00

*Marshmallows on Display for your Guests to Roast and Pair with an Assortment of Chocolate and Graham Crackers*

MILK & COOKIES BAR - \$6.00

*Freshly Baked Assortment of Cookies with Regular, Chocolate, and Strawberry Milk*

VIENESSE DISPLAY - \$18.00

*Bananas Foster, Ice Cream Sundae Bar, Italian Cookies & Pastries, Belgian Waffles, Assorted Cakes & Pies and Donuts and Candy Station*

## - RECEPTION ENHANCEMENTS -

CHIVARI CHAIRS

*Gold with Ivory Seat Cushions \$8 per chair  
Silver, White, Black, Mahogany, Clear \$12 per chair*

LIGHT UP THE NIGHT - \$850.00

*Set the Mood with Your Choice of Colored Up-Lighting Around the Perimeter of your Reception*



*contact us*

**- SALES DEPARTMENT -**

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