



*Hawk Pointe*  
**GOLF CLUB**

*2015 New Jersey's Golf Club of the Year*

**Golf Event Services**



**4 Clubhouse Drive  
Washington, NJ 07882  
Tel. 908-689-1870 ext. 14  
[www.hawkpointegolf.com](http://www.hawkpointegolf.com)**



## Benefits of Hosting a Golf Outing

- The primary reason to host a golf event is to raise money and awareness of your brand/cause
- People are familiar with golf outings, so it's a natural sale
- Form new strategic partnerships
- Offers opportunities for golfers to network
- It's a great chance to honor people at the banquet afterwards
- The sense of fun and camaraderie created by the event

## Why Hawk Pointe?

Hawk Pointe Golf Event Services is your complimentary one-stop source for executing a successful golf outing for your company, charity partner or fundraising endeavor.

By hosting your event at Hawk Pointe Golf Club in Washington, NJ, you will receive assistance from one of our executives in every facet of event planning and coordination. Boasting a seasoned professional staff, excellent cuisine, state-of-the-art facilities and an unparalleled golf course.

Our team, headed by our PGA Professional, Peter Stefanchik, will provide you with all the necessary elements to ensure a memorable experience for all of your guests.

- Access to a private golf facility
- 2015 New Jersey's Golf Course of the Year
- Host to
  - U.S.G.A - United States Girls Junior Championship Qualifying 2006
  - U.S.G.A - United States Women's Open Championship Qualifying 2010
  - U.S.G.A - United States Amateur Qualifying Championship 2012
  - N.J.S.G.A - New Jersey State Four Ball Championship Qualifying 2005
  - N.J.S.G.A - New Jersey State Four Ball Championship 2011
  - N.J.S.G.A - New Jersey State Senior Four Ball Championship 2012
  - A.J.G.A - American Junior Golf Association Marsh Hawk Pointe Junior Event 2002 & 2003
- Stunning clubhouse facilities
- State of the art banquet facility
- Successful history of hosting golf outings/events
- Ability to customize your own package



## EVENT PACKAGES INCLUDE

- Greens Fee & Golf Cart
- Personalized Scorecards, Cart Signs, Pairing Sheets & Rules Sheets
- Unlimited use of Practice Facilities
  - Chipping Area, Putting Green, and Practice Range
- Placement & Removal of Tee Sponsor Signs
- Full Locker Room Service
  - Attendant on staff to provide Shoe Cleaning and Spike Changing services
- Full Bag Drop Service
  - Professional attendants to care for clubs from arrival to departure
- Contest Coordination and Execution
- On Course Player Assistants
- Discounted Hole in One Competitions
- Professional Event Scoring - Multiple Formats Available
- 20% Discount on Golf Shop Merchandise
- Event Coordinator On-Site to Execute Event
- Food and Beverage Menus to Compliment your Event
- Golf Shop Prize Fund - \$5.00 per player
- (2) Bottled Waters per cart - Upgraded Cooler Packages Available
- Complimentary Foursome Certificate per event
  - Additional Certificates available to purchase at Discounted Member Rate

# Golf Options....

- Morning or Afternoon, Shotgun 72-128 players
  - additional players can be accommodated, please inquire about restrictions
- Consecutive Tee Times - *Maximum 48 Players*
- Modified Shotguns - *24-48 Players*
- Beat the pro game - additional charge

## **2020 GOLF FEES FULL & MODIFIED SHOTGUN FIELDS**

### **MORNING SHOTGUN**

**Breakfast and Lunch options added**

*(April, July, August, or October)*

**\$79 per Player (golf only)**

*(May, June, or September)*

**\$89 per Player (golf only)**

### **AFTERNOON SHOTGUN**

**Lunch & Dinner options added**

*(April, July, August, or October)*

**\$89 per Player (golf only)**

*(May, June, or September)*

**\$99 per Player (golf only)**

**\*Shotgun Starting Times Flexible**

## **2020 GOLF FEES - SMALL OUTING**

*(20-48 players)*

For smaller outings with less than the minimum number of players please consult with our Sales Director for pricing and availability



# FOOD OPTIONS

## Breakfast

### *The Hawk Pointe Continental*

**\$12.95 Per Person**

Assorted Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee, Tazo Teas  
Freshly Baked Breakfast Pastries & Muffins  
Whipped Butter & Fruit Preserves  
Greek Yogurt & Granola  
New York Style Bagels  
Cream Cheese  
Sliced Seasonal Fruit

### *The Washington Buffet*

**\$20.95 Per Person**

Assorted Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee, Tazo Teas  
Freshly Baked Breakfast Pastries & Muffins  
Sliced Seasonal Fruit  
Crisp Applewood Smoked Bacon & Sausage Links  
New York Style Bagels  
Cream Cheese  
Farm Fresh Scrambled Egg or Pan Omelet Choice Breakfast Potatoes  
Cinnamon French Toast or Pancakes with Syrup



## **Lunch & Dinner**

### ***BBQ Buffet***

**\$27.95 Per Person**

Chef's Seasonal Local Garden Salad  
Applewood Bacon Potato Salad  
Cucumber, Tomato, & Onion Salad  
Creamy Cole Slaw  
Chef Grilled House Ground Beef Burgers  
Hot Dogs & Grilled Chicken  
Grilled Local Sausage  
Relish Tray of Assorted Sliced Cheeses  
Pickles, Lettuce, Tomato & Onion  
BBQ Baked Beans  
House Made Cookies & Brownies

### ***Deli Buffet***

**\$19.95 Per Person**

Tossed Garden Salad with assorted dressings  
Potato Salad  
Cole Slaw  
Potato Chips  
Assorted lunch meats & assorted Cheeses  
Breads, condiments  
Cookies & Brownies  
Soda, Iced Tea, Lemonade, Coffee & Tea



## ***Traditional Lunch or Dinner Buffet***

**\$30.95 Per Person**

### **Soups or Salad**

*Choose one*

Lentil Sausage Herb	Italian Wedding
Chicken Vegetable	Carrot Apple Ginger
Seasonal Soup	Lobster Bisque
Manhattan Clam Chowder	Potato Leek
New England Clam Chowder	

Romaine Salad (Walnuts, Blue cheese, port wine vinaigrette)  
Baby Lettuces (assorted dressings)  
Traditional Caesar Salad  
Chef's Seasonal Local

### **Entrees**

*Choose Two*

### ***Pasta Selections***

Penne Vodka (Sweet Peas, crisp prosciutto)  
Jumbo Cheese Ravioli (Plum tomato & basil sauce)  
Mezze Rigatoni & Sweet Sausage (broccoli, plum tomato cream sauce)  
Orecchiette & Broccoli Rabe (Extra virgin olive oil, toasted garlic)

### ***Signature Dish Selections***

*Chef's choice of Vegetable & starch included*

*Choose Two*

Chicken Marsala (Sweet Wine Mushroom sauce)  
Roasted Chicken (Marinated with fresh herbs & garlic)  
Seared Salmon (seasonal Preparations)  
French-cut Chicken Breast (Thyme shallot jus)  
Colossal Shrimp Scampi (Fresh tomato, basil, parsley, garlic)  
Chicken Francaise (Egg dipped boneless cutlet sautéed with lemon & butter)  
Cod Provencale (Artichokes, tomatoes, mushrooms, olives, capers, peppers)  
Sole & Crab Roulade (Parsley Butter)  
Chicken Florentine (Francaise chicken layered with spinach & fontina cheese)

### **Dessert**

Seasonal Sweet, Mini Desserts & Cookies  
Coffee & Tea Service

**Menu pricing is subject to 20% service charge and 6.625% sales tax**





## OPEN BAR PACKAGES

### **Standard Bar Package**

Domestic and Imported Bottled Beers, Soft Drinks, Bombay Gin, Titos Vodka, Canadian Club Whiskey, Seagrams 7, Jim Beam Bourbon, Bacardi Light Rum, Malibu Rum, Dewar's Scotch, House Wines

*1-Hour \$15 per person*

*2-Hours \$20 per person*

*3-Hours \$25 per person*

### **Premium Bar Package**

Domestic and Imported Bottled Beers, Soft Drinks, Grey Goose Vodka, Tanqueray Gin, Beefeater Gin, Crown Royal Whiskey, Canadian Club Whiskey, Jack Daniel's Bourbon, Captain Morgan Rum, Bacardi Light Rum, Malibu Rum, Chivas Regal Scotch, Dewar's Scotch, House Wines

*1-Hour \$20 per person*

*2-Hours \$25 per person*

*3-Hours \$30 per person*

Pricing is subject to 20% service charge and 7% sales tax

## CASH BAR

### **Domestic Beer \$6**

Miller Lt, Coors Lt, Yuengling

### **Import Beer \$7**

Heineken, Heineken Lt, Corona

### **Glass of Wine \$8**

Whites: Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel

Reds: Cabernet Sauvignon, Merlot, Pinot Noir

### **Well Drinks \$8 (Up/Rocks \$11)**

Smirnoff, Absolut, Gordons, Beefeaters, Bacardi, Captain, Malibu, Jack Daniels, Jim Beam, Jose Ceurvo, Dewars, Seagram's 7, Canadian Club, Triple Sec, Peach Schnapps

### **Call Drinks \$9 (Up/Rocks \$12)**

Stoli, Ketel, Tanqueray, Johnny Walker Red, Southern Comfort

### **Premium \$10 (Up/Rocks \$13)**

Grey Goose, Belvedere, Chopin, Bombay Sapphire, Johnny Walker Black, Chivas 12, Caol Ila, Cognac & Cordials

## CONSUMPTION BAR

Pricing is determined by the quantity consumed.  
The Beverage Cart is available on a cash or consumption basis.



## **Hawk Pointe Golf Club**

### **Golf Outing Terms & Conditions**

A \$1,000 deposit is required to reserve a date and is payable upon signature of event agreement. The final balance must be paid in full the day of your event. All advance deposits are non-refundable.

The Organization's group is allotted time on the course based on the number of participants in the outing. A minimum of 72 players is required for a Shotgun Start.

Hawk Pointe Golf Club holds a liquor license which requires that all alcoholic beverages must be purchased directly from the Club. The Club, at its sole discretion, reserves the right to refuse serving alcoholic beverages to anyone. Players and groups are not permitted to bring their own food, beverage, or coolers. The Club reserves the right to confiscate such items that are brought in violation of this policy.

It is the Organization's responsibility to submit the final guaranteed number of players for golf, and any additional guests one week prior to the event. Billing is based on this guarantee or actual number of guests, whichever is greater.

The Organization's Event Coordinator is responsible for communicating all rules and regulations to its players. The Club may refuse the privilege of play to those whose attire or conduct fall outside of the rules and regulations. Players are expected to wear traditional golf attire on the course. A collared shirt and soft spike golf shoes are required. Jeans, T-shirts, undershirts, cut-offs, gym and/or tennis shorts, and sweat suits are not permitted. It is the Event Coordinator's responsibility to make all of the guests aware of the dress code.

Golf carts must not be driven within 30 feet of the tees, greens, or through the tall grass. Cart directional signs must be followed at all times, please use the cart paths where provided. Following the completion of play, carts must be returned promptly to the designated drop off area. Please report all damaged carts to the Golf Shop. A valid driver's license is required to operate a golf cart. A maximum of two bags per cart is allowed. These rules will be enforced and violators may be asked to leave the course.

The Club reserves the right to close the course due to inclement weather. If, in the sole opinion of the Club, the course is playable, and the Organization cancels the outing, the outing will be billed per the guaranteed number of participants given. If, in the sole opinion of the Club, the course is deemed unplayable, a mutually agreed upon rain date will be selected by the Club and the Organization. If, in the event a mutually agreed upon rain date cannot be selected, the outing will be billed per the guaranteed number of participants given.

Proper timing is critical to the success of the event. It is recommended that the participants arrive at the Club at least thirty minutes before the assigned time.

It is proper golf etiquette to replace divots, repair ball marks on greens, and to rake smooth all marks made in sand traps, and to remove used tees from the teeing grounds. Players are expected to observe proper conduct at all times. These rules will be enforced and violators may be asked to leave the course.



For more information or to check on availability please  
contact:

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