

Meeting Planner Package

Conference Manager to assist in all details of your meeting.
Meetings from 10 to 100 attendees.

MEETING ROOMS TO BE SET TO YOUR SPECIFICATIONS:

Conference Style	U-Shape	Rounds
Hollow Square	Classroom Style	Theatre Style

MEETING ROOMS TO INCLUDE:
Pens, Pads, Iced Water and Mints

WE ARE ALSO ABLE TO SET-UP ANY OF YOUR AUDIO VISUAL NEEDS.
All Audio Visual equipment will be at additional charge
based upon requirements.

GOLF IS ALSO AVAILABLE FOR YOUR ATTENDEES
Please call ahead for availability & golf fees.
Golf is limited to certain days & times and is solely up to the discretion
of the General Manager & Head Golf Professional

Please ask our Conference Manager about our complete selection
of sit down dinner, buffet dinner and cocktail reception menus.

ROOM RENTAL RATES

Board Room - Half Day - \$150.00
Board Room - Full Day - \$250.00
Dining Room - Half Day - \$300.00
Dining Room - Full Day - \$450.00

All prices are subject to 7% sales tax and 20% service charge.

Please also inquire about our full service catering that includes
Weddings, Bar/Bat Mitzvahs, Rehearsal Dinners, Showers, Golf Outings, etc.

FOR MORE INFORMATION

Please contact General Manager Joseph Kuntar
Phone: 908-850-0800 Email: jkuntar@panthervalleyclub.com

FOOD AND BEVERAGE OPTIONS: BREAKFAST

Continental Breakfast

Assorted Juices, Seasonal Fresh Sliced Fruits,
Assorted Bagels & Cream Cheese, Muffins & Danish
Freshly Brewed Coffee, Decaf and Tea

\$9.95 PER PERSON

Add Smoked Salmon @ an additional \$7.00 per person

Country Club Breakfast

Assorted Juices, Seasonal Fresh Sliced Fruits,
Assorted Bagels & Cream Cheese, Breakfast Pastries
Scrambled Eggs, French toast, Bacon & Sausage
Home Fried Potatoes, Freshly Brewed Coffee, Decaf & Tea

\$19.95 PER PERSON

Minimum of 25 people

Morning Break

Assorted Juices, Bottled Water, Assorted Sodas, Freshly Brewed
Coffee, Decaf & Tea

\$4.95 PER PERSON

GROUPS UNDER 25 ATTENDEES MAY ORDER
FROM THE PVGCC REGULAR LUNCH MENU FOR THAT DAY.

FOOD AND BEVERAGE OPTIONS: LUNCH

New York Deli Style Buffet Lunch

Deli Platter of: Roast Beef, Ham, Roast Turkey, Genoa Salami,
Assorted Sliced Cheeses, Fresh Bread and Rolls, Condiments.
Bowl of Mixed Greens with Assorted Dressings, Pickles, Tomatoes,
Lettuce & Onions, Potato, Pasta & Tuna Salads, Chef's Selection of Dessert,
Assorted Sodas & Bottled Water, Freshly Brewed Coffee, Decaf & Tea

\$21.95 PER PERSON
Minimum of 25 people

Sandwich Buffet Lunch

Chef's selection of Sandwiches, Wraps & Sandwiches, Potato Salad,
Cole Slaw, Pickles & Condiments, Chef's Selection of Dessert,
Assorted Sodas & Bottled Water
Freshly Brewed Coffee, Decaf & Tea

\$14.95 PER PERSON
Minimum of 25 people

FOOD AND BEVERAGE OPTIONS: AFTERNOON BREAKS

Cheese Please

Assorted Cheese Board with:
Fruit & Crackers
Crudites with Dip
Assorted Sodas
Bottled Water
Freshly Brewed Coffee
Decaf & Tea

\$8.95 PER PERSON

Sweet Indulgence

Assortment of Freshly Baked
Cookies & Brownies
Sliced Fresh Fruits
Assorted Sodas
Bottled Water
Freshly Brewed Coffee
Decaf & Tea

\$6.95 PER PERSON

Take Me Out to the Ball Game

Warm Jumbo Soft Pretzels With Mustard, Assorted Nuts,
Frozen Candy Bars, Assorted Sodas, Bottled Water,
Freshly Brewed Coffee, Decaf & Tea

\$6.95 PER PERSON