

THE LEGACY CLUB



BREAKFAST

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

BREAKFAST 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 and the credit/debit card authorization form will be 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 Breakfast Event Packages include a Three (3) Hour Reservation

Events may begin anytime between 8:00 a.m. and 10:00 a.m., with the latest start time of 10:00 a.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

RISE & SHINE BREAKFAST STATION

\$28 Per Person *plus NJ Sales Tax & Service Charge*

Fresh Fruit Display with Fresh Berries

Assorted Breakfast Pastries including Fresh Baked Bagels, Muffins & Croissants

Served with Creamery Butter, Whipped Cream Cheese & Fruit Preserves

Choice of Two (2) Breakfast Sandwiches

Bacon, Egg & Cheese on a Bagel, Croissant, or English Muffin
Sausage, Egg & Cheese on a Bagel, Croissant, or English Muffin
Pork Roll, Egg & Cheese on a Bagel, Croissant, or English Muffin
Smoked Salmon & Cream Cheese on a Bagel **+\$2**
Avocado & Egg Whites in a Tortilla Wrap **+\$3**

Beverage Station

Water, Soft Drinks, Lemonade & Iced Tea
Orange, Cranberry & Apple Juices
Assorted Teas & Coffee

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

LEGACY WAKEUP BREAKFAST BUFFET

\$32 Per Person *plus NJ Sales Tax & Service Charge*

Fresh Fruit Display with Fresh Berries

Assorted Breakfast Pastries including Fresh Baked Bagels, Muffins & Croissants

Scrambled Farm Fresh Eggs

Home Fries with Caramelized Onions

Served with Creamery Butter, Whipped Cream Cheese & Fruit Preserves

Individual Fruit Yogurts with House-made Granola

Choice of One (1)

Applewood Smoked Bacon

Sausage

Turkey Sausage

Beverage Station

Water, Soft Drinks, Lemonade & Iced Tea

Orange, Cranberry & Apple Juices

Assorted Teas & Coffee

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

THE LEGACY BREAKFAST BUFFET

\$42 Per Person *plus NJ Sales Tax & Service Charge*

Fresh Fruit Display with Fresh Berries

Assorted Breakfast Pastries including Fresh Baked Bagels, Muffins & Croissants

Served with Creamery Butter, Whipped Cream Cheese & Fruit Preserves

Scrambled Eggs with Cheese on the Side

Applewood Smoked Bacon & Sausage

Home Fries with Caramelized Onions & Peppers

Individual Fruit Yogurts with House-made Granola

Pancakes

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

Choice of One (1)

Blueberry Pancakes
Chocolate Chip Pancakes
Buttermilk Pancakes

Waffles or French Toast

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

Choice of One (1)

Cinnamon Brioche French Toast
Belgian Waffles

Dessert

House-Baked Cookies & Brownies

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

ENHANCEMENTS

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

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

Chicken Station

\$15 Per Person

Choice of One (1)

Chicken Francaise

Chicken Marsala

Chicken Parmesan

Smoked Fish Station

\$15 Per Person

Choice of One (1)

Nova Lox

White Fish

Salad Station

\$6 Per Person

Caesar Salad

*Crisp Romaine Hearts, Parmigiano Reggiano, & Herbed
Croutons with House-Made Caesar Dressing*

House Salad

Mixed Greens, English Cucumbers, Grape Tomatoes, &
Julienne Carrots 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

BREAK MENUS

Sliced Fruit Display

\$12 Per Person

Crudite Shots

\$12 Per Person

Carrots, Celery, Red & Yellow Peppers, Grape Tomatoes, Hummus, Ranch

Philly Combo

\$10 Per Person

Soft Pretzels with Mustard

House-Baked Chocolate Chip Cookies

Cookies & Candy

\$10 Per Person

House-Baked Chocolate Chip Cookies, Swedish Fish, Twix, Hershey Kisses, M&M's

Crunchy, Salty & Sweet

\$10 Per Person

Popcorn, Trail Mix, Mini Pretzel Rods, House-Baked Chocolate Chip Cookies, Fresh Fruit

Complete Health Break

\$15 Per Person

Fruit & Granola, Mixed Nuts, Fresh Fruit, Bottled Vitamin Water

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 | \$750 (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, Crown Royal

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

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

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

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

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

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