

Holidays *Heat*

 *in the*

\$44 - \$54

4 Hour Celebration

Beverage Service and Amenities

Complimentary Valet Parking

Choice of Over 50 Linen Colors

Full Service Waitstaff & Bartenders

Private Outdoor Terrace with Fire-pits and lounge furniture

Unlimited Sodas, Juices, Coffee, Tea and Decaf

Please Inquire about our Bar Packages

Cocktail Hour

Antipasti Display with Premium Sliced Cured Meats

International & Domestic Cheese and Cracker Board

Seasonal Fresh Fruit Display

Seasonal Fresh Crudite and Dressings

Fried Calamari with Marinara

Mini Italian Meatballs in a Marinara Sauce



Your Choice of Dinner Service

See next page for details

Dessert

Decorated Sheet Cake or Platters of Italian Cookies and Pastries

Coffee, Tea, and Decaf Table-side Service



Clubhouse at the Galloping Hill Golf Course

Three Golf Drive, Kenilworth NJ 07033

Office: (908) 241 - 8700 ext. 309

Email: GHGCevents@kempersports.com

Grand Ballroom

Holidays *Heat*

 *in the*

\$44 - \$54

4 Hour Celebration

Beverage Service and Amenities

Complimentary Valet Parking

Choice of Over 50 Linen Colors

Full Service Waitstaff & Bartenders

Private Outdoor Terrace with Fire-pits and lounge furniture

Unlimited Sodas, Juices, Coffee, Tea and Decaf

Please Inquire about our Bar Packages

Cocktail Hour

Antipasti Display with Premium Sliced Cured Meats

International & Domestic Cheese and Cracker Board

Seasonal Fresh Fruit Display

Seasonal Fresh Crudite and Dressings

Fried Calamari with Marinara

Mini Italian Meatballs in a Marinara Sauce



Your Choice of Dinner Service

See next page for details

Dessert

Decorated Sheet Cake or Platters of Italian Cookies and Pastries

Coffee, Tea, and Decaf Table-side Service



Clubhouse at the Galloping Hill Golf Course

Three Golf Drive, Kenilworth NJ 07033

Office: (908) 241 - 8700 ext. 309

Email: GHGEvents@kempersports.com

Grand Ballroom

Holidays *Heat*

 *in the*

Station Style Dinner Service

CARVING STATION
Prime Rib with Au Jus & Horseradish
Roast Turkey Breast with Gravy
Mini Rolls

HOLIDAY BUFFET
Salmon with Saffron Fennel Sauce
Penne Ala Vodka
Eggplant Rollatini
Roasted Potatoes & Seasonal Grilled Vegetables
Fresh Baked Rolls & Butter
Mixed Field Greens with Ranch & Balsamic

Formal Plated Dinner Service

Fresh Baked Rolls with Butter
FIRST COURSE
Mixed Field Greens with Balsamic Vinaigrette
MAIN COURSE
French Cut Herb Roasted Chicken with Natural Au Jus
Salmon with Saffron Fennel Sauce
Accompanied with Roasted Potatoes and Chef's Selection of Seasonal Vegetables
Vegetarian, Vegan, Gluten Free Meals Available Upon Request



Pricing

SUNDAY - THURSDAY (50 Person Minimum)	\$44.00
SATURDAY AFTERNOON (50 Person Minimum)	\$44.00
FRIDAY EVENING (100 Person Minimum)	\$49.00
SATURDAY EVENING (125 Person Minimum)	\$54.00



Must book by October 31, 2019
All pricing subject to 21% Service Charge and NJ State Sales Tax
Pricing per person & Applicable to 2018 Holiday Parties only