



2025 GOLF OUTING PACKAGE





THE EVENT PACKAGE

- Greens Fees
- Cart Fees
- Logoed gift for each player, Merchandise Upgrades Available
- Professional Scoring Services
- Cart Signs, Registration Sheets, and Scorecards
- Registration Table for Checking in Guests
- Professional Bag Drop Services
- Proximity Markers for Contests i.e. long drive, closest to the Pin
- Tournament set-up that includes the placement of all sponsorship signs

Tee Time and Shotgun Events are Available Monday - Wednesday & Friday

PRICE PER GOLFER: \$110

SHOTGUN MINIMUM:

60 people for 9AM

80 people for 1PM

Tee Time Events Monday - Thursday

PRICE PER GOLFER: \$114

Tee Time Events Only on Fridays - Sundays and Holidays

PRICE PER GOLFER: \$120

ADDITIONAL OUTING FOOD SELECTIONS

Continental Breakfast

Coffee, Tea, Orange Juice, Assorted Pastry,
Fresh Fruit, Bagels with Cream Cheese
\$15 p/p

Early Bird Breakfast

Coffee, Tea, Orange Juice, Scrambled Eggs,
Bacon, Sausage, Home Fries, Fresh Fruit,
Bagels with Cream Cheese, and Assorted Pastry
\$24 p/p

Brunch

Available for Service at 12noon or Earlier

Scrambled Eggs,
Applewood Smoked Bacon,
Cinnamon French Toast,
Bagels with Cream Cheese,
Assorted Mini Breakfast Pastries,
Build Your Own Parfaits,
International & Domestic Cheese Board
with Seasonal Fresh Fruit & Crackers,
Fresh Baked Rolls with Butter,
Mixed Field Greens with two types of dressing,
Seasonal Vegetables,
Tri-colored Tortellini in Garlic Cream Sauce,
Chicken Parmesan,
Non-Alcoholic Beverages,
Dessert: NY Style Cheesecake
\$45 p/p

Boxed Lunch

Wrap, Potato Chips, Piece of Fruit,
Cookie or Brownie, and a Bottle of Water
\$14 p/p



ADDITIONAL OUTING FOOD SELECTIONS

Cookout Buffet

Hamburgers, Hotdogs, Grilled Chicken, Pasta Salad,
Corn on the Cob, Baked Beans, Dessert,
and Non-alcoholic beverages

\$32 p/p

Remove any protein and add sausage & peppers

\$35 p/p

Remove any protein and add BBQ ribs

\$38 p/p

Clubhouse Buffet

Choice of 2 Entrees, Choice of Pasta, Seasonal
Vegetables & Starch, Garden Salad, Dinner Rolls with
Butter, Choice of Dessert and Non-alcoholic beverages

\$43 p/p

Southern BBQ

Choose 2: Brisket, Ribs, Pulled Pork, BBQ Chicken
Corn on the Cob, Coleslaw, Garden Salad, Collard
Greens, Corn Bread, Banana Pudding,
Non-Alcoholic Beverages

\$43 p/p

Buffet Style Cocktail Party Package

Charcuterie Display, Crudité Display,
and Choice of 6 Appetizers

\$28 p/p

Plated Option

Plated Salad, Choice of 2 Entrees served with
Seasonal Vegetables and Starch,
Rolls with Butter, Garden Salad, Dessert
and Non-alcoholic beverages

\$50 p/p



BUFFET MENU CHOICES

Chicken

Chicken Francese
Chicken Piccata
Chicken Marasla
Chicken Parmigiana

Fish

Salmon (Lemon Dill, Saffron Fennel or Teriyaki)
Red Snapper (Lemon Dill, Oreganata, or Veracruz)
Shrimp

Beef

Flank Steak with Chimichurri
Roast Beef with Gravy
Flank Steak with Burgundy Reduction

Pasta

Penne alla Vodka
Tri Colored Cheese Tortellini
Rigatoni Bolognese
Cheese Ravioli
Cavatelli with Broccoli Garlic & Oil
Farfalle Primavera

Dessert

Assorted Cookies & Brownies
NY Style Cheesecake
Tiramisu

Upgrade Your Buffet:

Add an Additional Selection: \$8 Per Person



BUFFET STYLE COCKTAIL PARTY PACKAGE

CHARCUTERIE DISPLAY

International & Domestic Cheeses,
Fresh Fruit & Crackers
Sliced Meats

CRUDITÉ DISPLAY

Freshly Sliced Raw Veggies
with Hummus, Flatbread & Dip

CHOICE OF 6 APPETIZERS

Mini Truffle Cheeseburger Sliders

Coconut Shrimp, Mango Salsa

Crab Cakes, Remoulade

Pretzels with Cheese Sauce

Mozzarella Sticks, Marinara

Paprika Garlic Shrimp

Meatballs Marinara

Chicken Quesadillas

Onion Rings

Fried Calamari

Vegetable Spring Rolls, Thai Chile Sauce

Philly Cheesesteak Egg Rolls

Sriracha Chicken Bites

Chicken Wings (Garlic Parmesan or Buffalo)

Tortilla Chips with Salsa and Chorizo Cheese Dip

Hummus with Pita, Celery and Carrots

Tortellini, Garlic Cream Sauce

Penne alla Vodka

Farfalle Primavera



PLATED MENU CHOICES

Chicken

Chicken Breast with
Shallots, Artichoke Hearts, Sundried Tomatoes & Basil

French Cut Chicken
Stuffed with Spinach & Asiago, Natural Au Jus

French Cut Chicken
Natural Au Jus

Fish

Shrimp (Scampi)

Salmon (Lemon Dill, Saffron Fennel or Teriyaki)

Red Snapper (Mango Rum, Veracruz, Garlic Herb Butter)

Beef

Petite Filet with Dijon Peppercorn Cognac Cream Sauce

NY Strip Steak, Garlic Herb Butter

Flat Iron, Burgundy Demi Glaze

Add a Pasta Course (\$5 Additional)

Penne alla Vodka

Tri Colored Cheese Tortellini

Rigatoni Bolognese

Cheese Ravioli

Cavatelli with Broccoli Garlic & Oil

Farfalle Primavera

Dessert

Assorted Cookies & Brownies

NY Style Cheesecake

Tiramisu

Upgrade Your Plated Choices:

Add an Additional Selection: \$8 Per Person





ADDITIONAL OUTING BEVERAGE SELECTIONS

On Course Beverage Package

Birdie Selection (weekdays only, no holidays):
Soft Drinks & Canned Beer (Import and Domestic),
Hard Seltzers and Snacks During Play of Your Event
\$30 p/p

AFTER GOLF BEVERAGE SELECTIONS

Full Open Bar (House Liquor)

\$15 p/p for the first hour, \$10 p/p each additional hour

Beer & Wine Only (House Beer and Wine)

\$12 p/p for the first hour, \$8 p/p for each addition hour

Keg Beer Pricing

1/2 Keg of Domestic, \$300

1/2 Keg of Import, \$450

Please Note: All food and beverage must be purchased through Galloping Hill Golf Course.

A 25% gratuity will be added to the food and beverage portion of the bill only

FUNDRAISING

A charity golf tournament can be a great way to raise a significant amount of money for a good cause. The success of your charity golf event revolves around maximizing player turnout, increasing sponsorship's, obtaining sponsored prizes, and choosing the right tournament play format.

A Few Tips:

Build a team

Create a goal and a budget

Have fun!

SAMPLE BUDGET

Course price per player: \$99 (includes taxes and gratuities)

Registration price per player: \$130

72 players at \$130 a player = \$9,360

72 players at \$99 a player = \$7,128

Profits = \$2,232

Fundraising:

Club raffle at check in (use merchandise credit to purchase clubs)

\$10 a ticket or \$20 for an arm's length

An average of 60% will get in the drawing... totaling \$860

Selling team Mulligans (sell at check in)

\$20 for the team, one per player

Most people will purchase... totaling \$360

50/50 (sell tickets all day, at check in, on the course, and during awards ceremony)

\$10 a ticket or \$20 for an arms length... totaling about \$800 on the low side

Sponsorships are a great way to earn extra money!

Local businesses to sponsor a tee box and/or green for either \$250 or \$500 depending.

Sell at least 14 @ \$250... totaling \$3,500

Total Profits = \$7,608

NOTES

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