

## LAKEWOOD COUNTRY CLUB WEDDINGS & EVENTS

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# 2026 Wedding Reception Packages

*The Historic 1885 Claflin House Estate*

Lakewood, New Jersey • Est. 1896

### Your Wedding. Our Entire Attention.

Welcome to Lakewood Country Club, home of the historic 1885 Claflin House mansion — a genuine Gilded Age estate set on the grounds of one of New Jersey's oldest golf clubs, established in 1896.

We host one wedding at a time. Your celebration receives our complete and undivided attention: our entire team, our entire estate, our entire focus — on you.

*No hotel ballroom. No competing events. Just your day, our mansion, and 130 years of hospitality.*

#### Wedding Packages

*Claflin Micro-Wedding • Estate Classic • Estate Signature  
• Mansion Buffet • Grande Estate*

#### Add-Ons & Enhancements

*Ceremony • Raw Bar • Flambé • Night Cap • After-Party •  
Rehearsal Dinner • Farewell Brunch*

*To schedule a tour of the Claflin House estate, please contact our Event Sales team:  
**(732) 363-8125 x100 • TheLCCbanquets@gmail.com • Maggies-LCC.com***

## Every Wedding at Lakewood Country Club Includes

*Regardless of Package — These Are Your Guarantees*

- Exclusive use of all event spaces — one event, one day
- Experienced Wedding Coordinator included
- Maître d' dedicated to your event from start to finish
- Five-hour premium open bar with champagne toast
- Custom tiered wedding cake from our collection
- Private bridal suite: separate rooms for bride & groom, private bathroom
- White table linen with your choice of colored napkins
- Private cocktail room and outside patios for cocktail hour
- Assiette dinner for bride and groom — every selected entrée
- Complimentary food tasting for up to four guests
- Complimentary golf foursome with two carts for the bridal party
- Coat check service (October through April)

*Wedding Coordinator and Maître d' are included in all 2026 packages. The 20% administrative fee and 6.625% NJ Sales Tax apply to all package pricing. Gratuity is entirely at the host's discretion and is separate from the administrative fee.*

## The Claflin Estate Micro-Wedding

*An Intimate Celebration for Those Who Value Experience Over Scale*  
**50 – 75 Guests • From \$9,500 • Friday, Sunday & Off-Peak Dates**

### Why choose the Micro-Wedding?

The micro-wedding is the fastest-growing format in New Jersey. Fewer guests. Better food. A setting that actually fits your circle. The Claflin House was designed for this kind of gathering — an estate where fifty people feel like royalty rather than sixty tables in a ballroom.

### Cocktail Hour

- Four butler-style hors d'oeuvres, passed continuously by our service team
- Cold display: international and domestic cheeses, antipasto, crudité with dips, seasonal fruits and berries

### Dinner

- Your choice of salad first course (Caesar, Spring, or Autumn)
- Two entrée selections, with guest counts provided in advance
- Chef's roasted seasonal vegetable and your choice of starch

### Entrée Selections — Choose Two

Herb Encrusted Salmon, beurre blanc	Chicken Marsala
Chicken Francaise	Braised Short Rib, demi-glace
Penne alla Vodka (vegetarian)	Glazed Atlantic Salmon
Roast Prime Rib of Beef au Jus	Stuffed Filet of Flounder

### Dessert & Close

- Custom tiered wedding cake • Coffee, tea, and decaffeinated coffee
- Table platters of Italian cookies

### Claflin Micro-Wedding Pricing

	Mon–Thurs	Friday	Saturday*	Sunday
50 guests (base)	\$7,500	\$8,500	\$9,500	\$8,000
Per person above 50 (to 75)	\$130/pp	\$145/pp	\$155/pp	\$140/pp
On-Site Ceremony (optional)	\$1,000	\$1,000	\$1,200	\$1,000

\* Saturday availability on select off-peak dates only. This package is intentionally reserved for non-peak Saturdays to protect the integrity of our full Saturday wedding program.

## The Estate Classic

*Clean Plated Service — The Dependable Country-Club Wedding*

**80 Guest Minimum • From \$155/pp Premium Saturday**

### Cocktail Hour

- Five butler-style hors d'oeuvres including Jumbo Shrimp Cocktail, passed continuously with white glove service
- Cold display — your choice of three: cheeses & antipasto • crudité with garlic and red pepper dips • seasonal fruits and berries

### Dinner — First Course, Pre-Set, Choice of One

Classic Caesar — romaine, frico croutons, Parmigiano-Reggiano

Autumn Salad — arugula, shaved fennel, mandarin, goat cheese fritter

Spring Salad — mesclun, seasonal berries, maple cream cheese fritter

Jersey Harvest — mixed greens, Bosc pear, walnut, dried cranberry, cider vinaigrette

### Entrées — Select Three (Guest Counts in Advance)

All entrées served with chef's seasonal vegetable and potato.

Chicken Francaise

Rosemary Roasted Half Chicken

Stuffed Lemon Sole

Braised Short Rib, Demi-Glace

Oven Roasted Peppercorn Strip Steak

Chicken Marsala

Herb Encrusted Salmon

Baked Cod, Lemon Cream Sauce

Herb Encrusted Prime Rib

Lamb Lollipops, Mint Gremolata

### Dessert

- Custom tiered wedding cake • Table platters of cookies and chocolate-dipped strawberries
- International coffee and cordials at the bar • Coffee, tea, and decaffeinated coffee

## The Estate Signature

*Our Flagship — The Best Balance of Value and Experience*  
**100 Guest Minimum • From \$169/pp Premium Saturday**

**Most Popular • Leads with NJ Identity • Chef-Attended Cocktail Hour Station**

### Cocktail Hour

- Six butler-style hors d'oeuvres including Jumbo Shrimp Cocktail, passed continuously with white glove service
- Full cold display: cheeses & antipasto • crudité with dips • seasonal fruits and berries

### Chef-Attended Station — Choice of One

#### **Jersey Shore Raw Bar ★** *add \$20/pp*

*Chef's selection of oysters, littleneck clams & jumbo U15 shrimp cocktail with a variety of sauces*

#### **Taste of Tuscany Pasta Station**

*Penne and farfalle with two sauces of your choice, seasonal vegetables, toasted garlic bread*

#### **Carving Board**

*Choice of one: Honey Glazed Spiral Ham • Rosemary Garlic Pork Loin • Slow Roasted Prime Rib • Herb Crusted Turkey Breast*

### Dinner — First Course Salad, Pre-Set, Choice of One

Classic Caesar — croutons, Parmigiano-Reggiano

Spring Salad — mesclun, berries, maple cream cheese fritter

Jersey Harvest — Bosc pear, walnut, cranberry, cider vinaigrette

Autumn Salad — arugula, fennel, mandarin, goat cheese fritter

### Entrées — Select Three (Guest Counts in Advance)

All entrées served with chef's seasonal vegetable and potato.

#### **Braised Short Rib** *Signature Feature*

*NJ beef short rib, slow braised 12 hours, natural demi-glace, horseradish gremolata*

#### **Herb Roasted Salmon** *NJ Waters*

*Fresh Atlantic salmon, lemon-herb crust, beurre blanc*

#### **Chicken Marsala or Francaise**

*Classic preparation, your choice*

#### **Herb Encrusted Prime Rib**

*Slow roasted, au jus, creamy horseradish*

#### **Stuffed Lemon Sole**

*Crabmeat stuffing, lemon butter*

**Butternut Squash Risotto** *Vegetarian*

*Seasonal vegetables, aged Parmigiano, truffle oil*

**Dessert**

- Custom tiered wedding cake • Table platters of cookies and chocolate-dipped strawberries
- Flambé dessert add-on available: Cherries Jubilee, Peach Melba, or Bananas Foster (+\$8/pp)
- International coffee and cordials • Coffee, tea, and decaffeinated coffee

## The Mansion Buffet Celebration

*Grand Buffet Service — Not a Compromise, a Choice*  
**90 Guest Minimum • From \$155/pp Premium Saturday**

The Mansion Buffet is designed for couples who want the fullest cocktail-hour experience and the flexibility of display service for dinner. It is not the budget option — it is the abundance option.

### Cocktail Hour

- Six butler-style hors d'oeuvres including Jumbo Shrimp Cocktail, passed continuously with white glove service
- Full estate display: cheeses & antipasto • crudité • seasonal fruits and berries

### Hot Chafing Dish Selection — Choose Three

Margaret's Mussels Marinara	Coconut Shrimp
Beef Wellington Bites	Crispy Calamari with Cherry Peppers
Sausage, Peppers & Onions	Swedish Meatballs
Penne alla Vodka	

### Chef-Attended Station — Choose One

#### Carving Station

*Choice of one: Slow Roasted Prime Rib of Beef • Honey Glazed Pit Ham • Rosemary Garlic Pork Loin • Sage & Thyme Turkey Breast*

#### Taste of Tuscany Pasta Station

*Penne and farfalle, two sauces, seasonal vegetables, garlic bread*

### Salad — Pre-Set, Choice of One

Classic Caesar	Jersey Harvest
Spring Salad	Autumn Salad

Starch of your choice. Chef's selection of seasonal vegetables.

### Dessert

- Custom tiered wedding cake • Table platters of cookies and chocolate-dipped strawberries
- International coffee and cordials • Coffee, tea, and decaffeinated coffee

## The Grande Estate Reception

*Our Most Expansive Experience — For Couples Who Want Everything*

**100 Guest Minimum • From \$195/pp Premium Saturday**

### Cocktail Hour

- Six butler-style hors d'oeuvres led by Jumbo Shrimp Cocktail, passed continuously with white glove service in unlimited quantity
- Bountiful cold display: international and domestic cheeses, antipasto, crudité with roasted red pepper dip, seasonal fruits and berries

### Two Chef-Attended Stations — Choose Two

#### Carving Station — Choice of Two Cuts

*Roast Breast of Turkey • Honey Glazed Spiral Ham • Pork Tenderloin • Slow Roasted Prime Rib of Beef au Jus  
Accompanied by stone ground mustard, cranberry relish, horseradish sauce, and assorted breads*

#### Pasta Station

*Array of fresh pastas with a variety of proteins, sauces, and vegetables, accompanied by Italian garlic bread*

#### Jersey Shore Raw Bar *add \$20/pp*

*Chef's selection of oysters, littleneck clams, and jumbo U15 shrimp cocktail with a variety of sauces*

### Dinner — First Course, Choice of One

Cheese Tortellini — roasted garlic, spinach, red pepper sauce

Exotic Mushrooms — cognac cream sauce, vol au vent shell

Asparagus & Leeks — puff pastry, hollandaise sauce

### Second Course Salad — Pre-Set, Choice of One

Classic Caesar — croutons, Parmigiano-Reggiano

Spring Salad — mesclun, berries, maple cream cheese fritter

Autumn Salad — arugula, fennel, mandarin, goat cheese fritter

Jersey Harvest — pear, walnut, cranberry, cider vinaigrette

### The Main Entrée — Guest's Choice on the Evening of the Event

Each guest selects their entrée at the event. All entrées served with chef's roasted seasonal vegetable and potato.

#### Filet Mignon *Signature*

*8 oz. center-cut, Pinot Noir reduction*

#### Braised Short Rib *Chef's Feature*

*12-hour NJ beef short rib, demi-glace, horseradish gremolata*

#### Herb Roasted Salmon *NJ Waters*

*Atlantic salmon, lemon-herb crust, beurre blanc*

### **Pan Seared Scallops**

*Day boat scallops, cauliflower purée, crispy capers, brown butter*

### **Chicken — Your Choice**

*Marsala • Francaise • Picata • Scallopini*

### **Butternut Squash Risotto** *Vegetarian*

*Seasonal vegetables, aged Parmigiano, truffle oil*

### **Dessert**

- Custom tiered wedding cake selected from our collection
- Individual table platters of cookies and fruit hand-dipped in chocolate
- Tableside flambé dessert — your choice: Cherries Jubilee • Peach Melba • Bananas Foster
- Coffee, tea, and brewed decaffeinated coffee • International coffee display

## On-Site Wedding Ceremony

*Choose Your Setting — Everything in One Place*

Host your ceremony on the Claflin House estate and eliminate the logistical complexity of a separate ceremony venue. Three settings, each distinct:

<b>The Gazebo</b> <i>Overlooking the golf course fairways. Open-air. Historic.</i>	<b>The Pergola</b> <i>A secluded garden setting. Intimate. Private.</i>	<b>The Ballroom</b> <i>All-weather option. Chandeliers. Grand.</i>
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### Every Ceremony Package Includes:

- Two-hour early arrival for bridal party
- 30 minutes of ceremony time
- Full ceremony rehearsal
- Setup and breakdown of ceremony seating
- Private use of the bridal suite
- Estate grounds for outdoor photography
- Dedicated Maître d' and personal attendant
- Coordination with your officiant

On-Site Wedding Ceremony (all three packages above) — *add to any package*

**\$1,500**

## 2026 Wedding Pricing

All Packages • Season Schedule • All-In Transparency

### Our All-Inclusive Promise

All 2026 packages include your Wedding Coordinator and Maître d'. No surprise add-ons for essential services. The prices below are the complete per-person costs before New Jersey Sales Tax (6.625%) and the 20% Administrative Fee. These are applied once, at the end, so you always know what you're planning around.

### Season Definitions

Season	When	Spend Minimum
<b>Premium</b>	Saturday evenings in May, June, September & October	<b>\$20,000</b>
<b>Peak</b>	Saturday evenings in April, July, August & November Friday evenings, Saturday afternoons, Sundays in May, June, September & October	<b>\$15,000</b>
<b>Off-Peak</b>	All other times	<b>\$12,000</b>

### Per-Person Package Pricing

Package	Min	Premium Sat	Peak (-10%)	Off-Peak (-15%)
Claflin Micro-Wedding	50	\$155/pp*	\$140/pp	\$132/pp
Estate Classic	80	\$155/pp	\$140/pp	\$132/pp
<b>Estate Signature ★ Most Popular</b>	100	\$169/pp	\$152/pp	\$144/pp
Mansion Buffet Celebration	90	\$155/pp	\$140/pp	\$132/pp
Grande Estate Reception	100	\$195/pp	\$175/pp	\$166/pp

\* Micro-Wedding Saturday pricing available on select off-peak dates only. See package page for full pricing schedule.

### Optional Add-Ons & Enhancements

On-Site Wedding Ceremony (gazebo, pergola, or ballroom)	<b>\$1,500</b>
Welcome Drink on Arrival — prosecco or signature cocktail, pre-set	<b>\$6/pp</b>
Jersey Shore Raw Bar (Signature tier and above) — oysters, clams, jumbo shrimp	<b>\$20/pp</b>
Filet Mignon at Carving Station (Grande only)	<b>add \$7/pp</b>
Flambé Dessert Service (Signature tier) — included in Grande	<b>add \$8/pp</b>
Deluxe Viennese Table — 5 cakes, mousse, fondue, fruit, ice cream bar	<b>\$18/pp</b>
Night Cap Station — NJ Pork Roll, Angus Burgers, or BBQ Sliders — served to-go at event close	<b>\$6/pp</b>
After-Party at The Underground — 2-hour activation, DJ through preferred vendors	<b>\$500–\$750</b>
Rehearsal Dinner (exclusive to booked clients) — includes 2-hour open bar	<b>\$65–\$75/pp</b>

Farewell Morning Brunch (exclusive to booked clients) — *Tiki Bar or Claflin House*

**\$40–\$55/pp**

Children under 10 / Vendors

**Half price**

### Sample Planning Illustrations

These estimates include the 20% administrative fee but exclude 6.625% NJ Sales Tax. Provided for planning purposes; final totals depend on enhancements selected.

Event	Guests	Season / Day	Estimated Investment
Intimate Sunday celebration	60 guests	Off-peak Sunday	~\$10,700
Classic Saturday wedding	100 guests	Peak Saturday	~\$17,200
Flagship Estate Signature	125 guests	Premium Saturday	~\$25,900
Grande celebration	150 guests	Premium Saturday	~\$35,800

## Bar & Beverage Options

*For Add-On Bar Service at Non-Wedding Events*

All full wedding packages include a five-hour premium open bar. The following bar packages apply to non-wedding receptions, rehearsal dinners, and other events where bar service is not included.

Bar Package	3-Hour Price	Add'l Hour	Includes
Beer, Wine & Soda	\$23/person	\$7/person	Domestic/craft beer, house wines, soft drinks
Select Liquor, Wine & Beer	\$31/person	\$10/person	Select spirits, wines, beer, soft drinks
Premium Liquor, Wine & Beer	\$40/person	\$12/person	Premium spirits, wines, beer, soft drinks

*All bar packages subject to a bartender fee of \$250 per bartender. Consumption bar (running tab) also available for non-wedding events.*

International Coffee Station — *specialty coffees and cordials*

**\$12/pp**

### Begin Planning Your Wedding

Tours of the Clafin House estate are available by appointment, Monday through Saturday.

<b>PHONE</b> (732) 363-8125 x100	<b>EMAIL</b> TheLCCbanquets@gmail.com	<b>WEBSITE</b> maggies-lcc.com
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*145 Country Club Drive • Lakewood, New Jersey 08701 • The 1885 Clafin House • Est. 1896*