



THE CLUBHOUSE
— AT —
GALLOPING HILL GOLF COURSE

Social Packages

WWW.THECLUBHOUSEATGALLOPINGHILL.COM

3 Golf Drive Kenilworth, NJ 07033

(908) 241-8700 Ext. 309

ghgcevents@kempersports.com

 Galloping Hill Golf Course Events |  @gallopinghillgolfcourseevents

SERVICES & AMENITIES

- Exclusivity of the second floor (*Pre-Function, Terrace & Ballroom*)
- Coat Check (weather permitting)
- Valet Parking (additional charge applies)
- Event Manager
- Waitstaff, Captains, Bartenders
- Tables, Chairs, Silverware, Glasses, Plates
- Colored Tablecloths & Napkins (*55+ Choices*)
- Covered Outdoor Terrace with Fans & Firepits
- Table Numbers and Easels
- Handicap accessible (*elevators, ramps, handicap bathrooms*)

THE GRAND BALLROOM

Capacity: 300 - Room can be divided in half to accommodate smaller groups



BAR PACKAGES

CASH BAR OR MASTER TAB \$150

\$150 Per Bartender - 1 bartender required for every 75 guests
Bartender fees are waived if you select a package below

MIMOSAS \$12 Per Person

Unlimited Traditional Mimosas

BUBBLY BAR \$16 Per Person

Champagne Station with Assorted Juices and Garnishes to Create the Perfect Mimosa

MIMOSA & BLOODY MARY BAR \$18 Per Person

Unlimited Traditional Mimosas
Bloody Mary bar with assorted toppings

ELEGANT PACKAGE \$18-\$21 Per Person

Choice of 2 for \$18 - All 3 for \$21

Mimosas

Red Sangria

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

OPEN BEER AND WINE \$28 Per Person

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

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

Hard Seltzers & Champagne

FULL OPEN BAR OPTIONS

SIGNATURE OPEN BAR \$36 Per Person

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

PREMIUM OPEN BAR \$40 Per Person

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

*Pricing based on 4 Hour Events Only. 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*



THE BRUNCH BUFFET

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Tea, and Decaf Table-side Service

UPON ARRIVAL

Assorted Mini Bagels with Cream Cheese and Butter
Mini Assorted Breakfast Pastries
Build Your Own Seasonal Parfaits
Sliced Fresh Fruit Display

BUFFET RECEPTION

Scrambled Eggs
Applewood Smoked Bacon
Cinnamon French Toast
Mixed Field Greens with Balsamic & Ranch
Rosemary Roasted Potatoes
Vegetable Medley
Rolls with Butter

Select 1 Pasta Dish

PASTA

Penne Ala Vodka
Farfalle Primavera
Cavatelli Broccoli Garlic & Oil
Tri-Colored Tortellini in a Garlic Cream Sauce

Select 1 Chicken Dish or 1 Fish Dish

CHICKEN

Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Francese

FISH

Salmon with Lemon Dill
Salmon with Saffron Fennel
Salmon with Teriyaki Glaze
Shrimp Scampi

Children's Options available upon request

DESSERT

Decorated Sheet Cake or Cookies & Brownies

PRICING

\$45 Per Person
50 Adult Minimum

Children Ages 4-12 are Half Price

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THE LUNCH BUFFET

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Tea, and Decaf Table-side Service

UPON ARRIVAL

Assortment of Seasonal Cold Salads
Crudite Display with Dips
International & Domestic Cheese Board with Seasonal
Fresh Fruit & Crackers

BUFFET RECEPTION

Mixed Field Greens with Balsamic & Ranch
Rolls with Butter
Choice of Pasta
Choice of Chicken
Choice of Fish
Rosemary Roasted Potatoes
Vegetable Medley

Select 1 Chicken, 1 Pasta, and 1 Fish

CHICKEN

Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Francese

PASTA

Penne Ala Vodka
Farfalle Primavera
Cavatelli Broccoli Garlic & Oil
Tri-Colored Tortellini in a Garlic Cream Sauce

FISH

Salmon with Lemon Dill
Salmon with Saffron Fennel
Salmon with Teriyaki Glaze
Shrimp Scampi

*Beef - Additional \$5 per person
See the Dinner Buffet Package for beef options*

Children's Options available upon request

DESSERT

Decorated Sheet Cake or Cookies & Brownies

PRICING

\$42 Per Person
50 Adult Minimum

Children Ages 4-12 are Half Price

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THE PLATED LUNCH

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Tea, and Decaf Table-side Service

UPON ARRIVAL

Assortment of Seasonal Cold Salads
Crudite Display with Dips
International & Domestic Cheese Board
with Seasonal Fresh Fruit & Crackers

FIRST COURSE

Fresh Baked Rolls with Butter
Mixed Field Greens with Balsamic Vinaigrette or Caesar Salad

Add a Pasta Course for \$5.00 Per Person

MAIN COURSE

CHICKEN

Chicken Breast *with Shallots, Artichoke Hearts, Sun Dried Tomatoes & Basil*
Chicken Breast *with Lemon, Butter, Garlic, White Wine & Artichoke Hearts*
Chicken Marsala
French Cut Chicken *with Natural Au Jus*

FISH

Salmon, Black Sea Bass, Mahi Mahi, or Red Snapper
Sauces: Veracruz, Mango Rum Salsa, Saffron Fennel Sauce, Lemon Dill

BEEF

Additional \$5 per person
See the Dinner Plated Package for beef options

Gluten Free, Vegan, Vegetarian, and Children's Options available upon request

DESSERT

Decorated Sheet Cake or a Plated Dessert

PRICING

\$45 Per Person

50 Adult Minimum

Children Ages 4-12 are Half Price

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THE DINNER BUFFET

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Tea, and Decaf Table-side Service

UPON ARRIVAL

Assortment of Seasonal Cold Salads
Crudite Display with Dips
International & Domestic Cheese Board
with Seasonal Fresh Fruit & Crackers

6 BUTLER PASSED HORS D'OEUVRES

Coconut Shrimp with Mango Salsa, Teriyaki Salmon Bites, Mini Truffle Cheeseburger Sliders,
Vegetable Spring Rolls, Mini Cocktail Franks in Puff Pastry, Goat Cheese & Honey Triangles

BUFFET RECEPTION

(Buffet is out for 1 hour max)

Mixed Field Greens with Balsamic & Ranch
Rolls with Butter
Choice of Pasta
Choice of Chicken
Choice of Fish
Rosemary Roasted Potatoes
Vegetable Medley

Select 1 Chicken, 1 Pasta, 1 Fish, and 1 Beef

CHICKEN

Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Francese

PASTA

Penne Ala Vodka
Farfalle Primavera
Cavatelli Broccoli Garlic & Oil
Tri-Colored Tortellini in a Garlic Cream Sauce

FISH

Salmon with Lemon Dill
Salmon with Saffron Fennel
Salmon with Teriyaki Glaze
Shrimp Scampi

BEEF

Sliced Roast Beef with Gravy
Sliced Skirt Steak, Chimichurri Sauce
Sliced Flank Steak with Burgundy Reduction

Children's Options available upon request

DESSERT

Decorated Sheet Cake or Assorted Cookies & Brownies

PRICING

SUNDAY - THURSDAY: \$55

50 Adult Minimum - Monday - Thursday
100 Adult Minimum - Sunday

FRIDAY/SATURDAY: \$65

100 Adult Minimum

Children Ages 4-12 are Half Price

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THE FORMAL PLATED DINNER

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Tea, and Decaf Table-side Service

UPON ARRIVAL

Assortment of Seasonal Cold Salads
Crudite Display with Dips
International & Domestic Cheese Board
with Seasonal Fresh Fruit & Crackers

6 BUTLER PASSED HORS D'OEUVRES

Coconut Shrimp with Mango Salsa, Teriyaki Salmon Bites, Mini Truffle Cheeseburger Sliders,
Vegetable Spring Rolls, Mini Cocktail Franks in Puff Pastry, Goat Cheese & Honey Triangles

FIRST COURSE

Fresh Baked Rolls with Butter
Mixed Field Greens with Balsamic Vinaigrette or Caesar Salad

Add a Pasta Course for \$5.00 Per Person

MAIN COURSE

CHICKEN

Chicken Breast *with Shallots, Artichoke Hearts, Sun Dried Tomatoes & Basil*
Chicken Breast *with Lemon, Butter, Garlic, White Wine & Artichoke Hearts*
French Cut Chicken Breast with Natural Au Jus
French Cut Chicken Stuffed with Spinach & Asiago with Natural Au Jus

FISH

Salmon, Black Sea Bass, Mahi Mahi, or Red Snapper
Sauces: Veracruz, Mango Rum Salsa, Saffron Fennel Sauce, Lemon Dill

BEEF

Flat Iron Steak in a Burgundy Demi Glace
NY Strip Steak with Garlic Herb Butter
Filet Mignon with Dijon Peppercorn Cognac Cream Sauce (Add \$5 Per Person)
Gluten Free, Vegan, Vegetarian, and Children's Options available upon request

DESSERT

Decorated Sheet Cake or a Plated Dessert

PRICING

SUNDAY - THURSDAY: \$58

*50 Adult Minimum - Monday - Thursday
100 Adult Minimum - Sunday*

FRIDAY/SATURDAY: \$68

100 Adult Minimum

Children Ages 4-12 are Half Price

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THE STATION STYLE PACKAGE

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Tea, and Decaf Table-side Service

UPON ARRIVAL

Assortment of Seasonal Cold Salads
Crudite Display with Dips
International & Domestic Cheese Board
with Seasonal Fresh Fruit & Crackers

6 BUTLER PASSED HORS D'OEUVRES

Coconut Shrimp with Mango Salsa, Teriyaki Salmon Bites, Mini Truffle Cheeseburger Sliders,
Vegetable Spring Rolls, Mini Cocktail Franks in Puff Pastry, Goat Cheese & Honey Triangles

FIRST COURSE

Fresh Baked Rolls with Butter
Mixed Field Greens with Balsamic Vinaigrette or Caesar Salad

Add a Pasta Course for \$5.00 Per Person

MAIN COURSE

**Select Three Stations
from our Station Options Page**

Children's Options available upon request

DESSERT

Decorated Sheet Cake or Cookies & Brownies

PRICING

SUNDAY - THURSDAY: \$60

50 Adult Minimum - Monday - Thursday

100 Adult Minimum - Sunday

FRIDAY/SATURDAY: \$70

100 Adult Minimum

Children Ages 4-12 are Half Price

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STATIONS

ITALIAN SUNDAY DINNER

Nonna's Meatballs with Sausage ^{DF}
Penne Vodka ^{VE, GF upon request}
Tortellini with Garlic Cream Sauce ^{VE}
Garlic Bread ^{VE}

CARVING STATION

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

JERSEY SHORE BOARDWALK

Mini Sausage and Pepper Sandwiches ^{GF, DF}
Mini Cheese Steak Sandwiches
Fresh Cut French Fries ^{VE, DF}
with Cheese Sauce and Gravy

SEAFOOD STATION

Paprika Garlic Shrimp ^{GF}
Baked Stuffed Clams
Fried Calamari ^{DF, GF Upon Request}

CHINESE TAKE-OUT STATION

General Tso's Chicken ^{DF}
Dumplings (Pork or Veggie) ^{DF}
Vegetable Fried Rice ^{VE}
Fortune Cookies
Take-out Containers and Chopsticks

LATIN STATION

Arroz Con Pollo ^{DF, GF}
Ropa Vieja ^{DF, GF}
Tostones ^{DF, GF, VE, VG}

MEXICAN STREET CART STATION

Beef Flautas
Mexican Chopped Salad ^{VE}
Soft Corn Carnitas Tacos ^{DF, GF}

BRAZILIAN RODIZIO

Grilled Chorizo ^{DF, GF}
Marinated Skirt Steak with Chimichurri ^{DF, GF}
Sweet Plantains ^{DF, GF, VE, VG}
White Rice & Black Beans ^{DF, GF, VE, VG}

ALL AMERICAN BBQ

Smoked Brisket with Carolina BBQ Sauce ^{DF, GF}
Mac n Cheese ^{VE}
Mini Rolls
Coleslaw ^{VE, GF}

PASTA

Choice of 3 Pastas
Penne Ala Vodka ^{VE, GF Upon Request}
Tortellini with Garlic Cream Sauce ^{VE}
Farfalle Primavera ^{VE, VG, DF, GF Upon Request}
Cavatelli with Broccoli, Garlic & Oil ^{VE}
Cheese Ravioli with Marinara ^{VE}
Rigatoni Bolognese ^{DF}

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)

ENHANCEMENTS OPTIONS

- DECOR -

CHARGER PLATES - \$1.00

Choose from Gold or Silver Chargers to enhance your table setting

MENU CARDS - \$1.00

Choose from Three Elegant Templates Displaying Guests' Menu options at their Place Setting (Pricing per is person)

- BRUNCH STATIONS -

OMELET STATION - \$7.00

Fresh Omelets with a Variety of Fillings Made to Order by One of Our Chefs (Pricing is per person)

WAFFLE BAR - \$7.00

Warm Belgian Waffles with a Variety of Toppings (Pricing is per person)

- LUNCH/DINNER -

ADDITIONAL STATION - \$7.00

Choose From Our Vast Selection of Stations to add more Variety to the Meal (See Station Options Page for Choices) (Pricing is per person)

ADDITIONAL BUFFET ITEM - \$5.00

Add an Additional Entree Option to your Buffet (price per person, per option) (Pricing is per person)

- DESSERT -

ITALIAN COOKIES & PASTRIES - \$5.00

Platters of Assorted Italian Cookies and Pastries on Each Table (Pricing is per person)

SUNDAE BAR - \$6.00

Vanilla & Chocolate Ice Cream with a Variety of Toppings (Pricing is per person)

- OTHER-

CHAMPAGNE TOAST - \$2.50

Champagne Toast Set at Each Place Setting (Pricing is per person)

VALET PARKING - \$125.00

Pricing Per Attendant (Must have a minimum of 2 Attendants)

FLAT SCREEN TV RENTAL - \$75.00

Rent our Flat Screen TV to play a Personal Slide-Show or Video Presentation

UPLIGHTING - \$850.00

Your choice of colored lighting to enhance the room!

Pricing based on 4 Hour Events Only.

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HOW TO SECURE A DATE

WE WOULD BE HONORED TO HOST YOUR UPCOMING CELEBRATION AT OUR VENUE!

NOTE: WE DO NOT "HOLD" ANY DATE(S). A DATE IS SECURED WITH THE INITIAL NON-REFUNDABLE DEPOSIT AND A SIGNED CONTRACT.

DEPOSIT SCHEDULE

TO SECURE YOUR EVENT DATE A SIGNED CONTRACT AND INITIAL DEPOSIT IS REQUIRED.

FOR WEEKDAY & AFTERNOON EVENTS

\$500 DEPOSIT UPON CONTRACT SIGNING

FOR WEEKEND EVENING EVENTS (FRI, SAT, SUN)

FIRST DEPOSIT: \$1,000.00 DUE UPON CONTRACT SIGNING

SECOND DEPOSIT: \$1,500.00 DUE 3 MONTHS AFTER CONTRACT SIGNING.

THIRD DEPOSIT: \$2,500.00 DUE 6 MONTHS AFTER CONTRACT SIGNING.

PAYMENT METHODS

DEPOSITS CAN BE MADE VIA CREDIT CARD, CHECK, OR CASH

WE CAN TAKE UP TO \$5,000 ON A CARD WITH NO FEE - PER EVENT

ANYTHING PAST \$5,000 WILL RESULT IN A 3% CREDIT CARD FEE ADDED TO THE INVOICE

ALL CHECKS NEED TO BE MADE PAYABLE TO KEMPERSPORTS.

FINAL GUEST COUNT & FINAL PAYMENT

FINAL GUEST COUNT IS DUE (2) WEEKS BEFORE YOUR EVENT

FINAL PAYMENT IS DUE (1) WEEK BEFORE YOUR EVENT

FINAL PAYMENT MUST BE MADE VIA CASH OR CASHIER'S CHECK ONLY

notes



contact us

- SALES DEPARTMENT -

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