

2023 – 2024

## Exclusive Wedding Package

*Rates & offerings subject to change.*



*We support marriage equality for everyone and look forward to celebrating with you!*

Don't let the day slip away,

## *Pre-Ceremony Packages*

### **Tower Suite**

The tower suite is located on the corner of our main building with a 360° aerial view of Lake Mohawk. Included in the package is an entire 8 hours prior to your wedding for you and your bridal party to come and get ready for the special day! Along with the room, you will have your own personal attendant assisting you with your every need the entire day. We will provide you with soft drinks, champagne, bottled waters, and your own Keurig® coffee machine. Along with your beverages, you will be provided with breakfast on arrival including: bagels, muffins, mini breakfast quiches, and assorted fruits. Later that day we will bring you lunch consisting of various finger sandwiches, wraps, salads, and a crudité platter. You will also have access to your own private bathroom and upstairs tower. You may use this time to get ready, relax, and take plenty of pictures!

**\$1,400.00**

\*8:30am arrival

\*personal items may be kept in bridal suite throughout the evening

Allotted Guests: 10 guests + yourself \*Additional Guests: \$50.00 per guest

### **The Den**

The den is located on the boardwalk, just steps away from our private beach! The den is equipped with several rooms, a bar, full bathroom, and direct access onto the boardwalk. Along with the den, you have your very own personal attendant assisting you with your every need that day. You may spend your hours enjoying the provided foosball table, our custom corn hole on the boardwalk, and getting ready - all while indulging on our assorted selection of craft beers. You may want to just kick back and relax on the couch, listening to your favorite tunes, hanging with your friends, savoring the beach-front view, watching your favorite shows on our flat screen TV, or dive into your favorite video game on the X-Box. We will provide you with soft drinks, beers, bottled waters, and your own Keurig® coffee machine. Along with your beverages, you will be provided with lunch consisting of various finger sandwiches, wraps, sliders, and salads.

**\$850.00**

\*11:30am arrival

Allotted Guests: 10 guests + yourself \* Additional Guests: \$50.00 per guest

\*Den must be vacated of personal items before ceremony

## ON-SITE CEREMONY

One wedding per day on with dramatic lake front and mountain views on our 2 unique ceremonies locations to choose from: idyllic beach or elegant ballroom. Personal wedding coordinator to help plan and execute ceremony. Hostess to greet guests with champagne upon arrival. **\$2,500**

*Vows on the Beach*



*Grand Ballroom*



## COCKTAIL HOUR

Enjoy beautifully prepared hors d'oeuvres with family & friends while on your own private stretch of our boardwalk. There will be 1 bar located on the East Deck and 1 bar inside the East Lounge available for your guests for the entirety of your cocktail hour.

## Butler Passed Hors D'oeuvres

*\*choice of eight*

- V Wild Mushroom Phyllo Cup
- V Crispy Potato & Chickpea Samosa, Raita
- V Mini Vegetable Spring Roll, Ginger Hoisin
- V Herbed Goat Cheese with Red Onion Jam, Toasted Brioche
- V Falafel Gyro, Tzatziki Sauce
- V Arancini Crisp Risotto Ball with Wild Mushrooms & Asiago Cheese
- V Heirloom Tomato Bruschetta with Balsamic Glaze & Parmesan Cheese
- V Brie en Croute, candied walnut, raspberry glaze
- V Tomato Soup Shooter, Grilled Cheese
- V Caprese Salad Skewer, Mozzarella, Heirloom Cherry Tomatoes, Basil Pesto
- V Fried Eggplant Cubes, dolloped ricotta cheese, pomodoro dipping sauce

- P Pulled Chicken taco, tangy slaw, mango salsa, avocado aioli drizzle
- P Tandoori Chicken Skewer with Cilantro Raita Dipping Sauce
- P Seared Duck, Whole Grain Mustard, Orange-Cranberry Marmalade, French Herb Crostini
- P Chicken Empanada, hot sauce
- P Chicken Satay with Spicy Peanut Sauce
- P Buffalo Chicken Dip on a warm pita chip
- P Chicken Lemongrass Pot Sticker, Soy Sauce
- P Mini Chicken Cordon Bleu in Puff Pastry
- P Breaded Chicken, roasted pepper, mozzarella, pesto skewer

- B Cocktail Meatballs
- B Philly Cheesesteak Eggrolls, sriracha ketchup
- B Beef Empanada, hot sauce
- B Beef Wellington Bites, mushroom cream sauce
- B Braised Short Rib with Caramelized Shallot-Potato Purée and Chives on a Crisp
- B Shaved Beef Tenderloin with Arugula, Caramelized Onions, Parmesan Crostini
- B Mac n Cheese Bites topped with saucy pulled pork
- B Lamb Lollipops, tzatziki sauce **+\$4pp**

- S Ceviche Spoon, shrimp, tuna, scallops cured with citrus, chili pepper, scallions, coriander, EVOO
- S Applewood Bacon-Wrapped Scallop
- S Tuna Tartare, Wasabi Tobiko, Cucumber & Carrot
- S Petit Crab Cake with Creole Remoulade
- S Clams Casino
- S Coconut Shrimp, Sweet Chili Sauce
- S Garlic-Wine Shrimp Spoons
- S Caviar dolloped on top of mascarpone, blini, dill garnish

## Cold Displays

*\*All included*

### The Farmer's Garden

Fresh Vegetable Crudit  with warm Parmesan-Artichoke Dip  
Baby Carrots, Broccoli Florets, Cucumber, Grape Tomato, Cauliflower Florets, Petit Asparagus

### Artisan Breads

French Baguettes, Crostini, Homemade Tomato Focaccia, Herbed Infused Olive Oils, Whipped Butter, & Sundried Tomato Olive Tapenade

### Imported and Domestic Cheese, Antipasto, & Charcuterie Display

Vermont White Cheddar, Parmigiano-Reggiano, Smoked Gouda & Chevre; Accompanied by Almond Fig Paste, Seasonal Fresh Fruit and Berry display, Assorted Crackers, Marinated Artichokes, Sweet Roasted Marinated Red Peppers, Marinated Country Olives, Pickled Mushrooms, Fresh Mozzarella & Tomato Caprese  
Chef's Selection Charcuterie of Sliced Cured Meats including:  
Prosciutto Di Parma, Genoa Salami, Soppressata, & Mostarda.

## Cold Display Upgrades

**Raw Bar** - Seasonal Oysters on the Half Shell, Ginger Mignonette

Chilled Jumbo Shrimp, Horseradish, Cocktail Sauce

Little Neck Clams on the Half Shell, Served with Lemon **\$12pp**

\*Add 4 oz. lobster tails **\$8pp**

**Sushi** -Assorted sushi rolls and sashimi display, soy sauce, wasabi, seaweed salad, spicy mayo **\$10pp**

## Hot Displays

*\*choice of 3*

Italian or Swedish Meatballs

Sausage and Peppers

Mussels & Steamers in garlic broth

Penne ala Vodka

Honey Sesame Chicken

Wild Mushroom Ravioli

Four Cheese Mac 'N' Cheese

Eggplant Rollatini

Potato & Cheese Pierogi

Tortellini Pesto Cream

## Carving Stations

*\*Choice of 1*

**Tequila & Lime Marinated Flank Steak** - Chimichurri Sauce

**Traditional Oven Roasted Organic Turkey Breast** - Orange-Cranberry Marmalade

**Honey Glazed Smoked Ham** - Honey and Whole Grain Mustard, Pineapple

**Smoked Pork Belly** - Maple Glaze, Apple Chutney

**Sesame Crusted Ahi Tuna** – soy sauce, wasabi mouse, pickled ginger

**Herb & Citrus Crusted Salmon** – cucumber dill relish

**Coriander Rubbed Pork Loin** – sweet and sour mango chutney

**Gilled Hanger Steak** – red wine reduction

**Whole Roasted Herb Cauliflower** –spiced turmeric sauce, fried chickpeas

## Upgrades

**Rack of Lamb** – mustard shallot sauce & creamy tzatziki **\$7pp**

**Three Peppercorn Filet of Beef Tenderloin** – wild mushroom ragout, bordelaise sauce, fresh shaved horseradish, & horseradish cream **\$4pp**

## **Live Captain Stations**

*\*choice of 1*

### **Gourmet Sliders**

Beef, Pulled Pork & Breaded Chicken, served on Hawaiian rolls  
Assorted toppings including: house-made slaw, sliced cheese, lettuce, tomato, mayo, ketchup, mustard, pickles

### **Potato Bar**

Whipped Yukon & Mashed Sweet Potatoes, loaded tater tots, sweet potato waffles fries, truffle fries, sour cream, chives, crispy bacon, beef chili, shredded cheese, marshmallow fluff, gravy.

### **South of the Border**

Chipotle pulled Chicken, Adobo rubbed Skirt Steak, Mexican Rice, Sautéed Peppers & Onions, Queso Fresco, Sour Cream, Guacamole, Pico de Gallo, Lettuce & Tomatoes

### **Wok & Roll**

Stir Fried Chicken, Beef & Shrimp, Steamed Rice, Lo Mein, Rice Noodles, Broccoli, Bamboo Shoots, Shitake Mushrooms, Bean Sprouts, Zucchini, Ginger Miso, Soy-Teriyaki Sauces

### **Mac n Cheese**

Traditional elbow mac n cheese, buffalo chicken mac n cheese shells, bechamel orechiette  
Assorted toppings: bacon, frizzled onions, popcorn chicken, blue cheese, shredded cheese  
\*Add Lobster +\$4pp

### **Paella Pan**

Gorgeous display on enormous paella pan of this classic dish from Spain including yellow rice, vegetables, shrimp, calamari, mussels, clams, crab claws.

### **Poke Bowl**

Ahi tuna, salmon, avocado, pineapple, seedless cucumber, coconut rice, seaweed salad, Ginger Miso, Soy-Teriyaki, shrimp tempura, thai sweet chili sauce

### **BBQ Cook-Out**

Marinated grilled steak, BBQ chicken, sausage, grilled vegetables, pulled pork, watermelon, potato & macaroni salad

## RECEPTION

Our spacious Grand Ballroom boasting high Cathedral ceilings, original wooden beam accents and a magnificent view of Lake Mohawk holds up to 225 guests. You will enjoy a seat at our optional rustic farmhouse tables\*, a champagne toast awaiting at each seat, a custom dinner menu, choice of linen colors, sweetheart table, an on-site event coordinator and maître d assisting you the entire evening.

## Salad Course

### Lake Mohawk Salad

Endive, Arugula and Baby Spinach Salad, Candied Walnuts, with spiced Apples, Champagne Vinaigrette

### Traditional Caesar Salad

House Caesar Dressing, Fresh Herb Focaccia Croutons, Parmesan

### Fall Harvest

Arugula, butternut squash, pumpkin seeds, dried cranberries, ricotta cheese, apple cider vinaigrette

### Caprese Summer

Heirloom tomatoes layered with fresh mozzarella cheese, basil, balsamic glaze, EVOO

### Spring Bloom

Spring and micro greens, asparagus, cucumber, artichoke hearts, lemon vinaigrette

### Winter Spice

Winter greens, roasted beets, goat cheese, orange slices, toasted hazelnuts, red wine vinaigrette

## Entrée Selections

\*choice of 3+ vegetarian option, accompanied by seasonal sauté vegetables; roasted red bliss potatoes rosemary, garlic, sea salt; harvest rice. Artisan dinner rolls with whipped butter.

### BEEF

#### 8 oz. Grilled Filet Mignon

Demi-Glace

#### Sliced Beef Tenderloin

Wilted Spinach Chilean Olive Oil and Sea Salt, Red Wine Reduction

#### Braised Boneless Short-rib

Burgundy Sauce

#### Pat Le Freida Filet Mignon +\$MP

Horseradish gorgonzola cream sauce

### SEAFOOD

#### Roasted Salmon

Choice of preparation:

Maple Glazed

Teriyaki pineapple salsa

Panko, mustard, and Herb Crusted

Heirloom Tomatoes, Arugula, Balsamic

#### Seafood Risotto

Slowly cooked in a seafood stock, topped with pan seared scallops and shrimp

#### Crusted Alaskan Halibut +\$

Soy cilantro herb dressing

#### Seafood Stuffed Sole

Crabmeat, scallop, & shrimp



## POULTRY

### **Frenched Chicken Breast**

Roasted Garlic Smash, Spring Onions &  
Wild Mushrooms

### **Breast of Chicken Danielle**

Caramelized Onion, Prosciutto, Jerez Sherry  
Demi-Glace

### **Sautéed Chicken Breast**

Sauce Choice of: Francaise, Piccata, or  
Marsala

### **Stuffed Frenched Chicken breast**

Spinach, roasted peppers, provolone,  
balsamic glaze

## VEGETARIAN

### **Potato Gnocchi**

Sautéed Baby Spinach, Blistered Grape  
Tomatoes, Pesto

### **Portobello Mushroom Ravioli**

Balsamic brown butter, walnuts, shaved  
parmesan cheese

### **Roasted Vegetable Lasagna**

Thinly sliced layered vegetables, tomato  
sauce, mozzarella cheese, topped with a  
homemade pesto

### **Vegetarian Risotto**

Seasonal Vegetables, Fresh Herbs,  
Shaved Parmesan Cheese

## Dessert Service

### Wedding Cake

*\*to be provided by client*

### Served Family Style at Each Table

Assorted Mini Biscotti & Cannoli, Cookies, Chocolate Covered Seasonal Fruits

### Table Side Coffee Service

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas.

## Dessert Upgrades

**Donuts & Cider** assorted fall flavor donuts including pumpkin & apple cider donuts.

Warm & cold apple cider, sparkling cider **\$500**

**Ice Cream Bar** Choice of 3 Ice Cream Flavors, Chocolate & Carmel Sauces, Sprinkles, Crushed Oreos,  
M&M's, Gummy Bears, Maraschino Cherries, Whipped Cream **\$800**

# WEDDING BAR INVENTORY

## LIQUOR

**Vodka:** Kettle, Titos

**Tequila:** Mi Campo Blanco, Patron, Casamigos

**Gin:** Tanqueray, Bombay Sapphire, Empress, Hendricks

**Rum:** Bacardi Silver, Captain Morgan Spice, Malibu, Gosslings

**Irish Whiskey:** Jameson

**Bourbon:** Jack Daniels, Bulliet, Knob Creek, Basil Hayden

**Scotch:** Dewars White Label, Johnny Walker Black, Macallan 12, Balvenie 14

**Rye:** Seagrams 7, Bulliet Rye

## WINE

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Rose, Brut, Prosecco

## BOTTLED BEER

*choice of 5*

**Pilsner-** Coors Light, Bud Lite, Miller Lite, Victory Prima Pils, Rothhaus Pils

**Wheat-** Blue Moon, Allagash White, Goose Island Urban Wheat

**Lager-** Yuengling, Brooklyn Lager, Sam Boston Lager

**IPA-** Dogfish 60-minute, Founders All Day IPA

**Seasonal** – Sam Adams

*\*alternate choices, additional selections, or upgrades are available upon request.*

**Included in the package are 2 signature drinks of your choosing.**

## Beverage enhancements

**Cordial Bar** Liquor 43, Amaretto DiSaorono, B&B, Baileys, Chambord, Courvoisier VS, Frangelico, Grand Marnier, Irish Mist, Remy Martin, Sambuca Romano, Southern Comfort, Tia Maria **+\$8pp**

# PRICING

**Custom to number of guests and time of year**

**Sub-total does not include NJ Sales Tax, 18% gratuity, & 7.5% Admin Fee**

**Includes: 5-hour open bar, on-site coordinators, & maitre d day of wedding.**

Kids Sliding scale based on Age:

Under 6 years of age: Free of Charge

Under 18: ½ Price

Vendor Meals: ½ Price

Final Guest Count and floorplan to be submitted at least 10 days in advance.

Final Counts & Payment Schedule

Final Guest Count and floorplan to be submitted at least 14 days prior to event.

25% Deposit due at contract signing.

Next 25% payment due 6 months prior to event.

Final Balance due in form of Cashiers/Bank Check due 10 days prior to event.

## WEDDING ENHANCEMENTS

Bring your unique wedding to the next level customizing your day with these packages.

### **Additional Time**

Keep the party going! Can be applied to your cocktail hour or the end of your evening.

Additional half hour: \$10pp; 1 hour: \$15pp

### **Farm Tables**

Fill the room with rustic elegance! Upgrade to rectangular farm tables with cross back chairs. Each table seats up to 10 people. Use alone or mix with round tables covered in your choice of linen color. LMCC will determine what floorplan works best for the size of your party.

Half Room: \$1,500 – available for max of 204 guests

Entire Room: \$2,500 – available for max of 170 guests

### **String Lights**

Have an evening under the stars - without being outside! The ballroom will twinkle and glisten whether you want it to just over the dancefloor or throughout the entire room.

Dancefloor: \$600

Entire Room: \$1,200

### **Rustic Wooden Backdrop**

LMCC's custom made wide planked wooden backdrop will compliment any reception with so many different uses! The most popular is as a photo backdrop which your florist can decorate to create a gorgeous photo station. You may also use it as a backdrop behind your sweetheart table.

8x10 backdrop: \$250

### **Dramatic Arrival or Departure by Boat**

Surprise your guests as you arrive to or depart from your ceremony or cocktail hour in style! Your own personal boat valet will be on deck to coordinate timing and photo-ops with your photographer and DJ or band. A truly unique experience only available to weddings on Lake Mohawk!

\$850

### **Sparkler Send-Off**

Have your bridal party light the way out the door to your happily ever after.

\$350

### **Tent Extension**

Never worry about the weather again. With this package, we can guarantee your cocktail hour is outside rain free. The tent will be extended along the boardwalk with additional high-top tables, string lights, and heaters (if needed). This package is recommended for any weddings in early spring, late fall, and winter.

\$3,500 for tent extension, string lights, heaters, and additional high-top tables *\*price & availability may vary*

## TO – GO STATIONS

Don't let your guests exit empty handed! Provide a treat for something to eat on their way home for those late-night munchies. All to-go stations are \$550

### Grilled Cheese

Gooey savory grilled cheese is always a hit home favorite snack after a night of festivities. Enjoy a variety of grilled cheese sandwiches including classic American, savory braised short Rib & cheddar, and tangy tomato jam & swiss on a variety of fresh baked breads.

### Cuban

Take a step into Cuba with house-made Cuban Breakfast Burrito: eggs, cheese, ham rice & beans, tortilla; classic Cubano: Roasted Mojo Pork, Ham, swiss cheese, sliced pickles, mustard, lettuce, tomatoes, onions, on pressed Cuban bread; & Cuban Cheese Toast: American Cheese on Pressed Cuban Bread; Accompanied by Beef Empanadas, Chicken Empanadas, & Plantains.

### Crack-of-Dawn

Since it's almost or past midnight, it's practically tomorrow morning, might as well get started on a hearty breakfast! Serving egg sandwiches with cheese, sausage, bacon, and of course one of Jersey's favorites, taylor ham. Accompanied by potato pancakes & ketchup.

### Good Ol' Days

Bring it back to you guilty pleasure childhood favorites with mac n cheese bites, chicken fingers with ketchup & honey mustard, French fries, pizza bagels, mozzarella sticks with marinara dipping sauce.

### Oktoberfest

Everyone's favorite fall festivity celebrated at the end of your wedding. On the buns and ready to go, bratwurst, sauerbraten, and hot dogs. Soft pretzel sticks, potato pancakes, house-made beer cheese.

\*smart dogs available upon request

### Ice Cream Cart

Cool down the party with Novelty ice creams served out of the wheeled ice cream cart.

A section of pre-packaged classic flavors including: choco-taco®, chipwich®, firecrackers®, good humor®, drumsticks®, and ice cream sandwiches.

# CONTACT US

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**Follow us on Social Media**

IG: <https://www.instagram.com/lakemohawkcountryclubweddings/>

FB: <https://www.facebook.com/LMCCweddings>

# OUR TEAM

We are here to support you throughout your entire wedding planning process from beginning to end. If you have any questions or concerns, please feel free to contact anyone at any time!

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