



# LAKE HOUSE

AT THE INDIAN TRAIL CLUB



## 2021 BUFFET 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 Three Stations

### *BUFFET DINNER*

Selection of One Salad

Carving Station – Two Selections

Selection of Three Main Course Items

### *DESSERT*

Freshly Brewed Coffee Service

Custom Designed Wedding Cake

\$173 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.

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 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

**SELECT 3 STATIONS**

*You may choose up to two Chef Prepared stations  
Additional chefs are \$100 per chef, per station  
Additional stations (over 3) 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  
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

**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

## CARVING STATION

*Chef Prepared – Select 2*

- 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)

MAIN COURSE – SELECT 3

CHICKEN

Sautéed Breast of Chicken, Choice of Sauce

BEEF – VEAL - PORK

Meatballs, Choice of Sauce

Grilled Italian Sausage, Broccoli Rabe, Garlic and Olive Oil GF

Hoisin Barbequed Pork Tenderloin, Teriyaki Sauce, and Sautéed Baby Bok Choy DF

Tenderloin Tips, Mushrooms and Pearl Onions, Hearty Burgundy Sauce DF

Veal Medallions, Choice of Sauce and Preparation

FISH

Grilled Swordfish Medallions over a Pineapple Salsa, Green Peppercorn and Brandy Beurre Blanc GF

Poached Fillet of Sole, Crabmeat, and Lemon White Wine Sauce

Stuffed Fillet of Flounder, Florentine, Tomato Concasse, Sauce Beurre Blanc

Grilled Salmon Fillet, Dill Cream Sauce GF

Blackened Mahi Mahi, Black Bean Salsa, Tequila Lime Reduction GF

Sautéed Shrimp and Sea Scallops, Roasted Garlic, Sun-dried Tomatoes, Basil, and Pignoli Nut Butter GF

Tilapia Milanese Scampi

Parmesan Crusted Cod with Roasted Tomato Cream Sauce

PASTA & VEGETARIAN

Breaded Eggplant with Mozzarella and Tomato v

Lobster Ravioli, Brandy Mushroom Cream Sauce

Penne with Wild Mushroom and Spinach, Basil Cream Sauce v

Vegetable – Select 1

Rice, Potato, Pasta – Select 2

Freshly Baked Petit Pain Rolls

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)

\$173 per person

*Events booked for 2022 and beyond will incur a price increase.*

*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

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