



THE PREMIUM WEDDING
AT GALLOPING HILL GOLF COURSE





3 Golf Drive, Kenilworth NJ 07033
908.241.8700 ext. 309
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www.gallopinghillgolfcourse.com

Thank you for your interest in the Clubhouse at Galloping Hill Golf Course.

Congratulations on your engagement...

The true beauty of Galloping Hill is in our simple elegance and warm hospitality which are showcased superbly by our exquisite weddings. Our exclusivity allows us to host just one wedding at a time ensuring an attention to detail that few venues can match.

Our special events professionals and renowned culinary team eagerly anticipate exceeding your expectations and making your wedding day spectacular. We offer exquisite attentive service and unsurpassed, discriminating cuisine. Our suggested menu is meant to serve as a guideline only. We will cater to you and your requests, making your event unique.

Galloping Hill provides a warm atmosphere with picturesque views. We offer venues for a variety of private parties and functions. Our Ballroom, which features a large dance floor, can accommodate 300 guests. We offer attractively appointed rooms to hold formal or casual events of all sizes as well as outdoor alfresco ceremony and reception options.

When you require a distinctive setting for your special event, we hope you will choose Galloping Hill, where the tradition of excellence is not only a trademark, but a guarantee. Please contact us to schedule a tour of our venue and a special events consultation.

Jennifer Forshee
Director of Catering & Sales

Andrew
Executive Chef







WEDDING CEREMONY

Romantic Lakeside Ceremony or Indoors Overlooking the Golf Course.

You may come onsite up to two hours prior to your ceremony for that romantic first look and pre-ceremony photographs. We offer unique grounds with bridges, water features, meadows, and fairways.

Upon arrival, guest will be greeted with champagne with strawberries, water, and seasonal beverages.

Up to 150 Guests: \$1,000

151-200 Guests: \$1,200

201-300 Guests: \$1,400

Includes white folding chairs with padded seats, electric, and full ceremony coordination by our expert event staff.







COCKTAIL HOUR

upon arrival

Butler Passed Champagne with Fresh Strawberries.

elaborate cocktail hour

Premium Open Bar

Ice Sculpture

cold gourmet displays

Antipasti

A Fine Selection of Imported and Domestic Cheeses, Imported Premium Sliced Cured Meats,
Accompanied with Olives, Artichoke Hearts and Roasted Peppers.

The Farmers' Garden

Assortment of Seasonal Garden Vegetables with Herb Buttermilk Ranch Dressing, House Made
Pickles, Mini Greek Salads, Endive Petals with Gorgonzola and Candied Walnuts.

Fresh Fruit Display

Sliced seasonal fresh fruit and berries.

twelve butler passed hors d'oeuvres

Coconut Shrimp with Mango Salsa

Mini Italian Rice Balls

Philly Cheese Steak Rolls

Mini Truffle Cheese Burger Sliders

Chicken Lollipops

Everything Crusted Rare Tuna with Soy Ginger

Turkey Meatballs with Chipotle Orange Glaze

Seasonal Empanadas

Lacquered Pork Belly Skewers, Brown Sugar Glaze, with Dipping Sauce

Vegetable Rolls with Ponzu Sauce

Mini Crab Cakes with Remoulade Sauce

Mini Cocktail Franks in Puff Pastry

cocktail hour captain stations

Select Two Stations

(Guarantee a minimum 175 adult guests, select three stations)

Jersey Shore Boardwalk Station

Mini Sausage and Pepper Sandwiches
Mini Cheese Steak Sandwiches • Fresh Cut French
Fries with Cheese Sauce and Gravy

Polish Station

Smoked Kielbasa with Sauerkraut Homemade
Potato and Cheese Perogies Stuffed Cabbage
with Ground Beef and Rice

New York Style Deli Sandwiches

Mini Pastrami Sandwiches on Rye with Mustard
Potato Knishes • Served with Dr. Browns Soda

Venezuelan Station

(Select Three)

Carne Asada al Parilla • Cachapas • Venezuelan
Pabellon Criollo • Sweet Plantains, White Rice, and
Black Beans • Sweet Corn Pancakes topped with
Queso Fresco, Queso Salata, and Sour Cream
White Corn Arepa Station
Fillings to Include: Cheese, Beans, Pork

Italian Sunday Dinner

Rigatoni Roasted Tomatoes, Ricotta Cheese
Nona's Meatballs and Sweet Italian Sausage
Eggplant Rollatini • Garlic Bread

A Taste of Spain Station

Paella Valencia • Ham Croquets • Pisto-Spanish
version of Ratatouille with Zucchini, Tomatoes,
Peppers, Onions and Garlic

Risotto Station

Traditional Parmesan Risotto
Toppings to Include: Shrimp, Sundried Tomatoes,
Mushrooms, Asparagus Tips, Prosciutto, and Italian
Sausage

Carving Station

(Select Two)

Prime Rib with Au Jus and Horseradish
Honey Glazed Ham
Roasted Turkey Breast with Gravy
Served with Mini Rolls





Seafood Station

Paprika Garlic Shrimp • Baked Stuffed Claims
Fried Calamari with Marinara Sauce

Chinese Take-Out Station

General Tso's Chicken • Beef and Broccoli Stir Fry
Vegetable Fried Rice • Fortune Cookies
Take-out Containers and Chopsticks

Brazilian Rodizio Station

(Select Two)

Garlic and Cilantro Roasted Chicken • Grilled
Chorizo • Grilled Skirt Steak with Chimichuri
Fried Sweet Plantains and Black Beans
Fried Calamari with Marinara Sauce

Pasta Station

(Select Three)

Tri-Colored Tortellini in a Roasted Garlic Cream
Sauce
Farfalle with Spinach, Mushroom and Pancetta
Cheese or Meat Ravioli, Marinara Sauce
Baked Manicotti • Orecchiette Bolognese
Penne Ala Vodka, Penna Marinara, Penne Primavera
Cavatelli, Broccoli Rabe, Garlic and Oil
(Fall Season) Butternut Squash Ravioli, Sage, Brown
Butter Sauce

Latin Station

Arroz Con Pollo • Ropa Vieja
Fried Yuka con Mojo and Plantain Tostones

Korean BBQ Station

Crispy Chicken Wings with Chile Garlic Sauce
Bulgogi – Stir Fried Marinated Beef
Kimchi Rice

Loaded Waffle Fries Station

Toppings Included: Cheddar Cheese Sauce,
Applewood Smoked Bacon, Beef Chili, BBQ
Chicken, Pulled Pork, Scallions, Sour Cream,
Pickled Jalapenos, Chipotle Mayo, Ranch and Blue
Cheese Dressing

Peruvian Sation

(Select Three)

Aji de Gallina • Peruvian Style Chicken • Lomo Saltado
Peruvian Style Beef • Choros all Chalaca • Peruvian
Mussels • Potatoes and Cheese • Papas ala Huancaína
Corvina Ceviche with Aji Amarillo, Batata, Choclo and
Corn Nuts • Fluke Tiradito with Sweet Potato, Choclo
and Corn Nuts (Additional \$3.00 per person)
Conchita's ala Parmesan y Pisco • Scallops
(Additional \$3.00 per person)



THE STATION & BEVERAGE PAIRING

cocktail hour action station with beverage pairing

Fajita & Margarita Station

Asada Steak • Chipotle Chicken
Flour Tortillas, Peppers, Onions, Sour Cream, Salsa and
Guacamole

Barbeque & Bourbon Station

Smoked Brisket and Carolina BBQ Sauce
Parker House Rolls and Cole Slaw
Paired with Boutique Bourbons

Steak House Station & Red Wine Pairing

Triple Thick Butcher Bacon
Smoked Rib Eye with Homemade Steak Sauce
Creamed Spinach • Beer Battered Onion Rings

Bavarian and Craft Beer Station

Bratwurst with Whole Grain Mustard
Wiener Schnitzel-Breaded Pork Cutlets
Freshly Baked Soft Pretzels and Beer Cheese Dip
Paired with Craft Beer Flights

Slider & Ice Cream Float Station

Beef Sliders with American Cheese and Pickles
Turkey and Cheddar Sliders • Salmon Sliders
Accompanied with Assorted Condiments
Mini Ice Cream Floats made with Stewarts Root Beer
and Orange Soda with Vanilla Ice Cream

A photograph of a wedding party outdoors. The bride is in the center, wearing a white dress and holding a bouquet. She is surrounded by bridesmaids in purple dresses and groomsmen in dark suits. They are all smiling and raising their arms in celebration. The background is a soft-focus outdoor setting with greenery and a path.

THE PREMIUM ENHANCEMENT

cocktail hour enhancements

Additional Cocktail Hour Station

Choose an additional station

Additional Action & Drink Pairing Station

Choose an Additional Action & Drink Pairing Station

Raw Bar Station

Attractive Displayed Ice Sculpture of your Choice

Shrimp Cocktail • Oysters on the Half Shell

Marinated Mussels • Freshly Shucked Little Neck Clams

Extravagant Raw Bar Station

Attractive Displayed Ice Sculpture of your Choice

Shrimp Cocktail • Oysters on the Half Shell • Marinated Mussels

Freshly Shucked Little Neck Clams • Crab Legs • Lobster Tails

Cocktail Sauce, Mignonette, Lemons, Dijon Mayo

New England Station

Mini Lobster Rolls on Pretzel Buns • New England Clam Chowder

Served with Flights of Sam Adams Seasonal Ale

Staff Attended Sushi and Sashimi Station

Authentic Sushi Chef

A Variety of Freshly Made Sushi and Sashimi

Served in a Beautifully Decorated Boat Display



A photograph of a wedding reception. In the foreground, a bride and groom are dancing. The bride is wearing a white dress and has her hair styled in an updo. The groom is wearing a dark suit and a white shirt. In the background, other guests are visible, some holding bouquets. The scene is dimly lit, typical of a wedding reception.

THE RECEPTION

duet presentation course

Roasted Buffalo Mozzarella, Sliced Tomato Napoleon, Fresh Basil, Served with Arugula, Basil Oil, Balsamic Reduction.

entree course

Select One Beef, One Chicken and One Fish

beef

Flat Iron Steak

with Burgundy Demi Glace

Petite Filet Mignon

with Dijon Peppercorn Cognac Cream Sauce

Roasted Prime Rib

with Au Jus

chicken

French Cut Chick

Herb Roasted Chicken Breast, Natural Jus

French Cut Chicken Breast

Stuffed with Spinach and Asiago Cheese, Natural Jus

Chicken Paupiette

Layered with Spinach, Prosciutto and Gruyere Cheese with Pomodoro Sauce

fish

Salmon, Red Snapper, or Black Sea Bass

With your choice of the following sauces: Saffron Fennel Sauce, Tarragon Mustard Sauce, Lemon Dill, Port Wine Shallot Sauce, Veracruz Sauce of Fresh Tomato, Olives, Onions and Garlic

**Each Entree Includes Chef' Selection of Seasonal Vegetables and Starch
Bread and Butter**

Vegetarian, Vegan, Gluten-Free, Kosher and Children's Options Available Upon Request



THE DESSERT

premium dessert

Elegantly Designed Tiered Wedding Cake
Chocolate Dipped Strawberries
Butler Passed Specialty Desserts
Coffee, Tea, Decaf, Cappuccino, Espresso

dessert enhancements

Candy Display

Eight Different Types of Candy Displayed in Decorative with
To-Go Containers

Cookie Bar

Decadent Freshly Baked Chocolate Chip Cookies, Sugar
Cookies, Oatmeal Raisin, M&M Cookies

Viennese Displays

Assorted Cakes and Seasonal Pies
Assorted Italian Pastries and Cookies
Ice Cream Sundae Bar with Variety of Toppings
Banana Fosters
Seasonal Fresh Fruit Display

Viennese Extravaganza

Assorted Cakes and Seasonal Pies
Assorted Italian Pastries and Cookies
Gelato Bar with a Variety of Toppings
Banana Fosters with Vanilla Ice Cream
Waffle Station with Vanilla Ice Cream and Toppings
Candy Displays
Seasonal Fresh Fruit Display





THE LATE NIGHT MUNCHIES

late night munchies

To-Go Beverage Station

Coffee, Tea, Decaf
To-Go Cups with Accompaniments
Assorted Soda and Bottled Water

To-Go Beverage Station with Freshly Baked Cookies

Coffee, Tea, Decaf
To-Go cups with accompaniments
Assorted Soda and Bottled Water
Freshly Baked Sugar Cookies and Chocolate Chip Cookie

Pretzel Station

Pretzel Machines Twirling Around with Fresh Baked Soft
Pretzels served with Mustard and Melted Cheese

Jersey Shore Boardwalk Station

Mini Sausage and Pepper Sandwiches
Mini Cheesesteak Sandwiches
Fresh Cut French Fries with Cheese Sauce and Gravy

Burger and Fries

Mini Regular and Cheeseburger Sliders
Fresh Cut French Fries with Cheese Sauce and Gravy

Zeppoles Station

Freshly made Zeppoles Placed in Brown Paper Bags for
Guests to Take Home and Enjoy





liquor menu

Vodka - New Amsterdam, Ketel One, Titos

Gin - Beefeater, Tanqueray

Rum - Bacardi, Captain Morgan, Malibu

Tequila - Sauza, Patron

Whiskey - Canadian Club, Crown Royal

Bourbon - Jim Bean, Jack Daniels, Bulleit

Irish Whiskey - Tullamore Dew, Jameson

Scotch - Dewar's, Johnny Walker Black

Cognac - Hennessy VS

wine menu

Red - Cabernet, Merlo

White - Pinot Grigio, Chardonnay

Rose - White Zinifandel

beer menu

Domestic:

Budwiser

Bud Light

Miller Light

Coors Light

Yuengling

Non-Alcoholic Coors

Imports:

Corona

Heineken

Amstel Light



THE PREMIUM PRICING

january, february, march, april,
november & december

Friday or Sunday Evening

Five Hours
\$89.00 per guest
(Minimum 100 Guests)

Saturday Evening

Five Hours
\$99.00 per guest
(Minimum 125 Guests)

may, june, july & august

Friday or Sunday Evening

Five Hours
\$99.00 per guest
(Minimum 100 Guests)

Saturday Evening

Five Hours
\$109.00 per guest
(Minimum 125 Guests)

september & october

Friday or Sunday Evening

Five Hours
\$109.00 per guest
(Minimum 100 Guests)

Saturday Evening

Five Hours
\$119.00 per guest
(Minimum 125 Guests)

All prices are subject to a 21% service charge and New Jersey State Sales Tax

Vendors and children between the ages of 4 - 12 years old \$45.00 each



SECURE YOUR WEDDING

we are unable to hold any dates

deposit schedule

Initial Deposit

20% of your total minimum contracted bill is due within 10 days of booking your wedding date. This payment can be made via credit card, personal check, certified check, money order, or cash.

Second Deposit

30% of your total minimum contracted bill is due halfway between your booking date and your wedding date. This payment can be made via credit card, personal check, certified check, money order, or cash.

Final Deposit

Your final deposit is due 5 days prior to your wedding date. This deposit is based off your final headcount which must be provided to your wedding coordinator at least 10 days prior to your wedding date. Your final deposit must be in the form of a certified check or cash.

Please make sure all checks are made payable to **KemperSports.**

We would love to host your special day!

Please contact the Catering Sales Office.

Office: 908.241.8700 ext. 309 ghgcevents@kempersports.com

Follow us on social media!



@gallopinghillgolfcourseevents



Galloping Hill Golf Course Events



Exclusively Yours... One Wedding at a Time!

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