



The Wedding Package

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"I love you. I am who I am because of you. You are every reason, every hope, and every dream I've ever had, and no matter what happens to us in the future, everyday we are together is the greatest day of my life. I will always be yours."
- Nicholas Sparks

Love Letters

FROM OUR COUPLES

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"The venue is so beautiful and so unique with an incredible balance of indoor and outdoor space."

'Our guests have not stopped raving over the cocktail hour, the beautiful venue, and the attentiveness and kindness of the staff at Rock Island."

"Rock Island is - HANDS DOWN - the most amazing wedding venue we could have ever dreamed of. The staff is so attentive and organized, and a month later, I am still blown away by the day-of service that we received. The day ran seamlessly, and I honestly didn't feel an ounce of stress because I knew I was in the best of hands. "

"Book this venue - this is one item on your checklist that you can feel 100% secure in and trust whole heartedly. Thank you Rock Island for all that you do and for all that you will do / have done for so many others."

"We had so many guests tell us we did our wedding "the right way" and that it was the best wedding they had been to. People still are talking about it months later. I cannot thank the Rock Island family enough for making our day so special."

"I fell in love with the setting, while my husband fell in love with what was included in the standard bar and food package!"



Wedding Reception

INCLUSIONS

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*Rock Island Lake Club holds only one wedding per day,
ensuring our complete dedication to you & yours.*



- Onsite coordinating (planning & day-of)
- Maître D'
- Valet parking
- 2 hours of early arrival (wedding party)
- 2 private dressing rooms
- Light snacks upon arrival (wedding party)
- Lakeside bonfire pit
- Doorman upon guest arrival
- Coat room attendant (weather permitting)
- Use of our rowboat for photos
- Extended 1½ hour cocktail hour
- Coffee and tea station
- Premium open bar with 2 signature drinks
- 30 beers on tap with 24+ beer varieties
- Sparkling wine toast
- Sit-down dinner with 5-choice entrees
- Unlimited red & white wine per dinner table
- Choice of napkin color (18 selections)
- Table numbers, card holders & easels
- Custom wedding cake from Calandra's or Palermo's

Onsite Ceremonies

RAIN OR SHINE

+ Onsite Ceremony \$10pp

Includes an additional 30 minutes of time • setup of ceremony chairs • indoor & outdoor ceremony locations with a natural cedar archway
personal attendant/ceremony coordinator • day-of walkthrough • grazing platter & open bar for wedding party
coffee, tea, soft drinks and champagne wall for guests upon arrival

NEW! + Pre-Ceremony Sips \$100

Your choice of 1 mini drink bar to welcome guests to ceremony:

Hot Chocolate & Marshmallows Bar / Cider Bar (Hot & Cold) / Lemonade Bar (Pink & Classic)

and for cozy weather...

+ Cozy Blankets & Handwarmers \$200

+ Heaters (6) \$700

+ Full Warmup Package \$800

Includes heaters (6), blankets, handwarmers and choice of
hot chocolate or cider bar



Upgrade pricing is not inclusive of NJ sales tax

Early Arrival

PACKAGES

+ Balcony Suite Package \$750

Includes 9am arrival • personal attendant • champagne, mimosas, water and soft drinks • grazing breakfast board & lunch menu • access to our open bar | Includes up to 10 people + the bride/groom | \$50 per additional person

+ Lakeside Lounge Package \$500

Additional 4 hours of early arrival • personal attendant • lawn games & lake for fishing • access to our lounge with TVs, PS4 & shuffleboard • pub-style lunch menu & open bar | Includes up to 10 people + the bride/groom | \$50 per additional person



NEW! + Bloody Mary Bar \$200

Bloody Mary mix with all its fun accompaniments to create your own Bloody Creation! To be added to your Balcony Suite or Lakeside Lounge Package

NEW! + Suite Sippers \$200

A variety of canned drinks to be provided to you and your wedding party in the private suites: White Claw, High Noon, Canned Bellini, Coors Lite & more! Ask your coordinator for any special requests!

Under no circumstances will outside alcoholic beverages be permitted, including in the private suites.

In an effort to make pre wedding festivities run more smoothly, please limit your early arrival guest count to no more than 22 people. We must be made aware of any additional guests that will be coming early no later than your final appointment. Early arrival without the early arrival packages are \$125 per hour. If you arrive earlier than your contract states, you will be charged a fee of \$100 per half hour & \$200 per hour early.

Upgrade pricing is not inclusive of NJ sales tax

Booze

TOP SHELF OPEN BAR

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Liquor

Grey Goose · Ketel One · Tito's
Hendricks · Tanqueray · Empress Gin
Rum Haven · Plantation Rum
Patron Silver · Jose Cuervo Gold · Olmeca Altos
Glenfiddich · Glenlivet
Jack Daniels · Jameson · Johnny Walker Black
Maker's Mark · Woodford Reserve

30 Draft Beer Lines

Domestic & International Craft Beer
Locally Brewed · Ciders · Seltzers
Seasonals · Specialty IPA's · Gluten-Free

Soft Drinks

Soda, Coffee, Tea

Wine

Cabernet · Chardonnay
Merlot · Pinot Noir
Pinot Grigio · Sauvignon Blanc
Sparkling Wine · White Zinfandel

We do have wine upgrade options! Please
ask your coordinator for more
information!

Signature Drinks

Your choice of 2 signature drinks from our provided list (please ask your coordinator for our full list of selections). Examples listed below:

Honeymoon

Caribbean rum, triple sec, fresh lime juice,
grenadine, ginger beer

Fall'n in Love

Tequila, apple cider, bitters, lemon, orange
liqueur, ginger beer, rosemary garnish

Blushing Bride

Peach vodka, triple sec, simple syrup,
lemonade, club

Rock Island Smash

Bourbon, blood orange juice, simple syrup,
lime juice

The Dashing Groom

Irish whiskey, ginger ale, fresh lime

Date Night

Vodka, strawberry, sugar, champagne

Te Amo

Tequila, lime, grapefruit, club soda

Marry Me Mojito

Rum, mint, club, lime juice, simple syrup

French Kiss

Gin, lemon juice, simple syrup, champagne

Something Blue

Vodka, blue curacao, sour

Empress & Elderflower

Empress purple gin, elderflower tonic

Tequila Mule

Tequila, lime juice, ginger beer

Under the Mistletoe

Red wine, cranberries, orange liqueur,
Campari, oranges, apples

Honey I Do

Jamaican rum, honey Jack, sour, club

NEW! + Casa Margarita Bar \$500

A Casamigos Bar! Enjoy a variety of premium agave-based margaritas. From sweet to smoky, these hand poured margaritas range from Reposado and Blanco to Anejo and Mezcal.

NEW! + Mojito Bar \$300

A variety of juices and rums for your guests make their own custom mojito creation!

+ Cigar & Whiskey Bar \$750

A carefully selected assortment of the finest cigar & whiskey pairings. To be served outside on a display during cocktail hour or dessert time {your choice}. Ask your coordinator for a cigar & whiskey menu.

Upgrade pricing is not inclusive of NJ sales tax



Charcuterie Boat

FULL COLD DISPLAY

Italian & Mediterranean

Bruschetta, red pepper hummus, grape leaves, provolone stuffed peppers, salami, prosciutto, pepperoni, sweet soppressata, hot soppressata

Cheese Bar

Asiago, gruyere, dill Havarti, cheddar, brie, smoked gouda, pepper jack

Cold Plates

Beef tenderloin crostini, mozzarella, caprese skewer, pickled crudité



CREATE YOUR OWN *seafood* BAR

- | | |
|----------------------------|-----------------------------------|
| + Middle Neck Clams \$3pp | + Jumbo Shrimp Cocktail \$4pp |
| + West Coast Oysters \$4pp | + Jonah Crab Claws \$8pp |
| + East Coast Oysters \$4pp | + Chilled Lobster Tail 4oz. \$8pp |

Ice sculpture included with 3+ selections!

Choose 2, take off \$1 | Choose 3, take off \$2 | Choose 4, take off \$3 etc.

"Your love keeps me afloat, but
will remain the anchor in my soul."
- Liandi Fitzgerald

Lite Bites

CHOICE OF 6

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From the Land

Cuban Sliders
Rock Island Slider & Fries
Bacon Mac n Cheese Bites
Pork Dumpling Beggars Purse
Barbeque Short Rib Slider
Korean BBQ Meatball (GF)
IPA & Mini Dog Shots
Buffalo Chicken Spring Roll
Buttermilk Chicken & Waffles
Chicken Shumai, Soy Ginger Sauce
Smoked Chicken Arepa, Cotija, Guac (GF)
Mini Chicken Pot Pies
Fall on a Spoon (turkey, cranberry sauce, stuffing & gravy)
NEW! Mini Beef Empanada, Chimichurri



From the Sea

Mini Lobster Taco, Sriracha Mango Salsa (GF)
Bacon Wrapped Scallops (GF)
Asian Style Coconut Shrimp
Japanese Tuna Tartare Taco (GF)
NEW! Shrimp Taco, Mango Salsa (GF)
Mini New England Lobster Roll
Marinated Shrimp & Chorizo (GF)
Mini Lump Crab Cakes, Remoulade Sauce
NEW! Crab Rangoon, Thai Chili Sauce
Jumbo Shrimp Cocktail (GF) +\$1pp



From the Fields

NEW! Vegan Chorizo Tostone (V)
Baby Brie & Strawberry Maple Bites
Wild Mushroom Ravioli, Truffle Sauce
Grilled Cheese & Tomato Bisque Shooter
Parmesan Risotto Bites, Marinara
Pear & Brie Wonton with Gastrique
Zucchini Fries with Baba Ghanoush (V)
White Bean Meatball (V)
NEW! Buffalo Cauliflower Bites (V)
NEW! BBQ Jackfruit Taco (GF + V)
NEW! Veggie Empanada, Chimichurri (V)
NEW! Truffle Mushroom Pizzetta, Ricotta & Parmesan



Small Plates

YOUR CHOICE OF 1

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Wild Mushroom & Fontina Arancini over Ricotta & Pomodoro Sauce
Mini Beef Wellington, Garlic Whipped Potatoes & Frizzled Onions
Braised Pork Belly, Creamy Polenta and a Roasted Corn Salad (GF)
Mini Ceviche: Peruvian Style Cured Shrimp and White Fish in Fresh Lime Juice
Seared Medallion Chicken over Wild Rice with Tomato, Garlic & Porcini Flakes
NEW! Mini Crispy Bruschetta Chicken over Rice Pilaf with a Balsamic Glaze

GF - Gluten-Free, V - Vegan

Cast Iron Fillers

CHOICE OF 3

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Drunken Mussels

With andouille sausage, garlic, onions and beer broth

Traditional Calamari

Lightly flour dusted served with classic marinara & lemon

Dynamite Calamari (GF)

In a rice flour coating, tossed with fresh basil & banana peppers;
sweet Thai chili sauce

Fresh Garden Pasta (GF, V)

Tomato fresco sauce primavera style, gluten-free pasta

Cape Cod Steamers (GF)

Steamed clams in a pinot grigio garlic broth with fresh parsley

Four Cheese Mac

Melted fontina, gruyere, parmesan, cheddar

Vegan Chickpea Stew (GF, V)

A blend of Indian spices with tomatoes over basmati rice

Southern Style Chicken & Waffles

Buttermilk fried chicken with a clover honey drizzle

Eggplant Rollatini

Ricotta and mozzarella rolled in eggplant

Rock Island Braised Short Ribs (GF)

Slowly cooked in a sauce of red wine, carrots, celery, garlic, onion,
tomato paste & herbs

- Vegan option upon request: Seitan Braised Short Ribs (not GF)

Eggplant & Roasted Pepper Ravioli

In a brown butter sage sauce melted with wilted spinach and
roasted corn

Polish Style Perogies

Potatoes and cheddar cheese perogies with caramelized onions,
buttery apples and cured bacon

Caribbean Jerk Chicken (GF)

Boneless chicken marinated in a house blend of jerk spices with
pineapple salsa over rice

Lomo Saltado (GF)

Peruvian stir fry with marinated strips of steak, hand cut fries, rice
and cilantro

Mezze Penne alla Vodka

In a San Marzano sauce with basil, vodka, garlic and cream - gluten
free pasta upon request



GF - Gluten-Free, V - Vegan

Live Stations

CHOICE OF 3

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Slider Shack

Beef, pulled pork & crispy chicken sliders · (black bean upon request) · mini hot dogs · fries & onion rings · paired with mini milkshakes

The Tailgate \$

Decorated as your favorite sports team · Pigs-in-a-blanket · pretzels · wings · beer cheese dip · popcorn chicken · chili · subs · loaded potato pie · paired with cold beer

Cheesy Mac Bar

Pastas · cheddar · white cheddar · spicy queso · shrimp · crab · short rib · bacon · veggies · truffle oil · jalapeños · mac n cheese fritters · waffle grilled cheese · paired with spiked cider

Greek on the Street (Mostly GF) \$

Made-to-order gyros · chicken souvlaki · Greek fries · tahini · tzatziki · moussaka · falafel · Greek meatballs {not GF} · baba ghanoush · grape leaves · pita chips {not GF} · Spanakopita · cucumber & tomato salad · seafood salad · paired with Ouzo

Hawaiian Luau (GF) \$

Whole hog · crispy chicken · plantains · grilled pineapple · coconut curry rice · jerk chicken wings · paired with rum punch

Bacon Everything (Mostly GF)

Carved brown sugar pork belly sliders (not GF) · bacon wrapped scallops, dates & jalapeño poppers · chocolate dipped bacon · bacon buffalo chicken dip · paired with bacon bourbon shots

Caribbean Island (Mostly GF)

Marinated jerk chicken · coconut shrimp · BBQ pork skewers · pineapple fried rice · Johnnycakes · white fish stew · fried plantains · Jamaican beef patties (not GF) · paired with Jamaican rum punch

Nonna's Kitchen

Nonna's handmade meatballs · sausage & peppers · braciola in a San Marzano red gravy · stuffed mushrooms · sautéed broccoli rabe · chicken francese · gnocchi · garlic knots · cannoli · paired with Chianti

Big Texas

Carved BBQ meatloaf · fried onions · BBQ ribs · fried chicken · Andouille sausage · frickles · loaded potato pie · coleslaw · peach cobbler · roasted corn · paired with ranch water (tequila, lime juice and Topo Chico)

Friendsgiving

Pepperoni & sausage bread · carved turkey · sweet potato casserole · cranberry · roasted veggies · sausage stuffing · butternut squash shooters · butternut squash ravioli · spiral ham · roasted root veggies · pumpkin pie · paired with spiked cider

Summer BBQ (GF)

Grilled steak & veggies · peach BBQ chicken salad · green goddess salad · watermelon · mixed veggies · carved sausage · paired with white sangria

Guac & Queso (GF)

Made-to-order guac & quesadillas · lime · cilantro · corn · black bean salsa · jalapeños · bacon · shrimp · crab · Pico de Gallo · tortilla chips · paired with margarita shooters
+ Add a consolidated version to Fajitas & Margaritas for \$2pp

Spud Bar (GF)

Whipped Yukon gold · sweet potato · truffle parmesan · old bay boardwalk fries · waffle fries · shrimp · crab · roasted corn · tater tot pie · paired with cold beer

Fresh Mozzarella (Mostly GF) \$

Hand prepared fresh mozzarella · smoked mozzarella · infused oils · balsamic vinegar reduction · burrata · buffalo mozzarella · rustic rosemary bread (not GF) · carved prosciutto di Parma · paired with Chianti
+ Add a consolidated version to Nonna's Kitchen, Pasta La Vista or Flatbread Pizza for \$2pp

GF - Gluten-Free, V- Vegan, \$ - Chef's Fee of \$150

Add a fourth live station for \$6pp



Live Stations

(CONTINUED)

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Middle Eastern Mezze (Mostly GF)

Carved leg of lamb · chicken souvlaki gyro falafel bites · white sauce · roasted chickpeas · tabbouleh salad · kebabs · pita bread (not GF) · turmeric basmati rice · mini samosas (not GF) · tzatziki · Moroccan chicken meatballs · paired with Za'atar Paloma

Rodizio Grill (GF)

Churrascaria style meats · seafood paella · chicken & chorizo paella · sweet plantains tostones · batatas · paired with Sangria

The Cubano (Mostly GF) \$

Carved mojo marinated whole hog yucca fries · empanadas (not GF) · arroz con gandules (yellow rice & pigeon peas) · ropa vieja (shredded beef stew) · paired with classic mojitos

Pasta La Vista

Various pastas · vodka sauce · creamy alfredo Bolognese sauce · salami · Stromboli spaghetti · meatball · chicken · shrimp · sausage toppings · garlic knots · paired with Cabernet
+ Add Pasta Formaggio Classico for \$250 (pasta prepared in a cheese wheel)

NEW! Fajitas & Margaritas (Mostly GF)

Southwest seasoned beef · honey chipotle chicken · lime garlic shrimp · sautéed pepper and onions · yellow Mexican rice · Monterey jack cheese · sour cream · black bean salsa · pico · salsa · flour & corn tortillas · paired with margaritas

NEW! Asian Fusion (Mostly GF)

Thai peanut chicken · Korean shredded pork · garlic shrimp · veggies · ramen noodles · fresh fruit · glass noodle salad · Kim Chi · snow pea and radish salad · steamed buns (not GF) · lettuce wraps · paired with spiked Kombucha

NEW! Paella (GF) \$

Saffron rice · seafood broth · vegetable broth · mussels · clams · shrimp · scallops · chorizo · chicken · peas · tomatoes · roasted red peppers · crab meat · paired with Sangria

NEW! Dim Sum Bar

Shrimp shumai · vegetable dumplings · pork dumplings · chicken pot stickers · veggie egg rolls · lemongrass spring rolls · paired with Sake

Flatbread Pizza

Made-to-order personal flatbreads · chicken bruschetta · buffalo shrimp · arugula · grilled veggies with balsamic · paired with red wine

Korean BBQ (GF) \$

Chicken, pork belly & shrimp skewers · Kim Chi · mirin rice · noodle salad · cucumber medley · paired with matcha-infused cocktail

Steamer Pots (GF)

Shellfish filled steamer pots with flavors from around the world, served buffet-style. Paired with a chilled white wine.

All 4 included:

- CAPE COD -

Middleneck clams; white wine broth; garlic herb butter
- NEW ORLEANS -

Crab claws; corn on the cob; andouille sausage

- FRA DIAVLO -

Chili PEI mussels; garlic tomato broth

- THAI CURRY -

Mussels and clams; ginger and Thai basil; coconut curry broth

NEW! Hibachi \$

Garlic butter steak · teriyaki chicken lemon garlic shrimp · fried rice · yakisoba noodles · assorted sautéed veggies · cooked live to order · paired with Sake

Bottomless Brunch

Corn beef · potato hash · monte cristo bites
omel omelet bar · sausage in a blanket · bacon
maple walnut syrup · mini pancake bites
paired with mimosas

GF - Gluten-Free, V- Vegan, \$ - Chef's Fee of \$150

Add a fourth live station for \$6pp



Butcher Blocks

CHOICE OF 2

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Pepper & Coffee Crusted Tri-Tip (GF)

Served with a horseradish cream sauce, caramelized onions and
Rock Island steak sauce

Smoked Beef Brisket (GF)

With corn bread bites and hickory BBQ sauce

Irish Corned Beef (GF)

Slow cooked and served with Irish soda bread (not GF), rye bread
(not GF) and mustard

Chipotle Lime Skirt Steak (GF)

With chimichurri sauce and plantains

Grilled Hanger Steak (GF)

With a rosemary truffle compound butter

Korean Flank Steak

Prepared in a sweet and spicy sesame scallion sauce, served with
Asian noodle salad

Breast of Duck

Slow roasted with an orange ginger glaze and choice of duck sauce
& hoisin sauce

Chicken Cordon Bleu Roulade

Bacon wrapped chicken breast stuffed with ham and cheese

Deep Fried Turkey (GF)

Infused with cherry cola

Loin of Tuna (GF)

Seared and sesame crusted loin of tuna with sweet chili sauce,
wasabi & ginger

Bourbon Infused Pork Belly (GF)

Slow roasted candied pork belly served with bourbon-infused
molasses

Stuffed Porchetta

Spinach, garlic, parmesan & breadcrumb stuffed; bacon wrapped; in
apple brandy sauce

Pernil Cubano (GF)

Slow roasted pork shoulder with crispy tostones and moji aoili

Brie en Crouete

French brie in puff pastry served with crostini, truffle honey & fresh
fruit preserves

Vegetable Strudel

Zucchini, peppers, onions, spinach and carrots wrapped in phyllo
with a gorgonzola cream sauce

Vegan Brisket (V)

Oven roasted seitan brisket

GF - Gluten-Free, V - Vegan



Served Salad

CHOICE OF 1

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Harvest Salad

Baby arugula with candied walnuts, dried cranberries, gorgonzola and roasted butternut squash
in a pumpkin seed vinaigrette

Mixed Greens Salad

Mixed field greens tossed with poached pears, dried apricots, carrot ribbons, French brie
and candied walnuts in a honey Dijon balsamic vinaigrette

Rock Island Salad

Baby arugula tossed with smoked bacon, feta, grape tomatoes, seasoned croutons and Kalamata olives
in a champagne vinaigrette

Garden Salad

Mesclun with pickled onions, carrot ribbons, sliced cucumbers and heirloom tomatoes
with our white balsamic vinaigrette

Strawberry Fields Salad

Goat cheese, mixed baby greens, sweet strawberries, granny smith apples and toasted walnuts
with a raspberry vinaigrette

Kids Entree

CHOICE OF 1

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Chicken Fingers & FF | Penne with Marinara or Butter | Macaroni & Cheese



Dinner Entrées

OPTION 1: CHOICE OF 5



Choice of 1 Beef

All served with asparagus and choice of confetti fingerling or mashed potatoes

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Filet Mignon (GF)

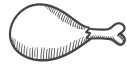
With bordelaise sauce

Prime Rib (GF)

Garlic and salt crusted with a natural au jus

N.Y. Strip Steak (GF)

Brandy peppercorn marinated with a horseradish demi glaze



Choice of 1 Chicken

All served with wild rice pilaf and broccolini

-

Rock Island Chicken (GF)

French cut chicken breast with roasted red peppers, tomato and artichoke hearts in a white wine sauce

Chicken Rossini (GF)

French cut chicken breast with prosciutto, roasted tomato and mozzarella in a balsamic reduction

Chicken Lobosco (GF)

Spinach and mozzarella stuffed chicken breast with a garlic white wine sauce

Chicken Bonadies (GF)

French cut chicken breast in a lemon rosemary garlic sauce



Choice of 1 Fish

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Pan Seared Salmon (GF)

Mango lime coulis with sweet potato wedges and wilted baby spinach

Shrimp Risotto (GF)

White wine and garlic shrimp in a creamy saffron risotto with pecorino and mascarpone, roasted asparagus and shaved parmesan

Roasted Red Snapper (GF)

Over a coconut rice topped with tomato jam

Seared Mahi Mahi Filet (GF)

Broccolini, mango sticky rice and a prosecco seafood broth



Choice of 1 Vegetarian

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Vegan Ratatouille

Cassoulet (GF, V)

Assorted vegetables in a zesty tomato broth

Grilled Eggplant

Tower (GF)

Zucchini, roasted peppers, eggplant, tomatoes and layered mozzarella with a balsamic glaze

Portobello Wellington

A mushroom blend wrapped in a puff pastry topped with a gorgonzola cream sauce

Vegan Spaghetti

Squash (GF, V)

With sauteed shiitake mushrooms and tomatoes

Risotto Primavera

With pecorino & mascarpone cheese, tender veggies and shaved parmesan



Choice of Pork or Lamb

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French Pork Chop (GF)

14 oz. with applejack sauce, mashed sweet potato and asparagus

Braised Lamb Shank (GF)

Bone-in lamb with creamy polenta, roasted asparagus and a port demi sauce

GF - Gluten-Free, V - Vegan



5oz. Center Cut Filet &

4oz. Lobster Tail

Served with asparagus and choice of confetti fingerling or mashed potatoes

+

Your Choice

of
Vegetarian Entrée

OPTION 2: DUET ENTRÉE

Love is Sweet

DESSERTS

-

Wedding Cake

Custom made, delivered to us
the day of your wedding from
your choice of bakery:

CALANDRA'S

calandrabakery.com
(973) 226-8889 ext. 2
aisha0405@yahoo.com
lenysmar15@aol.com

or

PALERMO'S

palermobakery.com
(201) 336-9822
customersupport
@palermobakery.com

Coffee Station

Regular and decaf
coffee; cordials

Seasonal Dessert Table

Pastry Chef's choice of
artisanal pastries

Ice Cream Sundae Bar

Classic chocolate & vanilla ice
cream with chocolate candy
toppings, nuts, whipped cream
and sundae sauces

add more fun...

NEW! + Insomnia Cookies \$600

A display of various cookies from the famous Insomnia Cookies
Vegan & gluten-free options available upon request

+ Pretzel Bar \$500

A display of fresh pretzels with whole grain mustards, craft beer cheese fondue, cured bacon
crumble, chocolate, salted whiskey caramel, Chambord-infused chocolate

+ The Boardwalk \$500

Zeppole, deep fried Twinkies, funnel cake, churros, deep fried Oreos

+ Donut Board \$500

A fun and colorful display of artisanal donuts (classic glazed, Oreo, M&M, Fruity Pebbles, red
velvet & more!)

+ Cider & Donuts Bar \$500

Locally baked warm cider donuts, hot apple cider & cold cider donut shooters

+ Lakeside S'mores \$100

Upgrade pricing is not inclusive of NJ sales tax





Ambiance

ENHANCEMENTS

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+ Sweetheart Table Backdrop \$150

Your choice of elegant greenery or rustic wood side

+ Up-Lighting \$400

Over 24 colors built into our ballroom to change the entire mood of the night

2022 Special: Book a late-night station & we'll include up-lighting for free!

+ Magic Mirror Selfie Booth \$900

Includes photo booth, attendant, props, printed photo strips, USB with photos



+ Giffy Booth \$500

A more modern photo booth that lets guests create fun still shots, gifs and boomerangs for social media!

Includes attendant and props with instant SMS & social media sharing

+ Add a backdrop to either photo booth for \$50

+ Custom Dancefloor Monogram \$150

+ Sparkler Sendoff with Wedding Party & Parents \$350

extra touches...

+ Custom Dinner Menu Cards \$50

+ Bathroom Baskets \$50 per basket

+ Extended Time \$6pp per half hour

Upgrade pricing is not inclusive of NJ sales tax



Late Night

MUNCHIES

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+ The Brick Oven \$750

Wood fired pizza straight from our brick oven, made-to-order or hot-and-ready. GF crust will be available

+ Midnight Diner Stop \$750

Classic breakfast sandwiches (taylor ham, bacon, sausage, egg & cheese) on Kaiser rolls with disco fries

GF options available upon request

+ The Drive Thru \$750

Your choice of McDonalds or Wendy's:

McDonalds - hamburgers, cheeseburgers, mcnuggets, mcchickens, fries

Wendy's - hamburgers, cheeseburgers, chicken nuggets, spicy nuggets, fries, vanilla + chocolate frosties

For every Drive Thru package booked, we'll donate to the Ronald McDonald House®

+ Victor's Empanadas \$750

Chicken, beef and pork empanadas served with cheese arepas, yucca fries and quesadillas

+ "Walking Taco" \$750

Add your favorite taco ingredients into a personal bag of Doritos, Fritos or Tortilla Chips

+ Tavern After Dark \$750

Your favorite pub food: Chicken wings, jalapeno poppers, mozzarella sticks, onion rings, truffle parmesan fries

2022 Special: Book any late-night station & we will include up-lighting for free!

Upgrade pricing is not inclusive of NJ sales tax



Timing

& SCHEDULE BREAKDOWN

5:00-5:30	Ceremony
5:30-7:00	Cocktail Hour
7:00-7:30	Introductions, formal dances, toasts & salads
7:30-8:00	Dance set
8:00-8:30	Dinner Entrees
9:00	Cake Cutting
9:30	Dessert
10:30	Guest Departure/End Time

Since we only do one wedding per day, we are flexible with your start time. We will work with you to build your own personalized schedule during planning.

+ Extended Time \$6pp per half hour

Important Notes About Timing

The maitre d' is flexible and willing to work with you to accommodate your needs. The total time of the event with ceremony is 5.5 hours; without ceremony is 5 hours. The time on your invitation must be the same as stated on your contract!!! If you change the time to accommodate late guests you will be charged a fee of \$500. All weddings must end by 12:00 a.m.

Pricing Questions

Reception pricing is dependent on the date. Please ask your coordinator for specific pricing. Reception price quoted is inclusive of the sales tax & we don't charge a "service charge." Everything else (add-ons, upgrades, ceremony, etc.) is plus NJ sales tax. Your administrative fee is 5% of your subtotal.

Kitchen Notes

Dietary restrictions? We are happy to accommodate any allergies or dietary needs; however, this is a facility that uses and has allergens on premise.



*Thank you for your interest and faith in booking with
Rock Island Lake Club.
We look forward to getting to know you & becoming a
part of your love story.*

Contact

& NEXT STEPS

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New Inquiries

For general information and new inquiries, please email us at info@rockislandlakeclub.com

Follow Up

If you've already come in for a tour, please contact your sales coordinator for any questions moving forward!

Putting a Date on Hold

A \$250 refundable deposit is required to reserve a date. This must be made in cash or check. We'll hold it for 1 week.

Please be prepared to hold a date at your first tour, just in case!

Follow Us on Social Media

Find us on social media! @rockislandlakeclub - We are on Instagram, Facebook, Pinterest, TikTok, Spotify and Untappd!

Online Planning Tools

After booking with Rock Island, you will receive a password to access our online planning tools where you can view a personalized vendor booklet, pick your menu, fill in details for your ceremony/reception and more!!



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PHOTO CREDIT: Melissa MacDonald, Matt Stallone*, Jose Ybarra, Sarah Fitz Co.,
Jessica Cooper, Gio Photography, Molly Sue Photography, Jesse Rinka, Susan Elizabeth

**Rock Island Preferred Vendor*