



LAKE HOUSE

AT THE INDIAN TRAIL CLUB



2020 PLATED RECEPTION INCLUDES:

BAR SERVICE

Five Hour Top Shelf Open Bar
Champagne Toast
Tableside Wine Service

COCKTAIL HOUR

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

SIT-DOWN DINNER

Selection of One Salad
Selection of Three Main Course Items
Guests choose at tableside from your selection.
Menu cards will be provided.

DESSERT

Freshly Brewed Coffee, Cappuccino & Espresso
Custom Designed Wedding Cake

\$178 per person

Pricing for Duet Items Varies – Please see menu.

Events booked for 2021 and beyond will incur a price increase.

A 20% service charge will be added to all prices.

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.

Linens & Votive Candles are available at no additional cost.

Place Cards & Maps are available upon request.

830 Franklin Lake Road, Franklin Lakes, New Jersey 07417-2111

Phone (201) 891-4480 ● Fax (201) 891-0211

www.indiantrailclub.com



Five Hour Top Shelf Bar with Champagne Toast and Tableside Wine Service

Upgrade to Premium Open Bar, \$10 per person

Shots are available by Consumption or \$3 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 **GF**

Wild Mushroom, Herbs, and Goat Cheese in Phyllo **V**

Mini Taco with Pulled Pork, Beef, or Fish with Pico de Gallo **DF**

Chicken & Waffles with Maple Bourbon Glaze

Prosciutto Palmeries **DF**

Fennel and Chorizo Strudel **DF**

Brie and Raspberry in Phyllo Cups **V**

Baked White Creamer Potatoes Stuffed with Bacon & Jack Cheese or Crème Fraîche & Caviar **GF**

Peking Duck & Scallion Rolls with Hoisin Sauce **DF**

Coney Island Franks **DF**

Franks in Pastry **DF**

Shrimp & Corn Fritter with Boom-Boom Sauce

Spinach and Feta in Phyllo **V**

Scallops Wrapped in Apple-wood Bacon **GF DF**

Grilled Chicken and Black Bean Quesadilla with Salsa

Jamaican Jerk Pork Tenderloin on Scallion Crouton with Pineapple Chutney, Lime Aioli

Seasonal Quiche

Fried Ginger Marinated Sesame Chicken, Peanut Sauce

Potato Latkes with Lingonberry Cream Sauce **V**

Pan Fried Vegetable or Duck Pot Stickers

Mediterranean Tartlet with Spinach, Olives, Sun-dried Tomatoes, and Goat Cheese **V**

Buffalo Chicken Spring Rolls, Blue Cheese and Celery

Cream of Tomato Soup Shots with Gruyere Grilled Cheese **V**

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

Crab Cakes with Sauce Remoulade

Coconut Fried Shrimp with Orange Ginger Glaze

Lobster Risotto Cake

Southwest Quinoa Bite with Avocado Cream **GF V**

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) **GF**

Prosciutto, Peach, & Ricotta Crostini

Smoked Salmon Cone with Dill Cream Cheese

Smoked Salmon Tart

Grilled Fig with Mascarpone and Prosciutto (Seasonal: June-October) **GF**

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 **GF V**

Spinach Cream Cheese, Oven-dried Tomatoes, and Manchego Cheese on Crostini **V**

Tuna Tartare in Wonton Cup with Wasabi Cream

Caprese Skewer **GF V**

Pita Triangle Tapanade **GF**

Shrimp Ceviche Shooter **GF DF**

CHEF'S FARM TABLE

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

SELECT 4 STATIONS

*You may choose up to two Chef Prepared stations
Additional chefs are \$100 per chef, per station
Additional stations (over 4) are \$8.00 per person, per station.*

Vegetarian
South of the Border
Wurst Garden
Potato Martini Bar
Scampi
Far East
Mediterranean Street Cart
Savory Crepes
Macaroni & Cheese Bar

Taste of Poland
La Pizzeria
Bourbon Street
Ravioli
Texas Smokehouse
Little Italy
Risotto
Carving

VEGETARIAN

Grilled Vegetable Napoleon **V DF**
Portobello Mushroom, Spinach & Goat Cheese Strudel **V**
Roasted Tomato with Kale, Fontina & Farro **V**
Vidalia Onion Dip with Crudité **V**
Terra Vegetable Chips **V DF**

TASTE OF POLAND

Pierogies, Caramelized Onions, Chives
Kielbasa with Sauerkraut
Stuffed Cabbage **GF**
Borscht Shooters **GF V**
Sour Cream and Beet Horseradish

WURST GARTEN

Bratwurst & Knockwurst with Sauerkraut
Braised Red Cabbage with Apples **GF V DF**
Soft Pretzel Bites with Beer Cheddar Sauce & Spicy Mustard
Potato Pancakes with Sour Cream & Apple Sauce **V**
Spatzle **V**

BOURBON STREET

Chef Prepared
Blackened Baby Shrimp & Grits with Collard Greens
Chicken Gumbo, Cajun Rice Shooters
Fried Chicken Winglets
Beignets

SOUTH OF THE BORDER

Hard Shells and Soft Tortillas
Shredded Lettuce, Diced Tomato,
Jack & Cheddar Cheese, Jalapenos,
Pico de Gallo, Guacamole, Sour Cream
Rice and Beans
Mini Enchiladas
Chips and Salsa

LA PIZZERIA

Choice of 3

- Traditional Cheese **V**
- Sausage & Pepper
- Margarita **V**
- Wild Mushroom & Asiago **V**
- Sun Dried Tomato, Goat Cheese, & Sautéed Spinach **V**
- Pancetta Bacon, Tomato, & Smoked Mozzarella
- Grilled Vegetable & Goat Cheese **V**
- Chorizo Sausage, Roasted Fennel, & Caramelized Onions
- Pepperoni
- BLT
- White Pizza **V**

Choice of 2 Meats: Ground Beef, Ground Turkey,
Pulled Chicken, Shredded Pork
Shrimp or Lobster- **Market Price**

Grated Cheese, Granulated Garlic,
Crushed Red Pepper, Black Pepper, Oregano

POTATO MARTINI BAR

Staff Attended

Choice of 2 Potatoes: Whipped GF V, Smashed GF V,
Sweet Mashed GF V, Shoe String Fries V
with Butter, Sour Cream, White Truffle Oil, Chives,
Ketchup

Choice of 6 Additional Toppings

Bacon, Broccoli, Brown Gravy, Caramelized Onions,
Chili, Cheddar & Jack Cheese, Scallions,
Bleu Cheese, Swiss, Roasted Mushrooms

RAVIOLI

Chef Prepared

Choice of 2 with Garlic Bread Sticks

Wild Mushroom, Alfredo Sauce V
Grilled Vegetable: Fresh Tomato Basil Sauce V
Shrimp Scampi: Roasted Garlic Lemon Butter Sauce
Chicken & Rosemary: Alfredo Sauce
Six Cheese: Tomato Cream or Fresh Tomato Basil Sauce V
Butternut Squash or Pumpkin: Browned Sage Butter Sauce V
Lobster: Seafood Supreme Sauce (add \$3.)
Maryland Crab: Seafood Supreme Sauce (add \$3.)

SCAMPI STATION

Chef Prepared

Sautéed Shrimp Scampi GF
Bay Scallops Scampi GF
Plated over Rice Pilaf
French Ficelle

TEXAS SMOKEHOUSE

Staff Attended

BBQ Beef Brisket, Pulled Pork, BBQ Boneless Ribs
Creamed Corn V, Baked Beans GF,
Cole Slaw GF V, Cheddar Bacon Grits
Corn Bread with Honey Butter V

MEDITERRANEAN STREET CART

Chef Prepared

Beef, Chicken Souvlaki
Falafel Gyros V
Tzatziki GF V, Harissa, Lettuce, Tomato,
White Onion, Pita Bread
Knishes, Hot & Sweet Mustard
Roasted Nuts GF V

RISOTTO

Chef Prepared

Classic Milanese, Parmesan Risotto GF V

Create your Plate!

Asparagus, Wild Mushrooms, Caramelized Onions,
Spinach, Butternut Squash, Braised Beef, Grilled Chicken
Shrimp or Scallop Market Price

MACARONI & CHEESE BAR

Shells with Traditional Cheddar V
Mezzi Rigatoni with Gruyere, Jack & White Cheddar V
Bacon, Caramelized Onions, BBQ Pork, Broccoli,
Wild Mushrooms, Ground Beef
Lobster or Crab Market Price

SAVORY CREPES - Select 2

Chicken and Broccoli: Sauce Supreme
Potato, Bacon & Cheese: Béchamel
Baby Shrimp & Bay Scallops: Brandy Cream Sauce
Beef Burgundy: Pink Peppercorn Sauce
Spinach & Artichoke: Sauce Supreme V
Crab & Gruyere: Beurre Blanc
Wild Mushroom: Basil Pesto V

~Stations Continued on Next Page~

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
- 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)

FAR EAST

Chef Prepared

Served “Take-Out” Style

Pan Fried Chicken / Asian Vegetables
Stir Fried Beef and Broccoli
Mini Spring Rolls v
Crispy Wontons with Duck Sauce
Chilled Sesame Noodles v
White Rice

Choice of 2 Dim Sum

Pork Buns, Shrimp Shumai, Edamame Pot Sticker v,
Shrimp Pot Stickers, Pork Dumplings, Vegetable Shumai v,
Chicken & Lemon Grass Pot Sticker

LITTLE ITALY

Select 3

Fried Calamari: Sweet and Hot Marinara v
Silver Dollar Mushrooms Stuffed with Sausage & Spinach
Stuffed Clams Oreganata
Clams Casino GF
Italian Style Meatballs in Marinara
Eggplant Rollatini v
Mussels in Marinara or Garlic White Wine Sauce GF DF
Sausage, Peppers and Onions GF DF
Rice Balls

Select One

Cavatelli & Broccoli v, Baked Ziti v, Manicotti v,
Meat Lasagna or Vegetarian Lasagna v, Stuffed Shells v,
Orechette with Broccoli Rabe & Sausage

Pair a Pasta

Penne, Farfalle, Mezzi Rigatoni, Shells,
Fettuccini, Linguini, Fusilli
Marinara, Tomato Basil, Aioli, Putanesca, Alfredo,
Carbonara, Bolognese, Vodka, Red or White Clam

SALAD COURSE – SELECT 1

Lake House Salad

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

Garden Greens

Spring Mesclun, Cucumber & Tomato, Shaved Carrots,
House Balsamic Vinaigrette GF V DF

Caesar Salad

Romaine Hearts, Croutons, Grated Parmesan, Caesar Dressing

Spinach Salad

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

Spring Bounty

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

Harvest Salad

Arugula, Frisse, Candied Pecans, Dried Cherries,
Roasted Butternut Squash, Maple Cider Vinaigrette GF V DF

Grilled Watermelon Salad

Red and Yellow Watermelon, Baby Arugula, Pine Nuts,
Feta Cheese, Citrus Vinaigrette GF V

Wedge Salad

Iceberg, Tomato, Bacon, Bleu Cheese Dressing GF

MAIN COURSE- SELECT 3

Guests choose at tableside from your selection

CHICKEN

Chicken Chardonnay

Mushrooms, Artichoke Hearts, Sun-dried Tomato, Chardonnay Supreme Sauce
Sautéed Baby Kale, Garlic Mashed Potatoes

Chicken Milanese

Lightly Breaded, Sautéed Breast of Chicken, Tomato Basil Butter Sauce, Balsamic Drizzle
Tri-Color Herb Roasted Potatoes

Chicken Diane

Pan Seared Airline Breast of Chicken, Wild Mushroom Brandy Mustard Demi-Glace
Sautéed Spinach, Garlic Mashed Potatoes

Chicken Caprese

Grilled Balsamic Marinated Airline Breast of Chicken, Fresh Mozzarella, Heirloom Cherry Tomatoes
Farro & Spinach Ragu

Chicken Fines Herbs

Pan Seared Airline Breast of Chicken, White Wine Supreme Sauce
Tri-Color Carrots & Asparagus, Rice Pilaf

Chicken Farci

Boneless Breast of Chicken filled with your choice of:
Wild Rice, Sun-dried Cranberries, Chive Parsley Supreme Sauce,
or Traditional Corn Bread Stuffing,
or Black Forest Ham, Gruyere Cheese, Tarragon Veloute
Tri-Color Carrots & Asparagus

BEEF – VEAL - PORK

12 oz. Angus New York Strip Steak

Cabernet Herb Butter, Crispy Shallots, Charred Asparagus
Rosemary & Thyme Roasted Fingerling Potatoes

Filet Mignon

Bordelaise

Tri-Color Carrots & Asparagus, Red Bliss Potato Cake

Individual Beef Wellington

Puff Pastry Wrapped, Mushroom Duxelle, Madeira Shallot Jus
Tri-Color Carrots & Asparagus, Roasted Garlic Potato Puree

Espresso Braised Short Rib

Sautéed Broccoli Rabe, Polenta

Veal Rack Chop Farci

Prosciutto, Fontina, Sage Leaf Stuffed

Marsala Demi-Glace

Tri-Color Carrots & Asparagus

Rosemary & Thyme Roasted Fingerling Potatoes

Seared Roasted Center Cut Premium Reserve Pork Chop

Apricot Blueberry Glaze

Roasted Root Vegetables, Black Garlic Mashed Potatoes

FISH

Pan Seared Atlantic Salmon

Champagne Leek Sauce

Tri-Color Carrots & Asparagus

Toasted Orzo Rice Pilaf

Grilled Atlantic Salmon

Blueberry Balsamic Reduction

Quinoa Asparagus Cake

Pan Seared Grouper Fillet

Macadamia Nut Butter, Local Harvest Honey Beurre Blanc

Pina Colada Jasmine Rice

Grilled Swordfish

Collard Green Chimichurri, Fried Arugula

Tri-Color Fingerling Potatoes

Miso Glazed Chilean Sea Bass
Roasted Scallion Puree
Sushi Rice, Pickled Watermelon Radish

Cajun Dusted Red Snapper Fillet
Mole, Strawberry Salsa, Yellow Rice

Pan Seared Chilean Sea Bass
Heirloom Tomato Fondue
Tri-Color Carrots & Asparagus, Rice Pilaf

All meals are served with Freshly Baked Petit Pain Rolls

\$178 per person

*Selection of only Two – Reduces price \$2. Pre-count of choices reduces price \$3.
Events booked for 2021 and beyond will incur a price increase.*

DUETS

If you choose a duet, no other selections can be made.

Chicken Francaise
Paired with your choice of:
Grilled or Sautéed Jumbo Shrimp \$160
Maryland Style Crab Cake \$160
Broiled Sea Scallops \$160
Broiled Lobster Tail \$163
Asparagus, Rice Pilaf

Filet Mignon
Paired with your choice of:
Grilled or Sautéed Jumbo Shrimp \$167
Maryland Style Crab Cake \$167
Broiled Sea Scallops \$167
Broiled Lobster Tail \$173
Pan Seared Sea Bass \$167
Asparagus, Roasted Fingerling Potatoes

DESSERT

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

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

Please see our additions menu for a selection of upgrades.

*Seafood Bar
Additional Appetizers*

*Ice Carvings
Additional Desserts*

*Sushi Presentation
Departure Stations*

V = Vegetarian, GF= Gluten Free, DF = Dairy Free

We provide food allergy education to all our employees and have a protocol for each time a special menu item is ordered. We strive to offer gluten-free menu options, but do not have gluten-free kitchens. Because our dishes are prepared during normal kitchen operations, we cannot guarantee that cross-contact with foods containing gluten will not occur; however, we take every step possible to prevent this.



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



2020 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