



THE CLUBHOUSE
— AT —
GALLOPING HILL GOLF COURSE

Sweet 15 and 16 Packages

WWW.THECLUBHOUSEATGALLOPINGHILL.COM

3 Golf Drive Kenilworth, NJ 07033

(908) 241-8700 Ext. 309

ghgcevents@kempersports.com

 Galloping Hill Golf Course Events |  @gallopinghillgolfcourseevents

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

notes



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

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

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

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, (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 ^{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)

PLATED DINNER OPTIONS

CHICKEN

Chicken Breast with Shallots, Artichoke Hearts, Sun Dried Tomatoes & Basil
Herb Roast Chicken Breast with Natural Au Jus
French Cut Chicken Stuffed with Spinach & Asiago with Natural Au Jus

BEEF

Braised Short Ribs, Burgundy Demi Glace
NY Strip Steak with Garlic Herb Butter
Filet Mignon with Dijon Peppercorn Cognac Cream Sauce (\$5 Additional)

FISH

Salmon with Saffron Fennel or Lemon Dill
Mahi Mahi with Mango Rum Salsa or Veracruz
Red Snapper with Veracruz or Mango Rum Salsa

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

TEENS (4-17)

2023: \$60

2024: \$65

2025: \$70

ADULTS

2023: \$80

2024: \$85

2025: \$90

MANDATORY \$300 Security Fee - per every 50 kids

REVENUE MINIMUM

F&B ONLY - PRIOR TO SERVICE CHARGE & TAX

SUNDAY

\$8,000

FRIDAY

\$10,000

SATURDAY

\$12,000

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 CELEBRATION

- 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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