

The Rock Island Lake Club Wedding Reception Package Includes...

- *Personal doorman/hostess to greet your guests upon arrival*
 - *Personal Maitre'd*
 - *Coat room attendant*
 - *Champagne toast*
- *Premium open bar throughout your affair*
 - *Coffee bar open throughout your affair*
- *Indoor and outdoor hour and a half cocktail hour*
 - *Satellite radio cocktail music*
 - *Red and white wine per table*
 - *One wait staff personnel per table*

~ Price quoted is inclusive of sales tax (7%) and service charge (21%) ~

Complimentary Items

- *Choice of table linen and napkin colors*
- *Use of our facility's boats for wedding pictures*
 - *Direction maps for guest invitations*
 - *Custom table numbers*
 - *Assorted gift card bird cages*
 - *Wedding cake*
 - *Individually boxed wedding cake top*
- *Valet parking (for weddings over 120 people) – under 120 people \$150 surcharge*

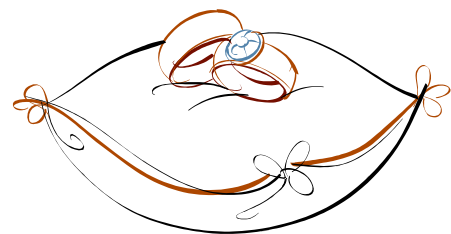
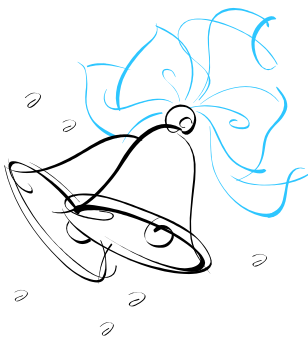
Special Features

- *Our private lake is over 11 acres and the building is over 14,000 square feet*
 - *Rock island with cascading waterfall*
 - *Natural stone and stucco building*
 - *Spacious bridal suite with dressing area*
- *Grooms Lounge with Popcorn Machine, 55" TV and Sony PlayStation*
 - *Fully open 2nd story deck with outside heaters and fire pit*
 - *A spiral staircase and granite entrance ways*
 - *Oversized windows overlooking the lake and islands*
- *Separate cocktail area with an outdoor covered deck and lakeside seating*
 - *Natural Birch Tree archway and lakeside gazebo*
 - *Large lakeside fire pit with natural stone*
 - *20ft high barrel ceiling over the main ballroom dance floor*
 - *Inlaid Brazilian hardwood floors in the main ballroom*

On~Site Ceremony Services

- *Your guests will be greeted with a full coffee station, champagne, mimosas, water with lemon wheel, and any other nonalcoholic beverage of their choice*
 - *An extra half hour of time for the Ceremony*
 - *Lakeside ceremony site with Natural Birch Tree Archway*
 - *Set-up of white chairs and table in front of the natural birch tree archway*
- *Two hours prior to your ceremony start time to take pictures with your wedding party*
 - *Fresh Fruit and Cheese Platter*
 - *Two hour ceremony coordinator who will...*
 - *Guide you and your wedding party through the entire ceremony*
 - *Assist in pinning flowers on groomsmen's tuxedo*
 - *Set up the wedding processional before the ceremony*
 - *Coordinate music with the DJ/band for the processional*
 - *Set up receiving line after the ceremony*

~ \$10.00 per person all inclusive ~



Contact Information

Banquet Manager/Owner: Perry Bonadies

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Wedding Coordinator/Owner: Michele Bonadies

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Assistant: Heather Truesdale

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Business Manager: Lisa Rossitto

Email: lisa@rockislandlakeclub.com

Site Address: 485 Glen Road, Sparta NJ 07871

Mailing Address: P.O. Box 522 Sparta NJ 07871

Our Top Shelf Five Hour Open Bar Includes ...

Liquor

1800 Silver, 1800 Anejo, Absolute, Anisette, Apple Pucker, Apricot Brandy, Bacardi, Baileys, Beefeater, Belvedere, Blanton's Bourbon, Bombay Sapphire, Canadian Club, Captain Morgan, Chambord, Chivas Regal, Crown Royal, Dewars White, Disaronno Amaretto, Drambuie, Don Julio, Fireball, Frangelico, Gentleman's Jack, Glenfiddich, Glenlivet, Godiva, Goldschlager, Grand Marnier, Grappa, Grey Goose, Hendricks, Hennessy, Jack Daniels, Jack Daniels Honey, Jagermeister, Jameson, Johnny Walker Black & Red, Jose Cuervo, Kahlua, Kettle One, Liquor 43, Macallan, Makers Mark, Malibu, Midori, Mt. Gay, Myers Rum, Patron Silver, Café & Gold, Peach Schnapps, Remy Martin VSOP, Rumchata, Rumplemintz, Sambuca Black & White, Segrans 7 & VO, Southern Comfort, St. Germain, Stolichnaya, Svedka, Tanqueray, Tellamore Dew, Tia Maria, Tito's Vodka, Wild Turkey, Jim Beam and Woodford Reserve

Draft Beer

~ 24 Different Draft Beers / 30 Draft Beer Lines ~

12 in the Cocktail Room

12 in the Ballroom

6 on the Granite Lake level Bar

To include ...

Budweiser, Bud Light, Blue Point, Coors Light, Flying Fish, Goose Island, Johnny Appleseed, HoeGarden, Kona, Landshark, Sam Adams, Shipyard, Shock Top, Stella Artois, TommyKnocker, Travelers, Victory, Yuengling, & Various Seasonal Selections

Wines

Champagne, Cabernet Sauvignon, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, Reisling, Sauvignon Blanc, White Zinfandel

~ Your reception includes unlimited bottles of cabernet sauvignon and chilled chardonnay per table ~

Food Selections

Butler Passed Hors D'Oeuvres

Our professional staff will hand pass **8 selections of your choice** for the entire hour and a half cocktail hour

Cold are bold, all others are hot

Gluten Free Selections

Beef

Beef Tenderloin Crostini with Horseradish Sauce

Bite Size Reuben, Cuban, Monte Cristo, Short Rib or BLT Sandwiches

French Dip Croissant Rolls with au jus dipping sauce

Pigs in a Blanket

*Rosemary Encrusted Baby Lamb Chops (\$3pp extra)**

Poultry

Asian Chicken Skewers

Beggar Purses (chicken, artichoke, mushrooms & sundried tomatoes wrapped in phyllo dough)

*Caribbean Style Chicken Lollipops**

Turkey & Vegetable Pot Stickers with a Soy Ginger Dipping Sauce

*Chipotle Chicken Skewers with Creamy Cilantro Dipping Sauce**

Buffalo Popcorn Chicken

Japanese Chicken Tempura with a Thai Peanut Sauce

Fall on a Spoon (cranberry sauce, stuffing and turkey gravy)

Seafood

*Asian Style Coconut Shrimp**

Tuna Tartar Taco with Wasabi Cream*

Smoked Salmon with a Dill Cream Sauce*

*Scallops wrapped in Bacon**

Lemon Seared Scallop on a Fried Wonton

Mini Lobster Taco with Habanero Mango Salsa

*Shrimp & Chorizo Sausage Slice Bites**

*Mini Lump Crab Cakes with a Spicy Remoulade Sauce**

*Chili Lime Shrimp Kabobs**

Warm Crab Tartlets

Jumbo Shrimp Cocktail (\$2pp extra)*

Vegetarian

Caprese Skewers with a Balsamic Drizzle*

Phyllo Wrapped Roasted Asparagus

Hummus & Roasted Vegetable Crostini

Caramelized Pear & Gorgonzola Tartlets

Goat Cheese, Beet & Roasted Vegetable Crostini

*Seasonal Soup Shooters**

Almond Manchego Cheese Bites with a Truffle Honey Sauce

Tortellini Skewers with a Pesto Dipping Sauce

Baked Brie Bites

*Crispy Mascarpone, Parmesan & Lemon Risotto Bites**

Cold Display

(All included)

****Gluten Free Selections****

Artisan Breads

Homemade cheese, olive, herb, pumpernickel and white bread baguettes, flavored focaccia, and garlic bread with infused olive oils and freshly whipped butter

Domestic & International Cheese *

Fine cheeses such as asiago, gorgonzola, fontina, brie, sharp cheddar, provolone, and various other wheels of cheese accompanied by an assortment of flatbreads and crackers

Mediterranean Selections*

Assorted Cold Salads, Bruschetta, hummus, tapenade, pita chips, sliced prosciutto, genoa salami, pepperoni, capocollo, sopressata, gourmet olives, marinated artichoke hearts and mushrooms, grape leaves, stuffed peppers and breadsticks

Organic Garden Display*

Grilled vegetables including asparagus, zucchini, eggplant and roasted red peppers

Upgrades

(all upgrades are plus sales tax)

Cold Seafood Bar (\$8pp)*

Jumbo shrimp cocktail, blue point oysters, little neck clams and crab claws with a variety of dipping sauces and garnishes

Vodka Oyster & Clam Shooter Bar (\$650 Flat Fee)*

Blue Point Oysters and Little Neck Clams over a bed of ice in our handcrafted canoe with lemons, limes and various dipping sauces. We will also have chilled vodka & mini Bloody Mary shots for your guests to enjoy.

Sushi and Sashimi (\$7pp or \$4pp if added to the Asian station)*

*Assorted California, tuna, salmon, eel, vegetable, Boston and Philadelphia rolls.
Accompanied by pickled ginger, wasabi, soy sauce, spicy mayo, Japanese Beer & Sake*

Hot Chafing Dishes

~ Your Choice of 3 ~

Gluten Free Selections

<p>Gourmet Meatballs <i>Our homemade meatballs covered in a delicious sauce of your choice</i></p>	<p>Fried Calamari <i>Fried to a golden brown with classic marinara or a garlic, ginger and scallion dipping sauce</i></p>
<p>Sesame Chicken* <i>Boneless chicken breasts marinated in Asian style seasonings then topped with sesame seeds</i></p>	<p>Boneless Buffalo Wings <i>Boneless chicken wings tossed in a spicy buffalo sauce served with bleu cheese and ranch</i></p>
<p>Disco French Fries <i>Hand cut, waffle, steak or curly fries topped with brown gravy and melted mozzarella cheese</i></p>	<p>Mussels Marinara* <i>In a red sauce of plum tomatoes, onion, garlic olive oil and fresh herbs</i></p>
<p>Polish Style Pierogies <i>Stuffed with mashed potatoes & cheddar cheese served with sour cream dipping sauce</i></p>	<p>Eggplant Rollatini <i>Thinly sliced eggplant rolled and stuffed with ricotta and parmesan cheese in a red sauce</i></p>
<p>Littleneck Clams* <i>Prepared in a light white wine and garlic broth with linguini</i></p>	<p>Braised Short Ribs* <i>Slowly cooked in a sauce of red wine, carrots celery, garlic, onion, tomato paste and herbs</i></p>
<p>Penne Vodka <i>Macaroni in a pink sauce of fresh tomatoes, vodka, garlic and cream</i></p>	<p>Tri-Colored Tortellini <i>Cheese stuffed pasta in an alfredo cream sauce with prosciutto ham, onions and peas</i></p>
<p>Orechietta & Broccoli Rabe <i>Ear shaped pasta tossed with parmesan cheese, broccoli rabe and artichoke hearts</i></p>	<p>Mixed Seafood Paella* <i>Made with saffron rice, shrimp, mussels, clams, bay scallops, chorizo sausage, carrots and peas</i></p>

Crispy Beef & Broccoli

Orange marmalade, ginger, vinegar and garlic marinated beef served with broccoli and jasmine rice

Live Captain Stations

~ Your Choice of 3 ~

Additional Stations \$4pp for one - \$6pp for two

Gluten Free Selections

Mini Slider Station

Beef, pulled pork and short rib slider burgers on brioche rolls with onion rings and various toppings such as caramelized onions, bacon, pickles, an assortment of cheeses, tomatoes, avocados, jalapeños, red peppers, BBQ sauce, 1000 island, wasabi mayonnaise, chipotle ketchup, tzatziki sauce, and more!

Pasta Station

Cheese stuffed tortellini, rigatoni and penne with the option of pink vodka, creamy alfredo and bolognese sauces, freshly grated parmesan cheese, ground pepper, sliced basil, garlic bread plus chicken or shrimp can be added to your custom pasta dishes as well!

Harvest (Seasonal) Station

Our chefs will prepare seasonal fall foods such as stuffed butternut and acorn squash, corn on the cob, sweet potato fries glazed with cinnamon and sugar. Along with this autumn themed station will be hot apple cider for your guests to enjoy.

Each season has its popular food and drink staples. During the season of your affair we will customize a station that highlights those classics!

Latin Station

Beef, chicken & vegetable fajitas made to order in a cast iron skillet served with homemade empanadas, fresh tortillas and your choice of toppings such as guacamole, sour cream, pico de gallo, salsa, queso cheese, and jalapeños. The station is elegantly decorated to include mini Coronita beer bottles

Vegetarian Option Upon Request

Fresh Mozzarella Station*

One of our chefs will personally hand prepare fresh mozzarella cheese for your guests accompanied by a balsamic vinegar reduction, infused oils, fresh ground pepper, flavored salts, roasted red peppers, tomatoes, spinach, arugula and carved prosciutto di parma!

Ceviche Station

Crab, shrimp & tuna freshly mixed together with freshly squeezed citrus juices and your choice of mandarin oranges, mango, avocado, diced red onion, tomatoes, jalapeños, cucumber, cilantro and spicy mayonnaise

Asian Station

Stir fried vegetables & chicken, steamed dumplings, fried pot stickers & spring rolls, lo mein & fried rice, sesame vinegar seaweed salad, edamame and warm sake shots. Served with carrot ginger, creamy spicy mustard, teriyaki, hoisin, soy, and duck sauce. This station is festively decorated with bamboo, chopsticks, fortune cookies, and Chinese to-go boxes

Vegetarian Option Upon Request

Pub Station

An assortment of classic bar food which includes dry rubbed Old Bay chicken wings, jalapeño poppers, mozzarella sticks, seasoned French fries, made to order cheese steaks, carrots and celery sticks with condiments such as ranch, bleu cheese, malt vinegar ketchup, bbq sauce and mustard

Macaroni & Cheese Station

Mini shells and elbow pasta with Monterey jack, white cheddar or spicy sauce made to order and served in champagne flutes. Toppings to include buffalo sauce, broccoli, cauliflower, tomatoes, mushrooms, bacon bites and toasted bread crumbs

Fish Taco Station

Our chefs will prepare internationally inspired fish tacos of your choice with accompaniments such as pickled onions, freshly chopped cilantro, jalapeños, shredded cabbage, sliced avocado, sour cream, pico de gallo, salsa, guacamole and more!

French Fry Station*

Your guests choice of sweet potato, curly, waffle, steak, or fresh hand cut fries with choice of dipping sauces such as sour cream and onion, pineapple and mango chutney, garlic aioli, roasted red pepper, pesto, bleu cheese, creamy Dijon, BBQ, chipotle ketchup, honey mustard, wasabi mayo, white truffle oil or brown gravy

Chipotle Style Station

Mini customizable bowls with your guests choice of beef, chicken or pork, seasoned white or brown rice, pinto or black beans, corn, homemade guacamole, salsa, shredded lettuce, a blend of cheeses, sour cream and green and red hot sauce
Vegetarian Option Upon Request

Bacon Station

We will carve a brown sugar glazed slab of bacon and make various slider sandwiches with available condiments such as truffle honey, strips of bacon, pickled onions, relish and honey mustard for your guests as well as mini snacks like scallops & dates wrapped in bacon

Chicken Wing Station

Boneless or classic chicken wings with your pick of a variety of succulent sauces such as old bay rub, honey BBQ, honey sriracha, baked bourbon, sticky Thai, Caribbean jerk, chili lime, lemon pepper and of course buffalo mild or spicy hot. Garnishes to include various spices, bleu cheese, carrots and celery

Cowboy Station

A Texas inspired and decorated station with dirty rice and baked beans, Frito's corn chips, Sweet Tea and Lemonade in mason jars, Texas toast, chorizo sausage, Cajun coleslaw, BBQ ribs, country style meatloaf bites and peach cobbler

Reuben Station

Our delicious carved hot pastrami with homemade warm pumpernickel bread, Swiss cheese, fresh sauerkraut and Russian dressing heated on a panini press and accompanied by homemade red skinned potato salad and juicy whole garlic pickles

Whipped Mashed Potato Station*

Homemade Yukon gold and sweet potatoes mashed served in champagne flutes with toppings such as mini marshmallows, brown sugar, butter, sour cream, bacon, broccoli, cheese, sliced black olives & chives

Crepe Station

Customize your own crepe with an assortment of cheeses, fruits or vegetables. Ingredients to include banana, Nutella, berries, bacon, potato, bell peppers, mushrooms, carrots, spinach, broccoli & more!

Risotto Station

Our chef will prepare three types of risotto such as cheese, mushroom and seafood with toppings such as various olive oils, cheeses, vegetables and more!

Brick Oven Pizza Station (\$3pp extra)

This station will feature various thin crust pizzas and flatbreads for your guests to enjoy made in our portable brick oven pizza maker

Carving Stations

~ Your Choice of 2 ~

Gluten Free Selections

<p>Loin of Tuna* <i>Peppercorn crusted seared tuna accompanied by a sweet chili sauce, pickled onions, wasabi and ginger</i></p>	<p>Brie en Croute <i>A wheel of French brie wrapped in puff pastry and baked served with gourmet crackers and fruit preserves</i></p>
<p>Beef Pastrami* <i>Served with whole grain mustard and cabbage slaw</i></p>	<p>Rack of Lamb* <i>Marinated in garlic, rosemary and thyme accompanied with an apricot jam (\$3 pp extra)</i></p>
<p>Stuffed Porchetta <i>Pork loin wrapped in bacon and roasted in an apple brandy sauce</i></p>	<p>Breast of Duck* <i>Served with sweet and sour Peking sauce</i></p>
<p>Smoked Beef Brisket <i>Served with corn bread bites and a hickory BBQ sauce</i></p>	<p>Sirloin of Beef* <i>Served with a horseradish and classic béarnaise sauce</i></p>
<p>Korean Flank Steak* <i>Prepared in a sweet & spicy sesame scallion sauce, served with an Asian noodle salad</i></p>	<p>Irish Corned Beef <i>Slow cooked and served with Irish biscuits, cabbage and mustard</i></p>
<p>Oven Roasted Turkey Breast* <i>Cooked in sage, parsley and butter accompanied by cranberry sauce and pan dripping gravy</i></p>	<p>Roasted Leg of Lamb <i>Stuffed with bread crumbs, olives, lemon zest, pine nuts and herbs in a balsamic reduction</i></p>
<p>Skirt Steak <i>Marinated with chimichurri sauce</i></p>	<p>Exotic Farm to Table Meat Selections <i>Coming soon!</i></p>

Served Salad

~ Choose 1 ~

Gluten Free Selections

House Salad*

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

Rock Island Salad*

Baby arugula tossed with diced avocado, smoked bacon, feta cheese, grape tomatoes, seasoned croutons, and Kalamata olives in a house balsamic vinaigrette

Traditional Caesar Salad*

Hearts of romaine lettuce tossed with a creamy house Caesar dressing, shaved parmesan cheese and pesto croutons

Spinach Salad*

Baby spinach tossed with dried cranberries, drunken goat cheese, mandarin oranges, seasoned croutons, toasted pine nuts in a citrus vinaigrette

Mixed Greens Salad*

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

Dinner Entrée Selections

~ Choose 1 from each group ~

Beef

Served with chefs choice potatoes and seasonal vegetables

*Filet Mignon **

with a bordelaise sauce

*Prime Rib au jus**

Beef Wellington

Seared filet mignon wrapped in puff pastry with a mushroom duxelle sauce

Chicken

Served with chefs choice potatoes and seasonal vegetables

*Rock Island Chicken**

*Breast of chicken with roasted red peppers, tomato, garlic and artichoke hearts
in a white wine sauce*

*Chicken Piccata**

Breast of lightly battered chicken served in a lemon butter sauce with capers

*Chicken Marsala**

Sliced breast of chicken prepared in a marsala wine and chicken stock sauce with wild mushrooms

*Tuscan Chicken**

Served in a lemon rosemary sauce topped with thinly sliced prosciutto and fontina cheese

Seafood

Served with chefs choice seasonal vegetables

*Horseradish Crusted Cod**

Herb rubbed and served over orzo pasta

*Panko Crusted Salmon**

With a dill béchamel sauce and fresh herbs over warm couscous and roasted vegetables

*Sole Francese**

In a light white wine, garlic, shallots and lemon butter sauce with Roman artichokes and roasted tomatoes

*Chilean Sea Bass**

*In a white champagne sauce served with saffron rice
(*\$5pp Extra*)*

Vegetarian

*Grilled Eggplant Tower**

*Grilled zucchini, roasted peppers, eggplant, tomatoes and layered
mozzarella cheese topped with a balsamic glaze*

Stuffed Portobello

*Grilled mushroom stuffed with Italian style bread crumbs,
gorgonzola and mascarpone cheese drizzled with olive oil*

*Baked Spaghetti Squash**

*Baked yellow squash sautéed with parsnips, carrots and Swedish turnips
in a creamy walnut sage sauce with shaved asiago*

*Sundried Tomato Risotto Cakes**

*Made with pecorino and marscapone cheese, garlic and shallots
served with a homemade pesto sauce and roasted asparagus*

Roasted Vegetable Strudel

Zucchini, pepper, onion, spinach, carrot, leek and goat cheese wrapped in phyllo

with a citrus herb veloute sauce

Kids Dinner Selection

Please inform us of special dietary needs

Chicken Fingers and French Fries

~ Instead of offering a beef, chicken and seafood dinner option you may select a vegetarian entrée and one of the surf and turf options below ~

Duet Entrées

Served with chefs choice seasonal vegetables

*Filet Mignon & Shrimp Scampi**

*Seared Sea Scallops & Filet Mignon**

*Filet Mignon & Chilean Sea Bass (\$3pp extra)**

Dessert

Wedding Cake

Your wedding cake will be custom made from Palermo's Bakery exactly as you describe in your one on one tasting with them. It will be delivered to us the day of your affair.

Coffee, Tea & International Cordials Table

Freshly brewed regular and decaf coffee, as well as a variety of black, green and herbal teas, will be available for your guests throughout your affair. When dessert is brought out we will setup a cordials station including Sambuca, Frangelico, Amaretto, Kahlua, Baileys, and Tia Maria.

Passed Viennese Desserts

A variety of passed desserts, which is included in your affairs package pricing, will have assortment of items prepared by our chefs in house.

Viennese selections include such sweets as brownies, blondies, assorted cookies, peanut butter pie, flavored mousse cups and chocolate covered strawberries.

Ice Cream Sundae Bar

Chocolate and vanilla ice cream scooped and served for your guests with assortment of toppings for your guests to make their own customized sundaes. Toppings to include: rainbow sprinkles, chocolate sprinkles, M&M's, crushed Oreos, nuts, chocolate sauce, caramel sauce, raspberry sauce, whipped cream, and more!!!

Dessert Upgrades

Gluten Free Selections
(all upgrades are plus sales tax)

Dipping Station (\$4pp)*

Hot chocolate fudge or caramel for your guests to dip sliced apples, oranges, bananas, strawberries, rice krispies, or marshmallow kabobs in with an assortment of displayed toppings such as assorted nuts, crushed graham crackers, coconut flakes, sprinkles, crushed Oreo's, M&M's and more!

Candy Bar (\$4pp)*

A variety of wrapped candies and chocolates with to-go bags

Milkshake Bar (\$4pp)*

Creamy chocolate or vanilla milkshakes made with our antique blenders. Add on fun toppings such as sprinkles, marshmallows, fudge, caramel, crushed Oreo's and assorted nuts

Hot Chocolate Bar (\$4pp)*

Enjoy a warm cup of hot cocoa with choice of toppings such as candy canes, peppermint bark, marshmallows & more. For the adults, Rumplemintz, Grand Marnier, Amaretto, Kahlua and Baileys can be added for an extra kick!

Zeppole, Funnel Cake & Fried Oreo Station (\$4pp)*

Enjoy these boardwalk classics prepared fresh and topped with powdered sugar!

Soda Float Station (\$4pp)*

Coca-Cola and Root Beer floats with vanilla ice cream, served with classic red and white straws. Enjoy with toppings such as hot fudge, caramel syrup, raspberry syrup, maraschino cherries, sprinkles, whipped cream or mixed nuts.

Cigar & Whiskey Bar

Our cigar bar, equipped with a personal attendant, provides your guest with cigars, cordials, and premier selection of whiskey for \$475. Our specialized whiskey & cordials display includes Hennessy, Jameson, Bushmills, Remy VSOP, Lexington Bourbon, Blanton's Bourbon, Wild Turkey, Jim Bean, Bird Dog Maple, Hot Cinnamon, Blackberry & Peach!

~ If you choose to bring your own cigars we will set up the station, provide the cordials and attendant for \$200 ~

Bar Upgrades

(all upgrades are plus sales tax)

Specialty Drink of Your Choice

If it is to include any items that are not included in our be we will get them for an additional fee

Draft Craft Beer & Snacks

Have your choice of three special craft beers that come in 1/6 kegs to be added to the included beers on tap. We will also put out bar snacks such as shelled peanuts, Frito's chips, and pretzels.

~ \$125 per keg (you may choose up to 3) ~

Wine Upgrade

Nontraditional wines imported or domestic of your choice can be ordered to have available for your wedding guests.

For more information please request to speak with our in house sommelier

~ TBD \$ Flat Fee ~

Ice Luge Martini & Shots Station

This manned station will feature a martini glass shaped ice sculpture with spiral luge and various flavored vodkas, gins, vermouth and gourmet olives for your guests to enjoy chilled drinks and shots of their choice.

~ \$500 Flat Fee ~

Vintage Soda Station

Enjoy classic beverages such as Coca Cola, Root Beer, Cream Soda, Fanta Orange Soda and Birch Beer in their original retro style glass bottles with retro candy and snacks!

~ \$250 Flat Fee ~

Bloody Mary Bar

Classic tomato juice bloody mary's will be available with the options of ...

Flavored vodkas (citrus, cucumber and hot jalapeño)

Tobasco, black pepper, horseradish, Worcestershire or green sauce

Celery, lemons, limes, bleu cheese stuffed green olives, cocktail shrimp or cucumbers

Rimmed with sea salt, old bay, celery salt or blackening spice

~ \$275 Flat Fee OR

Add to the Bridal Package for a \$175 Flat Fee ~

Bubbly Bar

Your choice of four juices

~ lemonade, blueberry pomegranate, orange, grapefruit, pineapple, cranberry, mango, strawberry banana or peach ~

Sparkling Champagne, Prosecco and Moscato accompanied by freshly sliced strawberries, oranges,

lemons, limes, raspberries, and blueberries.

~ \$250 Flat Fee ~

Frozen Drink Bar

Your personal bartender will prepare classic frozen drinks such as Pina Coladas, Daiquiris, Margaritas and Rum Runners accompanied by freshly sliced fruit and drink umbrellas

Can also be prepared with non-alcoholic options

~ \$275 Flat Fee~

Infused Sparkling Drink Bar

Natural spring water in decorative glass dispensers infused with fruit such as lemons, limes, strawberries, blueberries, oranges or pineapple as well as bottled sparkling FOUND water which comes in flavors of lemon, cucumber-mint, apple cinnamon & elderflower.

~ \$275 Flat Fee ~

Tequila, Margarita & Mojito Bar

Our bartenders will make fresh margaritas and mojitos for your guests to enjoy with various tequilas, triple sec, mini Coronita bottles, flavored salts, fresh mint, agave, lemons, limes, and mini tacos!

~ \$750 Flat Fee ~

Lakeside Bar

We will set up a specialized bar during cocktail hour of your wedding on our lakeside dock with signature Rock Island drinks, bottled vintage soda & sparkling FOUND water!

~ \$750 Flat Fee ~

Pretzel Machine

During cocktail hour next to our 6 draft beer line kegerator we will have a hot pretzel machine with warm salted pretzels and various mustards for your guests to enjoy

~ \$250 Flat Fee ~

Extra Upgrade Packages

(all upgrades are plus sales tax)

Sparklers

We will provide you and your guests with our 36" sparklers for your grand exit at the end of the evening. What better way to bring an end to a beautiful wedding than with all of your guests sending you off with well wishes!

~ \$250 Flat Fee ~

Bonfire Pit & S'mores

Enjoy the lakeside wood burning bonfire pit and everything you and your guests may need to make a classic S'more from the sticks, graham crackers and marshmallows to the Hershey's chocolate!

~ \$350 Flat Fee ~

Up-lighting & Audio Visual Packages

Add that special ambiance to your affair with our Up-lighting and special effects in any of the 24 colors and 12 schemes available. Our extensive lighting system is built into the Ballroom dancefloor, barrel ceiling, columns, bar, chair rail, gazebo, and waterfall for enhanced ambiance.

Our Audio Visual package allows you to live stream dance floor footage to the two 55" flat screen TVs built into either side of the Ballroom, or you can show some of your favorite photos or a video reel throughout your reception! The audio package also allows your Dj to plug right into our custom sound system so there's no need for their lights or speakers so your guests have more dancefloor space!

~ \$900 for Lighting Features ~ \$600 for Audio Visual Features ~ \$1200 for the Entire Package ~

Photo Station

You and your guests will have hours of endless fun with our in house photo station. Take fun and memorable pictures with fun props such as boas, masks, funny blurbs, and much more! Our photo booth will supply endless hours of fun for you and your guests throughout your reception. Enjoy full use of our open air and classic photo station throughout your entire reception! The photo station attendant will assist your guests in putting together a memory book with all of the pictures!

~\$1000 Flat Fee ~

Extra Time Before *(if no ceremony on-site)*

If you do not have your ceremony on site you may come one hour prior to your cocktail hour. If you would like to come earlier you can add additional time by the hour. We will have the bar open and will supply, finger sandwiches of your choice or a cheese platter.

~ \$250 Flat Fee for parties under twelve people / over 14 people will be an additional \$10pp ~

On-site Walkthrough

You may set up an hour appointment the week of your affair to come with your wedding party – maximum 20 people. At this time we will guide you and your wedding party through the ceremony and provide beer, wine, and soda for you and your guests.

~ \$350 Flat Fee ~

End of Night Upgrade Packages

(all upgrades are plus sales tax)

Extra Time / After Party

Add on extra time to the end your night so you can keep the night going! Your guests can continue to enjoy the full open bar and desserts!

~ Half Hour \$600 One Hour \$1000 ~

Brick Oven Pizza Station

Our staff will serve fresh, hot pizza straight from our Brick Oven for your guests to enjoy as the evening comes to an end.

~ \$500 Flat Fee ~

Classic To-Go Station

The front foyer will be set with our classic hot dog cart, popcorn machine and hot pretzel machine with condiments. As the evening winds down we'll hand out hot dogs with their condiments of choice, hot soft pretzels, bags of popcorn, and chilled bottles of water for your guests to take with them at the end of the night!

~ \$600 Flat Fee ~

Breakfast Departure Station

Our staff will set up a to-go station, at the end of the evening, where your guests can choose what they want from the following: bottled water, orange juice, bagels with cream cheese, wrapped candy, bags of chips, and cups of coffee.

~ \$450 Flat Fee ~

Fast Food Package

For the last 30 minutes of your affair our staff will hand out some of your classic fast food favorites. Please choose two of the following: White Castle, Wendy's, McDonalds, Burger King, Arby's, Taco Bell, KFC or Popeye's.

~ \$1,000 Flat Fee ~

Breakfast Station

Towards the end of the evening we will have a station full of classic breakfast treats including French toast, pancakes, taylor ham, egg and cheese sandwiches, croissants, bacon, and orange juice

~ \$1000 Flat Fee ~

General Time Schedule Breakdown **(Example: 6:00 wedding start time)**

5:00- Approximately 1 hour before your affair, your guests will begin to arrive and will be greeted with passed champagne and mimosas. We will also offer water and other non- alcoholic beverages at the bar.

6:00-6:30 –Ceremony takes place.

6:30-8:00- Immediately following the end of your ceremony, your guests will enjoy an hour and a half long cocktail hour with our premium open bar, butler passed hors d'oeuvres, hot buffet style chafing dishes, carving stations, and live captain stations.

8:00-8:30- Introductions, formal dances and toasts will take place.

8:30-8:45- DJ will officially open and invite guests to the dance floor.

8:45- (First course) Salads will be served.

9:15- (Second Course) Main entrée's will be served.

10:30- (Cake cutting/ Bouquet/ Garter toss) - Approximately one hour before your affair is schedule to end we can do the cake cutting, or we can do it during salad. It will then be served for your guests to enjoy, along with other desserts of your choice. If you choose to do the bouquet/garter toss this would immediately follow your cake cutting.

11:30- Your guests depart as your reception comes to an end.*

Changes can be made to this schedule. The maitre'd is flexible and willing to work with you to accommodate your needs.

*We offer a variety of end of night packages and options for extra time

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

****Please inform us if there are any allergies or special dietary needs our chefs need to be aware of for your affair ****