



Panther Valley Golf & Country Club
 One Forest Drive
 Allamuchy, NJ 07820
 Phone: 908-850-0800
 Fax: 908-850-4828
 www.panthervalleygolf.com
 info@panthervalleygolf.com

Name:			
Address:			
Home Phone:	Business Phone:	Surprise - Yes / No	Time Guest Arrives:
Cell Phone:	Fax:	If Surprise, Contact Name & Phone:	
E-Mail:		Date:	
Function:		Time:	

Only the room(s) circled below will be provided to your party:
 Grand Ballroom Upper Terrace Lower Terrace Members Grill Upper Mixed Grill Lower Mixed Grill Main Bar Lobby

Room(s) Will Be Available One Hour Prior To Function For Decoration. Room Rental:

Price:	No. Expected:	No. Guaranteed (at full price):	Deposit:	Check #:	2nd Deposit:	Check #:
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All Prices Subject to Applicable Sales Tax & 20% Service Charge
 Wine & Beer - Yes / No \$ _____ Open Bar - Yes / No \$ _____ Tab Bar - Yes / No Cash Bar - Yes / No Bar Set Up Fee - \$ _____

Meals for Children 4-10: 1/2 Price
 Meals for Children 3 & Under: Complimentary
 Meals for Vendors: 1/2 Price

Final Payment Must Be Received No Later Than 5 Days Prior To Event By Cash or Certified Check. No Credit Cards Accepted.

Assigned Seating or Open Seating
Seating Chart - Yes / No
 _____ Tables of _____

Panther Valley Cocktail Party

Butler Passed Hors D'Oeuvres (Select Six)

Grilled Sliced Beef Tenderloin on Baguette with Arugula, Capers & Herb Sauce
 Goat Cheese, Tomato, Basil Pesto & Black Olive Bruschetta
 Salmon Tartar Spoons with Sesame, Avocado & Wasabi
 Franks en Croute, with Dijon
 Marinated Fresh Mozzarella & Pear Tomato Skewers
 Chicken & Lemongrass Pot Stickers
 Orange Zested Strawberries and Mascarpone
 Thai Beef Skewers
 Beef Sliders with Chipotle Aioli
 Petit Crab Cakes with Citrus Rémoulade
 Bacon Wrapped Cherry Pepper Chicken

Platters and Salad

Elaborate Assortment of Imported & Domestic Cheeses
 Crudités with Buttermilk Spinach Dip
 Shrimp Cocktail
 Mediterranean Olives
 Marinated Mushrooms
 Grilled Vegetable Antipasti
 Vegetarian Sushi
 Fresh Mozzarella & Tomatoes

Carving Stations

Sliced Beef Au Poivre
 Roast Pork Loin with Apple Brandy Sauce

Chafing Stations

Penne Vodka with Prosciutto, Broccoli, Fresh Tomato
 Farfalle Pasta with Wild Mushrooms, Sweet Onions and Peas in Asiago Cream
 Eggplant Rollatini
 Stuffed Mushrooms with Goat Cheese & Spinach
 Chicken with Sun Dried Tomatoes, Capers, Kalamatta Olives & Mushrooms, Light Garlic Broth
 Garden Vegetable Rice Pilaf with Herb Goat Cheese

Dessert

Viennese Table * Assorted Pastries * Fresh Fruit

Beverages

Fountain Soda * Iced Tea * Coffee * Tea

Proper Country Club Attire Is Required By All Guests.

Special Instructions:

By signing below, lessee acknowledges that it has read and that it understands all terms as outlined on both sides of this agreement. Lessee acknowledges that it has had the opportunity to have this agreement reviewed by an advisor of its choice, including an attorney. Lessee likewise acknowledges that it has voluntarily entered into this agreement. Please sign contract and return within five(5) days. Please retain one(1) copy for your records. All pages must be returned together.

Agreed By:	Date:	Accepted By PVGCC Representative:	Date:
Print Name:	Date:	Approved By PVGCC Representative:	Date: