



100 SCHOOL ROAD EAST

MARLBORO NJ | 732.308.4600

www.BellaVistaCountryClub.com

ONLINE PAYMENTS & RESERVATIONS

FOR YOUR CONVENIENCE YOU CAN NOW MAKE
YOUR MONTHLY STATEMENT PAYMENTS ONLINE

MAKE RESERVATIONS FOR SPECIAL EVENTS SCAN
THE QR CODE BELOW OR VISIT OUR WEBSITE

www. BellaVistaCountryClub.com





Welcome Back

MARCH HOURS

GOLF & PRO SHOP: WED - SUN | 9:00AM - 5:00PM

RANGE: WED - SUN | 9:00AM - 4:00PM

RESTAURANT: WED - SUN | 11:00AM - 5:00PM

DINNER RESERVATIONS & DINNER EXPERIENCE
BEGINS SATURDAY APRIL 1ST



THURSDAY MARCH 9TH | 7:00PM - 10:00PM

TO OUR MEMBERS OF THE CLUB

Join Us WELCOMING You Back To The 2023 SEASON

Specialty Food Tasting Stations | Complimentary Wine & Beer

RESERVED FOR

MEMBERS & SPOUSES | CASUAL MEMBERS & SPOUSES ONLY

R.S.V.P By March 5th 2023 Required (NO WALKINS AT THE DOOR)

RESERVE ONLINE @ www.BellaVistaCountryClub.com
OR CALL TO RESERVE | 732.308.4600

Announcing

The Launching Of Our New

Dinner Experience

We are excited to introduce you to a New Dinner Experience at your Club

Along with a brand new menu, extended hours and a creative cocktail selection we have created a

TABLESIDE COOKING EXPERIENCE

that will add excitement to your evening! Our chefs will prepare dishes right at your table

Featuring

Tableside Prepared Appetizer Selection

Tableside Prepared Caesar Salad

Tableside Prepared Fresh Pasta Finished In A Parmesan Cheese Wheel

Tableside Prepared Entrée's

Our New Dinner Menn Will Include

Prime Cut Steaks From Pat Lafrieda Distributors

And Butcher Block Prime Meats Distributors

Fresh Live Lobster & Fresh Seafood Selection

New Restaurant Hours And

Extended Hours On The Weekends
For Additional Menu Information Or to Make
Reservations Online Visit
www.Bellavistacountryclub.com or call
732.308.4600

This Dinner Experience Menu Will BY Reservation Only

STARTING APRIL 1ST 2023

Our Newest Addition to our Culinary Team



We are delighted to announce the newest addition to our culinary team, Tim Bernisky. Tim studied culinary arts at Johnson & Wales University in Rhode Island and graduated with Magna Cum Laude Honors. Tim has extensive experience in eclectic menus and has traveled throughout the U.S. opening brand new venues. His past experiences include, Walt Disney Resorts and most recently as the executive chef of a James Beard nominated venue. He brings his expertise in creating unique and creative dishes as well as diverse menus for every season of the year.









