



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 #:
--------	---------------	---------------------------------	----------	----------	--------------	----------

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.

Cake: Yes / No

Inscription:

Trim Color:

Elegant Sit-Down Dinner

First Course (Select One)
 Truffle Potato Leek Soup
 Panther Valley Lobster Corn Soup
 Garden Vegetable Risotto, Parmesan Crisp, Herb Oil

Second Course (Select One)
 Baked Stuffed Portobello, with Sausage, Roasted Peppers, Ricotta Cheese & Spinach
 Traditional Caesar Salad with Herb Roasted Croutons
 Arugula Salad with Belgian Endive, Baked Apple and Candied Pecans
 Baby Spinach with Dried Apricots, Sautéed Shiitake Mushrooms and Frizzled Onions
 Mixed Organic Field Greens, Radish, Grape Tomatoes, Roasted Garlic & White Balsamic Vinaigrette

Main Course (Select Three)
 Porcini Dusted Organic Chicken
 Sesame Crusted Salmon Fillet with Shiitake Mushrooms and Madeira Lemon Glaze
 Baked Chilean Sea Bass with Lemon Parsley Pesto
 Roast Rack of Lamb with Minted Jus
 Roast Chateaubriand
 Jumbo Shrimp and Scallop Skewer with Sweet Pea Risotto and Smoked Ham

All Entrees served with Seasonal Vegetables & Potatoes
*Bread * Butter*
Vegetarian and Children's Entrees Available by Request

Dessert (Select One)
 Brooklyn Blackout Cake, Layers of Chocolate Devil's Food Cake and Chocolate Mousse
 Sabayon with Fresh Berries
 Caramel Apple Cake
 Traditional Sheet Cake for the Occasion

Beverages
 Fountain Soda * Iced Tea * Coffee * Tea

Proper Country Club Attire Is Required By All Guests.

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

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: