



HOLLOW BROOK

featuring a simple and elegantly rustic event space to serve as the perfect backdrop to the wedding of your dreams....

UNIQUE EVENT SPACES

YOUR WEDDING CEREMONY

Your wedding ceremony can be held on either the covered veranda or in our banquet room. Both spaces provide the beautiful view of the hills as your backdrop.

YOUR COCKTAIL HOUR

During your cocktail hour your guests can flow from inside the clubhouse to the outdoor spaces which include the covered terrace and lower slate patio. These outdoor spaces include teak furnishings, market umbrellas and a fire pit.

YOUR RECEPTION

For the main event of the evening, your wedding reception, Hollow Brook has chosen to create a banquet space reminiscent of an Adirondack lodge and a rustic barn, with a wall of floor to ceiling windows that can fully open to create an "open-air" feeling to the room, and black iron chandeliers that hang from the high vaulted ceilings.

THE PERFECT ENDING TO A PERFECT DAY

As the evening winds down, your guests can find themselves sharing in drinks and cigars by the fire pit on the covered terrace.

AWARD WINNING FOOD & SERVICE

Hollow Brook prides itself on providing the best service possible by focusing on just one event at a time! This has been the reason that we have been the recipient of numerous awards which are based on the reviews posted by past catering clients who have had their event at Hollow Brook and who wanted to share their wonderful experiences!

- The Best of The Knot as well as The Knot Hall of Fame!
- Couples Choice Awards from Wedding Wire
- The Best of Manhattan Bride

Come Visit!

Come share your vision for your special day with our in-house planner and take a tour of Hollow Brook's event spaces! Hollow Brook can be that perfect location for your dream wedding.

- PLEASE CALL OR EMAIL TO SET UP AN APPOINTMENT - The Wedding Sales Team Hollow Brook Golf Club 914.734.1500 or weddings@golfhollowbrook.com



W W W . G O L F H O L L O W B R O O K . C O M

The Wedding Vows

THE HOLLOW BROOK WEDDING CEREMONY PACKAGE

Bridal Assistant Services for your on-site ceremony includes all of the following:

ON-SITE DIRECTION OF CEREMONY REHEARSAL

A rehearsal will be scheduled prior to your wedding to practice and review what will take place during the actual ceremony:

- Wedding processional order and timing
- Ceremony highlights
- Recessional after the conclusion of the ceremony

CEREMONY SPACE SET UP

(Outdoor & Indoor Spaces available depending on weather and number of guests. Note: Indoor Ceremony may incur additional expenses.)

- Ceremony space selection and set up of appropriate guest seating
- Coordination with floral designers, florists & event decorators
- Reserved Seating signs for VIP guests

PRE-CEREMONY COORDINATION

- Welcome of Bride, Groom, Parents & Bridal Party to Hollow Brook
- Coordination of placement of your Musicians or DJ during the ceremony
- Distribution of Bouquets, Boutonnières and Ceremony Flowers
- Greeting and direction of arriving guests
- Complimentary non-alcoholic beverages prior to ceremony

DIRECTION OF WEDDING CEREMONY

- Seating of all guests & VIP guests
- Organize the Bride & Groom and bridal party for processional
- Final check of wedding party: bouquets, boutonniere's, jackets, dresses & Bride's ensemble
- Coordinate with musicians or DJ for ceremony music accompaniment

We handle all of the details while you are dressing and taking photos!

and most importantly...

We calm the butterflies by making sure that everything is perfect for your walk down the aisle to your future!

\$1,750 Ceremony Fee (Additional Fees may be incurred if ceremony is held in the banquet room)









Your Selection of Twelve Butler-Style Hors D'oeuvres

 Harvest Station plus two Cocktail Reception Stations of your choice Customized Stations available upon request

DINNER

• Four Hours Top Shelf Open Bar

COCKTAIL RECEPTION • One Hour Top Shelf Open Bar

- Champagne Toast
- Bakery Selection and Freshly Whipped Butter on Each Table
- Two Courses Prior to the Entrée (Select from our lists of Appetizers & Salads)

 Tableside choice of Entrée Select Three Choices for Your Guests Meat, Fish, or Chicken Vegetarian is a silent option (Chef's choice)



- Wedding Cake or Cupcakes
- Chocolate Covered Strawberry
- Coffee, Decaffeinated Coffee, and Herbal Teas

Hollow Brook accommodates up to

GUESTS

\$160/person for Saturdays

+ 8.375% sales tax +23% Administrative Charge +\$250 Maître D' Fee Minimum of \$20,000 food and beverage expenditure which equals 125 adult guests

Friday and Sunday weddings are also available

For pricing and minimum information, please contact the Wedding Team at Hollow Brook Golf Club at weddings@golfhollowbrook.com

Published June 2019. Quoted price is subject to change and is not confirmed until actual event booking. Confirmed booking requires both deposit and signed contract to secure date.

Hors D'oeuvres - Passed Butler Style -

PLEASE SELECT TWELVE OF THE FOLLOWING...

(Additional selections may be added, \$2.00 pp each)

HOT

- Fried Calamari with Marinara Dipping Sauce
- Crab Fritters
- Bacon Wrapped Chicken
- Sesame Crusted Chicken in a Hoisin Ginger Sauce Served with Sweet & Sour Sauce
- Chicken Scampi Brochettes
- Smoked Chicken Avocado Croustade
- Mini Turkey Clubs with Smoked Turkey, Bacon, Lettuce and Tomato
- Grilled Tenderloin of Beef with Skewered Portobello Mushrooms in Balsamic Syrup
- Franks in a Blanket with Spicy Mustard
- Sausage Stuffed Mushroom
- Gorgonzola Crusted Filet Medallions
- BBQ Pulled Pork with Cheddar Cheese & Pickles
- Mini Burgers with Cheese, Tomato, Lettuce & Pickles
- Meatball Parmesan Bites
- Mini Pastrami & Swiss Cheese Reubens
- Philly Cheese Steak Bites
- Pork Dumplings with Scallion Soy Dipping Sauce
- Brie and Fig Tartlet
- Mediterranean Vegetable Tartlet
- French Onion Soup Crostini Bites
- Goat Cheese Flat Bread Triangles
- Vegetable Tempura
- Mini Grilled Cheese Triangles & Tomato Soup Shooters
- Fried Mac & Cheese
- Quesadilla Rollup
- Spinach in Phyllo with Ricotta and Feta Cheese
- Vegetable Egg Roll with an Oriental Dipping Sauce
- Butternut Squash Soup Shooter
- Wild Mushroom Risotto Cakes with Onion Confit
- Raspberry and Brie in Phyllo
- Mini Potato Pancake with Truffle Goat Cheese

COLD

- Roasted Cherry Tomato with Herbed Goat Cheese
- Grave Lox Pin Wheels with Salmon Crème Fraiche & Fresh Dill
- Classic California Rolls
- ◆ Tomato Bruschetta with Fresh Basil
- Smoked Salmon Tartar on a Potato Gaufrette with Lemon Crème Fraiche & Fresh Dill
- Poached Asparagus wrapped in Fresh Mozzarella & Imported Prosciutto
- Tomato & Fresh Mozzarella Skewer with Fresh Basil & a Balsamic Dipping Sauce

Hors D'oeuvres
- Passed Butler Style -

UPGRADES

- ◆ Tuna Tartar Tartlet +\$1 pp
- Asian Shrimp Bacon Water Chestnut Skewer +\$2 pp
- Saffron Grilled Shrimp Tartlet +\$2 pp
- Mini Maryland Crab Cakes Avocado Coulis +\$1 pp
- Jumbo Lump Crab Cakes & Pickle Slider +2 pp
- Teriyaki Scallop Wrapped With Bacon +\$2 pp
- Shrimp Cocktail Shooter, +\$1 pp
- Garlic Roasted Marinated Lamb Chops +\$4pp
- Shrimp Bacon Puff Pastry +2pp

Stationary Hors D'oeuvres

THE HARVEST TABLE IS INCLUDED SELECT 2 ADDITIONAL STATIONS FROM THE FOLLOWING

(Additional Stations Can Be Added to the Per Person Price)

HARVEST TABLE

Included In Your Wedding Package:

- International Hard And Soft Cheese Boards
- Market Vegetable Crudités
- Prosciutto Di Parma, Soppressata, Dried Sausage, Genoa Salami, Spicy Capicola
- Sweet And Hot Cherry Peppers, Marinated Artichokes, Roasted Peppers
- Imported Parmigiano-Reggiano, Imported Aged Provolone
- Grilled Vegetables to Include Fennel and Radicchio
- Imported Spiced Olives
- Bruschetta Savory Pita, Crusty Breads and Bread Sticks

PASTA STATION

Choose Three Of The Following Pastas:

- Penne Ala Vodka Pink Vodka Sauce and Finished with Parmesan Cheese
- Rigatoni and Broccoli Rabe Sweet Italian Sausage Sautéed with Garlic, Broccoli Rabe, & Fresh Basil
- Fusilli Carbonara Prosciutto, Garlic, Shallots, English Peas, Cream and Parmesan Cheese
- Penne Pasta Alferno Classic Pink Tomato Sauce, Ricotta Cheese, Sundried Tomato and Mozzarella
- Orecchiette with Clams Lemon, Garlic, Tomato and Basil



Stationary Hors D'oeuvres

BBQ IN A MASON JAR

- BBQ Pulled Pork and Pulled Chicken, Cast Iron Corn Bread
- Cole Slaw, Onion Hay, Cheddar Cheese, Baked Beans, Potato Chips, Corn Chips

SMOTHERED MAC & CHEESE BAR

- Vermont Cheddar Cheese and Macaroni
- Bacon Bits, Potato Chips, Broccoli, Onion Hay, Diced Jalapeños, Tomato

SOUTH OF THE BORDER STATION

- Cilantro Marinated Chicken and Grilled Beef Fajitas Sautéed to Order
- Red and Green Peppers, Onions, Tomatoes, Black Beans, Rice, Queso Fresco
- Tortillas, Sour Cream, Salsa Verde, Guacamole and Chips
- Shrimp Fajitas \$2 per person additional

SZECHUAN SELECTIONS

- Sesame Chicken with Snow Peas and Water Chestnuts
- Orange Marinated Beef, Broccoli and Scallions
- Vegetable Lo Mein, Fried Rice and Wonton Chips
- Soy, Hoisin and Orange Duck Sauce

PHILLY CHEESESTEAK STATION

- Herb Marinated and Grilled Top Round of Beef Sautéed to Order
- Onions, Peppers, Mushrooms, and Cheddar Cheese Sauce

SWEET & SAVORY MASHED POTATO BAR

- Sweet Potatoes and Yukon Gold Potatoes
- Caramelized Onions, Chives, Butter, Sour Cream, Shredded Cheddar, Gorgonzola, Bacon, Broccoli, Mini Marshmallows

FRIED POTATO BAR

- Sweet Potato Fries, Classic Fries and Cocoa Spiced Waffle Fries
- Cheddar Cheese Sauce, Bacon, Beef Chili, B.B.Q. Sauce
- Ketchup, Truffle Mayo, Honey Mustard, Sea Salt, Cajun Spice, Steak House Spice

CARVING STATION

Choose Two

+ \$5 per person

- Roasted Turkey Breast with Cranberry Relish
- Roasted Rib Eye of Beef with Merlot Sauce
- Roasted Pork Loin with Homemade Applesauce
- Slow Roasted Beef Brisket with Carolina B.B.Q. sauce
- House Made Potato Chips, Pickles and Olives

SHRIMP COCKTAIL STATION

+\$8 per person

- Jumbo Gulf Shrimp
- ◆ Lemons & Cocktail Sauce

PIZZA STATION

Guests Choose From

+ \$5 per person

- Margarita with Basil
- Goat cheese & Arugula
- Chicken Bacon Ranch
- Meat Lovers

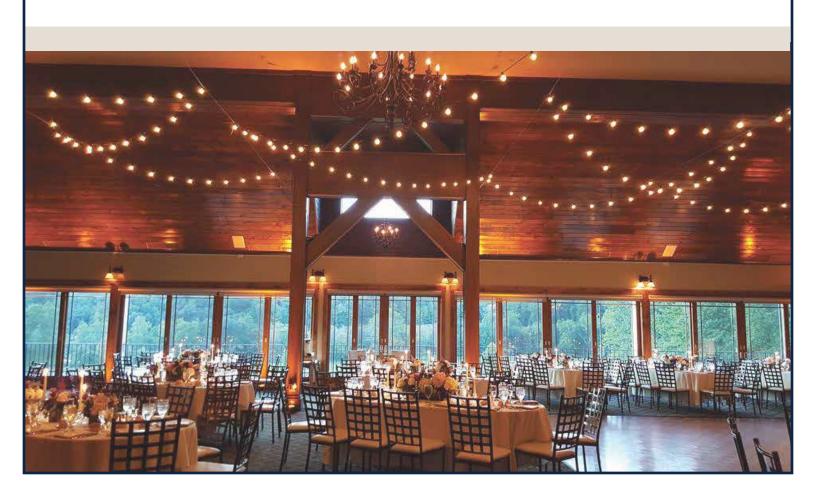
SEAFOOD BAR

Select Two

+ \$18 per person

ICE SCULPTURE SHELL FILLED WITH TWO OF THE FOLLOWING:

- Poached Gulf Shrimp with Lemons & Cocktail Sauce
- Steamed Clams with Chorizo Sausage & Garlic Broth
- Tuscan Chilled Seafood Salad with Octopus & Squid
- Chilled Crab Claws
- Mussels Marinara & Garlic



Appetizer Gelection

CHOOSE ONE FROM THE FOLLOWING

- Grilled Asparagus and House Cured Bacon Balsamic Glaze and Parmesan Cheese
- Garden Tomato and House Made Mozzarella Balsamic Glaze
- Spring Sweet Pea Soup Pea Tendrils
- Butternut Squash Soup Crème Fraiche
- Pan Seared Scallop White Bean Puree

- ◆ Penne Ala Vodka Tomato Cream Sauce
- ◆ Wild Mushroom Ravioli Madeira Wine Sauce
- ◆ Spinach Tortellini
 Stewed Tomato and Garlic
- Rigatoni with Short Rib Ragout (+\$3 per person)
 Parmesan

Galad Gelection

CHOOSE ONE FROM THE FOLLOWING

- Hollow Brook Salad
 Baby Greens, Vine Ripened Tomatoes,
 Kalamata Olives, Cucumbers, Shallot Vinaigrette
- Honey Goat Cheese Arugula Salad Baby Arugula, Savory Croutons, Goat Cheese, Pine Nuts, Tomatoes, Balsamic Vinaigrette
- Caesar Salad Romaine Lettuce, Savory Croutons, Parmesan Cheese, Anchovy

- Pear & Blue Salad
 Arugula, Watercress, Toasted Walnuts,
 Aged Blue Cheese, Maple Syrup Vinaigrette
- Spinach & Beet Salad (+ \$2 per person)

 Baby Spinach, Roasted Tri Color Beets &

 Bacon Lardon, Raspberry Vinaigrette

Duet Appetizer & Galad Gelection

WANT TO DANCE THE NIGHT AWAY WITH YOUR GUESTS?
THEN THE DUET APPETIZER AND SALAD COURSE IS A GREAT OPTION.
BY COMBINING TWO COURSES YOU ADD 30 MORE MINUTES OF DANCING TIME.

- Grilled Vegetable Napoleon Finished With a Salad of Baby Greens
- House Made Mozzarella and Heirloom Tomato
 Finished With a Salad of Mixed Greens and a Sweet Balsamic Glaze
- Red and Yellow Beets with Goat Cheese and Finished With A Frisee Salad
- Marinated and Grilled Shrimp Served Over a Mediterranean Style Couscous Salad with an Olive Tapenade and Olive Oil

Entrée Gelections

CHOOSE ONE IN EACH CATEGORY

MEATS

- Delmonico Grilled Rib Eye Rosemary Thyme Au-Jus
- Grilled Tenderloin of Pork Apple Cider Brandy Reduction
- Grilled NY Strip Pinot Noir Demi-Glace
- Sliced Filet Mignon Merlot Demi-Glace (+\$10pp)
- Roasted Veal Chop Porcini Mushroom Sauce (+\$8pp)

CHICKEN

- Au`Poivre Peppercorns, Brandy, Cream and Demi-Glace
- Tuscan Sundried Tomato, Spinach, Fresh Mozzarella, Garlic, Shallot
- Provencal Tomatoes, Capers, Kalamata Olives and Artichoke Hearts
- Saltimbocca Prosciutto, Baby Spinach and Fresh Mozzarella

SEAFOOD

- Sesame Seed Crusted Tuna Loin Soy, Ginger and Lime Sauce
- Sautéed Jumbo Shrimp Orange Herb Beurre Blanc
- Atlantic Salmon Filet
- Citrus and Dill Beurre Blanc
- Blackened and Fruit Chutney
- Provencal: Tomatoes, Capers, Kalamata Olives, Artichoke Hearts
- Dijon Mustard, Wine and Pecans

ACCOMPANIMENTS

POTATOES (choose one)

- Roasted Yukon Gold Potatoes
- Roasted Red Potatoes
- Classic Mashed Potatoes
- Garlic Smashed Potatoes



The Perfect Ending

WEDDING CAKE

CUSTOM THREE TIERS + ANNIVERSARY CAKE TOP CONSULTATION WITH THE CAKEY BAKERY

Your choice of

- ◆ Vanilla
 ◆ Chocolate
- Marble
- Confetti

And your choice of one or two fillings

- Vanilla Custard
- Strawberry Jam
- Chocolate Custard
- Lemon Curd
- Raspberry Jam
- Cannoli Cream

(Additional Flavors Available Upon Request)

Party Enhancements

SIGNATURE DRINKS

+ \$3 per person

Choose One Alcoholic and One Non-Alcoholic

- Seasonal Red or White Sangria
- Vanilla Caramel Vodka Spiked Apple Cider
- Jack Daniels Blackberry Smash
- Spiked Southern Sweet Tea
- Sparkling Water with Lemon or Cucumber and Basil
- Sparkling Citrus Water
- Pink Lemonade with Strawberries
- Half and Half Iced Tea and Lemonade
- Spiced Hot Chocolate
- Spiced Hot Apple Cider

BRIDAL PARTY LUNCH

+ \$15 per person

- Assorted Wraps and Sandwiches To Include Turkey & American Cheese, Grilled Vegetables & Hummus, Maple Glazed Ham & Swiss, Grilled Chicken & Mozzarella
- Pretzels or Chips
- House Made Chocolate Chip Cookies
- Bottled Water & Sparkling Water



ICE CARVING DISPLAY

+ \$Market Price per person

Create a Breathtaking Display during your Cocktail Hour OR Reception by Accenting with a Personalized Ice Carving to customize Your Special Day

CEILING DÉCOR

Such As....

- Bistro Lights
- Ceiling Drapery

All Ceiling Décor Must Be Provided By A Hollow Brook Preferred Vendor and Arranged Through Your Event Planner At Hollow Brook.

The Perfect Ending

ADDITIONAL PLATED DESSERT OPTIONS

- Chocolate Lava Cake, Whipped Cream and Berries +\$6pp
- New York Cheesecake with Strawberries +\$6pp
- Apple Crisp with Bourbon Vanilla Ice Cream +\$6pp
- Seasonal Assorted Pies Served Buffet Style +\$10pp

ADDITIONAL TABLESIDE DESSERT OPTIONS

- Mini Assorted Cupcakes and Pastries +\$45 per Table
- House Baked Cookies and Chocolate Covered Fruits +\$35 per Table
- ◆ Sliced Seasonal Fruits +\$40 per Table

DEPARTURE STATION

served 30 minutes prior to end of your event +\$6 per person

Choose One:

- Assorted Cookies Chocolate Chip, Double Chocolate Chip and Sugar
- House Fried Donuts Glazed, Frosted and Apple Cider
- Hot Jumbo Pretzels Packets of Mustard and Bottled Water
- Bagels & Croissants Cream Cheese, Butter and Jellies

