



2021 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.

\$130 per person

Events booked for 2022 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 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 or 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

SALADS - SELECT 2

Caprese

Fresh Mozzarella, Tomato, Basil

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**

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
- 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)

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)

\$130 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.

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

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



WEDDING 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

WEDDING 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



2021 RECEPTION 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.

CEREMONY: If you wish to have your wedding ceremony at the Indian Trail Club there will be a fee of \$1,900.00 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.

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)

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

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.

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