



LAKE HOUSE

AT THE INDIAN TRAIL CLUB

DELUXE BUFFET LUNCH

SELECT 1

Choice of 2 Salads
Spinach Garden Greens
Lake House Caesar

or

Soup
&
Garden Greens Salad

SELECT 3

Chicken Chardonnay, Piccata, Francaise, Marsala, or Provençal
Parmesan Crusted Cod, White Wine Butter Sauce
Pork Tenderloin, Brandy Mustard Cream Sauce, Roasted Pan Gravy, Sun-dried Cherries, Walnuts
Tilapia Oreganata
Pan Seared Salmon, Champagne Leek Sauce
Herb Marinated Flank Steak, Bordelaise
Pan Seared Grouper, Coconut Lime Beurre Blanc, Black Bean & Corn Salsa
Sautéed Tenderloin Tips, Burgundy Sauce
Fresh Vegetables and Rice or Potato

PASTA

Your Selection of 2 Freshly Prepared Pastas and Sauces

Freshly Brewed Coffee and a Selection of Fine Tea

House Baked Chocolate Chip & Oatmeal Raisin Cookies and Brownies on each table.

\$45 per person

Additional main course selections available at \$4 per person
Extra Stations are available at additional cost. Please see our Additions menu.

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



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