



ALL INCLUSIVE GOLF OUTINGS

The Historic Trenton Country Club has been relevant in the evolution of the Private Golf and Country Club industry since it first opened in 1897. It is considered the oldest course in the Philadelphia region to hold its original location at well over 120 years. Trenton Country Club has been home to some great historical figures such as former President Woodrow Wilson, US Open Champion John McDermott as well as recognizable names like Rockefeller, Carnegie, Roebing, Crosby and Tolstoy among others.

The classic parkland style course is designed to use every club in the bag with a layout that challenges all levels of play. Features such as tree lined fairways, elevation change, and undulating greens make Trenton Country Club as challenging as it is beautiful. Located between New York City and Philadelphia, your outing will be easily accessible for your guests. TCC's professional and attentive staff will make your golf outing one to remember.

201 SULLIVAN WAY | WEST TRENTON, NJ 08628 | TEL: 609 883 3800



ALL INCLUSIVE GOLF OUTING INFORMATION 2020

Golf Outing Options:

- Morning or Afternoon, Shotgun 72-144 players (Mondays Only)
- Small outings up to 32 players (Select Weekdays)
- Special Charity Event Pricing for Select Dates

Golf Outing Package Includes:

- Greens and Cart Fees
- Personalized Cart signs, scorecards and scoreboard with you company's logo
- Full use of our Practice Facilities
- Golf Clinic options with our PGA Professional Staff
- Placement of Tee Sponsor Signs
- Professional Bag Drop Service
- Contest Coordination and Execution (closest to the pin, longest drive, etc.)
- Scoring of Event
- Use of Locker Rooms
- Food and Beverage Service, Bar Cart, Patio Station and Tent with 72 player minimum
- \$10.00 Credit for each Outing Participant to be used on Merchandise in our Pro Shop or Gift Certificates.
- Trenton Country Club will donate a Foursome of Golf towards your raffle or auction at the event (Monday Outings Only)

10:00 AM Morning Shotgun

(9am Registration/9:30 Breakfast)

Includes Continental Breakfast, Luncheon and 1 Hour Open Bar

\$165.00 per Player (includes Golf Shop Prizes and Beverage Cart on the course)

+ 6.625% Tax & 20% Administrative Fee

1:00 PM Afternoon Shotgun

(11:30 pm Registration/12:00 Lunch)

Includes Luncheon, Dinner and 2 Hour Open Bar

\$205.00 per Player (includes Golf Shop Prizes and Beverage Cart on the course)

+ 6.625% Tax & 20% Administrative Fee



Morning **SHOTGUNS**

BREAKFAST OPTIONS

(please select one)

Continental Breakfast

Selection of Chilled Juices

Selection of Seasonal Sliced Fruits and Berries, Greek Yogurt with Granola and Honey

Bakery Items: Croissants, Danish, Blueberry Muffins, Bagels,

Cream Cheese, Butter & Preserves, Freshly Brewed Coffee and Tea (Included in package)

Full Breakfast Buffet

Selection of Chilled Juices

Selection of Seasonal Sliced Fruits and Berries, Greek Yogurt with Honey and Granola

Scrambled Farm Fresh Eggs

Bacon and Pork Sausage Links, Roasted Red Skin Potatoes with Peppers and Onions

Croissant, Bagels with Cream Cheese, Muffins, Freshly Brewed Coffee and Tea

(\$9.50 Additional Per Person)



Morning SHOTGUNS

LUNCH OPTIONS

(please select one)

Deli Lunch Buffet

Tossed Garden Greens with House Dressing, Traditional Cole Slaw, Bacon Horseradish Potato Salad, Roasted New York Sirloin, Roasted Turkey Breast, White Albacore Tuna Salad, Black Forest Ham, Sliced Wisconsin Swiss and Yellow Cheddar Cheeses, Assorted Deli Breads and Rolls, Assorted Cookies

(Included in Package)

Grille Lunch Buffet

TCC Seasonal Salad, Antipasto Pasta Salad, Cucumber, Tomato and Red Onion Salad, Traditional Cole Slaw, Steak French Fries, Hamburgers and Hot Dogs

(patio grill only) *(Uniformed Chef to Grill at \$100.00)

Assorted Cookies

(Included in Package)

Choice of Two Additional Entrees:

*Grilled New York Sirloin Steaks, BBQ Pork Ribs, Basket of Southern Fried Chicken, Grilled Tilapia with Fire Roasted Tomato, Corn, Pepper and Avocado Salsa, Grilled Dry Rubbed Salmon

Includes: Seasonal Vegetable, Roasted Red Bliss Potatoes, Buttered Corn on the Cobb, Dinner Rolls and Assorted Brownies and Cookies

(\$13.25 per person Additional)

*All lunch options include 1 hour hosted open bar



Afternoon **SHOTGUNS**

LUNCH OPTIONS

(please select one)

Deli Lunch Buffet

TCC Seasonal Salad or Caesar Salad with Garlic Confit and Sourdough Croutons, Traditional Cole Slaw, Bacon Horseradish Potato Salad, Roasted New York Sirloin, Roasted Turkey Breast, White Albacore Tuna Salad, Black Forest Ham, Sliced Wisconsin Swiss and Yellow Cheddar Cheeses, Assorted Deli Breads and Rolls, Assorted Cookies

(Included in Package)

Grille Lunch Buffet

TCC Seasonal Salad or Caesar Salad with Garlic Confit and Sourdough Croutons, Antipasto Pasta Salad, Cucumber, Tomato and Red Onion Salad, Traditional Cole Slaw

Hamburgers and Hot Dogs, Add Chef attendant \$100 (patio grill only)

Assorted Cookies

(Included in Package)

Luncheon Buffet:

(please select two)

*Grilled New York Sirloin Steaks, BBQ Pork Ribs, Basket of Southern Fried Chicken, Grilled Tilapia with Fire Roasted Tomato, Corn, Pepper and Avocado Salsa, Grilled Dry Rubbed Salmon

Seasonal Vegetable, Roasted Red Bliss Potatoes, Corn on the Cobb,

Dinner Rolls, Assorted Brownies & Cookies

(\$13.25 per person Additional)

*(Uniformed Chef to Grill at \$100.00)



Afternoon SHOTGUNS

DINNER OPTIONS

Cocktail Reception

Antipasto Display, International & Domestic Cheeses Display

Choice of 3:

Chicken Quesadillas, Pot Stickers, Meatballs-Swedish-BBQ-Teriyaki or Spicy Marinara, Pierogis, Mussels Fra Diavolo, Sausage & Peppers, Penne In Pesto, Alfredo or Vodka Sauce, TCC Crab Bites, Bacon Wrapped Sea Scallops, Assorted Canapés, Mini Franks in Puff Pastry, Mini Quiche Lorraine, Mini Beef Wellington, Buffalo Wings

(Included in package)

Traditional Dinner Buffet

TCC Seasonal Salad or Caesar Salad with Garlic Confit and Sourdough Croutons, Tortellini & Roasted Vegetable Salad, Composed Salad of Tomatoes, Cucumbers and Red Onions, Seasonal Sliced Melons and Fresh Pineapple

Choice of Three Entrees:

Roasted Chicken Breast with Lemon Rosemary Demi
Crispy Chicken Thighs, Pearl Onions and Roasted Mushrooms
BBQ Spiced Flat Iron Steaks with Shallot Demi
Sliced NY Beef Striploin with Green Peppercorn Sauce
Roasted Pork Loin with Pancetta, Shallots and Marsala Sauce
XO Glazed Salmon with Baby Bok Choy
Yukon Salmon with Tarragon Lobster Sauce
Pan Seared Sole, Clam Sauce and Fresh Oregano
Spinach and Ricotta Stuffed Free Form Lasagna with Pomodoro Sauce
Vegan Roasted Vegetable Ravioli with Eggplant Caponata and Broccolini
Chef's Selection of Potato & Vegetable, Dinner Rolls, Chocolate Mousse w/Whipped Cream,
Apple Pie & NY Style Cheesecake

(Included in Package)

(4 Entrée Choices-\$12.50 per person additional)

*Includes 2 hour hosted open bar