

# ROCK ISLAND

*lake club*

*Modern Rustic Lakeside Romance*



2021/2022 WEDDING MENU





*Couples are Buzzing...*

**Rock Island Lake Club was ranked in WeddingWire's  
favorite lakeside wedding venues in the country!**



*"Delicious food, amazing service, beautiful  
location...you can't go wrong."*

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

*"They are also so fun and make the whole experience  
more enjoyable!"*

# Wedding Inclusions

Rock Island Lake Club hosts only one wedding per day,  
so your special day is all yours!

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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)

Lakeside bonfire pit

Doorman upon guest arrival

Coat room attendant (weather permitting)

Extended 1½ hour cocktail hour

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





# Ceremony & Early Arrival

Rock Island offers indoor & outdoor ceremony options with two private spaces to relax and get ready the day of your wedding

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## On-Site Ceremony \$10pp

Personal attendant/ceremony coordinator with day-of walkthrough

Grazing plater & open bar for wedding party

Coffee, tea, mimosas, champagne & soft drinks for guests upon arrival

Indoor & outdoor ceremony options with natural birch archway

Setup of ceremony chairs • Additional 30 minutes of time



## Balcony Suite Package \$750

9am 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

*we do not  
allow outside  
alcohol*

## Warm-Up Station \$800

Ceremony heaters • handwarmers & cozy blankets • hot cocoa bar

In an effort to make pre wedding festivities run more smoothly, please limit your early arrival guest count to no more than 22 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.

The Balcony Suite & Lakeside Lounge packages include up to 10 people per package. Early arrival without these packages are \$125 per hour. If you arrive earlier than your contract states, you will be charged a fee of \$100 per half hour & \$200 per hour early.

# Booze

*Rock Island Lake Club includes a top shelf open bar for every wedding*

## **Liquor**

Grey Goose, Ketel One, Tito's,  
Hendricks, Tanqueray, Empress 1908,  
Rum Haven (1/2 the calories of Malibu!),  
Plantation Rum, Patron Silver, Jose Cuervo Gold,  
Olmeca Altos, El Buho Mazcal, Glenfiddich, Glenlivet,  
Jack Daniels, Jameson, Johnny Walker Black,  
Maker's Mark, Woodford Reserve

## **Locally Distilled**

We proudly serve locally distilled liquor  
from Milk Street Brewery in Branchville, NJ!

## **Wine**

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

## **Beer**

30 draft beer lines  
Domestic & international beers, ciders, IPAs,  
spiked seltzers, spiked kombucha,  
locally brewed

## **Signature Drinks**

Your choice of up to 2 signature drinks,  
using our in-house liquor

## **Cordials**

Kahlua, Frangelico, Baileys

# Cold Boards

Displayed in our vintage row boat

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## **Charcuterie & Mediterranean**

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

## **Olive Oil & Bread Bar**

Assortment of infused olive oils & breads;  
tapenade, marinated artichoke hearts,  
gourmet olives

## **Cold Plates**

Beef tenderloin crostini, mozzarella,  
caprese skewer, pickled crudité

## **Cheese Board**

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

## **Yacht Club**

Create your own cold seafood bar  
with proper accompaniments

+ West Coast Oysters \$4pp

+ East Coast Oysters \$4pp

+ Middle Neck Clams \$3pp

+ Jonah Crab Claws \$8pp

+ Jumbo Shrimp Cocktail \$5pp

+ Chilled Lobster Tail 4oz. \$8pp

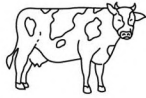
Choose 2, take off \$1. Choose 3, take off \$2. Choose 4, take off \$3. Choose 5, take off \$4.

Ice carving included with 3+ selections



# Passed Lite Bites

Your choice of 6



## From the Land



## From the Sea



## From the Fields

Cuban Sliders  
Rock Island Slider & Fries  
Pineapple Mango Pork Tostones (GF)  
Bacon Mac n Cheese Bites  
Pork Dumpling Beggars Purse  
Barbeque Short Rib Slider  
Korean BBQ Meatball (GF)  
IPA & Mini Dog Shots  
Buffalo Chicken Spring Roll  
Buffermilk Chicken & Waffles  
Chicken Shumai, Soy Ginger Sauce  
Smoked Chicken Arepa, Cotija, Guac (GF)  
Island Coconut Chicken Bites  
Mini Chicken Pot Pies  
Fall on a Spoon (turkey, cranberry sauce, stuffing & gravy)

Mini Lobster Taco, Sriracha Mango Salsa (GF)  
Bacon Wrapped Scallops (GF)  
Asian Style Coconut Shrimp  
Japanese Tuna Tartare Taco (GF)  
Shrimp Taco, Mango Salsa (GF)  
Mini New England Lobster Roll  
Marinated Shrimp & Chorizo (GF)  
Mini Lump Crab Cakes, Remoulade Sauce

Latke & Applesauce Bites  
Baby Brie & Strawberry Maple Bites  
Wild Mushroom Ravioli, Truffle Sauce  
Tomato Bisque Shooter, Grilled Cheese  
Parmesan Risotto Bites, Marinara  
Pear & Brie Wonton with Gastrique  
Zucchini Fries with Baba Ganoush (V)  
White Bean Meatball (V)

(GF) Gluten-Free  
(V) Vegan

## Small Plates

Your choice of 1

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

# Cast Iron Fillers

Your choice of 3

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## **Drunken Mussels**

With andouille sausage, garlic, onions and beer broth

## **Traditional Calamari**

Lightly flour dusted served with classic marinara & lemon

## **Dynamite Calamari (GF)**

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 (GF)**

Steamed clams in a pinot grigio garlic broth with fresh parsley

## **Four Cheese Mac**

Melted fontina, gruyere, parmesan, cheddar

## **Indian Style Chole (GF) (V)**

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 (GF)**

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

**Vegan Option Upon Request: Seitan Braised Short Rib**

## **Roasted Red Pepper Ravioli**

In a brown butter sage sauce melted with wilted spinach and roasted corn

## **Polish Style Perogies**

Potatoes and cheddar cheese perogies with caramelized onions, buttery apples and cured bacon

## **Caribbean Jerk Chicken (GF)**

Boneless chicken marinated in a house blend of jerk spices with pineapple salsa over rice

## **Lomo Saltado (GF)**

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

## **Mezze Penne alla Vodka**

In a San Marzano sauce with basil, vodka, garlic and cream - *gluten free pasta upon request*

(GF) Gluten-Free; (V) Vegan



# Live Stations

Your choice of 3

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## **Slider Shack**

Beef, pulled pork & crispy chicken sliders  
(black bean upon request) · mini hot dogs  
fries & onion rings · paired with mini milkshakes

## **Grid Iron Grub \$**

Decorated as your favorite sports team  
Pigs-in-a-blanket · pretzels · wings  
beer cheese dip · popcorn chicken · chili · subs  
loaded potato pie · paired with cold beer

## **Cheesy Mac Bar**

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

## **Greek on the Street (Mostly GF) \$**

Rosemary leg of lamb · grilled octopus  
Greek meatballs · moussaka · baba ganoush  
grape leaves · pita chips (not GF) · cucumber &  
tomato salad · tahini dip · tzatziki sauce  
paired with chilled white wine

## **Hawaiian Luau (GF) \$**

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

## **Bacon Everything (Mostly GF)**

Carved brown sugar pork belly sliders (not GF)  
bacon wrapped scallops, dates,  
& jalapeño poppers · chocolate dipped bacon  
bacon buffalo chicken dip  
paired with bacon bourbon shots

## **Caribbean Island (Mostly GF)**

Marinated jerk chicken · coconut shrimp  
Caribbean bbq pork loin · pineapple fried rice  
Johnnycakes white fish stew · fried plantains  
Jamaican beef patties (not GF)  
paired with Jamaican rum punch

## **Big Texas**

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

## **Friendsgiving**

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

## **Summer BBQ (GF)**

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

## **Guac & Queso (GF)**

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

## **Spud Bar (GF)**

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

## **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  
paired with Chianti

## **Fresh Mozzarella (Mostly GF) \$**

Hand prepared fresh mozzarella · infused oils  
balsamic vinegar reduction · burrata  
rustic rosemary bread (not GF)  
assorted toppings · carved prosciutto di Parma  
paired with Chianti

\$ - Chef's Fee of \$150; (GF) Gluten-Free; Add a fourth live station for \$6pp

# Live Stations

Continued

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## **NYC Food Cart (Mostly GF)**

Carved leg of lamb · chicken souvlaki gyro  
falafel bites · white sauce · roasted chickpeas  
rtabbouleh salad · kebabs · pita bread (not GF)  
turmeric basmati rice · mini samosas (not GF)  
Moroccan chicken meatballs  
paired with mini manhattans

## **Rodizio Grill (GF)**

Churrascaria style meats · seafood paella  
chicken & chorizo paella · sweet plantains  
tostones · batatas · paired with Sangria

## **The Cubano (Mostly GF) \$**

Carved moji marinated whole hog  
yucca fries · empanadas (not GF)  
arroz con gandules (yellow rice & pigeon peas)  
ropa vieja (shredded beef stew)  
paired with classic mojitos

## **Pasta La Vista**

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

## **La Cantina (Mostly GF)**

Beef, chicken and pork · flour & corn tortillas  
cilantro · lime · rice · black beans · corn  
guac · salsa verde · pico de gallo · tortilla chips  
cheese blend · paired with mini margaritas

## **Spring Roll (Mostly GF)**

Thai peanut chicken · Korean shredded pork  
garlic shrimp · veggies · ramen noodles  
fresh fruit · glass noodle salad · Kim Chi  
snow pea and radish salad · steamed buns (not GF)  
paired with spiked Kombucha

## **In the Dough**

Polish perogies · Spanish empanadas  
Asian dumplings · fried raviolis  
All tossed in your favorite fun sauce!

## **Flatbread Pizza**

Made-to-order personal flatbreads  
chicken bruschetta · buffalo shrimp · arugula  
grilled veggies with balsamic  
paired with red wine

## **Korean BBQ (GF) \$**

Chicken, pork belly & shrimp skewers · Kim Chi  
mirin rice · noodle salad · cucumber medley  
paired with matcha infused cocktail

## **Steamer Pots (GF)**

Made-to-order shellfish filled steamer pots with  
flavors from around the world. Paired with  
a chilled white wine. All 4 included:

### **- CAPE COD**

Middleneck clams  
White wine broth  
Butter garlic herbs

### **- FRA DIAVLO**

Chili PEI mussels  
Garlic tomato broth  
Buffet style

### **- NEW ORLEANS**

Crab claws  
Corn on the cob  
Andouille Sausage

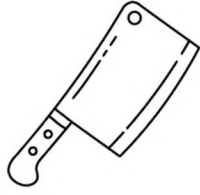
### **- THAI CURRY**

Mussels & clams  
Ginger & thai basil  
Coconut cury broth

## **Brunch Bites**

Corn beef · potato hash · monte cristo bites  
omelet bar · sausage in a blanket · bacon  
maple walnut syrup · mini pancake bites  
paired with mimosas

\$ - Chef's Fee of \$150; (GF) Gluten-Free; Add a fourth live station for \$6pp



# Butcher Blocks

Your choice of 2

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## **Pepper & Coffee Crusted Tri-Tip (GF)**

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

## **Smoked Beef Brisket (GF)**

With corn bread bites and hickory BBQ sauce

## **Irish Corned Beef (GF)**

Slow cooked and served with Irish soda bread (not GF), rye bread (not GF) and mustard

## **Chicken Cordon Bleu Roulade**

Bacon wrapped chicken breast stuffed with ham and cheese

## **Korean Flank Steak**

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

## **Breast of Duck**

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

## **Hog Wild (GF)**

Head to toe pig served with spiced apple sauce, mojo sauce and slider buns (not GF)

## **Pernil Cubano (GF)**

Slow roasted pork shoulder with crispy tostones and moji aoili

## **Stuffed Porchetta**

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

## **Bourbon Infused Pork Belly (GF)**

Slow roasted candied pork belly served with bourbon-infused molasses

## **Chipotle Lime Skirt Steak (GF)**

With chimichurri sauce and plantains

## **Grilled Hanger Steak (GF)**

With a rosemary truffle compound butter

## **Deep Fried Turkey (GF)**

Infused with cherry cola

## **Loin of Tuna (GF)**

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

## **Brie en Croute**

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

## **Vegan Brisket (V)**

Oven roasted seitan brisket





## Served Salad

Your choice of 1

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### **Harvest Salad**

Baby arugula with candied walnuts, dried cranberries, gorgonzola and roasted butternut squash in apumpkin seed vinaigrette

### **Rock Island Salad**

Baby arugula tossed with smoked bacon, feta, grape tomatoes, seasoned croutons and Kalamata olives in a champagne vinaigrette

### **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 in a thinly sliced English cucumber with our white balsamic vinaigrette. Pickled onions, cucumbers and tomatoes are decoratively placed around the plate for guest selection

### **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

## Kids Entree

Your choice of 1

**Chicken Fingers & French Fries**

**Pasta with Marinara or Butter**

**Mac n Cheese**



# Dinner Entrees

Your choice of 5 (choose 1 from each category)

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## **Beef Tournedo (GF)**

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

## **Filet Mignon (GF)**

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

## **Prime Rib (GF)**

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

## **N.Y. Strip Steak (GF)**

10oz. brandy peppercorn marinated with horseradish demi glaze



## **Rock Island Chicken (GF)**

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

## **Chicken Rossini (GF)**

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

## **Chicken Lobosco (GF)**

Spinach and mozzarella stuffed chicken breast with a garlic white wine sauce

## **Chicken Bonadies (GF)**

French cut chicken breast in a lemon rosemary garlic sauce



## **Pan Seared Salmon (GF)**

Mango lime coulis with sweet potato wedges and wilted baby spinach

## **Shrimp Risotto (GF)**

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

## **Panko Crusted Salmon**

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

## **Seared Mahi Mahi Filet (GF)**

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



**Vegan Ratatouille Cassoulet (GF) (V)**  
Assorted vegetables in a zesty tomato broth

## **Grilled Eggplant Tower (GF)**

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

## **Vegan Spaghetti Squash (GF)**

With sauteed shiitake mushrooms and tomatoes

## **Risotto Primavera**

With pecorino & mascarpone cheese, tender veggies and shaved parmesan



## **Braised Lamb Shank (GF)**

With creamy polenta, roasted asparagus and a port demi sauce

- or -



## **French Pork Chop (GF)**

Applejack sauce, mashed sweet potato and asparagus

# Dessert

Love is sweet!

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## **Wedding Cake**

Custom made by Palermo's Bakery.

Please contact them directly to schedule your complimentary  
tasting & consultation: [palermobakery.com/book-an-appointment](http://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

# Extra Fun Treats!

### **The Boardwalk \$500**

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

### **Donut Board \$500**

A fun & colorful display of artisanal doughnuts

### **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

### **Lakeside S'mores \$100**

### **Milk & Cookie Bar \$500**

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

### **The Orchard \$500**

Apple cider and pumpkin donuts  
hot apple cider · spiced rum

### **Popcorn Bar \$300**

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

### **Wine or Beer Upgrade \$TBD**

Ask your coordinator for more information



## *All About the Ambiance* ✨

### **Up-Lighting & TVs \$600**

Over 24 colors built into our ballroom to change the entire mood; use of our ballroom TVs for slideshows

*2021/2022 Special: Book a late-night station & we'll include up-lighting for free!*

### **Magic Mirror Selfie Booth \$800**

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

### **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 with Wedding Party \$350**

## *Extra Touches*

### **Custom Dinner Menu Cards \$50**

### **Bathroom Basket \$50 per basket**

### **Extended Time \$6pp per half hour**

### **Cigar & Whiskey Bar \$750**



## Late Night Menu

### **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

### **"Walking Taco" \$750**

Add your favorite taco ingredients into a personal bag of Doritos, Fritos or tortilla chips

**2021/2022 Special: Book any late-night station & we will include up-lighting for free!**

# General Schedule Breakdown

This is just a general example of a 5pm start time

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5:00-5:30 **Ceremony**



5:30-7:00 **Cocktail Hour**



7:00-7:30 **Intros, Formal Dances, Toasts & Salads**



7:30-8:00 **Dance Set**



8:00-8:30 **Dinner Entrees**



8:30 **DJ will invite guests to the dancefloor for the remainder of the wedding**



9:00 **Cake Cutting & Dessert**



10:30 **Guest Departure**

Since we only hold one wedding per day, we are flexible with your start time.

We will work with you to build your own personalized schedule during planning.



# Important Details

Please read additional information below

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## **Pricing & Minimums**

Our reception pricing and minimums depend entirely on the date. Please ask your coordinator for specific pricing and minimums for the date(s) you are interested in. Our reception pricing includes the sales tax, and we do NOT charge a "service charge." The only additional charge to our reception pricing is a 5% admin fee. Any items added to the reception such as ceremony and upgrades do not include NJ sales tax.

## **Alcohol**

We include a top shelf open bar for every wedding. We do not offer the option to remove this for a discount off your reception. Under no circumstances do we allow outside alcohol. If you'd like a special liquor, beer or wine for your reception, please make any requests through your wedding coordinator. Pricing and availability is dependent on our distributors.

## **Timing**

To make pre-wedding festivities run smoothly...

The timing on your invitation must match the timing on your contract. If it does not match, you will be charged a \$500 fee.

If you & your wedding party want to arrive earlier than the 2 hours allotted in your contract but do not want to purchase the Balcony Suite or Lakeside Lounge packages, there is a \$125 per hour fee for each additional hour.

If your wedding party arrives earlier than the time allotted in your contract, you will be charged a fee of \$100 per half hour early & \$200 per hour early.

Please limit your early arrival guest count (if purchased) to no more than 22 people.

All early arrival packages must begin no earlier than 9 a.m.

All weddings must end by 12:00 a.m.

## **Food & Allergies**

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. Please know that we practice caution and proper procedures when preparing all our items, however we are not an allergy-free facility, and allergens are present in the kitchen.

# *Join the Rock Island Family*

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## **New Inquiries**

For general information and new inquiries, please email us at [info@rockislandlakeclub.com](mailto:info@rockislandlakeclub.com).

## **Follow Up**

If you have already come in for a tour, please contact your sales coordinator moving forward!

## **Follow Us on Social Media**

Find us on social media! @RockIslandLakeClub  
Facebook, Instagram, Pinterest & Spotify!

## **Putting a Date on Hold**

A \$250 deposit is required to hold a date.  
This must be made in cash or check only.

*Thank you for your interest and faith in booking with us!*



485 Glen Road, Sparta, NJ 07871  
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