



Selected as a Top 20 NJ Golf Course by Golf Digest Magazine

Forsgate Golf Outing Packages

Forsgate Country Club is the perfect place to host your next golf outing. Forsgate offers two distinctly different courses. The legendary Banks Course, renowned for its deep bunkers and lush greens and the scenic Palmer Course features many challenging water hazards. We are conveniently located midway between New York and Philadelphia and easy to reach from exit 8A of the NJ Turnpike and other major roadways. Forsgate Country Club's personalized and attentive staff is eager to help make sure your golf outing is a success.

Golf Options:

- Morning or Afternoon, Shotgun 80-288 players
- Consecutive Tee Times (Maximum 44 Players)
- Modified Shotguns (24-52 Players)

Outing Package Includes:

- Greens Fees & Gas Golf Cart with Personalized Score Cards
- Practice Facilities (Chipping, Putting Green, and Practice Range includes usage of golf balls)
- Placement of Tee Sponsor Signs
- Full Bag Drop Service (Professional attendants to care for clubs from arrival to departure)
- Contest Coordination and Execution
- Scoring of Event
- Use of Locker Rooms
- Food and Beverage Menus to Complement your Event
- \$7.50 Credit for each Outing Participant to be used on Merchandise in our Pro Shop or Gift Certificates

And to Show Our Appreciation and Support... Forsgate Country Club will donate a Foursome of Golf towards raffle or auction at event. (Minimum 80 golfers)

2021/2022 Golf Outing Pricings Full & Modified Shotgun Fields

8:00 AM Morning Shotgun Includes Continental Breakfast and Lunch

July, August or October

Banks Course \$190

Palmer Course \$180

May, June or September

Banks Course \$195

Palmer Course \$190

1:30 PM Afternoon Shotgun Includes Lunch & Dinner

July, August or October

Banks Course \$235

Palmer Course \$225

May, June or September

Banks Course \$251

Palmer Course \$235

All pricing is per player and inclusive of tax and service charge

Ask about special April and November pricing

***For Smaller Outings please consult with our Golf Sales Manager for pricing and availability*

Breakfast Options

Continental Breakfast

Fresh Orange, Apple and Cranberry Juice

Assorted Fresh Muffins

Bagels and Assorted Gourmet Crumb Cakes

Whipped Sweet Butter and Cream Cheese

Fresh Brewed Coffee & Tea

\$ Included in the package

Full Breakfast Buffet

Fresh Orange, Apple and Cranberry Juice

Seasonal Fresh Fruit

Farm Fresh Scrambled Eggs

Crisp Bacon & Grilled Sausage Links

Forsgate Potatoes

Assorted Muffins, Crumb Cakes, Bagels

Variety of Preserves, Marmalade, Whipped

Sweet Butter & Cream Cheese

Freshly Brewed Coffee & Tea

\$9 per person additional

Lunch Options

Deli Lunch Buffet

Forsgate Corn & Clam Chowder
Tossed Garden Greens, House Dressing
Traditional Cole Slaw
Bacon Horseradish Potato Salad
Fresh Roasted New York Sirloin
Fresh Roasted Turkey Breast
White Albacore Tuna Salad
Smoked Ham
Sliced Wisconsin Swiss & Yellow Cheddar Cheeses
Assortment of Deli Breads & Rolls
Mustards, Assorted Relishes, Gourmet Flavored Aioli
Assorted Cookies
& Chocolate Walnut Brownies
\$ Included in the package

Grille Lunch Buffet

Tossed Greens, House Dressings
Antipasto Pasta Salad
Cucumber, Tomato & Red Onion Salad,
Balsamic Vinaigrette
Traditional Cole Slaw

Choice of Two Entrees:
*Grilled New York Sirloin Steaks
BBQ Pork Ribs
Basket of Southern Fried Chicken
Grilled Tilapia, Fire Roasted Tomato, Corn,
Pepper & Avocado Salsa
Grilled Dry Rubbed Salmon

Seasonal Vegetable
Roasted Red Bliss Potatoes
Buttered Corn on the Cob
Fresh Baked Dinner Rolls

Freshly Baked Chocolate Walnut Brownies
& White Chocolate Blondies
Assorted Cookies
*\$13 per person additional
Uniformed Chef to Grill \$95*

Barbecue Lunch Buffet

Forsgate Garden Greens, House Dressings
Tortellini & Roasted Vegetable Salad
Traditional Cole Slaw
Baskets of Potato Chips & Pretzels

Choice of Three Entrees:
Grilled Jumbo Hot Dog
Barbecue Pulled Pork Sandwiches
Barbecue Breast of Chicken
Burgers & Cheeseburgers
Turkey Burgers

Lettuce, Onions & Tomatoes
Mustards, Relishes, Condiments
Novelty Ice Cream Cart
\$ Included in the package

Traditional Lunch Buffet

Field Greens Salad, Balsamic Vinaigrette
Seasonal Sliced Melons & Fresh Pineapple
Marinated Artichokes, Sun-Dried Tomatoes & Red
Pepper Salad
Antipasto Pasta Salad

Choice of Two Entrees:
Roast Breast of Chicken, Woodland Mushroom
Sauce
Smoked Chicken & Penne Pasta, Red Pepper
Sauce
Vegetarian Quiche
Steak Giambatta: Grilled Flank Steak with Peppers,
Onions and a Balsamic Reduction
Chicken Francaise
Penne Pasta Carbonara
Grilled Salmon Medallions, Orange-Basil Butter
Sauce
Roast Loin of Pork, Apple Cider Bourbon Sauce
Tilapia, Avocado Salsa
Chef's Selection of Potato & Vegetable
Freshly Baked Dinner Rolls
Forsgate Apple Pie & NY Style Cheesecake
\$10 per person additional

All Food and Beverage Subject to 21% Service Charge & 6.625% State Sales Tax.

Dinner Options

Traditional

Trio of Seasonal Greens, House Dressings
Tortellini & Roasted Vegetable Salad
Seasonal Sliced Melons and Fresh Pineapple
Tomato, Cucumber & Red Onion Salad

Entrees- Choice of Three

Beef Stroganoff over Egg Noodles
Chicken Paillard Topped with a Tomato Bruschetta
Grilled Salmon Fillet, Chive Beurre Blanc
Sliced New York Sirloin, Brandied Three Peppercorn Sauce
Grilled Honey Mustard Rubbed Breast of Chicken
Penne Pasta with Grilled Vegetables, Tomato Cream Sauce
Tilapia with a Sun-Dried Tomato Crust, Roasted Garlic Cream
Orchiette Pasta with Grilled Chicken, Red Pepper Cream

Chef's Selection of Potato & Vegetable
Freshly Baked Dinner Rolls

Chocolate Mousse, Freshly Whipped Cream
Apple Pie & New York Style Cheesecake
\$ Included in the package

Caddy Shack

Caesar Salad, Grated Parmesan, Garlic Croutons
Roasted Mushroom & Artichoke Salad
Plum Tomato & Fresh Mozzarella Platter
Penne Pasta Salad, Black Olives,
Fresh Mozzarella & Roast Peppers

Choice of Three Entrees:

*Grilled New York Sirloin Steak
Barbecued Pork Ribs
Seared Salmon Medallions, Citrus Beurre Blanc
Basket of Southern Fried Chicken
Baked Potatoes, Sour Cream and Butter
Seasonal Vegetable
Corn on the Cob
Freshly Baked Dinner Rolls
Apple Cobbler
Fresh Fruit Salad
Dark & White Chocolate Chip Cookies
\$9 per person additional

Forsgate's Cocktail Reception

Antipasto Display
International & Domestic Cheeses
Baked Brie en Croute, Raspberry Sauce

Hot Presentations- Choice of Three

Hot Artichoke & Spinach Dip
Chicken & Shrimp Jambalaya
Chicken Quesadillas
Potstickers
Eggplant Rollatini
Herb Crusted Meatballs – Swedish-BBQ-Teriyaki or Spicy
Marinara
Stuffed Shells
Pierogies
Mussels Fra Diavolo
Sausage & Peppers
Penne in Pesto, Alfredo or Vodka Sauce
*Roast Turkey, Cranberry Relish &
Silver Dollar Rolls
Jumbo Mushroom Caps with Crab & Artichoke
Bacon Wrapped Sea Scallops
Shrimp, Cucumber & Dill Butter Canapés
Mini Franks in Puff Pastry
Miniature Quiche Lorraine
Miniature Beef Wellington
Goat Cheese Canapés with Sweet Peppers
\$ Included in the package

Italian Bistro

Antipasto Salad
Plum Tomatoes with Fresh Mozzarella, Basil &
Balsamic Vinaigrette
Roasted Mushrooms & Fennel Salad with Roasted
Peppers
Traditional Caesar Salad

Choice of Two Entrees:

Fusilli Pasta, Bolognese Sauce
Grilled Salmon, Topped with Tomatoes,
Eggplant, Olives, Capers
Chicken Parmesan
Chicken Marsala
Chicken Française
Sausage & Pepper in Marinara Sauce
Baked Ziti
Risotto
Chef's Choice of Seasonal Vegetable
Freshly Baked Dinner Rolls and Butter
Tiramisu
New York Style Cheesecake
Freshly Baked Cookies
\$ Included in the package

HOSTED HOURLY BAR

(Includes Liquor, Beer, Wine, Soft Drinks & Mineral Waters)

PREMIUM LIQUORS	1 Hour	\$15
	2 Hour	\$20
	3 Hour	\$25
DELUXE LIQUORS	1 Hour	\$16
	2 Hour	\$22
	3 Hour	\$27
SUPER PREMIUM	1 Hour	\$20
	2 Hour	\$27
	3 Hour	\$34
BEER & WINE	1 Hour	\$13
	2 Hour	\$18
	3 Hour	\$22
	4 Hour	\$25

***All Bars include Domestic and Imported Beers, House Wines, Soft Drinks and Mineral Waters. Pricing is per person and subject to 21% Service Charge & 6.625 State Sales Tax
Bartender Fee Waived.***

Host and Cash Bars

Super Premium Liquor	\$12
Deluxe Liquor	\$10
Premium Liquor	\$8
Cordials	\$9
Deluxe Cognacs	\$12
Domestic Beer	\$5
Imported Beer	\$6
House Wine	\$7
House Champagne	\$8

*All Food and Beverage Subject to 21% Service Charge & 6.625% State Sales Tax.
\$75 Bartender fee waived when \$400 in bar revenue is reached.*

LIQUOR BRAND TIERS

Premium

Beefeater Gin
Absolute or Smirnoff Vodka
Johnny Walker Red Label
Bacardi Rum
Jim Beam Bourbon
Jose Cuervo Silver
Bicardi Oakheart Spiced Rum
Canadian Club Rye
Seagram's 7 Crown Blend

Deluxe

Bombay Gin
Tito's or Stolichnaya Vodka
Johnny Walker Black Label
Pyrat XO Rum
Jack Daniels Bourbon
Jose Cuervo Gold
Captain Morgan's Spiced Rum
Seagrams VO
Tullamore Irish Whiskey

Super Premium

Bombay Sapphire or Tanqueray Gin
Grey Goose or Belvedere
Chivas Regal
Parrot Bay Rum
Maker's Mark Bourbon
Patron Silver
Captain Morgan Spiced Rum
Crown Royal Blend
Jamison Irish Whiskey

Premium Cordials

Sambucca Romano
Amaretto di Saronno
Bailey's Irish Cream
Frangelico
Kahlua
Chambord
Cointreau

Deluxe Cordials

Courvoisier V.S.
Hennessy V.S.
B & B
Gran Marnier
Patron Café

House Beers & Wines

Budweiser
Bud Light
Heineken
Amstel Light
Goose Island IPA
O'Douls Non-Alcoholic Beer
Cabernet Sauvignon
Merlot
White Zinfandel, Pinot Grigio,
Chardonnay or Sauvignon
Blanc

****Special Request Liquors and Stoli Flavored Vodkas Available Upon Request
Charged by the Bottle**

All Food and Beverage Subject to 21% Service Charge & 6.625% State Sales Tax.

OUTING POLICIES

1. All advance deposits are non-refundable.
2. Payment can be made by Organizational or Personal Checks for any deposits received a minimum of 14 days prior to the event. For Credit or Debit card payments a 2.75% transaction fee will be applied to the payment.
3. Should it be necessary for you to cancel this function after this letter has been signed, the Club will be entitled to liquidated damages (agreed not to constitute a penalty) based on the following scale:

More than six months prior to the scheduled date: An amount equal to one-quarter of the estimated food, beverage, meeting room revenue or golf fees based on the guaranteed minimum estimate listed on the opposite side of this contract.

More than 90 days and less than six months prior to the scheduled date: An amount equal to one-half of the estimated food, beverage, meeting room revenue or golf fees based on the guaranteed minimum estimate listed on opposite side of this contract.

Within 90 days of arrival date: An amount equal to seventy -five percent of the estimated food, beverage, meeting room revenue or golf fees based on the guaranteed minimum estimate listed on opposite side of this contract.

Within 72 hours of arrival date: An amount equal to one hundred percent of the actual food, beverage, meeting room revenue or golf fees based on the final guarantee.

The Club shall use its best efforts to re-sell the golf and banquet space. In event that the Club resells some or all of the space, liquidated damages due the Club will be reduced proportionately.

4. Payment for liquidated damages due as a result of cancellation of this agreement shall be made at the time of cancellation. In the event that the Club recovers some of its revenue by re-selling the space, reimbursement shall be made to you after the date of the scheduled event.

5. Payment shall be made in advance of the function unless credit has been satisfactorily established and accepted in writing by the Club. In this event, a deposit will be required at the time of signing the contract and the balance of the account is due and payable thirty (30) days after the function. In the event proper credit cannot be established, total payment is due prior to the function.

6. The Club reserves the right to close the golf course(s) due to circumstances beyond it's control such as inclement weather. If the course is playable (in the sole opinion of the Club), and you decide to cancel the outing, the outing will be billed per the guaranteed number of participants given. If the course is deemed unplayable (in the sole opinion of the Club), the outing must choose a rain date (within the same calendar year and mutually agreeable to the Club and the outing) or the outing will be billed per the guaranteed number of participants given.

7. In arranging for private functions, the final attendance (at or above minimum guarantee) must be received, in writing, by the Catering office no later than 12:00 p.m. three working days prior to the commencement of the function. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The Club cannot be responsible for service to more than 5% over the guarantee for groups of up to 200 persons. For groups over 200 persons, a maximum of 10 persons over the guarantee can be accommodated.

8. The event coordinator is responsible for communicating all rules and regulations to its players. The Club may refuse the privilege of play to those whose attire or conduct fall outside of the rules and regulations.

9. It is recommended that you arrive at the Club at least thirty minutes before your assigned tee-off time. This will allow time for bag handling, registration, changing of shoes, etc., and will definitely help the smooth running of your day.

10. Players are expected to wear traditional golf attire on the golf course. Golf shoes, with soft spikes, are required. A collared and tucked in shirt is required. Jeans (including designer jeans) cargo pants and shorts, T-shirts, undershirts, cut-offs, gym shorts, tennis shorts and sweat suits are not permitted. Tennis players are expected to wear appropriate tennis attire. Tennis shoes and collared shirts are required. Players not properly attired will be refused play. It is the event coordinator's responsibility to make all his/her guests aware of the dress code. If outing participants are not in proper attire, the Golf Staff has the right to ask them to change and/or have them make a purchase in the Golf Shop.

11. Continuous play is required, please keep your stop at the Halfway House to a minimum. Interruption of play such as stopping for lunch is not allowed. It is golf etiquette to replace divots, repair ball marks on greens

and to rake smooth all marks made in sand traps, and to remove used tees from the teeing grounds. Players are expected to observe proper conduct at all times.

12. Golf carts are rented for eighteen holes. Golf carts must not be driven on the tees, greens or green aprons and must not be parked within 30 feet of the greens. Cart directional signs must be followed at all times, please use the cart paths where provided. Following the completion of play, carts must be returned promptly to the designated drop off area. Please report all damaged carts to the Golf Shop. It will be the outing's responsibility to assume any damage costs. A valid drivers license is required to operate a golf cart. A maximum of two bags per cart is allowed. These rules will be enforced and persistent violators will be asked to leave the course.
13. There is a Halfway House and water coolers available on the course. A beverage cart is also available upon request. Players and groups are not allowed to bring their own food, beverages or coolers. The Club reserves the right to confiscate such beverages and food that are brought in violation of this policy.
14. Marshals are on the course to help play run more smoothly. If a group fails to keep its place on the course by losing more than one clear hole to the group in front, the group following shall have the right to play through and should ask to do so. The marshalls can help this process. Marshalls are also used to monitor play. Players who blatantly or persistently violate the rules will be asked to leave the course.
15. Please discuss your outing arrangements with the Golf Shop to determine whether or not labor charges, equipment rental or special service charges will apply. The Club reserves the right to charge a service fee for the set up of areas with extraordinary requirements.
16. Tax exempt organization: ___Yes ___No This organization's tax number is evidenced by attached copy. In the event that the State Controller determines that this function does not qualify for the exemption, I/we (the Client) accept personal liability for these taxes.
17. Performance of this agreement is contingent upon the ability of the Club to complete same and is subject to acts of God, labor disputes, strikes or picketing, accidents, government (federal, state or local) requisitions, restrictions upon travel, transportation, food, beverage or supplies. The expense of items supplied by the outside vendors, whether arranged by The Club or the Client, will be the sole responsibility of the Client. This includes but is not limited to tents, rental furniture, flowers, musicians, audiovisual equipment, service ware and customized menus. The Club will take every step possible to minimize these costs on behalf of the Client.
18. The Club will not assume responsibility for damage or loss of any merchandise or articles left in the Club or on the Golf Course prior to, during, or following the function. Moreover, the Club shall not be responsible for any items left behind and not claimed within 30 days and which are disposed of by the Club. Any freight or shipping charges incurred as a result of materials, i.e., literature, audiovisual and video equipment, books, etc., being shipped to the Club remain the sole responsibility of the Client.
19. Should security services be deemed necessary either by the Club or the Client, arrangements may be made with the Club at an additional charge. Additional security services provided by the Client must be approved in writing by the Club.
20. If this agreement is not signed and received by the Club by the date listed on the opposite side of this contract, the Club is released from any and all obligations under this agreement.
21. Any variation of other changes to this agreement must be made in writing and must be signed by both the Client and the Club.
22. The undersigned, acting as an officer, director or agent of the company/organization listed on the opposite side of this contract, represents that he/she has full authority to act on behalf of said company/organization in this matter.