



ROCK ISLAND
— Lake Club —



2024 Wedding Package



Hello!

Congratulations on your upcoming wedding, and thank you for considering Rock Island Lake Club as your potential location! We're over the moon with joy at the chance to make your wedding dreams come true.

At our cozy lakeside venue, we get that your wedding day is all about you. That's why we go above and beyond to make sure every little detail is perfect, from our enchanting lakeside views to our mouth-watering cuisine that will have your taste buds doing a happy dance. We believe that every couple deserves a unique and personalized wedding experience that fits their style, so we work closely with you to make your vision a reality. Our expert wedding coordinators are always on deck to help you with the planning process, so you can sit back and enjoy every moment of your special day. Get ready to create unforgettable memories that will last a lifetime at Rock Island Lake Club!

Rock Island Team

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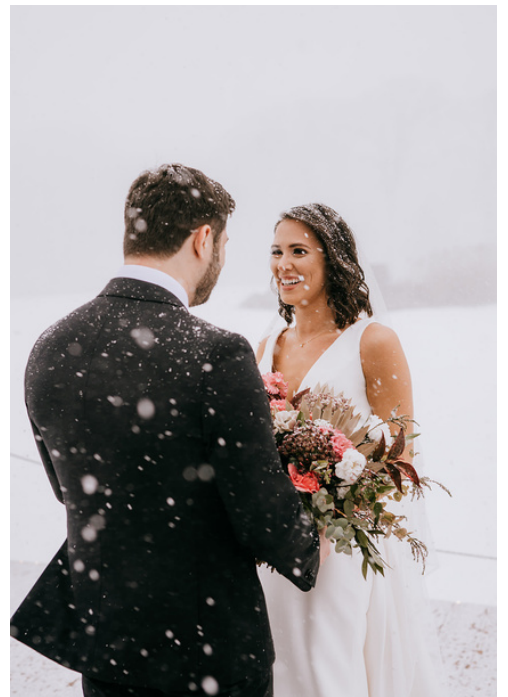
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A Team You Can Trust

From the moment you step foot at Rock Island, we've got your back. Our team is equipped with the latest digital planning tools and a top-notch wedding coordinator to make sure your big day is nothing short of spectacular. Our full-service staff will be at your beck and call, going above and beyond to make sure you feel like royalty on your special day.



Wedding Coordinating

- Contract signing
- Detailing your Banquet Event Order (BEO)
- Provide expert tips & answer planning questions
- Suggest food & menu selections
- Keep you on track throughout planning
- Provide floorplan options
- Coordinate wedding day timeline
- Contacting vendors for venue confirmations
- Overseeing your details and event setup
- Working alongside day-of team

Digital Planning Tools

- Digital contract signing
- Custom portal to access contract, payments, etc.
- Menu picker
- Interactive wedding details forms

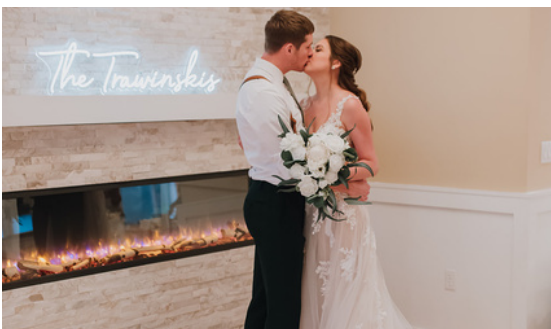
Wedding Day Team

- Onsite wedding coordinator
- Personal attendant in the suites
- Ceremony coordinator
- Maître D'
- Bartenders & waitstaff
- Head chef & kitchen team



Wedding Inclusions

At Rock Island, we celebrate one love story per day. Our inclusive wedding package is a one-stop-shop that includes everything from top-shelf drinks to a dedicated coordinator, ensuring your special day is nothing short of magic. While each wedding package is as inclusive as the next, every package is also one-of-a-kind! Our talented chefs curate a diverse menu, giving you the freedom to unleash your inner culinary artist and create a personalized feast that's uniquely yours.



- Onsite coordinating (planning & day-of)
- Maître D'
- Valet parking
- 2 hours of early arrival (wedding party)*
- 2 private dressing rooms
- Fruit & cheese platter upon arrival (wedding party)
- Lakeside bonfire pit
- Doorman upon guest arrival
- Coat room attendant (weather permitting)
- Use of our rowboat for photos
- Extended 1½ hour cocktail hour
- Coffee and tea station
- Premium open bar with 2 signature drinks
- 24 draft lines
- Standard menu cards
- Sparkling wine toast
- Sit-down dinner with 5-choice entrees
- Unlimited red & white wine per dinner table
- Choice of napkin color (16 selections)
- Table numbers, card holders & easels
- Custom wedding cake from one of our bakeries

* With the purchase of an onsite ceremony, you'll receive access to the suites earlier than 2 hours (see page 6).



Ceremony

Say 'I do' amid the splendor of our lakeside oasis! Take your pick from our outdoor marvel or indoor venue, both drenched in nature's charm and organic beauty.



Onsite Ceremony 1800

- 9 am arrival in the Balcony Suite
- 6 hours of early arrival in the Lakeside Lounge
- 30 minutes of time for your ceremony
- Setup of ceremony chairs
- Natural cedar archway
- Personal attendant/ceremony coordinator
- Day-of walkthrough with wedding party
- Champagne wall for guests upon arrival



*Exchange vows surrounded by
nature's blessing*





Jazz up your ceremony with these add-ons

Welcome Bar 150

Pick your perfect mini drink bar to greet your guests at ceremony!

- Hot cocoa & marshmallows
- Cozy apple cider
- Fresh lemonade bar
- *Go boozy for an extra kick \$100*

Warm-Up Station 300

Wrap yourself in warmth with cozy blankets and handwarmers.

Early Arrival

Get pampered and prepped with your squad in our exclusive suites, without a care in the world about running late for the ceremony. And voila! Your dream wedding day begins right on-site.



Balcony Suite Package

Included with onsite ceremony

Experience the ultimate VIP treatment in our balcony suite!

- 9 am arrival
- Endless bubbly, mimosas, and drinks
- Breakfast board (GF waffles, yogurt, fruit)
- Chef's lunch
- Includes up to 11 people total
 - *Have more people? We're happy to welcome them for an additional fee of \$50 per person*

Lakeside Lounge Package

Included with onsite ceremony

Chill out and primp onsite before the big "I do"!

- 6 hours of early arrival
- Lawn games & indoor games
- TVs with Fubo & PlayStation
- Chef's lunch
- Includes up to 11 people total
 - *Have more people? We're happy to welcome them for an additional fee of \$50 per person*



No outside alcohol allowed | Add canned drinks (High Noons, Claws, Beers, etc.) for \$250, otherwise we do include an open bar with well drinks and draft beer throughout your day!



Bar

Get ready to raise a glass, all weddings at Rock Island come with a top-shelf open bar!

Liquor

- Tito's
- Tanqueray
- Captain Morgan
- Patron Silver
- Olmeca Altos Blanco
- Glenfiddich
- Glenlivet
- Jack Daniels
- JW Black
- Maker's Mark
- **Now serving Milk Street Locally Distilled Bourbon, Gin & Vodka!**

24 Draft Beers

- Domestic
- International
- Locally Brewed
- Ciders
- Seltzers
- Seasonal Beer

Wine & Cordials

- Cabernet
- Chardonnay
- Merlot
- Rosé
- Pinot Noir
- Pinot Grigio
- Sauvignon Blanc
- Sparkling Wine White
- White Zinfandel

Custom Signature Drinks

Take your pick of two signature drinks from our extensive menu (just ask your coordinator for a copy)

- *3rd signature drink: \$100*
- *3rd as a mocktail: \$50*



Boozy Delights



DONUTS & COCKTAILS

Melt-in-your-mouth donuts from the one and only Glaze Donuts paired with our bartender's seasonal selections of delicious cocktails!

Frosty Duos 650

A tasty winter wonderland: your choice of 2 seasonal winter donut flavors paired perfectly with a wintry selection of cocktails.

Harvest Happy Hour 650

A autumnal display of fall cocktails and your choice of 2 fall donut flavors; indulge in our perfect pairings, such as pumpkin espresso martinis + apple cider donuts.

Sunny Sips & Sweets 650

Put your guests on a beach with an entire summery cocktail collection crafted by our bartenders, paired with your choice of 2 seasonal donut flavors.

Sangria & Spritz Wall 350

Get ready to be wowed by our stunning white drink wall, showcasing a medley of Sangrias and Spritzes.

Custom Display Wall 250

Our brand new rental is available to add elegance to your wedding. This versatile piece provides a blank canvas for creativity, allowing for customization with vibrant florals or minimalist accents. Use it for escort cards, favors or signature drinks.

Live Champagne Wall 250

Ring for bubbly! White glove servers reach out from behind the wall and serve chilled champagne to your guests.

Specialty Cocktail Bar 500

Add some more fun to your night with a custom drink bar!

- Margarita Bar
- Mojito Bar
- Espresso Martini Bar
- Moonshine Bar

After-Dinner Cigar & Whiskey Bar 800

A lineup of the silkiest cigar and whiskey pairings, all served up by our attendant, while you lounge on our covered deck, gazing out at the stunning lakeside vista.

- *Add to cocktail hour for an additional \$800*



Cold Display



CHARCUTERIE BOAT

Italian & Mediterranean

Bruschetta, red pepper hummus, grape leaves, provolone stuffed peppers, salami, prosciutto, pepperoni, sweet soppressata, hot soppressata, infused oils, breads, orzo salad

Cheese

Asiago, gruyere, dill Havarti, cheddar, brie, smoked gouda, pepper jack, bleu cheese stuffed olives

Cold Plates

Beef tenderloin crostini, mozzarella, caprese skewer, pickled crudité



SEAFOOD HAVEN

Craft Your Own Seafood Bar

- + Middle Neck Clams \$4pp
- + Blue Point Oysters \$5pp
- + Jumbo Shrimp Cocktail \$5pp
- + West Coast Oysters \$6pp
- + Jonah Crab Claws \$9pp
- + Chilled Lobster Tail 4oz. \$9pp

Choose 2, take off \$1

Choose 3, take off \$2

Choose 4, take off \$3 etc.

Ice sculpture included with 3+ selections!

First Bites

Select 6 lite bites and 1 small plate.

Lite Bites:

Land

Cuban Sliders
Rock Island Slider & Fries
Bacon Mac n Cheese Bites
Pork Dumpling Beggars Purse
Barbeque Short Rib Slider
Korean BBQ Meatball (GF)
IPA & Mini Dog Shots
Buffalo Chicken Spring Rolls
Buttermilk Chicken & Waffles
Mini Chicken Pot Pies
Smoked Chicken Arepa, Cotija, Guac (GF)
Mini Beef Empanada, Chimichurri (GF)
Turkey Meatball Bites, Cranberry Aioli (GF)

Sea

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)
Lobster Taco, Sriracha Mango Salsa (GF)
Mini Lump Crab Cakes, Remoulade Sauce
Crab Rangoon, Thai Chili Sauce
Jumbo Shrimp Cocktail (GF) +\$1pp
Smoked Salmon Bites, Cream Cheese & Cucumber (GF)

Field

Vegan Chorizo Tostone (V)
Baby Brie & Strawberry Maple Bites
Wild Mushroom Ravioli, Truffle Sauce
Grilled Cheese & Tomato Bisque Shooter
Parmesan Risotto Bites, Marinara
Pear & Brie Wonton with Gastrique
Zucchini Fries with Baba Ghanoush (V)
Buffalo Cauliflower Bites (GF + V)
BBQ Jackfruit Taco (GF + V)
Veggie Empanada, Chimichurri (V)
Truffle Mushroom Pizzetta, Ricotta & Parmesan
Eggplant Parmesan Bites



Small Plates:

Wild Mushroom & Fontina Arancini over Ricotta & Pomodoro Sauce
Mini Beef Wellington, Garlic Whipped Potatoes & Frizzled Onions
Braised Pork Belly, Creamy Polenta and a Roasted Corn Salad (GF)
Mini Ceviche: Peruvian Style Cured Shrimp and White Fish in Fresh Lime Juice (GF)
Seared Medallion Chicken over Wild Rice with Tomato, Garlic & Porcini Flakes (GF)
Mini Crispy Bruschetta Chicken over Rice Pilaf with a Balsamic Glaze
Grilled Cheese Tomato Dumpling with Marinara
Fall on a Spoon (turkey, cranberry, stuffing & gravy)

Cast Iron Fillers

Choose 3 sizzling cast iron fillers.

Drunken Mussels (gf upon req.)

Andouille sausage, garlic, onions, and a beer broth

Traditional Calamari

Lightly dusted with flour, and served with classic marinara sauce and a hint of lemon

Dynamite Calamari (gf)

Coated in rice flour with fresh basil and banana peppers, served with a side of sweet Thai chili sauce

Caribbean Jerk Chicken (gf)

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

Cape Cod Steamers (gf)

Steamed clams in a pinot grigio garlic broth with fresh parsley

Lomo Saltado (gf)

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

Southern Style Chicken & Waffles

Buttermilk fried chicken with a clover honey drizzle

Moussaka (gf)

Layers of seasoned ground beef, sliced eggplant, and potatoes, all topped with a creamy kefalograviera bechamel sauce

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

Eggplant & Roasted Pepper Ravioli

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

Mezze Penne alla Vodka

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

Fresh Garden Pasta (gf, v)

Tomato fresco sauce primavera style, gluten-free pasta

Four Cheese Mac

Melted fontina, gruyere, parmesan, cheddar

Polish Style Perogies

Potato and cheddar perogies with caramelized onions, buttery apples and cured bacon





Live Stations

Choose 3 live stations.

Middle Eastern Mezze (mostly gf) \$

Carved leg of lamb, grilled octopus, chicken souvlaki, Moroccan chicken meatballs, gyro, falafel bites, tabbouleh salad, roasted chickpeas, kebabs, pita bread (not GF), turmeric basmati rice, mini samosas (not GF), tzatziki, white sauce

- Paired with Middle Eastern mules

Don't Go Bacon My Heart (mostly gf)

Carved brown sugar pork belly sliders (not GF), bacon buffalo chicken dip, bacon wrapped scallops, bacon wrapped shrimp stuffed with pesto cream cheese, dates & jalapeno poppers, chocolate covered bacon

- Paired with maple bacon bourbon

Cheesy Mac Bar

Made-to-order mac n cheese with various pastas, cheddar, white cheddar, spicy queso, shrimp, crab, short rib, bacon, veggies, truffle oil, jalapenos, mac n cheese fritters, waffle grilled cheese

- Paired with black cherry cider

Ravioli Bar

Choice of ravioli: meat, cheese & vegetarian
Choice of sauce: pesto, marinara, vodka sauce
Fried raviolis, zucchini sticks, breaded mushrooms, bread sticks and tiramisu cups

- Paired with red wine

Steamer Pots (mostly gf)

> CAPE COD: Middle neck clams, white wine broth, garlic herb butter

NEW ORLEANS: Crab claws, shrimp, andouille sausage, corn in an IPA garlic broth

> FRA DIAVLO: Chili PEI mussels, garlic tomato broth

> THAI CURRY: Mussels and clams, ginger and Thai basil, coconut curry broth

Served with Old Bay cheddar biscuits (not gf)

- Paired with chilled white wine

Tuscan Flatbread Bar

Margherita, buffalo chicken, "figgy piggy," shrimp scampi, veggie and arugula + bruschetta flatbread, tricolored pasta salad, mini calzones, nutella pizza

- Paired with Aperol Spritz

Paella (gf)

Saffron rice, seafood broth, vegetable broth, mussels, clams, shrimp, scallops, chorizo, chicken, peas, tomatoes, roasted red peppers, crab meat

- Paired with sangria

Nonna's Italian Kitchen

Nonna's handmade meatballs, Chicken Francese, sausage & peppers, braciola in a San Marzano red gravy, stuffed mushrooms, sautéed broccolini, gnocchi, garlic knots, cannoli

- Paired with chianti
- Add a live mozzarella bar for \$2pp

The Luau (gf) \$

40 lb. suckling pig, crispy chicken, shrimp skewers, jerk chicken wings, plantains, grilled pineapple, coconut curry rice

- Paired with coconut rum punch

Fajitas & Margaritas (mostly gf)

Southwest seasoned beef, honey chipotle chicken, lime garlic shrimp, sautéed pepper and onions, yellow Mexican rice, Monterey jack cheese, black bean salsa, Pico de Gallo, flour & corn tortillas

- Paired with margaritas
- Add a guac bar for \$2pp

Hibachi \$

Garlic butter steak, teriyaki chicken, dumplings, lemon garlic shrimp, fried rice, yakisoba noodles, assorted sautéed veggies, seaweed chips

- Paired with sake
- Add a sushi bar for \$7pp



Live Stations (continued)

Oktoberfest

Pork schnitzel, beer bratwurst & knockwurst, Jägermeister wings, sauerbraten, German potato salad, Bavarian pretzels & mustards, apple strudel

- Paired with beer

Southern Comfort

Carved BBQ meatloaf, BBQ ribs, fried chicken, Andouille sausage, frickles, mac n cheese casserole, coleslaw, roasted corn, fried onions, corn bread, peach cobbler

- Paired with southern juleps

Friendsgiving

Carved turkey, baked ham, sweet potato casserole, cranberry, roasted veggies, sausage stuffing, butternut squash ravioli, pepperoni & sausage bread, roasted root veggies, pumpkin pie

- Paired with apple cider sangria

Lower East Side Deli

Carved pastrami and corn beef, Matzo ball soup, assorted bread and rolls, assorted pickles, potato salad, coleslaw, potato knishes with assorted mustards and sauces

- Paired with cream soda

The Beach Shack *\$*

New England clam chowder, seafood salad, made-to-order fish and chips, made-to-order poi boy sliders, crab cakes, tuna poke bowls, fried clam, old bay fries, salt water taffy

- Paired with Nantucket sea breeze

Mandarin Square

Shrimp dumplings, vegetable dumplings, pork dumplings, chicken pot stickers, Korean meatballs, lo mein, veggie egg rolls, lemongrass spring rolls, glass noodle salad, seaweed salad

- Paired with sake

Slider Shack

Beef, pulled pork and crispy chicken sliders, veggie burgers, mini hot dogs, French fries, onion rings

- Paired with mini milkshakes

The Cubano (mostly gf) *\$*

Carved mojo-marinated whole hog, pernil, ropa vieja, yucca fries, empanadas (not GF), arroz con gandules (yellow rice & pigeon peas)

- Paired with mini mojitos

Bourbon Street *\$*

Crawfish boil with potato, jambalaya with chicken, gumbo, shrimp poi boy sliders, muffuletta sandwiches, sausage and corn, shrimp and sweet sausage, okra, beignets

- Paired with strawberry daquiris

The Tailgate *\$*

Decorated as your favorite sports team! Pigs-in-a-blanket, cheesesteaks, soft pretzels, wings, beer cheese dip, popcorn chicken, chili, subs

- Paired with cold beer

Jamaican Soul Food (mostly gf)

Marinated Jerk chicken, coconut shrimp, BBQ pork skewers, pineapple fried rice, Johnnycakes, white fish stew, fried plantains, Jamaican beef patties (not GF)

- Paired with rum punch

Rodizio Grill (gf)

Churrascaria style meats, seafood paella, chicken & chorizo paella, sweet plantains, tostones, batatas

- Paired with Caparena

Idaho Baked Potato Bar

Beef, chicken, shrimp, and vegetables with various potato toppings. Yukon gold mash, poutine

- Paired with hard cider

Butcher Blocks

Choose 2 butcher blocks.

Pepper & Coffee-Crusted Tri-Tip (gf)

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

Stuffed Porchetta

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

Irish Corned Beef (gf)

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

Korean Flank Steak (gf)

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

Breast of Duck (gf)

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

Loin of Tuna (gf)

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

Bourbon-Infused Pork Belly (gf)

Slow roasted candied pork belly served with bourbon-infused molasses

Chicken Cordon Bleu Roulade (gf)

Bacon wrapped chicken breast stuffed with ham and cheese

Pernil Cubano (gf)

Slow roasted pork shoulder with crispy tostones and moji aioli

Smoked Beef Brisket (gf)

With corn bread bites and hickory BBQ sauce

Grilled Hanger Steak (gf)

With a rosemary truffle compound butter

Chipotle Lime Skirt Steak (gf)

With chimichurri sauce and plantains

Deep Fried Turkey (gf)

Infused with cherry cola

Brie en Croute

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



Salad

Choose 1 salad for dinner.



Harvest Salad

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

Wedge Caesar Salad

A romaine wedge with Romano cheese, zesty Caesar dressing, cherry tomatoes, and croutons.

Rock Island Salad

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

Garden Salad

Mesclun with pickled onions, carrot ribbons, sliced cucumbers and heirloom tomatoes with our white balsamic vinaigrette

Strawberry Fields Salad

Goat cheese, mixed baby greens, sweet strawberries, granny smith apples and toasted walnuts with a raspberry vinaigrette

Caprese Salad

Arugula with fresh mozzarella, tomato, pickled red onions, basil and a balsamic drizzle

Choose 1 kids entrée:

Macaroni & Cheese | Chicken Fingers & French Fries | Penne with Marinara or Butter

Dinner Entrée

Choice of 5 - choose 1 from each category.

beef

Served with asparagus and choice of mashed or confetti fingerling potatoes

8 oz. Filet Mignon

With bordelaise sauce

8 oz. NY Strip Steak (gf)

Brandy peppercorn marinade, horseradish demi-glaze

14 oz. Prime Rib (gf)

Garlic and salt crust, natural au jus

Filet & Shrimp *2pp*

Filet medallion, two jumbo shrimp, garlic butter sauce

chicken

Choice of wild rice pilaf and broccolini or tri-colored quinoa and Brussel sprouts

Rock Island Chicken (gf)

French-style chicken breast, roasted red peppers, tomatoes, artichoke hearts, white wine sauce

Chicken Rossini (gf)

French-style chicken breast, prosciutto, roasted tomato, mozzarella, balsamic reduction

Chicken Lobosco (gf)

French-style chicken breast, mozzarella, roasted peppers, spinach, garlic white wine sauce

Chicken Bonadies (gf)

French-style chicken breast; lemon, rosemary, and garlic sauce

seafood

Pan Seared Salmon (gf)

Sweet potato wedges, wilted baby spinach, tangy mango lime coulis

Shrimp Risotto (gf)

White wine and garlic shrimp, pecorino, mascarpone, creamy saffron rice, roasted asparagus, shaved parmesan

Roasted Red Snapper (gf)

Coconut rice, sweet tomato jam

Seared Mahi Mahi (gf)

Broccolini, mango sticky rice, prosecco seafood broth

vegetarian

Risotto Primavera

Pecorino and mascarpone, tender vegetables, shaved parmesan

Vegan Stuffed Pepper

Quinoa stuffing, light plum tomato sauce, wilted spinach

Portobello Wellington

Mushroom medley, puff pastry, gorgonzola cream sauce

Vegan Spaghetti Squash (gf, v)

Sautéed shiitake mushrooms, aroma tomato

pork or lamb

Braised Lamb Shank (gf)

Bone-in lamb, creamy polenta, roasted asparagus, savory port demi sauce

14 oz. French Pork Chop (gf)

Applejack sauce, mashed sweet potato, asparagus

Pork Shank Osso Bucco (gf)

Bone-in pork, mushroom risotto, marsala demi-glaze, roasted rainbow carrots

Dessert Lounge

Mouthwatering sweet bites your guests will love!

Dessert Bar

Indulge in delectable Italian treats: cannoli, tiramisu, and more!

S'mores Bar

Get ready for an epic evening by the lake with our s'mores bar! Build your own ooey-gooey masterpiece and indulge in the sweetest treat around.

Coffee, Tea, Cordials

Cappuccino, Coffee, Tea, Cordials

Wedding Cake

Bespoke and baked exclusively for you, delivered fresh on your big day. Take your pick from the following bakeries and savor a free tasting:



CALANDRA'S BAKERY

calandrasbakery.com
(973) 226-8889 ext. 2
aisha0405@yahoo.co
lenysmar15@aol.com



PALERMO'S BAKERY

palermobakery.com
(201) 336-9822
customersupport@palermobakery.com

INDULGENCES

Elevate your sweet tooth game

Mini Passed Delights 300

Select the ultimate tiny but mighty treat to share with your guests as a sweet finale!

Select one:

- Cookie Dough Bites
- Ice Cream Sammies
- Boardwalk Bites
- Insomnia Cookies
- Boozy Doughshots
- Whoopie Pies

Ice Cream Sundae Bar 550

Choose your signature scoop as your flavor of choice, plus chocolate and vanilla ice cream. Enjoy with chocolate candies, crunchy nuts, fluffy whipped cream and sundae sauces.

Ambiance Enhancers



Up-Lighting 450

24+ shades of blissful colors! Our custom lighting system lets you pick and choose your favorite hues and effects to set the ultimate vibe.

- *Book a late-night station for a complimentary up-lighting color!*

Sparkler Sendoff 400

Wedding party & parents only

Happily Ever After Neon Sign 200

Guac n Chips Photobooth

Level up the wedding shenanigans with a photobooth! Each tier includes props, SMS/social sharing and printed photo strips

- Digital Only: 500
- Up to 150 prints: 750
- Unlimited Prints: 1000

Photobooth Backdrop 250

Upgraded Dinner Menu Cards 100

Bathroom Baskets 100 per basket

LATE
NIGHT
EATS



Late Night Snacks

The Brick Oven 800

Wood fired pizza straight from our brick oven, made-to-order or hot-and-ready
GF crust will be available

The Drive Thru 900

Your choice of...

McDonalds

Hamburgers, cheeseburgers, McChickens,
McNuggets, fries

Wendys

Hamburgers, cheeseburgers, chicken nuggets,
spicy nuggets, fries, vanilla + chocolate Frosties

The Diner Stop 800

Classic breakfast sandwiches (taylor ham, bacon, sausage, egg & cheese) on Kaiser rolls with
disco fries | GF options upon request

Chicken Shack 800

Popcorn chicken, chicken nuggets, chicken tenders, wing dings, chicken fries, rotisserie
roasted wings. Assorted dipping sauces and dressings. Chef tossed to order

Chinese Takeout 800

Lo mein, fried rice, egg rolls, general tso chicken, beef & broccoli. Classic Chinese sauces.
Served with fortune cookies

The Pit Stop 800

Turkey and Italian subs, taquitos, chips, cookies and mini sodas

Timing & Schedule Breakdown

The example below is the general timeline of your event once ceremony starts!



●	5:00 - 5:30	Ceremony
●	5:30 - 7:00	Cocktail Hour
●	7:00 - 7:30	Intros Formal Dances Toasts
●	7:30 - 8:00	Dance Set
●	8:00 - 8:30	Dinner Entrée
●	9:00	Cake Cutting
●	9:30	Dessert
●	10:30	End Time Guest Departure

Extended Time *8pp/half hour*

Important Notes About Timing

The start time of your event is flexible. The total time of the event with ceremony is 5.5 hours; without ceremony is 5 hours. The time on your invitation must be the same as stated on your contract!!! If you state an earlier start time on your invitation, you will be charged a fee of \$500. All weddings must end by 12:00 a.m.

We're Honored to Host Your Special Day!

Thank you so much for your interest in booking with Rock Island Lake Club. We are honored to be considered as your wedding venue and look forward to getting to know you and hosting your wedding.



New Inquiries

For general information and new inquiries, please email us at info@rockislandlakeclub.com

Follow Up

If you've already come in for a tour, please contact your sales coordinator for any questions moving forward!

Holding a Date

A \$250 refundable deposit is required to reserve a date. This must be made in cash or check. We'll hold it for 1 week. Please be prepared to hold a date at your first tour, just in case!

Planning Tools

After booking with Rock Island, you will receive a password to access our online planning tools where you can view a personalized vendor booklet, pick your menu, fill in details for your ceremony/reception and more!!



@rockislandlakeclub

The Rock Island Team



Photography Credits

Sam Glennon | Matt Stallone | Jorge Garcia | Courtney Simpson | Diana & Korey | Nadine Marie | Alaina Elizabeth | Tom Russo | Joseph Vincent | Tori Petrillo | Morgan Taylor Artistry | Jean Oceana | Mike Zawadzki | Pearl Paper Studio | Off Beet | Fox & Hare | Jon Pivko | Dearly Beloved | Lauren Ashley | Ralph Depiro | Tessa Marie | LC Allison | Sanford Creative