

Springdale Golf Club

1895 Clubhouse Drive
Princeton, NJ 08540
(609)921-8790

Thank you for considering Springdale when planning your special event.

Springdale Golf Club offers you and your guests:

- A clubhouse with plenty of parking and one of the best views in Princeton
- A menu designed for your event by our Executive Chef
- A professional staff to serve you and your guests

In this package you will find a complete food and beverage menu to choose from.

We are here to help you in any way we can and look forward to hearing from you. Simply make your selections from the enclosed forms and return them to the office at Springdale. Within three business days we will send you a formal approved contract. We request you return the signed contract within ten days, with your deposit, in order to confirm and hold the date of your event.

We look forward to planning a wonderful event with you.

Sincerely,



Jim Graham
Food & Beverage Manager
Springdale Golf Club
(609)921-8790 ext. 213

james@springdalegc.org

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Hors d'oeuvre List

(Selection of Five \$15 per person – Enhancement to Dinner Package*)

- ☐ Asparagus roll ups
- ☐ Assorted bruschetta
- ☐ Assorted quiche tartlets
- ☐ Baby Lamb Chops **
- ☐ BBQ pulled pork mini sliders
- ☐ Beef canapé with horseradish mayo
- ☐ Black angus mini sliders
- ☐ Buffalo spring rolls
- ☐ Chaffered buffalo style wings or B'BBQ wings**
- ☐ Chicken cordon bleu bites
- ☐ Chicken satay
- ☐ Clams casino
- ☐ Coney Island pigs in a blanket
- ☐ Fig and goat cheese blossom
- ☐ Dim Sum
- ☐ Jumbo shrimp cocktail**
- ☐ Maine lobster puff with Newburg sauce**
- ☐ Mini hot dogs
- ☐ Mini lump crab cakes**
- ☐ Philadelphia cheese steak spring rolls
- ☐ Raspberry and almond brie puff
- ☐ Reuben on rye bread
- ☐ Salmon canapé
- ☐ Sausage stuffed mushrooms
- ☐ Scallops wrapped in bacon
- ☐ Sesame crusted chicken bites
- ☐ Spanakopita
- ☐ Short ribs and Roquefort
- ☐ Skirt steak fajita scoop
- ☐ Swedish meatballs
- ☐ Vegetable pot stickers
- ☐ Vegetable stuffed mushrooms
- ☐ Wild mushroom artisan cheese tart

*** Price adjustment if no dinner package selected**

**** Market Value Adjustment**

All food and beverage charges subject to 20% service charge and 6.625% sales tax

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Plated Dinner Selections

(Packages based on a minimum of 30 guests, prices are per person)

Choice of Starter

Italian Wedding Soup
Lobster Bisque Brandy Crème Fraiche
Truffle Scented Asparagus Soup
Porcini Consommé Roasted Root Vegetables & Chicken Confit
Cheese Ravioli Braised Short Rib & Sour Cream
Heirloom Tomato Burrata, Basil Oil & Focaccia Crostini
Penne ala Vodka
Cavatappi Pasta, Truffle Cream & Wild Mushrooms
Sun Dried Tomato Risotto Cake, Pesto Cream & Micro Sprouts
Crab Cake, Cherry Tomato Relish & Old Bay Aioli

Choice of Salad

Cape Cod Salad

Shaved Green Apple, Crumbled Blue Cheese, Toasted Walnuts & Apple Wood Smoked Bacon
With Apple Cider Dressing

Springdale Salad

Baby Kale, Mandarin Oranges, Honey Roasted Cashews, Bermuda Onions & Grape Tomatoes with
Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Herb Croutons, Shaved Parmesan & Caesar Dressing

Flynn House Salad

Mixed Greens, Grape Tomatoes, Cucumbers, Bermuda Onions, Carrots & Shredded Cheese
With Your Choice of Dressing

Baby Arugula Salad

Sesame Crusted Goat Cheese, Bermuda Onions, Dried Cranberries, Apricots & Champagne Dressing

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Plated Dinner Selections

(Packages based on a minimum of 30 guests, all prices are per person)

Atlantic Salmon -\$54

(Choose your presentation)

- ☐ Sweet roasted garlic citrus crust with citrus beurre blanc
 - Sesame Wasabi Crust Hoisin Soy Glaze
 - Sautéed wild mushrooms, lemon confit and fried capers
 - Herb marinated, citrus leek beurre blanc
 - Horseradish chive crust with vodka lemon beurre blanc
 - Red and yellow tomato caper relish chive oil

Filet Mignon (8oz) -\$70 New York Strip-\$68

(Choose your presentation)

- ☐ Roasted shallot and bacon confit with demi-glace
 - Wild mushroom demi-glace
 - Caramelized shallot and cabernet sauce
 - Spiced rubbed and garnished crispy fried onions
 - Bourbon mustard demi-glace

French Chicken Breast: - \$48

(Choose your presentation)

- ☐ Herb crust lemon caper beurre blanc
 - Wild mushroom bourbon demi-glace with green peppercorns and shallots
 - Champagne mustard sauce with sun-dried tomatoes, mushrooms and artichokes
 - Caramelized balsamic glaze, marinated tomatoes and caramelized onions
 - Honey balsamic roasted shiitake mushrooms and butter sauce
 - Five Spice Brine with a Sweet Chili Soy Glaze

Stuffed Chicken Breast: \$49

(Choose your presentation)

- ☐ Cranberry & goat cheese with a roasted shallot demi-glace
- ☐ Sautéed spinach, garlic, ricotta and a lemon white wine sauce
- ☐ Roasted apples, smoked Gouda and an apple cider demi-glace
- ☐ Wild mushrooms, marinated tomatoes and a champagne mustard sauce
- ☐ Ham, baby spinach, provolone cheese and garlic velouté

Choice of Plated Dessert, Fresh Fruit or Mignardise

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Buffet Dinner

(continued)

(Packages based on a minimum of 30 guests, prices are per person)

Selection of Three Entrees and One Pasta

\$48

Choice of Soup

Garden Salad with Seasonal Toppings & Assorted Dressings

Caesar Salad with Garlic Herb Croutons & Parmesan Cheese

Seasonal Vegetables & Chef's Selection of Potatoes or Starch

Artisanal Rolls & Butter

Pasta Selections

Penne Vodka Garnished with Peas, Crispy Prosciutto & Shaved Parmesan Cheese

Tri Color Cheese Tortellini Wild Mushrooms, Pearl Onions & Asparagus and Mascarpone Cream

Baked Ziti Smoked Mozzarella, Ricotta, Pancetta, Caramelized Onions & Sun Dried Tomato

Orecchiette Pasta Italian Sausage, Broccoli Rabe, Roasted Garlic & Basil Broth

Cavatappi Mac-N-Cheese Fontina and Cheddar Cheese Sauce & Apple Wood Smoked Bacon

Entrees Selections

Lemon Herb Battered Chicken Breast & Chardonnay Butter Sauce

Wild Mushroom Chicken Breast Brandy Marsala Reduction

Chicken Paillard Topped with Gruyere Cheese & Sundried Tomatoes in a Pesto Cream Sauce

Sesame Crusted Salmon Garnished with Baby Bok Choy & Teriyaki Glaze

Roasted Salmon Lemon Thyme Crust and Beurre Blanc

Corvina Sea Bass Capers, Olives & Tomato Relish Red Wine Vinegar Gastrique

Hand Carved NY Strip Steak with Crispy Onion & Pepperoncini Guinness Stout Demi

Sliced Prime Rib Roasted Root Vegetables & Horseradish Glace

Eggplant Rollantini stuffed with Ricotta, Basil & Parmesan Cheese

Jumbo Gulf Shrimp Broccoli Rabe & Roasted Peppers Garlic Lemon Butter

Smothered Pork Loin with Roasted Peppers, Spinach & Garlic Madeira Wine Sauce

Smoked Pork Loin with Caramelized Onions, Apples & BBQ Demi-Glace

Chef's Selection of Assorted Pastries, Cakes & Cookies

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Dinner Enhancements

(Packages based on a minimum of 30 guests, prices are per person)

- ☐ **Springdale Seafood Display: \$16**
Jumbo shrimp, clams, oysters served with cocktail and rémoulade sauces
- ☐ **Cheese and Crudités Display: \$9**
Garnished with fruit, crackers and a choice of dressing
- ☐ **Cheese, Crudités and Charcuterie Display: \$11**
Garnished with crackers and French bread
- ☐ **Tapas Table: \$11**
Artichoke salad, Moroccan chickpea salad, mozzarella with pesto, roasted peppers with oregano dressing, balsamic roasted mushrooms, smoked salmon wrapped asparagus spears, olive medley, marinated vegetables, preserved lemon hummus and pita chips
- ☐ **Roasted Tenderloin Carving Station: \$20.00**
Served with mini rolls, horseradish mayo and chutney
- ☐ **Roasted Turkey Carving Station: \$12**
Hand carved turkey served with mini rolls, cranberry sauce, mayo and mustard
- ☐ **Brown Sugar Glaze Pork Loin Carving Station: \$12**
Assorted condiments and mini rolls
- ☐ **Chef Attended(\$200) Pasta Station: \$14**
Penne pasta and tortellini with a choice of two: vodka sauce, marinara sauce or Alfredo sauce, sausage, meatballs, Broccoli, Mushrooms, Peppers & Onions with garlic bread
- ☐ **Dim Sum Station: \$13**
Vegetable pot stickers, Shrimp Shaomai, Pork dumpling and spring rolls served with an assortment of dipping sauces

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Dinner Enhancements

(continued)

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- ☐ **Cheesesteak Station:\$12**
Presented with assorted cheeses, sautéed onions, mushrooms and peppers
- ☐ **Black Angus Slider Station:\$12**
Presented with assorted cheeses, sautéed onions, sautéed peppers, crispy bacon, avocado and assorted condiments
- ☐ **Fajita Station:\$11**
Choice of chicken or beef, warm tortilla shells, sautéed peppers and onions. Served with a variety of toppings
- ☐ **Mashed Potato Bar: \$9**
- ☐ Mashed Idaho potatoes and mashed sweet potatoes with toppings of: chopped bacon, cheddar cheese, broccoli, sour cream, scallions and chives, crunchy onions, bleu cheese crumbles, home style gravy, mini marshmallows, candied pecans, cinnamon brown sugar
- ☐ **Crostini Table: \$7**
Tomato bruschetta, olive tapenade, pesto, sliced mozzarella, crumbled feta, herb goat cheese spreads, fig and bacon jam, fruit salsa and wild mushrooms
- ☐ **Chopped Salad Station: \$6**
Chopped Romaine, Tomatoes, Cucumbers, Red Onion, Bacon, Eggs, Cheese, Olives & Mushrooms with choice of two dressings

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Sweet Endings

(continued)

(Packages based on a minimum of 30 guests, prices are per person)

- ☐ **Viennese Table: \$9.95**
Assortment of petite pastries and fresh baked cookies
- ☐ **Chef's Dessert Table: \$9.95**
An assortment of cakes, tortes, seasonal fruit and whipped cream
- ☐ **Ice Cream Sundae Bar: \$7.95**
Vanilla, chocolate and strawberry ice cream presented with hot fudge, assorted toppings, whipped cream and fresh baked cookies
- ☐ **Fresh Fruit Display: \$8.95**

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Beverage Service

(Packages based on a minimum two-hour service, prices are per person)

Choose one:

President's Cup	Governor's Cup	Ryder's Cup	Walker's Cup
Springdale house wines by the glass	Springdale house wines by the glass	Springdale house wines by the glass	
Premium brand cocktails	Springdale house brand cocktails		
Imported and domestic beer	Imported and domestic beer	Imported and domestic beer	
Non-alcoholic beverages	Non-alcoholic beverages	Non-alcoholic beverages	Non-alcoholic beverages
\$40 per person \$ 10 each add'l hr.	\$30 per person \$7 each add'l hr.	\$20 per person \$10 each add'l hr.	\$6 per person

Consumption Bar

Host is responsible to pay final bar bill based on what is consumed throughout the event

Bartender Fee \$25.00 per hour

President's Cup Spirits:

Vodka: Grey Goose, Ketel One, Belvedere
Gin: Bombay Sapphire, Hendricks
Scotch: Johnny Walker Black, Macallan, Oban, Glenlivet
Whiskey: Red Breast, High west double rye, Crown Royal
Bourbon: Maker's Mark, Woodford Reserve, High West
Rum: Zacapa, Brugal
Tequila: Avion, Casamigos Reposada

Governors' Cup Spirits:

Vodka: Tito's, Finlandia
Gin: Beefeaters, Tanqueray, Gilbey's
Scotch: Dewars, Johnny Walker Red
Whiskey: Jack Daniels, Canadian Club Jameson Saegram's 7
Bourbon: Buffalo Trace
Rum: Bacardi, Capt. Morgan, Malibu, Myers, Mt Gay
Tequila: Margarita Ville Gold & Blanco

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Private Party Rental Fees

Dependent on Seasonality and Business Volume

*Springdale Members are eligible for ½ price rental fees

Name

Signature

Date

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