



LAKE HOUSE

AT THE INDIAN TRAIL CLUB

DELUXE PLATED 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

SALAD – SELECT 1

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

MAIN COURSE – SELECT 1

Sautéed Breast of Chicken, finished in a Marsala Cream Sauce, garnished with Shiitake Mushrooms and Sliced Scallions
Lemon Basil Marinated Grilled Breast of Chicken, with a Tomato Fondue, garnished with Toasted Pignoli Nuts
Breast of Chicken Française, on a Bed of Sautéed Arugula and Tomato Concassé, with Sauce Supreme
Macadamia Nut Crusted Grouper, over Pineapple Compote and Coconut Rum Beurre Blanc
Grilled Salmon Fillet, with Dill Beurre Blanc
Grilled 12 oz. Angus N.Y. Strip Steak, with Pink Peppercorn Bordelaise
Sliced Tenderloin of Beef, with Bordelaise or Béarnaise Sauce (Add \$3 per person)
14oz. Veal Chop, stuffed with Fontina Cheese and Prosciutto, served with a Sun-dried Tomato Demi Glaze (*Market Price*)

\$45 per person

Selection of Two – Add \$3. Selection of Three – Add \$5.

MAIN COURSE DUETS – SELECT 1**

Classic Combination of Chicken Chardonnay and Jumbo Shrimp Française *\$41 per person*
Classic Combination of Seared Petite Filet Mignon and a Maryland Crab Cake *\$43 per person*
***If you choose a duet, no other selections can be made.*

All entrees are served with Fresh Vegetables and Rice or Potato
Freshly Baked Petit Pain Rolls

DESSERT

Choice of Ice Cream, or Butter Cookies, or Chocolate Chip & Oatmeal Raisin Cookies
Freshly Brewed Coffee and a Selection of Fine Tea



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

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

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.)**

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

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