

Five Hour Top Shelf Bar with Tableside Wine Service

Upgrade to Premium Open Bar, \$7 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

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 or Crème Fraîche or 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

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

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
Taste of Poland
Wurst Garden
Bourbon Street
South of the Border
Spanish Tapas
Potato Martini Bar
Ravioli
Mediterranean Street Cart

Risotto
Macaroni & Cheese Bar
Savory Crepes
Islands of the Caribbean
Texas Smokehouse
Far East
Little Italy
Carving
La Pizzeria

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

SPANISH TAPAS

Seafood Salad **GF DF**
Shrimp Ceviche **GF DF**
Ham Croquette
Vegetable Empanadas
Fried Red Wine Chorizo
Mussels, Garlic Shrimp **GF**
Spanish Meatballs
Pepper Dip, Manchego Cheese **GF V**
Potato Torte
Fried Cauliflower with Garlic Aioli

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

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.)

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

Parmesan Risotto
Topped with Shrimp & Scallop Scampi V

Create your Plate!

Asparagus, Wild Mushrooms, Caramelized Onions,
French Ficelle

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

ISLANDS OF THE CARIBBEAN

Jamaican Beef Patties, Jerk Chicken
Coconut Lamb Curry, Conch Fritters with Lime Aioli
Red Snapper & Salmon Stew GF
Sweet Plantains, Coconut Rice GF V DF
Pineapple Salsa, Fresh Fruit GF V DF

TEXAS SMOKEHOUSE

Staff Attended

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

~Stations Continued on Next Page~

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

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
- Top Round of Beef – Bordelaise, Horseradish Cream, Brioche Rolls
- 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)

LA PIZZERIA

Choice of 3

- Traditional Cheese v
- Pepperoni
- Sausage & Pepper
- BLT
- Margarita v
- White Pizza 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

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

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

Chicken Caprese

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

Chicken Fines Herbs

Pan Seared Frenched 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

\$188 per person

Selection of only Two – Reduces price \$2. Pre-count of choices reduces price \$3.

Events booked for 2022 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 \$170

Maryland Style Crab Cake \$170

Broiled Sea Scallops \$170

Broiled Lobster Tail \$173

Asparagus, Rice Pilaf

Filet Mignon

Paired with your choice of:

Grilled or Sautéed Jumbo Shrimp \$177

Maryland Style Crab Cake \$177

Broiled Sea Scallops \$177

Broiled Lobster Tail \$183

Pan Seared Sea Bass \$177

Asparagus, Roasted Fingerling Potatoes

Cake by Party

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

Ice Cream & Wafer Cookie



LAKE HOUSE

AT THE INDIAN TRAIL CLUB

BAR/BAT MITZVAH 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

Starting at 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



BAR/BAT MITZVAH ADDITIONS

DESSERTS

GRAND VIENNESE

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, Zeppoli
Vanilla & Chocolate Ice Cream
Chocolate Covered Pretzels, Flavored Popcorn, Fudge
Mini Crème Brûlée
Petit Fours, Specialty Cake Bars
Seasonal Mini Pies
Waffles & Hot Fudge | 21

WARM WAFFLE SUNDAE BAR

(Chef Attended)

Three flavors of Ice Cream
Warm Waffles
Whipped Cream, Cherries, Strawberries
Chocolate Chips, Chopped Nuts, Maple Soaked Walnuts
Sprinkles, M&Ms, Gummy Bears
Crushed Oreos, Pretzel Pieces
Hot Fudge, Butterscotch Topping, Strawberry Topping | 12

ICE CREAM SUNDAE BAR

Your Selection of Three Flavors of Ice Cream
Hot Fudge, Whipped Cream, Sprinkles
Cherries, Crushed Oreos, M&Ms | 8

WARM CREPE STATION

(Chef Attended)

Plain & Nutella filled with Mixed Berries, Bananas Foster, Chocolate Sauce,
Whipped Cream, Chopped Nuts, and Vanilla Ice Cream | 11

COMPETIERS OF CHOCOLATE COVERED STRAWBERRIES ON EACH TABLE | 3.5

COMPETIERS OF MINI ITALIAN PASTRIES, BUTTER COOKIES AND CHOCOLATE MINTS & CARAMELS ON EACH TABLE | 10

BAR/BAT MITZVAH ADDITIONS

DEPARTURE STATIONS

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

Price is per person, per station. All stations include bottled water.

MUNCHIES

Popcorn, Warm Soft Pretzels, Honey Roasted Warm Walnuts | 6

WAKE UP CALL

Bagels with Cream Cheese & Butter, Orange Juice | 6

SUGAR, SUGAR

Customized Candy Bar | Priced Accordingly

SWEET JAVA

Mini Donuts & Coffee | 6

BE A KID

Giant Chocolate Chip Cookies with Hot Chocolate, Milk & Chocolate Milk | 8

LAKE HOUSE HERO

Turkey & Cheese and Italian Heros, boxed to go with Pickle Spears & Chips | 8

THE JERSEY DEVIL

Taylor Ham, Egg, & Cheese on a Kaiser Roll, Orange Juice | 8

BALLPARK SPECIAL

Sabrett Hot Dog Wagon with all the Fixin's | 7

THE SNACK BAR

Chicken Tenders, French Fries, Mozzarella Sticks | 8

THE DRIVE THRU

Burgers & Cheeseburgers, French Fries, and a Pickle | 12

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 | 7

OVERTIME

One Half Hour, Including Bar Service | 8



LAKE HOUSE
AT THE INDIAN TRAIL CLUB

2021 BAR/BAT MITZVAH INFORMATION

DEPOSITS, GUARANTEED GUEST COUNT AND FINAL PAYMENT: A \$5,000.00 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 175 persons is required for Saturdays, 150 persons for Fridays, and 125 persons for Sundays.

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.

FACILITY FEE: There is a \$5000.00 facility fee for all Bar/Bat Mitzvahs.

CEREMONY: If you wish to have your ceremony at the Indian Trail Club there will be an additional fee.

MINORS: 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 Bar/Bat Mitzvah.

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.

(over)

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.

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.

SPECIAL DIETARY NEEDS: Our Executive Chef can accommodate you or your guests that requires 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.

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.

GRATUITY: We are a non-tipping club, as is the practice in the private club industry. It is not required, nor expected, for you to leave a gratuity. Should you wish to leave a gratuity, this would be at your discretion.

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, Lake House Manager, Director of Catering
Dana Kurdyla, Assistant Director of Catering
Jeffrey Habley, CEC, Executive Chef
John Latona, Executive Banquet Chef