



# THE COUNTRY HOUSE

*at Meadowlands*

## *Celebrate Your Mitzvah at Meadowlands*

### *Specialty Features*

Grand Clubhouse & Ballroom

Formal Outdoor Garden

Separate Area for Adult & Children Cocktail Hour

Panoramic Views of Meadowlands Golf Course

Bar and Cocktail Lounge

Valet Parking

Ballroom Seats Up to 300 Guests

Mazel Tov! We are excited to be considered for such a special occasion.

At Meadowlands Country Club, we offer personalized expertise for your special day. A mitzvah 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](mailto:Alicia@BlueBellInn.com)

711 Boehms Church Road, Blue Bell, PA 19422

## *Your Special Day Includes the Following*

### *~Cocktail Hour~*

Separate Area for Adult & Children Cocktail Hour  
5 Hour Premium Open Bar & Children's Mocktail Bar  
12 Passed Hors d' oeuvres of Your Choice  
5 Stations Including Hot, Cold & Interactive Displays  
Custom Ice Sculpture  
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  
3 Tier Custom Mitzvah 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

### *~Attendants~*

Maître D' Available to Family for Entire Experience  
Personal Event Coordinator  
Valet Parking  
Coat Room Attendant (Seasonal)  
Ladies Room Attendant  
Security Guard for Children  
Private Changing Suite



## *Adult's Menu ...*

### *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 Reposado & 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*

<sup>GF</sup> = *Can be Prepared Gluten - Free*

### *~ Cold Options ~*

**Mozzarella, Tomato & Basil Skewer** Aged Balsamic <sup>GF</sup>

**Yucatan Crab Chip** Pico de Gallo <sup>GF</sup>

**Tuna Tartare** Wasabi, Soy Ginger Sauce & Wonton Crisp

**Smoked Salmon** Crostini & Horseradish Crème

**Shrimp Cocktail** Cocktail Sauce & Lemon <sup>GF</sup>

**Prosciutto Wrapped Melon** Sweet Melon & Salty Prosciutto <sup>GF</sup>

**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 <sup>GF</sup>

**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 <sup>GF</sup>

**Lollipop Lamb Chop** Garlic Aioli <sup>GF</sup>

**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**

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## *~ Italian Market ~*

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

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

**Marinated & Grilled Vegetables**

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## *~ 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

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## *~ 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

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## *~ 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*

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### *~ Asian Station ~*

*Served in Chinese Boxes with Chopsticks*

**Vegetable Fried Rice**

**General Tso's Chicken**

**Assorted Dim Sum**

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### *~ 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



## *Choose to Have an 'Action Station' or 'Sit Down Service' ...*

*Please Request Additional Action Stations Available*

### *~ 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

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### *~ Select Your Vegetable ~*

**Broccoli**

**Haricot Vert**

**Zucchini & Squash**

**Asparagus**

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### *~ Select Your Starch ~*

**Saffron Rice Pilaf**

**Buttermilk & Chive Whipped Potato**

**Roasted Garlic Potato Gratin**

**Duchess Yukon Potato**



## 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

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### *~ 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

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### *~ Branzino | Striped Bass | Atlantic Salmon ~*

Mustard Dill Beurre Blanc

Orange Ginger Glaze

Lemon Butter Beurre Blanc

Sesame Teriyaki

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### *~ Surf and Turf ~*

Single Entrée Option Available if Selected for Sitdown Service

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





## *Children's Menu...*

### *Mocktail Beverage Package*

*Included in Your Package*

#### *Specialty Mocktail*

Create a Signature Non-Alcoholic Beverage

#### *Soda Bar*

Coke, Sprite, Ginger ale, Grenadine & Root Beer Floats!

#### *Juice Bar*

Orange, Cranberry & Lemonade

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### *Cocktail Hour Hors D'oeuvres*

*Choose 5 to Include During Cocktail Hour*

**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

**Philly Cheesesteak Dumpling** Sriracha Ketchup & Wasabi Aioli

**Coconut Crusted Shrimp** Sweet Chili Dipping Sauce

**Mozzarella Sticks** Marinara Dipping Sauce

**Mini Pizza Bagels** Mozzarella Cheese

**Potato Skins** Cheddar Cheese & Bacon

**Cheese Quesadillas** Sour Cream

**California Roll** Soy Sauce



## *Entree Stations*

*Choose 2 of the Following to Include*

### *~ 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

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### *~ 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

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### *~ Flatbread Pizzas ~*

**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

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### *~ Ball Park Station ~*

**Chicken Fingers**

**Miniature Hamburgers**

**Nathan's Miniature Hot Dogs**

Cheese Whiz, Onion, Ketchup, Mustard & Mayonnaise



## Entree Stations Continued...

### *~ Taco Bar ~*

Grilled Chicken & Ground Beef

Soft & Hard Taco Shells

Cheddar Cheese, Sour Cream, Black Olives, Lettuce, Pico de Gallo & Guacamole

Tortilla Chips & Dip

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### *~ Philly Station ~*

Cheesesteak & Chicken Cheesesteak

Cheese Whiz, American Cheese, Fried Onions, Sweet and Hot Peppers & Mushrooms

Soft Pretzels & Mustard

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### *~ Mac & Cheese Bar ~*

Traditional Macaroni & Cheese with Your Choice of Toppings

Mozzarella Cheese, Bacon, Buffalo Sauce, Blue Cheese Crumbles,  
Grilled Chicken & Tomatoes

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### *~ Asian Station ~*

Vegetable Fried Rice

General Tso's Chicken

Assorted Dim Sum

California Roll

Pickled Ginger, Wasabi, Gluten-Free Soy Sauce, Chinese Boxes & Chopsticks

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## Sides

*Included in Your Package*

### *~ Select Your Vegetable ~*

Broccoli | Haricot Vert | Zucchini & Squash | Asparagus

### *~ Fry Station ~*

Krinkle-Cut & Curly Fries

Cheese Whiz, Bacon, Vinegar, Parmesan, Old Bay & Ketchup



# Dessert Bar for Adults & Children

*Included in Your Package*

## *~ Miniature Dessert Display ~*

### Seasonal Selection of Bite Sized Desserts

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

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## *~ Fresh Fruit & Chocolate ~*

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## *~ Cordials & Coffee Bar for the Adults ~*

Regular & Decaf Coffee

Splash of Your Favorite Liqueur

Baileys, Jameson, Frangelico, Kahlua

Finish with Whipped Cream

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## *Choose 1 of the Following to Include*

*Toppings will Vary According to Availability*

## *~ Ice Cream Bar ~*

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

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## *~ S'mores Bar ~*

Melt Your Marshmallow

Add Chocolate & Graham Cracker

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## *~ Design Your Own Cupcake Bar ~*

Start with Your Choice of Cupcake

Vanilla Sponge Cake with Vanilla Buttercream & Chocolate Sponge Cake with Vanilla Buttercream

### 6 Toppings to Make Your Own Sundae Creation

Examples Include: Hot Fudge Sauce, Caramel Sauce, Strawberries, Berries, Chocolate Chips, Toasted Coconut, Marshmallow, Pretzels, Toasted Peanuts, Cookies, Sprinkles & Assorted Candies



# Mitzvah 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 4 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.

## *Cake Tasting*

A 3 tier 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.

## *Changing Suite*

Access to the changing suite will be available 2 hours prior to the start of event.

## *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.

## *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.

## *Security Guard*

A security guard will be provided by Meadowlands to protect guests and building.



# 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 Pruett	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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