

MAYS LANDING COUNTRY CLUB

Banquet Information

Menus

Enclosed for your consideration are Mays Landing Country Club menus. Please note that the prices quoted are current and do not include the 6.625% sales tax or the 21% service charge which is applicable to food and beverage costs. These prices are subject to change January 1st of each year. Please contact the Banquet Office to confirm prices prior to your event.

Guarantees

In order to make your event a success, please notify the Banquet Office of the guaranteed number of guests attending five (5) days prior to the function. Your minimum guarantee is the amount for which you will be charged (i.e.; if 100 people is your guarantee, and 98 people are in attendance the day of the function, you are responsible for the charges of 100 people).

Billing

A deposit of \$300.00 is required to confirm the date of your special event. A final payment is due five days prior to your event. Payment will be accepted by credit card, cash or certified check. There are no refunds on deposits for dates.

Linen

From our inventory, we will provide white table linens. Additionally, we can provide a rich assortment of colorful napkins. Any special requests for linens not within our inventory will be at the client's expense.

Beverage

As a licensee, we are responsible to abide by regulations enforced by the New Jersey State Liquor Commission; therefore, it is our policy that liquor may not be brought onto the property from outside sources. Our bartenders are not permitted to pour shots. If your event has 50 guests or less, a \$75.00 Bartender Fee will apply. If your event is larger than 50 people, bar sales must reach \$350, or a \$75 Bartender Fee will be applied. Parties less than 125 people will be charged \$100 for additional bar set up if there is to be use of two bars.

Buffets

For Food Regulation Safety, Buffet items will be out for a maximum of 1 ½ hours. There will be no take out boxes provided for buffet items.

Cakes

We are more than happy to substitute your dessert for a specialty cake, however, if you bring in an additional cake, we will charge \$1 per person. Any other food items wished to be brought in must be approved by a Banquet Manager first.

Florists, Photographers & Music

Names and phone numbers of these various professional groups are available through the Banquet Office. All vendors must comply with our dress code. Proper attire is mandatory.

Meeting Room Rentals

All business meetings and seminars held at the Club are subject to a room rental fee. Please contact the Banquet Office for information on availability.

Decorations

All confetti will be confined to being used on a mirror top displayed on the tables. We do not allow pictures or other wall hangings to be taped to the wall with anything other than Scotch Tape. Please advise Banquet Managers of your decoration planning.

Force Majeure

“Event of Force Majeure” means an event beyond the control of the Authority and the Operator, which prevents a Party from complying with any of its obligations under this Contract, including but not limited to: act of God (such as, but not limited to fires, explosions, earthquakes, drought, hurricanes, tornados, derechos and floods); war, hostilities, invasion, act of foreign enemies, mobilization, requisition, or embargo; contamination by radio-activity from any nuclear fuel, or from any nuclear waste from the combustion of nuclear fuel, radio-active toxic explosive, or other hazardous properties of any nuclear assembly or nuclear component of such assembly; riot, commotion, strikes, acts or threats of terrorism. Neither the Authority nor the Operator shall be considered in breach of this Contract to the extent that performance of their respective obligations (excluding payment obligations) is prevented by an Event of Force Majeure that arises after the Effective Date.

Deposits

Please note, our company policy states that all deposits are non-refundable. Your signature below will guarantee the date for your event & that you have read & understand all the information stated above.

Name: _____

Phone: _____ E-Mail: _____

Today’s Date: _____ Deposit Amount: _____

Date of Event: _____ Attendance: _____

Hours of Event: _____

Manager: _____

Signature: _____ Date: _____

~Traditional Brunch Buffet~

Chilled Fresh Juices

Orange ~ Apple ~ Cranberry

Array of Seasonal Fresh Fruits, Melons & Berries

Served with Yogurt & Granola

Eggs Made To Order

Your Choice of Eggs or Omelets

*Toppings include Ham, Cheeses, Spinach, Mushroom, Tomato, Bacon, Onion
(Egg Whites Available)*

Seasoned Sausage Links and Bacon

Traditional Brunch Favorites

Lyonnais Potatoes with Diced Pepper & Sweet Red Onion

Cinnamon French Toast with Bananas Foster

Chicken Francaise

Our Famous Penne Pasta with Choice of Sauce

(see "A Touch of Italy" menu for choices)

More...

Miniature Danish Assortment

Assorted Bagels

Cream Cheese, Jellies & Sweet Cream Butter

Freshly Brewed Coffee & Tea

\$29.95 plus 6.625% sales tax & 21% gratuity

The Carvery

Top Round of Beef in Au Jus (\$4.50 additional per person)

Prime Rib of Beef in Au Jus (\$5.50 additional per person)

(Minimum 50)

~Our Breakfast Buffet~

~The Americana~

Chilled Fruit Juices

Country Style Scrambled Eggs

Served Plain or with Mushrooms, Peppers & Chives

Choice of Smoked Ham or Seasoned Sausage Links

Lyonnise Potatoes

Freshly Baked Muffins & Danish

Sweet Cream Butter & Fruit Preserves

Assorted Bagels & Cream Cheese

Fresh Cut Fruit

Choice of One...

Cinnamon French Toast served with Bananas Foster

Mini Belgium Waffles served with Powdered Sugar & Maple Syrup

Freshly Brewed Coffee & Tea

\$21.00

(Minimum 40)

~The Manhattan Buffet~

Chilled Fruit Juices

Display of Freshly Sliced Seasonal Fruits & Berries

Omelet Station

Omelets & Eggs Made to Order

Accompanied by Ham, Onions, Peppers, Mushrooms, Tomatoes, & Cheeses

(Egg Whites available)

Our Bountiful Breakfast Bread Basket

Danish & Mini Croissants

Assorted Bagels, and Cream Cheese

Challah Raisin French Toast served with Bananas Foster

Cheese Blintz with a Fruit Sauce

Lyonnise Potatoes

Whitefish Salad, Lox, & Chopped Red Onion

Freshly Brewed Coffee & Tea

\$29.95

(Minimum 50/Maximum 130 People)

~Breakfast Selections~

~~The Continental~

*Selection of Chilled Fruit Juices
Assortment of Fine Bagels & Fresh Cream Cheese
Freshly Baked Muffins & Pastries served with Sweet Cream Butter & Fruit Preserves
Freshly Brewed Coffee & Tea*
\$10.95
Add Fresh Fruit Display \$2.95

~Plated Breakfasts~

~The Tee Time~

*Assorted Chilled Fruit Juices
Sliced Seasonal Fruits
Family Style Freshly Baked Danish & Pastries
Scrambled Fresh Farm Eggs
Lyonnaise Potatoes
Choice of Seasoned Sausage Links, Bacon, or Pork Roll
Freshly Brewed Coffee & Tea*
\$15.95

~The Croissant Sandwich~

*Assorted Chilled Fruit Juices
Sliced Seasonal Fruits
Hot Croissant filled with Ham, Scrambled Eggs & Cheddar Cheese
Breakfast Potatoes
Freshly Brewed Coffee & Tea*
\$13.95

~A La Carte Lunch Menu~

Cold Entrées

- Roast Breast of Chicken Salad or Tuna Salad Platter **\$16**
Shrimp Salad Platter **\$17**
Trio Salad ~ Tuna, Chicken & Shrimp Salads **\$18**
Our Classic Caesar with Choice of Blackened or Lemon Pepper Chicken **\$16.50**
Our Classic Caesar with Choice of Shrimp, Poached Salmon, or Scallops **\$18.00**
Grilled, Marinated Breast of Chicken on a Brioche Roll **\$19.50**

Salad

(Please Select One)

- Freshly Tossed Garden Greens with Choice of Dressing
Our Classic Caesar with Fresh Parmesan & Homemade Croutons
Tomato, Basil & Mozzarella Salad

Hot Entrées

- Grilled Breast of chicken with Wild Mushroom Sauce **\$21.95**
Roast Stuffed Chicken Breast with Wild Rice **\$21.95**
MLCC Specialty Chicken Francaise **\$21.95**
Chicken Parmesan with Penne Pasta **\$21.95**
Roasted Breast of Turkey with Stuffing & Gravy **\$21.95**
Baked Virginia Ham with Raisin Sauce **\$19.95**
Broiled Filet of Flounder **\$24.95**
Horseradish Encrusted Tilapia with Tarragon Beurre Blanc **\$19.95**
MLCC Famous Crab Cakes **\$24.95**
Shrimp & Broccoli Scampi a la Penne **\$21.95**
Pasta Primavera with Fresh Garden Vegetables **\$18.95**
Baked Atlantic Salmon with Fresh Dill **\$23.95**
Sliced Tenderloin of Beef with Sauce Béarnaise **\$27.95**
London Broil Bordelaise **\$22.95**

Desserts

- New York Style Cheesecake, Hot Apple Dumpling with Vanilla Ice Cream,
Triple Chocolate Mousse Cake, or Lemon Raspberry Cake

**All Entrées will be served with Chef's Selection of Fresh Seasonal Vegetable & Potato du jour
Freshly Brewed Coffee & Tea**

*(When making two selections, the higher price prevails)
(A fee of \$2.50 per person will be added for a third Entrée choice)*

~The Birdie Buffet~

Soup Tureen du jour

From the Garden

*Tossed Variety Greens with Choice of Dressing
or
Our Classic Caesar*

Salad Station

*Yellow Fin Solid White Tuna
or
Roasted Chicken Breast Salad
(add Shrimp Salad for \$2 per person)
Sliced Tomato, Onion & Lettuce Tray
Fresh Rolls*

The Carvery

(Please Select One)

*Marinated Top Round of Beef in Spicy Ginger served with Sour Cream Horseradish Sauce
Whole Roast Turkey with Apricot Glaze served with Sage-Laced Sauce
(add Prime Rib, Au Jus to Your Carvery for \$5.50 per person)
(add Marinated Flank Steak with Teriyaki Glaze for \$5 per person)*

Penne Pasta with Your Choice of Sauce

(see "A Touch of Italy" menu for choices)

Buffet includes...

*Bountiful Basket of Bread
Seasonal Fresh Fruit
Brownies or Cookies from Our Oven*

Freshly Brewed Coffee & Tea

Fountain Beverage Bar (\$2.50 per person)

\$25.95 plus 6.625% sales tax & 21% gratuity

~Buffet Luncheons~

~New York Deli~

Soup du jour

*Deli Tray... Assortment of Roast Beef, Ham, Turkey, Swiss & Cheddar Cheeses,
Sliced Tomato, Onion, Lettuce & Pickles*

Assortment of Rolls & Breads

Red Bliss Potato Salad & Tri-Colored Pasta Salad

Cookies & Brownies

Freshly Brewed Coffee & Tea

\$18.95

~That's a Wrap~

Soup du jour

*Deli Tray of Wraps... Assortment of Roast Beef, Ham, Turkey, Swiss & Cheddar Cheeses,
Chicken and Tuna Salad*

Sliced Tomato, Onion, Lettuce & Pickles

Red Bliss Potato Salad & Tri-Colored Pasta Salad

Cookies & Brownies

Freshly Brewed Coffee & Tea

\$18.95

~Little Italy~

Minestrone Soup

Fresh Tossed Caesar Salad

Chicken Picanté ~ Fresh Chicken Breast Sautéed with Lemon Caper Sauce

Penne Pasta served with a Champagne Sauce & Sun Dried Tomatoes

Traditional Lasagna

Chef Benito's Risotto

Zucchini with Roasted Red Pepper Accent

Garlic Bread

Tiramisu or Miniature Cannolis

Freshly Brewed Coffee & Tea

\$28.95

~Western Barbeque Luncheon~

Fresh Ground Chuck Grilled Hamburgers and Cheeseburgers

Our Famous Jumbo Hot Dogs

Homemade Potato Salad or Tri-Colored Pasta Salad

Our Own Brick Oven Baked Beans

Corn on the Cob

Lettuce, Tomato, and Onion Platter

All Condiments and Potato Chips

(Add Sausage and Peppers for \$2.00 per person)

\$21.95

Fountain Beverage Bar (\$2.50 per person)

~Just Hors d'oeuvres~

\$16.00 per person

~Menu Served Prior to Dinner~

~Cold Display~

(Choose Two)

*International & Domestic Cheese Display Served with Fresh French Bread Slices
Assorted Crudités Served with Herbal Horseradish*

**Bruschetta*

*Traditional Italian Bread with Garlic, Extra Virgin Olive Oil, Basil, Tomatoes, and Mozzarella Cheese
(add \$2.50 per person)

**Marinated Grilled Vegetables*

*Zucchini, Eggplant, Peppers, and Olives Marinated in Olive Oil, Garlic, and Herbs
(add \$2.00 per person)

**Fresh Fruit Display*

**(add \$2.00 per person)*

**Chilled Antipasto Favorites*

*Julienne of Assorted Meats, Cheeses, Mushrooms, and Olives Marinated in Olive Oil, Garlic, and Herbs
(add \$3.50 per person)

~Butlered Hors d'Oeuvres ~

~Choose 6~

Melon Wrapped in Prosciutto

*Bruschetta- Traditional Italian Bread with Garlic, Extra Virgin Olive Oil,
Basil, Tomatoes, and Mozzarella Cheese*

*Cocktail Franks en Puff Pastry- Filled with Cream Cheese and Wrapped in a Pastry Shell
Pepperoni Bread*

Chicken Satay- Tender Chicken Strips served with a Peanut Sauce

Swedish or Italian Meatballs- Made with Freshly Ground Veal & Beef with Appropriate Sauces

Mushrooms Stuffed with Smoked Andouille Sausage

Asian Spring Rolls- Served with Creamy, Spicy Mustard

Reuben Bites

*Flat Bread Pizza- Bite Sized and Topped Margherita Style with Andouille Sausage & Buffalo Chicken
Spanikopita*

Sesame Chicken- Served with a Sweet & Sour Sauce

Cheese Puffs- Cheese Filled Puff Pastry

Coconut Chicken- Marinated in a Light Coconut Milk and Sprinkled with Coconut and Bread Crumbs

**Scallops Wrapped in Bacon (add \$2.00 per person)*

**MLCC Specialty Mini Crab Cakes (add 4.00 per person)*

**Stuffed Mushrooms with Crab (add \$3.00 per person)*

**Cheese Steak Egg Rolls (add \$1.00 per person)*

**Coconut Shrimp (add \$3.00 per person)*

**Cocktail Shrimp (add \$5.00 per person)*

**Lamb Chop Lollipops with Mint Jelly (add \$6.00 per person)*

**Mini Beef Wellington (add \$4.00 per person)*

~The Country Club Classic Buffet~

From the Garden

*Tossed Variety of Greens, Choice of Dressing,
Our Classic Caesar
Tomatoes, Fresh Basil, Imported Provolone, Seasoned with Balsamic Vinaigrette*

The Carvery

(Please Select One)

*Whole Roasted Turkey Basted with Apricot Glaze served with a Sage-Laced Sauce
Roast Loin of Pork Stuffed with Asiago, Spinach, Roasted Red Peppers & Basil
Marinated Top Round of Beef in au jus served with Sour Cream Horseradish Sauce*

Hot Stuff

*Your Choice of Pasta with Your Choice of Sauce
(see "A Touch of Italy" menu for choices)*

From The Sea

(Please Select One)

*Flounder Oreganata with Lemon Beurre Blanc
or
Whole Atlantic Salmon rubbed and baked with Cracked Peppercorn and Dill
(add Shrimp & Scallops Scampi for \$4 per person)*

Sautéed Vegetable Medley

Chef's Choice of Potato

Bountiful Bread Basket Display

Dessert

(Please Select One)

*Triple Chocolate Mousse Cake
Family Style Cookies & Brownies from Our Oven
NY Style Cheese Cake
Hot Apple Dumpling with Vanilla Ice Cream*

Freshly Coffee & Tea

Fountain Beverage Bar (\$2.50 per person)

**\$34.95 plus 6.625% sales tax & 21% gratuity
(Minimum 50)**

~The Links Buffet~

The Italian Garden

*Our Classic Caesar Salad personally prepared to Perfection
Fresh Tossed Salad with Choice of Dressings*

\$2.50 per person, add...

*Fresh Mozzarella, Smoked Provolone, Cappelletti, Pepperoni, Salami,
Roasted Peppers, Olives, Artichoke Hearts & Sun Dried Tomatoes in Garlic Infused Olive Oil*

The Carvery

(Please Select Two)

Whole Roasted Turkey Basted with Apricot Glaze served with Sage-Laced Gravy

Aged Prime Rib, Au Jus

*Roast Loin of Pork Stuffed with Asiago, Spinach, Roasted Red Peppers & Basil
with a Roasted Garlic Demi-Glaze*

Pasta Place

Your Choice of Pasta and Your Choice of Sauce

(See "A Touch of Italy" menu for choices)

Garlic Bread

From the Sea

(Please Select One)

Whole Atlantic Salmon Rubbed & Baked with Cracked Peppercorn & Dill

Flounder Oregonata with a Lemon Beurre Blanc Sauce

(add Shrimp & Scallop Scampi for \$4.00 per person)

Potato Field

(Please Select One)

Our Famous Au Gratin ~ Garlic & Chive Smashed ~ Roasted Red New Bliss

Seasonal Vegetable Assortment

Bountiful Bread Basket Display

Grand Finale

(Please Select One ~ Fully Plated & Served)

Carrot Cake, Chocolate Mousse Cake, Lemon Raspberry Cake,

Hot Apple Dumpling with Vanilla Ice Cream, Tiramisu,

NY Style Cheesecake

Freshly Brewed Coffee & Tea

Fountain Beverage Bar (\$2.50 per person)

**\$37.95 plus 6.625 % sales tax & 21% gratuity
(Minimum 50)**

~Around The World Buffet~

~Mediterranean Station~

*Our Classic Caesar Salad
Fresh tossed Garden Salad with Choice of Dressings
Fresh Mozzarella, Smoked Provolone, Capicola, Pepperoni, Salami,
Roasted Red Peppers, Olives, Artichokes Hearts & Sun Dried Tomatoes in Garlic Infused Olive Oil*

~The American Station~

*Aged Prime Rib, au jus and Creamy Horseradish Sauce
and
Slow Roasted Turkey with Homemade Gravy
Seasonal Vegetable
Assorted Specialty Breads*

~Asian Experience~

*Beef & Chicken served with Vegetable Fried Rice, Asian Vegetables,
Hoisin Sauce, Sesame Sweet & Sour with Cashews*

~From the Sea~

*Shrimp & Scallop Scampi
Baked Atlantic Salmon with Champagne Dill Sauce*

~Italian Station~

*Orecchiette Pasta served with MLCC Famous Red Sauce
Bow Tie Pasta with Three Cheese Sauce
Traditional Garlic Bread*

~Dessert~

Assortment of Mini Desserts

Freshly Brewed Coffee & Tea

\$49 plus 6.625% sales tax & 21% gratuity

~A La Carte Dinner Menu~

Salads

Tossed Variety of Greens with Choice of Dressing, Our Classic Caesar,
or Tomatoes, Basil & Imported Cheeses with Balsamic Vinaigrette

Entrées

Grilled Breast of Chicken with MLCC Famous Crab Cake **\$34.00**

Stuffed Chicken with Prosciutto & Smoked Mozzarella with Plum Tomatoes in Tomato Basil Cream Sauce
\$27.00

Chicken Romano ~ Spinach, Red Pepper, Asiago Cheese with a Roasted Red Pepper Cream Sauce **\$27.00**

Chicken Francaise in White Wine & Lemon Herb Sauce **\$26.00**

...add Jumbo Lump Crabmeat for **\$4 per person**

Grilled Breast of Chicken in Wild Mushroom Glaze or Champagne Sauce **\$26.00**

Chicken Marsala **\$26.00**

Roast Turkey Breast with Raisin Challah Stuffing **\$24.95**

Broiled Filet Mignon (6oz) with a Broiled Lobster Tail **Market Price**

Petit Filet Mignon (6oz) with Baked Stuffed Shrimp (2) **\$45.00**

Petit Filet Mignon (6oz) with Our MLCC Famous Crab Cake **\$45.95**

Petit Filet Mignon (6oz) and Baked Atlantic Salmon with Dill **\$44.00**

Broiled Filet Mignon, Sauce Béarnaise (6oz) **\$39**, (8oz) **\$42**, (10oz) **\$49**

Mays Landing Cut Roast Prime Rib of Beef, au jus **\$37.95**

Roast Tenderloin of Beef with Sauce Bordelaise **\$39.95**

New York Strip Steak with Marsala Wine Sauce **\$39.95**

London Broil Bordelaise **\$31.00**

Roast Loin of Pork Stuffed with Asiago, Spinach, Roasted Red Peppers & Basil **\$26.95**

Baked Atlantic Salmon with Dill Sauce **\$32.00**

...add Jump Lump Crabmeat for **\$4 per person**

Baked Stuffed Flounder **\$34.00**

Baked Stuffed Shrimp **\$35.00**

Baked Jumbo Lump Crab Cakes **\$37.50**

Penne Pasta & Fresh Vegetables in a Three Cheese Sauce **\$18.95**

Shrimp & Scallops Scampi **\$32.00**

All Entrées are prepared with Our Chef's Selection of Seasonal Vegetable & Potato

Desserts

Tiramisu, Fresh Fruit Flan, Hot Apple Dumpling with Vanilla Ice Cream,

Triple Chocolate Mousse Cake, NY Style Cheesecake

Freshly Brewed Coffee & Tea

When making a selection of Two Entrées, the higher price will prevail.

A fee of \$3 per person will be added for a third Entrée choice.

~"A Touch of Italy"~

Penne ~ Bow Tie ~ Tortellini ~ Gnocchi ~ Orecchiette
(Add Cavatelli or Ravioli for \$1.50 per person)

~Sauces~

(Please Select Two of the Sauces listed below)

Our Classic Rosa

Traditional Marinara with a Touch of Cream

White or Red Clam Sauce

(add \$3.00 per person)

Three Cheese

Romano, Locatelli, Parmesan, Farm Fresh Eggs, Creamy Butter & Light Cream

Roasted Peppers & Spinach

Roasted Red Peppers & Spinach with Garlic Infused Oil

Our Pesto

Our Own Club Grown Basil... the rest is our secret

Chef's Red

*Imported Plum Tomatoes sautéed in Garlic & Oil
with a Full-Bodied Red Wine, Topped with Italian Herbs*

Champagne Sauce

Roasted Shallots blended with Champagne & a Light Cream Sauce

Pasta Primavera

Sautéed Fresh Vegetables with Your Choice of Sauce

\$8.95

~Carving Stations~

For Cocktail Hour, Preceding a Dinner

Tenderloin of Filet

Accompanied with Cracked Pepper Béarnaise

\$14.95

Marinated Top Round of Beef

in au jus served with Sour Cream Horseradish Sauce

\$9.95

Boneless Roasted Turkey

served with Cranberry Orange Relish, Herbed Mayonnaise, Giblet Gravy & Dinner Rolls

\$9.50

Chef's Roast Loin of Pork

Glazed with a Combination of Roasted Garlic & Natural herbs

Stuffed with Asiago, Red Pepper, Basil & Spinach

\$10.95

Whole Atlantic Salmon

Blackened, then Baked and served with Bernaise & Dill

\$9.95

Roast Prime Rib of Beef

with Creamed Horseradish Sauce, Au Jus

\$12.00

~Specialty Action Stations~

~Add Something to Your Event with Specialty Food Stations~

(Must accompany a Banquet Menu Selection)

Please select from any of the following Stations...

Philly Cheese Steak Station

Have a Taste of Philly... Freshly Prepared Philly Steaks with Cheese, Grilled Onions & Peppers served on a Sub Roll

\$9.50

Mexican Fiesta Station

*Add a Mexican Flare to Your Tournament with a Fajita Station
Your Guests can build their own Fajitas ~ Fresh Tortillas, Steak or Chicken,
Onions, Peppers, Cheese, Sour Cream & Guacamole*

\$9.50

Pasta Station

A Taste of Italy for Your Guests ~ A Choice of Pasta and Two Types of Sauces

\$8.50

Asian Experience Station

*Shrimp & Chicken served with Vegetable Fried Rice, Asian Vegetables,
Hoisin Sauce, Sesame Sweet & Sour with Cashews*

\$12.95

Smashed Potato Bar

Three Varieties of Potatoes served with all the Toppings!

\$7.50

(Attendant Fee \$75 per Station as needed)

~Banquet Beverage Menu~

~Sponsored Receptions~

Sponsored Bars are priced per drink.

(7% sales tax & 21% gratuity will be added to the total sale)

Cocktails **\$7**

Premium Cocktails **\$9**

Wine **\$6**

Domestic Beer **\$5**

Imported Beer **\$6**

Soft Drinks **\$3**

~Sponsored Hourly Receptions~

An economical plan designed to accommodate your budgetary needs. Includes all Mixes, Liquor & Garnishes for a predetermined per person price.

(Please add 7% sales tax and 21% gratuity)

Premium Brands

First Hour **\$15**

Each Additional Hour **\$8**

Well Brands

First Hour **\$13**

Each Additional Hour **\$7**

House Brands

First Hour **\$12**

Each Additional Hour **\$6**

Wine & Beer Bar

First Hour **\$13**

Second Hour **\$6**

Third & Fourth Hours **\$5**

~Cash Bars~

For any Group desiring their Guests to personally pay for each drink, price per drink are as follows...

(There will be a \$75 Bartender Fee for Groups of less than 50 Guests)

Premium Cocktails **\$9**

Well Cocktails **\$7**

Wine **\$6**

Domestic Beer **\$5**

Imported Beer **\$6**

Soft Drinks **\$3**

“The New Jersey Alcoholic Beverage Control Prohibits the Removal of Opened Liquor bottles from the Property by an Employee, Client, Group, or Any of Their Guests”