

Make your next event effortless & unforgettable

BANQUETS

Gambler Ridge offers the perfect setting with indoor and outdoor event spaces to suit any occasion and accommodate small groups to over 140 guests. Enjoy stunning views, customizable packages, and exceptional service.

Relax and enjoy as our experienced staff works with you to create your perfect day.

Private Party-Rehearsal Dinner-Wedding-Fundraiser-Sweet 16-Bachelor/Bachelorette-Retirement-Golf Outing



For more information contact Susan Browne @ 609-758-3588 ext 11 Susan@gamblerridge.com





APPETIZERS (CHOOSE 2)

BBQ MEATBALLS: ALL BEEF MEATBALLS SERVED IN A ZESTY BBQ SAUCE

CHESE N CRACKER PLATTER: 4 ASSORTED CHESES SERVED WITH ARTISAN CRACKERS

ONION RINGS: BEER BATTERED & FRIED, SERVED WITH A SPICY RANCH AND KETCHUP

MOZZARELLA STICKS: BREADED MOZZARELLA, FRIED CRISPY & SERVED WITH MARINARA

CRUDITE: PEPPERS, CUCUMBERS, CARROTS, TOMATOES & SEASONAL VEGGIES WITH A TANGY RANCH

FRENCH FRIES: GOLDEN BROWN SHOESTRING FRIES (STEAK FRIES AVAILABLE UPON REQUEST)

SALADS (CHOOSE I)

GARDEN SALAD: CRISP ICEBERG LETTUCE, TOMATOES & CUCUMBERS WITH CHOICE OF DRESSING CAESAR SALAD: GARDEN FRESH ROMAINE TOPPED WITH ITALIAN CROUTONS & CAESAR DRESSING

ENTREES (CHOOSE 2)

HOT DOG PLATTER: 4 OZ, ALL-BEEF FRANKFURTERS

HAMBURGERS: CLASSIC, 4 OZ, ALL-BEEF BURGERS

ZITI MARINARA: PASTA IN HOMEMADE MARINARA

PASTA WITH VODKA SAUCE: ZITI IN HOUSE MADE VODKA SAUCE

BBQ CHICKEN: ON THE BONE, LEGS, AND THIGHS IN OUR ZESTY BBQ SAUCE

MEATBALLS MARINARA: 2 OZ, ALL-BEEF MEATBALLS IN A HEARTY MARINARA

SAUSAGE, PEPPERS AND ONIONS: CLASSIC PREPARATION IN CRUSHED TOMATOES

KIELBASA AND SAUERKRAUT: SMOKED POLISH KIELBASA FROM LOCAL SMOKEHOUSE

HERBED CHICKEN: OUR IN- HOUSE HERB BLEND SPRINKLED OVER LEGS & THIGHS THEN BAKED

SERVED BUFFET STYLE WITH VEGETABLE OF DAY OR POTATOES

PRIVATE ROOM RESERVED FOR 4 HOURS/VENUE FEE/SAIES TAX & GRATUITY ADDED TO TOTAL





INCLUDES ALL OPTIONS FROM THE BRONZE PACKAGE, PLUS:

APPETIZERS (CHOOSE 2)

ANTIPASTI PLATTER: TTALIAN MEATS, CHEESES & VEGETABLES SPRING ROLLS: CRISPY VEGGIE SPRING ROLLS CHILLED TORTELLINI SALAD: CHESE FILLED PASTA TOSSED WITH ITALIAN DRESSING PIGS 1N A BLANKET:KOSHER BEEF COCKTAIL FRANKS WRAPPED IN PUFF PASTRY CAPRESE KABOBS: FRESH MOZZ BALLS SKEWERED WITH CHERRY TOMATOES, DRIZZLED IN BALSAMIC

SALADS (I)

ANTIPASTI SALAD: CRISP ICEBERG, MIXED WITH TTALIAN MEATS & CHEESES WITH TTALIAN DRESSING

ENTREES (2)

PORKLOIN: ROASTED & SERVED WITH GRAVY BBQ RIBS: ST. IOUIS RIBS SLATHERED IN OUR TANGY BBQ SAUCE LEMON CHICKEN: BREADED CHICKEN BREAST IN A ZESTY LEMON SAUCE ROAST BEEF AND GRAVY: ROASTED BEEF SLICED & SERVED IN BROWN GRAVY CAVATELLI AND BROCCOLI: CAVATELLI PASTA WITH BROCCOLI FLORETS & PARMESAN CHEESE HERBED CHICKEN: OUR IN- HOUSE, HERB BLEND SPRINKLED OVER LEGS & THIGHS THEN BAKED

SERVED BUFFET STYLE WITH VEGETABLE OF DAY OR POTATOES PRIVATE ROOM RESERVED FOR 4 HOURS/VENUE FEE/SALES TAX & GRATUITY ADDED TO TOTAL



GOLD

INCLUDES ALL OPTIONS FROM THE SILVER & BRONZE PACKAGES, PLUS:

APPETIZERS (2)

RANGOON: ARTICHOKE AND SPINACH FILLED FRIED PASTRY
SHRIMP COCKTAIL: GULF SHRIMP SERVED WITH A COCKTAIL SAUCE
COCONUT SHRIMP: PANKO AND COCONUT CRUSTED SHRIMP SERVED WITH DUCK
SAUCE

SALADS (I)

SPRING MIX: MIXED GREENS, TOMATOES & CUCUMBERS WITH CHOICE OF DRESSING

ENTREES (2)

TERRES MAJOR MEDALLIONS: MEDALLIONS OF TENDER BEEF
(SERVED MEDIUM RARE AU JUS)
\$46/PP

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CARVING STATION

INTERESTED IN A SPECIAL MENU WITH A CARVING STATION OR 2? CONTACT US FOR DETAILS

SERVED BUFFET STYLE WITH VEGETABLE OF DAY, POTATOES

&
ROLLS & BUTTER

A LA CARTE

VENUE FEE BANQUET HALL RENTAL. TENT RENTAL
CHAFING DISHES STERNOS PLATES/PLASTICWARE
DINNERWARE/CUTLERY TABLECLOTHS LINEN NAPKINS
CEREMONY SET UP W/ 50-100 GARDEN CHAIRS
CHAMPAGNE TOAST CAKE PLATING SERVICE
BANQUET BARTENDER (CASH OR OPEN) SPECIAL ORDER ALCOHOL

PRIVATE ROOM RESERVED FOR 4 HOURS
VENUE FEE/SALES TAX & GRATUITY ADDED TO TOTAL