



LAKE HOUSE

AT THE INDIAN TRAIL CLUB



BRUNCH RECEPTION

830 FRANKLIN LAKE ROAD, FRANKLIN LAKES, NJ 07417

201-891-4480

WWW.INDIANTRAILCLUB.COM



2025 BRUNCH RECEPTION INCLUDES:

BAR SERVICE

Four Hour Top Shelf Open Bar

Champagne Toast

COCKTAIL HOUR

Chef's Farm Table

Selection of Ten Butler Style Hors d'oeuvres

BUFFET SERVICE

Selection of Two Salad Items

Brunch Buffet

Chicken Item – Fish Item

Omelette Station

Carving Station

DESSERT

Freshly Brewed Coffee, Cappuccino & Espresso Table Service

Lake House Original Barista Bar

Custom Designed Wedding Cake

Linens & Votive Candles are available at no additional cost.

Place Cards & Maps are available upon request.

\$170 per person

Events booked for 2026 and beyond will incur a price increase.

A 22% service charge will be added to all prices
and 6.625% New Jersey sales and use tax will be added to the food, beverage, and service charge on your bill.
All pricing is subject to increase.

Four Hour Top Shelf Open Bar with a Champagne Toast

Upgrade to Premium Open Bar, \$10 per person

BUTLER STYLE HORS D'OEUVRES – SELECT 10

- Mini Reuben
- Roasted Butternut Squash Dim Sum Spoon with Coconut Crème Fraîche with Jumbo Lump Crab Meat **GF**
- Wild Mushroom, Herbs, and Goat Cheese in Phyllo **V**
- Mini Taco with Pulled Pork, Beef, or Fish with Pico de Gallo **DF**
- Chicken & Waffles with Maple Bourbon Glaze
- Prosciutto Palmeries **DF**
- Fennel and Chorizo Strudel **DF**
- Brie and Raspberry in Phyllo Cups **V**
- Baked White Creamer Potatoes Stuffed with Bacon & Jack Cheese or Crème Fraîche or Caviar **GF**
- Peking Duck & Scallion Rolls with Hoisin Sauce **DF**
- Coney Island Franks **DF**
- Franks in Pastry **DF**
- Shrimp & Corn Fritter with Boom-Boom Sauce
- Spinach and Feta in Phyllo **V**
- Scallops Wrapped in Apple-wood Bacon **GF DF**
- Grilled Chicken and Black Bean Quesadilla with Salsa
- Jamaican Jerk Pork Tenderloin on Scallion Crouton with Pineapple Chutney, Lime Aioli
- Seasonal Quiche
- Fried Ginger Marinated Sesame Chicken, Peanut Sauce
- Potato Latkes with Lingonberry Cream Sauce **V**
- Pan Fried Vegetable or Duck Pot Stickers
- Mediterranean Tartlet with Spinach, Olives, Sun-dried Tomatoes, and Goat Cheese **V**
- Buffalo Chicken Spring Rolls, Blue Cheese and Celery
- Cream of Tomato Soup Shots with Gruyere Grilled Cheese **V**
- Lobster Mac & Cheese Bites
- Buffalo Fried Shrimp or Chicken served with Bleu Cheese Dipping Sauce and Julienne Celery Sticks
- Sliced Beef Tenderloin with Hollandaise on Crostini
- Crab Cakes with Sauce Remoulade **(market price)**
- Coconut Fried Shrimp with Orange Ginger Glaze
- Lobster Risotto Cake
- Southwest Quinoa Bite with Avocado Cream **GF V**
- Risotto and Shrimp Croquette
- 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)**
- Marinated Grilled Baby Lamb Chops with Blackberry Jalapeno Mint Yogurt **(market price) GF**
- Prosciutto, Peach, & Ricotta Crostini
- Smoked Salmon Cone with Dill Cream Cheese
- Smoked Salmon Tart
- Grilled Fig with Mascarpone and Prosciutto (Seasonal: June-October) **GF**
- 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 **GF V**
- Spinach Cream Cheese, Oven-dried Tomatoes, and Manchego Cheese on Crostini **V**
- Tuna Tartare in Wonton Cup with Wasabi Cream
- Caprese Skewer **GF V**
- Pita Triangle Tapanade **GF**
- Shrimp Ceviche Shooter **GF DF**

CHEF'S FARM TABLE

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

SALADS - SELECT 2

Caprese

Fresh Mozzarella, Tomato, Basil

Lake House Salad

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

Garden Greens

Spring Mesclun, Cucumber & Tomato, Shaved Carrots,
House Balsamic Vinaigrette GF V DF

Caesar Salad

Romaine Hearts, Croutons, Grated Parmesan, Caesar Dressing

Spinach Salad

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

Spring Bounty

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

BRUNCH BUFFET – ALL ITEMS INCLUDED

Fresh Fruit
Croissants, Scones, Bagels and Muffins with Cream Cheese, Flavored Butters, and Jam
Smoked Salmon with Accompaniments
Eggs Benedict
Cheese Blintzes and Assorted Fruit Sauces
Waffles with Butter & Warm Syrup
Choice of Pasta & Sauce
Bacon and Sausage Links
Potato Hash & Rice
Choice of Vegetable

CHICKEN – SELECT 1

Sautéed Breast of Chicken with your Choice of Sauce
Parmesan – Chardonnay – Piccata – Francaise - Marsala

FISH – SELECT 1

Grilled Salmon with Dill Beurre Blanc
Poached Flounder with Seafood Sauce
Almond Crusted Tilapia
Parmesan Crusted Cod
Macadamia Nut Crusted Grouper

OMELETTE STATION

(Chef Attended)

Made to Order
with Fresh Vegetables,
Meats & Cheeses

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 Biscuits
- Flank Steak – Bordelaise, Horseradish, Brioche Rolls
- Corned Beef – Thousand Island Dressing, Swiss Cheese, Rye Bread, Spicy and Regular Mustard, Pickles
- Top Round of Beef – Bordelaise, Horseradish Cream, Brioche Rolls
- Sliced Angus New York Strip Loin – Horseradish Cream, Ciabatta Roll (market price)
- Sliced Tenderloin of Beef – Bordelaise, Horseradish Cream, Brioche Rolls (market price)
- Rack of Lamb – Au Jus, Mint Jelly (market price)

DESSERT

Freshly Brewed Coffee, Cappuccino & Espresso Table Service
Lake House Original Barista Bar
featuring International Coffees, Latte, Cappuccino, Espresso,
Flavored Syrups, Cordials, Biscotti, Truffles

Custom Designed Wedding Cake
Ice Cream

(additional charges may apply based on cake selection)

\$170 per person

Events booked for 2026 and beyond will incur a price increase.

GRIDDLE STATION (ADD \$6)

(Chef Attended)

Choice of French Toast or Pancakes Made to Order
Blueberries, Strawberries, Banana Slices
Whipped Cream, Chocolate Chips
Chopped Walnuts

BLOODY MARY STATION (ADD \$4)

Vodka & Bloody Mary Mix
Assorted Pickled Vegetables, Olives
Cured Meats & Cheeses

DELUXE CHAMPAGNE STATION (ADD \$4)

Champagne, Peach Schnapps, Crème de Cassis
Fruit Juices, Strawberries, Raspberries, Peaches

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

V = Vegetarian, GF= Gluten Free, DF = Dairy Free

We provide food allergy education to all our employees and have a protocol for each time a special menu item is ordered. We strive to offer gluten-free menu options, but do not have gluten-free kitchens. Because our dishes are prepared during normal kitchen operations, we cannot guarantee that cross-contact with foods containing gluten will not occur; however, we take every step possible to prevent this.



2025 RECEPTION INFORMATION

DEPOSITS, GUARANTEED GUEST COUNT AND FINAL PAYMENT: A \$5,000.00 deposit will hold your preferred date. A signed contract and a second deposit of 50% of the expected total cost of the event will be required, a minimum of 90 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 final 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".

First & Second Deposits can be paid by personal, business, or certified official bank check or by credit card (3% credit card convenience fee applies). All check must be payable to Indian Trail Club.

Final Payment will only be accepted in the form of a Certified Official Bank Check and must be received at least two business days prior to the event. (For **Saturday & Sunday** events, payment is due on the **Thursday** prior). 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 persons for Fridays, 100 persons for Sundays and 75 persons for Wednesdays or Thursdays.

MENU SELECTION AND CONTRACTS: Final menu and detailed requests must be contracted 90 days prior to your event.

CEREMONY: If you wish to have your wedding ceremony at the Indian Trail Club there will be a fee of \$2,100.00 plus New Jersey sales tax. An additional one-hour will be scheduled for guest arrival and ceremony.

MINORS: Minors (ages 12-20) receive an adult meal at \$20 less the price per person. A minor may order a child meal at the same rate. Children (ages 4-11) receive a child meal for \$25. With the host's approval they may have an adult meal at \$20 less the price per person. There is no charge for children ages 3 & under unless a child meal is ordered.

ALCOHOL SERVICE: The Indian Trail Club reserves the right to refuse alcoholic beverages to anyone who does not present proper identification. Anyone seen giving alcoholic beverages to a minor will be refused service.

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".

SEATING: Our tables are round and can accommodate 8 to 12 guests. Farm tables can fit up to 18 guests.

SERVERS: We provide one server for every two tables at a wedding reception.

EXTRAS: Linens, along with votive candles, lanterns, blank place cards, and table numbers are available to you at no additional cost.

EARLY ARRIVAL: If you choose to have your hair and make-up done on site prior to 9:00 am, there will be a fee, plus sales tax. 8:30 am arrival = \$200, 8:00 am arrival = \$300, 7:30 am arrival = \$400, 7:00 am arrival = \$500. Outside food is not permitted. We have options available for breakfast, snacks, and/or lunch. No food service before 9:00 am.

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 the Band/DJ, Photographer, and Florist/Decorator is the responsibility of the party. Please provide us with a valid certificate of liability insurance (with Indian Trail Club named as additionally insured) 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. Vendors do not count as guests towards your guaranteed count.

BRIDAL SUITE: We have a private bridal room with en suite facility for the bridal party.

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

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.

PETS: We are a dog-friendly facility. All pets must always be on a leash. Just let us know in advance that your four-legged friend will be part of the celebration.

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). No floating candles are allowed on the floor in any area, including in front of the sweetheart table.

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. If the host or any guest of an event uses confetti, a clean-up charge will be added to the host's bill.

GRATUITY: It is not required, nor expected, for you to leave a gratuity. Should you wish to leave a gratuity, this would be at your discretion. The service charge is not a tip. It is used to pay the staff their hourly rate.

PARKING: We provide valet parking for all wedding receptions.

Please sign that you have read and agree to these terms.

Date _____

Tom Savvides, General Manager
Debbie Pagerie, Lake House Manager, Dir. of Catering
Dana Kurdyla, Assistant Director of Catering

Ricardo Jimenez, Assistant Catering Manager
Jeffrey Habley, CEC, Executive Chef
John Latona, Executive Banquet Chef

A 22% 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.
830 Franklin Lake Road, Franklin Lakes, New Jersey 07417-2111 ● Phone (201) 891-4480 ● www.indiantrailclub.com



WEDDING ADDITIONS

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

APPETIZERS

- Fresh Fruit Cup | 4
- Chilled or Hot Soup | 4
- Melon with Prosciutto | 5
- Pasta Course | 7
- Shrimp Cocktail | 14
- Intermezzo | 4

SEAFOOD:

Served as a Station or Butler Style with Accompaniments

- Fresh Shrimp | 295 per 100 pieces
- Crab Claws | 600 per 100 pieces
- Little Neck Clams or Clams Casino | 225 per 100 pieces
- Oysters (Fresh) | 225 per 100 pieces
- Oysters (Rockefeller) | 300 per 100 pieces
- Maryland Crab Cakes | 350 per 100 pieces
- Imported Caviar on Blinis | Market Price
- Cold Poached Salmon | Market Price
- Smoked Fish Display | Market Price

ICE CARVING

Starting at 300 per Block

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

WEDDING ADDITIONS

DESSERTS

GRAND VIENNESE

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, Zeppoli
Vanilla & Chocolate Ice Cream
Chocolate Covered Pretzels, Flavored Popcorn, Fudge
Mini Crème Brûlée
Petit Fours, Specialty Cake Bars
Seasonal Mini Pies
Waffles & Hot Fudge | 25

WARM WAFFLE SUNDAE BAR

(Chef Attended)

Three flavors of Ice Cream
Warm Waffles
Whipped Cream, Cherries, Strawberries
Chocolate Chips, Chopped Nuts, Maple Soaked Walnuts
Sprinkles, M&Ms, Gummy Bears
Crushed Oreos, Pretzel Pieces
Hot Fudge, Butterscotch Topping, Strawberry Topping | 12

ICE CREAM SUNDAE BAR

Your Selection of Three Flavors of Ice Cream
Hot Fudge, Whipped Cream, Sprinkles
Cherries, Crushed Oreos, M&Ms | 8

WARM CREPE STATION

(Chef Attended)

Plain & Nutella filled with Mixed Berries, Bananas Foster, Chocolate Sauce,
Whipped Cream, Chopped Nuts, and Vanilla Ice Cream | 11

COMPETIERS OF CHOCOLATE COVERED STRAWBERRIES ON EACH TABLE | 3.5

COMPETIERS OF MINI ITALIAN PASTRIES, BUTTER COOKIES AND CHOCOLATE MINTS & CARAMELS ON EACH TABLE | 10

WEDDING ADDITIONS

DEPARTURE STATIONS

The following stations will be set up after dessert is served. All items will be offered "to go".

Price is per person, per station. All stations include bottled water.

MUNCHIES

Popcorn, Warm Soft Pretzels, Honey Roasted Warm Walnuts | 8

WAKE UP CALL

Bagels with Cream Cheese & Butter, Orange Juice | 8

SWEET JAVA

Mini Donuts & Coffee | 8

BE A KID

Giant Chocolate Chip Cookies with Hot Chocolate, Milk & Chocolate Milk | 9

LAKE HOUSE HERO

Turkey & Cheese and Italian Heros, boxed to go with Pickle Spears & Chips | 10

THE JERSEY DEVIL

Taylor Ham, Egg, & Cheese on a Kaiser Roll, Orange Juice | 14

BALLPARK SPECIAL

Sabrett Hot Dog Wagon with all the Fixin's | 9

THE SNACK BAR

Chicken Tenders, French Fries, Mozzarella Sticks | 13

THE DRIVE THRU

Burgers & Cheeseburgers, French Fries, and a Pickle | 17

BURRITOS AND DORITOS

(selection of two burritos)

Ground Beef, Shredded Chicken, Bean, Snack Size Bags of Doritos, Bottled Water | 13

PHILLYS, FRIES & ONIONS RINGS

Philly Cheesesteak Sandwich, Curly Fries, Onion Rings, Bottled Water | 13

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 | 10

LAWN GAMES

Usage Fee \$150, plus tax

Corn Hole, Giant Checkers, Giant Jenga, Giant Connect Four

Yard Pong, Giant Lawn Dice, Kan Jam, Washers, Ladderball

If any games/parts are not returned or are damaged, the cost will be added to your bill.

OVERTIME

One Half Hour (includes bar) | 8