

Minebrook
Banquet Menus
2016



MINEBROOK
G O L F • C L U B

500 SCHOOLEY'S MOUNTAIN ROAD
HACKETTSTOWN, NJ 07840
908-979-0366
WWW.MINEBROOKGC.COM

Banquet Information

Palmer Banquet Facility

Minebrook Golf Club has a full service catering facility committed to providing your event with a wonderful experience. We provide elegance, customized menus, outstanding service, and unique photo opportunities. Whether it's an intimate gathering of 40 or a party of 250, we can accommodate your guests in our Palmer Banquet Facility. We continually work on improving everything to provide you with the best possible food quality and customer service.

What We Provide

Palmer Banquet Room (40 to 250 guests)

Traditions Bar & Grill (30 to 50 guests)

Four Hour Banquet

Choice of Linen Colors

Custom Floor Plan

Center Pieces

Gift Tables

Cake Table

Dance Floor

DJ Table

Podium & Microphone

American Flag

Banquet Enhancements

(Additional Charges Apply)

Chair Covers (\$5.00 per person & \$8.00 per person with sash)

Lace & Light Decorations (\$250.00)

Variety of Food Menus

Beverage Packages

Passed Hors D'Oeuvres & Stations

Brunch Buffet

Four Hour Banquet
Available between 9am and 4pm
Plus 7% Sales Tax & 19% Service Charge

Breakfast Items (All Apply)

Scrambled Eggs
French Toast
Home Style Potatoes
Country Style Sausage & Hickory Smoked Bacon
Assorted Bagels with Cream Cheese, Butter, & Fruit Preserves
Assorted Donuts, Muffins & Fresh Seasonal Fruit

Salads (All Apply)

Garden Salad with Choice of Two Dressings

Entrees (Choose Two)

Penne a la Vodka
Penne with Marinara Topped with Mozzarella
Parmesan Crusted Chicken Breast with Bruschetta
Chicken Francaise with a Lemon Butter Sauce
Chicken Marsala with a Wild Mushroom Sauce
Crabmeat Stuffed Sole with a Beurre Blanc Sauce
Linguine with Clams
Sliced Sirloin Steak with a Cabernet Reduction Sauce

Desserts (Choose One)

Cookies & Brownies
Assorted Sliced Cakes & Pies
Custom Sheet Cake (Various Cakes, Fillings, & Frostings)
Mini Pastries (Additional \$2.00 per person)

Assorted Chilled Juices, Fountain Soda, Coffee, & Tea

(All Prices & Menus Are Subject To Change Without Notice)
(Custom Banquet Menus Are Also Available)

Lunch Buffet

**Four Hour Banquet
Available between 10am and 4pm
Plus 7% Sales Tax & 19% Service Charge**

Salads (Choose One)

Garden Salad with Choice of Two Dressings
Caesar Salad with Chef's Caesar Dressing

Entrees (Choose Two)

Penne a la Vodka
Penne with Marinara Topped with Mozzarella
Parmesan Crusted Chicken Breast with Bruschetta
Chicken Francaise with a Lemon Butter Sauce
Chicken Marsala with a Wild Mushroom Sauce
Crabmeat Stuffed Sole with a Beurre Blanc Sauce

Accompaniments

Long Grain Rice Pilaf

Desserts (Choose One)

Cookies & Brownies
Assorted Sliced Cakes & Pies
Custom Sheet Cake (Various Cakes, Fillings, & Frostings)
Mini Pastries (Additional \$2.00 per person)

Fountain Soda, Coffee, Tea, Assorted Dinner Rolls, & Butter

**(All Prices & Menus Are Subject To Change Without Notice)
(Custom Banquet Menus Are Also Available)**

Minebrook Buffet 1

**Four Hour Banquet
Plus 7% Sales Tax & 19% Service Charge**

Start your Event with a Vegetable Crudité,
Imported and Domestic Cheese Platter or
Fresh Fruit Display for an additional \$2.00 per person

Salads (Choose One)

Garden Salad with Choice of Two Dressings
Caesar Salad with Chef's Caesar Dressing

Entrees (Choose Three)

Penne a la Vodka
Penne with Marinara Topped with Mozzarella
Traditional Meat or Vegetable Lasagna
Italian Sausage Rigatoni with a Creamy Alfredo Sauce
Eggplant Rollatini with Ricotta Cheese, Mozzarella, & Marinara
Parmesan Crusted Chicken Breast with Bruschetta
Chicken Francaise with a Lemon Butter Sauce
Chicken Marsala with a Wild Mushroom Sauce
Chicken Florentine with Spinach, Roasted Red Peppers, Mozzarella & Pesto Sauce
Linguine with Clams
Crabmeat Stuffed Sole with a Beurre Blanc Sauce
Roasted Pork Loin with a Whole Grain Mustard Sauce
Italian Sausage & Peppers with Marinara
Grilled Marinated Flank Steak with a Mushroom Demi Glace
Sliced Sirloin Steak with a Cabernet Reduction Sauce

Accompaniments (Choose Two)

Italian Style Green Beans
Honey Glazed Carrots
Long Grain Rice Pilaf
Herb Roasted Red Bliss Potatoes
Garlic Mashed Potatoes

Desserts (Choose One)

Cookies & Brownies
Assorted Sliced Cakes & Pies
Custom Sheet Cake (Various Cakes, Fillings, & Frostings)
Mini Pastries (Additional \$2.00 per person)

Fountain Soda, Coffee, Tea, Dinner Rolls, & Butter

**(All Prices & Menus Are Subject To Change Without Notice)
(Custom Banquet Menus Are Also Available)**

Minebrook Buffet 2

Four Hour Banquet
Plus 7% Sales Tax & 19% Service Charge

Starters

Vegetable Crudite

(Add an Imported and Domestic Cheese Platter or
Fresh Fruit Display for an additional \$2.00 per person)

Salads (Choose One)

Garden Salad with Choice of Two Dressings

Caesar Salad with Chef's Caesar Dressing

Spinach Salad with a Raspberry or Honey Mustard Vinaigrette

Entrees (Choose Three)

Penne a la Vodka

Traditional Meat or Vegetable Lasagna

Penne with Marinara Topped with Mozzarella

Italian Sausage Rigatoni with a Creamy Alfredo Sauce

Eggplant Rollatini with Ricotta Cheese, Mozzarella, & Marinara

Parmesan Crusted Chicken Breast with Bruschetta

Chicken Francaise with a Lemon Butter Sauce

Chicken Marsala with a Wild Mushroom Sauce

Chicken Florentine with Spinach, Roasted Red Peppers, Mozzarella & Pesto Sauce

Chicken Cordon Bleu

Poached Salmon with a Lemon Dill Sauce

Roasted Mahi Mahi with Cherry Tomato Mango Chutney

Mussels Fra Diavolo with Linguine

Shrimp and Scallops Scampi with Rice

Spinach and Mozzarella Stuffed Pork Loin with a Rosemary Demi Glace

Italian Sausage & Peppers

Filet Tips with a Mushroom Burgundy Sauce

Herb Crusted Prime Rib with a Horseradish Cream Sauce & Au Jus

Accompaniments (Choose Two)

Italian Style Green Beans
Honey Glazed Carrots
Long Grain Rice Pilaf
Herb Roasted Red Bliss Potatoes
Garlic Mashed Potatoes

Desserts (Choose One)

Cookies & Brownies
Assorted Sliced Cakes & Pies
Custom Sheet Cake (Various Cakes, Fillings, & Frostings)
Mini Pastries (Additional \$2.00 per person)

Fountain Soda, Coffee, Tea, Dinner Rolls, & Butter

**(All Prices & Menus Are Subject To Change Without Notice)
(Custom Banquet Menus Are Also Available)**

Open Bar Packages

Available For Four Hours During Event

All Packages Are Subject To 7% Sales Tax & 19% Service Charge

All Prices & Packages Are Subject To Change Without Notice

(Minebrook Golf Club reserves the right to refuse service to anyone at any time)

Beer & Wine Open Bar

Selection of Premium & Domestic Beer

Merlot, Cabernet Sauvignon, White Zinfandel, Chardonnay, Pinot Grigio

House Open Bar

Selection of Premium & Domestic Beer

Merlot, Cabernet Sauvignon, White Zinfandel, Chardonnay, Pinot Grigio

House Vodka, Gin, Rum, Tequila, Scotch, Whiskey

Premium Open Bar

Selection of Premium & Domestic Beer

Merlot, Cabernet Sauvignon, White Zinfandel, Chardonnay, Pinot Grigio

House Vodka, Gin, Rum, Tequila, Scotch, Whiskey

Absolut, Smirnoff, Bacardi, Captain Morgan's, Malibu, Jose Cuervo

Tanqueray, Jack Daniel's, Southern Comfort, Johnny Walker Red

Top Shelf Open Bar

Selection of Premium & Domestic Beer

Merlot, Cabernet Sauvignon, White Zinfandel, Chardonnay, Pinot Grigio

House Vodka, Gin, Rum, Tequila, Scotch, Whiskey

Absolut, Bacardi, Captain Morgan's, Malibu, Jose Cuervo

Tanqueray, Jack Daniel's, Southern Comfort, Johnny Walker Red

Belvedere, Grey Goose, Bombay Sapphire, Johnny Walker Black, Patron

Planning & Payment

Reserving Your Date

Deliver a \$250.00 deposit to the club for the specific date being held. This will confirm your banquet date.

Price Guarantee

All prices are guaranteed upon signing of the banquet agreement and finalization of menu selections. Otherwise, they are subject to change. Payment in full is due the day of the event and must be done by cash or credit card. Personal checks are not valid for final payment.

Menu Choice

Two weeks prior to your banquet, a call will be made to confirm your final menu selections.

Linen Choice

Two weeks prior to your banquet, a call will be made to confirm your linen choices & the floor plan.

Confirmation of Guests

Ten days prior to your banquet, a call will be made to confirm the final number of guests. The confirmed number is the number you will be responsible to pay for the day of the event. We will not be responsible for no-shows. If more guests show up for your event than the final number, you will be charged for the actual number of guests who attend your event. Please keep in mind that food is prepared for your final number.