

The Buffet Reception

THE 1912 CLUB



The Venues

What does the perfect event 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 Cuisine

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 "12" BUFFET

SALAD

Select one option below

HOUSE SALAD

Baby Field Greens | Ripe Tomato
Red Onion | Cucumber

CAESAR SALAD

Romaine | Pecorino | House-Made Garlic
Dressing

ENHANCEMENTS

SPINACH SALAD

Plum Tomato | Red Onion | Egg | Bacon
+\$2 PER PERSON

TOMATO & FRESH MOZZARELLA

Basil | Red Onion | Olive Oil
+\$2 PER PERSON

STARCH

Select one option below

PENNE

Choice of Basil Marinara | Vodka Bacon
Cream | Rosa

POTATO

Choice of Roasted Red Bliss | Garlic
Wedges | House-Made Potato Salad
Sweet Potato Fries | French Fries

ENHANCEMENTS

Mashed Potato & Dressings | Mac &
Cheese | Cheese Tortellini & Sauce
Potatoes Au Gratin | Wild Mushroom
Risotto

+\$2 PER PERSON

VEGETABLES

Select one option below

GRILLED FRESH
VEGETABLE MEDLEY

STEAMED BROCCOLI
& GARLIC BUTTER

GREEN BEANS & ROASTED
RED PEPPERS

ENHANCEMENTS

GREEN BEANS ALMANDINE
+\$2 PER PERSON

GRILLED ASPARAGUS
+\$2 PER PERSON

ENTREES

Select two options below

POULTRY

CHICKEN FLORENTINE

Sautéed Baby Spinach | Fontina Cream

CHICKEN MARSALA

Portabella Mushrooms | Wine Reduction Gravy

CHICKEN PICCATA

Capers | White Wine Lemon Butter

FISH

GRILLED ATLANTIC SALMON

Marinated with Lemon Beurre Blanc

ENHANCEMENT

CRAB STUFFED FLOUNDER

Roasted Garlic Lemon Butter

+\$4 PER PERSON

MEAT

HOT ROAST BEEF

Horseradish | Hot peppers | Kaiser rolls

SAUSAGE, PEPPERS & ONIONS
Basil Marinara | Crushed Red Pepper
Parmesan Cheese | Kaiser Rolls

CARVING STATION ENHANCEMENTS

TURKEY CARVING STATION

Slow Roasted | Traditional Gravy | Cranberry
+\$10 PER PERSON

PRIME RIB CARVING STATION

Slow Roasted | Horseradish | Hot Peppers
+\$12 PER PERSON

DESSERT

Pound Cake | Brownies | Cannolis | Cookies | Miniature Cheesecake

INCLUSIONS

Coffee | Tea | Soft Drinks | Dinner Rolls

+ 6% Sales Tax + 20% Club Service Fee.

Gratuity is greatly appreciated.



THE FINE PRINT

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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Gratuity is greatly accepted and appreciated

