



Clubhouse Meetings

Breakfast

Continental Breakfast: \$14.00

(Only available for meetings 50 guests and under)

- Bagels with Cream Cheese, Butter and Jelly
- Sliced Fresh Fruit
- Freshly Baked Breakfast Pastries
- Orange Juice, Cranberry Juice & Freshly Brewed Coffee, Tea and Decaf Station

Hot Breakfast Buffet: \$24.00

- Scrambled Eggs
- Applewood Smoked Bacon & Sausage Links
- French Toast with Maple Syrup
- Breakfast Potatoes
- Bagels with Cream Cheese, Butter and Jelly
- Sliced Fresh Fruit Display
- Freshly Baked Breakfast Pastries
- Orange Juice, Freshly Brewed Coffee, Tea and Decaf Station

Beverage Breaks

Morning Break: \$4.00

(will be refreshed until Lunch Service)

Orange Juice, Cranberry Juice, Water, Coffee, Tea, Decaf Station with Accompaniments

Afternoon Break: \$4.00

(will be refreshed from Lunch until end of meeting)

Assorted Soda's and Bottled Water, Coffee, Tea, Decaf Station with Accompaniments

Snack Breaks

Healthy Snack Break: \$7.00

(Up to 30-minute break)

Water, Healthy Nut Mix, Crudité with Dressing, Sliced Fresh Fruit, Granola Bars

Comfort Food Snack Break: \$7.00

(Up to 30-minute break)

Assorted Sodas, Water, House made Potato Chips with Dip, Assorted Mini Candy Bars, Sliced Fresh Fruit

Audio Visual

Complimentary Mic and Podium

LCD Projector Rental: \$150.00

10x10ft Screen Rental: \$95.00

Stage Rental: \$175.00

Additional Screens, Projectors, Mics, etc. (please enquire)



Lunch

All Lunch Options to include Unlimited Soda, Bottled water, Coffee, Tea, and Decaf Station

Deli Lunch: \$18.00

- Sandwiches: Ham with Cheddar, Turkey with Swiss, and Roast Beef with American
- Vegetable Wraps & Tuna Wraps
- Mixed Field Greens with Two Types of Dressing with assorted toppings (ex: grilled chicken, tuna salad, nuts, dried cranberries)
- Potato Salad or Coleslaw

Dessert: Assortment of Fresh Baked Cookies & Brownies

Mediterranean Style Lunch: \$24.00

- Salad bar with two types of dressings and assorted toppings including: grilled chicken, grilled shrimp, dried cranberries, and mixed nuts
- **Mediterranean Station**
- Roasted Red Peppers, Hummus, Tzatziki, Baba Ghanoush, Pita bread and Nana bread
- Stuffed Grape Leaves with Sundried Tomatoes, Marinated Olives, Feta Cheese & Artichokes
- Quinoa
- Cous Cous
- Sliced Fresh Fruit

Dessert: Assortment of Fresh Baked Cookies & Brownies

Hot Buffet Lunch: \$29.00

(Plated Option Available)

Mixed Field Greens Salad, Two Types of Dressing
Baked Bread and Butter

Chicken: Select 1

(Marsala, Francese, Parmesan, Picatta, Cacciatore)

Fish: Shrimp Scampi, Tilapia Oreganata or Salmon

(Select Salmon sauce: Lemon Dill, Saffron Fennel, Teriyaki)

Pasta: Select 1:

(Penne Ala Vodka, Farfalle Primavera, Rigatoni Bolognese, Cavatelli Broccoli Garlic & Oil, Tortellini in a Garlic Cream Sauce, Cheese Ravioli with Marinara)

Accompaniments:

Chef's Selection of Starch and Seasonal Vegetables

Dessert:

Assortment of Fresh Baked Cookies and Brownies

Revenue Minimum

If your event meets the following minimums prior to service charge/sales tax, your room fee will be waived

	Half Day <i>(Up to 4 hours)</i>	Full Day <i>(More than 4 hours)</i>
Grand Ballroom	\$1,000.00	\$2,500.00
Red Knot Restaurant	\$250.00	\$500.00
Conference Room	\$250.00	\$500.00

Room Rental Fee

	Half Day <i>(Up to 4 hours)</i>	Full Day <i>(More than 4 hours)</i>
Grand Ballroom	\$500.00	\$750.00
Red Knot Restaurant	\$250.00	\$500.00
Conference Room	\$250.00	\$500.00

All pricing subject to 21% service charge and NJ State Sales Tax