



- 2019 -

wedding
PACKAGE



CREATIVE CATERING UNIQUE RECEPTIONS PERSONALIZED COORDINATING

included...

1 wedding per day
Valet parking
5 hours of reception time
2 hours of early arrival (wedding party)
Cheese and fruit platter at arrival
2 private dressing areas
Personal doorman upon guests' arrival
Coat room attendant (weather permitting)
Coffee & tea station
Premium open bar throughout reception
30 beers on tap with 24+ assorted beer varietals
Champagne toast
Bottled red & white wine per dinner table
Custom Tuscany tables & chiavari chairs
Choice of napkin color
Table numbers & card holders
Use of our rowboat for wedding photos



pricing notes

Reception price varies based on the date.

Reception price quoted is inclusive of NJ sales tax
& we do not add a service charge.

An additional 5% administrative fee will be charged to your venue total.

Upgrade and add-on prices do not include NJ sales tax.

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

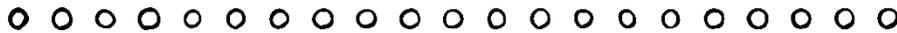
\$10pp

ceremony

- » 30 min of ceremony time | 2 hours of early arrival for wedding party
- » Fresh fruit, cheese platter & beverages in the Suite/Lounge for your wedding party
 - » Coffee, tea, mimosas, champagne & soft drinks for your guests upon arrival
 - » Outdoor or indoor ceremony with natural wood archway
 - » Set-up of ceremony chairs for guests
 - » Your very own ceremony coordinator to...

Assist in pinning boutonnieres
Guide you & wedding party through the entire ceremony
Coordinate a day-of-rehearsal with your wedding party
Set up the wedding processional before the ceremony
Coordinate details with the DJ/Band and your Officiant
Set up optional receiving line after the ceremony

IN AN EFFORT TO MAKE PRE WEDDING FESTIVITIES RUN MORE SMOOTHLY, PLEASE LIMIT YOUR EARLY ARRIVAL GUEST COUNT TO NO MORE THAN 20 PEOPLE. WE MUST BE MADE AWARE OF ANY ADDITIONAL GUESTS THAT WILL BE COMING EARLY NO LATER THAN YOUR FINAL APPOINTMENT. EACH ADDITIONAL GUEST WILL BE A FEE OF \$25 PER PERSON, EXCLUDING CHILDREN UNDER 12.



pre-ceremony packages

Lakeside Lounge Package | \$500

Early arrival of 4 additional hours (for a total of 6 hours) in the Lakeside Lounge.

Includes: A personal attendant | lawn games | the putting green | fishing | chef's choice of classic pub food | Includes 10 people | Bride or Groom is FREE!

Balcony Suite Package | \$750

Early arrival of 6 additional hours (for a total of 8 hours) in the Balcony Suite.

Includes: A personal attendant | Breakfast (if arriving before 10 a.m.) and chef's choice of a light fare lunch | Includes Up to 10 People | Bride or Groom is FREE! | *THE EARLIEST YOU CAN ARRIVE IS 9 A.M.

IF YOU WOULD LIKE TO COME EARLIER THAN TO 2 HOURS ALLOTTED IN YOUR CONTRACT BUT DO NOT WANT THE ENTIRE BALCONY SUITE OR LOUNGE PACKAGE, THERE IS A \$125 PER HOUR FEE FOR EACH ADDITIONAL HOUR.

IF YOUR WEDDING PARTY ARRIVES EARLIER THAN THE 2 HOURS ALLOTTED IN YOUR CONTACT OR OTHERWISE STATED & APPROVED BY MANAGEMENT, YOU WILL BE CHARGED A FEE OF: \$100 – HALF HOUR EARLY | \$200 – HOUR EARLY

Off-Site Ceremony & Lunch | \$300

Light fare lunch ready for you upon your arrival after your offsite ceremony.

TOP SHELF OPEN BAR

always included

Tequila & Rum

Captain Morgan

Malibu

Patron Silver

Jose Cuervo

Vodka & Gin

American Anthem

Grey Goose

Ketel One

Titos

Hendricks

Tanqueray



Whiskey & Scotch

Glenfiddich

Glenlivet

Jack Daniels

Jameson

Johnny Walker Black

Makers Mark

Woodford Reserve

Draft Beer

30 draft beer lines

IPAs

Locally brewed

Ciders

& more

Wine

Cabernet Sauvignon

Sparkling Wine

Chardonnay

Merlot

Pinot Grigio

Pinot Noir

Cordials

Kahlua

Baileys

Frangelico

2 Signature Drinks

Encompassing our

in-house liquor

INTERESTED IN UPGRADING THE BAR OPTIONS?
LET US KNOW & WE WILL LOOK INTO THAT FOR YOU.
PRICING & AVAILABILITY TBD.

BUTLER PASSED HORS D'OEUVRES

choose 8

Beef & Pork

Pork Tostones with a Pineapple Mango Chutney *
Mac n Cheese Bites with a Cured Bacon Crumble
Pork Dumpling Beggars Purse with a Sweet Soy Sauce
Sausage & Broccoli Rabe Stromboli
Southern Barbeque Pork Slider
Cuban Slider
BBQ Brisket stuffed Corn Muffin with Cranberry Chutney
Barbeque Short Rib Slider on a Mini Potato Roll
French Dip on a Toasted Baguette with au jus
Korean Beef Satay with a Teriyaki Dipping Sauce
Beef & Scallion Negimaki with Ponzu *
Korean BBQ Meatball
IPA & Mini Dog Shots
Rock Island Slider

Seafood

Bacon Wrapped Scallops
Crusted Ahi Tuna Canapé *
Asian Style Coconut Shrimp
Japanese Style Tuna Tartare
Jumbo Shrimp Cocktail * \$2pp
Shrimp Taco with Mango Salsa *
Mini New England Lobster Roll \$2pp
Marinated Shrimp & Chorizo Skewer *
Garlic Seared Scallop Tostones with Cilantro Aioli
Roasted Clams with Parmesan & Bacon Butter *
Mini Lump Crab Cakes with a Remoulade Sauce
Mini Lobster Taco with Sriracha Mango Salsa *
Seared Diver Scallop with Truffle Cream Sauce *
Rosemary Grilled Shrimp with Red Pepper Aioli *

Poultry

Duck Confit Taco *
Buffalo Chicken Spring Roll
Buttermilk Chicken & Waffles
Chicken Shumai with a Soy Ginger Dipping Sauce
Smoked Chicken Arepa with Cojita and Guacamole *
Japanese Chicken Tempura with a Thai Peanut Sauce
Chipotle Chicken Satay with Creamy Cilantro Sauce *
Fall on a Spoon (turkey, cranberry sauce, stuffing & gravy)

Vegetarian

Baby Brie, Strawberry Bites with Strawberry Maple Sauce
Wild Mushroom Raviolis with Truffle Mushroom Sauce
Goat Cheese Mousse & Roasted Veggie Crostini
Almond Manchego Bites with Clover Leaf Honey
Tomato Bisque Shooter with Grilled Cheese
Crispy Risotto Bites with Marinara & Parmesan
Breaded Zucchini Fries with Tzatziki
Pear & Brie Wonton with Gastrique

Small Plates

Choose 5 passed hors d'oeuvres and 1 small plate option - or - \$2pp if added in addition to 8 passed

Tricolor Squash Ribbons & Pesto Grilled Chicken in a Roasted Garlic Broth
Wild Mushroom & Fontina Arancini over Ricotta & Pomodoro sauce
Mini Beef Wellington, Garlic Whipped Potatoes & Frizzled Onions
Seared Tuna Taco, Wakame Salad, Pineapple Salsa & Wasabi Aioli
Moroccan Seared Salmon, Israeli Couscous & a Tomato Chutney
Braised Pork Belly, Creamy Polenta & a Roasted Corn Salad *
Lobster Ravioli & shaved Asiago with a Truffle Cream Sauce
Seared Sea Scallop, Creamy Risotto, Wilted Baby Spinach *
Braised Lamb over creamy polenta
Short Rib over Sweet Mashed Potato

* - GLUTEN FREE; Cold is bold

all included...

COLD DISPLAY

Charcuterie & Mediterranean

Bruschetta, red pepper hummus, tapenade, grape leaves, olive medley, marinated artichoke hearts, provolone stuffed peppers, salami, prosciutto, pepperoni, sweet soppressata & hot capicola

Cheese Board

Asiago, Gruyere, Cranberry Havarti, Dill Havarti, Irish Porter Cheddar, Brie, Fontina, and Smoked Gouda

Cold Plates

Beef tenderloin crostini, mozzarella caprese skewer, asparagus phyllo wraps

Add a smoked salmon platter for \$2pp

Organic Garden Display

Assortment of grilled and roasted vegetables



\$

COLD DISPLAY UPGRADES

Yacht Club

Create your own cold seafood bar with proper accompaniments displayed in an ice carving.

Choose 2, take off \$1 | Choose 3, take off \$2 | Choose 4, take off \$3 | Choose 5, take off \$4

Blue Point Oysters | \$4pp

Jonah Crab Claws | \$8pp

Middle Neck Clams | \$3pp

Snow Crab Claws | \$9pp

Jumbo Shrimp Cocktail | \$5pp

Chilled Lobster Tails 4oz. | \$8pp

Jumbo Lump Crab | \$8pp

Sushi & Sashimi | \$7pp | \$4pp if added to Far East station

Assorted California, tuna, salmon, eel, vegetable, Boston & Philadelphia rolls.
Accompanied by pickled ginger, wasabi, soy sauce, spicy mayo & chilled sake.

Local Craft Beer -or- Imported Wine & Cheese Pairing | \$3pp

We will coordinate & pair four chef-inspired artisan cheeses with either four locally crafted beers or four imported wines. Served with pretzels, cheese blocks & wheels & a variety of candied nuts.

HOT CHAFING DISHES

choose 3

Drunken Mussels

with andouille sausage, garlic, onions & beer broth

Traditional Calamari

lightly flour dusted served with classic marinara & lemon

Dynamite Calamari

rice flower coating tossed in a sweet Thai chili sauce with fresh basil & banana peppers

Nonna's Meatballs

veal meatballs stuffed with buffalo mozzarella covered in San Marzano sauce

Cape Cod Steamers

steamed clams in a pinot grigio garlic broth with fresh parsley

Mezze Penne alla Vodka

in a San Marzano sauce with basil, vodka, garlic & cream

Four Cheese Mac N' Cheese

melted fontina, gruyere, parmesan & cheddar

Italian Sweet Sausage & Peppers

sweet fennel sausage braised with tri colored peppers in a zesty tomato sauce

Southern Style Chicken and Waffles

buttermilk fried chicken with a clover honey drizzle

Eggplant Parmesan Lasagna

layers of thinly sliced eggplant with ricotta & parmesan cheese in a red sauce

Rock Island Braised Short Ribs

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

Smoked Mozzarella Ravioli

in a brown butter sage sauce melted with wilted spinach & roasted corn

Polish Style Perogies

potatoes & cheddar cheese perogies with caramelized onions, buttery apples & cured bacon

Caribbean Jerk Chicken

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

 = Vegetarian option  = Gluten free optional

LIVE CAPTAIN STATIONS

choose 3

Hawaiian Luau \$ (GF)

slow roasted suckling pig | plantains | grilled pineapple | coconut curry rice | jerk chicken wings
with Caribbean rum punch

Grid Iron Grub \$

decorated with your favorite sports team | pigs-in-a-blanket | pretzels | beer cheese dip
popcorn chicken | wings | chili | subs | loaded potato pie | with cold beer

Friendsgiving

pepperoni & sausage bread | carved turkey | sweet potato casserole | cranberry
roasted veggies | sausage stuffing | butternut squash shooters | with spiked cider

Big Texas

meatloaf lollipops | fried onions | bbq chicken | Andouille sausage | jalapeño cheddar corn bread
bbq ribs | frickles | coleslaw | peach cobbler | potato salad | with prickly pear vodka

Summer BBQ (GF)

grilled steak & veggies | peach bbq chicken | corn salad | green goddess salad | watermelon kabobs
with white sangria

Slider Shack

gourmet turkey, beef, pulled pork & crispy chicken sliders | Hawaiian rolls | caramelized onions
bacon | tomatoes | jalapeños | pickles | fries & onion rings | with mini milkshakes

Island Fare (GF)

marinated jerk chicken | Caribbean bbq pork loin | pineapple fried rice | coconut shrimp | Johnnycakes
with Jamaican rum punch

Spud Bar (GF) ♡

whipped Yukon gold | sweet potato | old bay boardwalk fries | waffle fries | smashed potatoes
shrimp | crab | roasted corn | truffle parmesan | various toppings

The Cheesy Mac Bar ♡

assorted pastas | traditional cheddar | white cheddar | spicy queso | shrimp | crab | short rib
bacon | veggies | truffle oil | jalapeños | mac n cheese fritters | waffle grilled cheese

Smokehouse Bacon (GF)

carved brown sugar pork belly sliders | bacon wrapped scallops, dates, & jalapeño poppers
cheesy pretzel bacon bombs | chocolate dipped bacon | bacon buffalo chicken dip
with bacon bourbon shots

Nonna's Kitchen

Nonna's handmade meatballs | bracirole in a San Marzano red gravy | stuffed mushrooms
sautéed broccoli rabe | chicken francese | manicotti | garlic bread | cannolis | with Chianti

Fresh Mozzarella \$ (GF) ♻️

hand prepared fresh mozzarella | balsamic vinegar reduction | infused oils | assorted toppings
carved prosciutto di Parma | fresh baked focaccia | with Chianti

Trattoria ♻️

various pastas | vodka sauce | creamy Alfredo | Bolognese sauce | salami stromboli | spaghetti
meatball | chicken | shrimp | sausage | assorted toppings | garlic knots | with Cabernet

Brunch

corn beef | potato hash | monte cristo bites | omelet bar | sausage in a blanket
maple walnut syrup | bacon | with mini mimosas & blinis

Spring Roll (GF) ♻️

Thai peanut chicken | Korean shredded pork | garlic shrimp | fresh fruit and veggies
glass noodle salad | snow pea and radish salad | various sauces | Kim Chi

Poke Bowl (GF)

ahi tuna | Atlantic salmon | jumbo lump crab | wakame seaweed | pineapple | avocado
crispy onions | togarashi | basmati rice | quinoa | various toppings | with Caribbean rum punch

Steamers \$ (GF)

A buffet of shellfish filled steamer pots with flavors from around the world...

CAPE COD
Middleneck Clams
White Wine Broth
Butter Garlic Herbs

NEW ORLEANS
Crab Claws
Corn on the Cob
Andouille sausage

FRA DIAVLO
Chili PEI Mussels
Garlic Tomato Broth

THAI CURRY
Mussels & Clams
Ginger & Thai Basil
Coconut curry broth

Latin Ceviche (GF)

crab | shrimp | tuna | mango | avocado | diced red onion | tomatoes | jalapeños | cucumber
papaya | cilantro | chipotle aioli | plantains | with white sangria

Wholly Guacamole (GF) ♻️

made-to-order guacamole | lime | cilantro | corn | black bean salsa | jalapenos | bacon | shrimp
crab | pico de gallo | tri-colored tortilla chips | with margarita shooters

Crisp Garden (GF)

assorted proteins in lettuce wraps | veggie quinoa salad | slow roasted brussel sprouts
Thai chili sauce | brown rice | tabbouleh | various toppings

NYC

carved leg of lamb | chicken souvlaki gyro | falafel bites | roasted chick peas | tabbouleh salad
kebabs | pita bread | turmeric basmati rice | white sauce
Moroccan chicken meatballs | mini samosas

Far East \$

beef bibimbap with jasmine rice | ramen noodle bar | Thai lettuce chicken wraps | pork banh mi

Chipotle

beef | chicken | pork | cilantro lime rice | black beans | corn | guacamole | salsa verde
pico de gallo | shredded lettuce | tortilla chips | cheese blend | with mini margaritas

Rodizio Grill

churrascaria style meats | seafood paella | chicken & chorizo paella | saffron rice
sweet plantains | tostones | batatas | with sangria

The Cubano \$

carved mojo marinated whole hog | yucca fries | arroz con gandules | yellow rice with pigeon peas
empandas | ropa vieja | shredded stewed beef | with mojitos

The Greek \$

rosemary leg of lamb | grilled octopus | Greek meatballs | moussaka | baba ghanoush
grape leaves | pita chips | cucumber & tomato salad | tahini dip | tzatziki sauce

Combo Captain Stations \$2pp

Add a condensed version of Fresh Mozzarella to the Trattoria
Add a condensed version of Wholly Guacamole to Chipotle or Rodizio
Add a condensed version Poke Bowl to the Hawaiian Luau
Add a condensed version of Spud Bar and The Cheesy Mac Bar
Add carved Tuna to Far East



BUTCHER BLOCKS

choose 2

Stuffed Turkey Roulade ^{GF}

apple cranberry chutney stuffed, with sage, parsley & butter; pan dripping gravy

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 a hickory bbq sauce

Irish Corned Beef ^{GF}

slow cooked and served with Irish soda bread, rye bread and mustard

Korean Flank Steak ^{GF}

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

Breast of Duck ^{GF}

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

Hog Wild ^{GF}

head to toe pig served with spiced apple sauce, mojo sauce and slider buns

Cuban Pernil Shoulder ^{GF}

with crispy tostones and mojo aioli

Stuffed Porchetta

spinach, garlic, parmesan & breadcrumb stuffed; bacon wrapped; roasted in an apple brandy sauce

Rack of Lamb \$3pp ^{GF}

marinated in garlic, rosemary and thyme accompanied with a mint and cucumber relish

Bourbon Infused Pork Belly ^{GF}

slow roasted candied pork belly served with bourbon-infused molasses

Chipotle Lime Skirt Steak ^{GF}

with chimichurri sauce and plantains

Grilled Hanger Steak ^{GF}

with a rosemary truffle compound butter

Deep Fried Turkey ^{GF}

infused with cherry cola

Brie en Croute ^V

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

Loin of Tuna \$2pp ^{GF}

seared & sesame crusted; sweet chili sauce, wasabi & ginger, edamame, seaweed salad & fried wontons

Roasted Veggie Strudel ^V

zucchini, peppers, onions, spinach, carrots & goat cheese wrapped in phyllo with a citrus herb velouté

^V = Vegetarian option ^{GF} = Gluten free optional

PRESET OR SERVED SALAD

choose 1

Mixed Greens Salad

mixed field greens tossed with poached pears, hearts of palm, French brie and candied walnuts in a honey Dijon balsamic vinaigrette

Garden Salad

a bouquet of romaine wrapped with a thinly sliced English cucumber and our white balsamic vinaigrette. Pickled onions, cucumbers, and tomatoes are decoratively placed around the plate for guest selection

Rock Island Salad

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

Harvest Salad

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

Steakhouse Wedge Salad

wedge of baby romaine, crumbled gorgonzola, house cured bacon, grape tomatoes, pickled red onions and a creamy herb dressing

Green Goddess Salad

butter Bibb lettuce, sugar snap peas, asparagus, English cucumber ribbons, crispy chick peas and avocado herb dressing

Strawberry Fields Salad

goat cheese, mixed baby greens, sweet strawberries, granny smith apples, and toasted walnuts with a poppy seed vinaigrette

KIDS ENTREE

choose 1

Chicken Fingers & French Fries

Penne with Marinara or Butter

Mac 'n' Cheese

SIT-DOWN DINNER ENTREE
choice of 5

PER PERSON PRICING FOR SINGULAR ENTRÉE UPGRADES WILL BE BASED OFF
50% OF YOUR GUEST COUNT TOTAL



BEEF

*Beef Tournedo **

Beef tenderloin filets - 9 oz. - served with duchess potatoes, roasted asparagus & a peppercorn brandy cream sauce

Prime Rib

1 inch hand cut garlic & salt crusted with a natural au jus, garlic roasted red potatoes & asparagus

*Filet Mignon **

7 oz. filet with a bordelaise sauce or peppercorn brandy cream sauce, garlic whipped potatoes & asparagus

*Applewood Bacon Wrapped Filet **

7 oz. filet with a cabernet demi glaze, garlic whipped potatoes & asparagus



CHICKEN

All served with a risotto cake and haricot verts

*Rock Island Chicken **

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

*Mezzo Stuffed Chicken **

French cut chicken breast stuffed with spinach, feta & pine nuts

*Chicken Rossini **

French cut chicken breast with sliced prosciutto, roasted Jersey tomato and homemade mozzarella with a balsamic reduction

*Chicken Bonadies **

French cut chicken breast in a lemon rosemary garlic sauce

Grilled Salmon

Mango lime coulis with sweet potato wedges & wilted baby spinach



SEAFOOD

Panko Crusted Salmon

Brown sugar mustard glazed salmon with fresh herbs over warm couscous & haricot verts

Pan Seared

Mahi Mahi Fillet

With broccolini & a saffron orzo salad with a prosecco seafood broth

Shrimp Risotto *

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

Chilean Sea Bass

(\$5pp) *

In a white champagne sauce with saffron rice & haricot verts



VEGETARIAN

Vegan Ratatouille

Cassoulet *

Assorted vegetables in a zesty tomato broth

Portobello Wellington

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

Grilled Eggplant

Tower *

Grilled zucchini, roasted peppers, eggplant, tomatoes & layered Mozzarella topped with a balsamic glaze

Mushroom Ravioli

In a truffle garlic broth with shaved parmesan

Risotto Primavera *

With pecorino and mascarpone cheese, tender vegetables & shaved parmesan



LAMB

- OR -



PORK

Braised Lamb Shank *

With creamy polenta, roasted asparagus and a port demi sauce

Pork Tenderloin *

Applejack sauce, mashed sweet potatoes and asparagus



DUET ENTREES

(Alternative to choice of 5)

Choice of duet, chicken and vegetarian dinner served with duchess potatoes and roasted asparagus.

Beef Tournedo & Jumbo Garlic Shrimp \$3pp
Petite Filet & Maryland Lump Crab Cake \$5pp



DESSERT

all included

Wedding Cake

Custom made by Palermo's Bakery. Please contact them directly to schedule your complimentary tasting & consultation.
palermobakery.com/tasting

Artisanal Desserts

An assortment of desserts prepared by our in-house pastry chef.

Ice Cream Sundae Bar

Chocolate & vanilla ice cream scooped & served for your guests with an assortment of toppings and sauces.



UPGRADES

For the Bar

Cigar & Whiskey Bar | \$750

Specialty cigars | whiskey | station attendant

Ice Luge & Martini Shots Station | \$500

Martini glass ice sculpture with spiral luge | various flavored vodkas & gin | vermouth

UPGRADES

The Boards

\$500 ea.

Donagles

Fun & colorful artisanal donuts | fresh bagels

The Orchard

Apple cider & pumpkin donuts | hot apple cider | spiced rum

Bavarian Pretzel Board

Fresh pretzels | whole grain mustards | craft beer cheese fondue | cured bacon crumble
cinnamon and sugar | chocolate fountain | salted whiskey caramel
Chambord infused chocolate



UPGRADES

The Sweet Treats

\$500 ea.

The Boardwalk

Zeppoles | deep fried Twinkies | funnel cake fries | fried Oreos

Melting Pot

Chocolate fudge & salted caramel fondue | milk chocolate fountain | fruits & toppings

Milk & Cookie Bar

Edible cookie dough | cookies | deep fried chocolate chip cookies | milk shooters

Churro Bar

Fresh cinnamon sugar churros | milk chocolate fountain | assorted toppings

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Lakeside Bonfire Pit and S'mores

Wood-burning fire pit | marshmallows | Hershey's chocolate | Reese's Cups | Graham Crackers

\$350

UPGRADES
Ambiance Enhancements

Magic Mirror Selfie Booth | \$800

Mirror photo booth | attendant | props | printed photo strips | USB with photos

Gifferang | \$600

GIFs, boomerangs & still shots | attendant | props | SMS & social media sharing

Up lighting | \$900

Over 24 lighting colors built into our ballroom

Dancefloor TVs | \$250

Soundless photo & video montage on our built-in ballroom TVs

Custom Monogram | \$150

Projected on our dancefloor (need 1 mo. notice)

Ambiance Packages

Choose two or more of the above packages and we'll take \$100 off!!

Our most popular combination: uplighting & either photo booth

Sparkler Sendoff

Wedding party | \$350

Guests (10 min. prior to end of night) | \$750



UPGRADES
Extras

Dinner Menu Cards | \$50

Bathroom Baskets | \$50 per basket

Extended Time | \$6pp per half hour

UPGRADES
Late Night

\$750 ea.

The Brick Oven

Wood fired pizza straight from our brick oven, made-to-order or hot-and-ready.

Grilled Cheese Sendoff

Variety of Breads | Assorted cheeses | bacon | tomato | homemade potato chips

Midnight Diner Stop

Classic breakfast sandwiches | Kaiser rolls | disco fries

The Stadium

Made-to-order Philly Cheesesteaks | dirty water dogs | nachos | homemade potato chips

McDonalds Munchies

Straight out of the Drive-thru | Cheeseburgers | Hamburgers | McNuggets | French Fries

Victor's Empanadas

chicken, beef & pork empanadas | cheese arepas | yucca fries | quesadilla bar

Tavern After Dark

Old Bay chicken wings | jalapeno poppers | hot sauce fountain | mozzarella sticks |
onion rings | truffle parmesan fries



GENERAL TIME SCHEDULE

Breakdown



*THE TIME ON YOUR INVITATION MUST BE THE SAME TIME AS STATED ON YOUR CONTRACT – IF NOT, YOU WILL BE CHARGED A FEE OF \$500 *

Example: 5:30 start time



5:30-6:00 Ceremony



6:00-7:30 Cocktail Hour

7:30 Intros, formal dances, toasts, & salads



8:15 Dance Set



8:45 Dinner entrees



9:15 DJ will invite guests to the dance floor

for the remainder of the wedding



10:00 Cake Cutting & Dessert

11:00 Guest Departure

The Maître d' is flexible and willing to work with you to accommodate your needs.

Thank you for your interest in booking with us.
If we can be of any assistance in your wedding planning process our personable and professional staff we are more than happy to help!

Per Health Department regulations and Rock Island Lake Club Policy, leftover food remaining at the end of night may not be packaged "to-go."

connect with us



Administrative & General Inquires

Emma Conway & Bailey Vail | info@rockislandlakeclub.com

Wedding Planner

Heather Truesdale | heather@rockislandlakeclub.com

Maître D'

Michael Alia | michael.alia@rockislandlakeclub.com

Day-of Coordinators

Jessica Bruzzone | jessica@rockislandlakeclub.com

Noressa Mancini | noressa@rockislandlakeclub.com

Karly Mani | info@rockislandlakeclub.com

Business Manager

Lisa Rossitto | lisa@rockislandlakeclub.com



Find us on Social Media @RockIslandLakeClub

Director of Sales

Bell Armstrong | isabella@rockislandlakeclub.com

Director of Marketing

Jamie Eichvalds | jamie@rockislandlakeclub.com

Chef

Head Chef: "Chef Cam" Guzman | camilo@rockislandlakeclub.com

Executive Chef: "Chef Mike" Petrozzo | michael@rockislandlakeclub.com

Owners: Perry & Michele Bonadies