

Manufacturers' Golf & Country Club

Golf Outings



General Information

MANUFACTURERS' GOLF & COUNTRY CLUB CAN ACCOMMODATE YOUR EVENT NEEDS AND BUDGET. WE WOULD BE DELIGHTED TO HELP YOU DESIGN A CUSTOM PACKAGE FOR YOUR GOLF OUTING. IT WILL BE OUR PLEASURE TO PROVIDE A REGISTRATION TABLE, ATTENDANTS, ASSISTANCE FROM THE GOLF SHOP, AND ANY OTHER DETAILS YOU CAN THINK OF TO MAKE IT A SUCCESSFUL DAY!



As Manufacturers' Golf & Country Club is a Private Club, we ask that these Club rules be conveyed to all your golfers:

- ⌘ All members of your group will go to their carts fifteen minutes prior to shotgun start and at that time, will be briefed as to our club tournament rules. Everyone will be asked to proceed to their starting holes and should begin once they reach their starting hole.
- ⌘ Please note, all golfers (including juniors) on the golf course, the putting green, the chipping green, or the range are required to wear appropriate golf attire.
- ⌘ Male golfers must wear (a) a shirt with a collar and (b) full length (close to the knee) golf shorts or pants. Male golfers may not wear tennis or other short shorts and male golfers' shirts must be tucked into their shorts or pants.
- ⌘ No golfer may wear blue jeans, jean cut slacks, or slacks made of denim material (in any color). No golfer may wear a tank top.

Golf Outings



GOLF CHARGES

Bag Drop Service • Greens Fees • Carts • Pro Shop Assistance • Scorekeeping • Locker Room

DRIVING RANGE FEE

REFRESHMENT STATIONS ON GOLF COURSE

Assorted Fresh Fruit Baskets • Soft and Hard Pretzels with Mustard •
• Individual Bags of Potato Chips and Popcorn • Lemonade and Iced Tea

UPGRADED REFRESHMENT STATIONS

- Fresh Sliced Fruit Cups
- Granola Bars, Cheese & Crackers, Peanut Butter Crackers

BEVERAGES

~ Stationary or Cart ~

- Assorted Sodas
- Bottled Water
- Beer: Imported & Domestic

All beverages are priced on consumption

STATION ATTENDANT

1 Needed per Course

Menu Options



CONTINENTAL BREAKFAST

- ☞ Assorted Danish, Muffins, Bagels with Butter, Cream Cheese and Jelly
- ☞ Orange, Grapefruit and Tomato Juice, Coffee, Tea, Decaffeinated Coffee

~ Fresh Sliced Fruit Tray ~

BRUNCH BUFFET

- ☞ Assorted Bagels, Danish, and Mini Muffins with Cream Cheese, Butter & Jelly
- ☞ Scrambled Eggs
- ☞ Bacon and Sausage
- ☞ Challah French Toast with Maple Syrup
- ☞ Home Fries
- ☞ Fresh Fruit Tray
- ☞ Orange, Tomato, and Grapefruit Juice, Coffee, Tea and Decaffeinated Coffee

BOXED LUNCHES

- ☞ Turkey, Tuna or Roast Beef Sandwich
- ☞ Fresh Fruit, Potato Chips, Cookie
- ☞ Bottled Water

BEVERAGE CART AND HALF WAY HOUSE CAN BE OPENED FOR YOUR PLEASURE.

THIS BILLING WILL BE BILLED BY CONSUMPTION.

Luncheon Packages

MGCC DELI BOARD

- ☞ Chef's Selection of Soup
- ☞ Sliced Cold Cuts & Cheese:
 - Meats: Smoked Ham • Roasted Turkey • Herb Roasted Sliced Top Round of Beef • Genoa Salami
 - Cheeses: American • Swiss • Provolone
- ☞ Fresh Baked Rolls & Sandwich Breads
- ☞ Fresh Fruit Salad & Ruffle Style Potato Chips
- ☞ Potato Salad, Chicken Salad, Tuna Salad, Macaroni Salad, Creamy Cole Slaw
- ☞ Sweet & Hot Peppers, Deli Pickles, Lettuce, Sweet Red Onion & Tomato
- ☞ Fresh Baked Cookies, Brownies, & Blondie's
- ☞ Fresh Brewed Coffee, Tea, Iced Tea, & Lemonade

CAFÉ ITALIANO

- ☞ Hearty Tuscan White Bean Soup or Classic Escarole Soup
- ☞ Fresh Mozzarella & Ripe Tomato Salad with Basil Pesto
- ☞ Classic Caesar Salad with Grilled Chicken
- ☞ Baked Ricotta Stuffed Shells with Tomato Rosa Sauce
- ☞ Sweet Sausage & Meatballs with Marinara, Peppers & Onions
- ☞ Sautéed Chicken Marsala
- ☞ Focaccia Bread Sandwiches Layered Ham, Prosciutto, Provolone, Salami, Arugula & Garlic Herb Mayonnaise
- ☞ Baskets of Garlic Bread & Fresh Baked Rolls
- ☞ Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
- ☞ Cannolis, Cream Puffs & Fresh Baked Cookies

HOT FROM THE GRILL

- ☞ Caesar & Green Salads
- ☞ Grilled Angus Hamburgers & Cheeseburgers
- ☞ BBQ Breast of Chicken
- ☞ Grilled All Beef Hotdogs & Bratwurst
- ☞ Corn On The Cob, Baked Beans, & Sauerkraut
- ☞ French Fries with Cheese Sauce
- ☞ Red Bliss Potato Salad, Macaroni Salad & Creamy Cole Slaw
- ☞ Deli Pickles, Sweet & Hot Peppers, Lettuce,
Tomato & Sweet Red Onions
- ☞ Fresh Baked Rolls & Butter
- ☞ Fresh Brewed Coffee, Tea, Iced Tea, & Lemonade
- ☞ Fresh Baked Pies, Cookies, Brownies
- ☞ Fresh Fruit Salad & Sliced Watermelon

PHILLY FAVORITES

- ☞ Assorted Hoagies: Italian, Roast Beef & Turkey
- ☞ Meatballs Marinara
- ☞ Cheese Steaks with Fried Onions
- ☞ Sweet Sausage with Peppers & Onions
- ☞ Italian Style Hot Beef
- ☞ Fresh Baked Soft Pretzels with Mustards & Cheese Dip
- ☞ Ruffle Style Potato Chips & French Fries
- ☞ Sweet Peppers, Hot Peppers, Pickles & Spicy Hoagie Spread
- ☞ Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
- ☞ Assorted Fresh Baked Italian Style Cookies, Cannoli's & Cream Puffs

Dinner Packages

BAR CHARGES

Open Bar: charged per hour
or you may be billed by consumption

BUTLERED HORS D' OEUUVRES

INCLUDED WITH YOUR DINNER SELECTION,

PLEASE CHOOSE 4 HORS D' OEUUVRES FROM THE SELECTIONS BELOW:

- ✧ CRISP VEGETABLE OR DUCK SPRING ROLLS
- ✧ PORK DUMPLINGS: STEAMED OR FRIED
- ✧ COCONUT LOBSTER TAILS
- ✧ PHILLY CHEESE STEAK SPRING ROLLS
- ✧ MINIATURE BEEF WELLINGTONS
- ✧ ALL BEEF COCKTAIL FRANKS IN PUFF PASTRY
- ✧ GRILLED THAI CHICKEN SATAY WITH PEANUT DIPPING SAUCE
- ✧ BRIE & FRESH RASPBERRY IN FILO
- ✧ SPINACH & CHEESE SPANIKOPITA
- ✧ STUFFED MUSHROOMS WITH CHEDDAR & SWEET SAUSAGE
- ✧ SEA SCALLOPS WRAPPED IN SMOKED BACON
- ✧ CHICKEN, CORN & BLACK BEAN QUESADILLAS
- ✧ MINIATURE ASSORTED QUICHE
- ✧ LUMP CRAB CAKES WITH SWEET TOMATO RELISH (ADDITIONAL CHARGE)
- ✧ GRILLED LAMB CHOPS (ADDITIONAL CHARGE)
- ✧ BUFFALO SHRIMP (ADDITIONAL CHARGE)

MGCC GOLFERS DINNER

- 🌀 Salad Bar with Caesar & Green Salads
- 🌀 Grilled Chicken Picatta
- 🌀 Roasted Red Bliss Potatoes
- 🌀 Sautéed Vegetable Medley with Garlic Butter
- 🌀 Baked Salmon Filet with Dill Cream
- 🌀 Carved Top Round of Beef with Creamy Horseradish
- 🌀 Penne Primavera
- 🌀 Fresh Baked Rolls & Butter
- 🌀 Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
- 🌀 Cookies, Brownies & Fresh Baked Pies

PASTA PRIMO!

- 🌀 Salad Bar with Caesar & Green Salads
- 🌀 Tomato & Fresh Mozzarella Salad
- 🌀 Stuffed Shells with Basil Rosa Sauce
- 🌀 Penne with White Clam Sauce
- 🌀 Sausage Meatballs Marinara
- 🌀 Green Beans Almandine
- 🌀 Carved Italian Style Roast Beef Au Jus
- 🌀 Chicken Parmigan
- 🌀 Fresh Baked Rolls & Butter
- 🌀 Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
- 🌀 Ice Cream Sundae Bar

COMFORT FOOD FAVORITES

- ☞ Salad Bar with Caesar & Green Salads
- ☞ Southern Style Fried Chicken
- ☞ Roasted Turkey Pot Pie with Flakey Dill Pastry Crust
- ☞ Meatloaf with Mushroom Gravy
- ☞ Sliced Hot Beef with Au jus & Club Rolls
- ☞ Cole Slaw
- ☞ Macaroni Salad
- ☞ Garlic & Rosemary Roasted Red Potatoes
- ☞ Macaroni & Cheese
- ☞ Green Beans Casserole with Crispy Fried Onions
- ☞ Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
- ☞ Fresh Baked Pies: Apple, Cherry & Peach with Whipped Cream

“DOWN” THE SHORE

- ☞ New England Clam Chowder
- ☞ Shrimp Salad, Cole Slaw, Potato Salad, Macaroni Salad, Tuna Salad & Chicken Salad.
- ☞ Deli Pickles, Lettuce, Tomato & Red Onion; Fresh Baked Rolls & Deli Breads.
- ☞ Green & Caesar Salads
- ☞ BBQ Breast of Chicken
- ☞ Baked Beans & Roasted Red Potatoes with Kielbasa
- ☞ Grilled Atlantic Salmon with “Old Bay Butter”
- ☞ Crispy Fried Shrimp with Tartar & Cocktail Sauce
- ☞ Buttered Corn on the Cob
- ☞ Fresh Brewed Coffee, Tea, Iced Tea & Lemonade.
- ☞ Ice Cream Sundae Bar

Enhancements

COCKTAIL RECEPTION PARTY

CRUDITÉS, FRUIT & CHEESE DISPLAY

- ✧ Assorted Vegetables Displayed In Individual Baskets with Assorted Dips
- ✧ Fresh Seasonal Fruit and Assorted Berries
- ✧ Imported & Domestic Cheese and Crackers

HORS D' OEUVRES

Displayed on Table in Chafers

- ✧ Mini Franks In A Blanket with Spicy Mustard
- ✧ Sesame Chicken With Sweet & Sour Sauce
- ✧ Mini Egg Rolls with Plum Sauce
- ✧ Spinach and Cheese In Phyllo

PASTA STATION

- ✧ Traditional Caesar Salad
- ✧ Tri Color Tortellini with Alfredo Sauce
- ✧ Penne with Marinara Sauce
- ✧ Assorted Gourmet Pizza : Pesto, Spinach & Sun Dried Tomatoes

CARVING STATION

- ✧ Prime Rib and Roast Turkey

Carved to Order and Displayed with Assorted:

- Breads, Rolls and Condiments
- Vegetable Du Jour

CLASSIC BUFFET

COCKTAILS

Cheese & Crackers • Crudités with Assorted Dips

BUFFET STYLE HORS D' OEURVES

- ∞ Mini Franks In A Blanket with Spicy Mustard
- ∞ Sesame Chicken With Sweet & Sour Sauce
- ∞ Petite Egg Rolls

DINNER STATIONS

Pasta Station

Traditional Caesar Salad • Tri Color Tortellini with Alfredo Sauce
Penne with Marinara Sauce • Assorted Gourmet Pizza: Pesto, Spinach &
Sun Dried Tomatoes

Carving Station

Prime Rib and Roast Turkey • Vegetable Du Jour and Roasted Red Bliss Potatoes
Displayed with Assorted Breads, Rolls & Condiments

Raw Bar and Steamer Station

A Full Assortment of Fresh Clams, Oysters, and Crab Claws
Displayed on Crushed Ice with Cocktail Sauce and Lemons
Steamed Clams and Mussels Marinara

Dessert Station

Fresh Fruit and Berry Tray • Assorted Gourmet Cookie & Brownie Sampler
Old Fashioned Ice Cream Sundae Bar

DELUXE BUFFET

COCKTAILS

Cheese & Crackers • Crudités with Assorted Dips

BUFFET STYLE HORS D' OEURVES

- ∞ Mini Franks In A Blanket with Spicy Mustard
- ∞ Sesame Chicken With Sweet & Sour Sauce
- ∞ Petite Egg Rolls
- ∞ Assorted Gourmet White Pizza

DINNER

Tables to be set with Petite Pans and Individual Butter Swirls

- ∞ Traditional Caesar Salad
- ∞ New England or Manhattan Clam Chowder
- ∞ Pasta Salad
- ∞ Vegetable Du Jour

1 ½ POUND WHOLE STEAMED LOBSTERS

- ∞ Barbequed Chicken Breasts (Bone In, Skin On)
- ∞ Carved Tenderloin of Beef
- ∞ Baked Potatoes with Sour Cream
- ∞ Corn On The Cob

DESSERT STATION

- ∞ Fresh Fruit Display
- ∞ Assorted Fresh Baked Cookies & Brownies
- ∞ Old Fashioned Sundae Bar