



2019 BRUNCH RECEPTION INCLUDES:

BAR SERVICE

Four Hour Top Shelf Open Bar
Champagne Toast

COCKTAIL HOUR

Chef's Farm Table
Selection of Ten Butler Style Hors d'oeuvres

BUFFET SERVICE

Selection of Two Salad Items
Brunch Buffet
Chicken Item – Fish Item
Omelette Station
Carving Station

DESSERT

Freshly Brewed Coffee Service
Custom Designed Wedding Cake

Linens & Votive Candles are available at no additional cost.

Place Cards & Maps are available upon request.

\$112 per person

Events booked for 2020 and beyond will incur a price increase.

A 20% service charge will be added to all prices
and 6.625% New Jersey sales and use tax will be added to the food, beverage and service charge on your bill.
All pricing is subject to increase.

Four Hour Top Shelf Open Bar with a Champagne Toast
Upgrade to Premium Open Bar, \$10 per person

BUTLER STYLE HORS D'OEUVRES – SELECT 10

- Mini Reuben
- Roasted Butternut Squash Dim Sum Spoon with Coconut Crème Fraîche with Jumbo Lump Crab Meat
Wild Mushroom, Herbs, and Goat Cheese in Phyllo
- Mini Taco with Pulled Pork, Beef, or Fish with Pico de Gallo
Chicken & Waffles with Maple Bourbon Glaze
- Prosciutto Palmeries
Fennel and Chorizo Strudel
Brie and Raspberry in Phyllo Cups
- Baked White Creamer Potatoes Stuffed with Bacon & Jack Cheese with Crème Fraîche & Caviar
Peking Duck & Scallion Rolls with Hoisin Sauce
- Coney Island Franks
Franks in Pastry
Shrimp & Corn Fritter with Remoulade
Spinach and Feta in Phyllo
Scallops Wrapped in Apple-wood Bacon
Grilled Chicken and Black Bean Quesadilla with Salsa
- Jamaican Jerk Pork Tenderloin on Scallion Crouton with Pineapple Chutney
Seasonal Quiche
Fried Ginger Marinated Sesame Chicken
Potato Latkes with Lingonberry Cream Sauce
Pan Fried Vegetable or Duck Pot Stickers
Mediterranean Tartlet with Spinach, Olives, Sun-dried Tomatoes, and Goat Cheese
Buffalo Chicken Spring Rolls
Cream of Tomato Soup Shots with Gruyere Grilled Cheese
Lobster Mac & Cheese Bites
- Buffalo Fried Shrimp or Chicken served with Bleu Cheese Dipping Sauce and Julienne Celery Sticks
Sliced Beef Tenderloin with Hollandaise on Crostini
Mini Crab Cakes with Sauce Remoulade
Coconut Fried Shrimp with Orange Ginger Glaze
Lobster Risotto Cake
Southwest Quinoa Bite with Avocado Cream
Risotto and Shrimp Croquette
- Sliders: Choice of Hamburger, Hot Dog, Pulled Pork, Beef Brisket, Philly Cheese Steak, Meatball, or Grilled Chicken
Sliders: Choice of Crab Cake or Ahi Tuna (add \$5)
- Marinated Grilled Baby Lamb Chops with Blackberry Jalapeno Mint Yogurt (add market price)
Prosciutto, Peach, & Ricotta Crostini
Smoked Salmon Cone with Dill Cream Cheese
Seared Tuna Dim Sum Spoons over Seaweed Salad with Wasabi Mayonnaise
Smoked Salmon Tart
Grilled Fig with Mascarpone and Prosciutto (Seasonal: June-October)
Sushi Rolls: California, Spicy Tuna, and Shrimp Tempura
Shrimp or Crab Canapés
- Grilled Polenta with Fresh Mozzarella, Roasted Peppers, Cherry Tomato, Basil, and Olive Oil
Spinach Cream Cheese, Oven-dried Tomatoes, and Manchego Cheese on Crostini
Tuna Tartare in Wonton Cup with Wasabi Foam
Caprese Skewer
Pita Triangle Tapanade
Ceviche Shooter

CHEF'S FARM TABLE

Lake House Charcuterie and Cheese Boards
Marinated & Roasted Vegetables
Dips & Spreads
Artisanal Cracker & Bread Display
Seasonal Fruit

SALADS - SELECT 2

Caprese

Fresh Mozzarella, Tomato, Basil

Lake House Salad

Mixed Greens, Frisse, Endive, Almond Slivers, Dried Cranberries,
Goat Cheese, White Balsamic Vinaigrette

Garden Greens

Spring Mesclun, Cucumber & Tomato, Shaved Carrots,
House Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Croutons, Grated Parmesan, Caesar Dressing

Spinach Salad

Baby Spinach, Bacon, Hard Cooked Egg, Sliced Mushrooms,
Red Onion, Bacon Mustard Vinaigrette

Spring Bounty

Tri-color Lettuce, Cucumber, Watermelon Radish, Honeydew Melon wrapped in Prosciutto,
Manchego Cheese, White Wine Vinaigrette

BRUNCH BUFFET – ALL ITEMS INCLUDED

Fresh Fruit

Croissants, Scones, Bagels and Muffins with Cream Cheese, Flavored Butters, and Jam
Smoked Salmon with Accoutrements
Eggs Benedict
Cheese Blintzes and Assorted Fruit Sauces
Waffles with Butter & Warm Syrup
Choice of Pasta & Sauce
Bacon and Sausage Links
Potato Hash & Rice
Choice of Vegetable

CHICKEN – SELECT 1

Sautéed Breast of Chicken with your Choice of Sauce
Parmesan – Chardonnay – Piccata – Francaise - Marsala

FISH – SELECT 1

Grilled Salmon with Dill Beurre Blanc
Poached Flounder with Seafood Sauce
Almond Crusted Tilapia
Parmesan Crusted Cod
Macadamia Nut Crusted Grouper

OMELETTE STATION

(Chef Attended)

Made to Order
with Fresh Vegetables,
Meats & Cheeses

CARVING STATION

Chef Prepared – Select 1

Oven Roasted Turkey – Buttermilk Gravy, Cranberry Sauce
Pastrami – Thousand Island Dressing, Swiss Cheese, Rye Bread, Spicy and Regular Mustard, Pickles
Apple & Kale Stuffed Pork Loin – Sauce Robert
Glazed Ham – Cheddar Cheese Biscuits
Roasted Top Round of Beef – Bordelaise, Horseradish, Brioche Rolls
Flank Steak – Bordelaise, Horseradish, Brioche Rolls
Corned Beef – Thousand Island Dressing, Swiss Cheese, Rye Bread, Spicy and Regular Mustard, Pickles
Sliced Angus New York Strip Loin – Horseradish Cream, Ciabatta Roll (add \$2.)
Sliced Tenderloin of Beef – Bordelaise, Horseradish Cream, Brioche Rolls (add \$6.)
Rack of Lamb – Au Jus, Mint Jelly (Market Price)

DESSERT

Freshly Brewed Coffee and a Selection of Fine Tea
Cappuccino and Espresso

Custom Designed Wedding Cake
Ice Cream
(additional charges may apply based on cake selection)

\$112 per person

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GRIDDLE STATION (ADD \$6)

(Chef Attended)

Choice of French Toast or Pancakes Made to Order
Blueberries, Strawberries, Banana Slices
Whipped Cream, Chocolate Chips
Chopped Walnuts

BLOODY MARY STATION (ADD \$4)

Vodka & Bloody Mary Mix
Assorted Pickled Vegetables, Olives
Cured Meats & Cheeses

DELUXE CHAMPAGNE STATION (ADD \$4)

Champagne, Peach Schnapps, Crème de Casis
Fruit Juices, Strawberries, Raspberries, Peaches

Extra Stations are available at additional cost. Please see our Reception Additions menu.



LAKE HOUSE
AT THE INDIAN TRAIL CLUB

WEDDING ADDITIONS

Available at Additional Cost – Priced per person, except when noted.

APPETIZERS

- Fresh Fruit Cup, \$4
- Chilled or Hot Soup, \$4
- Melon with Prosciutto, \$5
- Pasta Course, \$7
- Shrimp Cocktail, \$14
- Intermezzo, \$4

SEAFOOD: SERVED AS A STATION OR BUTLER STYLE WITH ACCOMPANIMENTS

- Fresh Shrimp, \$275 per 100 pieces
- Crab Claws, \$300 per 100 pieces
- Little Neck Clams or Clams Casino, \$200 per 100 pieces
- Oysters (Fresh or Rockefeller), \$200 per 100 pieces
- Maryland Crab Cakes, \$295 per 100 pieces
- Imported Caviar on Blinis, Market Price
- Cold Poached Salmon, Market Price
- Smoked Fish Display, Market Price

ICE CARVING - \$300 PER BLOCK

SUSHI

- PLATTER – ASSORTED ROLLS - \$10
- DELUXE PLATTER – ASSORTED ROLLS AND NIGIRI - \$12
- SUSHI PRESENTATION - ASSORTED ROLLS AND NIGIRI MADE TO ORDER - \$14
- HOSTESS & CHEF - \$300 FEE

Rolls include an assortment of the following:
California, Vegetable, Shrimp Tempura,
Spicy Crab, Special Tuna, Spicy Tuna, Special Salmon

Nigiri includes an assortment of the following:
Tuna, Shrimp, Salmon

~OVER~

WEDDING ADDITIONS

DESSERTS

Chocolate Covered Strawberries, \$3.5

Competiers of Mini Italian Pastries, Butter Cookies and After Dinner Mints, \$8

Ice Cream Sundae Bar - Your Selection of Three Flavors of Ice Cream with Assorted Toppings, \$8

Viennese Table – White & Milk Chocolate Mousse Cups, Mini Cupcakes, Chocolate Covered Strawberries, Cheesecake Pops, Ghirardelli Brownies, Small Black & White Cookies, Biscotti, Assorted Donut Bites, Sliced Fruit, Italian Pastries, Cannoli, Petite Seasonal Tarts, Vanilla Ice Cream, Chocolate Covered Almonds & Raisins, Yogurt Covered Pretzels, Warm Bread Pudding with Sabayon, Specialty Cake Bars \$18

Warm Crepe Station (*Chef Attended*) - Plain & Nutella filled with Mixed Berries, Bananas Foster, Chocolate Sauce, Whipped Cream, Chopped Nuts, and Vanilla Ice Cream, \$11

Warm Waffle Station (*Chef Attended*) - with Whipped Cream, Strawberries, Chocolate Chips, Chopped Nuts, Sprinkles, Cherries, Vanilla & Chocolate Ice Cream, and Chocolate Sauce, \$12

DEPARTURE STATIONS

The following stations will be set up after dessert is served. All items will be offered “to go”.

\$6 per person, per station. All stations include bottled water.

Munchies: Popcorn, Warm Soft Pretzels, Honey Roasted Warm Walnuts

On a Roll: Italian Subs, Turkey & Cheese Subs

Wake Up Call: Bagels with Cream Cheese & Butter, Orange Juice

Sugar, Sugar: Customized Candy Bar - Priced Accordingly

Sweet Java: Mini Donuts & Coffee

Be A Kid: Hot Chocolate & Giant Cookies

Ballpark Special: Sabrett Hot Dog Wagon

Ciao Bella: (*selection of two pizzas*)

- Cheese •Pepperoni •Buffalo Chicken •Vegetable •Margherita •Bacon & Cheese
- Italian Sausage, Pepper, & Onion •Mediterranean: Spinach, Calamata Olive, Sun-dried Tomato, Feta, & Onion

OVERTIME

One Half Hour Including Bar Service, \$6



2019 RECEPTION INFORMATION

DEPOSITS, GUARANTEED GUEST COUNT AND FINAL PAYMENT: A \$3000.00 deposit will hold your preferred date. A signed contract and a second deposit of 50% of the expected total cost of the event will be required a minimum of 90 days prior to the event. All deposits are non-refundable. If cancellation occurs 15 days or more, prior to the event, the deposits may be transferred to another date within one year of the original date. If no booking of a future event is made, all deposits are forfeited. If cancellation occurs 14 days or less to the date of the event, all deposits are forfeited.

The guaranteed guest count is needed six business days prior to the event. If attendance falls below this number, the host is responsible for payment of their guaranteed number at the full contract price. A credit will not be given for “no-shows”.

Final payment is due five business days prior to the event if paying with a personal check or three business days prior if paying with an official bank check. If payment is made with an out of state check, it must be received at least seven business days prior to your event date. Indian Trail Club members and established corporate accounts have 30 day billing privileges.

A minimum guaranteed guest count of 150 persons is required for Saturdays, 125 persons for Friday and Sunday affairs.

All payments can be made by check, payable to Indian Trail Club. We do not accept credit cards.

MENU SELECTION AND CONTRACTS: Final menu and detailed requests must be contracted 90 days prior to your event.

CEREMONY: If you wish to have your wedding ceremony at the Indian Trail Club there will be a fee of \$1,750.00 plus New Jersey sales tax. An additional one-hour will be scheduled for guest arrival and ceremony.

MINORS: Minors (age 12-20) will be served the same meal as adults, less \$20.00. Children (age 11 & under) may be served a children’s meal at a cost of \$25.00, plus service charge and tax. Any child eating the adult meal will be charged the minor price. The Indian Trail Club reserves the right to refuse alcoholic beverages to anyone who does not present proper identification.

SEATING: Our tables are round and can accommodate 8 to 12 persons.

CATERING: All food is prepared by our Executive Banquet Chef and his culinary team. Outside caterers are not permitted. If you’d like to have a special item brought in please discuss this with a manager. Per Health Department regulations and Indian Trail Club policy, leftover food remaining at the end of the event may not be packaged “to-go”.

EXTRAS: Linens, along with votive candles, place cards, and maps are available to you at no additional cost.

SERVERS: We provide one server for every two tables at a wedding reception.

AUDIO/VISUAL: We have a state-of-the-art audio/visual system. Projection screens, surround sound with wireless audio integration, and portable viewing monitors. Sirius & XM music, Direct TV. Compatible with your PC, MAC, ipod, & dvd.

NON-MEMBERS WELCOME: Our catering facility is open to the public. You do not have to be a member to host an event. However, only Members are permitted to use the McBride House facility.

VENDORS: Contracting for the Band/DJ, Photographer, and Florist/Decorator is the responsibility of the party. Please provide us with a valid certificate of liability insurance from any persons contracted for your event. Band/DJ members, Photographers, etc. may be provided food service in our employee dining area at a reduced rate of \$25.00 per person, plus service charge and New Jersey sales tax. A full guest meal may be provided at full price. Vendors do not count as guests towards your guarantee count.

BRIDAL SUITE: We have a private bridal room with en suite facility for the bridal party.

BEAUTY FEE: If you choose to have your hair and make-up done on site, prior to 9:00 am, there will be a \$300.00 fee, plus tax.

SPECIAL DIETARY NEEDS: Our Executive Chef can accommodate you or your guests that require a special meal.

PHOTOGRAPHS: During your event, our entire facility is available for you to take photos. Please be advised, Club members may be on the property outside of the catering facility.

PETS: We are a dog friendly facility. All pets must be on a leash at all times. Just let us know in advance that your four legged friend will be part of the celebration.

FIRE RESTRICTIONS: Due to the town ordinance the use of Sparklers, Fireworks, Wish Lanterns, Smoke & Fog Machines are not permitted. All candles must be encased. Our fire pits & fireplaces cannot be used for any food preparation (i.e. S'mores).

MUSIC RESTRICTIONS: The town ordinance states that all **outdoor** music must cease at 11:00 pm.

CONFETTI RESTRICTIONS: Confetti, confetti cannons, poppers, or any non-biodegradable products are prohibited.

PARKING: We do not have valet parking, but you are welcome to contract an insured parking service company.

Mike Azbill, CCM, CCE General Manager
Debbie Pagerie, Clubhouse Manager
Jeffrey Habley, CEC, Executive Chef
John Latona, Executive Banquet Chef