

A bride and groom are walking away from the camera on a lush green golf course. The bride is wearing a white, lace-trimmed wedding dress with a full skirt, and the groom is in a dark suit. They are holding hands and looking towards a line of trees in the distance. The sun is setting behind the trees, creating a warm, golden glow and a lens flare effect. The sky is a soft, pale yellow.

BENSALEM

TOWNSHIP
COUNTRY CLUB

WEDDING GUIDE
YOUR LOVE STORY, OUR TIMELESS VENUE

CONGRATULATIONS!

Welcome to the Bensalem Township Country Club, where your special day unfolds amidst the timeless elegance of our beautiful mansion and the breathtaking backdrop of our exquisite golf course. We extend our heartfelt congratulations on this joyous occasion, celebrating the union of two hearts in the embrace of our picturesque surroundings.

As you step into the grandeur of our mansion, be enchanted by its classic charm and refined architecture. Our exquisite venue serves as the perfect setting for your wedding festivities, creating a romantic atmosphere that will be etched in your memories forever. From the regal ballrooms to the intimate corners, every space exudes sophistication and warmth, providing a canvas for your love story to unfold.

Our dedicated team is committed to ensuring every detail is executed flawlessly, from the culinary delights crafted by our talented chefs to the seamless coordination of your event. Allow us to be a part of your special day, creating a celebration that reflects the uniqueness of your love.

Congratulations on this beautiful journey you are about to embark on, and thank you for choosing Bensalem Township Country Club to be a part of your love story. May your wedding day be filled with love, laughter, and cherished moments that last a lifetime. Cheers to the beginning of your happily ever after!

All the Best,
Bensalem Township Country Club







Welcome to Your Wedding

at Bensalem Township Country Club

Starting at \$100 per person

Includes

Venue

Cocktail Hour

Champagne Toast

Plated Salad Course

Your Choice of Dinner Menu

Premium Open Bar

Coffee and Tea Station

Floor Length Table Clothes

Array of Colors for Overlays and Napkins

YOUR CEREMONY



Nestled within the enchanting grounds of Bensalem Township Country Club, the mansion stands as a picturesque haven for couples seeking a dreamlike ceremony. Recently renovated to perfection, the mansion exudes timeless elegance and charm.

Its allure lies not only in its architectural beauty but also in the breathtaking panorama it offers, situated right next to the majestic gazebo. The newly revitalized mansion and gazebo provides an idyllic setting for your special day, surrounded by lush greenery and an ambiance of refined sophistication. This promises a backdrop of natural splendor and tranquility, creating unforgettable moments as the couple embarks on their journey together. It's an exquisite choice that combines modern luxury with the classic charm of the estate, ensuring a wedding ceremony that is as enchanting as it is memorable.

COCKTAIL HOUR

Hors D'oeuvres

Choice of 6

Beef and Pork

Braised Beef Short Rib Crostini with caramelized onion, horseradish Boursin and chive

Bacon Wrapped Beef Short Rib with horseradish cream

Cheesesteak Eggroll with siracha ketchup

Mini Pigs in a Blanket

Mini Kobe Meatballs with porchini demi-glace and pinot noir crème fraiche

Mini Beef Empanadas

Mini Beef and Italian Sausage Meatballs, traditional marinara shaved parmesan

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

Crispy Potato Croqueta with bacon, chive, white cheddar and piquillo ranch

Poultry

Crispy Buffalo Chicken Shooters with bleu cheese and celery

Chicken, Spinach, and Smoked Mozzarella Panini Bites with roasted tomato aioli

Mini Fried Chicken and Waffle with a bourbon hot honey

Sesame Chicken Skewers with ginger-orange soy sauce

Crispy Sesame Chicken Bites with Thai peanut sauce and ginger cilantro glaze

Mini Chicken Tacos with salsa and lime crema

Bacon and Sage Wrapped Chicken Bites with sundried tomato aioli

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

Mini Smoked Chicken Quesadillas with cheddar and jack cheeses, salsa and lime crema

Spicy Blackened Chicken Bites with red pepper ranch and scallion emulsion

Tuscan Chicken Salad in crispy phyllo cups

Seafood

Coconut Shrimp with sweet Chile marmalade

Bacon Wrapped Scallops with horseradish cream

Mini Crispy Maryland Style Crab Cakes with remoulade

Lump Crab and Fontina Crostini brushed with a roasted garlic tomato butter

Shrimp Spring Rolls with ginger-orange soy sauce

Shrimp Pot Stickers

Ahi Tuna (Rare) on crispy wonton ginger slaw, chopped peanuts and cilantro,
orange-soy gastrique

Shrimp and Gazpacho Shooters with cilantro and cucumber curls

Ahi Tuna and Peruvian Watermelon Sashimi

Vegetarian

Vegetable Spring Rolls with ginger-orange soy sauce

Mini Crispy Risotto Cake with roasted garlic aioli

Mini Grilled Cheese and Tomato Bisque Shooter

Hummus- Traditional or Roasted Red Pepper served in a fluted cucumber cup with kalamata
olive and feta

Spanakopita- Spinach and feta in phyllo dough

Brie and Raspberry Encroute



Cocktail Stations

Not included, additional per person

Price only applicable if station is added to package

Seafood

Crab Claws, Oysters, Clams, Shrimp Cocktail *\$15pp*

Served with cocktail sauce, remoulade, dill-tarter sauce, horseradish cream, Lamaze sauce, lemons, limes, tabasco, sea salt

Charcuterie *\$12pp*

Assorted cured meats, cheeses and breads, olives, roasted peppers, cucumber salad, fresh mozzarella and a whole grain mustard

Crudit , Fruit & Cheese *\$12pp*

Flatbreads *\$10pp*

Choice of 3- Tomato & Mozzarella, Pepperoni, Buffalo Chicken (mozzarella and bleu cheeses, hot sauce and ranch), Bacon & Onion (caramelized onions, roasted tomato cream, bacon bits), Chicken Alfredo (mozzarella, parmesan, scallion), Veggie (spinach, roasted red pepper, mozzarella)

Mac & Cheese Station *\$10pp*

White Baked Mac & Cheese, served with bacon, grilled chicken, roasted peppers, cheddar cheese and scallions

Mashed Potato Bar *\$8pp*

Regular or Sweet Potato, served with bacon, cheddar cheese, scallion, whipped butter, sour cream and gravy

Hummus Traditional or Roasted Red Pepper *\$8pp*

with seasonal vegetables and assorted flatbreads



IMPERIAL PACKAGE

Includes choice of salad, three proteins, a pasta, a veggie and two sides

Salad and Dinner Rolls

House

Caesar

Chicken:

Chicken Parmesan with marinara, mozzarella and parmesan cheeses

Chicken Marsala a mushroom, marsala wine demi-glace

Chicken Piccata a white wine, lemon-caper butter

Romano-encrusted Chicken with a caramelized plum tomato coulis

Franchised Lemon-Sage chicken breast with a white wine, crispy caper brown butter

Tuscan Marinated Grilled Chicken Breast with a white balsamic heirloom tomato bruschetta
and roasted garlic tomato reduction

Achiote Marinated chicken with a grilled pineapple salsa, cilantro lime jus
and toasted pine nuts

Crispy Boursin stuffed Chicken Breast with a roasted garlic tomato puree

Crispy Chicken Cutlet with a shallot-tomato, parmesan cream

Pan-Seared Chicken Cutlet with a black pepper sausage gravy

Chicken Forestiere with Cabernet, Shitake, Cremini and button mushroom demi-glace

*Chicken Milano, layered with a baby spinach, crispy eggplant, smoked mozzarella and a white
wine roasted pepper sauce

*Roasted Airline chicken breast with a shallot herbed butter pan jus

Beef and Pork:

Braised Beef Tenderloin Tips with a shallow-burgundy demi-glace

Sliced Beef Tenderloin

*Filet Mignon with a pinot noir, thyme jus lie

Sliced Pork Tenderloin with rosemary-thyme jus lie

Meatballs Marinara

Italian Sausage with peppers and onions in a marinara sauce

Seafood:

Basil-Brushed Grilled Salmon with a white balsamic heirloom bruschetta and lemon, crispy caper brown butter

Pan-Seared Salmon with a white wine citrus butter

Lemon-Thyme Poached Salmon with a brandied shrimp bisque

Horseradish Encrusted Salmon with a Roasted Vidalia onion-tomato Velouté

Lump Crab Stuffed Salmon with a white wine, garlic-citrus butter

Boursin and Spinach Stuffed Salmon with a shallow-dill cream

Pan-Seared Lump Crab Cakes with a roasted red pepper Rouille or Dijon dill crema or remoulade

Pistachio Encrusted Chilean Sea Bass with a Riesling, shallot-thyme lobster broth

*Shrimp Wellington- Gulf Shrimp and lump crab tucked into puff pastry roasted golden brown with a cognac, tarragon lobster cream

Pasta

Penne

Fusilli

Tortellini

Orecchiette

Cavatappi

Gemilli

Radiatori

Sauce

Tomato-Blush

Roman-Style Alfredo

Marinara

Roasted Garlic Cream

Bruschetta Pomodoro

Pesto or Pesto Cream

Spinach Fontina Cheese Cream

Caramelized Garlic-Tomato Velouté

Four Cheese Mac & Cheese

Veggie

Roasted Vegetable Medley

Green Beans

Broccoli and Cauliflower

Brown Butter Baby Carrots

Roasted Asparagus

Side

Roasted Red Bliss Potatoes

Potato Coins

Mashed Potatoes

Citrus Rice

Crispy Risotto Cakes

Asiago Rice

Four Cheese Potato Gratin

*Available only for plated- additional \$2pp

UPGRADES

Price only applicable if station is added to package

Pasta Station \$8pp

Choice of two types and two sauces

Served with Bacon, Grilled Chicken, Roasted Peppers, Cheddar and Scallion

Carving Station \$10pp + \$75 carving fee

Top Round Beef, Beef Tenderloin, Pork Loin, Glazed Ham or Turkey
with appropriate sauces, aiolis and accoutrements

Ceviche \$10pp

Mango-Lime Scallop Ceviche

with a grilled pineapple salsa and chive emulsion

Lemon-Orange Mahi-Mahi

with a ginger-ponzu and papaya relish with frizzled leeks

Signature Drink (Non-Alcoholic) \$2pp

Shirley Temple or Strawberry Lemonade



DESSERTS

Cookies

Chocolate Chip, Red Velvet, Macadamia Nut

Brownies

Fudge, Peanut Butter

Mini Viennese Sweet Table \$10pp

Includes: Mini Cannoli, Mini Eclairs, Lemon Bars, Mini Cream Puffs, Assorted Petit Fours, Seasonal Mini Macaroons, Dublin Chocolate Bites

Crème Brulee \$5pp

French Vanilla, Chocolate Espresso

Ice Cream Parfait \$5pp

**Ask about ordering your Wedding Cake through Bensalem's very own Hornberger's Bakery at a discounted rate*



WEDDING FAQs

✿ Ceremony Fee- \$750

(We *do not* provide an officiant for your ceremony)

✿ 5-hour Duration

✿ Extra Hour Rental- \$500

✿ Centerpieces- \$10 *per person*

✿ Bartender Fee- \$100 *each*

✿ Wedding Tasting: Includes an assortment of Hors D'oeuvres
and Entrees- Free of Charge

✿ Use of our Bridal Suite for the entirety of your wedding day- Free of Charge

✿ Ask about our frequently worked with vendors!

✿ Non-refundable deposit required to save the date -\$1000

✿ Final guest count due 30 days prior to event

✿ Final payment due 2 weeks prior to event

✿ Price per person *does not* include gratuity for our hard-working staff

CONTACT BANQUET MANAGER,
HELENA TUNSTALL, TO BEGIN PLANNING

215-639-5556 *105

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