

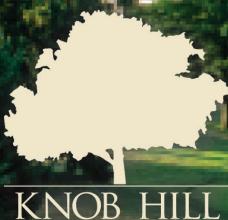


Golf Outings

From first contact, you will feel confident that your Golf Outing is in good hands.

From customer appreciation events to non-profit fundraisers, Knob Hill takes pride in working together to ensure a truly memorable experience. The professional staff at Knob Hill is dedicated to ensure that your guests receive the highest level of customer service from the moment they arrive.

Knob Hill offers a variety of different options for your golf outing and will work closely with you in all the planning details. Our goal is to provide a meticulously manicured golf course, attentive personal service and an unforgettable dining experience.



Golf Fees. . .

Morning Shotgun - \$135 per Golfer, Inclusive
Afternoon Shotgun - \$145 per Golfer, Inclusive
Modified Shotguns & Consecutive Tee Times*

**Please Inquire for Availability and Pricing*

Golf Options. . .

Morning or Afternoon, Monday or Tuesday Shotgun 72-144 players (*Minimum Number of Players is 72*)
Consecutive Tee Times (*Maximum 40 Players*) 7 Days a Week Based on Availability
Modified Shotguns (36-60 Players) Mondays & Tuesdays Based on Availability

Outing Package Includes. . .

Greens Fee & Electric Golf Cart with Name Place Cards
Practice Facilities (Chipping and Putting Area)
Cart Fleet Equipped with State of the Art GPS Screens
Customized Rules Sheets
Placement of Tee Sponsor Signs
Bag Attendants and Club Cleaning Service
Contest Coordination and Execution
Professional Scoring of Event
Use of Locker Rooms
Food and Beverage Menus to Compliment your Event
Pro Shop Credit Available, Please Inquire

Outing Enhancements. . .

Our Professional Staff will assist you with any merchandise or signage needs you may require for your Golf Outing. In addition Knob Hill Golf Club can provide Beat the Pro Contests, Rental Clubs, or even a personal Photographer to capture the day's events. Please inquire for pricing and availability.

And To Show Our Appreciation. . .

Knob Hill Golf Club will Donate a (4)some of Golf towards Raffle or Auction at Event

Morning Outing

8:00 A.M. Shotgun Start

Breakfast Reception

CONTINENTAL

Assorted Danish, Muffins, & Bagels, Butters, Jellies & Cream Cheese, Fresh Fruit Platter
Assorted Juices, Freshly Brewed Coffee & Hot Tea

Lunch Reception

CARNEGIE LUNCH BUFFET

Farmer's Market Salads

Field Greens, Grape Tomatoes, Red Onion, Carrot, Cucumbers, & Croutons, Assorted Dressings
Traditional Creamy Cole Slaw with Smoked Paprika
Roasted Potato, Chopped Celery & Red Onion with Grain Mustard & Honey Vinaigrette

The Deli

Oven Roasted Turkey
Sea Salt Crusted Top Round of Beef
Virginia Honey Smoked Ham
Napa Chicken Salad with Sliced Almonds
Albacore Tuna Salad with Avocado
Sliced Vermont Cheddar and Swiss Cheeses
House Made Potato Chips
Assortment of Deli Rolls & Sliced Breads
Mustards and Chef's Aioli
Blue Bunny Novelty Ice Creams

Or

CLASSIC BBQ BUFFET

Farmer's Market Salads

Field Greens, Grape Tomatoes, Red Onion, Carrot, Cucumbers, & Croutons, Assorted Dressings
Traditional Creamy Cole Slaw with Smoked Paprika
Roasted Potato, Chopped Celery & Red Onion with Grain Mustard & Honey Vinaigrette

Chef Attended Grill Featuring

Angus Hamburgers, Hebrew National Hot Dogs, Italian Sweet Sausage,
Grilled Free Range Chicken
With Sauerkraut, Caramelized Onions, Peppers & Mushrooms
Relish Tray of Assorted Sliced Cheeses, Pickles, Lettuce, Tomato & Onion
Barbequed Baked Beans
House Made Potato Chips
Blue Bunny Novelty Ice Creams

Afternoon Outing

1:30 P.M. Shotgun Start

Lunch Reception

CARNEGIE LUNCH BUFFET

Farmer's Market Salads

Field Greens, Grape Tomatoes, Red Onion, Carrot, Cucumbers, & Croutons, Assorted Dressings
Traditional Creamy Cole Slaw with Smoked Paprika
Roasted Potato, Chopped Celery & Red Onion with Grain Mustard & Honey Vinaigrette

The Deli

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House Made Potato Chips
Assortment of Deli Rolls & Sliced Breads
Mustards and Chef's Aioli
Blue Bunny Novelty Ice Creams

Or

CLASSIC BBQ BUFFET

Farmer's Market Salads

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Traditional Creamy Cole Slaw with Smoked Paprika
Roasted Potato, Chopped Celery & Red Onion with Grain Mustard & Honey Vinaigrette

Chef Attended Grill Featuring

Angus Hamburgers, Hebrew National Hot Dogs, Italian Sweet Sausage,
Grilled Free Range Chicken
With Sauerkraut, Caramelized Onions, Peppers & Mushrooms
Relish Tray of Assorted Sliced Cheeses, Pickles, Lettuce, Tomato & Onion
Barbequed Baked Beans
House Made Potato Chips
Blue Bunny Novelty Ice Creams



KNOB HILL

Afternoon Outing (Continued)

Dinner Reception

DINNER BUFFET

Upon Arrival:

Domestic Cheese Display

Wisconsin Cheddar, Provolone, NY State Swiss, Dill Havarti & Smoked Gouda Cheeses
Gourmet Crackers, Fresh Fruit Garnish

Grilled Vegetable Antipasto

Balsamic Grilled Vegetables, Olives, Artichoke Hearts,
Pepperoncini, Cherry & Roasted Peppers,
Bruschetta & Hummus with Assorted Pita, Flatbreads, & Crostini's

Farmer's Market Salads

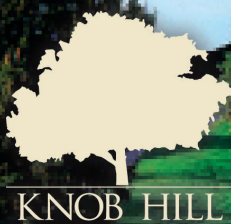
Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers,
Pesto & Pepperoncini
Traditional Caesar Salad with Anchovy Vinaigrette, Shaved Parmesan & Garlic Croutons

Entrees

Chicken Piccata, Lemon Butter Caper Sauce
Rigatoni ala Vodka Garnished with English Peas, Pearl Onions & Crispy Prosciutto
Carved Baron Beef, Crispy Onions, Mushroom Demiglace, Horseradish Cream
Accompanied With Chef's Selection of Fresh Vegetables & Potato
Freshly Baked Dinner Rolls & Butter

Dessert

Chef's Selection of Miniature Pasty Served Tableside



Beverage Options

CASH & CONSUMPTION BAR

Domestic Bottle - \$4.50

Imported Bottle - \$5.50

House Wine by the Glass - \$7.00

Champagne by the Glass - \$8.00

Name Brand Liquor - From \$7.00

Premium Liquor - From \$8.00

Deluxe Liquor - From \$9.00

Cordials From - \$9.00

**All Cash Bars \$75 Bartender Fee Applies*

**Consumption Bar Total is Less than \$300, \$75 Bartender Fee Applies*

BEVERAGE CART SERVICE

*Includes Imported and Domestic Canned Beer, Light Snacks,
Bottled Water, Soda, and Powerades*

\$20 per Golfer

**Also Available on Consumption*

LIMITED OPEN BAR

Includes Imported and Domestic Bottled Beer and House Wines

First Hour - \$14 per person

Each Additional Hour - \$2 per person

**Also Available on Consumption*

PREMIUM OPEN BAR

First Hour - \$18 per person

Each Additional Hour - \$4 per person

DELUXE OPEN BAR

First Hour - \$20 per person

Each Additional Hour - \$5 per person

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax

*** Full List of Liquors Available; Please Inquire*

***Knob Hill Golf Club Does Not Permit Shots*

For more information, please contact us at 732-792-7722, ext 1. www.knobhillgolfclub.com



Beverage Options

HOUSE WINES & BEERS

Chardonnay & Pinot Grigio

Pinot Noir & Cabernet

White Zinfandel, Red & White Sangria

Miller Lite, Coors Light, Budweiser

Heineken & Corona

PREMIUM BAR

Titos Vodka, Stoli and Stoli Flavors

Bacardi Light Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum

Beefeater Gin, Camarena Silver Tequila

Tullamore Dew Irish Whiskey, Jim Beam, Dewars, Four Roses Yellow Label Bourbon

Kaluha, Baileys, Frangelico, Sambuca & Amaretto

DELUXE BAR

Ketel One Vodka, Grey Goose and Grey Goose Flavors

Bacardi Light Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum

Tanqueray Gin, Jose Cuervo Tequila

Jameson Irish Whiskey, Jack Daniels, Chivas Regal, Makers Mark Bourbon

Kaluha, Baileys, Frangelico, Sambuca & Amaretto