



THE COUNTRY HOUSE

at Meadowlands

Celebrate Your Big Day at Meadowlands

Specialty Features

Grand Clubhouse & Ballroom

Formal Outdoor Garden Available for Ceremony or Cocktail Hour

Panoramic Views of Meadowlands Golf Course

Bar and Cocktail Lounge

Valet Parking

Ballroom Seats Up to 300 Guests

Congratulations on your engagement! We are excited to be considered for such a special occasion.

At Meadowlands Country Club, we offer personalized expertise for your special day. A wedding celebration deserves a venue with excellent food, superb service and an outstanding setting. Our team of expert staff will do everything necessary to create a memorable experience for you, your family and friends.

We look forward to celebrating with you!

Alicia Maestas

Director of Sales & Events

Blue Bell Inn & Meadowlands Country Club

215.646.2300 x3 Alicia@BlueBellInn.com

711 Boehms Church Road, Blue Bell, PA 19422

Your Special Day Includes the Following

~ Ceremony ~

Pre-Ceremony Beverage Greeting
Bridal Suite

~ Cocktail Hour ~

5 Hour Premium Open Bar
12 Passed Hors d' oeuvres of Your Choice
5 Stations Including Hot, Cold & Interactive Displays
Custom Ice Sculpture
Bride & Groom's Signature Cocktail

~ Reception ~

Champagne Toast
Wine Service During Dinner
Water Glass Garnished with Lemon Slice or Cucumber
Choice of Salad Served with Rolls & Butter
Choice of 3 Entrées
Decadent Dessert Display
4 Tier Custom Wedding Cake
Cordials & Coffee Bar
To-Go Coffee Bar as Guests Leave

~ Enhanced Décor ~

Amber Up-Lighting Around Ballroom
Assortment of Colors for Table Linens & Napkins
Custom Printed Menus Displayed in Napkin Fold

~ Attendants ~

Maître D' Available to Bride & Groom for Entire Experience
Personal Event Coordinator
Valet Parking
Coat Room Attendant (Seasonal)
Ladies Room Attendant

Enjoy a Round of Golf for 4 Guests at Meadowlands Golf Course



Premium Bar Package

Included in Your Package

Domestic & Imported Bottled Beers

Stella Artois, Dogfish Head IPA, Amstel Light, Heineken, Coors Lite & Yuengling Lager

Selection of Wines

Pinot Grigio, Chardonnay, Cabernet Sauvignon & Pinot Noir

Vodka

Grey Goose, Tito's, Kettle One, Absolut & Stolichnaya

Rum

Bacardi, Malibu & Captain Morgan

Gin

Bombay Sapphire, Blue Coat, Beefeater, Bombay & Tanqueray

Tequila

Cuervo Gold, Cuervo Resposado & Cuervo Silver

Bourbon

Bulleit, Makers Mark & Jim Beam

Whisky

Bulleit Rye, Crown Royal, Jameson, Canadian Club, Jack Daniels, Seagram's 7 & VO

Scotch

Chivas Regal. J&B, Dewar's & Cutty Sark

Brandy / Cognac

Courvoisier, Hennessy, Martell & Christian Brothers

Specialty

Godiva, Bailey's, Amaretto D'Amore, Kahlua, Sambuca & Southern Comfort



Cocktail Hour Passed Hors D'oeuvres

Choose 12 to Include During Cocktail Hour

^{GF} = *Can be Prepared Gluten - Free*

~ Cold Options ~

Mozzarella, Tomato & Basil Skewer Aged Balsamic ^{GF}

Yucatan Crab Chip Pico de Gallo ^{GF}

Tuna Tartare Wasabi, Soy Ginger Sauce & Wonton Crisp

Smoked Salmon Crostini & Horseradish Crème

Shrimp Cocktail Cocktail Sauce & Lemon ^{GF}

Prosciutto Wrapped Melon Sweet Melon & Salty Prosciutto ^{GF}

Spicy Tuna Cones Wasabi

~ Hot Options ~

Brie & Raspberry Bite Wrapped in Phyllo

Truffle Arancini Crispy Risotto & Shaved Parmesan

Sweet Chili Chicken Bite Sweet Chili Glaze

Vegetable Potsticker Orange Ginger Glaze

Kosher Beef Sausage Puff Pastry & Creole Mostarda

Sausage Stuffed Mushroom Italian Sausage, Parmesan Regiano & Fresh Herbs

Philly Cheesesteak Dumpling Sriracha Ketchup & Wasabi Aioli

Seasonal Soup Shooter Fresh Herbs ^{GF}

Coconut Crusted Shrimp Sweet Chili Dipping Sauce

Beef Wellington Puff Pastry Wrapped Filet Mignon

Crab Stuffed Mushroom Lump Crabmeat & Fresh Herbs

Truffle & Edamame Dumpling Citrus Aioli

Scallops Wrapped in Bacon Sweet Chili Beurre Blanc ^{GF}

Lollipop Lamb Chop Garlic Aioli ^{GF}

Mini Crab Cake Caper Remoulade & Lemon



Cocktail Hour Stationed Hors D'oeuvres

Each Station is Included in Your Package

~ Gourmet Cheese ~

Assorted Local & International Cheeses

Traditional Accompaniments & Crostini

~ Italian Market ~

Fresh Mozzarella & Baby Tomato Salad Olive Oil & Aged Balsamic Dressing

Antipasti Platter Salami, Capicola, Mortadella, Pepperoni, Artichokes & Olives

Marinated & Grilled Vegetables

~ Slider Station ~

Choose up to 3 of the Following

Crab Cake Slider Tarragon Aioli

Prime Beef Slider Cheddar & Melted Onions

Braised Short Rib Slider Spicy Slaw

Herb Goat Cheese Slider Tomato Jam & Arugula

Grilled Cheese Slider Oven Dried Tomatoes

Lobster Salad Slider Citrus Aioli

~ Pasta Station ~

Choice of 2 Pastas Cheese Ravioli, Potato Gnocchi, Cavatappi, Lobster Ravioli & Mushroom Tortellini

Choice of 3 Sauces Garlic Olive Oil, Cheesy Alfredo, House Marinara, Creamy Vodka & Pesto Cream

Accompaniments Seasonal Vegetables, Parmesan Cheese & Sun-dried Tomatoes

~ Deluxe Sushi ~

Fresh Rolls, Pickled Ginger, Wasabi, Gluten-Free Soy Sauce & Chopsticks

Spicy Tuna

California

Ebi (Shrimp)

Vegetable



Cocktail Hour Stationed Hors D'oeuvres Enhancements

Each Station Can be Added to Your Package

~ Raw Bar ~

Shrimp Cocktail

East & West Coast Oysters

Cherry Stone Clams

Blue Crab Cocktail Claws

Cocktail Sauce, Horseradish & Lemon Wedges

Add Lobster Tail | Add King Crab Legs

~ Asian Station ~

Served in Chinese Boxes with Chopsticks

Vegetable Fried Rice

General Tso's Chicken

Assorted Dim Sum

~ Flatbreads ~

House Marinara, Mozzarella Cheese & Fresh Basil

Slow Braised Short Rib Caramelized Onions & Pepper-Jack Cheese

Buffalo Chicken Mozzarella Cheese & Blue Cheese Crumbles

Spinach, Arugula & Prosciutto Lemon Herb Drizzle



Let the Reception Begin

~ Salad Selections ~

Choose 1 of the Following to Include on Menu

Meadowlands Salad

Field Greens, Carrots, Golden Raisins, Dried Cranberries, Toasted Sunflower Seeds,
Danish Bleu Cheese, Herb Crostini & Champagne Vinaigrette

Classic Caesar

Romaine, Parmesan Cheese, Croutons & Garlic Caesar Dressing

House Salad

Field Greens, Cucumber, Heirloom Tomato, Carrot & Basil Infused Balsamic

Milan Salad

Chopped Iceberg & Shrimp, Crumbled Blue Cheese, Hard Boiled Egg,
Smoked Bacon, Grape Tomatoes & Russian Dressing

~ Children's Selections ~

Please Select 2 of the Following to Offer

Homemade Chicken Tenders

Hand Battered, Served with French Fries

Children's Cheeseburger

Topped with Cheddar Cheese, Served with French Fries

Pasta

Tossed with Butter or House Marinara

Mac & Cheese

Baked Cheese Blend

Grilled Cheese

American Cheese, Served with French Fries



Entrée Selections

Choose 3 of the Following to Include on Menu | Entrée Counts will be Provided Prior to Event
Vegetarian Options will be Available Upon Request

~ Pan Roasted Chicken ~

Green Apple & Golden Raisin Compote, Lemon Butter Beurre Blanc
Red Wine & Black Mission Fig Glaze
Roasted Red Pepper Cream
Smoked Tomato Butter

~ Filet Mignon | New York Strip | Braised Short Rib | Slow Roasted Prime Rib ~

Cognac Peppercorn Sauce
Rosemary & Roasted Shallot Demi-Glace
Roasted Garlic Compound Butter
Balsamic Onion & Roasted Tomato Jam

~ Branzino | Striped Bass | Atlantic Salmon ~

Mustard Dill Beurre Blanc
Orange Ginger Glaze
Lemon Butter Beurre Blanc
Sesame Teriyaki

~ Surf and Turf ~

Single Entrée Option Available if Selected

4oz. Petit Prime Center Cut Filet Mignon

Served with Your Choice of One:

Atlantic Salmon
Grilled Jumbo Shrimp

Jumbo Lump Crab Cake
Petit Lobster Tail

~ Select Your Vegetable ~

Broccoli
Haricot Vert
Zucchini & Squash
Asparagus

~ Select Your Starch ~

Saffron Rice Pilaf
Buttermilk & Chive Whipped Potato
Roasted Garlic Potato Gratin
Duchess Yukon Potato



Dessert Bar

Each Station is Included in Your Package

~ Ice Cream Bar ~

Toppings will Vary According to Availability

Chocolate & Vanilla Ice Cream

6 Toppings to Make Your Own Sundae Creation

Examples Include: Hot Fudge, Caramel, Seasonal Fruit Jams,
Whipped Cream, Strawberries, Bananas, Chocolate Chips, Toasted Coconut,
Marshmallows, Pretzels, Toasted Peanuts

~ Bananas Foster ~

Bananas & Rum Flambéed

Over Vanilla Ice Cream

~ Miniature Dessert Display ~

Seasonal Selection of Bite Sized Desserts

Examples Include: Parfaits, Brownies, Crème Brulee, Cupcakes, Cakes, Cookies

~ Fresh Fruit & Chocolate ~

~ Cordials & Coffee Bar ~

Regular & Decaf Coffee

Splash of Your Favorite Liqueur

Baileys, Jameson, Frangelico, Kahlua

Finish with Whipped Cream

125 Adult Minimum

Ballroom or Formal Garden Ceremony

Seasonal Menu Changes Expected | Current Price & Menus Guaranteed for Event Booked by December 31, 2016 with Deposit



Wedding Details & Policies

Hold on Date

A temporary 10 day hold will be placed on a single date following a tour. The date will be released if a signed Event Agreement and deposit are not received within allotted time.

Payment Policy

A credit card is required to pay \$1,500 non-refundable deposit and \$1,000 refundable security deposit. Remaining payment will be due at the final meeting 3-5 days prior to event, along with guest's entrée selections. Credit card, cash or check accepted for final payment. 3% Credit card fee will be applied. Additional guests will be charged to the credit card on file.

Menu Tasting

A menu tasting is provided for up to 6 guests on a Sunday at 5:30pm. Reservations are required. The tasting will include salad selections | chicken | filet mignon | your choice of seafood entrée and assorted sauces. The tasting is intended for guests to experience the flavors offered on your special night and is not intended to be a full dinner.

Wedding Cake Tasting

A 4 tier wedding cake is provided by The Night Kitchen. Tasting appointment can be arranged by calling 215.248.9235. Choose from 6 cake flavors and 9 filling flavors. Mix and match each tier for a custom creation.

Bridal Suite

Access to the bridal suite will be available 2 hours prior to the start of event. A la carte dining menu is available by request.

Photographs

Golf carts can be arranged for photographs on the Golf Course for our Bride and Groom.

Linens

We provide an assortment of floor length table linens and napkins. Upgraded linen options are available for an additional charge to the client.

Vendors

Vendors are expected to unload in to the Ballroom from the back parking lot. Hot meals may be provided for \$40 per person | Cold sandwiches may be provided for \$15 per person. Florist/Decorator must request approval by management to arrive earlier than 3 hours prior to the start of event. Florist/Decorator must pick up all equipment night of or 10:00am the following day. Insurance Certificate must be provided by all on-site vendors. *Please see our list of preferred vendors*

Ceremony

Ceremony on site adds an additional 30 minutes to 5 hour event. We offer rehearsals on site but cannot guarantee the actual space due to other events booked prior to your day. Rice and artificial rose petals cannot be tossed in formal garden.

Bridal Shower

Host Your Bridal Shower at Blue Bell Inn and Receive a Complimentary 'Build Your Own Champagne Bar' for 1 Hour. *Minimum of 20 Guests*

Rehearsal Dinner

Host Your Rehearsal Dinner at Blue Bell Inn and Receive a Complimentary *Glass of House Wine Poured During Dinner Service.* *Minimum of 20 Guests*

Cancellation Policy

\$1,500 Deposit is non-refundable. Cancellation of an event within 30 days requires 25% payment of minimum. Cancellation of an event within 7 days requires 50% payment of minimum

Security Deposit

\$1,000 Security deposit required for all events in addition to \$1,500 non-refundable deposit. Security Deposit will be refunded within 14 days following event provided there is no damage.

Meadowlands Members

Members receive 10% discount on all per person pricing. Food and beverage minimums still apply. Yearly member dining minimum may not be used toward private events.



Preferred Vendors

Florist / Decorator

Starry Night Party Design	215.322.1322
Kim Rosen Events	215.519.9551
Evantine	215.492.8545
Arrangements Unlimited	610.834.7335
John Kevin Gallagher	215.930.0422
Event Creations	215.225.1300
Petal Pushers	215.938.9590
Penncora Productions	610.917.8600
Lauren Aponix	484.571.7601
Stacey Kesselman	610.291.2475

Florist

Blooms and Buds	610.279.6073
Chantilly Floral Boutique	215.256.9290
Valley Green Florist	215.628.3550
The Rhoads Garden	215.699.2207

Candy / Nuts

Sweet Surprises	610.940.0459
Lizzy's Chocolates	215.589.4127

Favors / Etc....

The Favor Closet	215.300.7118
Hour Entertainment	866.444.4627

Photographer

Lafayette Hill Studios	610.828.1142
AVI Photography	215.794.9778
Marc David Photography	215.368.6433
MK Photography	610.388.7808
Michael Duretz	215.443.7771
Alan Harris Studio	215.364.5410
Hy Paul Studio	215.364.4144
Clair Pruettt	610.278.6900
Phil Kramer	215.928.9189

Audio Visual

Doug Rivers	609.261.0831
AMP	610.859.0860

Videographer

Cinemacake	866.989.0158
Luria Visuals	215.934.7247
Video Gems	610.22.3902
TLJ Studios	610.635.1133
Tru Productions	973.964.4154

Disc Jockey

All Around Entertainment	215.354.0124
BMP: Bobby Morganstein	215.355.8288
EBE Talent	888.323.2263
Pure Energy	215.676.8955
A# Sharp Productions	877.341.4177
Silver Sound	610.640.0838
Best of Both Worlds	800.607.2378
Synergetic	215.633.1200
DiNardo Brothers	888.346.8736

Band

CTO Artists	877.286.6874
EBE Talent	888.323.2263
Vincent James Band	215.643.9898
Big Romeo	215.639.1422
Nick and the Heartbeats	215.676.3171
Rio	215.634.7700
Masquerade	215.768.6406
Central Park	856.374.4597
Brandywine Valley Talent	610.624.2110

Hotels in Plymouth Meeting

Doubletree Suites	610.879.4132
Coutyard Marriott	484.213.1877
Hyatt House	610.313.9990

Transportation

Chic's Limousine	610.637.6717
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