



# LAKE HOUSE

AT THE INDIAN TRAIL CLUB

## DELUXE BUFFET DINNER

A three and a half hour event

### BAR SERVICE

Lake House, Top Shelf, or Premium Bar is available by Consumption, Cash, or Per Person Fee. \$300 minimum required. Soft drinks are included with bar service.

### BUTLER STYLE HORS D'OEUVRES – SELECT 6

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 & 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

Southwest Quinoa Bite with Avocado Cream

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)

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

**ADDITIONAL BUTLER STYLE HORS D'OEUVRES – SELECT 2 - \$6**

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  
Risotto and Shrimp Croquette  
Marinated Grilled Baby Lamb Chops with Blackberry Jalapeno Mint Yogurt (add market price)

**CHEF'S FARM TABLE**

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

**SERVED SALAD – SELECT 1**

Garden Greens, Caesar Salad, Spinach Salad, Lake House Salad

**MAIN COURSE – SELECT 3**

**Grilled Breast of Chicken Provencal**, served with Tomato Butter Sauce, garnished with Julienne Prosciutto, Calamata Olives and Chiffonnade Basil

**Sautéed Chicken Breast**, with Wild Mushrooms, Artichoke Hearts and Madeira Glace

**Orechette tossed with Grilled Chicken**, Italian Sausage, Broccoli Rabe, Sun-dried Tomatoes, and Black Olives, finished with Pesto Cream Sauce

**Baked Swordfish Medallions**, topped with Herb Bread Crumbs, finished with a Lemon Herb Butter

**Poached Stuffed Flounder**, with a Seafood Stuffing and Lobster Flavored Cream Sauce

**Grilled Salmon**, with Dill Beurre Blanc, garnished with Baby Shrimp

**Penne**, with Tomato Basil Sauce and Italian Style Meatballs

**Tri-Colored Tortellini**, with Baby Shrimp and Scallops in an Alfredo Primavera Sauce

**Sautéed Veal Medallions**, with Choice of Sauce

**Herb Marinated Flank Steak**, with Shiitake Mushrooms in a Bordelaise Sauce

**Sautéed Tenderloin Tips**, garnished with Pearl Onions and Mushroom Caps, in a Hearty Burgundy Sauce

Vegetable – Select 1

Rice, Potato, Pasta – Select 2

**DESSERT**

Choice of Ice Cream, or Butter Cookies, or Chocolate Chip & Oatmeal Raisin Cookies

Freshly Brewed Coffee and a Selection of Fine Tea

\$50 per person

Stations are available at additional cost. Please see our Additions menu.



# LAKE HOUSE

AT THE INDIAN TRAIL CLUB

## ADDITIONS

*Available at Additional Cost – Priced per person, except when noted.*

### LAKE HOUSE OPEN BAR

Two Hours: \$14  
Three Hours: \$19  
Four Hours: \$24  
Five Hours: \$29

### TOP SHELF OPEN BAR

Two Hours: \$19  
Three Hours: \$24  
Four Hours: \$29  
Five Hours: \$34

### PREMIUM OPEN BAR

Two Hours: \$29  
Three Hours: \$34  
Four Hours: \$39  
Five Hours: \$44

Lake House, Top Shelf, or Premium Bar is available by Consumption, Cash, or per person fee. \$300 minimum required.

Soft Drinks, \$2

### APPETIZERS

Fresh Fruit Cup, \$4  
Chilled or Hot Soup, \$4  
Melon with Prosciutto, \$5  
Pasta Course, \$7  
Shrimp Cocktail, \$14  
Intermezzo, \$4

### CHEF'S FARM TABLE

Assortment of International Cheeses, Crudit , Grapes & Strawberries, Flat Bread, Crostini, & Crackers with Herb Dip, Hummus, Spinach & Artichoke Dip, and Bruschetta, (served for one hour) \$7

Cold Antipasto Display, a Selection of Assorted Meats, Cheeses and Marinated Vegetables, (served for one hour) \$7

### 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

**BUTLER STYLE HORS D'OEUVRES – SELECT 8 - \$14**

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 & 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  
Southwest Quinoa Bite with Avocado Cream  
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)  
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

**ADDITIONAL BUTLER STYLE HORS D'OEUVRES – SELECT 2 - \$6**

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  
Risotto and Shrimp Croquette  
Marinated Grilled Baby Lamb Chops with Blackberry Jalapeno Mint Yogurt (add market price)

**SALAD STATION - \$8**

**Lake House Salad**

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

**Garden Greens**

Spring Mesclun, Cucumber & Tomato, Shaved Carrots, House Balsamic Vinaigrette

**Caesar Salad**

Romaine Hearts, Croutons, Grated Parmesan, Caesar Dressing

**Spinach Salad**

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

**SALAD UPGRADE - \$4**

**Spring Bounty**

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

**Harvest Salad**

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

**STATIONS, \$8 PER PERSON, PER STATION**

*You may choose up to two Chef Prepared stations*

*Additional chefs are \$100 per chef, 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

Portobello Mushroom, Spinach & Goat Cheese Strudel

Roasted Tomato with Kale, Fontina & Farro

Vidalia Onion Dip with Crudité

Terra Vegetable Chips

**TASTE OF POLAND**

Pierogies, Caramelized Onions, Chives

Kielbasa with Sauerkraut

Stuffed Cabbage

Borscht Shooters

Sour Cream and Beet Horseradish

**WURST GARTEN**

Bratwurst & Knockwurst with Sauerkraut

Braised Red Cabbage with Apples

Soft Pretzel Bites with Beer Cheddar Sauce & Spicy Mustard

Potato Pancakes with Sour Cream & Apple Sauce

Spatzle

**BOURBON STREET**

*Chef Prepared*

Blackened Baby Shrimp & Grits with Collard Greens

Chicken Gumbo, Cajun Rice Shooters

Fried Chicken Winglets

Beignets

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### 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

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

### LA PIZZERIA

*Choice of 3*

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

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

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### POTATO MARTINI BAR

*Staff Attended*

*Choice of 2 Potatoes:* Whipped, Smashed,  
Sweet Mashed, Shoe String Fries  
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  
Grilled Vegetable: Fresh Tomato Basil Sauce  
Shrimp Scampi: Roasted Garlic Lemon Butter Sauce  
Chicken & Rosemary: Alfredo Sauce  
Six Cheese: Tomato Cream or Fresh Tomato Basil Sauce  
Butternut Squash or Pumpkin: Browned Sage Butter Sauce  
Lobster: Seafood Supreme Sauce **(add \$3.)**  
Maryland Crab: Seafood Supreme Sauce **(add \$3.)**

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### SCAMPI STATION

*Chef Prepared*

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

### TEXAS SMOKEHOUSE

*Staff Attended*

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

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### MEDITERRANEAN STREET CART

*Chef Prepared*

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

### RISOTTO

*Chef Prepared*

Classic Milanese & Parmesan Risotto

*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  
Mezzi Rigatoni with Gruyere, Jack & White Cheddar  
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  
Crab & Gruyere: Beurre Blanc  
Wild Mushroom: Basil Pesto

### 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 Bisquits
- 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  
Crispy Wontons with Duck Sauce  
Chilled Sesame Noodles  
White Rice

*Choice of 2 Dim Sum*

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

### LITTLE ITALY

*Select 3*

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

*Select One*

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

*Pair a Pasta*

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

## 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

## DESSERTS

Chocolate Covered Strawberries, \$3.5

Competiers of Mini Italian Pastries, Butter Cookies & 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

Cakes – Your Selection of One - Black Forest, Cappuccino Mousse, Carrot, Cheese Cake, Chocolate Mousse, Grand Marnier, Raspberry Chocolate, Strawberry Shortcake, Tiramisu. \$4.25

Pies – Your Selection of One – Apple Crumb, Blueberry Crumb, Peach Crumb, Strawberry Crumb, Coconut Custard, Cherry, Key Lime, Lemon Meringue, \$4.25

Specialty Desserts – Your Selection of One – Cappuccino Ice Cream Pie, Cookie Sundae, Brownie Sundae, Warm Chocolate Lava Cake, Crème Brulee, \$5.5



### 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



## CATERING INFORMATION

**DEPOSITS, GUARANTEED GUEST COUNT AND FINAL PAYMENT:** A \$1000.00 deposit will hold your preferred date. A second deposit of 50% of the expected total cost of the event will be required a minimum of 60 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 guests for Fridays, 125 guests for Sundays. A minimum guest count of 75 persons is required for Tuesday, Wednesday, or Thursday.

**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 60 days prior to your event.

**MINORS:** Minors (age 12-20) will be served the same meal as adults. Children (age 11 & under) may be served a children’s meal at a lower cost, 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, are available to you at no additional cost.

**BRIDAL SUITE:** Use of the Bridal Suite for a non-wedding event will incur a fee of \$300.00, plus tax.

**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.

**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.

**SPECIAL DIETARY NEEDS:** Our Executive Chef can accommodate you or your guests that require a special meal.

**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.

**FACILITIES:** All guests must abide by Club policies when using facilities (Tennis, Swim, Paddle, etc.).

**SWIMMING:** All children 13 & under must pass a deep water swim test to swim in the deep waters of the pool or lake. This includes use of the floating toys on the lake.

Mike Azbill, CCM, CCE General Manager  
Debbie Pagerie, Clubhouse Manager  
Jeffrey Habley, CEC, Executive Chef  
John Latona, Executive Banquet Chef