



## MINI WEDDING PACKAGE 2022

Minimum 80 Adults - Maximum 125 Guests



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

## P R E C E R E M O N Y

### **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 + tax & gratuity**

\*8:30am arrival

\*personal items may be kept in tower 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 + tax & gratuity**

\*11:30am arrival

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

\*Den must be vacated of personal items before ceremony

## O N - S I T E C E R E M O N Y

Vows on the Beach or Grand Ballroom

**\$2,500**

## 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 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 Chicken Tikka Masala, orange curry chicken
- 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 orecchiette  
Assorted toppings: bacon, frizzled onions, popcorn chicken, blue cheese, shredded cheese  
\*Add Lobster +\$4pp

### **Oktoberfest**

Bratwurst, sauerbraten, hot dogs, toasted buns. Soft pretzel sticks, potato pancakes, house-made beer cheese, braised red cabbage, apple sauerkraut & assorted mustards.  
\*smart dogs available upon request

### **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

Enjoy your 3-hour reception in our spacious Grand Ballroom boasting high Cathedral ceilings, original wooden beam accents with string lights highlighting each one, and a magnificent view of Lake Mohawk. You will have a seat at our rustic farmhouse tables, a champagne toast awaiting at each seat, a custom dinner menu, choice of linen napkin colors, sweetheart table, an on-site event coordinator and maître d assisting you the entire evening.

### Salad Course

\*choice of 1

#### 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 1 duet plate + a vegetarian option, accompanied by seasonal sauté vegetables/ roasted red bliss potatoes rosemary, garlic, sea salt/ harvest rice.

Artisan dinner rolls with whipped butter

### Duet Entrée Selections

\*choice of 1

#### Grilled Filet Mignon & Shrimp

Garlic Herb Butter Sauce

#### Roasted Chicken Breast & Crab Cake

Cajun Cream Sauce

#### Roasted Chicken Breast & Salmon

Lemon Pepper Dill Sauce

**Grilled Chicken Breast & Filet Mignon**

Bourbon Glaze

**Roasted Chicken & Shrimp**

Garlic Cream Sauce

**Grilled Filet Mignon & Salmon**

Mustard Cream Sauce

**VEGETARIAN**

\*available upon request

**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 or Displayed as a Station**

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

**Table Side Coffee Service**

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



# WEDDING BAR INVENTORY

## LIQUOR

**Vodka:** Kettle, Titos

**Tequila:** Milagro, 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

\$175- \$200 per person +

Custom to number of guests and time of year

Does not include NJ Sales Tax and 18% gratuity, 7.5% Admin Fee

Includes: 4-hour open bar, on-site coordinators, & maître 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.

# CONTACT US

**Mailing Address:**

Lake Mohawk Country Club  
21 The Boardwalk  
Sparta, NJ 07871

**Phone #:**

973-729-6156 (please input your point of  
contacts extension when prompted)

**Website:**

[www.lakemohawkcountryclubweddings.com](http://www.lakemohawkcountryclubweddings.com)

**GPS Address:**

12 West Shore Trail  
Sparta, NJ 07871

**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!

**Deborah Graybill** - Catering Sales Manager - ext. 116

**Email:** [Dgraybill@lakemohawkcountryclub.com](mailto:Dgraybill@lakemohawkcountryclub.com)

**Alexis Mongiello** - Assistant Catering Sales Manager - ext. 120

**Email:** [Amongiello@lakemohawkcountryclub.com](mailto:Amongiello@lakemohawkcountryclub.com)

**Amber McKenna** - Banquet Operations Manager - ext. 111

**Email:** [Amckenna@lakemohawkcountryclub.com](mailto:Amckenna@lakemohawkcountryclub.com)