



Wedding Receptions

Turning Your Dream Wedding into a Reality

Welcome to Lakewood Country Club, an exquisite wedding venue located on the grounds of one of America's oldest golf clubs. With picturesque views, manicured landscapes, and a serene estate atmosphere, our venue offers a refined and romantic backdrop for your celebration.

Whether you envision an intimate garden ceremony beneath our charming gazebo or a grand celebration in our newly renovated ballroom, Lakewood is where timeless elegance meets unforgettable memories.

Our extravagant packages cover every detail, from personalized menus crafted by our expert culinary team to the elegant décor, open premium bar, and professional day-of coordination, we ensure a stress-free experience.

We host only one wedding at a time, ensuring your day receives our undivided attention. From your initial visit to your final farewell, our dedicated Wedding Professionals are with you every step of the way - offering personalized planning, customized menus, and thoughtful details tailored to your unique love story.

Pricing

Our wedding pricing varies depending on the package you select, the date, and number of guests. Our Banquet Manager will be happy to discuss pricing with you and work with you to find a package that meets your needs and budget.

Our Chef and Banquet Manager will collaborate with you to design a menu that fits both your budget and your dreams.

All weddings are subject to a 20% administrative fee and 6.626% NJ sales tax. The administrative fee is not gratuity. Gratuity is optional and up to the host's discretion.

Inclusions & Amenities

Your wedding at Lakewood Country Club includes:

- Exclusive use of our Event Spaces
- A Team of Experienced Wedding Professionals including an Experienced Maître d' that will attend to all the Details of Your Day
- A Five Hour Open Bar and Champagne Toast
- Custom Tiered Wedding Cake
- Private Bridal Suite for Bridal Party Preparation, which includes Separate Rooms for Bride and Groom and two Private Bathrooms
- Coat Check Service (seasonal)
- White Table Linen and Choice of Colored Linen Napkins
- Private use of Our Cocktail Room and Outside Patios for Your Cocktail Hour
- For the Bride and Groom: An Assiette Dinner Including Each of the Selected Entrees
- Food Tasting for Up to 4 People
- Complimentary Round of Golf at Lakewood Country Club for a Foursome, inclusive of Two Golf Carts, for the Bridal Party

On Site Wedding Ceremony

Host your ceremony with us and enjoy the convenience of having everything in one stunning location. Choose between our beautiful gazebo setting overlooking our lush golf course, our secluded pergola setting for more intimate outdoor ceremonies, or our beautiful ballroom for indoor ceremonies.

All Wedding Ceremony Packages include:

- Choice of 3 Beautiful Ceremony Sites
- Two Hour Early Arrival Time
- 30 Minutes of Ceremony Time
- Our Grounds for Your Outdoor Wedding Picture Taking
- Setup & Breakdown of Ceremony Style Seating
- Private Use of the Bridal Suite
- Rehearsal for the Ceremony
- Maître d' & Personal Attendant

On site Wedding Ceremony Fee \$1,500



Wedding Reception Packages

Grande Wedding Reception

100 guest minimum

Five Hour Premium Open Bar and Champagne Toast

Cocktail Hour

Your Choice of Six Gourmet Butler Style Hors D'Oeuvres, to Include Jumbo Shrimp Cocktail, Passed Continuously with White Glove Service and in Unlimited Quantity

A Bountiful Cold Display

International and Domestic Cheeses and Antipasto Platter
Accompanied by Assorted Crackers
Fresh Vegetable Crudit  with Roasted Red Pepper Dip
A Display of Fresh Fruits and Berries

Stations (Choice of 2)

Carving Station (Choice of 2)

Roast Breast of Turkey
Honey Glazed Spiral Ham
Pork Tenderloin
Slow Cooked Roasted Prime Rib of Beef au jus
Grilled filet Mignon (additional \$7/person)

Accompanied by Crocks of Stone Ground Mustard, Cranberry Relish, Mayonnaise or Horseradish Sauce as Appropriate
Freshly Baked Miniature Hard Rolls and Assorted Dark Breads

Pasta Station

An Array of Pastas Served with a Variety of Proteins, Sauces, and Vegetables
and Accompanied by Fresh Italian Garlic Bread

Chilled Raw Bar (add \$20 per person)

Chef's Selection of Oysters, Littleneck Clams & Jumbo U15 Shrimp Cocktail
Accompanied by a Variety of Sauces

Dinner Menu

First Course (Choice of 1)

Cheese Tortellini with Roasted Garlic, Spinach & Red Pepper Sauce
Exotic Mushrooms Saut ed in a Cognac Cream Sauce Served over a Vol Au Vent Shell
Asparagus and Leeks in Puff Pastry topped with Hollandaise Sauce

Second Course (Choice of 1)

Caesar Salad – chopped romaine, seasoned croutons, and shredded Parmigiano-Reggiano
With Classic Caesar dressing

Spring Salad – mesclun greens, assorted seasonal berries,
And a maple cream cheese fritter drizzled with raspberry vinaigrette

Autumn Salad – Arugula, shaved fennel, mandarin orange, toasted pine nuts, and
a goat cheese fritter, with green goddess dressing

Oriental Salad – Mixed greens with sliced almond, mandarin oranges, red onions, and
tomatoes
Topped with wonton strips and sesame ginger dressing

Freshly Baked Dinner Rolls with Butter

The Main Entrée, Choice Day of:

Filet Mignon in a Pinot Noir Sauce
Your Choice of Chicken Marsala, Francaise, Picata, or Scallopini
Herb Encrusted Salmon
Pan Seared Scallops
Pasta Primavera
Portobello Mushroom in Cognac sauce

Oven Roasted Seasonal Vegetables and Chef's Choice of Potato

**For the Bride and Groom: An Assiette Dinner
Including Each of the Selected Entrees**

Dessert

Custom Tiered Wedding Cake
To be Selected from our Cake Collection

Individual Table Platters of Cookies and Fruit Hand Dipped in Chocolate

Your Choice of the Following Flambé Desserts:
Cherries Jubilee, Peach Melba, or Bananas Foster

Coffee, Tea, and Brewed Decaffeinated Coffee

International Coffee Display

Classic Wedding Reception

100 guest minimum

Five Hour Premium Open Bar and Champagne Toast

Cocktail Hour

Your Choice of Six Gourmet Butler Style Hors D'Oeuvres, to Include Jumbo Shrimp Cocktail,
Passed Continuously with White Glove Service and in Unlimited Quantity

A Bountiful Cold Display (choice of 3)

International and Domestic Cheeses and Antipasto Platter
Accompanied by Assorted Crackers
Fresh Vegetable Crudit  with Italian Garlic Dip and Roasted Red Pepper Dip
Seasonal Display of Fresh Fruits and Berries

Chafing Dish Selection (choice of 3)

Mussels Marinara – Coconut Shrimp – Beef Wellington Bites – Fried Calamari
Sausage & Peppers – Swedish Meatballs – Penne ala Vodka

Main Meal

FIRST COURSE – Salitizer (Pre-set, Choice of One)

Caesar Salad – chopped romaine, seasoned croutons, and shredded Parmigiano-Reggiano
With Classic Caesar dressing

Spring Salad – mesclun greens, assorted seasonal berries,
And a maple cream cheese fritter drizzled with raspberry vinaigrette

Autumn Salad – Arugula, shaved fennel, mandarin orange, toasted pine nuts, and
a goat cheese fritter, with green goddess dressing

Oriental Salad – Mixed greens with sliced almond, mandarin oranges, red onions, and
tomatoes
Topped with wonton strips and sesame ginger dressing

ENTRÉE (Select 3)

(Entrée Selections with Counts in Advance)

Chicken Francaise
Chicken Marsala
Rosemary chicken
Stuffed Lemon Sole
Herb Crusted Salmon
Baked Cod with a Lemon Cream Sauce
Herb Encrusted Prime Rib
Oven Roasted Peppercorn Strip Steak
Lamb Lollipops

Entrees served with Chef's Selection of Seasonal Vegetable & Potato

Dessert

Custom Tiered Wedding Cake
To be Selected from our Cake Collection

Individual Table Platters of Cookies and Hand Dipped Chocolate Covered
Strawberries

International coffee and cordials served at the bar

Coff, Tea & Brewed Decaffeinated Coffee

Classic Wedding Buffet Reception

100 guest minimum

Five Hour Premium Open Bar and Champagne Toast

Cocktail Hour

Your Choice of Six Gourmet Butler Style Hors D'Oeuvres, to Include Jumbo Shrimp Cocktail,
Passed Continuously with White Glove Service and in Unlimited Quantity

A Bountiful Cold Display

International and Domestic Cheeses and Antipasto Platter
Accompanied by Assorted Crackers
Fresh Vegetable Crudit  with Italian Garlic Dip and Roasted Red Pepper Dip
Seasonal Display of Fresh Fruits and Berries

Buffet

Chafing Dish Selection (Select Three)

Mussels Marinara – Coconut Shrimp – Beef Wellington Bites – Fried Calamari
Sausage & Peppers – Swedish Meatballs – Penne ala Vodka

Starch of Your Choice

Chef's Selection of Seasonal Vegetables

Chef Attended Specialty Station (Select one)

Taste of Tuscany Station

Penne and Farfalle pasta with your choice of two sauces (Marinara, Creamy tomato Vodka, alfredo, porcini mushroom or garlic and olive oil) and an array of vegetables, served with toasted garlic bread

Carving Station (Choice of One)

Crusted Eye Round of Beef – slow roasted, served with creamy horseradish & au jus
Honey glazed pit ham – served with a sweet mustard sauce
Rosemary garlic pork loin – served with caramelized onion and apple compote
Sage & thyme rubber turkey breast – served with a spiced apricot & cranberry relish

Salad (Pre-set, Choice of One)

Caesar Salad – chopped romaine, seasoned croutons, and shredded Parmigiano-Reggiano
With Classic Caesar dressing

Oriental Salad – Mixed greens with sliced almond, mandarin oranges, red onions, and tomatoes
Topped with wonton strips and sesame ginger dressing

Spring Salad – mesclun greens, assorted seasonal berries,
And a maple cream cheese fritter drizzled with raspberry vinaigrette

Autumn Salad – Arugula, shaved fennel, mandarin orange, toasted pine nuts, and a goat cheese fritter, with green goddess dressing

Dessert

Custom Tiered Wedding Cake
To be Selected from our Cake Collection

Individual Table Platters of Cookies and Hand Dipped Chocolate Covered Strawberries

International coffee and cordials served at the bar

Coffee, Tea & Brewed Decaffeinated Coffee

Traditional Wedding Reception

100 guest minimum

Five Hour Open Bar and Champagne Toast

Cocktail Hour

Your Choice of Four Gourmet Homemade Butler Style Hors D'oeuvres
Passed Continuously with White Glove Service and in Unlimited Quantity

International and Domestic Cheeses and Antipasto Platter
Accompanied by Assorted Crackers
Fresh Vegetable Crudit  with Italian Garlic Dip and Roasted Red Pepper Dip
Seasonal Display of Fresh Fruits and Berries

Freshly Baked Dinner Rolls with Sculptured Butter

Dinner Menu

First Course (choice of one)

Fresh Mixed Field Greens with House Vinaigrette Dressing
Traditional Caesar Salad

Entr es (choice of 2, counts beforehand)

Roast Prime Rib of Beef au jus
A Chicken Entr e of Your Choice
Stuffed Filet of Flounder
Glazed Atlantic Salmon

Chef's Selection of Seasonal Vegetables

Chef's Choice of Potato

Dessert

Custom Tiered Wedding Cake
To be Selected from our Cake Collection

Coffee, Tea, and Brewed Decaffeinated Coffee

Traditional Wedding Buffet Reception

100 guest minimum

Five Hour Open Bar and Champagne Toast

Cocktail Hour

Your Choice of Four Gourmet Homemade Butler Style Hors D'oeuvres
Passed Continuously with White Glove Service and in Unlimited Quantity

Crudit  & Fruit Platter

Dinner Menu

Freshly Baked Dinner Rolls with Sculptured Butter

Salad (chose one)

Fresh Mixed Field Greens with House Vinaigrette Dressing
Traditional Caesar Salad

Your Choice of Pasta

Entr es (choice of 3)

Sliced Roast Beef with au jus
Swedish Meatballs in a Creamy Cognac Sauce
Beef Tips in Bourguignon sauce

Chicken Francaise
Chicken Marsala
Chicken Stuffed with Broccoli and Cheese

Herb Encrusted Tilapia
Flounder Florentine
Baked Scrod in Lemon Sauce

Your Choice of Potato, Rice, or Pasta

Chef's Selection of Seasonal Vegetable

Dessert

Custom Tiered Wedding Cake

Coffee, Tea, and Brewed Decaffeinated Coffee

Lakewood Country Club

2026 Wedding Reception Pricing

Premium Season

Saturday Evenings in May, June, September, and October

There is a \$20,000.00 (plus tax and Administrative Fee) minimum.

Grand Wedding Reception	\$195
Classic Wedding Reception	\$155
Classic Wedding Buffet Reception	\$135
Traditional Wedding Reception	\$140
Traditional Wedding Buffet Reception	\$120

Peak Season

Saturday Evenings in April, July, August, and November

Friday Evenings, Saturday Afternoons and

Sundays in May, June, September, and October

There is a \$15,000.00 (plus tax and Administrative Fee) minimum.

Deduct 10% from Premium Season Prices

Off Peak Season

All other times.

There is a \$12,000.00 (plus tax and Administrative Fee) minimum.

Deduct 15% of Premium Season Prices

Additional Charges

On site Wedding Ceremony (optional)	\$1,500
Wedding Coordinator & Maître d' fees	\$1,000

Guest under 10 years of age & Vendors are ½ price

Please add \$5.00 per person (plus tax and Administrative Fee)
for each additional year.

All prices subject to 6.625% NJ Sales Tax and 20% Administrative Fee