

# R U N N I N G D E E R G O L F C L U B





# Welcome

Thank you for considering us to be your event venue!

It is an honor to be considered as host of your  
joyous celebration with your loved ones.

We hope to have an opportunity to work together.

Your venue selection is one of the most important  
of this special occasion. At Running Deer Golf Club,  
our staff is committed to ensuring your event is  
everything you have dreamed of.

This guide is to help ensure you get the most out of  
your planning experience. We hope to help you feel  
prepared, informed, and reassured about what to  
expect so that you'll be able to relax and enjoy  
your event day.

We're really excited about your event!

Sincerely,

Your Private Events Team



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## INCLUSIONS

### THREE-HOUR EVENT

an additional hour can be added for \$500  
room rental *\*subject to availability*

### TWO-HOUR 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.

### LINEN

Choice of white or ivory tablecloth & colored napkin

### FORMAL PLACE SETTINGS

Including Stemware, Flatware, and Fine China

### CUSTOMIZABLE CENTERPIECES

featuring cylinders and votive candles

### CHIAVARI CHAIRS WITH CUSHIONS

### DESSERT

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

# Our Spaces



## LOUNGE

see Private Events Team for details  
Private room accommodates 10-16 guests



## TEE ROOM

Private room accommodates 20-60 guests



## GRAND BALLROOM

Private room accommodates 60-220 guests



## OUTDOOR PATIO

Patio accommodates 20-200 guests  
*(Indoor backup plan determined  
by the anticipated guest count)*





# beverage options

## REFRESH

### complimentary with all menus

Water, lemonade, iced tea, regular coffee, decaffeinated coffee, and hot tea  
Add carbonated beverages | \$2 per person

## BRUNCH

### choose 2

Mimosa | Bellini | Bloody Mary's | Red or White Sangria

4 hours - \$19 pp

3 hours - \$16 pp

2 hours - \$13 pp

## OPEN

### PREMIUM | 4 hours - \$33 pp // 3 hours - \$30 pp

Tito's, Flavored Vodkas, Tanqueray, Dewars, Seagram's VO, Seagram's Seven, Jim Beam, Jack Daniels, Bacardi, Malibu Coconut Rum, Captain Morgan Spiced Rum, Patron silver, Southern comfort, Kahlua, Amaretto, Apple liqueur, Peach liqueur, Triple sec, Baileys, Sambuca, Sweet + Dry Vermouth

### TOP SHELF | 4 hours - \$38 pp // 3 hours - \$34 pp

Kettle One Vodka, Flavored Vodkas, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jose Cuervo Tequila, Dewar's White Label Scotch, Bulleit Bourbon, Jameson Irish Whiskey, Crown Royal Canadian Whisky, DeKuyper Sour Apple Pucker, Peach Schnapps

## BEER & WINE

House Wines includes Cabernet, Chardonnay, Merlot, Pinot Grigio, Champagne

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

4 hours - \$20 pp // 3 hours - \$17 pp

## CASH OR TAB

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

1 bartender per 75 guests | \$100 bartender fee

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

CASH guests pay for their drinks throughout the event



# Breakfast & Brunch buffets

SERVED BEFORE 2PM / 20 GUEST MINIMUM

ALL PACKAGES INCLUDE ORANGE JUICE, CRANBERRY JUICE, REGULAR COFFEE, DECAFFEINATED COFFEE, AND HOT TEA

## EYE OPENER

An array of breakfast pastries | Seasonal fresh fruit | Farm fresh  
scrambled eggs | Applewood bacon and country sausage\*  
Roasted red bliss potatoes with peppers and onions  
.....\$28 per person

## PERFECT START

Seasonal fresh fruit | Home fried potatoes | Applewood bacon  
and country sausage\*  
Quiche | Choose 1 - roasted tomato & spinach, aged gruyere &  
summer leek, smoked bacon & swiss  
Stuffed Buttermilk Breakfast Tarts | Choose 1 - blueberries &  
granola, pumpkin & cinnamon streusel, cranberries & apples,  
or bananas & walnuts  
.....\$31 per person

## SUNRISE

An array of breakfast pastries | Seasonal fresh fruit display  
Farm fresh scrambled eggs | Crème brûlée french toast |  
Applewood bacon and country sausage\* | Roasted red bliss  
potatoes with peppers and onions | Penne pasta primavera  
Chicken with pesto and fresh mozzarella | Seasonal vegetables  
.....\$38 per person

## CLASSIC

Quiche Lorraine | Sweet breakfast breads | Applewood bacon  
and country sausage\* | Crème brûlée french toast | Roasted red  
bliss potatoes with peppers and onions | Garden salad with  
assorted dressings | Seasonal vegetables | Tri color tortellini in  
a basil pesto | Petite Beef Medallions in a whole grain mustard  
demi garnished with roasted cherry tomatoes | Chicken  
topped with lemon caper drizzle | Salmon Wellington Carving  
Station whole North Atlantic salmon side, topped with sautéed  
spinach and roasted red peppers, enveloped in puff pastry,  
served with tzatziki sauce  
.....\$45 per person

\*\$1.50 per person Turkey bacon or sausage substitute

Buffet available for 1.5 hours of service

All prices are subject to 6.625% NJ sales tax and 23% service charge



# Brunch Enhancements

SERVED BEFORE 2PM | 20 GUEST MINIMUM

## OMELET STATION

Chef to prepare an omelet made to order, with guests' choice of eggs, egg whites, ham, peppers, onions, mushrooms, tomatoes, and cheese.....\$12 per person

## WAFFLE STATION

Belgian style waffles with guests' choice of whipped cream, shaved chocolate, fresh berries, warm maple syrup, and nuts.....\$9 per person

## PARFAIT BAR

Yogurt, fresh fruit, and granola served in a mason jar.....\$7.50 per person

## 'BENNY STATION

CHOICE OF 2

Traditional Eggs Benedict | *English muffins, poached egg, Canadian bacon, hollandaise sauce*

Eggs Florentine | *English muffin, spinach, mornay sauce*

Crab Eggs Benedict | *English muffins, Crab meat, hollandaise sauce*

.....\$16 per person

## CARVERY

Virginia baked ham carving station .....\$14 per person

Buffet enhancements available for 1.5 hours of service

All prices are subject to 6.625% NJ sales tax and 23% service charge



l u n c h & d i n n e r

*ALL PACKAGES INCLUDE WATER, LEMONADE, ICED TEA,  
REGULAR COFFEE, DECAFFEINATED COFFEE, AND HOT TEA*

STARTER

CHOICE OF 1

ENTREES

CHOICE OF 2

Caesar Salad | classic hand tossed romaine hearts, croutons and creamy caesar dressing, topped with shaved parmesan cheese

Running Deer Salad | mesclun mix of greens, accented with dried cranberries, golden raisins and herb encrusted goat cheese medallion, dressed with raspberry vinaigrette

Timeless Garden Salad | a blend of seasonal field greens, julienne carrots, and grape tomatoes, wrapped in an english cucumber, dressed with balsamic vinaigrette

Champagne Chicken | chicken breast topped with fresh mozzarella and spinach, wrapped in a puff pastry and finished off with roasted red pepper champagne sauce .....\$35 per person

Chicken Florentine | chicken breast topped with sautéed spinach and parmesan mornay .....\$34 per person

Filet Mignon | wrapped in applewood bacon with a marsala demi .....\$48 per person

Cabernet Braised Beef | petite medallions of beef, pan seared and finished off with a rich cabernet demi and cremini mushrooms .....\$42 per person

Maryland Style Crab Cakes | citrus infused crab cake with jumbo lump crab meat, skillet seared with roasted red pepper sauce .....\$43 per person

Roasted Atlantic Salmon | served with a lemon herb butter sauce .....\$37 per person

Pork Milanese | bone-in shallow-fried topped with diced tomatoes, baby arugula, lemon vinaigrette.....\$38 per person

Roasted Vegetable Stuffed Pepper | served in a white truffle oil with toasted oats.....\$32 per person

CONTINUE TO PAGE #6 FOR ACCOMPANIMENTS AND DESSERT

All prices are subject to 6.625% NJ sales tax and 23% service charge



l u n c h & d i n n e r

*ALL PACKAGES INCLUDE WATER, LEMONADE, ICED TEA,  
REGULAR COFFEE, DECAFFEINATED COFFEE, AND HOT TEA*

**STARCH**

**CHOICE OF 1**

- Mashed potatoes
- Au gratin potatoes
- Long grain wild rice
- Roasted Garlic Potatoes

**VEGETABLE**

**CHOICE OF 1**

- Vegetable Medley of Broccoli, Cauliflower, Zucchini, Squash, Carrots
- Roasted root vegetables
- Green beans almandine
- Broccoli and Cauliflower
- Asparagus

**DESSERT**

- The Chocolate Indulgence Display featuring a unique display of signature chocolates and desserts



# buffet

## lunch & dinner

*ALL PACKAGES INCLUDE WATER, LEMONADE, ICED TEA,  
REGULAR COFFEE, DECAFFEINATED COFFEE, AND HOT TEA*

### BACKYARD BARBECUE

Homestyle coleslaw | Cornbread | Sliced watermelon | Jersey tomato and cucumber salad | Baked beans | Roasted corn on the cob | Baked macaroni and cheese | Choice of two: BBQ pulled pork, slow roasted beef brisket, grilled lager chicken | Chef's selection of seasonal dessert

.....\$38 per person

### LITTLE ITALY

Freshly baked rolls | Classic caesar salad | Sautéed vegetables  
Chicken parmigiana | Italian sausage, pepper and onions  
Tri-color tortellini | Parmesan, garlic, & herb roasted potatoes |  
Chef's selection of season dessert

.....\$36 per person

### SIGNATURE

Don't see a menu  
you like?

*no worries!*

Ask our private  
events team about a  
custom menu.

#### STARTERS

Crab bisque | Running Deer salad - mesclun mix of greens, accented with dried cranberries, golden raisins and herb encrusted goat cheese medallion, topped with raspberry infused red wine vinaigrette

#### ENTREES

Champagne chicken - chicken breast topped with fresh mozzarella, spinach, and a puff pastry and finished off with roasted red pepper champagne sauce Fresh herb encrusted salmon in a lemon beurre blanc

#### CARVING STATION

Prime rib with horseradish demi

#### ACCOMPANIMENTS

Tri color fingerling potatoes  
Vegetable medley of broccoli, cauliflower, zucchini, squash, baby carrots

#### DESSERT

The Chocolate Indulgence Display featuring a unique display of signature chocolates and desserts

.....\$45 per person



# cocktail reception

OUR EXECUTIVE CHEF WILL SELECT SIX HORS D'OEUVRES FROM THE OPTIONS BELOW  
TO BE BUTLERED THROUGHOUT THE COCKTAIL RECEPTION

## BUTLERED

(GF) Gluten Free  
(DF) Dairy Free  
(V) Vegan  
(VG) Vegetarian

Watermelon cubes with feta cheese, mint, and balsamic reduction (VG) (GF)

Four cheese arancini with roasted red pepper romesco (VG)

Crostini with goat cheese, Fiji apple, and toasted walnut (VG)

Mini stuffed potato skins with white truffle oil (VG) (Gluten Friendly)

Mushroom ravioli with olive tapenade (VG)

Caprese Shooters | heirloom grape tomatoes and Ciliegine mozzarella with fresh basil pesto (VG) (GF)

Cherrywood smoked slab bacon with pure maple syrup (GF) (DF)

Chicken and lemongrass potsticker (DF)

Cheesesteak spring rolls

Roasted pork spring roll with sharp provolone and broccoli rabe

Chicken yakitori, green onion, sesame crust (GF) (DF)

Bistro steak skewer with herb chimichurri (GF) (DF)

Beef tenderloin with gorgonzola wrapped in applewood smoked bacon (GF)

Peach BBQ brisket wrapped in applewood smoked pork belly and jalapeño skewer (GF) (DF)

Spicy tuna tartare in a crispy wonton cup (DF)

Scallops wrapped in bacon (DF) (Gluten Friendly)

Maui shrimp spring rolls

Lobster cobbler

Pan seared crab cake with lemon aioli

Shrimp tempura with wasabi soy glaze

Paper Cones | filled with Chef's choice of 1

Fried zucchini sticks (VG)

Fried eggplant sticks (VG)

Fried calamari with lemon

Chicken fritters with hot honey

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## IMPORTED & DOMESTIC CHEESE DISPLAY

beautiful landscape of imported and domestic cheeses garnished with seasonal fruits & berries and a selection of farm fresh roasted & grilled vegetables

## STATIONARY

\$28 PER PERSON | 60 MINUTES OR \$35 PER PERSON | 90 MINUTES

All prices are subject to 6.625% NJ sales tax and 23% service charge



# cocktail enhancements

PAIRED WITH COCKTAIL RECEPTION HORS D'OEUVRES

## STATIONARY

### ANTIPASTO | \$10.75 per person

An assortment of sliced cured Italian meats, sharp provolone, marinated mozzarella, along with cascading grilled, pickled, and raw vegetables served with crostini and focaccia breads

### BUILD YOUR OWN PASTA BAR | \$10.50 per person

Penne marinara and tri-color cheese tortellini alfredo with assorted toppings to include diced tomatoes, artichokes, crushed red pepper, mushrooms, onions, sun dried tomatoes, grated parmesan cheese, crispy pancetta, and grilled chicken, served with toasted garlic bread

### CHILLED SEAFOOD DISPLAY | \$19.50 per person

A chilled centerpiece display of fresh seafood including shrimp cocktail, half shell clams, and oysters, all served with cocktail sauce, lemon wedges, and horseradish dijon

### CRAB CAKE STATION | \$16 per person

Maryland style lump crab cakes, shallow fried until golden brown, accompanied with our own cocktail and remoulade sauce

### CREATE YOUR OWN TACO STATION | \$11.50 per person

Your choice of two taco styles: chicken, vegetable, beef, or shrimp; served in both hard and soft shells, topped with guests' choice of lettuce, cheese, sour cream, pico de gallo, and lime

### GOURMET HOT DIPS | \$9.50 per person

Spinach artichoke and red pepper dip and crab imperial dips served with pita points, French bread, and specialty crackers

### PHILLY STATION | \$11 per person

Roast pork, broccoli rabe, and sharp provolone spring rolls; cheesesteak spring rolls; and Philly pretzel bites along with a variety of dipping sauces

### SHRIMP COCKTAIL | \$13 per person

Jumbo shrimp chilled over ice and served with a lemon vodka cocktail sauce

# Planning GUIDE

## beverage service

The catering team at Running Deer Golf 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 (1) week 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.

66 The facility is beautiful. The staff were wonderful and attentive, and the food was top notch. The private events team was instrumental in executing exactly what we envisioned for our event.

## 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 two (2) hours prior to your contracted start time.

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

## deposit & cancellation policy

A \$500 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.

Keep in touch and let us know how  
all your planning is going.

See you soon!

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.

Kate | Private Events Director | [kaitlyn@runningdeergolfclub.com](mailto:kaitlyn@runningdeergolfclub.com) | (856) 358-2000 ext 216  
Riley | Private Events Manager | [mustaror@runningdeergolfclub.com](mailto:mustaror@runningdeergolfclub.com) | (856) 358-2000 ext 215

Wedding package photographs courtesy of  
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