



Indian Trail Club

Established 1959

Reception Information

Deposits, Guaranteed Guest Count and Final Payment:

A \$1500.00 deposit will hold your preferred date. 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. 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 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, 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.

Ceremony:

If you wish to have your wedding ceremony at the Indian Trail Club there will be a fee of \$800.00 plus New Jersey sales tax. 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

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 • 830 Franklin Lake Road, Franklin Lakes, New Jersey 07417-2111 • Phone (201) 891-4480 • Fax (201) 891-0211

www.indiantrailclub.com



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Gourmet Brunch Reception

Four Hour Top Shelf Open Bar with a Champagne Toast

Assortment of International Cheeses, Crudit , Grapes & Strawberries, Flat Bread, Crostini, & Crackers with Herb Dip, Hummus, Spinach & Artichoke Dip, and Bruschetta

Butler Style Hors d'oeuvres – Selection of Four

Mini Reuben

Roasted Garlic Herb Cheese Straws

Smoked Salmon and Dill Cream Cheese on Endive

Dim Sum Spoon of Roasted Butternut Squash with Coconut Cr me Fra che and Jumbo Lump Crab Meat

Dim Sum Spoons of Seaweed Salad with Seared Tuna and Wasabi Mayonnaise

Wild Mushroom, Herbs, and Goat Cheese in Phyllo

Bleu Cheese Barquette

Prosciutto Palmeries

Smoked Salmon Tart

Sundried Tomato and Feta Tart

Date Stuffed with Boursin Cream Cheese

Fennel and Chorizo Strudel

Greek Crostini

Grilled Fig with Mascarpone and Prosciutto

Assortment of Vegetable Rolls, California Rolls, and Tuna Rolls with Wasabi, Pickled Ginger and Soy Sauce

Brie and Raspberry in Phyllo Cups

Baked White Creamer Potatoes Stuffed with Bacon & Jack Cheese with Cr me Fra che

Peking Duck & Scallion Rolls with Hoisin Sauce

Grilled Polynesian Style Beef Brochettes

Coney Island Franks

Spinach and Feta in Phyllo

Grilled Apple-wood Bacon Wrapped Scallops

Pina Colada Chicken with Orange Ginger Glaze

Cold Shrimp or Crab Canap s

Grilled Chicken and Black Bean Quesadilla with Salsa

Tempura Fried Vegetable with Ginger Lime Cilantro Aioli

Jamaican Jerk Pork Tenderloin on Scallion Crouton with Lime Sour Cream

Mini Individual Quiche Lorraine

Fried Ginger Marinated Sesame Chicken

Potato Latkes with Lingonberry Cream Sauce

Grilled Polenta with Fresh Mozzarella, Roasted Peppers, Basil, and Olive Oil

Pan Fried Vegetable or Duck Pot Stickers

Spinach, Cream Cheese, Oven-dried Tomatoes, and Manchego Cheese on Crostini

Mediterranean Tartlet with Spinach, Olives, Sun-dried Tomatoes, and Goat Cheese

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Gourmet Brunch Reception

Mini Brioche Pulled Pork Slider
Mini Brioche Beef Brisket Slider
Buffalo Chicken Spring Rolls
Marinated Grilled Baby Lamb Chops with Bordelaise and Mint Sauce
Buffalo Fried Shrimp Served with Bleu Cheese Dipping Sauce and Julienne Celery Sticks
Sliced Tenderloin with Hollandaise on Crostini
Mini Crab Cakes with Basil Beurre Blanc
Grilled Sea Scallops with Drawn Chive Butter
Coconut Fried Shrimp with Orange Ginger Glaze
Deviled Crab Stuffed Mushroom
Lobster Risotto Cake
Clams Casino in Puff Pastry
Risotto and Shrimp Croquette

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
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, Sautéed 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

Wedding Additions

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

Appetizers

Fresh Fruit Cup, \$4
Pasta Course, \$7

Chilled or Hot Soup, \$4
Shrimp Cocktail, \$14

Melon with Prosciutto, \$5
Intermezzo, \$4

Salad Station - \$8

Garden Salad – Mixed Greens tossed with Tomato, Cucumber, Carrot, Olives, & Garbanzo Beans

Spinach Salad – Baby Spinach with Mushrooms, Bacon, Chopped Egg, Onion

Classic Caesar – Romaine tossed with Croutons, Shredded Parmesan Cheese

Seafood: Served as a Station or Butler Style with Accompaniments

Fresh Shrimp, \$260 per 100 pieces

Crab Claws, \$280 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

Sushi Presentation

Selection of Five: \$10

Rolled Sushi

Tuna

Grilled Salmon

California (crab, avocado, tobiko)

Special Tuna

Special Salmon

Shrimp Tempura (with cucumber, scallion, avocado & tobiko)

Bamboo (yellowtail & scallion roll wrapped in sliced avocado)

Philly (salmon & cream cheese)

Spicy Tuna

Spicy Salmon

Mexican (tuna, avocado, tempura flakes, scallions & spicy sauce)

Dragon (avocado, scallion & tobiko roll wrapped in roast eel)

Mini Futomaki (crab, spinach, shiitaki, egg omelet)

Cucumber

Oshinko (japanese pickles)

Vegetable

Vegetable Tempura

Nigiri Sushi

(fresh fish over individual fingers of sushi rice)

Maguro (tuna)

Fresh Salmon

Smoked Salmon

Hamachi (yellow tail)

Hirame (fluke)

Shrimp

Saba (mackerel)

Hokke Gai (surf clam)

Eel

Tako (octopus)

Ika (squid)

Egg Omelet

Sushi Station with Hostess and Chef

Sushi Made to Order
All Rolled & Nigiri Sushi
\$12, plus \$200 Chef Fee

Desserts

Chocolate Covered Strawberries, \$3
Competiers of Mini Pastries, Cookies and After Dinner Mints, \$8
Ice Cream Sundae Bar - Your Selection of Three Flavors of Ice Cream with Assorted Toppings, \$8
Viennese Table - Assorted Cakes, Pastries, Chocolate Dipped Fruit Cookies & Sliced Fruit, \$11
Chocolate Fountain - with Assorted Fruit, Oreos, Pretzels, Marshmallows, Graham Crackers, Pound Cake, & Butter Cookies, \$7
Viennese Table with Chocolate Fountain, \$15

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, except where noted. All stations include bottled water.

Snacks: Popcorn, Warm Soft Pretzels, Honey Roasted Warm Walnuts

Subs: Italian Subs, Turkey & Cheese Subs

Breakfast: Bagels with Cream Cheese & Butter, Orange Juice

Candy: Customized and priced accordingly

Pizza Slices: (*selection of two*)

Cheese, Pepperoni, Buffalo Chicken, Vegetable, Bacon & Cheese

Italian Sausage, Pepper, & Onion

Mediterranean: Spinach, Calamata Olive, Sun-dried Tomato, Feta, & Onion

Margherita: Tomato, Basil, & Fresh Mozzarella

Overtime

One Half Hour Including Bar Service, \$6

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