



# The Bedens Brook Club



## BANQUET MENUS AND POLICIES

The Bedens Brook Club welcomes your interest in holding your event with us. Our staff will work with you on every detail to ensure that your event is a success for you and your guests.

The Banquet Packet that you have received is developed to provide you with a guide for menus and policies.

Our Chef and culinary staff will be most happy to prepare almost any type of function to fit your needs.

We thank you for choosing The Bedens Brook Club.

***Prices, Menus and Policies Subject to Change  
Effective 3/1/2022***

## **Facility Guidelines**

### **Lounge, Porch and Family Dining Rooms**

#### **Seating**

- **Seating-Served and Plated Meal** [16-60” tables in total ]  
125 Maximum
- **Seating-with allowance for buffet** [10-60” tables in total]  
100 Maximum
- **Cocktail party-cocktail seating-with allowance for Chef’s food stations or buffet**  
150 Maximum
- **Cocktail party-cocktail seating-Butlered food**  
175 Maximum

#### **Evening Event Time Parameters**

- 5:00pm-Access for group-event set up can begin at 5:00pm
- 11:00pm – Clubhouse closing

#### **Afternoon Event Time Parameters**

- 9:00am-Access for group-event set up can begin at 9:00am
- 4:00pm – Closing

#### **Furniture**

- Existing Tables cannot be removed or stored
- Existing Chairs cannot be removed or stored
- Sofa, Chairs and Accent Table can be stored
- Piano can be moved and stored

#### **AV**

- Portable Mic and Amp available
- 65” TV available
- Computers-responsibility of event organizer

#### **Decorating**

- No use of adhesives, nails, tacks on walls, trim or ceilings
- No glitter or confetti of any kind
- Entertainment – Any damage by entertainer’s responsibility of organizer

#### **Set Up - Break down and cleaning**

**\$150 – \$350 Lounge, Porch, FDR (each)**

**\$200- \$500 North Terrace/Outside events (each)**

#### **Room Fee (each)**

**\$200- Porch, Grill, Lounge or Family Dining**

#### **Linen-Based on Selection**

#### **Staffing**

Servers- \$95 each 4 hours - Bartenders-\$135 each for 4 hours

Chef-\$175 per Chef-Food stations - Over 4 hours for any add- \$20 per hour

All food and beverage add 21% Administrative Fee and NJ State Sales Tax (unless exempt)

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## **Food and Beverage**

Final guarantee guest count is due within 72 hours prior to date of scheduled function.

Parties of more than 15 people must order from a planned menu to facilitate kitchen planning and service.

Host/Hostess must provide the Club with a breakdown of entrée selections when serving two or more preplanned entrees for sit down dinners at least one week prior to the date of the function.

**The Club is not responsible for any deviation of the entrée breakdown after that time.** The Host/Hostess is responsible for providing the Club with appropriate means of signifying entrée choices for their guests, which will be visible to the server when placed on the banquet table. i.e. Color-coded tickets. Side Dish Selections may not be split on entrees. Dessert Selection may not be split.

- Functions requiring food service during non-kitchen hours are subject to labor surcharge.
- **Alcoholic Beverages, by State Law, may not be consumed by persons under 21 years of age.** Club management reserves the right to refuse service to any individual judged to be under the age of unless 2 forms of ID required in NJ are presented or to any individual deemed to be intoxicated.
- All affairs are for four (4) hour duration from the start of the Hors d' oeuvres and /or Cocktail Hour.
- Each additional half (1/2) hour will be charged \$250.00 for extended labor plus any additional food and /or beverage served.
- Pictures are permitted on our grounds; please avoid the areas close to the putting green and fairways.
- **SMOKING**-The Bedens Brook Club is a **NON-SMOKING** facility.
- **Entertainment Related Personnel** While loading or unloading equipment, please do not drag cases on floor or mark floors in any way. Contact the Club for appropriate set-up times. Sound Level-Solely at the discretion of the management. Complimentary, non-alcoholic beverages are provided to all band members. Entertainers are not permitted in unauthorized areas of the Club. Food and Beverage items are not available for purchase. The Host/Hostess is responsible for the preplanning of all food and beverage prior to the event for all entertainers if available. The Bedens Brook Club is not responsible for any lost/damaged personal belongings or related equipment.

## **Legal**

The Bedens Brook Club shall have no responsibility or liability for its failure or inability to provide any products or connection with the function if its performance is prevented by Acts of God, labor unrest, civil unrest, severe weather conditions, shortage of supplies, orders or other intervention by governmental authorities, pandemic or pandemic related issues, or any other force majeure related cause ("Force Majeure"). If The Bedens Brook Club is prevented from performing all or part of the function due to any such Force Majeure event, it may postpone part or all of the function at its discretion. The Bedens Brook Club will make a good faith effort to reschedule all or part of the function. However, rescheduling options shall be limited to the available dates and times reflected in The Bedens Brook Club's booking calendar as of the date the parties finalize the rescheduled date and time. In no even shall The Bedens Brook Club be liable for any indirect, incidental, consequential, special or punitive damages as related to its inability to provide services in connection with the function due to a Force Majeure event or its inability to reschedule the all or part of the function.

# **MENUS**

## **Golf Outing Menu**

### ***BREAKFAST BUFFET-\$25pp***

*Scrambled Eggs  
Pancakes or French Toast  
Bacon and Sausage  
Fried Potatoes  
Fruit Salad  
Bagels  
Breakfast Pastries  
Cream Cheese, Butter, Jam  
Assorted Juices  
Coffee (decaf and regular) and Tea (decaf, regular and herbal)  
(Other Items Available Upon Request)*

### ***CONTINENTAL BREAKFAST- \$12pp***

*Bagels  
Breakfast Pastries  
Fresh Fruit Salad  
Orange Juice  
Coffee and Tea*

### ***LIMITED CONTINENTAL BREAKFAST- \$8pp***

*Breakfast Pastries  
Orange Juice  
Coffee and Tea*

***Minimum count 50 people***

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# **Golf Outing Menu**

**\$30 per person**

## **BBQ Lunch Buffet**

- Char-Broiled Hamburgers
- Hot Dogs with toppings
- Grilled Chicken
- Veggie Burgers

## **Chef's Deli Board**

- Assorted Sliced Thurmann's Meats and Cheeses
- Bakery fresh Rolls

Both packages include:

- Sliced Tomatoes, Sliced Red Onions, lettuce & condiments
- Pasta Salad
- Potato Salad
- Assorted Mixed Greens
- Fresh Fruit
- Dessert
- Soft Drinks, Iced Tea, Lemonade

Other Buffet Items Ideas:

- Grilled Bratwurst
- BBQ Pulled Pork

**Snack Station**-[located at first tee-during golf]-**\$10 per person**

Pretzels, Crackers, Bars, Gatorade, Soda-

**Snack Station**-[located at first tee-during golf]-**priced per event**

Add Domestic and Imported Beer-

**Beverage Cart on course during event-\$150 plus food and beverage**

All food and beverage is only available during event schedule.  
No cash or credit card purchases for food or beverage are accepted.

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## HORS D'OEUVRE MENU

### HOT

Price based on selection

Chicken Satay with Asian Peanut Sauce  
Franks in a Blanket  
Sesame Chicken Tenders with Tangy dipping sauce  
Mini Crab Cakes with Remoulade  
Herb Roasted baby Lamb Chops  
Mushrooms, Stuffed with Crabmeat, Sausage or Spinach  
Brie and Raspberry en Phyllo  
Chicken-Cilantro Dumplings  
Mini Chicken Quesadillas  
Maui Shrimp Rolls  
Stuffed Mushrooms (crabmeat, Sausage and Spinach)  
Scallops Wrapped in Bacon  
Mini Philly Cheesesteaks  
Chicken Samosa Spring Rolls  
Coconut Shrimp with sweet-chili sauce  
Spanakopita  
Mini Vegetable Spring Rolls

### Cold

Grilled Beef Tenderloin, Baguette with Horseradish Sauce  
Bruschetta with Tomatoes & Basil  
Crab and Avocado Crostini  
Deviled Eggs  
Lobster Salad in Phyllo cup  
Tuna Tartar on a Wonton Chip with Wasabi Mayo  
Smoked Salmon Canapés  
Jumbo Shrimp Cocktail  
Roasted Red Pepper Hummus in a Cucumber cup  
Belgium Endive stuffed with Boursin cheese  
Butternut Squash, Cranberry and Goat Cheese Crostini

**All stations and buffet pricing is based on 1.5 hours**

## **CHEFS STATIONS**

### **Cold Stations-**

- **Small (10 to 20people) -\$30**
- **Large (25-35 people)-\$45**
  - Fresh Vegetable Crudités with savory dip
  - Fresh Seasonal Fruit Display with Yogurt Dipping sauce
  - Roasted Red Pepper, Portabella Mushrooms and Mozzarella Tray
  - Mediterranean Platter – Hummus & Baba ganoush with Olives and Pita chips
- **Small (10 to 20people) -\$55**
- **Large (25-35 people)-\$75**
  - Assorted Cheese & Fruit Display –
  - Chef's Selection of Imported and Domestic cheeses with crackers

### **Chef's Carving Table-\$17 to \$28 pp**

Roast Tenderloin of Beef/Baked Maple Glazed Ham  
Roasted Breast of Turkey/Roasted Prime Sirloin of Beef  
Served with fresh rolls and condiments

### **Taco Bar-\$15pp**

Make your own Soft tacos with Spicy Roast Pork or Chicken Fillings with guacamole, fresh salsa, cheese, lettuce and sour cream

### **Chili Bar-\$13pp**

Beef, Chicken or Turkey, shredded cheese, onion and sour cream

### **Chef's Selection of Assorted Sushi and Sashimi-market price**

Fresh market Wasabi, Ginger, Soy Sauces

### **Raw Baw –Market Price**

Fresh selection of clams, oysters, shrimp and crab claws  
Served with cocktail & mignonette sauces



# **CHEFS STATIONS**

## **Pasta Station-\$13pp**

A Selection of one to two Pasta Dishes, Choice of Caesar or Mixed Green Salad & Garlic Bread  
Marinara, Alfredo, Vodka or Primavera sauces

## **Macaroni and Cheese Bar-\$8pp**

An elegant twist on a home-style classic. Guests can customize this All-American comfort food on the spot. Toppings include regular & white cheddar, sautéed wild mushrooms, green peas, fried onions, Applewood-smoked bacon bits, green onions, & white truffle oil.

## **Slider Bar-\$17pp**

Choice of two from Burgers, Turkey Burger, Pulled Pork or BBQ Chicken on fresh Mini-Buns

## **Mashed Potato Bar-\$9pp**

Guests can customize this All-American comfort food on the spot. Toppings include regular & white cheddar, sautéed wild mushrooms, green peas, fried onions, Applewood-smoked bacon bits, green onions, & white truffle oil.

## **PLATED**

### **Priced per item**

#### **Salads**

House Salad – mixed greens with cucumbers, carrots,  
And tomatoes

Bedens Brook Caesar Salad

Assorted Greens with sliced pears and goat cheese tossed in a  
Toasted walnut vinaigrette

Mixed Field greens with gorgonzola, toasted pecans and Mandarin Oranges

The Wedge -Crispy Iceberg lettuce with Bacon crumbles and Bleu Cheese-  
Chive Dressing

Caprese - Tomato, Basil, and Fresh Mozzarella (Seasonal)

Spinach Salad -with Mushrooms, Bacon and Chopped Egg

Mixed Greens with citrus/berries, toasted almonds & goat cheese

## **Soups**

A Complete List of Our Other Homemade Soups Available

## **Entree Specialties**

Charbroiled Filet Mignon (8 oz.) or Petite (6 oz.)  
Carved Roasted Tenderloin of Beef  
Sautéed Breast of Chicken Marsala  
Sautéed Lemon Herb Chicken  
Bourbon Glazed Atlantic Salmon  
Herb Roasted Atlantic Salmon  
Market Catch of the Day

## **Combination Plates**

Filet Mignon and Atlantic salmon  
Filet Mignon and Crabmeat Stuffed Jumbo Shrimp  
Filet Mignon and a Chesapeake Jumbo Lump Crab cakes

## **Side Dishes**

Maple-Glazed Carrots with Dill  
Fresh Seasonal Asparagus  
Chef's Selection of Seasonal Vegetable Medley  
Haricots Vert  
Fresh Green Beans with toasted Almonds  
Dauphinoise Potatoes  
(Creamy Scalloped Potatoes)  
Potatoes Gratin  
Parslied New Potatoes  
Mashed Yukon Gold Potatoes  
White & Wild Rice Pilaf with Dried Cranberries  
Lemon-Parmesan Orzo  
Rice Pilaf

Additional Items are priced extra per person

Dinner Prices Include Entrée Selection, Two Side Dishes, Rolls and Butter,  
Coffee, Tea or Decaf

Vegetable and Potato Selections May Not be Split on Entrees.

More Than One Entrée Selection is \$2.00 per person Additional

## **BUFFET IDEAS**

### Entrees

Roast Turkey  
Roast Sirloin of Beef  
Roast Tenderloin of Beef  
Roast Pork Loin  
Smoked Glazed Ham  
Roast Leg of Lamb  
Chef's Marinated Grilled Chicken Breast  
Sautéed Lemon Herb Chicken  
Sautéed Breast of Chicken  
    – Wild Mushroom Sauce  
Chilled Poached Salmon  
Grilled Atlantic Salmon  
Stuffed Flounder

### **Desserts**

Assorted Berries with fresh cream & a tulle cookie  
Chocolate or Lemon Mousse  
Key Lime Pie  
Carrot Cake  
Warm Apple Pies with vanilla ice cream

Flourless Chocolate  
Torte  
Raspberry-Almond tart  
New York style Cheese Cake with raspberry sauce or berries  
Southern Pecan Pie  
Fresh Fruit Crisp (in season)  
Trays of Assorted Mini Pastries, Dessert Bars, Lemon Squares, Brownies

### **Hot Beverage Station**

Set up as a Self-Serve Station -Freshly Brewed Decaffeinated and Regular Coffee, along with selection of assorted flavored Herbal Teas.

## **Buffet Includes:**

- Choice of Salad-#
- Entrée Selection(s)
- Choice of Two Side Dishes  
• (1 vegetable & 1 starch)
- Rolls/Breads
- Coffee/Teas/Decaf

*Luncheon and Dinner Buffets  
(priced per event)*

## **BAR SERVICE**

### **Banquet Consumption Bar Based on a per drink consumption**

|                            |       |
|----------------------------|-------|
| House Rocks                | 9.75  |
| House Cocktail             | 9.50  |
| Premium Rocks              | 10.75 |
| Premium Cocktail           | 10.50 |
| Ultra-Premium Cocktail     | 11.00 |
| Ultra-Premium Rocks        | 11.25 |
| Domestic Beer              | 5.25  |
| Imported Beer              | 5.75  |
| Craft Beer                 | 7.50  |
| Wine by Glass              | 10.25 |
| Premium Wine by Glass      |       |
| Soda Juice Sparkling Water | 4.00  |

### **Bar Cart-3 hours-\$125, plus consumption**

#### **Wine Service During Dinner-Market Price**

House Merlot, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc  
(choice of 2 poured with dinner)  
Premium Wine Service is Available by Request  
Special Order Wines- Based on Availability

#### **Champagne Toast**

|                 |    |
|-----------------|----|
| Domaine Chandon |    |
|                 | 39 |
| Korbel          |    |
|                 | 32 |

Bars - Maximum of Four hours  
Close 30 minutes prior to event close.

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# NOTES

