

Wedding Package Menus



Lake Hird Lodge

625 Macopin Road

West Milford, NJ 07480

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lakehird.com

Banquet & Catering Policies

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Food and Beverage Service

The Lake Hird Lodge is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the Lodge must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. Lake Hird Lodge does **not** have a liquor license. However, alcohol can be provided by the event lessee to guests over the age of 21.

Administrative Fees

A service charge of 10.00% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 8.00% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Lodge and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Lodge and Grounds

The Lodge and immediate grounds surrounding the Lake and including the Lake are for the exclusive use of the events guests for the duration of the event. There is a flat fee of \$750.00 for the above use.

Guarantees

A guaranteed attendance figure is required for all meal functions 5 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 100 people and 3% for groups of 100 and above.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit in the form of cash or check.

Security

The Lodge does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event

Decorations

The Lodge will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, or any other substance or device. No type of confetti is permitted in the Lodge or on the grounds. If available the Lodge will allow decorating to begin the day before between the hours of 9AM and 7PM.

Features & Services

- *Unlimited consultation with Catering Manager*
 - *Five Hour use of Event Space*
 - *Customized Wedding Menu Packages*
- *One Hour Reception with Choice from Reception Selections*
 - *Floor Length White Table Linens*
 - *Black Napkins*
 - *Chair Covers with Sash (White)*
 - *Round Dinner Tables*
- *Head Table, Gift Table, Cake Table, Card Table, and DJ Table*
 - *Vendor Referrals available*

Buffet Package

All Dinner Buffets Include:

- Choice of Reception Display
- Choice of Plated Salad and Composed Chilled Salad
 - Choice of Entrees and Accompaniments
 - Warm Rolls and Butter, Coffee, Iced Tea & Water

One Hour Reception Displays

(Select One)

- Display of Imported & Domestic Cheeses
- Vegetable Crudités with Assorted Dips
- Fresh Seasonal Fruit Display with Yogurt Dipping Sauce

Served Salad

(Select One)

- Classic Caesar Salad with Seasoned Croutons and Shaved Parmesan
- Mixed Field Greens with Crisp Vegetables served with your Choice of Two Dressings
 - Iceberg Wedge with Apple Wood Bacon, Crumbled Goat Cheese & Bleu Cheese Dressing
- Mixed Greens with Heart of Palm, Grape Tomato and Bermuda Onion with a Citrus Vinaigrette

Composed Chilled Salads

(Select One)

- Antipasto Salad
- Seasonal Fruit Salad with Key Lime Glaze
 - Tri-Color Tortellini Salad
 - Tomato and Mozzarella Salad
- Roasted Vegetable Bow Tie Pasta Salad

Accompaniments

(Select Two)

Grilled Vegetables, Seasonal Vegetables, Broccoli, Cauliflower, Parmesan Asparagus
Roasted New Red or Yukon Gold Potatoes
Red Bliss Smashed Potatoes
Basmati Rice, Rice Pilaf, or Black Beans and Rice

Tier 1 Entrée

- Grilled Chicken Breast with a Chardonnay Cream Sauce
- Chicken Breast Piccata, with Light Lemon Butter Sauce
- Chicken Breast Marsala, with Baby Bella Mushrooms.
 - Roasted Caribbean Jerk Chicken
 - Eggplant or Chicken Parmigianino
 - Pork Loin with Bourbon Sauce
- Cuban Roast Pork with Sautéed Onions and Cilantro Shrimp Scampi with Farfalle Pasta
- Penne Pasta with Marinara, Garlic Butter, Alfredo or Vodka Sauce.

Tier 2 Entrée

- Herb Crusted Salmon with a Parsley Cream Sauce
 - Grilled Mahi Mahi with Fruit Salsa
 - Pan Roasted Grouper
- Seafood Bouillabaisse with Rice, Mussels, Clams, Scallops and Shrimp in a Tomato Saffron Broth

Tier 3 Entrée

- Medallions of Beef Tenderloin with a Port Wine Demi Glace
- Petite Blackened Flat Iron Steak
- New York Strip Loin with Demi Sauce
 - Maryland Style Crab Cakes

Package 1

One Selection from each of Tier 1 and Tier 2
\$53

Package 2

One Selection from each of Tier 1 and Tier 3
\$56

Package 3

One selection from each of Tier 1, 2 and 3
\$60

~ Pricing based upon 60 minutes of service

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~ Service Charge of \$150 applies for dinner with a guaranteed minimum of less than 50

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Plated Package

All Plated Dinners Include:

- Choice of Reception Display
 - Choice of Plated Salad
 - Choice of Entrees and Sides
- Warm Rolls and Butter, Coffee and Iced Tea

One Hour Reception Displays

(Select One)

- Display of Imported & Domestic Cheeses
- Vegetable Crudités with Assorted Dips
- Fresh Seasonal Fruit Display with Yogurt Dipping Sauce

Salad

(Select One)

- Classic Caesar Salad with Seasoned Croutons and Shaved Parmesan
- Mixed Field Greens with Crisp Vegetables served with your Choice of Two Dressings
 - Iceberg Wedge with Apple Wood Bacon, Crumbled Goat Cheese & Bleu Cheese Dressing
- Mixed Greens with Heart of Palm, Grape Tomato and Bermuda Onion with a Citrus Vinaigrette

Poultry Entrees

\$53

Herb Seared Chicken

with a Natural Garlic Jus

Chicken Asiago

*with Spinach, Artichokes and Kalamata Olives
Asiago Cream Sauce*

Stuffed Chicken Breast

French Cut with a Sundried Tomato Cream Sauce

Chicken Marsala

Caramelized Onions & Mushrooms

Beef Entrees

\$62

Blackened Flat Iron Steak

Mushrooms with a Cabernet Demi Glace

Prime Rib of Beef

Port Au Jus

Roasted New York Strip Loin

Cabernet Demi Glace

Filet Mignon

Truffle Demi-Glace

Seafood Entrees

\$58

Herb Seared Salmon

Chervil Champagne Sauce

Grilled Grouper

Lemon Beurre Blanc

Mahi Mahi

Tropical Fruit Salsa

Accompaniments

*Grilled Vegetables, Seasonal Vegetables,
Broccoli, Cauliflower, Parmesan
Asparagus, Roast Red or Yukon Gold
Potatoes, Red Bliss Mashed Potatoes,
Baked Potatoes w/ sour cream, Basmati
Rice, Rice Pilaf or Black Beans and Rice
Duel Entrees Available*

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Carving Stations

Stations to enhance your dinner buffet or reception menu

All Stations Include

- Warm Rolls and Butter

Top Round of Beef Au Jus

with Assorted Sauces

\$350 each
serves up to 50

Whole Roasted Turkey Breast

with Pan Gravy, Cranberry Sauce,
House Mayonnaise & Dijon Mustard

\$250 each
serves up to 20

Brown Sugar Glazed Pit Smoked Ham

with House Mayonnaise, Dijon Mustard
& Pineapple Chutney

\$250 each
serves up to 20

Rum Soaked Pork Loin

with Coffee Demi Glace
House Mayonnaise & Dijon Mustard

\$250 each
serves up to 20

Roast Leg of Lamb

with Mint Jelly
& Appropriate Condiments

\$250 each
serves up to 25

Tenderloin of Beef

with Bernaise Sauce
& Appropriate Condiments

\$350 each
serves up to 25

Salmon En Croute*

Whole Side of Salmon Baked in Puff Pastry
with Dill Cream Sauce

\$250 each
serves up to 25 people
*does not include rolls and butter

*\$100 Chef Attendant Required for all Carving Stations
One Chef Per 50 Guests*

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Action Stations

Stations to enhance your dinner buffet or reception menu

Pasta Station*

*Penne & Farfalle Pasta
with Fresh Marinara & Alfredo Sauces
Tossed to order with Grilled Zucchini, Squash,
Broccoli Florets, Mushrooms & Peas
Parmesan, Asiago and Mozzarella Cheese
served with Mini Breadsticks
\$10 per person*

Mashed Potato Bar*

*Red Skinned Mashed Potato
& Mashed Sweet Potatoes
Served with your choice of toppings to include:
Chives, Apple Wood Bacon, Sautéed Mushrooms,
Peas, Gorgonzola & Cheddar Cheese
Whipped Butter & Sour Cream
\$10 per person*

Stir Fry Station*

*Grilled Strips of Chicken & Beef Stir-Fried
with Asian Vegetables, Ginger Teriyaki Sauce
& Chopped Cashews
White Rice & Vegetable Spring Rolls
\$14 per person*

Risotto Bar

*Classic Savory, Mushroom & Saffron Risotto
Your choice of toppings to include
Bacon Bites, Chives, Mushrooms,
Peas, Assorted Cheeses
\$12 per person*

Caesar Salad Station

*Hearts of Romaine Lettuce Tossed to Order
with Classic Caesar Dressing,
Shaved Parmesan Cheese & Seasoned Croutons
\$9 per person*

Fruits of the Sea Station

*Baby Shrimp, Bay Scallops &
Black Mussels sautéed
with Yukon Gold Potatoes
in a Tomato Saffron Broth
\$15 per person
based on 5 pieces total per person*

Addicted to Spuds

*Load up your Baked Idaho or Sweet Potato with:
Shredded Cheese, Bacon Bites, Sour Cream,
Scallions, Sautéed Onions and Mushrooms,
Chives, Diced Tomatoes and Onions
Brown Sugar and Marshmallows
\$10 per person*

Raw Bar

*Fresh Seasonal Oysters
and Mussels on the Half Shell, Cocktail Crab Claws,
Chilled Jumbo Shrimp with all the Accoutrements
Market
based on 5 pieces total per person*

Station Enhancements

<i>Add Diced Grilled Chicken</i>	<i>\$4 per person</i>
<i>Add Prosciutto Ham Cubes</i>	<i>\$4 per person</i>
<i>Add Tofu</i>	<i>\$4 per person</i>
<i>Add Baby Shrimp</i>	<i>\$5 per person</i>
<i>Add Grilled Chicken & Baby Shrimp</i>	<i>\$7 per person</i>

** \$100 Chef Attendant Required for Action Stations
One Chef Per 50 Guests*

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Displayed Hors D'oeuvres

Displays to enhance your dinner buffet or reception menu

Seasonal Fruit Display

*Sliced Seasonal Fruit with Fresh Berries
with Sweet Yogurt Dipping Sauce
\$7.5 per person*

Crudités of Fresh Vegetables with Dip

*Sticks of Assorted Fresh Vegetables
with Bleu Cheese, Red Pepper Aioli and Ranch Dip
\$6 per person*

Artisan Cheeses with Gourmet Crackers

*Chef's Daily Selection of
Domestic and Imported Cheese,
Assorted Gourmet Crackers, Dried Fruits,
Grapes, Jam & Honey
\$7 per person*

Mediterranean Dips

*Hummus, Babaganoush,
Tabbouleh, Olive Tapenade
& Pita Points
\$7.5 per person*

Potato Chip Fondue

*Assorted Fresh Potato Chips, Bleu Cheese,
Balsamic Glaze, Diced Tomatoes & Green Onions
\$6.5 per person*

Deluxe Mixed Nuts

\$9.5 per pound

Antipasto Display

*Assorted Cured Meats, Marinated Olives,
Artichokes, Roasted Red Peppers
with Provolone Cheese & Assorted Crackers
\$10 per person*

Smoked Salmon Platter

*Atlantic Salmon, Assorted Breads, Cream Cheese,
Capers, Red Onion, Tomato & Lettuce
\$12 per person*

Assorted Sushi Rolls

*served with Pickled Ginger, Ground Wasabi,
Regular and Light Soy Sauce
\$12.5 per person*

Assorted Edamame Pods

*Garlic Lime, Sweet Chili, Sriracha
\$11 per person*

Paella Pan

*Classic Mix of Saffron Rice,
Mussels, Calamari & Shrimp
\$14.50 per person*

Chips, Dips & Salsa

*Tri-Color Tortilla Chips,
Assorted Salsas, Queso & Guacamole
\$11 per person*

Bar Snack Mix

\$9 per pound



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Passed Hors D'oeuvres

*Butler Passed items to enhance your reception
Minimum order of 50 pieces for each item*

Warm

*Duck Confit Crostini
Lamb Chop Lollipops with Mint Jelly
Coconut Shrimp Shoot
\$5 per piece*

*Petite Beef Wellington
Mini Angus Cheeseburgers
Pulled Pork in Biscuit Dough
Mini Crab Cakes with Rémooulade
Bacon Wrapped Scallops
Mini Grilled Cheese & Tomato Soup Shooter
\$4 per piece*

*Beef Satay Teriyaki
Breaded Artichokes with Lemon Aioli
Roasted Vegetable Tartlets
Chicken Cordon Bleu Bites
Sundried Tomato & Feta Triangles
Vegetarian Pot Stickers with Plum Sauce
\$3 per piece*

Chilled

*Salmon Mousse on Cucumber Round
Shrimp Cocktail Shooter
Mixed Seafood Ceviche Shooter
Salmon Tartare Shooter
\$5 per piece*

*Prosciutto Wrapped Melon
Chilled Shrimp with Cocktail Sauce
Brie Stuffed Strawberry
Deviled Eggs with Crispy Prosciutto
Open Face Roast Beef with Crispy Onions
Vegetable Crudite Shooter
\$4 per piece*

*Boursin Stuffed Mushroom Cap
Roma Tomato Bruschetta
Classic or Curried Chicken Salad in a Cucumber Cup
\$3 per piece*

Chef's Selection of Passed Hors D'oeuvres

*1.5 pieces per person
Minimum of 50 guests*

**Three Passed Selections
\$13 per person**

**Five Passed Selections
\$22 per person**

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~ Pricing based upon 60 minutes of service

~ Service Charge of \$50 applies for Dinner with a guaranteed minimum of less than 25

~ Taxable service charge of 18% and sales tax of 6.875% apply to all Food and Beverage

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