



# LAKE MOHAWK COUNTRY CLUB

## Wedding Package



## OUR STORY

Lake Mohawk Country Club is one of New Jersey's finest, most unique and inspiring places for rustic elegance and unforgettable celebrations. Be OUR guest and join us for a once-in-a-lifetime event. Lake Mohawk is a private lake community that features a village square much like those tucked away in the Swiss Alps. The highlight of the experience is the Lake Mohawk Country Club Clubhouse, designed reminiscent of a Swiss castle with peaks, spires, and balconies. Our private beach and stretch of boardwalk are centered on a beautifully landscaped Boardwalk that overlooks breathtaking views of the lake nestled into the colorful foothills of Northern New Jersey. A distinct warmth and unique atmosphere infuse each setting, establishing the perfect location for every type of planned occasion.

## *your exclusive* WEDDING

One wedding per day

Dramatic lake front views

Spacious Tower Suite & Den

3 unique ceremonies to choose from: idyllic beach, rustic boardwalk, or elegant ballroom

Personal wedding coordinator to help plan menus, rehearsal, ceremony through reception

Hostess to greet guests with champagne, white wine, and sparkling water upon arrival

Valet parking

Coatroom attendant (weather dependent)

Premium open bar, specialty drinks & champagne toast at reception

Custom Linen & Floorplan Choices

Indoor & outdoor bars/seating for cocktail hour



*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 turret of our main building. Included in this package, you will enjoy your own personal attendant assisting you with your every need the entire day, complimentary food & beverage including soft drinks, coffee, tea, champagne and hard seltzers or ciders. 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, and salads. You will also have access to your own private bathroom and upstairs tower with a 360° aerial view of Lake Mohawk. You may use this time to get ready, relax, and take plenty of pictures!

**\$1,200.00 + tax & gratuity**

Earliest arrival is 8:30am

Personal items may be kept in bridal suite throughout the evening

Allotted Guests: 10 + 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. Included in this package, 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, coffee, tea and your choice of craft beers, hard seltzers or ciders. Along with your beverages, you will be provided with lunch consisting of various finger sandwiches, wraps, sliders, and salads.

**\$750.00 + tax & gratuity**

Earliest arrival: 11:30am

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

Den must be vacated of personal items before ceremony

\*must be told ten days in advance the number of guests and arrival time. If you arrive earlier than the contracted arrival time, you will be charged \$100 for every half hour up until the set arrival time.

## ON SITE C E R E M O N Y

Rustic Boardwalk, Grand Ballroom, or  
Vows on the Beach - \$1,500

Two hour early arrival for wedding party

Dramatic lake front views

White trellis for you or your florist to decorate

White chair set-up with an optional table in front of the archway

Personal ceremony coordinator to:

Provide wedding party with drinks and snacks upon arrival

Guide you and your party through the entire ceremony

Assist in pinning boutonnieres

Coordinate details with DJ or band, photographer and your officiant

Set up optional receiving line after ceremony

Coordinate introduction details with DJ or band at reception

## 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.

### **The Farmer's Garden**

Fresh Vegetable Crudité 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 Table**

Danish Fontina, Queso Manchego aged three months Sheep's Milk, Vermont White Cheddar, Smoked Gouda & Chevre, Gorgonzola aged three months with blue-green marbling;  
Accompanied by Almond Fig Paste, Seasonal Fresh Fruit and Berry display, Assorted Crackers

### **Butler Passed Hors D'oeuvres**

\*choice of eight

#### Wild Mushroom Tart

Crispy Potato & Chick Pea Samosa, Raita

Mini Vegetable Spring Roll, Ginger Hoisin

Herbed Goat Cheese with Red Onion Jam, Toasted Brioche

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

Arancini Crisp Risotto Ball with Wild Mushrooms & Asiago Cheese

Heirloom Tomato Bruschetta with Balsamic Glaze & Parmesan Cheese

Chilled Tomato Gazpacho, Cilantro Oil

Tomato Soup Shooter, Grilled Cheese



#### Sesame Chicken Skewer

Tandoori Chicken Skewer with Cilantro Raita Dipping Sauce

Street Chicken Taco, Hatch Chili, Coconut Mango

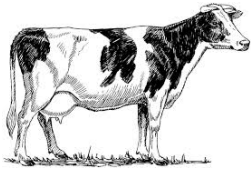
Seared Duck, Whole Grain Mustard, Orange-Cranberry Marmalade, French Herb Crostini

Mini Chicken Cordon Bleu in Puff Pastry

Chicken Satay with Spicy Peanut Sauce

Buffalo Crunch Bite, Blue Cheese





Cocktail Meatballs  
Beef Empanada  
Franks en Croute

Braised Short Rib with Caramelized Shallot-Potato Purée and Chives on a Crisp  
Shaved Beef Tenderloin with Arugula, Caramelized Onions, Parmesan Crostini

Cold Smoked Salmon & Cucumber on a Crispy Potato Chip, pickled cucumber, red onion salad,  
& caramelized lemon crème fraiche

Asian Scallop BLT- Seared Bay Scallop,

Honeyed Bacon, Cherry Tomato, Baby Lettuce, Ginger Miso Cream

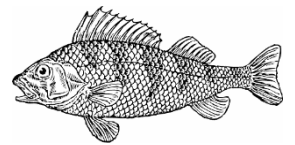
Bacon-Wrapped Scallop

\*Tuna Tartare, Wasabi Tobiko, Cucumber & Carrot

Petit Crab Cake with Creole Remoulade

Shrimp and Sweet Corn Relish, Blue Corn Chip

Coconut Shrimp, Sweet Chili Sauce



### Hot Chaffing Dishes

\*choice of 3

Italian Meatballs

Mussels & Steamers in garlic broth

Honey Sesame Chicken

Four Cheese Mac 'N' Cheese

Farfalle with Sundried Tomatoes

Sausage and Peppers

Penne ala Vodka

Portobello Mushroom Ravioli

Eggplant Rolatini

## **Live Captain Stations**

\*choice of 2

### **Carving Stations:**

**Tequila & Lime Marinated Flank Steak**, Chimichurri Sauce

**Traditional Oven Roasted Organic Turkey Breast**, Orange-Cranberry Relish

**Honey Glazed Smoked Ham**, Honey Mustard, Whole Grain Mustard

**Coriander Rubbed Pork Loin**, Sweet and Sour Mango Relish

### **Gourmet Sliders**

Beef, Pulled Pork & Chicken, served on Hawaiian rolls, Slaw and toppings.

### **Mashed Potato Bar**

Whipped Yukon & Mashed Sweet Potatoes, butter, sour cream, chives, crispy bacon, beef chili, shredded cheese, mini marshmallows & brown sugar.

### **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, Broccoli, Bamboo Shoots, Shitake Mushrooms, Bean Sprouts, Zucchini, Steamed Rice, Lo Mein, Rice Noodles, Ginger Miso, Soy-Teriyaki Sauces

## RECEPTION

Our spacious Grand Ballroom boasting high Cathedral ceilings, wood floors, original wooden beam accents and a magnificent view of Lake Mohawk holds up to 225 guests. You will enjoy a Champagne toast, a custom dinner menu, choice of linen colors, elegant tables and chairs, a sweetheart table and an on-site maître d and captain assisting you for the entire evening.

\*\*items noted are upcharge

### Salad Course

#### Lake Mohawk Salad

Endive, Arugula and Baby Spinach Salad, Candied Walnuts, with spiced Apples  
Champagne Vinaigrette

or

#### Traditional Caesar Salad

House Caesar Dressing, Fresh Herb Focaccia Croutons, Parmesan

### Entrée Selections

\*choice of 3+ vegetarian option, accompanied by seasonal sauté vegetables/ roasted red bliss  
potatoes rosemary, garlic, sea salt/ harvest rice.

Artisan dinner rolls with whipped butter

## BEEF

#### Grilled Filet Mignon

Sauce choice of: Béarnaise, Bordelaise, or Demi-Glace

#### Sliced Beef Tenderloin

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

#### \*\*Braised Boneless Short-rib

Sweet and Sour Sauce

## SEAFOOD

#### Grilled Salmon

Heirloom Tomatoes, Arugula, Balsamic

#### Roasted Salmon

Baby Leeks, Wild Mushrooms, Chardonnay Lemon Sauce

#### \*\*Herb Roasted Alaskan Halibut

White Bean-Chorizo Ragout, Stewed Peppers, pineapple mango chutney



## POULTRY

### **Pan Seared 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

## VEGETARIAN

### **Wild Mushroom Ravioli**

Sautéed Baby Spinach, Vegetable Bolognese (VG)

### **Grilled Eggplant Roulade**

Roasted Peppers, Asparagus, & Goat Cheese (GF, VG)

### **Vegetarian Risotto**

Seasonal Vegetables, Fresh Herbs, Shaved Parmesan Cheese (VG)

## **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 Strawberries

## **Table Side Coffee Service**

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

# WEDDING BAR INVENTORY

## LIQUOR

Skyy, Titos, Tanqueray, Bombay Sapphire, Captain Morgan, Bacardi White, Malibu Caribbean Jameson, Fireball, Johnny Walker Black, Bulleit, Bulleit Rye, Dewars White Label, Jack Daniels, Jim Beam, Milagro Silver, Dry Vermouth, Sweet Vermouth, Triple Sec, Kahlua, Rose's Lime, Grenadine, Seagram's 7, Canadian Club

## WINE

Guenoc Cabernet Sauvignon  
Guenoc Merlot  
Guenoc Chardonnay

Vista Point: Pinot Grigio  
La Veille Ferme: Rose  
Wissembourg Coment de Bucques Brut

## BOTTLED BEER

**Pilsner**- Coors Light  
**Wheat**- Blue Moon  
**Lager**- Yuengling

**IPA**- Goose Island  
**Seasonal** – Sam Adams

*\*alternate choices, additional selections, or upgrades are available upon request*

**Included in the package are 2 signature drinks of your choosing.**

## PRICING

**Starting at \$165pp ++**

Does not include NJ Sales Tax ,17% gratuity and 3% admin fee

Includes: 5 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 to be submitted at least 10 days in advance

Room Layout is to be finalized 7 days prior to event

If room needs to be reset for any reason after this time there will be a \$500.00 labor fee applied to your final bill.

*\*Each package is made custom to your wedding vision. All food and additional upgrades are customizable.*

# WEDDING ENHANCEMENTS

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

## **Additional Time**

Keep the party going!

Additional half hour: \$16pp; 1 hour: \$30pp

## **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

Entire Room: \$2,500

## **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

## **Lake Mohawk Ski Hawks Performance**

Have our very own Lake Mohawk Ski Hawks perform a private show for your event!

The team will display a water ski show like you never seen before; performing all of their latest tricks including: a ramp jump, pyramids, and even partner flips to lively music!

\$1,500 for a half hour      June-September (*dates available are subject to change*)

## **Pre-Ceremony Cocktail Party**

Why not get the party started before you tie the knot? This package includes a half hour of mingling, beer, wine, champagne, and a display of various picking foods right before the ceremony begins. This way your guests will arrive with plenty of time to get to the ceremony! The energy will be high when it's time for you to shine.

Up to 150 guests: \$2,500

Over 150 guests: \$3,000

## **Sparkler Send-Off**

Have your bridal party light the way out the door to your happily ever after. \$350

## 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 \$450++.

### **Jersey Diner Dash**

Skip the late-night trip to the diner, just grab and go with all the diner classics. Disco fries smothered in gravy and cheese, crispy spanknopita, sweet Belgium waffles, stacked up turkey club, and Milk Shake Shooters

### **Grilled Cheese**

Goopy 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.

### **Flatbread**

Crispy, cheesy, yummy assorted flat breads are sure to hit the spot! Whether you are more of a classic cheese kind of person, a veggie or meat lover - everyone's cravings will be satisfied!

### **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.

### **Adios!**

Enjoy Mexican classics as your guests depart: cheese & chicken quesadillas, taquitos, tortillas, salsa, warm queso, & guacamole.

# CONTACT US

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973-729-6156 (please input your point of  
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**Website:**

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**GPS Address:**

12 West Shore Trail  
Sparta, NJ 07871

**Follow us on Social Media**

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## 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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