



BRUNCH BUFFET

A three-hour event

Events may start at 12pm or later

Assortment of Cantaloupe, Watermelon, Pineapple, & Honeydew Melon, Assorted Berries V GF DF
Bagels, Muffins, Scones, Croissants, Cream Cheese, Butter and Jam

Scrambled Eggs & Eggs Benedict
Fresh Waffles, Butter and Warm Syrup
Apple-wood Bacon and Sausage Links
Home Fries V
Apple Crepes with Cinnamon Sabayon

Tossed Salad with House Dressing V
Chicken Française

Pasta with Your Selection of Sauce
Marinara, Tomato Basil, Alfredo, Pink Vodka, or Aioli
Freshly Brewed Coffee, a Selection of Fine Tea, and Juice

DESSERT

Ice Cream Brownie Sundae or
Choice of Two: Chocolate Chip Cookies, Oatmeal Raisin Cookies
Brownies, Assorted Cake Squares, Mini Italian Pastries

Freshly Brewed Coffee and a Selection of Fine Tea

Wednesday or Thursday

75 guest minimum: \$61 per person
50-74 guest minimum: \$81 per person

Friday - 125 guest minimum:

Sunday - 100 guest minimum:
\$66 per person

Minimum must be met April through October.

Lower minimum accepted on a Friday or Sunday, November through March only.

50-100 guest minimum: \$86 per person

~continued~

ADDITIONAL OPTIONS

Omelette Station: \$6 per person

Champagne Toast: \$6 per person

Bubbly Bar: \$4 per person, plus champagne charged by the bottle.

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

CUSTOM DESSERT TABLE

Price accordingly.

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

Overtime: \$5.00 per person, per half hour

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

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 ● Fax (201) 891-0211 ● www.indiantrailclub.com



2025 CATERING INFORMATION

DEPOSITS, GUARANTEED GUEST COUNT AND FINAL PAYMENT: A \$1000.00 deposit will hold your preferred date. If the expected total cost exceeds \$15,000, 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 final guest count is needed seven 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”.

If estimated total bill exceeds \$10,000.00, final payment must be made with an official certified bank check, two business days prior. Otherwise, final payment is due seven business days prior to the event if paying with a personal or business check or two business days if paying with an official certified bank check. Indian Trail Club members and established corporate accounts have 30-day billing privileges.

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.

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.

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.

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

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, lanterns, and table numbers, 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 \$500.00, 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 (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.

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. If the host or any guest of an event uses confetti, a clean-up charge of \$300.00 plus sales tax, 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 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.

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