



2024-2025 EDITION

BENSALEM TOWNSHIP COUNTRY CLUB

BANQUET GUIDE

BRINGING YOUR DREAM EVENT TO LIFE





WELCOME TO BENSALEM COUNTRY CLUB

Welcome to Bensalem Township Country Club, where elegance and culinary excellence unite to create unforgettable banquet experiences. Located in the heart of scenic Bensalem, our country club offers a stunning backdrop for your special events, from weddings to corporate gatherings. Our commitment to providing an exceptional venue is matched only by our dedication to exquisite cuisine.

At Bensalem Township Country Club, we understand the significance of your special events, and our team is devoted to ensuring every detail exceeds your expectations. Whether you're planning a wedding reception, a milestone celebration, or a corporate banquet, we invite you to elevate your experience with us. Discover the perfect blend of refined settings, impeccable service, and culinary excellence at Bensalem Township Country Club—an ideal venue for creating cherished memories that last a lifetime.

All the Best,
Bensalem Township Country Club



A photograph of a restaurant interior. In the foreground, there are two dark wooden chairs with a spindle back design. In the background, there is a long bar with a white countertop and a dark base. Above the bar, there are several framed pictures or mirrors. A large, ornate chandelier hangs from the ceiling. The lighting is warm and ambient.

YOUR EVENT INCLUDES

FOUR HOUR DURATION

CHOICE OF BUFFET PACKAGE

SALAD COURSE

FOUR HOUR STANDARD OPEN BAR (DINNER ONLY)

FLOOR LENGTH TABLECLOTHS

COFFEE AND TEA STATION

ARRAY OF COLORS FOR OVERLAYS AND NAPKINS

BRUNCH & BREAKFAST

Available From 9AM-2PM

Starts at \$45pp

THE MANSION

Sliced Top Round of Beef
horseradish cream sauce
Chicken and Pepper Frittata

French Toast
choice of bananas or strawberries

Breakfast Potatoes
peppers, onions
Sliced Bacon

Grilled Vegetables

Ceaser Salad

Seasonal Fruit and Berries

Rolls & Butter

ADD ON STATIONS

BAGEL BAR

Assorted Bagels
Salmon Lox (gf)
Cucumbers, Red Onions, & Capers (gf)
Cream Cheeses (gf)

OMELET BAR

Ham and Bacon
Vegetables (gf) (v)
Crumbled Feta
Cheddar Cheese
Mushrooms, Tomatoes, Red Peppers, Spinach

THE CARTI

Chicken and Pepper Frittata

Grilled Cheese

French Toast
choice of bananas or strawberries

Breakfast Potatoes
peppers, onions
Sausage Links

Grilled Mixed Vegetables

Ceaser Salad

Seasonal Fruit and Berries

Rolls & Butter

THE CAMILLA

Buttermilk Pancakes

Sausage Links

Scrambled Free Range Eggs

Breakfast Potatoes
peppers, onions

Mini Muffins & Danishes

Seasonal Assorted Fruit Salad

MIMOSA BAR

Build Your Own OR Mimosa Towers
*orange juice and pineapple juice, champagne,
strawberries and oranges for garnish*

LUNCH BUFFET

starts at \$45pp

THE ASH

Sliced Top Round of Beef

horseradish cream sauce

Shrimp Scampi

white wine sauce, red pepper flakes, garlic

Choice of Potato

roasted red or mashed

Roasted Garlic Asparagus

garlic, parmesan

Baby Spinach Salad

feta cheese, black olives, shredded carrots, cucumbers

THE ADORE

Short Braised Ribs

demi glace sauce

Choice of Salmon

maple balsamic glaze grilled or pesto cream seared

Choice of Potato

roasted red or mashed

String Beans Almondine

garlic, parmesan

Mixed Greens

spring mix, grape tomatoes, dressing of choice

THE POSITANO

Italian Sausage

peppers, onions, fresh basil

Meatballs Marinara

marinara sauce, basil

Penne Vodka

vodka sauce, parmesan

Gnoochi Alfredo

alfredo cream sauce, parmesan

Roasted Zucchini

Ceaser Salad

Rolls & Butter

THE SAMMIE

Your Choice of 3 Selections

Chicken Salad

onions, lettuce, potato bun

Turkey BLT

turkey breast, whole wheat roll

Roast Beef

sharp provolone, rye bread

Chicken

cooper sharp, romaine, tomato, flour tortilla

Ceaser Wrap

tomato, pita bread

Egg Salad

capicola, salami, sharp provolone, seeded roll

Italian Hoagie

Served with House Salad and Pasta Salad

DESSERT

New York Cheesecake

sliced and plated

Cookies and Brownies

chocolate chip, oatmeal, brownies

Churros

served with chocolate sauce

FUNERAL LUNCHEON

includes taxes, starts at \$35pp

THE ADORE

Short Braised Ribs
demi glace sauce

Choice of Salmon
roasted red or mashed

Choice of Potato
garlic, parmesan

String Beans Almondine

Mixed Greens
spring mix, grape tomatoes, dressing of choice

THE POSITANO

Italian Sausage
peppers, onions, fresh basil

Meatballs Marinara
marinara sauce, basil

Penne Vodka
vodka sauce, parmesan

Roasted Zucchini

Caesar Salad

Rolls & Butter

DESSERT

New York Cheesecake
sliced and plated

Cookies and Brownies
chocolate chip, oatmeal, brownies

Churros
served with chocolate sauce

HORS D'OEUVRES

*your choice of 6 selections | **additional 2pp*

BEEF

Braised beef Short Rib Crostini
caramelized onion, horseradish Boursin and chive

Philly Cheesesteak Spring Rolls

Mini Pigs in a Blanket

Mini Kobe Meatballs
porcini demi glace' and pinot noir crème fraiche

Cheeseburger Sliders

Mini Beef Empanadas

Smoked Tomato Pulled Pork Carnitas Cups
lime crema and red onion gremolata

POULTRY

Crispy Buffalo Chicken Shooter
bleu cheese and celery ribbon

Chicken, Spinach and Smoked Mozzarella Panini Bites
bleu cheese and celery ribbon

Mini Fried Chicken and Waffle
bourbon hot honey

Sesame Chicken Skewers

Crispy Sesame-Wasabi Chicken Bites
thai peanut sauce and ginger cilantro glaze

Chicken Eggrolls

Mini Chicken Tacos

Bacon or Prosciutto Wrapped Chicken Bites
with sage

Mini Cumin Scented Chicken Flatbread Bites
smoked gouda, chimichurri, cilantro crema and Pico de gallo

SEAFOOD

Coconut Shrimp
cocktail sauce

Mini crispy Maryland style Crab Cakes**

Lump crab and Fontina Crostini**
brushed with roasted garlic tomato butter

Crab Rangoon

Shrimp Spring Rolls

Shrimp Potstickers

Ahi Tuna (rare) **
crispy wonton with ginger slaw, chopped peanuts and cilantro, orange-soy gastrique

Shrimp and Gazpacho Shooters
cilantro and cucumber curls

Ahi Tuna and Peruvian Watermelon Sashimi
spoons with a ponzu, ginger-scallion emulsion

VEGETARIAN

Vegetable Spring Rolls

Hummus
traditional, red pepper, sweet pea or smoked tomato served in fluted cucumber cups with kalamata olive and feta.

Vegetable Eggrolls

Mini Crispy Asiago Risotto Cake
roasted garlic aioli

Mini Grilled Cheese
tomato soup shooter

Crispy potato Croqueta
bacon, chive, white cheddar with Piquillo ranch

Potato Skins

COCKTAIL STATIONS

1 Hour Duration, Must Meet \$45pp Minimum

SEAFOOD

Crab Cocktail Claws (gf)

Oysters & Clams (gf)

Shrimp Cocktail (gf)

Cocktail Sauce, Chipotle Crema

SLIDERS

your choice of 3

Fried Chicken Slider

Portobello Slider

Classic Bleu Slider

Classic Cheeseburger Slider

Mini Grilled Cheese

FLAT BREADS

your choice of 3

Italian Flatbread

broccoli rabe, sausage, and ricotta

Tomato & Mozzarella Flatbread

oven roasted tomato, spinach, and mozzarella

Buffalo Mozzarella Flatbread

tomato, basil, buffalo mozzarella

Bacon & Onion Flatbread

caramelized onions, sour cream, bacon bits

Italian Sausage and Onions Flatbread

caramelized onions, roasted red peppers

CHARCUTERIE

Meats & Cheeses

pepperoni, cheddar, maytag bleu, parmesan

Marinated Artichokes (v)

Roasted Red Peppers (v)

Crostinis (v)

Crackers (v)

Grapes (v)

Dried Apricots

MAC N CHEESE BAR

Toppings:

bacon bits, onions, broccoli, scallions

MASH POTATO BAR

Toppings:

bacon bits, scallions, cheese, sour cream

PIZZA BAR

your choice of 4

*buffalo chicken, plain, peppers and onions,
pepperoni, margherita, sausage and peppers,
mushrooms, garlic white, bacon*

add garlic knots +4pp

DINNER BUFFET

*5 hour standard open bar
starts at \$70pp Friday-Sunday*

THE MAYOR D

Choice of Chicken

dijon, marsala, parmesean, crispy boursin stuffed, franciese, picatta

Choice of Salmon

lemon-thyme poached, horseradish encrusted, basil brushed

Petite Filet

creamy horseradish sauce

Five Cheese Toretllini

garlic pesto cream sauce

Herb Roasted Red Potatoes (gf)

Mixed Fresh Greens (gf,v)

rosemary, garlic, herbs

THE 19020

Choice of Chicken

marsala, parmesean, picatta, lemon butter

Choice of Salmon

lemon-thyme poached, horseradish encrusted, basil brushed

Penne Al La Vodka

penne pasta in housemade vodka sauce

Rosemary Garlic Mash Potatoes (gf)

garlic, rosemary, herbs

Orange Glazed Baby Carrots (gf)

House Salad (gf)

THE AMORE

Choice of Chicken

marsala, parmesean, picatta, lemon butter

Sliced Tenderloin of Pork Au Jus

brown sugar, paprika, thyme

Four Cheese Ravioli

sundried tomato sauce, parmesean

Balsamic Roasted Veggies (gf)

oven roasted, balsamic vinegarette

Mash Potatoes

red skin, herbs

House Garden Salad (gf)

DINNER ADDITIONS

PASTA STATION

your choice of two, 75 for chef attendant

Farfalle

sausage, peas, pesto cream sauce

Gnocchi

sun dried tomato sauce, mozzarella

Penne

grilled chicken, lemon cream sauce, broccoli rabe

Rigatoni

creamy garlic white sauce, parmesan cheese

Cheese Ravioli

marinara sauce, parmesan cheese

CARVING STATION

Top Round of Beef

mushroom demi cream sauce

Pork Loin

Glazed Ham

pineapple and honey glazed

Turkey Breast

BAR MENU

STANDARD OPEN BAR FOUR HOUR UNLIMITED

Liquors

Vodka, Tequila, Bourbon, Scotch, Rum, Gin

Wines

Cabernet Sauvignon, Merlot, White Zinfandel

Beers

On Draft Miller Lite, Yuengling, Blue Moon

PREMIUM OPEN BAR FOUR HOUR UNLIMITED

Liquors

*Absolut, Titos, Jack Daniels, Beefeater Gin, Captain Morgan, Bacardi,
J&B, Baileys, Jameson*

Premium Wines

Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio

Beers

On Draft Miller Lite, Yuengling, Blue Moon

TAB BAR | \$100 BARTENDER FEE

CASH BAR AVAILABLE

DESSERTS

COFFEE AND LATE NIGHT

COOKIES AND BROWNIES*

COFFEE STATION

Freshly Brewed Colombian Coffee, Decaf Coffee, and Tea

MINI VINNESE SWEET TABLE*

Miniature Cannolis, Miniature Eclairs, Miniature Cream Puffs, Assorted Petit Fours,
Seasonal Miniature Macaroons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites

MILKSHAKE STATION*

Strawberry, Chocolate, and Vanilla Milkshakes with Nuts, Cherries, Chocolate Syrup,
Whipped Cream, Sprinkles, and Gummy Bears

LATE NIGHT ADDITIONS

TASTE OF PHILLY*

Chicken and Beef Cheesesteaks, Crab Seasoned Fries, Philly Soft Pretzels, Cheese Wiz

TATER TOT BAR*

Buffalo Sauce, Bacon, Cheese Whiz, Shredded Cheddar, Guacamole, Sriracha, Salsa, Sour Cream

*included with your wedding, * +pp*



AFTER HOURS

Welcome to the Owl's Nest, the newly renovated bar attached to the prestigious Bensalem Country Club, where wedding celebrations continue long after the vows are exchanged. The Owl's Nest is perfect for extending the party afterwards being attached to the venue.

Nestled within the enchanting ambiance of our esteemed wedding venue, the Owl's Nest beckons couples and their guests to unwind and revel in the joyous festivities of the evening.

SWEET SIXTEEN

includes tax and gratuities

THE GOOD OLD DAYS

BBQ Grilled Flank Steak

Penne Vodka

Mash Potato Bar

cheddar cheese, chives, sour cream, bacon, gravy

Mixed Veggies

House Salad

balsamic & ranch dressing

THE ONE SIX

Pulled Pork Sliders

Chicken Fingers

Mac & Cheese Bar

bacon crumbles, roasted tomatoes, fried onions, scallions

Broccoli Crowns

French Fries

DESSERTS

Milkshake Station

*vanilla, chocolate, and strawberry milkshakes
whipped cream, jimmies, cherries*

Cookies and Brownies



BANQUET CATERING POLICIES

- For all events there is a \$45 minimum per person or \$2000
- Any event outstanding the 4 hr duration will be charged \$500/hr
- No outside food or beverage is permitted unless authorized by management (ex. cake)
- Food is not permitted to be taken home
- You may arrive 2 hours before event to set up

DEPOSIT & PAYMENT

A non-refundable deposit of \$500 is required to reserve your event date. Deposits can be paid either by cash or check. Final payment is due 10 days before your event. Final balances can be paid by cash, check, or credit card.

FINAL COUNT

Final menu selections are due a month prior to the event. Guest head counts must be submitted 10 days prior to your event. Plated meal counts also must be submitted at least 10 days prior to your event. Please note any increase in numbers will be billed to the client.

AV EQUIPMENT

Our podium, microphone, and radio are available for your use free of charge.

LINEN

All banquet event packages include ivory/white linen, as well as your choice of napkin color. Please note additional colors and designs are available for an additional fee.

LABOR

All parties consisting of a bartender are subject to a \$100 bartender fee. All parties over 75 people require two bartenders. All parties with chef-attended food are subject to a \$75 chef fee.

CONTACT BANQUET MANAGER,
GIANA DENNIN, TO BEGIN PLANNING
215-639-5556 *105
GDENNIN@BENSALEMPA.GOV



BTEC 2024 Preferred Vendor

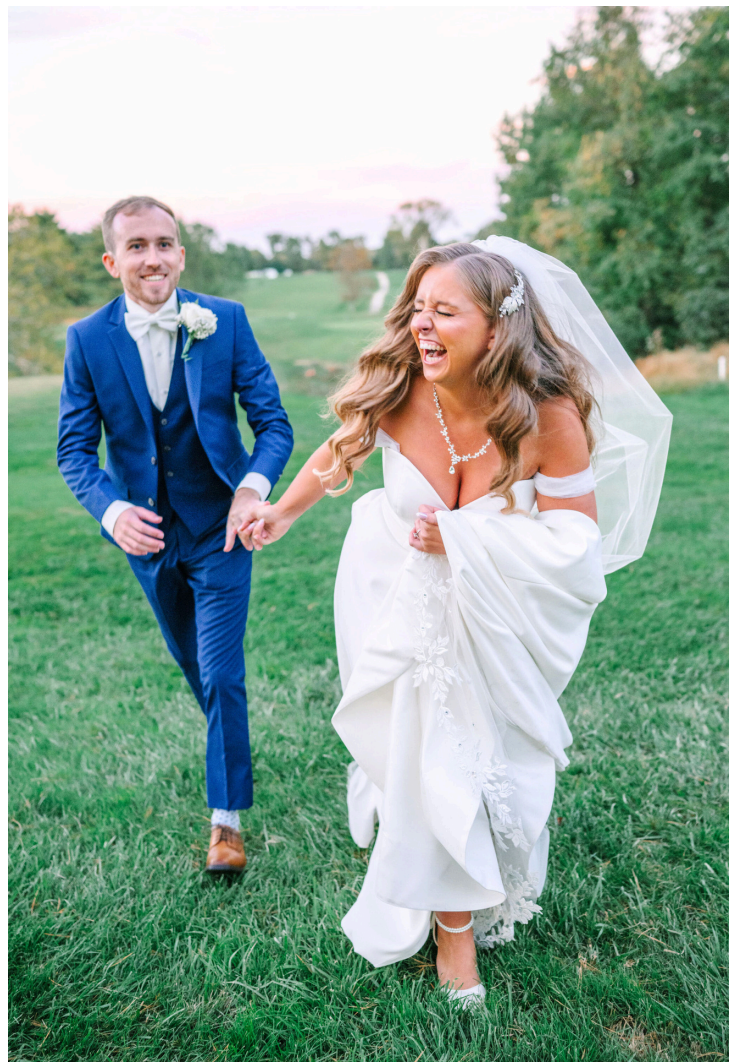
**Erin
Zawicki**
PHOTOGRAPHY



**Your Professional Hype Ma'am and
Favorite Photographer All in One!**



**Book Today to Schedule Your
Complimentary Engagement Session!**





SERVICES

CUSTOM SIGNAGE

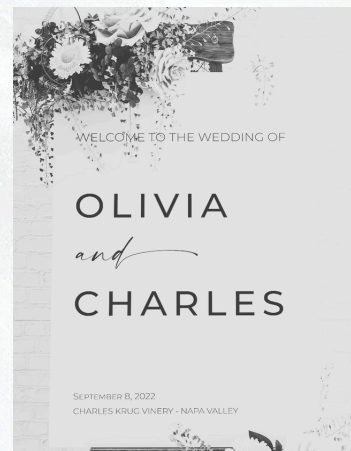
INVITATIONS FOR ALL THINGS, BIRTHDAY, BABY AND
BRIDAL

CUSTOM T SHIRT DESIGN

SOCIAL MEDIA MANAGEMENT

MARKETING

WEBSITES



The Lash Room

LASHES - BROWS - SKIN

BRIDAL PACKAGES AVAILABLE

~price varies~

SERVICES

lash extensions

classic, fluffy classic, mixed, volume, mega volume

lash lift + tint

brow services

brow wax, threading, tinting, lamination

teeth whitening

1 hour initial session

airbrush spray tan

facial services



thelashroom.com | [@thelashroom.pa](https://www.instagram.com/thelashroom.pa)

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