



# WEDDING PACKAGE





# CONGRATULATIONS ON YOUR SPECIAL DAY!

Thank you for considering The Bucks Club for hosting your special day. Located in the heart of beautiful Bucks County, The Bucks Club offers a private and elegant setting to host parties and celebrations any time of the year. The Bucks Club staff will strive to ensure that your special day is one to remember. Our brand-new Bucks Ballroom and Cocktail space is Elegant, Charming, and Sophisticated. It is our goal to ensure that your Wedding day not only meets but exceeds all of your expectations. Our banquet staff will help you at every step of the way, from Room Decor to Menu Selection, and Entertainment. We have an assortment of options and enhancements for you to select from and we are happy to customize your food & beverage selections to make your big day perfect. By choosing to host your Wedding at The Bucks Club, you are choosing to make it exceptional. Congratulations and we look forward to helping you plan your big day at The Bucks Club!



Events@thebucksclub.com  
215-343-0350 Ext 105  
Shane Donohue

# PACKAGE INCLUDES

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- 5 Hour Reception
- Butlered Hors D'oeuvres for Cocktail Hour
- Signature Cocktail
- Premium Open Bar
- Champagne Toast
- Choice of Color of Floor Length Linens & Napkins
- Sweetheart or Traditional Head Table
- Three Course Dinner
- Professional Maitre D
- Personal Server for Bride & Groom
- Use of Golf Course for Pictures
- Private Suites for Bride and Groom
- Votive Candles
- Chivari Chairs
- Ample Parking/Handicap Accessible

**We are pleased to create a custom package to suit your needs.**

# COCKTAIL RECEPTION

## BUTLERED HORS D'OEUVRES

*(Choice of 6)*

- Beef Tenderloin with Horseradish Cream Sauce Crostini
- Empanadas (Beef or Vegetarian Options)
- Bruschetta Phyllo Cups
- Vegetable Spring Rolls with Sweet Chili Sauce
- Ratatouille Stuffed Mushrooms
- Crostini with Goat Cheese Mousse, Strawberries, and Rose Glaze
- Spanakopita
- Baked Raspberry & Brie Puffs
- Franks in a Blanket
- Chicken Cordon Bleu Bites with Honey Mustard
- Pretzel Fondue with Cheese & Honey Mustard
- Pan Seared Potstickers With Citrus-Teriyaki Sauce (Pork or Vegetable)
- Asian Chicken Salad Phyllo Cups
- Shrimp Risotto Spoons
- Whipped Feta Crostini with Olive Tapenade

## SIGNATURE COCKTAIL

Create your own signature cocktail that best suites you as a couple!

## STATION

### *Grazing Board*

*Cheese, Fruit & Crudité Display:*

Assorted Domestic & Imported Cheese, Fresh Seasonal Fruit & Seasonal Vegetables

# COCKTAIL RECEPTION UPGRADES

## UPGRADED BUTLERED HORSD'OEUVRES

*(Additional price)*

- Crab Stuffed Mushrooms
- Bacon Bourbon Shrimp Boat
- Petite Crab Cakes
- Lamb Chops with Mint Demi
- Chef's Signature Chicken and Waffles
- Crostini with Goat Cheese Mousse, Fig Jam & Honey
- Ruben Imposter Sliders
- Steamed Dumplings (Shrimp or Chicken) with Citrus-Teriyaki Sauce
- Beef Wellington
- Shrimp & Grits Spoon
- Grilled Cheese & Tomato Soup Shooters
- Shrimp Cocktail

## STATION



*Upgraded Grazing Board  
(Additional Price)*



### **Cheese, Veggie, Fruit & Jam Display:**

Assorted Domestic & Imported Cheese, Port Wine Cheese, Fresh Seasonal Fruit & Vegetables, Dried Fruit, Marinated Olives, House-made Hummus, Assorted Jams & Fruit Spreads, House-made Bagel Chips

### **Charcuterie Display:**

Assorted Domestic & Imported Cheese, Fresh Seasonal Fruit & Seasonal Vegetables, Assorted Fine Meats

# COCKTAIL HOUR ENHANCEMENTS

*Available at an Additional Fee per Person*

## **Pasta Station — \$7 per Person**

Choice of Penne, Tortellini, Baby Orecchiette, or Bowtie Pasta  
(*choose two*) Marinara with Sausage, Alfredo with Grilled Chicken &  
Broccoli, Creamy Pesto with Vegetables, Baked Ziti, or Cajun Cream  
Sauce with Shrimp (*additional \$3 per person*). Served with Garlic Bread

## ◆ **Taste of Philly — \$9 per Person**

Thinly shaved beef and chicken breast with sautéed onions and  
mushrooms. Served with cheese sauce and artisan mini roll

## **Mashed Potato Bar - \$8 per Person**

Yukon Gold Mashed Potatoes served in a Martini Glass.  
Toppings include: Cheddar Cheese • Chives • Sour Cream • Crumbled  
Bacon • Whipped Butter

## ◆ **Asian Street Food Station — \$10 per Person**

Bao Buns Filled with Chicken, Beef, Pork, or Mushroom (*choose two*)  
Steamed and Fried Dumplings • Vegetable, Pork, Shrimp, or Chicken  
(*choose two*) Teriyaki Chicken and Beef Satay Skewers  
Citrus Teriyaki & Soy Dipping Sauces

## **Mediterranean Station — \$11 per Person**

Garlic Lemon Hummus, Falafel, Pickled Vegetables, Grilled Pita,  
Whipped Feta, Marinated Olives, Cucumber & Tomato Couscous Salad,  
Tzatziki Sauce, Tahini Sauce

◆ — *Server charge for manned stations - \$75*

◆ **Nacho & Quesadilla Station**

Warm Cheese Sauce, Tortilla Chips, Seasoned Beef, Chicken Tinga, Shredded Lettuce, Diced Tomatoes, Black Beans, Corn, Jalapenos, Sour Cream, Pico de Gallo, Scallions, Sliced Black Olives, Guacamole

**Sushi Bar — Market Price**

Assorted Rolls with Wasabi, Pickled Ginger, and Soy Dipping Sauce

**Sliders & Fries — \$8 per Person**

Choice of 2oz Beef, Turkey Burgers, Fried or Grilled Chicken, or Marinated Mushroom Sliders (*choose two*)  
Brioche Buns, Pickles, French Fries, and Assorted Condiments

◆ — *Server charge for manned stations - \$75*



# APPETIZER

*(Choice of Soup or Salad)*

## Chef's Seasonal Soup Selection



### Salad

*(Select One)*

#### Classic Caesar Salad

With Romaine Lettuce, Parmesan  
Cheese, and Croutons

#### Mixed Garden Greens

With Spring Mix, Tomatoes,  
Cucumber, Carrots, Red Onion,  
Served with Ranch & Balsamic  
Dressing

## Upgraded Salads — \$3 per Person

#### Italian Garden Salad

Spring Mix, Fresh Mozzarella,  
Cucumber, Tomato, Banana  
Peppers and Olives, Served with  
Balsamic Vinaigrette & Balsamic  
Reduction

#### Blue Pear Salad

With Spring Mix, Tomatoes,  
Cucumber, Carrots, Red Onion,  
Served with Ranch & Balsamic  
Dressing

#### Asian Caesar Salad

Romaine Lettuce, Red Cabbage, Napa Cabbage, Carrots, Red  
Peppers, Parmesan Cheese, Spicy Peanuts, Crispy Wontons,  
Served with a Signature Asian Caesar Dressing

*Choice of both Soup & Salad — Additional \$4 per Person*



# ENTRÉE SELECTIONS

*Choice of Two (Add 3rd Choice at Upgraded Price \$8 per Person)*

## **Marinated And Sliced Filet**

*\*(Different Tiers available for Prime, Choice, Select)*

Sliced Filet Broiled in Cabernet Sauvignon demi glaze with bourbon caramelized onions

## **Braised Beef**

6-Ounce Braised Beef with pan gravy, Served with Mashed Potatoes & Vegetables. \*As per Chef's Recommendation

## **Chicken Française**

Egg Batter Chicken baked in a White Wine Lemon Sauce

## **Chicken Marsala**

With Sautéed Mushrooms and a Marsala Wine Sauce

## **Chicken Cutlet**

With Sautéed Mushrooms and a Marsala Wine Sauce

## **Grilled Salmon**

With Choice of (*White Wine Lemon Butter Sauce, Teriyaki Glaze, Citrus Miso Glaze, Honey Mustard Glaze, or Orange Lavender Cream Sauce*)

— *Server charge for manned stations - \$75*

## **Pasta Primavera**

Penne Pasta with Fresh Vegetables, Garlic and Olive Oil

## **Eggplant Parmesan**

Crispy Breaded Eggplant, with Mozzarella Cheese and Marinara Sauce,  
Served over Pasta

## **Grilled Cauliflower Steak**

Lemon, garlic and Parmesan

## **Grilled Ratatouille Stack**

Seasoned Eggplant, Yellow Squash, and Zucchini, Baked and  
Topped with Tomato Sauce

*\*Includes Dinner Rolls & Butter*

*\*All Entrees Served with Chef's Choice  
Seasonal Vegetables & Potatoes*



# UPGRADED ENTRÉE SELECTIONS

*Choice of Two (Add 3rd Choice at Upgraded Price \$8 per Person)*

## Upgraded Entrees:

### **Broiled Filet Mignon — Additional \$15 per Person**

Pan Seared 8-ounce Center Cut Filet Broiled in a Cabernet Sauvignon demi glaze with bourbon caramelized onions \*GF

### **Stuffed Chicken — Additional \$10 per Person**

Stuffed with a Traditional Bread Stuffing with Cranberries, Served Sliced with a Signature Pan Ju Sauce

### **Crab Stuffed Flounder — Additional \$13 per Person**

Exquisite Crab-Stuffed Flounder Prepared and Served with a Beurre Blanc Sauce



# DESERT OPTIONS

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## **Wedding Cake & (Choice of One)**

- Vanilla Ice Cream with a Berry Drizzle or Chocolate Drizzle
- Mini Brownie Sundae
- Chocolate or Vanilla Mousse

## **Pastry Table**

*(Additional \$5 per Person)*

Miniature Éclairs • Petit Fours • Brownies • Cream Puffs • Assorted French Pastries • Chocolate Reese's Tort • Tiramisu • Cheese Cake with Assorted Fruit Toppings

Coffee, Tea & Decaffeinated Coffee Included



# BAR MENU & PRICING

## O P E N B A R

(per person - per hour for groups of 100 or more)

	Standard	Deluxe
Per person price for First hour	<b>\$17</b>	<b>\$20</b>
Per person price for Two hours	<b>\$21</b>	<b>\$25</b>
Per person price for Three hours	<b>\$27</b>	<b>\$32</b>
Per person price for Four hours	<b>\$31</b>	<b>\$37</b>
Bartender Fee (additional bartender fee <b>\$75</b> )		<b>\$125</b>

## C A S H B A R

Bartender Fee: **\$125**

## R U N A T A B

Drinks are recorded as ordered and the host is presented with a bill at the conclusion of the event.

**\$125** Bartender fee per bar

## O P E N S O D A B A R

**\$7** Per Person

Includes unlimited Soft Drinks, Juices and Bottled Water

### Standard

Tito's Vodka

Bombay Gin

Bacardi Superior Rum

Captain Morgan Rum

Seagram's 7 Whiskey

Jack Daniel's Whiskey

Dewer's Scotch

Jim Beam Bourbon

Jose Cuervo Tequila

House wines / 2 Reds & 2 Whites

Beers / 1 Domestic, 1 Import, & 1 Craft

### Deluxe

Ketel One Vodka

Tanqueray Gin

Bacardi Superior Rum

Malibu Rum

Captain Morgan Rum

Jamison Whiskey

Johnnie Walker Black Scotch

Bulleit Bourbon

1800 Tequila

Wines / Premium House Reds & Whites

Beers / 1 Domestic & 1 Import

1 IPA & 1 Seltzer

## P R E M I U M

Looking for something else?

Speak with your Sales Coordinator about Premium options and pricing.

# BEER & WINE SELECTIONS

## B E E R

### Domestic

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling Lager

### Import

Arnold Palmer Spiked  
Corona  
Corona Light  
Fosters  
Stella Artois

### Craft

Blue Moon  
Brooklyn  
Cape May  
Lagunitas  
Yards IPA  
Goose Island IPA

### Beer Keg Pricing

Miller Lite - **\$300**  
Yuengling Lager - **\$300**  
Blue Moon - **\$350**

### Canned Beer Pricing

**(24 Pack)**  
Domestic - **\$60**  
Import - **\$70**  
Craft - **\$80**  
Premium\* - **\$100**

### Beverage Cart

Fee per cart - **\$150** Guests can pay as they go, or host can run a tab.  
(Additional beverage cart attendant - **\$75**)

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## W I N E

### Standard

Sycamore Lane Chardonnay  
Sycamore Lane Pinot Grigio  
Sycamore Lane Merlot  
Sycamore Lane Cabernet

### Deluxe

Folie a' Deux Chardonnay  
Anterra Pinot Grigio  
Sonoroso Velvet Blend  
Querceto Toscana Blend

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## P R E M I U M

\*Looking for something else?

Speak with your Sales Coordinator about Premium options and pricing.

\*We reserve the right to make necessary substitutions if unable to secure some items due to supply issues.

\*Prices may vary.\*

# PRICING

MONDAY  
THRU  
THURSDAY

\$125

SATURDAY  
& SUNDAY  
AFTERNOON

\$130

FRIDAY &  
SATURDAY  
EVENING

\$145

## Optional Upgrades

Young Adult Meal (13 -20)

*Deduct \$35 per person from  
adult package prices*

Children's Meal (12 & under)

*\$40 per child*

On-Site Ceremony Fee

*\$7 per person*

Coat Room Attendant

*\$1 per person*

Extended Hour

*\$1000.00 Bar Consumption*

Seated Vendor Meal (chicken or  
beef)

*\$60 per person*

Bridal Suite Lunch Tray

*\$15 per person*

Gluten Free Meals

*\$10 upcharge*

(Gluten Free Options available Upon Request, Speak with Your  
Sales Coordinator for Details)

Please ask for our Preferred Vendors list & catering minimums.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs,  
may increase risk of food-borne illness

*\*\*Service charge and tax included\*\**

*\*\*Gratuities not Included\*\**

# CLUB POLICIES FOR WEDDINGS AT THE BUCKS CLUB

The following guidelines are intended to ensure that your time at The Bucks Club will be enjoyable and carefree. By signing below, you are agreeing to abide by these policies.

*Prices are guaranteed upon receipt of \$2,500.00 Non-Refundable deposit. An additional 25% deposit is due six months from the date of Event. Five months prior to the event 40% is due, with the final payment due 10 Days before the event. (Must be certified check, cash or money order) All Deposits are Non-Refundable and Non Transferable.*

- No dates shall be reserved without a signed Event Contract, Club Policies Form, and applicable deposit
- All food and beverage must be purchased through the club.
- Entertainment is to be provided by client. Event signage and decoration are subject to approval of club management regarding size, location, and subject matter.
- Confetti, Popcorn, peanuts, glitter, fog machines, and loose candy are not permitted. (Stations with approved candy can be discussed.) The taping or fastening of signs, posters, etc. to walls is also not permitted. Hosts may enter the Ballroom 2 Hours prior to the start of the event to set up, decorate, etc.
- NO ALCOHOL IS PERMITTED TO BE SERVED TO VENDORS
- Bar closes 30 minutes prior to event time
- Confirm the “guaranteed number” of attendees 2 weeks prior to the event
- Event Chairperson is responsible for any damages done to the premises or any other part of the facility during the period of the time of the event.



- The Bucks Club will not assume any responsibility for the damage or loss of any gifts, merchandise or articles left in the facility prior to, during, or following patron's function.
- Menu must be selected 3 months prior to the event. A confirmed guaranteed number of attendees must be submitted 2 weeks prior to the event.
- All guests wishing to consume alcohol must be at least 21 years of age & have proper ID with them to be presented upon request. If guests permitting underage drinking is witnessed by our staff, The Bucks Club reserves the right to shut down the bar. (NO SHOTS PERMITTED)
- The Bucks Club reserves the right to stop serving alcohol to any guest who the staff believes may be harmful to themselves or others by further consumption.
- By Signing this, you are agreeing to abide by the above policies.

*\*\*Pandemic Clause – All deposits are non-refundable, but in the event of pandemic restrictions, all deposits will be put towards a future date and may be subject to price increase.*

Signature \_\_\_\_\_

Date \_\_\_\_\_



— THE —  
**BUCKS**  
— CLUB —

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