



Studio 27

THE CLUBHOUSE
AT GALLOPING HILL GOLF COURSE
Exclusively Yours.... One Wedding at a Time



Havana Photography

WEDDING GUIDE

HAPPILY EVER BEFORE, DURING, AND AFTER...



Thank you for considering The Clubhouse at Galloping Hill Golf Course for your wedding day. Our expert staff will strive to grant you every wish as they help you plan the wedding ceremony and reception of your dreams. Galloping Hill Golf Course provides a warm atmosphere with picturesque views. Our elegantly designed Grand Ballroom, which features a large dance floor, can accommodate up to 300 guests. Spanning the entire length of the Cocktail Hour room and Grand Ballroom you will find floor to ceiling windows showcasing panoramic views of the pristine golf course with its majestic rolling hills.. An outdoor covered terrace with additional seating is adjacent to both rooms to continue your celebration outdoors to enjoy the fabulous views and our breathtaking sunset. Whether large and magnificent or small and intimate, The Clubhouse at Galloping Hill Golf Course is the ideal setting for your picture perfect wedding.



- MEET THE SALES OFFICE -

JENNIFER FORSHEE
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ASHLEY RAVESE
Event Coordinator
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Hosting only one wedding at a time. We offer exquisite service and amenities to make your day as seamless as possible.

Event Manager - Coat Check, weather permitting - Valet Parking by experienced, uniformed and courteous staff - Experienced captains, wait staff, and bartenders - White glove service - Maitre'd - Private bridal suite with powder room - Grooms room, available for ceremonies onsite - Extensive selection of colored table linens and napkins - Your personal bridal concierge - Place cards - Direction Cards



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We offer a 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.



EAT,
DRINK,
& BE MARRIED



Abacus Studios Photography and Video



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THE COCKTAIL HOUR

- BEVERAGE SERVICE -

Butler Passed Champagne with Fresh Strawberries Upon Arrival
Premium Open Bar
Signature Drink

- ICE SCULPTURE -

Beautiful piece of art carved out of a 300 pound block of ice.

- COLD GOURMET DISPLAYS -

ANTIPASTI

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

THE FARMERS GARDEN

Assortment of Raw and Grilled Seasonal Garden Vegetables with Herb Buttermilk Ranch Dressing,

SALAD DISPLAY

Mediterranean Couscous, Chickpea Salad, Kale, Pear and Feta Cheese Salad.

FRUIT DISPLAY

Sliced seasonal fresh fruit and berries.

- TWELVE BUTLER PASSED HORS D'OEUVERS -

COCONUT SHRIMP WITH MANGO SALSA

MINI ITALIAN RICE BALLS

PHILLY CHEESESTEAK ROLLS

MINI TRUFFLE CHEESE BURGER SLIDERS

CHICKEN LOLLIPOPS

EVERYTHING CRUSTED RARE TUNA WITH SOY GINGER SAUCE

TURKEY MEATBALLS WITH CHIPOTLE ORANGE GLAZE

SEASONAL EMPANADA'S

LACQUERED PORK BELLY SKEWERS, BROWN SUGARED GLAZE, WITH DIPPING SAUCE

VEGETABLE SPRING ROLLS WITH PONZU SAUCE

MINI CRAB CAKES WITH REMOULADE SAUCE

MINI COCKTAIL FRANKS IN PUFF PASTRY

- COCKTAIL HOUR STATIONS -

CARVING STATION

*Sliced Marinated Skirt Steak, Mashed Purple Potatoes, Chimichurri Sauce or Roasted Carrot Puree
Roasted Turkey Breast, Sweet Potato Puree with Roasted Shallots.*

ITALIAN SUNDAY DINNER STATION

Tri-Colored Cheese Tortellini with a Roasted Garlic & Cream Sauce, Farfalle with Spinach, mushrooms, and pancetta, Nona's Meatballs and Sweet Italian Sausage, Fried Calamari, Garlic Bread.



COCKTAIL HOUR STATIONS

Up to 175 Guests, Select One
Additional Station
Above 175 Guests, Select Two
Additional 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*

SEAFOOD STATION

*Paprika Garlic Shrimp, Scallops over Risotto
and Baked Stuffed Clams*

CHINESE TAKE-OUT STATION

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

ALL AMERICAN BBQ STATION

*Mac n' Cheese, BBQ Pulled Pork Sliders, Brisket
Sliders*

LATIN STATION

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

A TASTE OF SPAIN STATION

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

MEXICAN STREET CART STATION

*Beef Flautas, Mexican Street Corn Salad
Soft Tacos - Choose from either Chicken, Beef,
or Pork*

THE RECEPTION

- FIRST COURSE -

Boccaccini Mozzarella, Red Grape Tomatoes, Arugula, Basil Oil, Balsamic Glaze
served in a Stemless Martini Glass.

- ENTREE COURSE -

Select One Beef, One Chicken, and One Fish

BEEF

Petite Filet Mignon
with Dijon Peppercorn Cognac Cream Sauce

Flat Iron Steak
with Burgundy Demi Glaze

New York Strip Steak
Garlic Herbed Butter

CHICKEN

French Cut Chicken
Herb Roasted Chicken Breast, Natural Jus

French Cut Chicken Breast
Stuffed with Spinach and Asiago Cheese, Natural Jus

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 Fresh Bread and Butter, Chef's Selection of Seasonal
Vegetables and Starch

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

- DESSERT -

TIERED WEDDING CAKE
Elegantly Designed Tiered Wedding Cake.

ASSORTED DESSERTS
*For each Table, a Tray of Freshly Dipped Chocolate Covered Strawberries and
Mini Petit Fors*

BUTLER PASSED SPECIALTY DESSERTS
Variety of Butler Passed Desserts Hand-selected by our Chef

COFFEE, DECAF, TEA, CAPPUCINO, ESPRESSO

THE WEDDING PACKAGE

Five Hour Package

- JANUARY, FEBRUARY, MARCH, APRIL, NOVEMBER & DECEMBER -

100 Adult Guests minimum

| FRIDAY | SATURDAY | SUNDAY |
|---------------|---------------|---------------|
| 2020: \$89.00 | 2020: \$99.00 | 2020: \$82.00 |
| 2021: \$89.00 | 2021: \$99.00 | 2021: \$82.00 |

- MAY, JULY & AUGUST -

100 Adult Guests minimum

| FRIDAY | SATURDAY | SUNDAY |
|---------------|----------------|---------------|
| 2020: \$94.00 | 2020: \$109.00 | 2020: \$87.00 |
| 2021: \$99.00 | 2021: \$119.00 | 2021: \$92.00 |

- JUNE, SEPTEMBER & OCTOBER -

Friday and Sunday - 100 Adult Guest Minimum

Saturday Evening - 125 Adult Guest Minimum

| FRIDAY | SATURDAY | SUNDAY |
|----------------|----------------|----------------|
| 2020: \$104.00 | 2020: \$114.00 | 2020: \$97.00 |
| 2021: \$114.00 | 2021: \$124.00 | 2021: \$102.00 |

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

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

Inquire about our Special 2019 Signature Wedding Package and Available Dates

HOW TO SECURE YOUR WEDDING DATE

WE WOULD BE HONORED TO HOST YOUR WEDDING CELEBRATION AT OUR VENUE!

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 Wedding Date a \$1,000 Non-Refundable Deposit and Signed Contract is Required.

Second Deposit: \$1,500.00 Due 3 Months After Contract Signing.

Third Deposit: \$2,500.00 Due 6 Months After Contract Signing.

Acceptable Forms of Payment for First 3 Deposits: Credit Card, Personal or Certified Check, or Cash.

14 Days Prior To Your Wedding Date, Your Final Guest Count Is Due And An Invoice Will Be Generated By
Your Event Planner.

Final Payment Is Due 5 Days Prior To Wedding Date

Acceptable Forms Of Payment: Bank Certified Check Or Cash Only.