

A romantic dinner table setting with white linens, glassware, candles, and flowers. The background is a soft-focus image of a table with white linens, glassware, and candles. In the foreground, there is a glass of champagne, a glass of water, and a small bouquet of white roses. A place card is visible on the right side of the table.

RAMBLEWOOD *Private Events*

856-235-2118
www.ramblewoodcc.com



INCLUSIONS

THREE-HOUR EVENT

an additional hour can be added for a \$500 room rental

**subject to availability*

90 MINUTE EARLY ACCESS

prior to event start time to decorate

PROFESSIONAL COORDINATION

Our Private Events Team will be pleased to provide you with vendor recommendations for your planning needs and answer questions throughout the journey. Then on the day-of, a maître d' is dedicated to coordinate your event timeline and execution.

COMPLIMENTARY SELF-PARKING

LINEN

White table cloths included

Choice of napkin color

FORMAL PLACE SETTINGS

Including Stemware, Flatware, and Fine China

COMPLIMENTARY CANDLELIGHT

Our event staff will provide candle votives and assorted lanterns throughout our foyer & our buffet area to give your guests the perfect ambiance for any event

CHIAVARI CHAIRS INCLUDED

DESSERT

You are more than welcome to bring in dessert, including a cake which we can cut & serve at no additional cost



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FOOD & BEVERAGE MINIMUMS

Minimums apply prior to service charge and NJ state sales tax.

Food and beverage pricing subject to 23% service charge and NJ state sales tax.

40 Person Minimum for All Events



FOYER

Your guests will be greeted and welcomed into our cozy foyer, lit by candlelight, as they enter your event. You are welcome to bring any décor for this space.



THE GRANDE BALLROOM

An inviting room with panoramic views of our worldclass golf course framed by floor to ceiling windows.



OUTDOOR PATIO

Our outdoor patio with access to the grande ballroom is a silk draped tent with warm string lights, and provides a space for guests to take in some fresh air, or get a closer look at our stunning view!



beverage options

REFRESH

Complimentary With all Menus

Water, lemonade, iced tea, regular coffee, decaffeinated coffee, and hot tea

Add carbonated beverages | \$2 per person

BARTENDER FEE

A \$100 bartender fee is required for ALL BAR options

(excluding self serve Brunch selections)

-1 bartender fee per 100 guests

OPEN BAR

PREMIUM OPEN BAR

4 hours - \$30 pp // 3 hours - \$25 pp // 2 hours - \$20 pp

Tito's & Flavored Vodkas, Bacardi Silver Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Johnnie Walker Red Scotch, Bulleit & Jim Beam Bourbon, Tanqueray Gin, Coconut Rum, Amaretto

TOP SHELF

4 hours - \$35 pp // 3 hours - \$30 pp // 2 hours \$28 pp

Jameson Irish Whiskey, Hendricks Gin, Makers Mark Bourbon, Captain Morgan Spiced Rum, Grey Goose Vodka, Don Julio Tequila, Johnnie Walker Red Scotch, Ginger Beer

BEER & WINE

4 hours - \$20 pp // 3 hours - \$18 pp // 2 hours \$15 pp

House Wines include Merlot, Cabernet, Moscato, Sauvignon Blanc

Bottled Beer includes Coors Light, Miller Lite, Yuengling, Heineken, Bud Light, Corona

CASH OR TAB

Your guests may order drinks for a selected amount of time.

TAB host receives a bill for the total consumed at the end of event

CASH guests pay for their drinks throughout the event

BRUNCH & BUBBLY

Can Select One or Multiple

Mimosa Bar | \$10pp

served with assorted juices

Sangria Bar | \$10 pp

wine with sliced fruit guests can choose from white & red

Bloody Mary Bar | \$12pp

rich cocktails perfectly paired for brunch

Brunch buffet

BREAKFAST BAR

All included

An Array of Bakery Danishes | Seasonal fresh fruit | Farm to table scrambled eggs | Country sausage with maple syrup | Home fried potatoes

SALAD BAR

-Select One

Caesar Salad with Garlic Croutons
Baby Greens with Fresh Tomato & Carrots
Spinach Salad with Eggs, Bacon, Fresh Tomato & Bermuda onion

LUNCH ENTREES

- Select Two

Champagne Chicken with Roasted Mushroom Cream Sauce
Flounder Florentine with Creamy Mornay
Penne Ala Vodka
Chicken Piccata in Fresh Lemon Butter sauce with Capers
Herb Crusted Tilapia
Chicken Parmigiana

HYDRATION STATION

All included

Freshly Brewed Coffee
Assorted Teas
Lemonade & Iced Tea

\$37.95 per person

Breakfast plated

FIRST COURSE

Seasonal Fresh Fruit
can be preset upon guest arrival

SECOND COURSE

Farm to table Scrambled Eggs garnishes with Fresh Chives
Crispy Applewood Smoked Bacon
Country Sausage
Home Fried Potatoes

THIRD COURSE

Yogurt, Granola,
and Angel Food Parfait

DESSERT

Assortment of
Cookies & Brownies

HYDRATION STATION

All included
Freshly Brewed Coffee
Assorted Teas
Lemonade & Iced Tea

\$30.95 per person



Morning enhancements

Chef Attended Omelet Station

Chef to prepare a variety of omelets with your guests choice of traditional eggs or egg whites with ham, peppers, onions, mushrooms, tomatoes and cheese
\$7.00 pp

Chef Attended Funnel Cake Station

Fluffy Funnel Cakes topped with Fresh Fruit, Drizzled Chocolate and Vanilla Ice cream
\$7.00 pp

Chef Attended Pancake Bar

Chef to prepare a variety of pancakes with your guests choice of Blueberries, Chocolate Chips, Bananas, Strawberries, Oreos, Whipped Cream, Sprinkles
\$7.00 pp



Boozy Coffee Bar

Served with your choice of Whiskey, Baileys, Rumchata and Kahlua
Topped with Fresh Whipped Cream
\$7.00 pp

SALADS

Served with fresh baked rolls & butter

Select One

Caesar Salad with Garlic Croutons

Italian Pasta Salad

Arcadian Lettuce with Tomatoes, Carrots, & Cucumbers

Spinach Salad with Bacon & Red Onion

ENTREES

Select Three

Sausage Scaloppini | Chicken Parmigiana | Penne Primavera | Oven

Roasted Chicken with Roasted Mushroom Marsala Sauce |

Herb Crusted Tilapia | Tortellini alla Vodka |

Sole Florentine with Creamy Supreme Sauce

(Add Additional Entree: \$5/person)

Select Two

Oven Roasted Potatoes | Roasted Garlic Mashed Potatoes |

Seasonal Vegetable Medley | Green Bean Almandine

ACCOMPANIMENTS

HYDRATION STATION

Included:

Seasonal Dessert Display

Freshly Brewed Coffee & Assorted Teas & Juices

\$35.95 per person Lunch

\$37.95 per person Dinner

DeLuxe buffet

STARTERS

All Included

Fresh Artisan Breads and Butter
Crab Bisque
Jersey Tomato and Cucumber Salad
Classic Caesar Salad

ENTREES

Select Two

Broiled Salmon in Lemon Basil Sauce
Tortellini Alla Vodka
Grilled Rosemary Chicken with a Light Demi Sauce
Homemade Five Cheese Ravioli

CARVING STATION

All Included

Prime Rib Drizzled with a Horseradish Demi Glaze
Served with Chef's Choice of Farm to Table Vegetables
and Starch

DESSERT

All Included

Mini Cannolis
Italian Cookies
Eclairs
Creampuffs

\$40.95 per person

Create your Own

Plated Lunch or Dinner

FIRST COURSE

Select One

Baby Lettuce with Sun Dried Craisins, Grape Tomatoes & Blue Cheese
Traditional Caesar with Garlic Croutons
Garden Salad with Cucumber, Carrots, & Grape Tomatoes

MAIN COURSE

Select Three

Oven Roasted Chicken with Roasted Mushroom Marsala Sauce
Sole Florentine with Creamy Supreme Sauce
Chicken Parmigiana
Panko Herb Crusted Tilapia with Sun Dried Tomato Pesto
Grilled Salmon in a Lemon Caper Sauce
Cheese Ravioli
Filet Mignon with Roasted Shallot
8oz Top Sirloin with Leek Straws & Red Wine Aus Jus **+\$2/person**
Vegan & Vegetarian Meals available

ACCOMPANIMENTS

Select Two

Oven Roasted Potatoes
Roasted Garlic Mashed Potatoes
Seasonal Vegetable Medley
Green Bean Almandine

DESSERT

Chef's Choice of A Variety of Delicious Sweets

\$37.95 per person Lunch

\$39.95 per person Dinner

Happy Hour

COCKTAIL STYLE STATIONS & PASSED HORS D'OEUVRES

STATIONS SELECT TWO

Harvest Display

An elaborate display of imported and domestic cheeses garnished with an array of fresh seasonal fruits both local and tropical, a fine selection of hand-cut Jersey fresh vegetables.

Served with gourmet crackers and assorted dipping sauces

Mediterranean Station

Freshly baked ciabatta wedges, grissini bread sticks, and foccacia breads served with a variety of Tuscan staples to include baba ganoush, hummus, and roasted red pepper spread. Fresh olives, olive oil infused with garlic

Gourmet Hot Dips

Two of Chef's homemade hot dips with toasted pita points and artisan breads

Select Two

Buffalo Chicken, Spinach Artichoke, Black Bean Tex Mex, Jalapeno Queso

HORS D'OEUVRES SELECT THREE

Spanakopita

Vegetable Spring Rolls

Mini Cuban Sandwiches

Mini French Onion Soup Boules

Chicken and Lemon Grass Potstickers

Pear, Brie and Toasted Almond Phyllo

Coconut Shrimp

Buffalo Chicken Spring Roll

Fried Ravioli

Fire Roasted Vegetable Empanadas

Franks en Croute

Sesame Crusted Chicken

Assortment of Mini Quiche

1 Hour.....\$20 per person

90 Minutes.....\$25 per person

Non-Alcoholic Beverages Included



ADD ANY ENHANCEMENT TO YOUR MENU FOR A MORE CUSTOMIZED EXPERIENCE!

Don't see a menu
you like?

no worries!

Ask our private
events team about a
custom menu.

Roasted & Grilled Vegetables\$6 pp

Marinated grilled and roasted seasonal vegetables along with assorted spreads and pita points

Seafood StationMarket Price

A Chilled Centerpiece Display of Fresh Seafood including:
Shrimp Cocktail, Half Shell Clams, & Oysters all served with Cocktail Sauce
Lemon Wedges & Horseradish Dijon

Shrimp Station\$10.00 pp

Jumbo Chilled Shrimp Over Ice and Served with a Lemon Vodka Cocktail Sauce

Hot Pasta Station\$7pp

Chef's Selection of Two Hot Pastas to Compliment your Menu.
Pasta tossed with Alfredo or Pesto Sauce Along with your Choice of Assorted Toppings:
Parmesan Cheese, Grilled Chicken, Italian Sauces, Roasted Peppers & Broccoli.
Accompanied with a variety of Fresh Artisan Breads & Butter

Create Your Own Taco Station\$7 pp

Your choice of Two Taco Styles: Chicken, Vegetable, Beef; Served in Both hard and soft shells
Topped with Guests' choice of Lettuce, Cheese, Sour Cream, & Pico De Gallo

Gourmet Macaroni & Cheese Station\$7pp

Southern and Grown up Made with Gourmet Cheeses and Guests Choice of Toppings; Served in a Martini Glass

Sushi Bar\$10pp

Chef's Choice of an Assortment of Classic Sushi Rolls

Fondue Station\$7pp

Toasted Marshmallows, Graham Crackers, & Chocolate with Additional toppings including; Toasted Coconut, Sprinkles, & Crushed Nuts

planning GUIDE

beverage service

The catering team at Ramblewood Country Club will be happy to suggest a wide range of beverage selections to compliment your event. We kindly require that all beverages are served by club personnel only. In addition, the club's beverage license requires that we request proper identification of any person of questionable age. The club may opt to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced as well as to any person, who, in the club's judgment, appears intoxicated.

food preparation & guarantee

Your guaranteed head count is due (2) weeks prior to your event date and is to include adults and children. For plated events, specific entrée counts are due at this time. Our culinary team is able to satisfy all of your dietary restrictions, allergies, and personal preference. Please kindly communicate any details to our private events team in advance of your function.

Please be advised that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

To ensure the quality and safe food handling of products served by our staff, we request that no food and beverage may be transferred or re-plated. In addition, food and beverage may not be removed from any function by the client or any invitees.

deposit & cancellation policy

A \$500 deposit due upon contract signing to officially reserve your event date. All deposits and payments to account are non-refundable. In the event of customer event contract cancellation, the customer shall be responsible for contracted revenues generated for the function including all charges, gratuity and tax. Running Deer will make every effort to re-book the space, and if the space is not re-booked at equivalent revenue, the customer shall be responsible for the difference.

If you want a stress free experience, I highly recommend booking your event at Ramblewood! The staff was truly wonderful, and I am grateful for everything they did for us!

venue accessibility

Please review your event timeline with your private events team two (2) weeks prior to your event date. Customers are permitted to access respective function spaces 90 minutes prior to your contracted start time.

Ramblewood Country Club allocates a minimum of two (2) hours in between setup and breakdown. Ramblewood Country Club reserves the right to contract multiple social events per day, simultaneously, in private function spaces before or after your contracted time.

happy hosting!

We are so excited you chose
to host your event with us!

Let us know how the
planning
is going, and we are here to
help!

thank you



let's connect

Here's our handy reminder of our contact details so we can stay in touch.
We might need to ask each other questions or check in with some updates.

Gabrielle | Private Events Director | Gabrielle@ramblewoodcc.com | (856) 235-2118 ext 122

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