



Hollow Brook

Golf Club

BBQ Wedding Package

5 Hour Event

Cocktail Hour

- One Hour Top Shelf Open Bar
- Your Selection of Twelve Butler-Style Hors D'oeuvres
- Harvest Table Display

Customized Stations Available Upon Request

Dinner

- Four Hours Top Shelf Open Bar
- Champagne Toast
- Gourmet BBQ Buffet

Dessert

- Wedding Cake Or Cup Cakes
- Coffee, Decaffeinated Coffee, And Herbal Teas

\$130 Per Person Plus

Minimum of 125 guests

23% Administration Charge And 8.385% Sales Tax

\$250 Maître D' Fee

- Published June 2018
Quoted price is subject to change and is not confirmed until actual event booking. Confirmed booking requires both deposit and signed contract to secure date.

Cocktail Hour

Passed Butler Style Hors D'oeuvres

Please Select Twelve of the Following...

(Additional selections may be added, \$2.00 pp each)

Hot

- * Fried Calamari with Marinara Dipping Sauce
- * Crab Fritters
- * Bacon Wrapped Chicken
- * Sesame Crusted Chicken in a Hoisin Ginger Sauce Served with Sweet & Sour Sauce
- * Chicken Scampi Brochettes
- * Smoked Chicken Avocado Croustade
- * Mini Turkey Clubs with Smoked Turkey, Bacon, Lettuce and Tomato
- * Grilled Tenderloin of Beef with Skewered Portobello Mushrooms in Balsamic Syrup
- * Franks in a Blanket with Spicy Mustard
- * Sausage Stuffed Mushroom
- * Gorgonzola Crusted Filet Medallions
- * BBQ Pulled Pork with Cheddar Cheese & Pickles
- * Mini Burgers with Cheese, Tomato, Lettuce & Pickles
- * Meatball Parmesan Bites
- * Mini Pastrami & Swiss Cheese Reubens
- * Philly Cheese Steak Bites
- * Pork Dumplings with Scallion Soy Dipping Sauce
- * Brie and Fig Tartlet
- * Mediterranean Vegetable Tartlet
- * French Onion Soup Crostini Bites
- * Goat Cheese Flat Bread Triangles
- * Vegetable Tempura
- * Mini Grilled Cheese Triangles & Tomato Soup Shooters
- * Fried Mac & Cheese
- * Quesadilla Rollup
- * Spinach in Phyllo with Ricotta, and Feta Cheese
- * Vegetable Egg Roll with an Oriental Dipping Sauce
- * Butternut Squash Soup Shooter
- * Wild Mushroom Risotto Cakes with Onion Confit
- * Raspberry and Brie in Phyllo
- * Mini Potato Pancake with Truffle Goat Cheese

Cold

- * Roasted Cherry Tomato with Herbed Goat Cheese
- * Grave Lox Pin Wheels with Salmon Crème Fraiche & Fresh Dill
- * Classic California Rolls
- * Tomato Bruschetta with Fresh Basil
- * Smoked Salmon Tartar on a Potato Gaufrette with Lemon Crème Fraiche & Fresh Dill
- * Poached Asparagus wrapped in Fresh Mozzarella & Imported Prosciutto
- * Tomato & Fresh Mozzarella Skewer with Fresh Basil & a Balsamic Dipping Sauce

Hors D'oeuvres
Passed Butler Style...
Upgrades

- * Tuna Tartar Tartlet +\$1 pp
- * Asian Shrimp Bacon Water Chestnut Skewer +\$2 pp
- * Saffron Grilled Shrimp Tartlet +\$2 pp
- * Mini Maryland Crab Cakes Avocado Coulis +\$1 pp
- * Jumbo Lump Crab Cakes & Pickle Slider +2 pp
- * Teriyaki Scallop Wrapped With Bacon +\$2 pp
- * Shrimp Cocktail Shooter, +\$1 pp
- * Garlic Roasted Marinated Lamb Chops +\$4pp
- * Shrimp Bacon Puff Pastry +2pp

Stationary Hors D'oeuvres

Harvest Table Display

- International Hard And Soft Cheese Boards
- Market Vegetable Crudités
- Prosciutto Di Parma, Soppresata, Dried Sausages, Genoa Salami, Spicy Capicola
- Sweet And Hot Cherry Peppers, Marinated Artichokes, Roasted Peppers
- Imported Parmigianino-Reggiano, Imported Aged Provolone
- Grilled Vegetables to Include Fennel and Radicchio
- Imported Spiced Olives
- Bruschetta - Savory Pita, Crusty Breads and Bread Sticks

Reception BBQ Buffet

Salad Bar Buffet

- Corn Breads
- Hollow Brook House Salad
- Penne Pasta Salad with Fresh Ricotta and Basil
- French Bean Salad with Toasted Walnuts and Roasted Peppers and Shaved Fennel
- Warm Roasted Red Potato, Arugula with a Herb Vinaigrette

Grilled To Order Surf and Turf

- New York Strip Steaks and Blackened Prawns
- Drawn Butter, Bourbon Glazed Mushrooms, Caramelized Onions, Horseradish Sauce

To Accompany Your Grilled Entree

- Buttermilk and Paprika Spiced Fried Chicken
- Herb Butter Rubbed Corn on the Cob
- Grilled Vegetable Medley
- Macaroni and Cheese

Dessert

Custom Three Tiers Wedding Cake + Anniversary Cake Top

Consultation with Homestyle Bakery

Your choice of Vanilla Cake, Chocolate Cake or Black and White Cake

And your choice of one or two fillings:

Cannoli, Chocolate Mouse, Strawberry, Chocolate Custard, Vanilla Custard, Cheesecake, Better Cream, Fudge, Lemon, Raspberry Jam, Peaches, Banana

Bar

Coffee, Tea, Decaf, Soft drinks
5 Hour Open Bar

Wedding Enhancements

Signature Drinks

Choose One Alcoholic and One Non-Alcoholic

Seasonal Red or White Sangria
Vanilla Caramel Vodka Spiked Apple Cider
Jack Daniels Black Berry Smash
Spiked Southern Sweet Tea
Sparkling Water with Lemon or Cucumber and Basil
Sparkling Citrus Water
Pink Lemonade with Strawberries
Half and Half Ice Tea and lemonade
Spiced Hot Chocolate
Spiced Hot Apple Cider
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Ice Carving Display

Create A Breath-Taking Display During Your Cocktail Hour Or Reception By Accenting With A Personalized Ice Carving To Customize Your Special Day.
Market Pricing

Tableside Dessert Options

Mini Assorted Cupcakes and Pastries \$45.00 Per Table
Soft Baked Cookies and Chocolate Covered Fruits \$35.00 Per Table
Sliced Seasonal Fruits \$40.00 Per Table

Departure Station

Served 30 Minutes Prior To End Of Your Event

\$4.00 per person additional

Choose One:

- Assorted Cookies (Chocolate Chip, Double Chocolate Chip and Sugar)
- House Fried Donuts – Glazed, Frosted and Apple Cider
- Hot Jumbo Pretzels – Packets of Mustard and Bottle Water
- Bagels & Croissants – Cream Cheese, Butter and Jellies

Ceiling Décor

Such As...

Bistro Lights, Ceiling Drapery

All Ceiling Décor Must Be Provided By A Hollow Brook Preferred Vendor
And Arranged Through Your Event Planner At Hollow Brook.