

ROCK SPRING
GOLF CLUB
WEST ORANGE

SPECIAL EVENT PACKAGES

BAR PACKAGES

CASH BAR OR MASTER TAB

MIMOSAS \$12 per person

Unlimited Traditional Mimosas

BUBBLY BAR \$16 per person

Champagne Station with Assorted Juices and Garnishes to Create the Perfect Mimosa

MIMOSA & BLOODY MARY BAR \$18 per person

Unlimited Traditional Mimosas

Bloody Mary bar with assorted toppings

ELEGANT PACKAGE \$18-\$21 per person

Choice of 2 for \$18 - All 3 for \$21

Mimosas

Red Sangria

WINE: Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

OPEN BEER AND WINE \$28 per person

BEER: Budweiser, Bud Light, Miller Light, Coors Light, Yuengling, Corona, Heineken, Amstel Light, Non-Alcoholic Coors WINE:

Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

FULL OPEN BAR OPTIONS

SIGNATURE OPEN BAR \$36 per person

Unlimited House Beer and House Wine

VODKA: Absolut & Tito's

GIN: Beefeater & Tanqueray

RUM: Bacardi, Captain Morgan & Malibu

TEQUILA: Hornitos

WHISKEY: Jack Daniels & Crown Royal

BOURBON: Jim Beam

IRISH WHISKEY: Jameson

SCOTCH: Dewar's

COGNAC: Hennessy VSOP

CORDIALS: Baileys, Frangelico, Chambord, Drambuie, Grand Marnier,

Kahlua, Amaretto Disaronno, Sambuca, Southern Comfort

PREMIUM OPEN BAR \$40 per person

Unlimited House Beer and House Wine

VODKA: Absolut, Tito's & Ketel One

GIN: Beefeater, Tanqueray & Bombay Sapphire

RUM: Bacardi, Captain Morgan & Malibu

TEQUILA: Hornitos & Patron

WHISKEY: Jack Daniels & Crown Royal

BOURBON: Jim Beam & Makers Mark

IRISH WHISKEY: Jameson

SCOTCH: Dewar's & Johnnie Walker Black

COGNAC: Hennessy VSOP

CORDIALS: Baileys, Frangelico, Chambord, Drambuie, Grand Marnier,

Kahlua, Amaretto Disaronno, Sambuca, Southern Comfort

BRUNCH MENU

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Tea, and Decaf Table-side Service

UPON ARRIVAL

Assorted Mini Bagels with Cream Cheese and Butter
Mini Assorted Breakfast Pastries
Build Your Own Seasonal Parfaits
Sliced Fresh Fruit Display

BUFFET RECEPTION

Scrambled Eggs
Applewood Smoked Bacon
Cinnamon French Toast
Mixed Field Greens with Balsamic & Ranch
Rosemary Roasted Potatoes
Vegetable Medley
Rolls with Butter

Select One Pasta Dish

PASTA

Penne Ala Vodka
Farfalle Primavera
Cavatelli Broccoli Garlic & Oil
Tri-Colored Tortellini in a Garlic Cream Sauce

Select One Chicken Dish or One Fish Dish

CHICKEN

Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Francese

FISH

Salmon with Lemon Dill
Salmon with Saffron Fennel
Salmon with Teriyaki Glaze
Shrimp Scampi

Children's Options available upon request

DESSERT

Decorated Sheet Cake or Cookies & Brownies

PRICING

\$60 per person

Children Ages 4-12 are Half Price

Pricing based on 4 Hour Events Only. All Pricing is subject to a 21% Service Charge & NJ State Sales Tax.

THE LUNCH BUFFET

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Tea, and Decaf Table-side Service

BUFFET RECEPTION

Mixed Field Greens with Balsamic & Ranch
Rolls with Butter
Choice of Chicken
Choice of Fish
Rosemary Roasted Potatoes
Vegetable Medley

Select 1 Chicken, 1 Pasta, and 1 Fish

CHICKEN

Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Francese

PASTA

Penne Ala Vodka
Farfalle Primavera
Cavatelli Broccoli Garlic & Oil
Tri-Colored Tortellini in a Garlic Cream Sauce

FISH

Salmon with Lemon Dill
Salmon with Saffron Fennel
Salmon with Teriyaki Glaze
Shrimp Scampi

*Beef - Additional \$5 per person
See the Dinner Buffet Package for beef options*

Children's Options available upon request

DESSERT

Assorted Cookies

PRICING

\$55 per person

Children Ages 4-12 are Half Price

Pricing based on 4 Hour Events Only. All Pricing is subject to a 21% Service Charge & NJ State Sales Tax.

COLD LUNCH BUFFET

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Assorted Tea, and Decaf Table-side Service

UPON ARRIVAL

International & Domestic Cheese Board with Seasonal
Fresh Fruit & Crackers

LUNCH RECEPTION

Choice of 3 Sandwiches
Choice of 2 Salads
Assorted Cookies

Select 3 Sandwiches, and 2 Salads

SANDWICHES/WRAPS

Smoked Salmon with Horseradish Cream Cheese, Capers & Red Onions
Sliced Turkey with Mixed Greens, Smoked Gouda and Apple Chutney
Chicken Salad and White Bean Lettuce Wraps
Egg Salad Sandwich
Roast Beef with Arugula, Blue Cheese Spread & Caramelized Onions
Roasted Vegetables Wrap

SALADS

Housemade Macaroni Salad
Housemade Potato Salad
Mixed Greens, Cucumber, Tomato, Carrot, Balsamic Vinaigrette
Farmer's Greens, Fresh Apple, Pomegranate, Apple Cider Vinaigrette
Roasted Squash & Barley Salad with Broccoli, Cured Olives in Balsamic Vinaigrette
Romaine Caesar Salad with Herbed Croutons, Shaved Parm, Sliced Radish & Fried Chickpeas

PRICING

\$45 per person

Pricing based on 4 Hour Events Only. All Pricing is subject to a 21% Service Charge & NJ State Sales Tax.

COCKTAIL PARTY

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Assorted Tea, and Decaf Table-side Service

CHOICE OF 6 PASSED HORS D'OEUVRES

DRY AGED BEEF TARTARE
MINI CORN DOG & BEER SHOOTER
KOREAN FLANK SKEWER WITH GREEN ONION
CHAR SIU PORK BUN WITH CHILI CRISP
CURRIED LAMB CHOP WITH CILANTRO OIL
CRISPY RICE WITH BRAISED SHORT RIB & GOCHUJANG

BUFFALO CHICKEN RANGOON
CHICKEN QUESADILLA CORNUCOPIA
MINI CHICKEN & WAFFLE WITH HOT HONEY
PEKING DUCK SPRING ROLL WITH PLUM SAUCE
THANKSGIVING EGGROLL WITH GRAVY
NASHVILLE HOT CHICKEN SKEWER

WHIPPED LEMON RICOTTA & CAVIAR
SPICY TUNA POKE
CLASSIC SHRIMP COCKTAIL
MINI CRAB CAKE WITH CHIPOTLE CREMA
MINI LOBSTER ROLL WITH CHIVES
BAY SCALLOP CEVICHE

SMOKED GOUDA ARANCINI WITH NUT-FREE ROMESCO
WHITE TRUFFLE POTATO CROQUETTES
FRIED MOZZARELLA MOONS WITH MARINARA
VEGETABLE PAKORA WITH MINT SAUCE
BAKED PHYLLO WITH WILD MUSHROOM
HERBED GOAT CHEESE CROSTINI WITH RED ONION JA

OPTIONAL ENHACEMENTS

Grazing Table

Assortment of Seasonal Cold Salads
Crudite Display with Dips
International & Domestic Cheese
Board with Seasonal Fresh Fruit &
Crackers
(=15 per person)

Stations:

*pricing varies per station, options available on
station style menu*

PRICING

\$45 per person

All Pricing is subject to a 21% Service Charge & NJ State Sales Tax.

THE STATION STYLE PACKAGE

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Tea, and Decaf Service

GRAZING TABLE UPON ARRIVAL

Assortment of Seasonal Cold Salads
Crudite Display with Dips
International & Domestic Cheese Board
with Seasonal Fresh Fruit & Crackers

SIX BUTLER PASSED HORS D'OEUVRES

please see cocktail style menu for options

MAIN COURSE

Select Three Stations

CARVING STATION* - Two Carved Items with
Mini Parker House Rolls, Roasted Turkey Breast
with Gravy, Honey Glazed Ham, Roasted Pork
Loin, Roasted Prime Rib with Horseradish
Cream Sauce & Au Jus (\$3 add on pp)

JERSEY SHORE BOARDWALK - Mini Sausage
and Pepper Sandwiches, Mini Cheese Steak
Sandwiches, Fresh Cut French Fries with
Cheese Sauce and Gravy

MAC N' CHEESE BAR* - Three Cheese Mac
with Toppings: Bacon, Scallions, Diced
Tomatoes, Caramelized Onions, Parmesan,
Crispy Chicken, and Bread Crumbs

PASTA - Penne Ala Vodka Tortellini with
Garlic Cream Sauce, Farfalle Primavera
Cavatelli with Broccoli, Garlic & Oil, Cheese
Ravioli with Marinara Rigatoni Bolognese

WOK STATION - General Tso's Chicken
Dumplings (Pork or Veggie) Vegetable Fried
Rice, Fortune Cookies,
Take-out Containers and Chopsticks

SEAFOOD STATION Paprika Garlic Shrimp,
Baked Stuffed Clams, Fried Calamari

ALL AMERICAN BBQ - Smoked Brisket with
Carolina BBQ Sauce, Mac n Cheese,
Mini Rolls, Coleslaw

DESSERT

Decorated Sheet Cake or Tapas Style Mini Desserts

PRICING

\$105 Per Person

*Children Ages 4-12 are Half Price
(options available)*

Pricing based on 4 Hour Events Only. All Pricing is subject to a 21% Service Charge & NJ State Sales Tax.

DINNER MENU

served family style or buffet

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Tea, and Decaf Table-side Service

SIX BUTLER PASSED HORS D'OEUVRES

please see cocktail style menu for options

BUFFET RECEPTION

Mixed Field Greens with Balsamic Vinaigrette
Rolls with Butter
Choice of Pasta
Choice of Chicken
Choice of Fish
Rosemary Roasted Potatoes
Vegetable Medley

Select 1 Chicken, 1 Pasta, 1 Fish,

CHICKEN

Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Francese

PASTA

Penne Ala Vodka
Farfalle Primavera
Cavatelli Broccoli Garlic & Oil
Tri-Colored Tortellini in a Garlic Cream Sauce

FISH

Salmon with Lemon Dill
Salmon with Saffron Fennel
Salmon with Teriyaki Glaze
Shrimp Scampi

BEEF (Optional Enhancement)

Choice of 1 - +\$10 per person

Sliced Roast Beef with Gravy
Sliced Skirt Steak, Chimichurri Sauce
Sliced Flank Steak with Burgundy Reduction

DESSERT

Decorated Sheet Cake or Assorted Cookies & Brownies

PRICING

\$75 per person

Children Ages 4-12 are Half Price

Pricing based on 4 Hour Events Only. All Pricing is subject to a 21% Service Charge & NJ State Sales Tax.

THE FORMAL PLATED DINNER

BEVERAGE SERVICE

Assorted Sodas & Juices
Coffee, Tea, and Decaf Table-side Service

UPON ARRIVAL

Assortment of Seasonal Cold Salads
Crudite Display with Dips
International & Domestic Cheese Board
with Seasonal Fresh Fruit & Crackers

6 BUTLER PASSED HORS D'OEUVRES

Coconut Shrimp with Mango Salsa, Teriyaki Salmon Bites, Mini Truffle Cheeseburger Sliders,
Vegetable Spring Rolls, Mini Cocktail Franks in Puff Pastry, Goat Cheese & Honey Triangles

FIRST COURSE

Fresh Baked Rolls with Butter
Mixed Field Greens with Balsamic Vinaigrette or Caesar Salad
Add a Pasta Course for \$5.00 per person

MAIN COURSE

CHICKEN

Chicken Breast with Shallots, Artichoke Hearts, Sun Dried Tomatoes & Basil
Chicken Breast with Lemon, Butter, Garlic, White Wine & Artichoke Hearts French
Cut Chicken Breast with Natural Au Jus
French Cut Chicken Stuffed with Spinach & Asiago with Natural Au Jus

FISH

Salmon, Black Sea Bass, Mahi Mahi, or Red Snapper
Sauces: Veracruz, Mango Rum Salsa, Saffron Fennel Sauce, Lemon Dill

BEEF

Flat Iron Steak in a Burgundy Demi Glace
NY Strip Steak with Garlic Herb Butter
Filet Mignon with Dijon Peppercorn Cognac Cream Sauce (Add \$5 per person)

Gluten Free, Vegan, Vegetarian, and Children's Options available upon request

DESSERT

Decorated Sheet Cake or a Plated Dessert

PRICING

\$95 Per Person

Children Ages 4-12 are Half Price

Pricing based on 4 Hour Events Only. All Pricing is subject to a 21% Service Charge & NJ State Sales Tax.

HOW TO SECURE A DATE

We would love to host your next special event here.

Note: We do not "hold" any date(s). A date is secured with the initial non-refundable deposit and a signed contract.

DEPOSIT SCHEDULE

To Secure Your EVENT Date a \$500.00 **Non-Refundable** Deposit and Signed Contract is Required. Deposits can be made via credit card, check, or cash

ALL CHECKS MADE PAYABLE TO KEMPERSPORTS.

Final Guest count is due (2) weeks before your event

Final Payment is due (1) Week before your event

Final payment must be made via cash or cashier's check only




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WEST ORANGE

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