

# *The Wedding*

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THE 1912 CLUB



1912

# *The Venues*

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What does the perfect wedding venue look like? Our opulent ballroom bathed in natural light gives way to spacious lawns and outdoor settings, perfect for a variety of celebration styles. Inviting and contemporary, our event space offerings are sure to create the most magical celebration, from intimate to extravagant.

## *The Grand Ballroom*

250 Guests | W 47' X L 78'

## *The Sunset Grille*

70 Guests (min 35) | W 24' X L 47'

## *The Terrace Room*

50 Guests | W 32' X L 28'



# *The Details*

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We would be honored to guide you to our trusted outside team of experts for your flowers, music and cake. Please review our exclusive list of local talent to enhance your celebration.





# *The Bridal Suite*

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Dress and glam in our expansive Bridal Suite before your big day. Gather your bridal party for some pre-ceremony moments and photographs sure to be cherished.



# *The Cuisine*

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Our esteemed Executive, Chef Michael Hamilton, and his talented culinary team have created exceptional menus to suit your tastes. Choose from a selection of enticing enhancements, or choose a modern take on longtime favorites. Our Chef has expertise in a number of different cuisines to express your signature style.



# THE PLATED RECEPTION

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## INCLUSIONS

*Five Hour Open Premium Bar*

*Three Course Dinner*

*Butler Passed Hors D' Oeuvres*

*Gourmet Cheese Platter*

*Crudites Platter*

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## THE BALLROOM

Welcoming and incredibly spacious, this impeccably designed space evokes gathering and celebration, and is hallmarked by expansive arched windows that bathe the room in natural light.

## THE DECOR

Elegantly placed votives and floor length white or ivory linens set the tone for your choice color of formal napkins, bringing your vision to life.

## THE SERVICE

One coat room attendant will manage your guests' coats for the evening.

## THE VENDORS

Vendor meals are available at your request.

*+ \$25 Per Person*

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## ADULTS

*Price Available Upon Request*

*Please inquire within if your needs extend the details of this package. We would welcome the opportunity to make your dreams come true.*



# THE PLATED RECEPTION

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## PASSED HORS D'OEUVRES COCKTAIL HOUR

*Select four options below*

BACON WRAPPED GORGONZOLA SIRLOIN  
FRANKS IN PUFF PASTRY  
VEGETABLE EGG ROLL  
SESAME CHICKEN SATAY  
CRAB STUFFED MUSHROOM  
BONELESS BUFFALO BITES WITH MAYTAG BLUE CHEESE  
FRIED RAVIOLI  
CHEESESTEAK SPRING ROLL  
CAPRESE KABOB  
ANTIPASTO KABOB  
COCONUT SHRIMP ROLL  
SPANAKOPITA  
BACON WRAPPED SCALLOP  
MINIATURE MEATBALL  
KALE AND VEGETABLE DUMPLING

*Select three options below*

BEEF OR CHICKEN EMPANADAS  
SMOKED CHICKEN AND CHEESE QUESADILLAS  
GRILLED CHEESE AND TOMATO SOUP  
PEKING DUCK SPRINGROLL  
MINIATURE REUBEN  
MINIATURE HUMMAS AND GRILLED PITA  
SHORT RIB WONTON  
SMOKED SALMON TOAST WITH FRESH DILL AND CREAM CHEESE  
GRILLED PROSCIUTTO WRAPPED MOZZARELLA AND BALSAMIC REDUCTION  
SEARED AHI TUNA WITH PICKLED GINGER AND WASABI SRIRACHA CREAM  
BOURSIN CHEESE STUFFED PEPPADEWS  
MINIATURE JALAPEÑOS POPPER GRILLED CHEESE WITH BACON  
DEVILED EGG B.L.T. SLIDERS  
GRILLED FLANK STEAK AND AVOCADO TOAST WITH TOMATO COULIS



# THE PLATED RECEPTION

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## COCKTAIL HOUR STATIONS

*Select two options below*

### BRUSCHETTA BAR

Plum Tomato and Herb Bruschetta | Roasted Sweet Peppers | Grilled Wild Mushroom Salad | Marinated Artichoke Hearts | Grilled Zucchini and Squash | Mozzarella in Olive Oil | Roasted Balsamic Plum Tomatoes

### MASHED POTATO BAR

Mushrooms | Broccoli | Ham | Chilli | Cheddar | Chives | Butter | Sour Cream

### GUACAMOLE BAR

Sweet Yellow Corn | Black Beans | Red Onion | Jalapeños, Cilantro | Lime | Tomato | Pineapple | House-Made Tortilla Chips

### CHICKEN WING STATION

Honey Habanero | Buffalo | Sweet Chili | Chipotle BBQ | House-Made Blue Cheese | Buttermilk Ranch | Celery and Carrots

## ENHANCEMENTS

### BEEF TENDERLOIN STATION

Cabernet Demi-Glace | Horseradish Cream | Fizzled Onion | Slider Rolls

*+ \$15 Per Person*

### MARYLAND CRAB CAKE STATION

Fresh Herb Beurre Blanc | Cocktail Sauce | Remoulade

*Market Price Per Person*

### RAW BAR

Jumbo Shrimp Cocktail | Oysters | Mussels | Snow Crab Claws | Mignonette | Cocktail and Mustard Sauce | Lemon

*Market Price Per Person*

### BLUE FIN SUSHI STATION

Four Assorted Rolls

*Market Price Per Person*





# THE PLATED RECEPTION

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## SALAD

*Select one option below*

### HOUSE SALAD

Baby Field Greens | Ripe Tomato | Red Onion

### CAPRESE SALAD

Buffalo Mozzarella | Plum Tomato | Balsamic Reduction

### THE 12 SALAD

Gorgonzola | Bosc Pear | Wild Berry Vinaigrette

## STARCH

*Select one option below*

### AU GRATIN POTATOES

### WILD MUSHROOM RISOTTO

### GARLIC WEDGED YUKON GOLD

### WHIPPED POTATOES

## VEGETABLES

*Select one option below*

### GRILLED FRESH VEGETABLE MEDLEY

### CHARGRILLED ASPARAGUS

### SAUTEED BABY SPINACH

### ROASTED HEIRLOOM BABY CARROTS

### GREEN BEANS AND ROASTED RED PEPPERS

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## MAIN COURSE

*Select one from each category below*

## MEAT

### Grilled Filet Mignon

Balsamic Reduction or Wild Mushroom Bordelaise

### Sliced Tenderloin of Beef

Roasted Vegetable Demi-Glace

### Apple Wood Roasted Prime Rib

Fresh Au Jus

### Herb Crusted Lamb Chops

Dijon Demi-Glace

## SEAFOOD

### Grilled Swordfish

Caper Lemon Butter | Plum Tomato

### Crabmeat Stuffed Flounder

Lobster Sherry Cream

### Grilled Salmon

Maple Glaze or Cucumber Dill Sauce

### Grilled Branzino

Roasted Cherry Tomato | Olive Tapenade

### Pan Seared Halibut

Miso Glaze | Roasted Shallot Cream

## POULTRY

### Chicken Marsala

Portobello Mushrooms | Marsala Wine Reduction

### Chicken Francaise

Caper Lemon Butter | Plum Tomato

### Chicken Capriccio

Imported Prosciutto | Artichoke | Portobello Demi-Glace

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## ENHANCEMENTS

*Single entree available for seated service*

Roasted Tenderloin of Beef with Three Jumbo Shrimp Scampi

+ \$20 Per Person

Filet Mignon with Lobster Tail and Beurre Blanc

+ \$30 Per Person

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## DESSERT

*Buffet Style*

Assorted Petit Fours | Brownies | Cannolis | Cookies | Sundae Bar



# THE FINE PRINT

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## *Attire Requirements*

- Dress shirts with or without collar tucked in
  - Dark denim without rips
  - Knee-length shorts
  - Examples of unacceptable attire include but are not limited to: Bathing suits, T-Shirts, Cut-off shorts, Sweatpants, Short-shorts, Golf shoes in the upper levels of the clubhouse
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## *Event Minimums*

- À La Carte Pricing can increase by increments of 50 pcs per selection
  - À La Carte Sundae Station requires a 40 person min
  - À La Carte Chocolate Fountain required a 50 person min
  - The Buffet Brunch required a 30 person min
  - Excess food will not be permitted to carry out
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## *Taxes & Fees*

- All event are subject to Pennsylvania SalesTax of 6%
  - Credit Card transactions are subject to an additional 3% processing fee
  - A Club fee of 20% will be applied
  - We do not permit Confetti or Glitter, if used a \$250 cleaning fee will be applied
  - If the event date surpasses two years of the signed contract a 5% increase will apply
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## *Parking*

- Parking is abundant and complimentary for all events
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*Gratuities is greatly accepted and appreciated*

