



## OUTING

A three hour event

### DELUXE BARBECUE

#### Salad Sampler – Select 3

Bean Salad V GF DF  
Pasta Salad V DF

Cole Slaw V GF  
Cucumber & Tomato Salad V GF DF

Gourmet Greens V GF  
Potato Salad V GF

#### Main Course - Select 2

Teriyaki Chicken  
Oriental Ribs

Barbecued Beef Brisket DF  
Barbecued Ribs DF  
Barbecued Chicken

Fried Chicken  
Marinated Flank Steak GF DF

Hot Dogs with Sauerkraut, Burger Bar  
Baked Beans, Corn on the Cob

Iced Tea, Coffee and Tea  
Cookies - Brownies - Fruit Salad

### **Wednesday or Thursday**

75 guest minimum: \$78 per person  
50-74 guest minimum: \$95.00 per person

### **Friday or Sunday**

125 guest minimum: \$85 per person  
50-124 guest minimum: \$105 per person

Children 4-11: \$25 per person

### BEVERAGES

All beverages charged by consumption.

### BAR SERVICE

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

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**ADDITIONAL SELECTIONS**

Available for an additional charge. Priced per person.

**HORS D'OEUVRES – SELECT 2 - \$7**

Buffalo Chicken Wings  
Mini Burritos  
Tortillas with Cheese and Salsa  
Potato Skins  
Popcorn Machine  
Fried Chicken Wings  
Homemade Chili with Tortilla Chips

**MAIN COURSE**

Shrimp, Scallop & Swordfish Kabobs \$13  
Petite Sirloin Steaks \$13  
Grilled Swordfish \$10  
Assorted Grilled Vegetables \$7  
Oriental Barbecued Pork Loin \$8

**DESSERT**

Ice Cream Sundae Bar \$8

**LAWN GAMES**

Usage Fee \$5

Corn Hole, Giant Checkers, Giant Jenga, Giant Connect Four  
Yard Pong, Giant Lawn Dice, Kan Jam, Washers, Ladder Ball  
\$500 refundable deposit required.

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

**OVERTIME**

\$500 plus tax for a ½ hour

\$900 plus tax for 1 hour (maximum 1 hour)

The bar will run on a Consumption basis for all beverages served.

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](http://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