



Panther Valley Golf & Country Club Golf Outing Information



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Welcome to Panther Valley Golf & Country Club!

Thank you for considering Panther Valley Golf & Country Club for your golf outing. We honor and cherish the comradery and traditions of the great game of golf. You and your guests will enjoy a world class golf experience. Our Robert Trent Jones Sr. Course Design provides a challenging and enjoyable day of golf for you and your guests. Our professional golf staff will ensure great tournament & contest coordination. Our dedicated food and beverage staff will continue that enjoyment with attentive service and delicious food.

Golf Options

- **Morning or Afternoon, Shotguns for up to 116 players**
Additional players can be accommodated, please inquire about restrictions.
- **Consecutive Tee Times (20-36 players)**
- **Modified Shotguns (20-36 players)**

Outing Packages Include

- Greens Fees and Electric Golf Carts
- Practice Facilities (Chipping, Putting and Driving Range)
- Full Service Bag Drop
- Full Service Men's & Women's Locker Room
Guests are required to change in the locker room.
- Contest Coordination & Execution
- Event Scoring
- Pre & Post Round Food & Beverage Experience

To Show Our Appreciation

Panther Valley Golf & Country Club will donate a Foursome for raffle or auction at your event. The certificate is valued at \$500.00

\$20 Golf Shop credit can be used to purchase items in the Golf Shop or to give as gift certificates to winning teams.

Morning Shotguns Breakfast Options

Continental Breakfast

Seasonal Fresh Fruit
Hard Boiled Eggs
Fresh Baked Muffins * Danish * Bagels
Cream Cheese * Butter * Jelly
Fresh Brewed Coffee * Decaf * Hot Tea
Orange Juice

Full Breakfast

Seasonal Fresh Fruit
Hard Boiled Eggs
Fresh Baked Muffins * Danish * Bagels
Cream Cheese * Butter * Jelly
Scrambled Eggs
Country French Toast
Bacon * Link Sausage
Breakfast Potatoes
Fresh Brewed Coffee * Decaf * Hot Tea
Orange Juice

Morning Shotguns Lunch Options

Deli Buffet

Assorted Fresh Rolls & Breads
Sliced Platter of Roast Beef
Roasted Turkey * Ham
Tuna Salad * Chicken Salad
Assorted Sliced Cheeses
Lettuce * Tomato * Onions * Pickles
Ketchup * Mustard * Mayo * Thousand Island
Mixed Organic Field Green Salad
Potato Salad * Coleslaw * Pasta Salad
Fresh Baked Cookies * Brownies
Soft Drinks * Fresh Brewed Iced Tea

Chef Attended BBQ

Our Famous 1/4lb Thumann's Hot Dogs
Hamburgers * Cheeseburgers
Sausage, Peppers & Onions
Baked Beans * Sauerkraut
Corn on the Cob
Fresh Rolls
Lettuce * Tomato * Onion * Pickles
Ketchup * Mustard * Mayo
Mixed Green Salad
Coleslaw
Fresh Fruit Salad
Soft Drinks * Fresh Brewed Iced Tea

(Add Baby Back Ribs)

Substitute your Lunch Selection for the Traditional Buffet from Afternoon Shotguns

Afternoon Shotguns Lunch Options

Deli Buffet

Assorted Fresh Rolls & Breads
Sliced Platter of Roast Beef
Roasted Turkey * Ham
Tuna Salad * Chicken Salad
Assorted Sliced Cheeses

Lettuce * Tomato * Onions * Pickles
Ketchup * Mustard * Mayo * Thousand Island

Mixed Organic Field Green Salad
Potato Salad * Coleslaw * Pasta Salad

Fresh Baked Cookies * Brownies

Soft Drinks * Fresh Brewed Iced Tea

Chef Attended BBQ

Our Famous 1/4lb Thumann's Hot Dogs
Hamburgers * Cheeseburgers
Sausage, Peppers & Onions
Baked Beans * Sauerkraut
Corn on the Cob
Fresh Rolls

Lettuce * Tomato * Onion * Pickles
Ketchup * Mustard * Mayo

Mixed Green Salad
Potato Salad * Pasta Salad * Coleslaw
Fresh Fruit Salad

Soft Drinks * Fresh Brewed Iced Tea

(Add Baby Back Ribs)

Afternoon Shotguns Dinner

Upon Arrival

Elaborate Assortment of Imported & Domestic Cheeses
Crudités with Buttermilk Spinach Dip
Chefs Selection of Butler Passed Hors D'Oeuvres

Traditional Buffet

Select One From Each Category

Salad

Mixed Organic Field Greens with Radish, Grape Tomato, Roasted Garlic & White Balsamic Vinaigrette
Traditional Caesar Salad with Herb Roasted Croutons
Baby Spinach Salad with Dried Cranberries, Button Mushrooms and Frizzled Onions
Iceberg Salad with Bacon, Tomato and Bleu Cheese Dressing

Carving Item

Sliced Beef Au Poivre * Roast Pork Loin Apple Brandy Sauce

Chicken

Grilled Chicken with Fresh Mozzarella, Char-Grilled Zucchini, Portobello Mushroom and Roasted Peppers with Balsamic Demi Glace
Blackened Cajun Chicken with Sweet Onion Cream * Classic Chicken Françoise
Chicken with Sun Dried Tomato, Capers, Kalamata Olives and Mushrooms, Light Garlic Broth

Fish

Seared Atlantic Salmon, Parsley Lemon Pesto

Grilled Mahi-Mahi with Pineapple-Mango Salsa
Baked Tilapia Fillet with Plum Tomato Concasse, Lemon Thyme Drizzle

Pasta

Orecchiette with Chicken, Roasted Peppers, Zucchini, Basil, Garlic Broth
Farfalle Pasta with Pancetta, Sweet Onions and Peas in an Asiago Cream
Penne pasta with Broccoli and Julienne Tomatoes ala Vodka
Rigatoni Bolognese

Fresh Vegetables

Seasonal Vegetables

Side Dish

Herb Roasted Potatoes

Dessert

Fresh Baked Cookies * Brownies

Beverage Packages

Premium Open Bar

Bottled Beers: Budweiser, Bud Light, Coors Light, Heineken, Corona, Sam Adams, Yuengling

Wine: Cypress Chardonnay, Stival Pinot Grigio, Cypress Cabernet, Cypress Merlot

Premium Spirits: Ketel One and Absolut Vodka, Tanqueray Gin, Bacardi and Captain Morgan Rum, Tequila, Dewars Scotch, Johnnie Walker Black Label Scotch, Jack Daniels Bourbon, V.O. Whiskey

2-Hour Premium Open Bar

Cash Bar

Drinks Paid for Individually

Consumption Bar

Pricing Determined By Quantity Consumed

Beverage Stations on course @ # 9/10 Triangle & at 15/18 Intersection

Assorted Soft Drinks & Bottled Water

Display Potato Chips & Pretzels

Beer Stations on course @ # 9/10 Triangle & at 15/18 Intersection

Assorted Cans of Domestic Beer

Add a Beverage Cart or Halfway House Attendant for additional refreshments on the course