Golf Outings
at Knob Hill

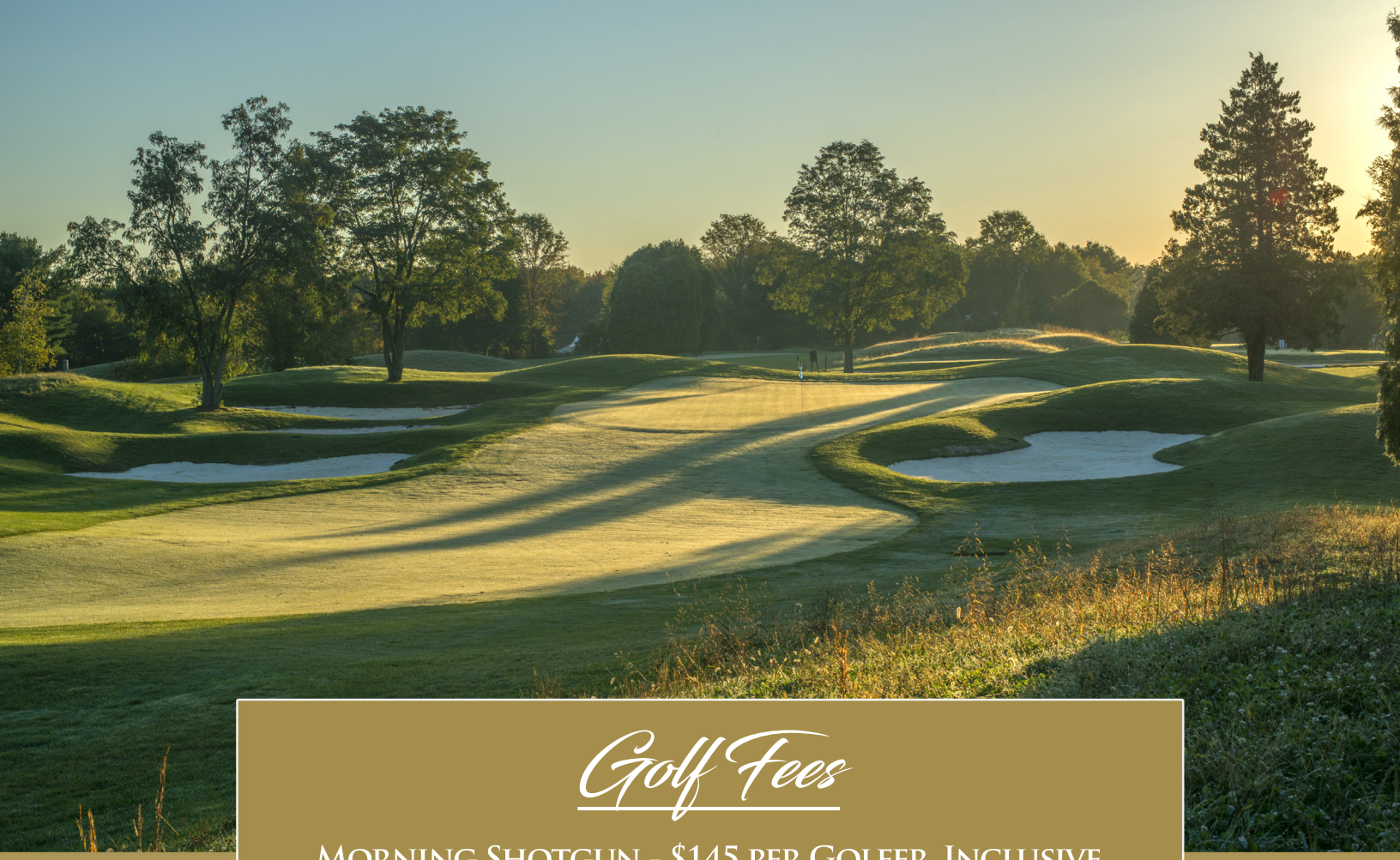
KNOB HILL

From first contact, you will feel confident that your Golf Outing is in good hands. From customer appreciation events to non-profit fundraisers, Knob Hill takes pride in working together to ensure a truly memorable experience.

The professional staff at Knob Hill is dedicated to ensure that your guests receive the highest level of customer service from the moment they arrive.

Knob Hill offers a variety of different options for your golf outing and will work closely with you in all the planning details. Our goal is to provide a meticulously manicured golf course, attentive personal service and an unforgettable dining experience.

For more information, please contact
Kevin Compton at kevinc@appliedgolf.com or 609-664-6842
Knob Hill Golf Club | 1 Shinnecock Drive | Manalapan Township, NJ 07726
www.knobhillgolfclub.com



Golf Fees

Morning Shotgun - $145 per Golfer, Inclusive

Afternoon Shotgun - $155 per Golfer, Inclusive

Modified Shotguns & Consecutive Tee Times*

**Please Inquire for Availability and Pricing*

Golf Options

MORNING OR AFTERNOON, MONDAY OR TUESDAY SHOTGUN

72-144 players

(Minimum Number of Players is 72)

CONSECUTIVE TEE TIMES

(Maximum 40 Players)

7 Days a Week Based on Availability

MODIFIED SHOTGUNS

(36-60 Players)

Mondays & Tuesdays Based on Availability

To Show Our Appreciation

Knob Hill Golf Club will Donate a (4)some of Golf towards Raffle or Auction at Event

Outing Packages Include

Greens Fee & Electric Golf Cart with Name Place Cards
Practice Facilities (Chipping and Putting Area)
Cart Fleet Equipped with State of the Art GPS Screens
Customized Rules Sheets
Placement of Tee Sponsor Signs
Bag Attendants and Club Cleaning Service
Contest Coordination and Execution
Professional Scoring of Event
Use of Locker Rooms
Food and Beverage Menus to Compliment your Event
Pro Shop Credit Available, Please Inquire

Outing Enhancements

Our Professional Staff will assist you with any merchandise or signage needs you may require for your Golf Outing. In addition Knob Hill Golf Club can provide Beat the Pro Contests, Rental Clubs, or even a personal Photographer to capture the day's events. Please inquire for pricing and availability.

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Morning Outings

Breakfast

The Continental

Assortment of Fresh Muffins and Bagels
Breakfast Breads & Crumb Cake
Jellies, Butters, & Cream Cheese
Greek & Traditional Yogurts
Seasonal Fruit & Berries
Freshly Brewed Coffee & Hot Teas, Assorted Juices and Soft Drinks

Lunch

Carnegie Buffet

Farmer's Market Salads:
Field Greens, Grape Tomatoes, Red Onion, Carrot, Cucumbers,
& Garlic Croutons, Assorted Dressings
Five Cheese Tortellini, Arugula, Tomato, Artichokes, Pesto Vinaigrette
Traditional Creamy Cole Slaw with Smoked Paprika
Roasted Potato, Chopped Celery & Red Onion
with Grain Mustard & Honey Vinaigrette

The Deli

Oven Roasted Turkey, Sea Salt Crusted Top Round of Beef,
Virginia Honey Smoked Ham
Napa Chicken Salad with Sliced Almonds, Deviled Egg Salad,
& Albacore Tuna Salad with Avocado
Sliced Vermont Cheddar and Swiss Cheeses
Assortment of Deli Rolls & Sliced Breads
Mustard and Mayo
Blue Bunny Ice Cream Novelties
Freshly Brewed Coffee, Assorted Teas and Soft Drinks

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Morning Upgrades

Sycamore Buffet

Chefs Selection of Butler Passed Specialties to Include:
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Cocktail Franks, Served With Dijon
Coconut Shrimp, Mango Coulis
Sesame Chicken Skewer with Teriyaki Peanut Sauce

Dinner Buffet of:

Chef's Arrangements
Bocconcini Mozzarella, Grape Tomato, Red Onion, Arugula, Pesto Vinaigrette
Traditional Caesar Salad with Anchovy Vinaigrette,
Shaved Parmesan & Garlic Croutons

Entrees

Rigatoni ala Vodka, English Peas, Pearl Onions & Crispy Prosciutto
Chicken Piccata, Asparagus and Artichoke Fricassee, Caper Beurre Blanc
Midnight Braised Brisket, Roasted Carrots & Celery, Chianti Wine Reduction
Poached Local White Sea Bass, Artichokes, Capers, Oven Roasted Tomato Relish
Accompanied With Chef's Selection of Fresh Vegetables & Potato
Freshly Baked Dinner Rolls & Butter
Blue Bunny Novelty Ice Creams
Freshly Brewed Coffee, Assorted Teas and Soft Drinks

$15 per person additional, inclusive

Hot Dogs at the Turn

$8 per person, Inclusive

Lunch Outings

Option 1

Carnegie Buffet

Farmer's Market Salads:
Field Greens, Grape Tomatoes, Red Onion, Carrot, Cucumbers,
& Garlic Croutons, Assorted Dressings
Five Cheese Tortellini, Arugula, Tomato, Artichokes, Pesto Vinaigrette
Traditional Creamy Cole Slaw with Smoked Paprika
Roasted Potato, Chopped Celery & Red Onion
with Grain Mustard & Honey Vinaigrette

The Deli

Oven Roasted Turkey, Sea Salt Crusted Top Round of Beef,
Virginia Honey Smoked Ham
Napa Chicken Salad with Sliced Almonds, Deviled Egg Salad,
& Albacore Tuna Salad with Avocado
Sliced Vermont Cheddar and Swiss Cheeses
Assortment of Deli Rolls & Sliced Breads
Mustard and Mayo
Blue Bunny Ice Cream Novelties
Freshly Brewed Coffee, Assorted Teas and Soft Drinks

Lunch Outings

Option 2

Classic BBQ Buffet

Farmer's Market Salads:

Field Greens, Grape Tomatoes, Red Onion, Carrot,
Cucumbers, & Croutons, Assorted Dressings
Traditional Creamy Cole Slaw with Smoked Paprika
Roasted Potato, Chopped Celery & Red Onion
with Grain Mustard & Honey Vinaigrette

BBQ Buffet of:

Angus Hamburgers, Hebrew National Hot Dogs,
Italian Sweet Sausage, Grilled Chicken
With Sauerkraut, Caramelized Onions, Peppers & Mushrooms
Relish Tray of Assorted Sliced Cheeses, Pickles, Lettuce, Tomato & Onion
Barbequed Baked Beans
House Made Potato Chips
Blue Bunny Novelty Ice Creams
Freshly Brewed Coffee, Assorted Teas and Soft Drinks

$10 per player, additional, inclusive

Sycamore Buffet

Chefs Selection of Butler Passed Specialties to Include:
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Cocktail Franks, Served With Dijon
Coconut Shrimp, Mango Coulis
Sesame Chicken Skewer with Teriyaki Peanut Sauce

Dinner Buffet of:

Chef's Arrangements
Bocconcini Mozzarella, Grape Tomato, Red Onion, Arugula, Pesto Vinaigrette
Traditional Caesar Salad with Anchovy Vinaigrette,
Shaved Parmesan & Garlic Croutons

Entrees

Rigatoni ala Vodka, English Peas, Pearl Onions & Crispy Prosciutto
Chicken Piccata, Asparagus and Artichoke Fricassee, Caper Beurre Blanc
Midnight Braised Brisket, Roasted Carrots & Celery, Chianti Wine Reduction
Poached Local White Sea Bass, Artichokes, Capers, Oven Roasted Tomato Relish
Accompanied With Chef's Selection of Fresh Vegetables & Potato
Freshly Baked Dinner Rolls & Butter
Trays of House Made Cookies & Brownies
Freshly Brewed Coffee, Assorted Teas and Soft Drinks

$165 PER PLAYER, INCLUSIVE

Hot Dogs at the Turn - $8 per person

Open Bar Packages

Beer and Wine Only - $22 per person Inclusive
Premium Liquors, Beer and Wine - $30 per person Inclusive