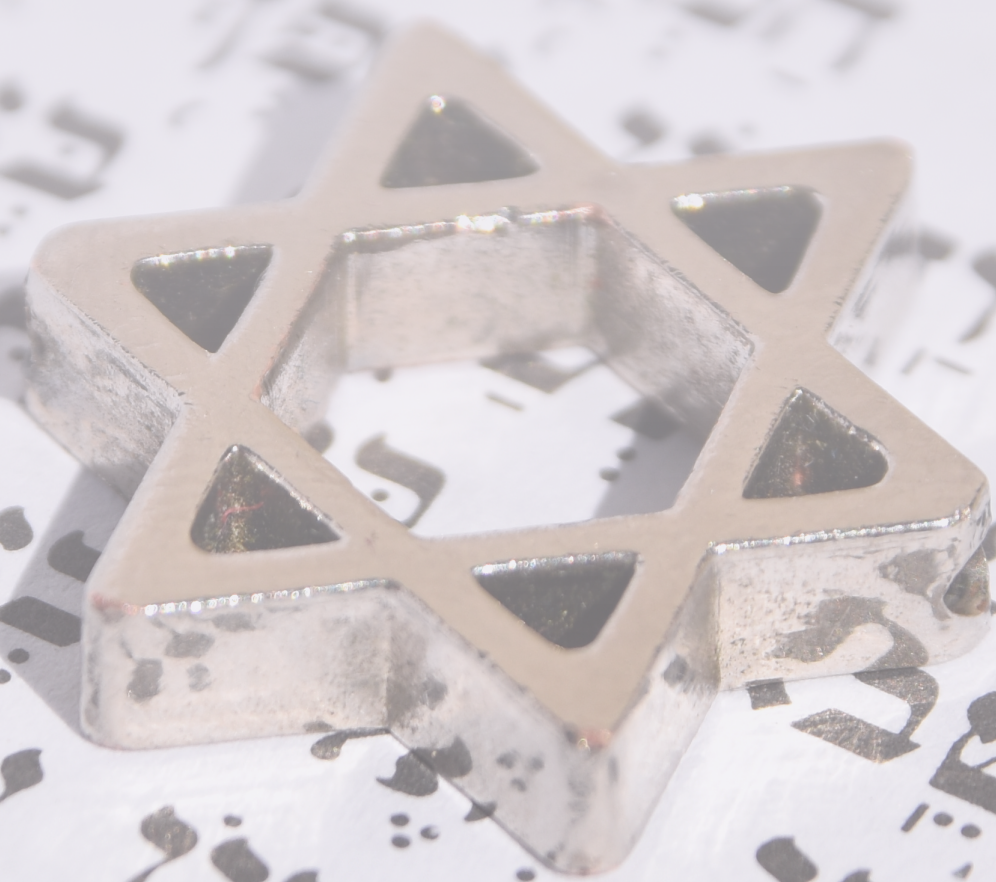


The Bucks Club

Bar & Bat Mitzvah Package

2600 York Road Jamison, PA 18920



Bar & Bat Mitzvah Packages

Included with your Package

5 Hour Reception

Butlered/Passed Hors D'oeuvres for 1 Hour

Premium Open Bar

Challah for Motzi

Choice of Color of Floor Length Linens & Napkins

Three Course Dinner

Selection of Traditional Cake

Professional Maître D

Champagne Toast

Cocktail Reception

Served for One Hour

Butlered Hors D'oeuvres
(Choice of 6)

Beef Tenderloin with Horseradish Cream Sauce on Toast Points

Scallops Wrapped in Bacon

Petite Crab Cakes

Spring Rolls with Orange-Ginger Dipping Sauce

Coconut Shrimp with Sweet and Sour sauce

Shrimp Wrapped in Bacon

Spanakopita

Baked Brie Puffs

Franks in a Blanket

Stuffed Mushrooms with Crabmeat

Stuffed Mushrooms with Spinach & Boursin Cheese

Chicken Salad Bites

BLT Bites

Empanadas

(Beef or Vegetarian Options)

Lamb Lollipops-Upgrade— \$3 per Person

Choose 1

Pasta Station

2 Pastas & 2 Sauces

Penne Vodka & Tortellini Pesto or Alfredo

Served with Garlic Bread

Hummus Station

Hummus, grilled pita, olives & crudités

(Broccoli, Carrots, Celery, Red Bell Peppers)

Cheese & Crudités

Assorted Domestic & Imported Cheese with veggies

Cheese & Fruit Display

Assorted Domestic & Imported Cheese with fruit

Appertizer Selections

Choice of Soup or Salad

Soup

Chef's Seasonal Soup Selection

Select One

Included Salads:

Classic Caesar Salad

With Romaine Lettuce, Parmesan Cheese, and Croutons

Mixed Garden Greens

With Tomatoes, Cucumber, Carrots, and Red Onions

Upgraded Salads: \$3per Person

Caprese Salad

3 Beefsteak Tomatoes, with 3 Slices of fresh Mozzarella, Fresh Basil, Cipollini Onion, Drizzled with a Balsamic Vinaigrette

Blue Apple Salad

Cucumber wrapped salad, Candied Walnuts, Blue Cheese Crumbles, Apple Slice, With White Honey Vinaigrette Dressing

Choice of Dressings

Balsamic Vinaigrette ~ Ranch ~ White Honey Vinaigrette ~ Italian

Choice of both Soup & Salad — Additional \$3 per Person

Choice of Two

(Add 3rd Choice at Upgraded Price \$6 per Person)

Marinated And Sliced Filet

*Whole roasted and sliced filet in a Cabernet Sauvignon demi glaze with bourbon caramelized onions *GF*

Roast Beef Au Jus

*6-Ounce Roast Beef with Au Jus *GF*

Chicken Française

Egg Batter Chicken baked in a White Wine Lemon Sauce

Chicken Marsala

With Sautéed Mushrooms and a Marsala Wine Sauce

Chicken Parmesan

Airline Chicken breaded in Panko And Parmesan Cheese baked in a Cabernet Sauvignon demi glaze with tomato confit

Miso Glazed Salmon

*Miso Scottish Salmon with scallion twists *GF*

Roasted Cauliflower Steak

*Lemon, garlic and Parmesan *GF*

Upgraded Entrees:

Broiled Filet Mignon — Additional \$10 per Person

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

Roast Prime Rib — Additional \$5 per Person

*12-ounce King Cut with our Horseradish Cream Sauce *GF*

New York Strip Steak — Additional \$5 per Person

*12-ounce Cut topped with Garlic Herb Butter *GF*

Crab Stuffed Flounder — Additional \$3 per Person

*Stuffed with lump crab in a lemon basil sauce *GF*

Vegetables & Potato

Chef's Choice

Includes Dinner Rolls & Butter

Buffet Style Hors D' Oeuvres

Mozzarella Sticks with Marinara Sauce

Miniature Pizzas

Chicken Quesadillas

Mini Hot Dogs in Puff Pastry with Mustard

Potato Skins Topped with Cheddar Cheese

Served With Crumbled Bacon

Dinner Buffet

Chicken Fingers

French Fries

Baked Ziti

Choice of 1:

Meatballs

Hamburger Slider

Dessert

Ice Cream Sundae Bar

Includes Soda

Adult Menu Available

Includes Dinner Rolls & Butter

Dessert Options

Traditional Cake &

Choice of One

Vanilla Ice Cream with a Raspberry Drizzle

Vanilla Ice Cream with Chocolate Drizzle

Chocolate or Vanilla Mousse

Coffee, Tea & Decaffeinated Coffee Included

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

Bar Selections

Beer

Choose 3 Domestics/Imports OR

Choose 2 Domestics/Imports and 1 IPA

Miller Lite , Yuengling, Stella , Corona, Goose Island IPA,
New Belgium Voodoo IPA

Wine

2 Red & 2 White

Chardonnay

Pinot Grigio

White Zinfandel

Cabernet

Merlot

Liquor

Tito's, Absolut Citron, Captain Morgan, Bacardi,
Jack Daniels, Tangueray, Dewars, Malibu, Jose Cuervo

Upgrades and Specific requests available at an additional charge

BAR CLOSING PROCEDURE:

30 mins prior to contracted event end time

Per Person

Adult Menu (Day)	\$100
Adult Menu (Night)	\$105
Young Adult Menu (Day)	\$50.00
Young Adult Menu (Night)	\$60.00

Optional Upgrades

Children’s Meal (5 & Under)	\$20 per child
On-site Ceremony Fee	\$5 Per Person
Coat Room Attendant	\$1.00 Per Person
Seated Vendor Meal	\$50 per person
Sandwich/Wrap Vendor Me	\$15 per person

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

*GF—Gluten Free

Service charge and tax included

Gratuities not Included

Club Policies for Bar/Bat Mitzvahs at The Bucks Club

The following guidelines are intended to ensure that your time at The Bucks Club will be enjoyable and carefree.

- Payment schedule for the event will be as follows: An initial deposit of \$2500 will be due upon booking your Event. Four months prior to the event 40% is due, with the final payment due Ten Days before the event. *(Must be certified check, cash or money order) All Deposits are Non-Refundable and Non Transferable.*
- The person signing the contract shall be financially responsible for all remaining charges, the day of the event.
- No dates shall be reserved without a Signed Confirmation Letter, Event Contract, Club Policies Form, and Applicable Deposit.
- All Food and Beverage must be purchased through the club. The Bucks Club is a premises licensed to sell alcoholic beverages in the State of Pennsylvania. It is illegal to transport alcoholic beverages to this property.
- You must confirm the “Guaranteed Number” of attendees 10 days prior to the event.
- Prizes and Valuables; The Bucks Club will not be responsible for lost or stolen articles.
- Event Host is responsible for the conduct of their guests, and may be asked to intervene with uncooperative guests.
- Entertainer and Performers are permitted by obtaining permission from Bucks Club Management.
- Damage to the Ballroom and/or Clubhouse is the responsibility of the event chairperson. Should such damage result in an assessment of the property, the event chairperson will be responsible for reimbursement to the club.
- Event signage and decoration are subject to approval by Bucks Club management regarding size, location, and subject matter. Confetti and fog machines are not permitted.
- Hosts may enter the Ballroom 1 Hour prior to the start of the event, to set up, decorate, etc.
- Menu must be selected 4 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. The Bucks Club reserves the right to stop serving alcohol to a guest who the staff believes may be harmful to themselves or others by further consumption.
- Security may be needed based on the final count. Decision made by Club's discretion, if needed there will be a \$200.00 Fee

***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.*