

Minebrook Golf Club

Dinner Menus



*500 Schooley's Mountain Road
Hackettstown, NJ 07840
908-979-0366*

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 (Additional Charges May Apply)

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

LACE & LIGHT DECORATIONS (\$300)

VARIETY OF FOOD MENUS

BEVERAGE PACKAGES

PASSED & STATIONARY HORS D'OEUVRES

CUSTOM BANQUET MENUS ARE ALSO AVAILABLE

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

Planning & Payment

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.

Open Bar Packages

AVAILABLE FOR FOUR HOURS DURING YOUR EVENT
ALL PACKAGES SUBJECT TO 7% SALES TAX & 19% FACILITY FEE
MINEBROOK GOLF CLUB RESERVES THE RIGHT TO REFUSE SERVICE TO
ANYONE AT ANY TIME

Beer & Wine Open Bar

\$16 PER PERSON

SELECTION OF PREMIUM & DOMESTIC BEER
MERLOT, CABERNET SAUVIGNON, PINOT NOIR, SAUVIGNON BLANC, WHITE
ZINFANDEL, CHARDONNAY, PINOT GRIGIO

House Open Bar

\$20 PER PERSON

SELECTION OF PREMIUM & DOMESTIC BEER
MERLOT, CABERNET SAUVIGNON, PINOT NOIR, SAUVIGNON BLANC, WHITE
ZINFANDEL, CHARDONNAY, PINOT GRIGIO
HOUSE VODKA, GIN, RUM, TEQUILA, WHISKEY

Premium Open Bar

\$24 PER PERSON

SELECTION OF PREMIUM & DOMESTIC BEER
MERLOT, CABERNET SAUVIGNON, PINOT NOIR, SAUVIGNON BLANC, WHITE
ZINFANDEL, CHARDONNAY, PINOT GRIGIO, PROSECCO, BRUT CHAMPAGNE
HOUSE VODKA, GIN, RUM, TEQUILA, WHISKEY
PINNACLE, TITO'S, EFFEN VODKA, BACARDI, CAPTAIN MORGAN'S, MALIBU
TANQUERAY, JACK DANIEL'S, SOUTHERN COMFORT, JOHNNY WALKER RED

Top Shelf Open Bar

\$28 PER PERSON

SELECTION OF PREMIUM & DOMESTIC BEER
MERLOT, CABERNET SAUVIGNON, PINOT NOIR, SAUVIGNON BLANC, WHITE
ZINFANDEL, CHARDONNAY, PINOT GRIGIO, PROSECCO, BRUT CHAMPAGNE
HOUSE VODKA, GIN, RUM, TEQUILA, WHISKEY
PINNACLE, TITO'S, EFFEN VODKA, BACARDI, CAPTAIN MORGAN'S, MALIBU
TANQUERAY, JACK DANIEL'S, SOUTHERN COMFORT, JOHNNY WALKER RED
KETEL ONE, GREY GOOSE, BOMBAY SAPPHIRE, JOHNNY WALKER BLACK, 1800
TEQUILA

Classic Dinner Buffet

FOUR HOUR BANQUET
\$25 PER PERSON BUFFET
\$28 PER PERSON PLATED
PLUS 7% SALES TAX & 19% FACILITY FEE

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
- SWEET AND SPICY BBQ CHICKEN WITH HONEY CHIPOTLE SAUCE
- 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 (Choose One)

- COOKIES & BROWNIES
- ASSORTED PIES
- CUSTOM SHEET CAKE
- MINI DESSERTS & PASTRIES (ADDITIONAL \$2 PER PERSON)

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

Executive Dinner Buffet

FOUR HOUR BANQUET

\$28 PER PERSON BUFFET

\$31 PER PERSON PLATED

PLUS 7% SALES TAX & 19% FACILITY FEE

Starters (Choose One)

- CRUDITÉ WITH OLIVES AND DIPS
- CHEESES WITH LOCAL HONEY, TAPENADE, & BAGUETTE

Salads (Choose One)

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

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
- HUDSON VALLEY DUCK HASH WITH SWEET POTATOES AND PANCETTA
- ROSEMARY & DIJON CRUSTED PORK LOIN WITH HONEY GARLIC GLAZE
- PEPPERCORN SIRLOIN WITH WILD MUSHROOMS AND SAUCE AU POIVRE
- BEER 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

Dessert (Choose One)

- MINI PASTRIES & DESSERTS, COOKIES & BROWNIES, ASSORTED PIES, OR A CUSTOM SHEET CAKE

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

Ultimate Dinner Buffet

FOUR HOUR BANQUET

\$33 PER PERSON BUFFET

\$36 PER PERSON PLATED

PLUS 7% SALES TAX & 19% FACILITY FEE

Starters (Choose One)

- SEASONAL DONALDSON FARM CRUDITÉ WITH OLIVES AND DIPS
- VALLEY SHEPARD CHEESES WITH LOCAL HONEY, TAPENADE, & BAGUETTE
- CHILLED LOCAL SEAFOOD WITH CITRUS, AIOLI, AND MIGNONETTES

Salads (Choose One)

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

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
- HONEY LEMON SALMON WITH CREAMY BUTTER DILL SAUCE

Accompaniments (Choose Two)

- 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

Dessert (Choose One)

- MINI PASTRIES & DESSERTS, COOKIES & BROWNIES, ASSORTED PIES, OR A CUSTOM SHEET CAKE

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