

Minebrook Golf Club

Wedding Menus



*500 Schooley's Mountain Road
Hackettstown, NJ 07840*

908-979-0366

www.minebrookgc.com

Banquet Information

Minebrook Hall 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 MINEBROOK HALL BANQUET FACILITY. WE CONTINUALLY WORK ON IMPROVING EVERYTHING TO PROVIDE YOU WITH THE BEST POSSIBLE FOOD QUALITY AND CUSTOMER SERVICE.

What We Provide

MINEBROOK HALL 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

CHAIR COVERS \$5 PER PERSON & \$8 PER PERSON WITH SASH

LACE & LIGHT DECORATIONS \$300

CUSTOM BANQUET MENUS ARE ALSO AVAILABLE

ALL PRICES, MENUS, AND LIQUOR PACKAGES ARE SUBJECT TO CHANGE
WITHOUT NOTICE

Planning & Payment

ALL PACKAGES ARE SUBJECT TO 7% SALES TAX & 19% FACILITY FEE.

Reserving Your Date

PLEASE DELIVER A \$250 DEPOSIT TO THE CLUB FOR THE SPECIFIC DATE BEING HELD. THIS WILL CONFIRM YOUR BANQUET.

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.

ALL GUEST ENTRÉES MUST BE PREORDERED PRIOR TO EVENT FOR ALL PLATED PACKAGES.

Wedding Packages

Classic Wedding Buffet

**\$70 PER PERSON
MINIMUM 50 PEOPLE
5 HOUR EVENT**

- HOUSE OPEN BAR
- FOUR PASSED HORS D' OEUVRES
- CRUDITÉ WITH OLIVES AND DIPS
- CHEESES WITH LOCAL HONEY
- CHOICE OF SALAD
- TWO ENTRÉES
- THREE ACCOMPANIMENTS
- CUSTOM WEDDING CAKE

Executive Wedding Buffet or Plated

**\$82 PER PERSON
MINIMUM 50 PEOPLE
5 HOUR EVENT**

- HOUSE OPEN BAR & CHAMPAGNE TOAST
- WEDDING CEREMONY & SIX PASSED HORS D' OEUVRES
- CRUDITÉ WITH OLIVES AND DIPS & CHEESES WITH LOCAL HONEY
- ANTIPASTI
- CHOICE OF SALAD
- TWO PREMIUM ENTRÉES
- THREE ACCOMPANIMENTS
- CUSTOM WEDDING CAKE

Ultimate Wedding Buffet or Plated

**\$95 PER PERSON
MINIMUM 50 PEOPLE
5 HOUR EVENT**

- TOP SHELF OPEN BAR & CHAMPAGNE TOAST
- WEDDING CEREMONY, CHAIR COVERS, LACE & LIGHT DECOR
- EIGHT PASSED HORS D' OEUVRES
- CHILLED SEAFOOD
- DONALDSON FARMS CRUDITÉ WITH OLIVES AND DIPS
- VALLEY SHEPARD CHEESES WITH LOCAL HONEY, TAPENADE, & BAGUETTE
- CHOICE OF SALAD
- THREE PREMIUM ENTRÉES
- THREE ACCOMPANIMENTS
- CUSTOM WEDDING CAKE

Classic Wedding Buffet

Crudité with Olives and Dips

Cheeses with Local Honey

Passed Hors D'oeuvres (Choose Four)

- CROSTINI OF BRUSCHETTA & RICOTTA, PROSCIUTTO & HONEY, SHRIMP & AVOCADO –
FALAFEL WITH HUMMUS AND TZATZIKI
- BEEF WELLINGTON WITH SHERRY GLAZE
- SPINACH & FETA SPANAKOPITA WITH HONEY
- FIG & MASCARPONE PHYLLO PURSE
- FLATBREADS OF FIG & GOAT CHEESE, SHORT RIB & DEMI
- SUN DRIED TOMATO & PESTO PHYLLO CUPS
- WILD MUSHROOM TART

Salads (Choose One)

GARDEN, MIXED GREEN, ARUGULA & SUN DRIED TOMATO, OR CAESAR

Entrees (Choose Two)

- PARMESAN & CRISPY PROSCIUTTO CHICKEN BREAST WITH BRUSCHETTA
- GRILLED TUSCAN CHICKEN BREAST WITH LEMON CAPER SAUCE
- GRILLED HONEY GINGER CHICKEN WITH SESAME ORANGE GLAZE
- BRAISED SHORT RIBS WITH BURGUNDY WINE & CREMINI MUSHROOM GLAZE
- ROASTED SAUSAGE AND PEPPERS WITH MARINARA AND PARMESAN
- ROSEMARY & DIJON CRUSTED PORK LOIN WITH HONEY GARLIC GLAZE
- BACON WRAPPED AND CHEDDAR STUFFED MEATLOAF WITH MUSHROOMS

Accompaniments (Choose Three)

- GOLDEN RICE PILAF & HERBS OR ROASTED POTATOES & CRISPY SHALLOTS
- PENNE PUTTANESCA, BAKED ZITI, OR PESTO FUSILLI
- HONEY GLAZED CARROTS & PEAS OR ROSEMARY ROASTED VEGETABLES

Desserts

- COOKIES & BROWNIES
- WEDDING CAKE

INCLUDES FOUNTAIN SODA, COFFEE, TEA, DINNER ROLLS, & BUTTER

Executive Wedding- Buffet or Plated

Crudité with Olives & Dips, Cheeses with Local Honey & Antipasti

Passed Hors D'oeuvres

- CROSTINI OF BRUSCHETTA & RICOTTA, PROSCIUTTO & HONEY, SHRIMP & AVOCADO –FALAFEL WITH HUMMUS AND TZATZIKI
- BEEF WELLINGTON WITH SHERRY GLAZE
- SPINACH & FETA SPANAKOPITA WITH HONEY
- FIG & MASCARPONE PHYLLO PURSE
- FLATBREADS OF FIG & GOAT CHEESE, SHORT RIB & DEMI
- SUN DRIED TOMATO & PESTO PHYLLO CUPS
- WILD MUSHROOM TART

Salads (Choose One)

GARDEN, MIXED GREEN, ARUGULA & SUN DRIED TOMATO, CAESAR OR WALDORF

Entrees (Choose Two)

- PARMESAN & CRISPY PROSCIUTTO CHICKEN WITH BRUSCHETTA
- GRILLED TUSCAN CHICKEN BREAST WITH LEMON CAPER SAUCE
- BRAISED SHORT RIBS WITH BURGUNDY WINE & CREMINI MUSHROOM GLAZE
- PEPPERCORN SIRLOIN WITH WILD MUSHROOMS AND SAUCE AU POIVRE
- HUDSON VALLEY DUCK HASH WITH SWEET POTATOES AND PANCETTA
- ROSEMARY & DIJON CRUSTED PORK LOIN WITH HONEY GARLIC GLAZE
- CRISPY BATTERED COD WITH HERBY COLESLAW AND LEMON
- HONEY LEMON SALMON WITH CREAMY BUTTER DILL SAUCE

Accompaniments (Choose Three)

- GOLDEN RICE PILAF WITH HERBS AND TOASTED ORZO
- HERBY POTATOES WITH CRISPY SHALLOTS OR WILD MUSHROOM RISOTTO
- PENNE PUTTANESCA, BAKED ZITI, OR SUN DRIED TOMATO & PESTO FUSILLI
- HONEY GLAZED CARROTS & PEAS, ROSEMARY & GARLIC ROASTED VEGETABLES, OR GARLICKY GREEN BEANS

Desserts

- MINI PASTRIES AND DESSERTS
- WEDDING CAKE

INCLUDES FOUNTAIN SODA, COFFEE, TEA, DINNER ROLLS, & BUTTER

Ultimate Wedding- Buffet or Plated

Donaldson Farm Crudité with Olives & Dips, Valley Shepard Cheeses

Chilled Seafood with Citrus, Aioli, and Mignonette

Passed Hors D'oeuvres

- CROSTINI OF BRUSCHETTA & RICOTTA, PROSCIUTTO & HONEY, SHRIMP & AVOCADO –
- FALAFEL WITH HUMMUS AND TZATZIKI
- BEEF WELLINGTON WITH SHERRY GLAZE
- SPINACH & FETA SPANAKOPITA WITH HONEY
- FIG & MASCARPONE PHYLLO PURSE
- CRAB STUFFED MUSHROOMS
- CANAPES OF SMOKED SALMON, CUCUMBER & BUTTER, DUCK CONFIT
- FLATBREADS OF FIG & GOAT CHEESE, SHORT RIB & DEMI
- SUN DRIED TOMATO & PESTO PHYLLO CUPS
- COCONUT SHRIMP WITH SWEET CHILI SAUCE
- SAFFRON & LOBSTER RISOTTO CAKES

Salads (Choose One)

GARDEN, MIXED GREEN, ARUGULA & SUN DRIED TOMATO, CAESAR, WALDORF, OR
MESCLUN WITH GORGONZOLA AND CRAISINS

Entrees (Choose Three)

- PARMESAN & CRISPY PROSCIUTTO CHICKEN WITH BRUSCHETTA
- GRILLED TUSCAN CHICKEN BREAST WITH LEMON CAPER SAUCE
- BRAISED SHORT RIBS WITH BURGUNDY WINE & CREMINI MUSHROOM GLAZE
- HUDSON VALLEY DUCK BREAST WITH COGNAC AND MORELLO CHERRIES
- ROSEMARY & DIJON CRUSTED PORK LOIN WITH HONEY GARLIC GLAZE
- GARLIC AND HERB CRUSTED PRIME RIB WITH JU AND HORSERADISH CREAM
- ATLANTIC SEAFOOD CIOPPINO WITH CRAB, SHRIMP, SCALLOPS, CLAMS
- CRAB STUFFED SOLE WITH BROWN BUTTER CAPER SAUCE
- HONEY LEMON SALMON WITH CREAMY BUTTER DILL SAUCE

Accompaniments (Choose Three)

- SAFFRON WILD RICE WITH HERBS AND GOLDEN RAISINS
- TRUFFLE POTATOES WITH CRISPY SHALLOTS OR LOBSTER & CRAB RISOTTO
- PENNE PUTTANESCA, BAKED ZITI, OR SUN DRIED TOMATO & PESTO FUSILLI
- HONEY GLAZED CARROTS & PEAS, ROSEMARY & GARLIC ROASTED
VEGETABLES, OR GARLICKY GREEN BEANS

Desserts

- MINI PASTRIES AND DESSERTS
- WEDDING CAKE

INCLUDES FOUNTAIN SODA, COFFEE, TEA, DINNER ROLLS, & BUTTER