



## Indian Trail Club

# Reception Information

### **Deposits, Guaranteed Guest Count and Final Payment:**

A \$1500.00 deposit will hold your preferred date. The deposit is non-refundable, if the cancellation occurs within eighteen months of the event. However, if we are able to rebook the date for a comparable event, your deposit will be fully refunded. A second deposit of 50% of the expected total cost of the event will be required when the contract is signed, a minimum of 60 days prior to the event. The balance is payable with a guaranteed guest count four 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. Indian Trail Club members and established corporate accounts have 30 day billing privileges. If payment is made with an out of state check, it must be received at least seven business days prior to your event date.

A minimum guaranteed guest count of 125 persons is required for Saturdays, 100 persons for Friday and Sunday affairs.

All payments can be made by either check or cash. We do not accept credit cards.

### **Menu Selection and Contracts:**

Final menu and detailed requests must be contracted 60 days prior to your event.

Contracting for the Band/DJ, Photographer, Wedding Cake, 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.

If you wish to have your wedding ceremony at the Indian Trail Club there will be a fee of \$500.00 plus New Jersey sales tax, for chair set-up. An additional one-hour will be scheduled for guest arrival and ceremony.

### **Minors:**

The Indian Trail Club reserves the right to refuse alcoholic beverages to anyone who does not present proper identification.

### **For Your Convenience:**

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 20% service charge and 7% New Jersey sales tax.

The following are available to you at no additional cost: linens, votive candles, place cards and maps.

Mike Azbill, CCM General Manager  
Debbie Pagerie, Clubhouse Manager  
Jeffrey Habley, CEC, Executive Chef

# Indian Trail Club Gourmet Brunch Reception

Four Hour Top Shelf Open Bar with a Champagne Toast

International Cheese Display with Assorted Crackers and a Fresh Fruit Garnish  
Vegetable Crudit  with Herb Dip

## Served - Selection of One

Fresh Fruit Cup, Fresh Berries with Bourbon Sabayon  
Sliced Assorted Fruit Plate with Raspberry Yogurt Sauce

## Chilled Salad Buffet - Selection of Two

Fresh Mozzarella, Tomato and Basil  
Primavera Cous Cous Salad  
Tri-colored Tortellini Antipasto Salad  
Gourmet Greens with Dressings and Accompaniments

## Brunch Buffet

Bagels, Croissants and Muffins with Cream Cheese, Butter and Jam  
Smoked Whitefish, Whole Poached Salmon or Smoked Salmon  
Scrambled Eggs  
Omelette Station with Assorted Fillings or Eggs Benedict  
Choice of Apple Crepes with Cinnamon Sabayon or Cheese Blintzes and Assorted Fruit Sauces  
Waffles or French Toast with Sliced Strawberries, Whipped Cream, Butter and warm Syrup  
Bacon and Sausage Links  
O'Brien Potatoes  
Breast of Chicken, Saut ed or Grilled with a Choice of Sauce  
Penne Rigata tossed in Pink Vodka Sauce with Baby Shrimp, Mushrooms, julienne Prosciutto and Peas  
Rice and fresh Vegetables

## Carving Station – Selection of One

Pork Loin, Smoked Ham, Turkey Breast or Sliced Sirloin

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

Freshly Brewed Coffee and a Selection of Fine Tea

Ice Cream and a Wafer Cookie

\$80 per person

A 20% service charge will be added to the above prices and New Jersey sales and use tax will be added to the food, beverage and service charge on your bill  
Pricing is subject to increase.

# Indian Trail Club Reception Additions

Available at Additional Cost

Per person, except when noted.

## Appetizers:

- Fresh Fruit Cup, \$3
- Chilled or Hot Soup, \$4
- Melon with Prosciutto, \$4
- Pasta Course, \$7
- Shrimp Cocktail, \$14
- Intermezzo, \$3.5

## Ice Carving

\$175 per Block

## Carving Station

- Sliced Peppered Tenderloin, \$10
- Pork Loin, \$7
- Rack of Lamb, \$12
- Pastrami, \$7
- Steamship Round of Beef (75 Guest Minimum), \$8

## Crepe Station

- Your Selection of Two Fillings
- Baby Shrimp and Scallops in Brandy Lobster Cream Sauce
- Chicken and Broccoli
- Spinach and Wild Mushrooms
- Apple with Cinnamon
- \$8

## Mushroom Station

- Three Types of Seasonal Mushrooms
- served individually over Risotto
- garnished with Grated Cheese and Crostini Breads
- \$8

## Scampi Station

- Baby Shrimp and Baby Scallops Sautéed to Order
- in Lemon Garlic Butter,
- served with Rice Pilaf and Crostini Breads
- \$11

## Pasta Station

- Selection of Three Pastas and Three Sauces
- with Garlic Bread and Bread Sticks
- \$8

## Mexican Station

- Beef and Chicken Fajitas and Quesadillas
- with Rice and Beans, and Frozen Margaritas
- \$10

## Wok Station

- Spicy Chicken, Beef and Chinese Vegetables
- Vegetable Spring Rolls,
- Chilled Sesame Noodles and Rice
- \$8

## Peking Duck Station

- Asian Roasted Julienne Duck
- Hand Rolled in an Oriental Pancake
- with Julienne Scallion and Hoisin Sauce
- \$8

## Gourmet Potato Station

- Your Selection of Two Potatoes
- served with your Selection of Six Accompaniments
- \$7

# Indian Trail Club Reception Additions

Available at Additional Cost

Per person, except when noted.

## Seafood Station

Fresh Shrimp, \$245 per 100 pieces

Crab Claws, \$275 per 100 pieces

Little Neck Clams or Clams Casino, \$200 per 100 pieces

Oysters (Fresh or Rockefeller), \$200 per 100 pieces

Imported Caviar on Blinis, Market Price

Cold Poached Salmon, Market Price

Smoked Fish Display, Market Price

## Desserts

Chocolate Covered Strawberries, \$2.5

Competiers of Mini Pastries, Cookies and After Dinner Mints, \$7

### Ice Cream Sundae Bar

Your Selection of Three Flavors of Ice Cream  
with Assorted Toppings, \$7

### Viennese Table

Assorted Cakes, Pastries, Chocolate Dipped Fruit  
Cookies & Sliced Fruit, \$11

### Chocolate Fountain

with Assorted Fruit, Oreos, Pretzels, Marshmallows, Twinkies,  
Graham Crackers, Pound Cake, & Butter Cookies, \$7

Viennese Table with Chocolate Fountain, \$15

## Overtime

One Half Hour Including Bar Service, \$6

A 20% service charge will be added to the above prices and New Jersey sales and use tax will be added to the food, beverage and service charge on your bill.

Pricing is subject to increase.