

THE
wedding
PACKAGE

2020/2021



“Delicious food, amazing service, beautiful location...
you can’t go wrong.” – Chelsea, bride

“The package Rock Island offers to couples is unbeatable
and the attention they give each wedding makes it feel like you are truly
the only people in the world who are getting married.” – Lauren, bride

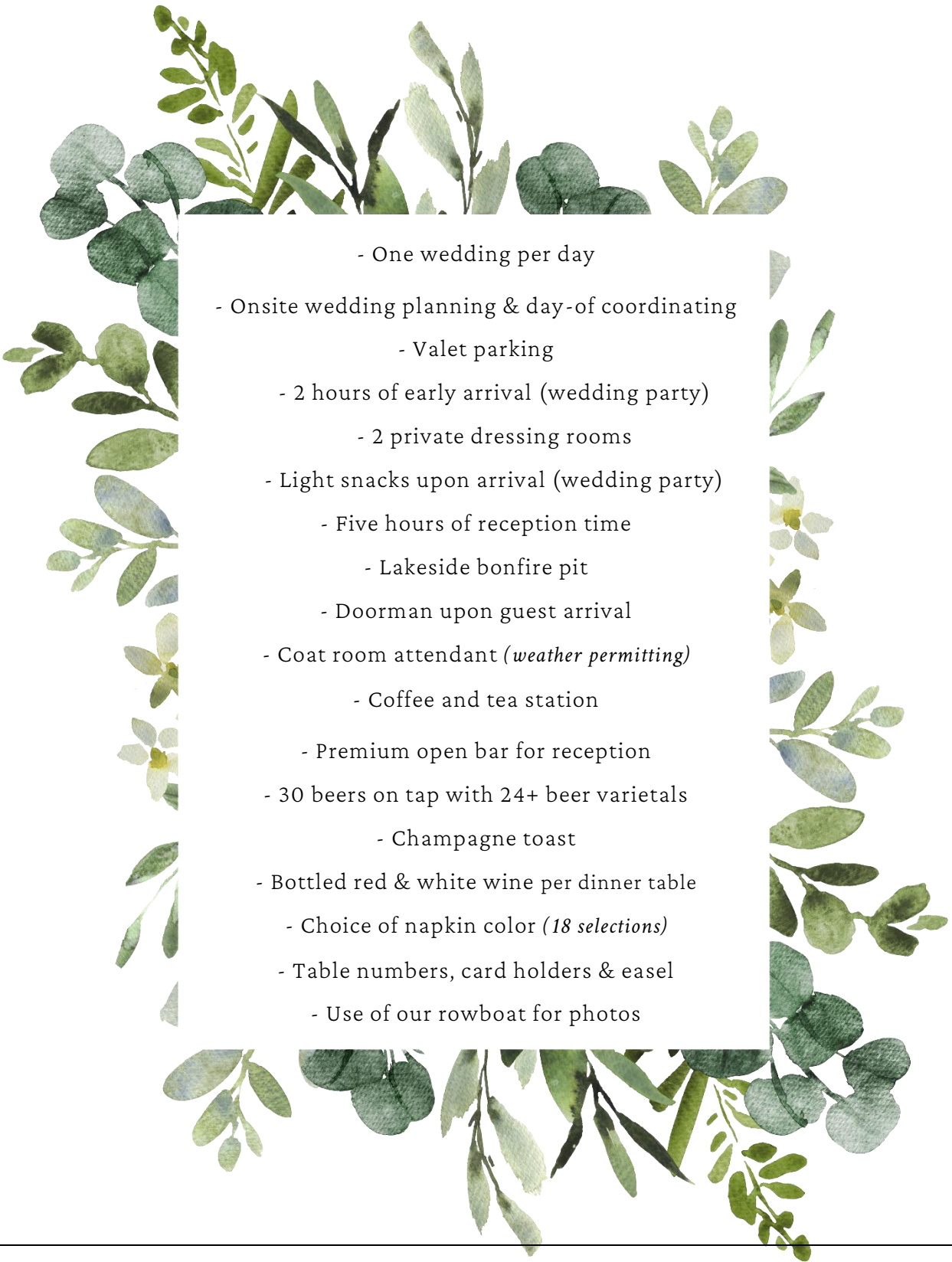
“The food was amazing. People are still raving about our cocktail hour & signature drinks.
Absolutely no one can compare to the packages they offer. You will not find another venue
with this attention to detail and, most importantly, staff.” – Deanna, bride

“They are also so fun and make the whole experience more enjoyable!” – Steph, bride



— just for you —

WEDDING INCLUSIONS

- 
- One wedding per day
 - Onsite wedding planning & day-of coordinating
 - Valet parking
 - 2 hours of early arrival (wedding party)
 - 2 private dressing rooms
 - Light snacks upon arrival (wedding party)
 - Five hours of reception time
 - Lakeside bonfire pit
 - Doorman upon guest arrival
 - Coat room attendant (*weather permitting*)
 - Coffee and tea station
 - Premium open bar for reception
 - 30 beers on tap with 24+ beer varietals
 - Champagne toast
 - Bottled red & white wine per dinner table
 - Choice of napkin color (*18 selections*)
 - Table numbers, card holders & easel
 - Use of our rowboat for photos

— on-site —

CEREMONIES

+ ONSITE CEREMONY \$10PP

Additional 30 minutes of time · personal attendant/ceremony coordinator · day-of walkthrough · grazing platter & open bar for wedding party · coffee, tea, mimosas, champagne & soft drinks for your guests upon arrival · outdoor or indoor ceremony with natural wood archway · setup of ceremony chairs



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.

+ add-ons:

+ BALCONY SUITE PACKAGE \$750

9 a.m. arrival · personal attendant · breakfast, light lunch & open bar · pedal boat

+ LAKESIDE LOUNGE PACKAGE \$500

Additional 4 hours of early arrival · personal attendant · lawn games & lake for fishing · access to our lounge with TVs, PS4 & shuffleboard · fresh lunch & open bar · pedal boat

If you would like to come earlier than the 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 contract or otherwise stated & approved by management, you will be charged a fee of \$100 per half hour early & \$200 per hour early.

+ OFFSITE CEREMONY & LUNCH \$350

+ USE OF PEDAL BOAT (WITHOUT EARLY ARRIVAL PACKAGES) \$350

warm up

+ CEREMONY HEATERS (INCLUDES 6) \$750

+ HANDWARMERS & BLANKETS (50% OF HEADCOUNT) \$250

+ WARM-UP PACKAGE (BOTH ABOVE) \$850

— *always included* —

TOP SHELF OPEN BAR

LIQUOR

American Anthem* · Grey Goose · Ketel One · Tito's
Hendricks · Tanqueray · Bombay Sapphire · Empress
Captain Morgan · Rum Haven (1/2 calories of Malibu!) · Plantation
Patron Silver · Jose Cuervo Gold · Olmeca Altos · El Buho Mezcal
Glenfiddich · Glenlivet · Jack Daniels · Jameson · Johnny Walker Black
Maker's Mark · Woodford Reserve

** \$1 per bottle of American Anthem is donated to support military personnel & their families*

Now including locally distilled liquor 

ON TAP

30 draft beer lines, domestic & international
Locally brewed · ciders · IPAs · spiked seltzer · spiked kombucha
Check out our Untappd/Facebook page for the most updated list of beers on draft!

WINE

Cabernet Sauvignon · Merlot · Pinot Noir
Champagne · Chardonnay · Pinot Grigio · Sauvignon Blanc

CORDIALS

Kahlua · Baileys · Frangelico

SIGNATURE DRINK

Encompassing our in-house liquor

Ask us about more top shelf options we have available!

— cocktail hour —

CHOOSE 6 LITE BITES

BEEF & PORK

Cuban Slider
Rock Island Slider & Fries
Pork Tostones with a Pineapple Mango Chutney
Mac n Cheese Bites with a Cured Bacon Crumble
Pork Dumpling Beggars Purse with Sweet Soy Sauce
BBQ Brisket stuffed Corn Muffin with Cranberry Chutney
Barbeque Short Rib Slider on a Mini Potato Roll
Korean Beef Satay with a Teriyaki Dipping Sauce
Korean BBQ Meatball
IPA & Mini Dog Shots

SEAFOOD

Bacon Wrapped Scallops (GF)
Asian Style Coconut Shrimp
Japanese Style Tuna Tartare Taco (GF)
Jumbo Shrimp Cocktail (GF) - \$2pp
Shrimp Taco with Mango Salsa (GF)
Mini New England Lobster Roll
Marinated Shrimp & Chorizo Skewer (GF)
Garlic Seared Scallop Tostones with Cilantro Aioli
Mini Lump Crab Cakes with a Remoulade Sauce
Mini Lobster Taco with Sriracha Mango Salsa (GF)
Seared Diver Scallop with Truffle Cream Sauce (GF)

POULTRY

Duck Confit Taco (GF)
Buffalo Chicken Spring Roll
Buttermilk Chicken & Waffles
Chicken Shumai with a Soy Ginger Dipping Sauce
Smoked Chicken Arepa with Cotija & Guac (GF)
Chipotle Chicken Satay w. Creamy Cilantro Sauce (GF)
Fall on a Spoon (turkey, cranberry sauce, stuffing & gravy)
Island Coconut Chicken Bites
Mini Chicken Pot Pies

VEGETARIAN

Latke & Applesauce Bites
Baby Brie & Strawberry Maple Bites
Wild Mushroom Ravioli with Truffle Sauce
Tomato Bisque Shooter with Grilled Cheese
Crispy Risotto Bites with Marinara & Parmesan
Pear & Brie Wonton with Gastrique

VEGAN

Apple & Beet Salad in a Cucumber Cup
Zucchini Fries with Baba Ganoush
White Bean Meatball
Duxelle Mix & Herb Stuffed Mushrooms (GF)

— cocktail hour —

CHOOSE 1 SMALL PLATE

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 (GF)
Moroccan Seared Salmon, Israeli Couscous and a Tomato Chutney
Braised Pork Belly, Creamy Polenta and a Roasted Corn Salad (GF)
Tricolor Squash Ribbons and Pesto Grilled Chicken in a Roasted Corn Broth
Mini Ceviche: Peruvian Style Cured Shrimp and White Fish in Fresh Lime Juice
Seared Medallion Chicken over Wild Rice with Tomato, Garlic & Porcini Flakes

*(GF) – Gluten Free

— cocktail hour —

COLD BOARDS

CHARCUTERIE & MEDITERRANEAN

Bruschetta · red pepper hummus
grape leaves · provolone stuffed peppers
salami · prosciutto · pepperoni
sweet soppressata · hot capicola

NEW! OLIVE OIL & BREAD BAR

Assortment of infused olive oils & breads
tapenade · marinated artichoke hearts ·
medley of gourmet olives

CHEESE BOARD

Asiago · gruyere · dill Havarti · Irish
porter cheddar · brie · smoked gouda
ginger mango stilton

COLD PLATES

Beef tenderloin crostini · mozzarella
caprese skewer · pickled crudité



+ add-ons:

+ YACHT CLUB

Create your own cold seafood bar with proper accompaniments

- + West Coast Oysters \$4pp
- + Middle Neck Clams \$3pp
- + Jumbo Shrimp Cocktail \$5pp

- + East Coast Oysters \$4pp
- + Jonah Crab Claws \$8pp
- + Chilled Lobster Tail 4oz. \$8pp

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

Choose 3+, and we'll include an ice carving.

+ SUSHI & SASHIMI \$7PP

Assorted rolls such as California · tuna · salmon · eel · vegetable · Boston · Philadelphia
with pickled ginger, wasabi, soy sauce, spicy mayo · chilled sake

+ LOCAL BEER & PRETZEL BAR \$250

Locally brewed craft beer from the Tri-State area · beer cheese fondue · candied nuts
assorted specialty cheeses to pair with your cold brew · warm Bavarian pretzels

— cocktail hour —

CHOOSE 3 CAST IRON FILLERS

DRUNKEN MUSSELS

With andouille sausage, garlic, onions & beer broth

TRADITIONAL CALAMARI

Lightly flour dusted served with classic marinara & lemon

DYNAMITE CALAMARI

In a rice flour coating, tossed with fresh basil & banana peppers; sweet Thai chili sauce

FRESH GARDEN PASTA (V)

Tomato fresco sauce primavera style – *gluten free pasta upon request*

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

Melted fontina, gruyere, parmesan & cheddar

INDIAN STYLE CHOLE (V) (GF)

Chickpea stew with tomatoes over basmati rice

SOUTHERN STYLE CHICKEN & WAFFLES

Buttermilk fried chicken with a clover honey drizzle

EGGPLANT ROLLATINI

Ricotta and mozzarella rolled in eggplant

ROCK ISLAND BRAISED SHORT RIBS

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

ROASTED PEPPER 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

LOMO SALTADO

Peruvian stir fry with marinated strips of steak, hand cut fries, rice and cilantro

— cocktail hour —

CHOOSE 3 LIVE STATIONS

HAWAIIAN LUAU \$

Whole hog · plantains · grilled pineapple · coconut curry rice · jerk chicken wings · *with rum punch*

GRID IRON GRUB \$

Pigs-in-a-blanket · pretzels · beer cheese dip · popcorn chicken · wings · chili · subs
loaded potato pie · *with cold beer // this station is decorated with your favorite sports team!*

FRIENDSGIVING

Pepperoni & sausage bread · carved turkey · sweet potato casserole · cranberry
roasted veggies · sausage stuffing · butternut squash shooters · *with spiked cider*

BIG TEXAS

Carved BBQ meatloaf · fried onions · fried chicken · Andouille sausage · loaded potato pie
bbq ribs · frickles · coleslaw · peach cobbler · roasted corn · *with prickly pear vodka*

SUMMER BBQ

Grilled steak & veggies · peach bbq chicken · corn salad · green goddess salad · watermelon
mixed kabobs · carved sausage · *with white sangria*

SLIDER SHACK

Beef, pulled pork & crispy chicken sliders (*black bean upon request*) · slider buns · mini hot dogs
all the fixings · fries & onion rings · *with mini milkshakes*

CARIBBEAN ISLAND

Marinated jerk chicken · Caribbean bbq pork loin · pineapple fried rice · coconut shrimp ·
Johnnycakes white fish stew · fried plantains · Jamaican beef patties · *with Jamaican rum punch*

SPUD BAR

Whipped Yukon gold · sweet potato · old bay boardwalk fries · waffle fries · smashed potatoes
shrimp · crab · roasted corn · truffle parmesan · toppings · tater tot pie · *with cold beer*

CHEESY MAC BAR

Assorted pastas · cheddar · white cheddar · spicy queso · shrimp · crab · short rib · bacon
veggies · truffle oil · jalapeños · mac n cheese fritters · waffle grilled cheese · *with spiked cider*

SMOKEHOUSE BACON

Carved brown sugar pork belly sliders · bacon wrapped scallops, dates, & jalapeño poppers
chocolate dipped bacon · bacon buffalo chicken dip · *with bacon bourbon shots*

NONNA'S KITCHEN

Nonna's handmade meatballs · sausage & peppers · braciole in a San Marzano red gravy
stuffed mushrooms · sautéed broccoli rabe · chicken francese · gnocchi
garlic knots · cannoli · *with Chianti*

FRESH MOZZARELLA \$

Hand prepared fresh mozzarella · balsamic vinegar reduction · infused oils · burrata
assorted toppings carved prosciutto di Parma · rustic rosemary bread · *with Chianti*

SPRING ROLL

Thai peanut chicken · Korean shredded pork · garlic shrimp · veggies · ramen noodles
fresh fruit · glass noodle salad · snow pea and radish salad · steamed buns · Kim Chi

POKE BOWL

Ahi tuna · salmon · lump crab · wakame seaweed · pineapple · avocado · glass noodle salad
crispy onions · togarashi · basmati rice · quinoa · chicken dumplings · *with rum punch*

STEAMERS

Made-to-order 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
(buffet style)

THAI CURRY

Mussels & Clams
Ginger & Thai Basil
Coconut curry broth

WHOLLY GUACAMOLE

Made-to-order guac & quesadillas · lime · cilantro · corn · black bean salsa · jalapeños
bacon · shrimp · crab · pico de gallo · tri-colored tortilla chips · *with margarita shooters*

NYC FOOD CART

Carved leg of lamb · chicken souvlaki gyro · falafel bites · white sauce
roasted chickpeas · tabbouleh salad · kebabs · pita bread · turmeric basmati rice
Moroccan chicken meatballs · mini samosas

KOREAN BBQ \$

Skewers of chicken, pork belly & shrimp · Kim Chi · mirin rice · noodle salad
cucumber medley · *with matcha infused cocktail*

CHIPOTLE

Beef · chicken · pork · cilantro lime rice · black beans · corn · guacamole · salsa verde
pico de gallo · tortilla chips · cheese blend · *with mini margaritas*

RODIZIO GRILL

Churrascaria style meats · seafood paella · chicken & chorizo paella
sweet plantains · tostones · batatas · *with sangria*

THE CUBANO \$

Carved mojo marinated whole hog · yucca fries · empanadas
arroz con gandules (yellow rice with pigeon peas) · ropa vieja (shredded stewed beef)
with mojitos

GREEK ON THE STREET \$

Rosemary leg of lamb · grilled octopus · Greek meatballs · moussaka · baba ganoush
grape leaves · pita chips · cucumber & tomato salad · tahini dip · tzatziki sauce

PASTA LA VISTA

Various pastas · vodka sauce · creamy Alfredo · Bolognese sauce · salami · Stromboli
spaghetti · meatball · chicken · shrimp · sausage · toppings · garlic knots · *with Cabernet*
+Add Pasta Formaggio Classico for \$250 (pasta prepared in a cheese wheel)

FLATBREAD PIZZA

Made-to-order personal flatbreads cooked live on our Evo™ · chicken bruschetta
buffalo shrimp · arugula · grilled veggies with balsamic · *with red wine*

IN THE DOUGH

Polish Perogies · Spanish Empanadas · Asian Dumplings · Fried Raviolis
All tossed in your favorite fun sauce!



— cocktail hour —

CHOOSE 2 BUTCHER BLOCKS

PEPPER & COFFEE CRUSTED TRI TIP

Served with a horseradish cream sauce, caramelized onions and Rock Island steak sauce

SMOKED BEEF BRISKET

With corn bread bites and a hickory BBQ sauce

IRISH CORNED BEEF

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

CHICKEN CORDON BLEU ROULADE (GF)

Bacon wrapped chicken breast stuffed with ham and cheese

KOREAN FLANK STEAK

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

BREAST OF DUCK

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

HOG WILD

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

CUBAN PERNIL SHOULDER

With crispy tostones and mojo aioli

STUFFED PORCHETTA

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

BOURBON INFUSED PORK BELLY

Slow roasted candied pork belly served with bourbon-infused molasses

CHIPOTLE LIME SKIRT STEAK

With chimichurri sauce and plantains

GRILLED HANGER STEAK

With a rosemary truffle compound butter

DEEP FRIED TURKEY

Infused with cherry cola

BRIE EN CROUTE

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

LOIN OF TUNA

Seared and sesame crusted loin of tuna with sweet chili sauce, wasabi and ginger

RACK OF LAMB - \$3PP

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

— *sit-down dinner* —

CHOOSE 1 SERVED SALAD

MIXED GREENS SALAD

Mixed field greens tossed with poached pears, dried apricots, carrot ribbons, 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 SALAD

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

STRAWBERRY FIELDS SALAD

Goat cheese, mixed baby greens, sweet strawberries, granny smith apples and toasted walnuts with a raspberry vinaigrette

— *sit-down dinner* —

CHOOSE 1 KIDS ENTRÉE

CHICKEN FINGERS &
FRENCH FRIES

PASTA WITH
MARINARA OR BUTTER

MAC & CHEESE

— sit-down dinner —

CHOICE OF 5 ENTREES

Please select one per category.

Beef



BEEF TOURNEO

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

FILET MIGNON

7 oz. filet with bordelaise sauce, garlic whipped potatoes and asparagus

PRIME RIB

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

NY STRIP STEAK

10 oz brandy peppercorn marinated with horseradish demi glaze

Seafood



PAN SEARED SALMON

Mango lime coulis with sweet potato wedges and wilted baby spinach

SHRIMP RISOTTO

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

PANKO CRUSTED SALMON

Brown sugar mustard glazed salmon with passionfruit sauce over couscous and haricot verts

PAN SEARED MAHI MAHI FILLET

With broccolini and a mango sticky rice with a prosecco seafood broth



Chicken

ROCK ISLAND CHICKEN

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

CHICKEN ROSSINI

French cut chicken breast with prosciutto, roasted tomato and mozzarella in a balsamic reduction

CHICKEN ALIA

Spinach and mozzarella stuffed chicken breast with garlic white wine sauce

CHICKEN BONADIES

French cut chicken breast in a lemon rosemary garlic sauce



Vegetarian

VEGAN RATATOUILLE CASSOULET

Assorted vegetables in a zesty tomato broth

GRILLED EGGPLANT TOWER

Zucchini, roasted peppers, eggplant, tomatoes and layered mozzarella with a balsamic glaze

PORTOBELLO WELLINGTON

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

RISOTTO PRIMAVERA

With pecorino and mascarpone cheese, tender vegetables and shaved parmesan

VEGAN SPAGHETTI SQUASH

With sautéed shiitake mushrooms and tomatoes



Lamb -or- Pork



BRAISED LAMB SHANK

With creamy polenta, roasted asparagus and a port demi sauce

FRENCH CUT PORK CHOP

Applejack sauce, mashed sweet potatoes and asparagus

— love is sweet —

DESSERTS

WEDDING CAKE

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

ARTISANAL DESSERTS

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

ICE CREAM BAR

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

+ sweet add-ons:

+ THE BOARDWALK \$500

Zeppoles · deep fried twinkies · funnel cake · cinnamon sugar churros · deep fried Oreos

+ MILK AND COOKIE BAR \$500

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

+ DONUT BOARD \$500

Fun and colorful artisanal donuts

+ THE ORCHARD \$500

Apple cider and pumpkin donuts · hot apple cider · spiced rum

+ BAVARIAN PRETZEL BOARD \$500

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

NEW! + POPCORN BAR \$500

Various popcorn flavors & seasonings served in red and white carnival bags

+ LAKESIDE S'MORES \$100

+ WINE OR BEER UPGRADE \$TBD – ask your coordinator for more information

— upgrades —

AMBIANCE ENHANCEMENTS

+ UP-LIGHTING & TVS \$600

Over 24 lighting colors built into our ballroom, plus built-in live dancefloor view!

Up-lighting is included if you book one of our late-night stations!

+ MAGIC MIRROR SELFIE BOOTH \$800

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

NEW! + GIFFERANG \$600

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

+ CUSTOM MONOGRAM \$150

Projected on our dance floor (need 1-month notice)

+SPARKLER SENDOFF W/ WEDDING PARTY \$350

+ SPARKLER SENDOFF W/ GUESTS \$750

(10 minutes prior to end of night)

— upgrades —

EXTRA TOUCHES

+ CUSTOM DINNER MENU CARDS \$50

+ BATHROOM BASKET \$50 per basket

+ EXTENDED TIME \$6pp per half hour

+ CIGAR & WHISKEY BAR \$750

— upgrades —

LATE NIGHT SNACKS

+ THE BRICK OVEN \$750

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

+ GRILLED CHEESE SENDOFF \$750

Variety of breads, cheeses + fillings · homemade potato chips

+ MIDNIGHT DINER STOP \$750

Classic breakfast sandwiches · Kaiser Rolls · disco fries

+ THE STADIUM \$750

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

+ MCDONALDS MUNCHIES \$750

Straight out of the Drive-thru: cheeseburgers · hamburgers · McNuggets · French fries

For every McDonalds package booked, we'll donate to the Ronald McDonald House®



+ VICTOR'S EMPANADAS \$750

Chicken, beef & pork empanadas · cheese arepas · yucca fries · quesadilla bar

* We'll include up-lighting with the purchase of any late-night snack station! *

— general —

TIME SCHEDULE BREAKDOWN

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

- Additional Notes -

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

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

Reception price quoted is inclusive of NJ sales tax and we do not charge a service charge. An additional 5% administrative fee will be charged to your subtotal.

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

— connect —

CONTACT DETAILS

Administrative & General Inquires

Emma Conway | info@rockislandlakeclub.com

Assistant Coordinators

Becca Nelson | Rebecca_nelson@rockislandlakeclub.com

Kelly McDermott | kmcdermott@rockislandlakeclub.com

Wedding Planner

Karly Mani | karly@rockislandlakeclub.com

Maître D'

Michael Alia | michael.alia@rockislandlakeclub.com

Business Manager

Lisa Rossitto | lisa@rockislandlakeclub.com

Marketing & Social Media

Jamie Eichvalds | jamie@rockislandlakeclub.com

Kellie Clark | kellie@rockislandlakeclub.com

Kitchen Team

Head Chef: Victor Sanchez

Sous Chef: Allan Maldonado

Pastry Chef: Jasmine Nunes

Owners: Perry & Michele Bonadies



Find us on Social Media

@RockIslandLakeClub