

THE LEGACY CLUB



BRUNCH & LUNCH

300 East Evesham Road Cherry Hill, NJ 08003
thelegacyclub.com | 856-429-4300 | events@thelegacyclub.com

BRUNCH & LUNCH OVERVIEW

Booking Deposits & Payment Schedules:

A \$500 non-refundable deposit is required to secure the room and menu prices.

33% is due 14 days from when the contract was received.

33% is due 90 days prior to the event.

All events must be paid 10 days prior to the event.

Any event with a consumption bar will be billed to the credit/debit card authorization form and charged on the next business day, unless other arrangements are made.

Menu Selections:

A tentative food and beverage menu are required to hold a date for an event.

All menus are required to be finalized no later than 30 days prior to your event.

For safety precautions, no outside food may be brought in unless authorized by management. No buffet food is allowed to be wrapped up and taken home.

Final Guarantees:

Final Headcount and Event Details are due 14 days prior to your event.

Food and Beverage Minimum

A \$3,000 minimum is required.

Otherwise, the difference will be charged to the room rental fee.

All Brunch & Lunch Event Packages include a Three (3) Hour Reservation

Events may begin anytime between 10:00 a.m. and 12:00 p.m., with the latest start time of 12:00 p.m.

YOUR EVENT PACKAGE INCLUDES

Flatware, Glassware, China, Tables, Chairs, Linens, Kitchen, & Service Staff

Water, Regular & Decaf Coffee, Hot & Iced Tea, Sodas, & Lemonade

Podium, Microphone, & Projector & Screen+

+Based on availability due to high demand

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

PLATED BRUNCH

\$42 Per Person | Meal Count Required 2 Weeks Prior to Event

First Course • Choice of One (1)

Caesar Salad
House Salad with Balsamic Vinaigrette
Trio of Wild Mushroom Bisque
Cream of Broccoli with Vermont Cheddar
Garden Vegetable Minestrone
Vanilla Yogurt Parfait with Fresh Berries & Granola

Entree Course • Includes Three (3)

Meal Count Required 2 Weeks Prior to Event

Broccoli Cheddar Quiche Served with Fresh Fruit & Applewood Smoked Bacon

Belgian Waffles with Bananas, Strawberries, Maple Syrup, & Whipped Cream
+\$7 per person for Chicken & Waffles

Pan Roasted French Cut Breast of Chicken
Served with Seasonal Julienne Vegetables & Herb Roasted Potatoes

Baby Spinach Salad with Candied Walnuts, Cran-Raisins and Strawberries, with Balsamic-Raspberry Vinaigrette

Cinnamon Brioche French Toast with Bananas, Strawberries, Maple Syrup, & Whipped Cream

Chicken Francaise with Meyer Lemon Beurre Blanc

Grilled Chicken Breast topped with Bruschetta & Mozzarella under Balsamic Drizzle

**** Omelets Made To Order ****

Add for \$12 per person

Chef Attendant(s) Required: \$100 each

Eggs, Chef's Choice of Seasonal Vegetables, Bacon, Ham,
Mozzarella & Cheddar Cheeses

Served Dessert • Choice of One (1)

Cheesecake
Chocolate Cake
House-Baked Chocolate Chip Cookies

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

LEGACY TEA PARTY

\$45 Per Person

Salad • Choice of One (1)

Caesar Salad

Caprese Salad

House Salad with Balsamic Vinaigrette

Spring Salad: *Petit Baby Greens, Assorted Berries, Goat Cheese, & Sliced Almonds with Red Wine Vinaigrette*

Four Seasons Salad: *Mixed Greens, Pears, Mandarin Oranges, Goat Cheese, Candied Walnuts, & Pickled Cucumber with Orange Mango Vinaigrette*

Baskets of Muffins & Croissants

Tea Sandwiches • Choice of Five (5)

Butler Passed or Tiered

Egg Salad on Wheat Bread

Chicken Waldorf on a Croissant

Cucumber Watercress on White Bread

Tomato Caprese on Ciabatta with Balsamic Glaze

Nova Lox on Black Bread with Boursin, Capers, Onions, & Sliced Tomatoes

Turkey Pin Wheels with American Cheese, Lettuce, & Tomato in a Wheat Wrap

Beef Tenderloin with Boursin & Caramelized Onions on Crostini +\$2

Crab Salad with Tomatoes, Avocado, & Arugula on Marble Rye +\$2

Roasted Vegetarian with Goat Cheese, Sun Dried Tomatoes, Eggplant, & Zucchini on Baguette

Cranberry Turkey Melt with Brie Cheese, Cranberry Mayo, & Granny Smith Apples on 12 Grain Bread

Dessert • Choice of Three (3)

Butler Passed

Mini S'mores

Red Velvet Cake Shots

Tiramisu Shots

Lemon, Mango, & Raspberry Sorbets

Painters Pallet of Mini Ice Cream Cones

Key Lime Pie Shots

Apple Pie Shots

Cheesecake Shots

Chocolate Mousse

Mini Ice Cream Sandwich Cookies

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

BRUNCH BUFFET

\$50 Per Person

Salad • Choice of One (1)

Caesar Salad

Caprese Salad

House Salad with Balsamic Vinaigrette

Spring Salad: *Petit Baby Greens, Assorted Berries, Goat Cheese,
& Sliced Almonds with Red Wine Vinaigrette*

Four Seasons Salad: *Mixed Greens, Pears, Mandarin Oranges, Goat Cheese,
Candied Walnuts, & Pickled Cucumber with Orange Mango Vinaigrette*

Buffet Includes

Fresh Fruit Display with Fresh Berries

Applewood Smoked Bacon

Home Fries with Caramelized Onions & Peppers

Grilled Chicken topped with Bruschetta & Mozzarella Cheese under Balsamic
Drizzle

Mini Chicken Salad Tea Sandwiches

Cucumber & Cream Cheese Tea Sandwiches

(Choice of 2)

Buttermilk Pancakes

Belgian Waffles

Cinnamon Broche French Toast

Served with Butter, Maple Syrup, Fresh Whipped Cream, & Fresh Strawberries

Omelets Made To Order

Chef Attendant(s) Required: \$100 each

Eggs, Chef's Choice of Seasonal Vegetables, Bacon, Ham,
Mozzarella & Cheddar Cheeses

Dessert

House-Baked Cookies & Brownies

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

SOUTH PHILLY FAVORITES

Buffet

\$42 Per Person

Salad • Choice of One (1)

Caesar Salad

House Salad with Balsamic Vinaigrette

Caprese Salad

Sandwiches • Choice of Three (3)

Served on Liscio's Italian Roll

Pork with Broccoli Rabe, Roasted Peppers, & Sharp Provolone

Chicken Cutlet with Broccoli Rabe & Sharp Provolone

Italian with Genoa Salami, Prosciutto, Capicola, Sharp Provolone, Shredded Romaine,
Roma Tomatoes, Red Wine Vinegar, Olive Oil, Oregano, & Cracked Black Pepper

Tuscan Sandwich with Seasonal Grilled Vegetables, Arugula, Buffalo Mozzarella,
& Sun Dried Tomato Aioli

Traditional Chicken Cheesesteaks

Classic Italian Sausage with Peppers & Onions +\$2

Philly Styled Beef Cheesesteaks +\$2

French Fries • Choice of One (1)

Plain

Old Bay

Truffle

Dessert • Choice of One (1)

Cannoli

Fresh Fruit Display

House-Baked Chocolate Chip Cookies

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

THE FRONT NINE

Plated

\$50 Per Person | Meal Count Required 2 Weeks Prior to Event

Soup or Salad • Choice of One (1)

Soup

Chicken Noodle
Pasta e Fagioli
Garden Vegetable Minestrone
Cream of Broccoli with Vermont Cheddar
Manhattan Chowder
New England Clam Chowder
Trio of Wild Mushroom Bisque

Salad

Caesar Salad
House Salad with Balsamic Vinaigrette
Caprese Salad
Four Seasons Salad: Mixed Greens, Pears,
Mandarin Oranges, Goat Cheese, Candied Walnuts, &
Picked Cucumber with Orange Mango Vinaigrette

Baskets of Gourmet Breads & Fresh Rolls

Entrée • Choice of Two (2) Protein Entrees & 1 Vegetarian Entree

Served with Garlic Mashed Potatoes and Seasonal Vegetables

Chicken

Chicken Francaise
Chicken Marsala
Tortellini Della Mama
*(tri-colored tortellini, sweet peas,
prosciutto and parmesan cheese)*
Grilled Chicken Over Penne a la Vodka
Chicken Parmesan Over Penne Marinara
Chicken Breast with Provolone, Spinach, & Roasted Red Peppers

Seafood

Salmon with White Wine Chive Butter Sauce
Pan Seared Salmon with a Hoisin Glaze
**Pan Seared Mahi Mahi with Wakame
& Ponzu Vinaigrette +\$3**
Flounder with Beurre Blanc Sauce +\$3
Dover Sole Stuffed with Crab Meat Imperial +\$5

Vegetarian

Penne a la Vodka
Pasta Primavera: Penne Pasta with Seasonal Vegetables Tossed in Extra Virgin Olive Oil
Vegetarian Tower: Polenta with Portabella Mushroom, Asparagus, Roasted Peppers, & Zucchini
topped with a Balsamic Glaze

Dessert • Choice of One (1)

Tiramisu
Cheesecake with Fresh Berries
Chocolate Cake
Ice Cream Sundae

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THE 19TH HOLE

Buffet

\$55 Per Person

Salad Station • Choice of One (1)

Caesar Salad

Caprese Salad

House Salad with Balsamic Vinaigrette

Four Seasons Salad

Mixed Greens, Pears, Mandarin Oranges, Goat Cheese, Candied Walnuts & Pickled Cucumber with Orange Mango Vinaigrette

Assorted Fresh Baked Rolls

Chicken Station • Choice of One (1)

Chicken Francaise

Chicken Marsala

Chicken Breast with Roasted Peppers, Spinach & Mushrooms in a Dijon Cream Sauce

Fish Station • Choice of One (1)

Honey & Ginger Pacific Northwest Salmon

Blackened Mahi Mahi with Pineapple Salsa +\$3

Flounder Francaise +\$3

Pasta Station • Choice of One (1)

Tortellini Alfredo

Penne Alla Vodka

Rigatoni Bolognese

Farfalle Primavera

Sides • Choice of Two (2)

Roasted Garlic & Lemon Rice Pilaf

Garlic Mashed Potatoes

Roasted Asparagus with Sea Salt & Olive Oil

Herb Roasted Potatoes

Seasonal Julienne Vegetables

Dessert

House-Baked Cookies, Brownies & Blondies

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

ENHANCEMENTS

Omelets Made To Order

\$12 Per Person

Chef Attendant(s) Required: \$100 each

Eggs, Chef's Choice of Seasonal Vegetables, Bacon, Ham,
Mozzarella & Cheddar Cheeses

Carving Station • Choice of One (1)

**Chef Attendant Required
\$100 each**

\$15 Per Person

Choice of One (1)

Pastrami

Baked Ham

Corned Beef

Top Round of Beef

Rosemary Crusted Pork Loin

Turkey Breast with Cranberry Sauce & Sage Gravy

Additional \$3 Per Person

Leg of Lamb

Teriyaki Flank Steak

Herb Crusted NY Strip Steak

Salmon En Croute (Salmon in Puff Pastry)

Additional \$10 Per Person

Rack of Lamb

Filet of Beef with Horseradish Cream

Soup • Choice of One (1)

\$5 Per Person

Pasta e Fagioli

Garden Vegetable Minestrone

New England Style Clam Chowder

Trio Wild Mushroom Bisque

Cream of Broccoli with Vermont Cheddar

Chicken Tomato Pastina

Chicken Noodle

Pasta • Choice of One (1)

\$5 Per Person

Choice of One (1) Pasta:

Penne, Rigatoni,

Bowtie, Tortellini Alfredo

Choice of One (1) Sauce:

Vodka, Alfredo, Bolognese, Primavera

Assorted Fruit & Cheese Display \$200

Chef's Selection of Assorted Cheeses, Seasonal Mixed Fresh
and Dried Fruit, Nuts, and Herbs

+\$50 for Chef's Selection of Assorted Italian Meats

Feeds about 50-75 people

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

ADDITIONAL CHARGES

Valet Parking | \$1,050

For the safety and convenience of your guests, The Legacy Club highly recommends valet parking for events held during peak months. This package includes service by three attendants.

**Required for All Events Over (125) Guests*

Additional Attendants - **\$350 per attendant**

Room Rentals

Flynn Ballroom | \$500

Atrium & Courtyard | \$750

**50 Guests Minimum*

Randall's Stone Room | \$500

Maximum Capacity of 60 Guests, Dependent on The Legacy Club Availability

Additional Hour Room Rental | \$500*

**Dependent on The Legacy Club Availability*

A/V & Presentation Rentals

8x20 Stage | \$250 Flat Fee

Up-Lighting | \$500

(10 pieces available)

All Prices Subject to 22% Service Charge and 6.625% NJ Sales Tax

OPEN BAR PACKAGES

Beer & Wine

1 Hour | \$20 Per Person
2 Hours | \$30 Per Person
3 Hours | \$38 Per Person
4 Hours | \$45 Per Person
5 Hours | \$55 Per Person

Cabernet, Merlot, Pinot Noir, Moscato, Chardonnay, Pinot Grigio, Sauvignon Blanc, Champagne, & Bottled Beers

Brunch Bar Package

(3) Hours: \$30 Per Person

Additional Hour: \$8 Per Person

Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, & Champagne

Premium Open Bar

1 Hour | \$25 Per Person
2 Hours | \$40 Per Person
3 Hours | \$50 Per Person
4 Hours | \$60 Per Person
5 Hours | \$72 Per Person

Vodka | State Side, Ketel One, Stolichnaya (flavored), Tito's

Gin | Beefeater, Tanqueray, Bombay Sapphire

Rum | Bacardi, Captain Morgan, Malibu

Whiskey | Seagrams VO or Seagrams 7, Jameson

Scotch | Johnnie Walker Red, Dewars

Bourbon | Jack Daniels, Bulleit, Jim Beam

Tequila | Espolon

Bottled Beer & Wine

Beverage Attendant \$150

Bartender \$200

1 Per 75 guests

Additional Attendants - \$150-200 per attendant

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OPEN BAR PACKAGES CONT.

Top Shelf Signature Open Bar

Includes Premium Brands & Below

1 Hour | \$30 Per Person

2 Hours | \$45 Per Person

3 Hours | \$65 Per Person

4 Hours | \$80 Per Person

5 Hours | \$100 Per Person

Vodka | Belvedere, Grey Goose

Gin | Hendrick's

Whiskey | Crown Royal

Scotch | Johnnie Walker Black, Chivas

Bourbon | Maker's Mark, Knob Creek, Woodford Reserve

Tequila | Patron Silver, Casamigos

Bottled Beer & Wine

Beverage Attendant \$150

Bartender \$200

1 Per 75 guests

Additional Attendants - \$150-200 per attendant

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CONSUMPTION & CASH BAR

Brunch Bar Pricing

Bellini | \$9

Mimosa | \$9

Wine | \$9 Per Glass

Bloody Mary | \$12

Sparkling Cider/Champagne Toast

\$5 Per Person

+ Champagne Wall for \$250

Consumption & Cash Bar Pricing

Beer | \$7

Wine | \$9 Per Glass

High Noons & Surfsides | \$10

Mixed Drinks | \$12

Martini, Top Shelf, or Rocks Pour | \$15

*Consumption Bar Packages Will be Tabbed Throughout the Event and Paid at the Conclusion of the Event.**

Canyon Road Wine Selection

Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, & Champagne

Mocktail Bar

\$7 Per Person

Frozen Virgin Strawberry Daquiris & Pina Coladas, Flavored Lemonades & Ice Teas

Beverage Attendant \$150

Bartender \$200

1 Per 75 guests

Additional Attendants - \$150-200 per attendant

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