

Eagle Oaks Golf & Country Club

Bar/Bat Mitzvah





Congratulations on your Bat/Bar Mitzvah!

Thank you for considering Eagle Oaks Golf & Country Club to host your child's Bat/Bar Mitzvah.

From the moment you pass through the front gates, it is apparent that Eagle Oaks Country Club is that perfect special place for your Bat/Bar Mitzvah. At Eagle Oaks we host one Bat/Bar Mitzvah at a time so we can focus all our attention on you and your guests. With its beautifully cascading waterfalls, manicured grounds, lush landscaping and magnificent clubhouse, the Eagle Oaks experience is one of a kind... luxurious, elegant and unforgettable

Your event planner at Eagle Oaks has both the knowledge and the experience to plan every detail of your special day. The enclosed information details your proposed Bat/Bar Mitzvah package. We recognize that each guest has individual tastes and needs that require personal attention. An experienced staff is committed to offer impeccable service with attention to detail to ensure your reception is successful, memorable and effortless. We are flexible towards accommodating your special needs and can custom-tailor a menu especially for you.

It will be our pleasure to produce for you an unforgettable occasion.

Sincerely, Eagle Oaks Golf & Country Club



All Eagle Oaks Bar/Bat Mitzvah Packages Include the Following

On-site Event Sales Manager

Personal Maitre' D and Captain

Valet Parking Service

Personalized Attendant

Restroom Attendants

Doorman

Coat Check (seasonal)

Cascading Waterfalls, Beautiful Rose Garden & Landscaped Grounds for Pictures

Champagne and / or Infused Water Display upon Arrival

Five Hour Open Bar for Adults with Cocktail Hour & Three Course Dinner

Wine Service with Dinner

Separate Cocktail Hour & Buffet for Children

Saratoga Bottle Tableside Water Service

Ice Sculpture

White Glove Service

Champagne or White Floor-Length Linens

Linen Napkins in a Variety of Colors

Elegant Table Set-up with Fine China, Formal Flatware and Candles

As You Depart, Coffee, Cookies, Prtetzels & Bottled Water in Lobby

****Outdoor or Indoor Ceremonies Available at Additional Charge***



Bar/Bat Mitzvah

Champagne & Infused Water Display Upon Arrival of Your Guests

Full Open Bar for Adults for the Entire Evening

Featuring Premium Brand Liquors
Assortment of Red & White Wines
Imported and Domestic Beer, Draft IPA
Sodas, Juices and Sparkling Water
Saratoga Bottled Served at Tables

Adult Cocktail Reception

Featuring a Selection of White Gloved Butler Passed Hors d' Oeuvres

Please Select Six

Gorgonzola Fig & Caramelized Onion on a Profiterole
Asparagus Pastry Roll with Bleu & Asiago Cheese
Quesadilla Corn & Edamame
Phyllo Pockets Quince and Manchego with Toasted Almonds
Beef Wellington Golden Puff Pastry Encases a Tender Filet Mignon, Together with a Savory Mushroom Mixture

Kobe Mini Beef Burgers
Peking Duck Spring Roll
Bruschetta of Tomato, Scallion, Asiago and Fines Herbs
Tuna Tartar Served on a Spoon
Spanakopita Filling of Spinach and Feta
Eagle Oaks Wrapped Beef Franks Beef Frank Wrapped in Puff Pastry

International Cold Display

International and Domestic Cheeses To Include Parmesan Reggiano, Bel Paese, Brie, Manchego, Aged Cheddar and More, Served with Assorted Crackers & Flatbreads

Smoked Fish, Sliced Smoked Salmon, Peppercorn Crusted Salmon and Smoked Whitefish with Capers, Diced Red Onion, Chopped Chives, Sieved Egg Whites and Yolk
Crème Fraîche, Herbed Cream Cheese, Dark Breads and Sliced Bagels

Vegetable Harvest Grilled Marinated Eggplant, Roasted Peppers and Marinated Artichokes

Olive Oil Bar Marinated Five Type Pitted Olives & Olive Oils From Around the Globe

Fresh Mozzarella With Sea Salt and Balsamic Glaze on a Platter with Marinated Tomatoes

Garden Fresh Crudités With Dip and Seasonal Fresh Fruits and Berries

Bruschetta Variety of Crostini with Assorted Bruschetta Toppings

Hummus Bar Roasted Red Pepper, Citrus White Bean, Garlic Chick Pea, Feta Spread

Pasta Station

Please Select Two - Chef Attended

Penne Tomato Blush Cheese Tortellini Marinara Cavatelli Pesto

Orrechiette Smoked Salmon Rigatoni Beef Bolognese

Grilled Hibachi Station (Chef Attended)

Ginger Scented Chicken

Asian Vegetables and Green Onions

Vegetable Fried Rice and Warm Lo Mein

Turkey-Lemongrass Pot Stickers and Seared Edamame Pot Stickers and Vegetable Egg Rolls

Sweet Chili Thai Sauce, Orange Horseradish Sauce, Hot Mustard and Citrus Ponzu

Carving Stations (Please select two)

Roasted Turkey with Cranberry Compote and Sage Jus

First Cut Pastrami or Braised Corned Beef with a Balsamic-Pommerey Mustard Glaze

Pomegranate Glazed Atlantic Salmon, Baked on Alder Wood Plank,

Miniature Rolls, Dark Breads, Mustard, Mayonnaise, Horseradish and Cranberry Sauce

Pickle Bar to include Garlic, Bread & Butter, Gherkins and Cole Slaw

Young Adults Cocktail Hour

Beverage Service

Five Hour Soda Bar with Shirley Temples, Virgin Daiquiri's and Piña Coladas

Cocktail Hour Upon Arrival

(Please select five)

California Rolls, Boston Rolls, Tuna Rolls and Vegetable Rolls, Citrus Ponzu, Pickled Ginger and Wasabi
Potato Skins with Salsa & Sour Cream
Mini Pizza Bagels
Boneless Chicken Nuggets - Buffalo Style Sauce, BBQ and Asian Dipping Sauce
Hebrew National Hot Dogs in Puff Pastry, Spicy Mustard and Ketchup
Mini Tacos with Salsa and Sour Cream
Mozzarella Sticks with Marinara Sauce
Tri-Colored Tortilla Chips - Warm Cheese Sauce, Salsa, Chive Topped Sour Cream and Guacamole
Pretzel Bites with Spicy Mustard

Introductions, Challah Blessing, Candle Lighting Ceremony

Adult Dinner Menu – With Wine Service

Dinner First Course

(Pre-selected choice of one)

Salad

Selection of one

Baby Lettuces Wrapped in a Cucumber Ribbon with Apricots and Sun-Dried Cranberries
Topped with Candied Walnuts and Balsamic Vinaigrette

Citrus Salad with Baby Lettuces, Chopped Romaine, Shaved Fennel and Mandarin Orange
Red and Green Peppers, Sliced Red Onion, Chopped Mint and Tossed with Citrus Vinaigrette

Baby Lola Rosa Wrapped in a Cucumber Ribbon with Chick Peas and Grape Tomatoes
Crumbed Feta Cheese, Shaved Red Onion with White Balsamic Vinaigrette

Dinner Rolls and Margarine

Entrées

Duet or Guest Entrée Selection

Please select one duet entrée

Grilled Filet Mignon and Herb Stuffed Flounder, Artichoke-Tomato and Olive Sauce
Grilled Filet Mignon with Herb Crusted Salmon, Pinot Noir Demi Glaze
Grilled Filet Mignon with Breast of Chicken, Mushroom, Tomato and Tarragon Sauce

Guest Entrée Selection (Additional \$)

Host to Select of Two - Guest Selection at Time of Seating

Fillet of Atlantic Salmon, Pecan Crusted, Italian Parsley Cream Sauce
Paupiette of Sole with Herbs, Lemon Caper White Wine Sauce
Chilean Sea Bass, Miso Glazed (Additional \$)
Charbroiled Certified Angus Filet Mignon, Bordelaise Sauce
Charbroiled New York Strip, Ancho Chili Infused Bordelaise,
Herb French Breast of Chicken, Artichoke-Tomato Sauce
Citrus Crusted Grouper, White Wine Caper

Vegetarian Option

Seasonal Grilled Vegetable's surrounding an Herbed Polenta Cake with Tomato-Basil Coulis

Kosher Meals

(Pre-Count Required) Available upon Request

Young Adult Dinner Menu

Dinner Buffet

(Pre-selected choice of six)

- *Tossed Garden Salad with Assorted Dressings *Classic Style Caesar
- *Cheese Quesadillas, Picante, Sour Cream and Guacamole
- *Brick Oven Cheese Pizzas *Mini Hamburgers
- *Breaded Chicken Tenders with Honey Mustard, BBQ and Ketchup
- *Penne Pasta Plain with Side of Marinara Sauce, Grated Parmesan
- *Crisp Tater Tots *Stir-Fry Beef with Rice or Chicken Lo Mein
- *Hebrew National Hot Dog Station (Add Attended NY Style Hot Dog Cart \$100)
- Fresh Rolls, Pickle Relish, Ketchup and Mustard
- *Seasonal Steamed Vegetables *Three Cheese Macaroni
- *Mashed Potatoes with Cheddar Cheese, Scallions, Bacon Bits
- *Potato Pancakes with Applesauce and Chive Topped Sour Cream

Dessert

Custom Designed Torah Cake

Choice of Yellow or Chocolate Cake and Choice of Filling

Served on Painted Plate with a Chocolate Cup of Sorbet

*Theme Cakes Available at an Additional Charge

Ice Cream Sundae Bar

Toppings to Include: Oreo Cookie Crumbles, M&M's, Rainbow and Chocolate Sprinkles
Maraschino Cherries, Chocolate, Strawberry and Caramel Sauce and Fresh Whipped Cream

Belgian Style Waffles

Old Fashioned Bread Pudding

Baked in a Citrus Custard and Topped with Caramel Sauce

Station of International Coffees with Espresso and Cappuccino

Served with Whipped Cream, Cinnamon Sticks and Crystallized Sugar Sticks

Platter of European Cookies and Biscotti

Served at Your Table: Freshly Brewed Columbian and Decaffeinated Columbian Coffee

Harney & Sons Selection of Hot Teas, Cream and Sugar

Novelties-Dessert (Additional \$)

*Popcorn Machine with Plain, Buttered and White Cheese Varieties

*New York Style Pretzel Machine

*Ice Cream Novelty Cart

Ice Cream Bars, Fruit Bars, Sandwiches and Other Popular Varieties

** Add All Three Stations

*Other Novelties-Furniture Rentals Available at Additional Cost **(Plus Tax and Service Charge)**

Fridays, Saturday Afternoon, Sundays

Available Saturday Night at Additional \$

Quoted Pricing Inclusive of House Service Charge & Sales Tax



Preferred Professionals

Event Planning

Marquis Florals by Kim* and Themed Events

Old Bridge, NJ ~ www.marquisflorals.com ~ 732-441-4800

All the Best Weddings & Celebrations - a WKE, LLC

Kathi R. Evans ~ www.atbcelebrations.com

Phone/Fax 732-270-5204 ~ Cell 732-232-7624 Wedding & Event Planning

Norma Cohen Productions

New York City ~ Over 20 Years of Experience

norma@normacohenproductions.com ~ 718-258-5999

Ronni Kairey

Event Planning 917.691.1373 Rkairey@aol.com

Kosher Catering

Foremost / Ram Glatt Kosher Catering

Jeffery Becker ~ **201-664-2465** www.foremostcaterers.com

Zami Catering Glatt Kosher

Joe Zami 917-873-9186 OFFICE@ZAMICATERERS.COM

Florists

Marquis Florals by Kim* and Themed Events

Old Bridge, NJ ~ www.marquisflorals.com ~ 732-441-4800

Brandywine Floral Design

Claus Warnebold ~ East Brunswick, NJ

www.brandywinefloraldesign.com ~ 732-675-2486

Floral Sentiments

Camile Zarelli – 732-851-6687 Englishtown NJ www.floralsentimentsnj.com

Jersey Shore Florist

Rick ~ Neptune, NJ

www.jerseyshoreflorist.com ~ 732-775-2233

Kirk Florist

Jim Kirk – Howell NJ 732-938-2487 www.kirkflorist.com

Narcissus Florist

Ken ~ www.mynarcissus.com

Toms River ~ 732-281-0333

Katydid Florals

Kate & Leslie 732-741-3370

Spring Lake, NJ www.flowersbykatydid.com

BalloonsNJ

www.BalloonsNJ.com ~ 732-341-5606

Entertainment

Unique Musique

Band Leader & DJ Larry Gold ~ www.uniquemusique.com ~ 732-431-4082

Mission Dance Entertainment

www.missiondance.com ~ 732-845-1444

Andy Kiely & Lee Deedmeyer ~ Great Bands Great Parties

Esteem Entertainment

Bands, DJ's, Entertainment Ensembles

Jack~www.esteemlivemusic.com 732-490-5607 or 732-616-1727

Email: jackgmusic@aol.com

Extravagant Entertainment DJ's & Rentals

sal@extravagantdjs.com 732-617-6200 www.Extravagantdjs.com

The Ultimate In Entertainment

Ron Ribaud ~ www.ultimate-dj.com ~ 718-317-6356 ~ 917-886-4662

Xclusive Productions

George Pompilio ~ www.xclusive-productions.com ~ 646-717-1236

Gramercy Arts Ensemble

www.gramercyarts.com ~ 732-536-8531

Flute, Violin and Cello (Optional Vocalist)

Marjorie Mollenauer

Harpist ~732-431-0010

Showcase Strings

Sue ~ www.showcasestrings.com ~ 732-244-9125

Duo, Trio, Quartet

Jeff Comer

Pianist ~ 908-510-0756

Barbara King

Pianist ~ www.bkingmusic.com ~ 908-907-8888

The Main Event

Artie ~ 800.839.0918 www.themaineventonline.com

Games, Tattoo artist, Caricature artist, Lounge furniture, Cd Karaoke, Zap Shots, Money booth, Wax hands, Magician, Custom imprinting, Flipbooks, Digital sign in, Video games, Arcade games, Virtual reality games, Quiz show, Cubbies

Limo & Hotel Shuttle Service

Concorde Worldwide

732-577-0023 Stephanie

Freehold, NJ stephaniep@concordeworldwide.com

Academy Bus

Laura Cagnetta 800-442-7272 x 2250

lcagnetta@academybus.com

GEM Limousine 732-596-0900

info@gemlimo.com

Woodbridge, NJ Web: <http://www.gemlimo.com/index.html>

Photographers

Twisted Oaks Studio

Jay Cassario ~ twistedoaksstudio.com

DuPre Studios

Frank ~ www.dupreestudios.com ~ 732-264-8855

McKay Imaging Photography

Red Bank NJ <http://www.mckayimaging.com> 732-842-2272

Audio Visual

Section One Audio Visual

Howie Schneider ~ <http://section1av.com/> ~ 609-430-4900

Professional audio, lighting, & drapery

Monmouth Stereo

John Angelucci ~ monmouthstereoservice@comcast.net ~

Sales: 732-842-6565 Service: 732-842-0595

Videographer

Krystle Clear Productions

Charlie Ortiz ~ www.krystleclearvideo.com ~ 732-500-8496

Michael Simons Video/Photo Productions

www.mikesimonsvideo.com ~ (732) 533-5133

On-Site Artist

Live Event Painting ~ the Celebration Artist

Jessica Weiss ~ Mardar www.thecelebrationartist.com ~ 917-575-2900

Tuxedos

Tuxedo Den

Jeffrey Peterson ~ Wall, NJ www.tuxking.com ~ 732-414-1281

Invitations

Anna Soiree

Nicole Chambers ~ 732-686-9570 Oakhurst, NJ ~ www.annasoiree.com

Designing the Most Inviting Day!

Stephanie Somodi www.stephaniesomodi.com ~ 609-812-1383

Black Tie Optional

Nancy Silber ~ 732-571-3030 West Longbranch, NJ blacktieoptionalinvitations@gmail.com

Holland Designs

Megan <http://web.mac.com/holland.designs> ~ 732-995-3015

Personal Services

Castle Couture Dress Shop

Bridal Boutique

www.castlecoutureNJ.com ~732-617-1414

Certified Massage Therapist

Liz Nelson ~ 732-757-2112

Fred Astaire

Dance Lessons ~ Red Bank NJ ~ 732-741-4188

Let's Get Glamorous

Toules Koumides ~ www.letsgetglamorous.com ~ 732-261-1548
Hair Styling and Make-up

Natalia Irena Makeup Artistry

www.Natalialrena.com 732-825-7827

Neves Jewelers

New Jersey Diamond Center Shrewsbury, NJ
<http://www.nevesjewelers.com/index.html> ~1-800-479-1086

My Weather Concierge

Jason www.myweatherconcierge.com ~ Forecast months in advance

Jersey Shore Doves

www.jersyshoredoves.com ~ Sarah 732-492-7351

Humble Gourmet Cookies- Favors & Dessert Station

Nic Compitello- www.humblecookies.com - humblegourmet@gmail.com
1-800-697-8456 -Fresh Gourmet Cookies

Honeymoon & Planning

All About Honeymoons & Destination Weddings

Sherie Constantino ~ 732-706-0600 sheriec.allabouthoneymoons.com

Real Estate Advisor

Debi Richards – Caldwell Banker 732-462-4242 DebiRichards@cbmoves.com

Cherry Travel

Christine Holmdel ~ 732-583-2750 Matawan, NJ ~ www.cherrytravel.com



Custom Lighting Packages & Furniture Rentals



Full Packages Will Include.....

Chandeliers that can change multiple colors and rhythms
Night club effects with disco strobes and slow dance set mood lighting
Spot lighting of sweetheart table/dais, introduction entrance area
Bandstand, dance floor, cake table
Down lighting multiple colors
Cocktail hour chasing patterns
Your custom *gobo light can be either a monogram or pattern

Basic Package Will Include.....

Chandeliers choice "one color"
Down lighting choice of "one color"
Your custom *gobo light can be either a monogram or pattern
Spot lighting of sweetheart table/dais

*GOBO Light Only

To add a custom GOBO, can be either a monogram or pattern
*A GOBO light derived from "go between" or "goes before optics" is a physical template slotted inside, or placed in front of, a lighting source, used to control the shape of emitted light.

Rentals

Furniture such as couches, ottomans, high top tables, bars, chair covers, tufted Victorian white wedding specialty furniture, etc can now be rented from Eagle Oaks sales manager
Please inquire for pricing
Chiavari chair rentals available)
Ballroom chair covers available

Please speak with your event sales manager to discuss your many event options