

2023-2024

Exclusive Wedding Package

Rates & offerings subject to change



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

Don't let the day slip away,

Pre-Ceremony Packages

Tower Suite

The tower suite is located on the corner of our main building with a 360° aerial view of Lake Mohawk. The Tower Suite package includes 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 an 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. You may use this time to get ready, relax, and take plenty of pictures!

\$1,400.00

*8:30am arrival

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

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

The Den

The den is located on the boardwalk, just steps away from our private beach! The den is equipped with various rooms, a bar, full bathroom, and direct access onto the boardwalk. Along with the den, you have an attendant assisting you with your every need that day. You can spend your hours enjoying the provided foosball table, our custom corn hole on the boardwalk, and getting ready, all the while indulging on our assorted selection of craft beers. You may want to just kick back and relax on the couch, listen 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 sandwiches, wraps, and salads.

\$850.00

*11:30am arrival

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

*Den must be vacated of personal items before ceremony

ON-SITE CEREMONY

One wedding per day on with dramatic lake front and mountain views on our 3 unique ceremonies locations to choose from: idyllic beach, rustic boardwalk, or elegant ballroom. Personal wedding coordinator to help plan and execute your ceremony. Staff to greet guests with champagne upon arrival.
\$2,500

Rustic Boardwalk



Vows on the Beach



Grand Ballroom



COCKTAIL HOUR

Enjoy beautifully prepared hors d'oeuvres and cocktails with family & friends on our boardwalk.

Butler Passed Hors D'oeuvres **choice of eight*

Wild Mushroom Phyllo Cup

Crispy Potato & Chickpea Samosa with Raita

Mini Vegetable Spring Roll with Ginger Hoisin

Herbed Goat Cheese with Red Onion Jam on a Toasted Brioche

Falafel Gyro with Tzatziki Sauce

Arancini Crisp Risotto Ball with Wild Mushrooms and Asiago Cheese

Heirloom Tomato Bruschetta with Balsamic Glaze and Parmesan Cheese

Brie en Croute with Candied Walnut and Raspberry Glace

Tomato Soup Shooter and Mini Grilled Cheese

Caprese Salad Skewer of Mozzarella, Heirloom Cherry Tomatoes and Basil Pesto

Fried Eggplant Cubes with Dolloped Ricotta Cheese and Pomodoro Dipping Sauce



Pulled Chicken Taco, Tangy Slaw, Mango Salsa and Avocado Aioli Drizzle

Tandoori Chicken Skewer with Cilantro Raita Dipping Sauce

Seared Duck, Whole Grain Mustard, Orange-Cranberry Marmalade on Crostini

Chicken Empanada with Hot Sauce

Chicken Satay with Spicy Peanut Sauce

Buffalo Chicken Dip on a Warm Pita Chip

Chicken Lemongrass Pot Sticker with Soy Sauce

Mini Chicken Cordon Bleu in Puff Pastry

Breaded Chicken skewer with Roasted Pepper, Mozzarella and Pesto

Philly Cheesesteak Eggrolls with House Sriracha Sauce

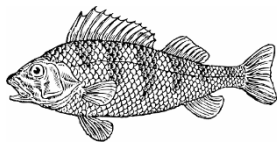
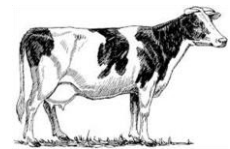
Beef Empanada with Hot Sauce

Beef Wellington and a Mushroom Cream Sauce

Braised Short Rib with Caramelized Shallot-Potato Purée and Chives on a Crisp

Shaved Beef Tenderloin with Arugula, Caramelized Onions on a Parmesan Crostini

Lamb Lollipops with Tzatziki Sauce **+\$4pp**



Ceviche Spoon with Chili Pepper, Scallion, Coriander and EVOO

Applewood Bacon-Wrapped Scallop

Tuna Tartare with Wasabi Tobiko, Cucumber and Carrot

Petit Crab Cake with Creole Remoulade

Clams Casino

Coconut Shrimp with Sweet Chili Sauce

Shrimp Scampi Spoons

Caviar Blini dolloped with Mascarpone and Dill

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, 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 and Chevre
Accompanied by Almond Fig Paste, Seasonal Fresh Fruit and Berry display, Assorted
Crackers, Marinated Artichokes, Roasted Red Peppers, Marinated Country Olives, Pickled
Mushrooms, Fresh Mozzarella and Tomato Caprese
Chef's Selection of Charcuterie

Cold Display Upgrades

Raw Bar - Seasonal Oysters and Little Neck Clams on the Half Shell, Chilled Jumbo Shrimp
Horseradish, Cocktail Sauce, Mignonette and Lemon **\$12pp**

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

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

Hot Displays

**choice of 3*

Italian or Swedish Meatballs

Sausage and Peppers

Garlic Beer Steamers

Penne ala Vodka

Honey Sesame Chicken

Wild Mushroom Ravioli

Four Cheese Mac 'N' Cheese

Eggplant Rollatini

Potato & Cheese Pierogi

Tortellini Pesto Cream

Gourmet Sliders

Roasted Herb Cauliflower

Carving Stations

**Choice of 1*

Oreganato Flank Steak

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 Mousse, Pickled Ginger

Stuffed Pork Loin with Prosciutto, Spinach, Roasted Red Peppers and Provolone – Au Jus

Grilled Hanger Steak – Red Wine Reduction

Upgrades

Rack of Lamb – Mustard Shallot Sauce \$7pp

Prime Rib – Wild Mushroom Ragout, Bordelaise Sauce, Fresh Shaved Horseradish with Horseradish Cream \$4pp

Live Captain Stations

**choice of 1*

Potato Bar

Whipped Yukon Mashed Potatoes, Sweet Potato Waffles Fries, Truffle or French Fries, Sour Cream, Chives, Crispy Bacon, Beef Chili, Shredded Cheese, Gravy.

South of the Border

Chipotle pulled Chicken, Marinated 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, Broccoli, Bamboo Shoots, Shitake Mushrooms, Bean Sprouts, Zucchini, Ginger Miso, Soy-Teriyaki Sauces

Mac n Cheese

Cavatappi Mac-n-Cheese, Breaded Chicken Mac-n-Cheese Shells, Orecchiette
Assorted toppings: Bacon, Frizzled Onions, Blue Cheese, Buffalo Sauce, Shredded Cheese

*Add Lobster +\$4pp

Paella Pan

Gorgeous display, on an enormous Paella pan, of this classic dish from Spain including Yellow Rice, Vegetables, assorted Seafood and Chorizo.

Poke Bowl

Ahi Tuna, Salmon, Avocado, Pineapple, Seedless Cucumber, Coconut Rice, Seaweed Salad, Ginger Miso, Soy-Teriyaki, Shrimp Tempura, Thai Sweet Chili Sauce

RECEPTION

Our spacious Grand Ballroom with Cathedral ceilings and original wooden beams accent the magnificent view of Lake Mohawk.

A Champagne toast will greet you and your guests.

Salad Course

Lake Mohawk Salad

Arugula and Baby Spinach Salad, Candied Walnuts, Spiced Apples, and Champagne Vinaigrette

Traditional Caesar Salad

House Caesar Dressing, Fresh Herb Focaccia Croutons and Shaved Parmesan

Fall Harvest

Arugula, Poached Pears, Pumpkin Seeds, Dried Cranberries, Ricotta Cheese and Apple Cider Vinaigrette

Caprese Summer

Heirloom Tomatoes layered with Fresh Mozzarella Cheese, Basil, Balsamic Glaze and EVOO

Spring Bloom

Spring Mix, Asparagus, Cucumber, Artichoke Hearts and Lemon Vinaigrette

Winter Spice

Winter Greens, Roasted Beets, Goat Cheese, Orange Slices, Toasted Hazelnuts and Red Wine Vinaigrette

Entrée Selections

*choice of 3 (+ vegetarian) options, accompanied by seasonal sautéed vegetables; roasted red bliss potatoes with rosemary, garlic, and sea salt or harvest rice.

Artisan dinner rolls with whipped butter.

BEEF

8 oz. Grilled Filet Mignon

Demi-Glace

Sliced Beef Tenderloin

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

Braised Boneless Short-Rib

Burgundy Sauce

Pat Le Freida Filet Mignon +\$MP

Horseradish Gorgonzola Cream Sauce

SEAFOOD

Roasted Salmon

Choice of preparation:

Maple Glazed

Teriyaki Pineapple Salsa

Panko, Mustard, and Herb Crusted

Heirloom Tomatoes, Arugula,

Balsamic

Seafood Risotto

Slowly cooked in a Seafood Stock, topped with pan Seared Scallops and Shrimp

Crusted Alaskan Halibut +\$MP

Soy Cilantro Herb Dressing

Seafood Stuffed Sole

Crabmeat, Scallop, & Shrimp

POULTRY

Frenched Chicken Breast

Roasted Garlic Smash, Spring Onions & Wild Mushrooms

Breast of Chicken Danielle

Caramelized Onion, Prosciutto, Jerez Sherry Demi-Glace

Sautéed Chicken Breast

Sauce Choice of: Francaise, Piccata, or Marsala

Stuffed Frenched Chicken Breast

Spinach, Roasted Peppers, Provolone, Balsamic Glaze

VEGETARIAN

Potato Gnocchi

Sautéed Baby Spinach, Blistered Grape Tomatoes, Pesto

Portobello Mushroom Ravioli

Balsamic Brown Butter, Walnuts, Shaved Parmesan Cheese

Roasted Vegetable Lasagna

Thinly sliced layered Vegetables, Tomato sauce, Mozzarella Cheese, topped with a Homemade Pesto

Vegetarian Risotto

Seasonal Vegetables, Fresh Herbs, Shaved Parmesan Cheese

Dessert Service

Wedding Cake

**to be provided by client*

Served Family Style at Each Table

Assorted Cookies, Cannoli, and Assorted Tarts

Table Side Coffee Service

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

Dessert Upgrades

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

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

Ice Cream Bar Choice of 3 Ice Cream Flavors, Chocolate & Carmel Sauces, Sprinkles, Crushed Oreos,

M&M's, Gummy Bears, Maraschino Cherries, Whipped Cream **\$800**

WEDDING BAR INVENTORY

LIQUOR

Vodka: Ketel One, Grey Goose, Titos

Tequila: Mi Campo Blanco, Patron, Casamigos

Gin: Tanqueray, Bombay Sapphire, Hendricks

Rum: Bacardi Silver, Captain Morgan Spice, Malibu, Goslings

Irish Whiskey: Jameson

Bourbon: Jack Daniels, Bulleit, Basil Hayden

Scotch: Dewars White Label, Johnny Walker Black

Rye: Seagrams 7, Bulleit Rye

WINE

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

BOTTLED BEER

choice of 5

Pilsner- Coors Light, Bud Lite, Miller Lite

Wheat- Blue Moon, Goose Island Urban Wheat

Lager- Yuengling, Sam Boston Lager

IPA- Czig Meister (can), 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 Disaronno, B&B, Baileys, Chambord, Courvoisier VS, Frangelico, Grand Marnier, Irish Mist, Remy Martin, Sambuca Romano, Southern Comfort, Tia Maria **+\$8pp**

P R I C I N G

\$180-\$220

Custom to number of guests and time of year

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

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

Pricing for Kids:

Under 6 years of age: Free of Charge

Under 18: ½ Price

Vendor Meals: ½ Price

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

Final Counts & Payment Schedule

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

25% Deposit due at contract signing

Next 25% payment due 6 months prior to event

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

WEDDING ENHANCEMENTS

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

Additional Time

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

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

Farm Tables

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

Half Room: \$1,500 – available for max of 80 guests

Entire Room: \$2,500 – available for max of 190 guests

String Lights

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

Dancefloor: \$600

Entire Room: \$1,200

Rustic Wooden Backdrop

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

8x10 backdrop: \$250

Dramatic Arrival or Departure by Boat

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

\$850

Sparkler Send-Off

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

\$350

Tent Extension

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

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

TO – GO STATIONS

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

Grilled Cheese

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

Cuban

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

Crack-of-Dawn

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

Good Ol' Days

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

Oktoberfest

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

*smart dogs available upon request

Ice Cream Cart

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

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

CONTACT US

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Sparta, NJ 07871

Phone #:

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

Website:

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!

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