



2015 Tournament Planning Guide

100 Clubhouse Drive | Easton, PA 18042 | ph: 610-923-8480 | fax: 610-923-8481

Dear Tournament Organizer,

Thank you for your interest in The Club at Morgan Hill. The first step in planning your outing is choosing the right facility – a facility that offers you great golf, great catering, great merchandise, great options to personalize your outing, and a great staff to take care of all your needs from start to finish. Morgan Hill is that facility, but don't take our word for it...

- Golf Week Magazine listed The Club at Morgan Hill in the Top 40 Courses in America!
- Golf Digest's ranked The Club at Morgan Hill in the Top 100 Best Courses to Play in the US for 2008.
- *Golf Week Magazine* ranked The Club at Morgan Hill **#9** in the state in its **2008 Public Access Top 10** in **Pennsylvania.**
- *The Best of Northeast Golf* named The Club at Morgan Hill in the **Top 100: Best Conditioned Best** New & Best Overall North East Golf Courses for 2007.
- New Jersey Star Ledger calls Morgan Hill Breathtaking...a Four Star Rating
- *Pennsylvania Golf* classified The Club at Morgan Hill "New and Noteworthy" for 2007.

And we don't stop there! We know how important this day is to you and that is why we don't just offer you a Four-Star facility, but Four-Star service and amenities only Morgan Hill can provide...

- Start to finish planning services from the professional events staff.
- Welcome, Registration, and Check-in.
- Full use of our Clubhouse facility.
- Use of our Range& Putting Greens.
- A variety of pre-set menus for you to choose from.
- The ability to personalize a menu to fit your expectations.
- Personalized Player Cart Signs & Scorecards.
- Course Contests & Event Scoring.
- Discounted Event Merchandise & Signage.
- Tournament Enhancement Options.
- And of course, concierge service every step of the way!

When you arrive on the day of your event, we make sure that everything has been taken care of for you. Please take the time to look through your Tournament Planning Guide to see just how easy having your golf outing with The Club at Morgan Hill can be!

Thank you,

Patrick Mallory Director of Golf/ Sales and Marketing The Club at Morgan Hill p: 610-923-8480 ext. 24 f: 610-923-8481

Tournament Prizes

Brand name merchandise at great prices!!! Our prices will be all major Retail stores!

Titleist Callaway Oakley Greg Norman Nike....and many more.

With our relationship with many Vendors our pricing is tough to beat!

All merchandise should be ordered at least 3 weeks in advance



2015 Outing Menus

Assorted Sodas, Iced Tea and Bottled Water Included in All Luncheon or Dinner Menus All Menus are for a Minimum of 25 Guests All Menu Prices are Subject to 18% Service Charge and 6% Sales Tax

Continental Breakfast

Fresh Bagels Whipped Cream Cheese, Butter and Jam

Fresh Blueberry, Corn and Bran Muffins

Whole Seasonal Fruit

Chilled Orange and Cranberry Juice

Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Herbal Teas

\$5.50 Per. Person

<u>Hot Buffet Breakfast</u>

Crispy Bacon and Sausage Links Scrambled Farm Fresh Eggs French Toast, Strawberry Sauce, Maple Syrup White, Whole Wheat, and Rye Toast Fresh Blueberry, Corn, and Bran Muffins Chilled Orange and Cranberry Juice Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Herbal Teas

\$9.95 Per. Person

Traditional Deli Slicer Menu

Fresh Cold Cuts Sliced Per Order on Kaiser Rolls Boar's Head Cold Cuts to Include: *Turkey, Ham, Roast Beef Provolone, Swiss, Cheddar, American*

Lettuce, Tomatoes, Red Onion, Dill Pickles, Assorted Spreads and Condiments

Market Salad balsamic vinaigrette

Pasta Salad & Potato Salad

Assorted Chips

Freshly Baked Cookies

\$14.95 Per Person

Grill Stations

<u>Platinum Tee Grill</u>

Grilled Hamburgers and Cheese Burgers Lettuce, Tomato, Bermuda, Pickles

> Grilled Beef Hot Dogs Sauerkraut, Sweet Onions, Chili

> > **Country Fried Chicken**

Sausage and Peppers

Texas Pulled Pork Barbeque

Chef's Selection of Vegetables

Chef's Selection of (2) Salads

Tossed Market Salad, Balsamic Vinaigrette

Freshly Baked Cookies and Brownies

\$23.95 Per Person

Silver Tee Grill	Gold Tee Grill
Grilled Hamburgers and Cheese Burgers	Grilled Hamburgers and Cheese Burgers
Lettuce, Tomato, Bermuda Onion, Pickles	Lettuce, Tomato, Bermuda Onion, Pickles
Grilled Beef Hot Dogs	Grilled Beef Hot Dogs
Sauerkraut, Sweet Onions, Chili	Sauerkraut, Sweet Onions, Chili
Toggod Market Colod Balasmia Vincignetto	Country Fried Chicken
Tossed Market Salad, Balsamic Vinaigrette	5
Assorted Chips	Country Red Skin Potato Salad
	Tossed Market Salad, Balsamic Vinaigrette
\$12.95 Per Person	
	Chef's Pasta Salad
	\$16.95 Per Person

Morgan Hill Dinner Buffet Menu

Salad Display

Mesclun Greens Cucumbers, Grape Tomatoes, Red Wine Vinaigrette

> Traditional Caesar Salad Herb Croutons, Parmesan Cheese

Grilled Vegetable Orzo Salad

Entrée Selection

Morgan Hill Chicken Artichoke hearts, oven dried tomatoes, capers, lemon butter sauce

Tuscan Peasant Chicken Sausage, peppers, onions, lemon white wine sauce

Chicken Saltimbocca Spinach, Proscuitto, mozzarella, marsala sauce

Chicken Paprikash Chorizo sausage, paprika, onions, garlic, potatoes, white wine sauce Cheese Tortellini Salad Arugula, Pine Nuts, Sliced Prosciutto, White Balsamic Vinaigrette

> Potato Salad ~ Macaroni Salad

Beef Tenderloin Tips Stroganoff

Herb Crusted Atlantic Salmon warm bruschetta relish

> Crabmeat Stuffed Sole Tarragon cream

> > Baked Ziti

Tortellini Primavera

Penne Pasta Peas, Prosciutto, blush vodka sauce

Carving Station

Roasted Top Round of Beef Gorgonzola Cream Sauce

Golden Roasted Vermont Turkey Pan Gravy

Black Pepper Rubbed Pork Loin Caramelized Apple & Onion Chutney

Honey & Brown Sugar Glazed Smoked Ham

All Entrees Accompanied with Chef's Selection of Starch and Vegetable

Freshly Baked Rolls and Butter

Dessert

Chef's Selection

~Pricing Varies Depending Upon Selections~

<u>Morgan Hill Pig Roast</u>

Salad Display Chef's Selection of Two Salads

> Market Salad Balsamic vinaigrette

Dinner Buffet

Roasted Whole Pig on Display

Morgan Hill Chicken Artichoke hearts, tomatoes, capers, lemon butter sauce

Corn on the Cob

Herb Bread Stuffing

Baked Beans

Freshly Baked Rolls & Butter

Dessert Display

Assorted Fresh Baked Cookies

Brownies \$29.95 Per. Person

<u>Morgan Hill Steak Bake</u>

Peel & Eat Shrimp Gin cocktail sauce

Tossed Market Salad Balsamic vinaigrette

Chef's Pasta Salad

New England Clam Chowder

New York Strip Steaks Gorgonzola cream sauce, sautéed mushrooms and onions grilled to order, weather permitting

Corn on the Cob

Baked Potato Sour cream, chives, bacon, cheddar cheese

Fresh Baked Buttermilk Biscuits

Dessert

Chef's Selection \$38.95 Per Person

Add Clams to this Menu \$6.00 per dozen

Liquor Selection Packages

Open Beverage House Package Full Bar Selection – House Brands Chardonnay, White Zinfandel and Cabernet Sauvignon Assorted Sodas, Juices and Mixers \$13.00Per Person for First Hour \$4.50 Per Person for Each Additional Hour

<u>Open Beverage Platinum Package</u> Premium Liquors to Include: Absolut, Tanqueray, Dewar's, Bacardi, Cuervo, Amaretto, Seagram's VO, Kahlúa and Peach Schnapps, Imported and Domestic Beers California Chardonnay, White Zinfandel and Cabernet Sauvignon Assorted Sodas, Juices and Mixers \$15.00Per Person for the First Hour \$5.50 Per. Person for Each Additional Hour

<u>Open Beverage Gold Package</u> Yuengling, Heineken, and Coors Light California Chardonnay, White Zinfandel and Cabernet Sauvignon \$10.00 Per. Person for the First Hour \$4.00 Per. Person for Each Additional Hour

<u>Premium Cash Bar</u> Premium Liquors to Include: Absolut, Tanqueray, Dewar's, Bacardi, Cuervo, Amaretto, Seagram's VO, Kahlúa and Peach Schnapps, Imported and Domestic Beers Chardonnay, White Zinfandel and Cabernet Sauvignon Assorted Sodas, Juices and Mixers

Consumption bar Prices

Mixed Drink	
Rocks Drink	
Domestic & Imported Beer	
Wine	
	,

Keg Prices

Import.....market price Domestic.....\$ 150.00

Cooler Stations on the Course

Sodas & Waters.....\$1.50 per person per cooler Sodas, Waters, & Beer.....\$3.00 per person per cooler

\$100.00 Bartender Fee Waived for Groups over 50 Guests

Custom Menus Available Upon Request

Food & Beverage Planning atering Needs Questionnaire:
Set-up Arrival Time:
Registration
How many registration tables will you need?
<u>Set-up</u>
Maximum # of Dining Guests:
on Tables
s No If so, how many and for what?:
ory, Black, Light Blue, Dusty Rose, Burgundy, Forest Green, her Colors available at no additional charge) If no selection be white.
Menu Selections
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Menu Selections
Menu Selections Serve Time:
Menu Selections Serve Time: Serve Time:
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