

Hopewell Valley Golf Club

Meeting Packages

General Information
for
Hopewell Valley Golf Club Events

Whether planning a Wedding Reception for 120 people or a baby shower for 25 people, the Catering Staff of Hopewell Valley Golf Club is committed to excellence. Your Banquet Manager will be happy to discuss and assist with your menu selections. The following are some guidelines for your consideration:

2012 Room Capacities and Approximations

This will vary based on set up needs. All food and beverage must be provided and served by Hopewell Valley Golf Club. Each Banquet room requires a minimum spend for food and beverage. This total is before the service charge and New Jersey State Sales Tax.

The Baron Dillon - Overlooking 18th hole - 20-60 Guests - Food & Beverage Minimum Starting at \$500

Ballroom - Overlooking 1st hole - 50-120 Guests - Food & Beverage Minimum Starting at \$1,500

The Clubroom - 20-50 Guests - Food & Beverage Minimum Starting at \$500

Guarantee Agreement

A guarantee of attendance is due 7 days prior to any function. This policy is applicable to any function regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. The club will be prepared to serve 5% over the guaranteed numbers in the event you have additional guests. Vegetarian and special meal requests should be brought to the attention of the Food and Beverage Director when placing your guarantee. Last minute requests will be honored to the best of our ability.

If a guarantee is not confirmed in writing, the approximate attendance at the time of booking or the total guests served, whichever is greater will be charged.

Request for Multiple Entrées

Buffet service is available for groups of 30 or more guests. We will be happy to assist in arranging a buffet for your specific needs. Multiple entrée selections are available for large groups, however, due to the increased time and preparation of such meals, an additional \$2.00 per entrée selection will be charged. You must provide a method by which our wait staff can determine each guest's selection. The Club will be happy to provide a special menu and pricing for children, ages 3 - 12, attending your function.

Deposits & Payments

A 25% non-refundable deposit is required to reserve space. Weddings and Golf Outings require a \$1,000 deposit. Prices are subject to change and are not firm until a contract has been signed by both parties. Final payment for functions must be paid three days prior to the day of the event.

Event Hours & Room Set Up

Hours for your function are specified in the event contract. Additional charges will be assessed if the function is extended in time. Additional fees of \$7.00 per person with bar or \$3.00 per person without bar are subject to 7% sales tax and 20% service gratuity. The room will be available one (1) hour prior to your event for setup. Any additional time will need to be requested through your Banquet Manager two (2) weeks before the event. Absolutely no confetti is allowed in banquet rooms.

Breakfast Selections

Continental Breakfast

Bagels with Butter and Cream Cheese
Hot Tea and Fresh Brewed Coffee
\$8.95 per person

Hopewell Valley Breakfast

Fresh Fruit Display
Assorted Muffins, Pastries and Danish
Bagels with Butter and Cream Cheese
Chilled Juice
Hot Tea and Fresh Brewed Coffee
\$12.95 per person

Mini Buffet Breakfast

Scrambled Eggs
Crispy Bacon or Country Sausage
Home Fried Potatoes
Fresh Fruit Display
Assorted Muffins, Pastries and Danish
Bagels with Butter and Cream Cheese
Chilled Juice
Hot Tea and Fresh Brewed Coffee
\$15.95 per person

Buffet Breakfast

Scrambled Eggs
Crispy Bacon
Country Sausage
Home Fried Potatoes
Fresh Fruit Display
Bagels with Butter and Cream Cheese
Croissants, Donuts, Muffins, Pastries and Danish
Assorted Chilled Juices
Variety of Herbal Teas and Fresh Brewed Coffee
\$19.95 per person

Above prices are subject to 7% sales tax and 20% service gratuity.

Meal Selections

Deli Board Buffet

Mushroom Bisque, New England Clam Chowder, Chicken Dumpling or Broccoli Cheddar Soup
Tossed Garden Salad or Classic Caesar Salad
Potato Salad or Pasta Salad
Coleslaw or Fresh Fruit
Deli Board including
Ham, Turkey, Roast Beef
American, Swiss, Provolone and Cheddar Cheeses
Lettuce, Tomatoes, Onions and Dill Pickles
Mayonnaise and Mustard
An assortment of Fresh Baked Rolls and Bread
Freshly Baked Cookies and Brownies
\$25.00 per person

Classic Lunch Buffet

Warm Rolls with Whipped Butter
Tossed Garden Salad or Classic Caesar Salad
Seasonal Vegetable Medley
Oven Roasted Red Bliss Potatoes
Broiled Salmon with a Citrus Beurre Blanc or Blackened Salmon with Mango Coulis
Chicken Piccata with Lemon and Capers or Chicken Marsala with Domestic Mushrooms
Penne Marinara or Vodka Rigatoni
Assorted Desserts
\$32.00 per person

Deluxe Dinner Buffet

Warm Dinner Rolls with Whipped Butter
Tossed Garden Salad or Classic Caesar Salad
Grilled Asparagus or Seasonal Vegetable Medley
Mashed Potatoes or Oven Roasted Red Bliss Potatoes
Grilled Salmon with Balsamic Glaze or Tilapia with Lemon and Capers
Chicken Florentine, Francaise, Saltimboca or Marsala
Penne Vodka or Tri-Colored Tortellini Primavera
Assorted Desserts
\$40.00 per person

Above prices are subject to 7% sales tax and 20% service gratuity.

Breaks

Freshly Baked Chocolate Chip and Peanut Butter Cookies
Assorted Bagged Snacks and Nuts
Candy and Granola Bars
Drink Station including
Bottled Water and Soft Drinks
Herbal Teas and Fresh Brewed Coffee
\$9.95 per person

Above prices are subject to 7% sales tax and 20% service gratuity.

Equipment Rentals

LCD Projector

Screen

Wireless Internet Access

Wireless Microphone

Podium

Flip Charts