



# 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](http://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, Butter Cookies, Black & White Cookies, Biscotti, Assorted Donut Bites, Sliced Fruit, Italian Pastries, Cannoli, Vanilla & Chocolate Ice Cream, Chocolate Covered Pretzels, Flavored Popcorn, Fudge, Mini Crème Brûlée, Petit Fours, Specialty Cake Bars, Zeppolis, Seasonal Mini Pies, Waffles & Hot Fudge \$21

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