the ChopHouse

DRINK *dine* CELEBRATE *in* **style**

The ChopHouse is the perfect setting for intimate receptions, family celebrations, and business gatherings. Our private and semi-private rooms can accommodate as many as 200 guests. Our insightful and courteous staff will help plan a memorable event while ensuring all the details are performed flawlessly.

Thank you for considering the ChopHouse.

Ms. Jai Avichal, ***Event Coordinator***

4 Lakeview Drive South, Gibbsboro, NJ 08026

p: 856-566-7300 f: 856-566-1220 e: events@thechophouse.us

LUNCHEON I

25 *per guest*

SALAD

(Choose One)

Simple Baby Greens Salad

Caesar Salad

ENTRÉE

(Choose Three from which Guests may select)

Crab Cake *Lobster Reduction, Haricot Verts*

Grilled Mediterranean Chicken *Garlic, Lemon, Tomatoes, Capers, Olives, Haricot Verts*

Grilled Salmon *Whole Grain Mustard Cream, Asparagus*

Chicken Milanese *Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil*

Broiled Salmon *Mushroom Velouté, Roasted Potatoes*

Seasonal Vegetarian Scampi *Spinach, Tomatoes, Garbanzos, Pasta, Parmesan*

Chicken Parmigiana *House Made Marinara, Mozzarella*

Lunch packages include warm rolls with butter, coffee and hot tea.

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

LUNCHEON II

30 *per guest*

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari *Tossed in Garlic Butter, Three Pepper Relish*
Filet Crostini *Filet, Portobello Mushroom, Mozzarella*
Grilled Bruschetta *Tomatoes, Onion, Ricotta Salata*
Hummus and Grilled Pita *Lemon, Roasted Garlic*
Truffled Mac and Cheese Bites
Strawberry Basil Crostini Brie *Honey and Black Pepper*

SALAD

(Choose One)

Simple Baby Greens Salad
Caesar Salad

ENTRÉE

(Choose Three from which Guests may select)

Crab Cake *Lobster Reduction, Haricot Verts*
Grilled Mediterranean Chicken *Garlic, Lemon, Tomatoes, Capers, Olives, Haricot Verts*
Grilled Salmon *Whole Grain Mustard Cream, Asparagus*
Chicken Milanese *Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil*
Broiled Salmon *Mushroom Velouté, Roasted Potatoes*
Seasonal Vegetarian Scampi *Spinach, Tomatoes, Garbanzos, Pasta, Parmesan*
Chicken Parmigiana *House Made Marinara, Mozzarella*

Lunch packages include warm rolls with butter, coffee and hot tea.

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

LUNCHEON III

35 *per guest*

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari *Tossed in Garlic Butter, Three Pepper Relish*
Crab Cakes *House Made Tartar*
Jumbo Tempura Shrimp *Cucumber-Wasabi Dipping Sauce*
Filet Crostini *Filet, Portobello Mushroom, Mozzarella*
Grilled Bruschetta *Tomatoes, Onion, Ricotta Salata*
Hummus and Grilled Pita *Lemon, Roasted Garlic*

SALAD

(Choose One)

Simple Baby Greens Salad
Caesar Salad

ENTRÉE

(Choose Three from which Guests may select)

Crab Cake *Lobster Reduction, Haricot Verts*
Grilled Mediterranean Chicken *Garlic, Lemon, Tomatoes, Capers, Olives, Haricot Verts*
Grilled Salmon *Whole Grain Mustard Cream, Asparagus*
Chicken Milanese *Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil*
Broiled Salmon *Mushroom Velouté, Roasted Potatoes*
Seasonal Vegetarian Scampi *Spinach, Tomatoes, Garbanzos, Pasta, Parmesan*
Chicken Parmigiana *House Made Marinara, Mozzarella*
Kona Crusted Filet Tips *Mushrooms, Onions, Mashed Potatoes*

Lunch packages include warm rolls with butter, coffee and hot tea.

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

LUNCHEON IV

50 *per guest*

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari *Tossed in Garlic Butter, Three Pepper Relish*
Crab Cakes *House Made Tartar*
Jumbo Tempura Shrimp *Cucumber-Wasabi Dipping Sauce*
Filet Crostini *Filet, Portobello Mushroom, Mozzarella*
Grilled Bruschetta *Tomatoes, Onion, Ricotta Salata*
Hummus and Grilled Pita *Lemon, Roasted Garlic*
Petite Lamb Chops *Demi-Glace*

SALAD

(Choose One)

Simple Baby Greens Salad
Caesar Salad

ENTRÉE

(Choose Three from which Guests may select)

Dry-Aged New York Sirloin *Demi-Glace*
Grilled Scottish Salmon *Whole Grain Mustard Cream*
Crab Cake *Roasted Corn Relish, Lobster Reduction*
Grilled Mediterranean Chicken *Garlic, Lemon, Tomatoes, Capers, Olives*
Chicken Milanese *Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil*
Broiled Salmon *Mushroom Velouté*
Seasonal Vegetarian Scampi *Spinach, Tomatoes, Garbanzos, Pasta, Parmesan*
Chicken Parmigiana *House Made Marinara, Mozzarella*

FAMILY-STYLE ACCOMPANIMENTS

(Choose Two)

Mashed Potatoes
Sweet Potato Fries *Buttermilk Ranch*
Steak Fries *Horseradish Cream*
Chef's Seasonal Vegetables
Haricot Verts *Brown Butter, Crispy Shallots*
Grilled Asparagus *Hollandaise*

DESSERT

(Choose One)

Fresh Berries and Vanilla Bean Ice Cream • Cheesecake • Chocolate Cake

Lunch packages include warm rolls with butter, coffee and hot tea.

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

LUNCHEON V

55 *per guest*

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari *Tossed in Garlic Butter, Three Pepper Relish*
Crab Cakes *House Made Tartar*
Jumbo Tempura Shrimp *Cucumber-Wasabi Dipping Sauce*
Filet Crostini *Filet, Portobello Mushroom, Mozzarella*
Grilled Bruschetta *Tomatoes, Onion, Ricotta Salata*
Hummus and Grilled Pita *Lemon, Roasted Garlic*
Petite Lamb Chops *Demi-Glace*

SALAD

(Choose One)

Simple Baby Greens
Caesar Salad
Petite Wedge Salad

ENTRÉE

(Choose Three from which Guests may select)

Dry-Aged New York Sirloin *Demi-Glace*
Center Cut Filet Mignon *Demi-Glace*
Grilled Scottish Salmon *Whole Grain Mustard Cream*
Crab Cake *Roasted Corn Relish, Lobster Reduction*
Grilled Mediterranean Chicken and Jumbo Lump Crab *Garlic, Lemon, Tomatoes, Capers, Olives*
Chicken Milanese *Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil*
Broiled Salmon *Mushroom Velouté*
Seasonal Vegetarian Scampi *Spinach, Tomatoes, Garbanzos, Pasta, Parmesan*
Chicken Parmigiana *House Made Marinara, Mozzarella*

FAMILY-STYLE ACCOMPANIMENTS

(Choose Two)

Mashed Potatoes
Sweet Potato Fries *Buttermilk Ranch*
Steak Fries *Horseradish Cream*
Chef's Seasonal Vegetables
Haricot Verts *Brown Butter, Crispy Shallots*
Grilled Asparagus *Hollandaise*

DESSERT

(Choose One)

Fresh Berries and Vanilla Bean Ice Cream • Cheesecake • Chocolate Cake

Lunch packages include warm rolls with butter, coffee and hot tea.

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

DINNER MENU I

70 *per guest*

SALAD

Simple Baby Greens Salad

or

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari *Tossed in Garlic Butter, Three Pepper Relish*
Filet Crostini *Filet, Portobello Mushroom, Mozzarella*
Grilled Bruschetta *Tomatoes, Onion, Ricotta Salata*
Hummus and Grilled Pita *Lemon, Roasted Garlic*
New Orleans Style Blackened Shrimp

ENTRÉE

(Choose Three from which Guests may select)

Dry-Aged New York Sirloin *Demi-Glace*
Grilled Scottish Salmon *Whole Grain Mustard Cream*
Grilled Mediterranean Chicken *Garlic, Lemon, Tomatoes, Capers, Olives*
Chicken Milanese *Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil*
Broiled Salmon *Mushroom Velouté*
Seasonal Vegetarian Scampi *Spinach, Tomatoes, Garbanzos, Pasta, Parmesan*
Chicken Parmigiana *House Made Marinara, Mozzarella*

FAMILY-STYLE ACCOMPANIMENTS

Mashed Potatoes
Chef's Seasonal Vegetables

DESSERT

(Choose Two from which Guests may select)

Carrot Cake • Cheesecake • Chocolate Cake

Dinner packages include warm rolls with butter, coffee and hot tea.

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

DINNER MENU II

75 *per guest*

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari *Tossed in Garlic Butter, Three Pepper Relish*
Crab Cakes *House Made Tartar*
Jumbo Tempura Shrimp *Cucumber-Wasabi Dipping Sauce*
Filet Crostini *Filet, Portobello Mushroom, Mozzarella*
Grilled Bruschetta *Tomatoes, Onion, Ricotta Salata*
Hummus and Grilled Pita *Lemon, Roasted Garlic*
Petite Lamb Chops *Demi-Glace*

SALAD

(Choose One)

Simple Baby Greens Salad
Caesar Salad

ENTRÉE

(Choose Three from which Guests may select)

Dry-Aged New York Sirloin *Demi-Glace*
Grilled Scottish Salmon *Whole Grain Mustard Cream*
Grilled Mediterranean Chicken *Garlic, Lemon, Tomatoes, Capers, Olives*
Chicken Milanese *Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil*
Broiled Salmon *Mushroom Velouté*
Seasonal Vegetarian Scampi *Spinach, Tomatoes, Garbanzos, Pasta, Parmesan*
Chicken Parmigiana *House Made Marinara, Mozzarella*

FAMILY-STYLE ACCOMPANIMENTS

(Choose Two)

Mashed Potatoes
Sweet Potato Fries *Buttermilk Ranch*
Steak Fries *Horseradish Cream*
Chef's Seasonal Vegetables
Haricot Verts *Brown Butter, Crispy Shallots*
Grilled Asparagus *Hollandaise*

DESSERT

(Choose Two from which Guests may select)

Carrot Cake • Cheesecake • Chocolate Cake

Dinner packages include warm rolls with butter, coffee and hot tea.

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

DINNER MENU III

85 *per guest*

FAMILY-STYLE APPETIZERS

(Choose Three)

Crispy Calamari *Tossed in Garlic Butter, Three Pepper Relish*
Crab Cakes *House Made Tartar*
Jumbo Tempura Shrimp *Cucumber-Wasabi Dipping Sauce*
Filet Crostini *Filet, Portobello Mushroom, Mozzarella*
Grilled Bruschetta *Tomatoes, Onion, Ricotta Salata*
Hummus and Grilled Pita *Lemon, Roasted Garlic*
Petite Lamb Chops *Demi-Glace*

SALAD

(Choose Two from which Guests may select)

Simple Baby Greens Salad
Caesar Salad
Petite Wedge Salad

ENTRÉE

(Choose Three from which Guests may select)

Dry-Aged New York Sirloin *Demi-Glace*
Center Cut Filet Mignon *Demi-Glace*
Grilled Scottish Salmon *Whole Grain Mustard Cream*
Grilled Mediterranean Chicken and Jumbo Lump Crab *Garlic, Lemon, Tomatoes, Capers, Olives*
Chicken Milanese *Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil*
Broiled Salmon *Mushroom Velouté*
Seasonal Vegetarian Scampi *Spinach, Tomatoes, Garbanzos, Pasta, Parmesan*
Chicken Parmigiana *House Made Marinara, Mozzarella*

FAMILY-STYLE ACCOMPANIMENTS

(Choose Three)

Mashed Potatoes
Sweet Potato Fries *Buttermilk Ranch*
Steak Fries *Horseradish Cream*
Chef's Seasonal Vegetables
Haricot Verts *Brown Butter, Crispy Shallots*
Grilled Asparagus *Hollandaise*

DESSERT

(Choose Two from which Guests may select)

Fresh Berries and Vanilla Bean Ice Cream
Carrot Cake • Cheesecake • Chocolate Cake

Dinner packages include warm rolls with butter, coffee and hot tea.

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

DINNER MENU IV

95 *per guest*

FAMILY-STYLE APPETIZERS

(Choose Three)

Colossal Shrimp Cocktail *Chilled and Served House Made Cocktail Sauce*
Crispy Calamari *Tossed in Garlic Butter, Three Pepper Relish*
Crab Cakes *House Made Tartar*
Jumbo Tempura Shrimp *Cucumber-Wasabi Dipping Sauce*
Filet Crostini *Filet, Portobello Mushroom, Mozzarella*
Grilled Bruschetta *Tomatoes, Onion, Ricotta Salata*
Hummus and Grilled Pita *Lemon, Roasted Garlic*
Petite Lamb Chops *Demi-Glace*

SALAD

(Choose Two from which Guests may select)

Simple Baby Greens Salad
Caesar Salad
Petite Wedge Salad

ENTRÉE

(Choose Three from which Guests may select)

22 oz Bone-In Cowboy Steak *Onion Rings, Horseradish Cream*
Kona-Crusted New York Strip *Caramelized Shallot Demi*
Center Cut Filet *Oscar Style in Béarnaise Sauce*
Roasted Chilean Sea Bass *Vidalia Beurre Blanc*
Grilled Scottish Salmon *Whole-Grain Mustard Sauce*
Grilled Mediterranean Chicken & Jumbo Lump Crab *Garlic, Lemon, Tomatoes, Capers, Olives, White Wine*
Chicken Milanese *Baby Arugula, Heirloom Cherry Tomatoes, Red Onion, Shaved Parmesan, Lemon Oil*
Broiled Salmon *Wild Mushroom Veloute*
Seasonal Vegetarian Scampi *Spinach, Garlic, Tomatoes, Garbanzos, Pasta, Shaved Parmesan*
Chicken Parmigiana Classic *House made Marinara & Mozzarella*

FAMILY-STYLE ACCOMPANIMENTS

(Choose Three)

Mashed Potatoes
Sweet Potato Fries *Buttermilk Ranch*
Steak Fries *Horseradish Cream*
Chef's Seasonal Vegetables
Grilled Asparagus *Hollandaise*
Haricot Verts *Brown Butter, Crispy Shallots*

DESSERT

(Choose Two from which Guests may select)

Fresh Berries and Vanilla Bean Ice Cream
Carrot Cake • Cheesecake • Chocolate Cake

Dinner packages include warm rolls with butter, coffee and hot tea.

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

ADDITIONAL OPTIONS

(applicable for lunch or dinner menus)

STARTERS

	per person	min. guest
Fresh Fruit, Cheese, Cracker Display	$6	25
Seasonal Vegetables, Hummus, Olives, Grilled Pita	$5	25
Combination Display: *Fresh and Dried Fruit, Cheese, Crackers, Crostini, Fig Bread, Vegetables, Hummus, Olives, Grilled Pita*	$8	25
"Everything" Display: *Fresh and Dried Fruit, Cheese, Crackers, Crostini, Fig Bread, Vegetables, Hummus, Olives, Grilled Pita, Italian and Spanish Hand-Sliced Charcuterie*	$11	25

ON TOAST

	family-style	miniatures
Bruschetta	$2.50	$1.25
Strawberry Basil Crostini Brie *Honey, Black Pepper*	$3.00	$1.50
Truffled Mushroom and Parmesan	$3.00	$1.50
Filet Crostini	$4.00	$2.00
Lobster and Crab Salad *Tobiko*	$4.50	$2.50

CHILLED SELECTION

	per piece
Tuna Tartare Cucumber Coin	$3.00
Colossal Shrimp Cocktail	$4.75
Jumbo Shrimp Cocktail	$3.75
Lobster Salad Cucumber Cup	$4.00

HOT SELECTION

	per piece
Truffled Mac and Cheese Bites	$2.75
Vegetable Spring Roll	$1.25
Spanakopita	$2.00
Potstickers *Vegetarian* ***or*** *Pork*	$2.00
Frenched Chicken Lollipops *Buffalo, Asian* ***or*** *Garlic Parmesan*	$3.50
Sesame Chicken Satay *Teriyaki*	$2.75
Grilled Chicken Sliders *Tomato Jam, Manchego Cheese*	$2.75
Sliders *Caramelized Onion, Fontina* ***or*** *Mushroom, Gorgonzola*	$3.75
Kobe Meatball Caprese *Tomato, Fresh Mozzarella*	$2.75
Kobe Pig in a Blanket	$3.00
Petite Lamb Chop *Red Wine Demi-Glace*	$4.75
Crab Cake *Sweet Pepper Remoulade*	$3.50
Tempura Shrimp *Cucumber-Wasabi Sauce*	$3.75
Bacon Wrapped Scallop	$3.50
Crispy Lobster and Crab Rangoon *Apricot Dipping Sauce*	$3.50

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

BAR ARRANGEMENTS

(all on consumption)

House *(Well) Open Tab Bar*

Premium *($15 cap per drink) Open Tab Bar*

Preselected Wine/Beer *Limited Signature Cocktails available*

Combo *First Hour Open Tab Bar (House or Premium), Remainder of Event (Preselected Wine/Beer)*

Cash Bar *($125 Bartender Fee per 50 Guests)*

Inquire about custom arrangements.

SWEET ADDITIONS

SMALL BITES SWEETS TABLE

(Three for $7 pp, Five for $9 pp, min 25 guests)

Fresh Fruit and Berries • Brownie Bites • Assorted Petit Fours
Key Lime Parfait • Assorted House Baked Cookies
Miniature Crème Brûlée • Chocolate Mousse

CHOICE OF DESSERT

(choose Two for your Guests to select from, $8 pp)

Chocolate Cake • Carrot Cake • Fresh Berries
Cheesecake • Fresh Berries and Vanilla Bean Ice Cream

CHOCOLATE FOUNTAIN

($150 set up + attendant fee, min 50 guests) *per person*

Basic Dipping Accompaniments $8

Chocolate Chip Cookies, Pretzels, Doughnut Holes, Fresh Fruit, Graham Crackers, Vanilla Wafers, Marshmallows

Premium Dipping Accompaniments $12

Chocolate Chip Cookies, Pretzels, Doughnut Holes, Fresh Fruit, Graham Crackers, Vanilla Wafers, Marshmallows, Oreos, Twizzlers, Biscotti, Gummies, Rice Krispies Treats

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

COCKTAIL PARTY I

$30 *per guest*

COLD APPETIZERS

Hummus, Vegetable and Grilled Pita Display
Fruit, Cheese and Cracker Display

SALAD

(Choose One)

Simple Baby Greens Salad
Classic Caesar Salad
ChopHouse Salad

HOT STATIONS

(Choose One Chicken Entrée)

Grilled Mediterranean Chicken *Garlic, Lemon, Tomatoes, Capers, Olives*
Chicken Parmigiana *House Made Marinara, Mozzarella*

Penne Pasta *Vodka, White Wine Vegetable or Alfredo*

COCKTAIL PARTY II

$40 *per guest*

COLD APPETIZERS

Hummus, Vegetable and Grilled Pita Display, Fruit, Cheese and Cracker Display, Tomato Bruschetta

SALAD

(Choose One)

Simple Baby Greens Salad
Classic Caesar Salad
ChopHouse Salad

HOT STATIONS

(Choose Three)

Crispy Calamari *Tossed in Garlic Butter, Three Peppers*
Grilled Mediterranean Chicken *Garlic, Lemon, Tomatoes, Capers, Olives*
Chicken Parmigiana *House Made Marinara, Mozzarella*
Penne Pasta *Vodka, White Wine Vegetable* ***or*** *Alfredo*

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

COCKTAIL PARTY III

$55 *per guest*

(includes two drinks - happy hour wines, cocktails and select beer only)

COLD APPETIZERS

Hummus, Vegetable and Grilled Pita Display
Fruit, Cheese and Cracker Display
Tomato Bruschetta

SALAD

(Choose One)

Simple Baby Greens Salad
Classic Caesar Salad
ChopHouse Salad

HOT STATIONS

(Choose Three)

Crispy Calamari *Tossed in Garlic Butter, Three Peppers*
Grilled Mediterranean Chicken *Garlic, Lemon, Tomatoes, Capers, Olives*
Chicken Parmigiana *House Made Marinara, Mozzarella*
Penne Pasta *Vodka, White Wine Vegetable* ***or*** *Alfredo*
Chicken Marsala

ENHANCEMENTS

(applicable to all cocktail party packages)

	per person
Kona-Crusted Filet Tips	$8
Roasted Potatoes *Olive Oil, Garlic, Herbs*	$3
Grilled Asparagus *Hollandaise*	$3
Haricot Verts *Brown Butter, Crispy Shallots*	$3
Roasted Broccoli or Cauliflower *Garlic Butter*	$3
Brussel Sprouts *Pancetta*	$4

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

CHILDREN'S MENU

(applicable for lunch or dinner menus)

CHILDREN'S HORS D'OEUVRES

(25 piece minimum) *per piece*

Pigs in a Blanket	$1.50
Mozzarella Sticks	$2.00
Mac and Cheese Bites	$2.50
Miniature Pizzas	$2.00
Miniature Grilled Cheese	$2.00
Sliders *with or without Cheese*	$3.75
Grilled Chicken Sliders *Cheese*	$2.75

ENTRÉE

($12 per child)

Chicken Tenders *French Fries*

Pasta *Red Sauce, Alfredo or Butter*
Baked Macaroni and Cheese

Grilled Chicken *Vegetables*

BUFFET

(Choose Three, min 25 children, $20)

Chicken Tender *Fries*

Pasta *Red Sauce, Alfredo or Butter Sauce*
Caesar Salad

Mac and Cheese Sliders *Fries*
Grilled Cheese

Individual Pizzas

SUNDAE BAR

($8 per child, min 25 children)

BEVERAGES

Soft Drinks
Lemonade
Iced Tea
Juice, Shirley Temples
($3 charged once per child)

Inquire about our ***Signature Mocktails***

DIRECTIONS

FROM THE JERSEY SHORE

A.C. Expressway to EXIT 295 North.
Take EXIT 32, make a RIGHT. Stay on 561.

FROM ROUTE 295

Take EXIT 32, at bottom of the exit
From 295 North, make RIGHT at the exit • From 295 South, make LEFT at the exit
Follow Route 561(Haddonfield-Berlin Road) for approx. five miles.
We are three lights past the Rave Theater on the right, behind the Wells Fargo Bank.

FROM PHILADELPHIA

Follow signs for 676 East. Take 676 East to 295 North.
EXIT 32 (Haddonfield/Voorhees/Gibbsboro), at top of exit bear RIGHT onto
Route 561 toward Voorhees/Gibbsboro. Take 561 South for approximately five miles.
We are on the corner of Route 561 and Clementon Road, behind the Wells Fargo Bank.

OR

from Ben Franklin Bridge

Take Route 70 East to Springdale Road and turn RIGHT. Follow Springdale
to Haddonfield-Berlin Road and make a LEFT. Follow 561 thru four lights,
we are on the right, behind the Wells Fargo Bank.

FROM NEW JERSEY TURNPIKE

IF TRAVELING SOUTH – Take EXIT 4 (Mt. Laurel/Route 73)
Follow Route 73 North to 295 South to EXIT 32 (Gibbsboro/Voorhees)
at the end of the off ramp make a LEFT onto 561 (Haddonfield-Berlin Road)
and follow approx. four miles. We are on the right, one mile past
Eagle Plaza next to the Wells Fargo Bank.

the CHOPHOUSE

4 Lakeview Drive South, Gibbsboro, NJ 08026

p: 856-566-7300 f: 856-566-1220 e: events@thechophouse.us

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

EVENT CONTRACT

January 2 - November 22, 2017

(Special policies and minimums apply during the holiday season. Please inquire.)

Contact Name: _____ *Phone:* _____

Event Date: _____ *Event Time:* _____

Event Type: _____ *Guest Count:* _____

Room(s): _____

_____

Minimum Charge: _____

_____

Cancellation Policy for Friday, Saturday and Sunday Function

If you need to cancel your function, you must contact the event coordinator no less than 30 days prior to the function for Friday, Saturday, and Sunday events and no less than 7 days prior to the function for Monday – Thursday events. The minimum charge for the time period will apply to any function not cancelled in time. All cancellations must be submitted in writing or via email, and will receive confirmation from the ChopHouse management.

Guarantee Policy for Friday, Saturday and Sunday Functions

A final count needs to be received within 7 days prior to the event. If we are not notified of accurate guest count, the count indicated on this contract will be the guaranteed number.

Note: *All food and beverage is subject to applicable state sales tax. Prices are subject to change and will be confirmed 60 days prior to your function.Tax Exempt Organizations must furnish a certificate of exemption to restaurant prior to event. This agreement is void if it cannot be performed due to uncontrollable circumstances on our part. If food or service specified cannot be furnished for any reason due.*

the CHOPHOUSE

4 Lakeview Drive South, Gibbsboro, NJ 08026

p: 856-566-7300 f: 856-566-1220 e: events@thechophouse.us

Minimum Charges

There are minimum Food and Beverage charges that apply to each room and time frame. These minimum charges do not include 6.875% sales tax and 20% suggested gratuity. Minimums are subject to change and will be confirmed 60 days prior to your function.

	Deck	Main Dining Rm	Lower Level Lakeview	Lower Level Semi-Private	Entire Lower Level	Entire Restaurant
Mon-Thurs						
Day	$1,500	$1,500	Entire Lower	Entire Lower	$1,500	$6,000
Evening	$5,000	N/A	$1,250	$1,000	$2,250	please call
Friday						
Day	$1,500	$1,500	Entire Lower	Entire Lower	$1,500	$6,000
Evening	please call	N/A	$1,500	please call	$2,500	please call
Saturday						
Day	$2,000	$2,000	Entire Lower	Entire Lower	$1,500	$6,000
Evening	please call	N/A	$3,000	please call	$7,000	please call
Sunday						
Day	$2,000	$2,000	Entire Lower	Entire Lower	$1,500	$6,000
Evening	$5,000	N/A	$1,500	$1,000	$2,500	please call

A signature below and credit card information indicates that you have read and agree to the terms of this agreement as outlined above.

Card: *Amex* *Discover* *MasterCard* *Visa* *Exp. Date* _____

CC # _____

Signature _____

Today's Date _____