



Wedding Packages

SHACKAMAXON COUNTRY CLUB
100 TILLINGHAST TURN, SCOTCH PLAINS, NJ
908-233-1300



Congratulations!



Every couple has a unique story to tell. We specialize in translating the vision of your story into an amazing experience for you and your guests.

Shackamaxon Country Club is the ideal venue for hosting your wedding. Our newly renovated Grand Ballroom and Cocktail Areas showcase a classic and modern style.

Shackamaxon offers a variety of amenities to complete your special day. From breathtaking views to spectacular cuisine, our experienced team and event director stand ready to give you all the information you need to have the perfect event. We create the utmost memorable experience for you and your guests by placing an emphasis on fine food and impeccable service.

Enclosed you will find information about Shackamaxon's pricing, amenities, capabilities, menus and more. If you have any questions, feel free to contact Kathy Obropta at 908-233-1300 ext. 1230, or kobropta@heritagegolfgroup.com.



Ceremony & Reception

Includes

5.5 Hours | Ceremony & Reception
5 Hours | Reception Only

50-150 Guests | \$1,500
150-200 Guests | \$1,800

Ceremony

Station of Champagne
Station of Infused Water
Professional On-Site Wedding Coordination
White Ceremony Chairs
Set-Up & Breakdown

Reception

Event Manager/Maitre D
Private Bridal Attendant for Entire Day
Bridal Suite & Groom Room
Waitstaff, Captains, Bartenders
Champagne Toast
Open Bar
Cocktail Hour in Living Room
Reception in Grand Ballroom
Votive Candles for Reception & Dinner Tables
Complimentary Menu Tasting for Two
Cake Cutting
Table Linens & Napkins
Dance Floor Set Up
Coat Check (Weather Permitting)

All food & beverage purchases are subject to a 6.625% sales tax and 22% service fee. This service fee is not a tip or gratuity



Dinner Packages

Silver Chef's Table Buffet

4 Passed Hors d'Oeuvres

Antipasto & Fresh Market Display

Choice of 1 Salad

Fresh Baked Rolls

2 Entrees

2 Accompaniments

Open Bar

\$120 Per Guest

Gold Chef's Table Buffet

6 Passed Hors d'Oeuvres

Antipasto & Fresh Market Display

Choice of 1 Salad

Fresh Baked Rolls

2 Entrees

1 Carving Station

2 Accompaniments

Open Bar

\$125 Per Guest

Platinum Plated Dinner

7 Passed Hors d'Oeuvres

Antipasto & Fresh Market
Display

2 Cocktail Station

Choice of 1 Salad

Fresh Baked Rolls

Tableside Choice of 2 Entrées
or Duet Plate

2 Accompaniments

Open Bar

\$135 Per Guest

Shackamaxon Grand Plated Dinner

8 Passed Hors d'Oeuvres

Antipasto Station, Fresh Market
Display, & Bruschetta Bar

3 Cocktail Stations

Choice of 1 Salad

Fresh Baked Rolls

Tableside Choice of 3 Entrées or
Duet Plate

2 Accompaniments

Open Bar

1 Late Night Embellishment

\$150 Per Guest

2024 Pricing is 5% More Than All 2023 Pricing

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Hors d'Oeuvres



Selection of Passed Hors D'Oeuvres

Mini crab cakes with spicy remoulade
Tempura shrimp with sweet chili sauce
Petite beef wellington pillows with demi glaze drizzle
Coconut shrimp with pineapple marmalade
Vegetable spring rolls with sweet chili dipping sauce*
Spinach and feta spanakopita*
Beef sliders
Boursin cheese stuffed mushrooms
Fried bocconcini served with spicy tomato chutney*
Balsamic marinated tomato bruschetta on an herb crostini*
Caprese skewers drizzled with balsamic vinegar*
Chilled prawns with homemade cocktail sauce
Scallop and shrimp ceviche
Ahi tuna lollipops
BBQ short ribs spadini
Parmesan risotto arancini*
Mini cocktail franks in puff pastry
Bacon wrapped scallops
Pork, chicken, or vegetable pot stickers
Lamb chops with homemade mustard demi glaze
Homemade potato pancakes with apple chutney*
Beef empanadas with fire roasted vegetables

VEGETARIAN

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Menu

Salads

TRADITIONAL GARDEN GREENS SALAD

cherry tomatoes, red onion, cucumbers, olives, & balsamic vinaigrette

POACHED PEAR SALAD

gorgonzola cheese, dried cherries, toasted almonds, pears, & apple cider vinaigrette

CAESAR SALAD

with fresh parmesan and house made croutons

CAPRESE STACK

with fresh mozzarella, tomato, micro basil, & balsamic reduction

Entrees

CHICKEN PICCATA

lemon, white wine, and capers

CHICKEN PORTOBELLO

pan seared with sauteed mushrooms, simmered in a port-wine demi glaze

CHICKEN ANGELO

pan roasted with artichoke hearts, sundried tomatoes, in a lemon-chardonnay cream sauce

GRILLED ATLANTIC SALMON

served in a citrus beurre blanc

GRILLED PORK CHOPS (PLATED ONLY)

thick cut pork chop with a cherry wine glaze

GORGONZOLA CRUSTED FILET (PLATED ONLY)

8 oz. chargrilled with a cabernet demi-glaze | add \$6 per guest

DOVER SOLE MILANESE

in a lemon butter sauce

BRAISED SHORT RIB (PLATED ONLY)

with red wine reduction

BEEF TENDERLOIN TIPS (BUFFET ONLY)

simmered with mushrooms in a port wine demi glaze

BAKED PENNE POMODORO* (BUFFET ONLY)

penne pasta, ricotta cheese, aged parmesan & house marinara

PENNE PESTO OR ALFREDO* (BUFFET ONLY)

penne pasta with choice of creamy alfredo or basil pesto cream sauce

PORTOBELLO STACK** (PLATED ONLY)

roasted portobello mushroom, zucchini, squash and roasted red pepper

STEAK AU POIVRE (PLATED ONLY)

12 oz. black angus NY steak with a peppercorn brandy cream sauce | add \$4 per guest

*VEGETARIAN

** VEGAN

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Menu (Cont.)



Entrees Continued

SURF & TURF

petite filet & grilled tiger shrimp with lemon herb wine sauce | add \$8 per guest

PETITE FILET & MAINE LOBSTER TAIL

served with drawn butter | add \$12 per guest

Accompaniments

SELECT ONE STARCH & ONE VEGETABLE

Wild rice pilaf*
Rosemary roasted potatoes*
Garlic mashed potatoes*
Grilled asparagus**
Italian vegetable medley**
Buttered broccolini*
Haricots verts*
Parmesan risotto (plated only)*

Carving Stations

DELUXE BUFFET | SELECT 1

Oven roasted sirloin
Prime rib of beef
Herb roasted turkey breast
BBQ spiced rub pork loin
Honey bourbon glazed ham

Chef attendant Fee Included

Carving stations can be added to a cocktail hour or other package for an additional fee

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** VEGAN

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Cocktail Hour Stations

FRIED RICE STATION | \$12++ PER GUEST

choice of chicken and shrimp fried rice

TAILGATE | \$12++ PER GUEST

soft pretzel bites with beer cheese sauce, buffalo wings with dipping sauces, & steak house potatoes

PAELLA STATION | \$15++ PER GUEST

fresh made paella with seafood, chicken, chorizo, peppers, & peas

MAC & CHEESE BAR | \$10++ PER GUEST

three cheese mac & cheese with assorted toppings: bacon, scallions, diced tomatoes, caramelized onions, crispy chicken, parmesan, & breadcrumbs

TASTE OF ITALY | \$10++ PER GUEST

select 3: rigatoni vodka, tortellini with garlic cream sauce, farfalle primavera, cavatelli with broccoli, garlic, & oil, cheese ravioli with marinara, penne with pesto cream; accompanied with garlic bread

BBQ & BOURBON | \$10++ PER GUEST

smoked beef brisket, BBQ pulled pork, mini rolls, cole slaw, & baked beans; add bourbon tasting for \$2 per guest

FAJITAS | \$10++ PER GUEST

beef & chicken, onions, peppers, soft tortillas, guacamole, sour cream, cheese, & salsa; add margaritas for \$2 per guest

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Bar Service

SILVER PACKAGE

Liquor: Absolut Vodka, Beefeaters Gin, Captain Morgan Rum, Bacardi Rum, Jack Daniels Whiskey, J&B Scotch, Jim Beam Bourbon, Sauza Blue Reposado Tequila

Wine: House Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Champagne

Beer: Budweiser, Bud Light, Coors Light, Michelob Ultra, Corona, Heineken, Amstel Light

GOLD PACKAGE

Liquor: Kettle One Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum, Jameson Whiskey, Dewars White Label Scotch, Makers Mark Bourbon, Hornitos Reposado Tequila

Wine: House Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Champagne

Beer: Budweiser, Bud Light, Coors Light, Michelob Ultra, Corona, Heineken, Amstel Light

PLATINUM/SHACKAMAXON GRAND PACKAGE

Liquor: Grey Goose, Belvedere, Johnny Walker Black, Chivas Regal, Crown Royal, Makers Mark, Bombay Sapphire, Patron, Casamigos, Sambucca, Kaluha, Bailey's Frangelico

Wine: House Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Champagne

Beer: Budweiser, Bud Light, Coors Light, Michelob Ultra, Corona, Heineken, Amstel Light

SIGNATURE DRINKS

Complimentary signature drinks for bride & groom

UPGRADED SELECTION

Upgraded wine and liquor available upon request

Guests are charged per person regardless of the amount consumed.

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Late Night Embellishments



CINNAMON ROLLS

cream cheese frosting

PIZZA DISPLAY

cheese & pepperoni

FRESHLY BAKED COOKIES

with milk

SHACK ATTACK BREAKFAST

taylor ham, egg & cheese,
bacon, egg, & cheese, or
egg & cheese on rolls

BAVARIAN PRETZELS

with mustard

BOARDWALK STATION

churros, zeppoles, fried
oreos, cotton candy, &
popcorn cart

BELGIUM WAFFLE STATION

freshly made belgium
waffles, vanilla and
chocolate ice cream,
cherries, caramel syrup,
chocolate syrup, & fresh
whipped cream

ICE CREAM SUNDAE BAR

vanilla, chocolate, and
strawberry ice cream, 12
assorted toppings, & fresh
whipped cream

S'MORES STATION

made to order over open
flame, Hershey's milk
chocolate, fluffy
marshmallows, graham
crackers

\$10 ++ PER GUEST

BASED ON ONE HOUR SERVICE

TO GO CONTAINERS & BOTTLE WATER OFFERED

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Before 7 Do Lounge Snacks



LADIES' LOUNGE

**TIERED PRESENTATION WITH
YOUR CHOICE OF 4 ITEMS
\$15++ PER PERSON**

ARTISAN CHEESE DISPLAY
FRESH FRUIT DISPLAY
ASSORTED TEA SANDWICHES
FRESH BAKED COOKIES
FARM FRESH CRUDITE
PETITE MUFFINS & PASTRIES
HUMMUS AND PITA

MEN'S LOUNGE

**PLATTER STYLE WITH
THE FOLLOWING ITEMS
\$15++ PER PERSON**

CHEESE QUESADILLAS WITH
SOUR CREAM AND SALSA
DELI SANDWICHES
BUFFALO CHICKEN WINGS
WITH RANCH DRESSING

BEVERAGES

ASSORTED SODAS & BOTTLED WATER | \$8++ PER PERSON
BUCKET OF ASSORTED DOMESTIC AND IMPORTED BEERS | \$6
PER BEER
CHAMPAGNE & MIMOSAS WITH HOUSE CHAMPAGNE &
ORANGE JUICE | \$28++ PER BOTTLE

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Additions



CHILDREN'S MEALS

Chicken Fingers with Ketchup

OR

Mac & Cheese with Cheddar & American Cheese

\$25++ Per Child (Ages 4-11)

VENDOR'S MEALS

For vendors working your reception

Depending on your dinner style, we will follow the same style for your vendors.

Buffet style dinners will allow vendors to go through the buffet after guests.

Plated dinners will be served with menu chicken entree, starch, & vegetable.

Non-alcoholic beverages included.

\$45++ Per Vendor Meal

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Just So You Know...



FOOD & BEVERAGE REGULATIONS

All food and beverage, with the exception of a wedding cake, must be purchased from Shackamaxon Country Club. Local Health Code regulations prohibit removing remaining food & beverage from the venue.

PAYMENT POLICY

A \$2,500 deposit and signed agreement are required to secure your wedding date. 50% of the estimated balance is due 60 days in advance of the wedding date. The final payment is due 7 days prior to the event with a cashier's check or cash. If deposits are not made on time, Shackamaxon reserves the right to cancel the event. Deposits may be made by cash, check, or credit card. A credit card is required to be kept on file for any incidental charges that incur during the event.

GUARANTEE/GUEST COUNT

A guarantee of the final number of guests must be submitted 7 days prior to the wedding date. Shackamaxon will make every attempt to accommodate increases in your guest count inside the 7 days but the guest count may not be lowered. The final amount due will be based on the final guarantee or the number of meals served, whichever is greater.

STATE SALES TAX AND SERVICE CHARGE

All food and beverage purchases are subject to a 6.625% sales tax and a 22% service fee. A portion of the service fee may be distributed by the Club to certain employees, however, it is not a tip or gratuity.

FOOD AND BEVERAGE MINIMUMS

The food and beverage minimum is the least amount of money that you are required to spend on a combination of food and beverage, but it is not all that you could spend. The food and beverage minimum is reached by selecting food and beverage items equal to or exceeding the required dollar figure. It does not include service charges, sales tax, or any fees or enhancements to your event.

OVERTIME CHARGES

Wedding ceremony and receptions are based on a 5.5 hour period. Reception only events are based on a 5 hour period. An additional 1 hour may be added at the rate of \$10++ per person on guaranteed guest count.

LOCKER ROOM USAGE

The Men's and Women's locker rooms are available two hours prior to your event. No male vendors are permitted in the Women's locker room without a Shackamaxon team member.

