

Simply Elegant

Simply Affordable

Bala Golf Club

2200 Belmont Ave.

Philadelphia, PA 19131

215-220-0744

www.balagolfclub.com

Weddings at Bala Golf Club

We are here to make your day perfect for you. From your introduction as Mr. and Mrs. to your first dance as a married couple, Bala Golf Club will create those perfect firsts with simple elegance.

We will go above and beyond your expectations to handle every detail of your event making your reception the most memorable event of your life.

Our experienced catering staff will be glad to help you create a day with the perfect setting. We will have our staff of professionals standing by ready to fulfill all your needs for the day.

Whether you are looking to have an intimate affair or you are looking to celebrate your event in grand style, Bala Golf Club will provide exceptional value and simple elegance to your very special day.



Your Wedding Package at Bala Golf Club will include:

Elegant Cocktail Reception

Butlered Hors d'oeuvres

Stationed Hors d'oeuvres

Champagne Toast

Dazzling Salad

Dinner Service with your choice of Two Entrees

Head Table

Place Card Table

Gift Table

Cake Table

Floor Length Table Cloths

Linen Napkins

Mirror Center Pieces with Votive Candles

Complimentary Tasting

Complimentary Foursome of Golf

*All prices are subject to an 8% sales tax and a 20% service fee
All prices are subject to change*

General Information

Menu

The menus presented are suggestions for making your event memorable. Bala Golf Club will gladly customize our menus to meet your specifications.

Please Note : Other than specialty cakes (Wedding, Bar/Bat Mitzvah, and Birthday), nuts, mints, and specialty candies, no other food or beverage may be brought into Bala Golf Club.

Alcoholic Beverages

In accordance with Pennsylvania State Law, no person under the age of Twenty-One (21) years old will be served alcoholic beverages.

No outside alcoholic beverages may be brought to the club.

All liquor prices are subject to a Twenty Percent (20%) Service Charge and a Ten Percent (10%) Liquor Tax.

Guarantees

We ask that you guarantee the number of guests within Ten (10) days prior to your event date.

Payments and Deposits

To secure a date for an event, Bala Golf Club requires an initial deposit. Additional deposits and payments are required based on parameters set forth in the Bala Golf Club Event and Catering Service Agreement.

The Balance of all charges incurred are payable at the conclusion of the event by check. All food prices are subject to a Twenty Percent (20%) Service Charge, Eight (8%) Sales Tax, and a Ten (10%) Liquor Tax.

Cancellation policies are based on parameters set forth in the Bala Golf Club Event and Catering Service Agreement.

Security

Bala Golf Club shall not assume responsibility for damage or loss of any personal property brought into the club.

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General Information

Function Hours

Afternoon functions are Four (4) hours in length and must conclude by 4:00pm

Evening affairs are Five (5) hours in length.

***If no other events are booked, an additional charge per hour plus food and beverage costs will be charged if the room is used for more then the allotted time.*

Entertainment and Additional Needs

Client shall arrange for all entertainment and pay entertainers directly.

Client Shall arrange for all visual needs and pay company directly.

Client shall arrange for centerpieces or floral arrangements.

Deliveries

Bala Golf Club is prepared to receive and store packages containing materials to be used for your function. Please notify the general manager or catering manager of the anticipated arrival date. Please include the name of the host/ hostess, date of your event, package contents and any special instructions.

Bala Golf Club shall not assume responsibility for damages or loss of any articles delivered prior to the event.

Chaperones

Chaperones are required for all Bar and Bat Mitzvahs, High School Proms, or any other events where the majority of guests are under the age of 18 and at the discretion of Bala Golf Club Management.

One (1) Male and One (1) Female Chaperone per Fifty (50) Children

Additional Chaperones may be necessary depending on guest count.

Other Services

Included in all Banquet Event Packages

Complete Skirting of all Buffet, Gift, and Cake Tables
Standard White Tablecloths with choice of Napkin Color
Table Numbers
Votive Candles Mirrors for Tables

Entertainment

Client is responsible for all Entertainment, DJ, Music, etc.

Table Centerpieces

Client is Responsible for All Other Centerpieces/Floral Arrangements

Room Fees

Main Ballroom
President's Room
Flynn Room
Main Dining Room

Other Charges

Bartender (1 Per 100 Guests)
Cashier
Valet Parkers (1 Per 50 Guests)
Audio Visual package (8' Screen)
Coat Room Attendant
Outside Wedding Ceremony Fee
Powder Room Attendant (Optional)

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Cocktail Hour

Displayed

Please select Two (2) from the following :

International Cheese with Fresh Fruit

Crudité

Bruschetta on Garlic Toast

Hummus with Pita Chips

Butlered Hors d'oeuvres

Please Select Five (5) from the following:

Asparagus Roll with Asiago Gorgonzola

Mozzarella and Grape Tomato Brochette

Deep Dish Pizza Quiche

Grilled Cheese with Apple and Brie

Gruyere and Leek Tartlet

Asian Cashew Chicken Spring Roll

Franks in a Blanket

Southwest Chicken Quesadilla with Salsa

Sesame Chicken with Honey Mustard

Chicken Lemongrass Pot Stickers

Salmon Satay with Lime and Cilantro

Crab Imperial Stuffed Mushrooms

Shrimp and Vegetable Wonton

Salmon Bisque in a mini Boule

Peking Duck Dumpling with Hoisin Dip

Philly Cheesesteak Spring Roll

Deep Dish Sausage Pizza Tart

Rueben Puff

Asian Short Rib Pot Pie

Buffalo Chicken Spring Roll with Blue Cheese

Pasta Island

Three (3) Pasta's and Three (3) Sauces with Fresh Garlic Bread

Pasta choices: Penne, Bow Tie, Cheese Tortellini, or Mini Ravioli

Sauce choices: Alfredo, Blush, Marinara, Olive Oil and Garlic, or Herbed Cream

Enhance Your Cocktail Hour with an Ice Sculpture or Ice Luge

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Wedding Package Enhancement

Italian Antipasto

*Genoa Salami, Pepperoni, Sharp Provolone, Pecorino Romano,
Imported Marinated Olives, Italian Grilled and Roasted Vegetables
Served with Olive Oil and Assorted Breads*

Italian Hot Antipasto

*Mushrooms Oreganato with Roasted Peppers
Stuffed Artichoke Hearts
Mussels in Red or White Sauce*

Asian

*Fried Dumplings with Dipping Sauce
Chinese BBQ Baby Ribs
Chicken Wings with Sweet Black Bean Glaze*

Mediterranean

*Steamed Mahogany Clams and Chorizo
Castilian Meatballs with Golden Raisins
Fried Mushrooms with Aioli Sauce*

International

*Shrimp with Garlic
Crab Artichoke and Spinach Dip
Lamb Cocktail Balls with Yogurt Dipping Sauce*

Cold Seafood

*Oysters and Clams on the Half Shell
Red Snapper Ceviche
Poached Scallop with Tarragon Mustard
Served with Assorted Sauces*

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Salad Course

Please Select one (1) salad choice from the following options:

House Salad

*Field Green with Cucumbers, Cherry Tomatoes, Onions,
Croutons and your Choice of Dressing*

Baby Spinach Salad

*Baby Spinach with Grape Tomatoes, Warm Bacon,
Roasted Pecans, and Red Onion Vinaigrette*

Mixed Green Salad

*Mixed Green Salad with Dried Cranberries, Pine Nuts, Chevre,
Croutons and a Raspberry Vinaigrette*

Traditional Caesar Salad

Crisp Romaine Lettuce, Creamy Caesar, and Garlic Croutons

Arugula Salad

*Arugula, Endive, Orange Segments
And a Roasted Red Beet Vinaigrette*

Iceberg Wedge Salad

*Hearts of Iceberg Lettuce, Grape Tomatoes, Crispy Bacon,
and Crumbled Blue Cheese with a Light Balsamic Vinaigrette*

Entrée Course

Please Select two (2) entrée choices from the following options:

Chicken Entrée Choices

Chicken Française

Chicken with a White Wine, Lemon and Caper Sauce

Champagne Chicken

*Chicken topped with a Champagne Butter Sauce
and Julienne Vegetables*

Chicken with Crab Meat

*Chicken with Jumbo Crab with Fresh herbs
and a White Wine Scampi Sauce*

Chicken Scampi

*Chicken and Jumbo Shrimp with Garlic, Lemon,
and a White Wine Scampi Sauce*

Vegetarian Entrée Choice

Vegetable Grilled Napoleon

*Twin Stacks of Grilled Marinated Portobello Mushrooms, Tomatoes,
Squash, Zucchini, and Red Onions Served over wilted Baby Spinach,
finished with Fresh Mozzarella and White Balsamic Wine Sauce*

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Entrée Course (continued)

Seafood Entrée Choices

Seafood Pasta

Pasta with Shrimp and Scallops with a Tomato Basil Sauce

Bala Crab Cake

Bala's Signature Crab Cakes with a Red Pepper Coulis Sauce

Tilapia Fillet

Tilapia with a White Wine and Herb Butter sauce

Salmon Bruschetta

Grilled Salmon with a Tomato, Basil, and Garlic Topping

Veal and Pork Entrée Choices

Veal Oscar

*Veal with Lump Crab Meat topped with Grilled Asparagus
and a Béarnaise Sauce*

Pork Tenderloin Medallions

*Sautéed Pork Tenderloin Medallions with
a Sweet and Sour Bing Cherry Sauce*

Entrée Course (continued)

Beef Entrée Choices

Beef Tenderloin

Sliced Beef Tenderloin with Au Poivre or a Bordelaise Sauce

New York Strip

New York Strip Steak with a wild Mushroom Compote

Duet

Sliced Tenderloin and a Signature Bala Crab Cake with a Bordelaise sauce and Red Pepper Coulis

***If you choose to offer your guests more then two (2) entrée selections, an additional \$1.35 Per Entrée will be charged*

Children's Menu

(Children under the age of 10)

Fresh Fruit with Yogurt Dip

Choice of One entrée from the following:

Chicken Tenders with French Fries

Penne Pasta with a Butter Sauce

Hot Dog with Macaroni and Cheese

Dessert

Vanilla Ice Cream

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Premium Upgrades

(Pricing includes Tax and Service Fee)

Chiavari Chairs

Available in Gold, Silver, Black, Mahogany, and White

Chair Covers

Available in White or Ivory

Ice Cream Sundae Bar

*Selection of Three (3) Bassett Ice Creams or Sherbets
with Assorted Toppings of your choice*

Viennese Table

Cookies, Assorted Petit Fours and Assorted Miniature Pastries

Candy Bar

An Assortment of Six (6) of your Favorite Candies!

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Beverage Options

(Upgrading Selections Are Available)

*J & B Rare Blend, Peach Schnapps, Bacardi Rum, Seagram's 7,
Beefeaters Gin, Canadian Club, Cutty Sark Scotch, Smirnoff Vodka,
Gordon's Gin, Southern Comfort, M & R Vermouth,
Jack Daniel's Bourbon, Wild Turkey Bourbon, Jameson's Irish Whiskey,
Irish Crème, Jose Cuervo Tequila, Christian Brothers Brandy*

Domestic Beer

Coors Light, Yuengling Lager, Miller Lite, Budweiser

Imported Beers

Corona, Heineken, Amstel Light

House Wines

Chardonnay, Pinot Grigio, Merlot and Cabernet

Open Bar

One Hour

Two Hour

Three Hour

Four Hour

Pricing does not include 20% Service Fee and 10% Liquor Tax

Beer, Wine, Soft Drink Bar

2 Hour Beverage Service

Domestic and Imported Beer only

Domestic, Imported and House Wine

Pitchers of Iced Tea and Soft Drinks

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