

THE LEGACY CLUB



Weddings



Your Wedding Package Includes

Professional On-Site Event Specialist

Bridal Attendant & Banquet Manager

Bridal Suite access beginning at

12pm with Fruit & Cheese Board and 1 Bottle of Champagne

10am access for \$2,000 & Includes a Continental Breakfast & Mimosa Bar

One Hour Cocktail Hour, Four Hour Reception, Including Champagne Toast

Complimentary Reception Menu Tasting

Linens, Napkins, Tables, Chairs, Silverware, Glasses

5 Hour Premium Open Bar and 2 Signature Drinks

Martini Bar with Custom Ice Sculpture

All Weddings at The Legacy Club come with seamless service, amazing food, and luxurious amenities including a newly renovated ballroom and brand-new Atrium. Upon arrival, you will be greeted by an Event Specialist, who is at your service until your departure following the conclusion of your reception.



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



Your Wedding Ceremony Includes

\$2,000

Chair Rentals

Champagne & Water Welcome Beverage Station

Several Ceremony Space Options

Wedding Rehearsal

Date & Time Dependent on The Legacy Club Availability

Golf Cart Rides for Couple & Guests Who Need Assistance





Bar Package

Premium Open Bar

Tequila: Espolon (Blanco & Reposado)

Gin: Beefeater, Tanqueray, Bombay

Scotch: Johnnie Walker Red, Dewars

Rum: Bacardi, Captain Morgan, Malibu

Bourbon: Jack Daniels, Bulleit, Jim Beam

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

Whiskey: Seagram's VO or Seagram's 7, Jameson, Crown Royal

The Legacy Club Signature *Maker's Mark* Barrel

Assorted Bottled Beers & Wines

**Additional Options Available Upon Request*

Martini Bar with Ice Sculpture

Personalized ice sculpture with bottle holders to display the liquors of the signature martini bar flavors.

**Can be substituted to Margarita or Mojito bar upon request.*



Cocktail Hour

One Hour Cocktail Reception Featuring:

Eight (8) Butler Passed Hors d'Oeuvres

One (1) Cocktail Hour Station

Signature Grazing Station*

***Signature Grazing Station Includes:**

Hummus

Bruschetta

Mini Meatballs

Assorted Olives

Eggplant Rollatini

Tomato & Mozzarella Skewers

Assorted Roasted & Raw Vegetables

Hand Selected Italian Style Meats & Artisanal Cheeses

Assorted Crackers & Traditional Accoutrements



Cocktail Hour Cont.

Butler Passed Hors d'Oeuvres

Choose Eight (8)

Premium Items Available at Additional Cost

POULTRY

Bang Bang Chicken
Chicken & Waffle Bites
Sweet Sesame Chicken Bites
Chicken Satay with Thai Chili Sauce
Blackened Chicken Quesadilla
Duck Spring Rolls with Plum Sauce
Coconut Crusted Chicken with Sweet Chili Sauce

FISH

(2 maximum from this section)

Crab Crostini
Mini Crab Cakes
Bang Bang Shrimp
Smoked Salmon Rillettes
Coconut Shrimp with Sweet Chili Sauce
Old Bay Dusted Shrimp Cocktail Lollipops (gf)
Applewood Smoked Bacon Wrapped Scallops (gf)
Spicy Tuna Tartar on an English Cucumber Slice (gf)

MEAT

(2 maximum from this section)

Mini Beef Wellingtons
Cheesesteak Eggrolls
Beef Franks in a Blanket
Teriyaki Spiced Beef Skewers (gf)
Lambchop Lollipops with Balsamic Glaze (gf)
NY Strip Carpaccio on a Crostini with Horseradish Cream

VEGETARIAN

Classic Arancini
Deviled Eggs
Kung Pao Cauliflower
Caprese Skewers
Fried Mac & Cheese Bites
Fig & Goat Cheese Phyllo Cups
Spinach & Feta Spanakopita Cups
Tomato Soup with Grilled Cheese Wedge

*NJ Sales Tax and 22% Service Charge will be Applied to all Menu Pricing

Included Cocktail Hour Stations

Choose 1

PASTA STATION

Live Prepared Action Station

Choice of Two (2) Pastas

Penne, Rigatoni, Bowtie, Shell, Elbow

Choice of Two (2) Sauces

Basil Pesto
Marinara Sauce
Alfredo Sauce
Vodka Sauce
White Wine Sauce

Choice of One (1) Protein

Grilled Chicken
Italian Sausage Crumbles

Included Mix-Ins: Baby Spinach, Roasted Red Peppers,
Caramelized Onions, Sautéed Mushrooms, Broccoli
Florets, Parmesan Cheese, & Chili Flakes

TATER BAR

Choice of Three (3)

Traditional Mashed Potatoes
French Fries
Sweet Potatoes Fries
Tater Tots
Waffle Fries or Potato Wedges

Included Mix-Ins:

Chives
Sour Cream
Cheddar Cheese
Applewood Smoked Bacon Bits
Caramelized Onions
Sautéed Mushrooms
Steamed Broccoli Florets

MEDITERRANEAN STATION

Choice of Two (2)

Baba Ghanoush
Cous Cous Salad
Grilled Zucchini & Eggplant
Fried Cauliflower with Tzatziki Sauce
Chicken Kabobs over Confetti Rice
Deviled Eggs with Smoked Salmon & Capers
Shaved Mediterranean Lamb Steak with Pita
Honey, Bread & Goat Cheese

TOUR OF ASIA

Dumpling Bar | Choice of Two (2)

Pork
Shrimp
Vegetable
Chicken & Lemongrass

Choice of One (1)

Jasmine Rice
House-made Vegetarian Rice

Add-On Assorted Sushi & California Rolls
\$7 per person

Included Cocktail Hour Stations

Continued

SOUTH PHILLY

Choice of (1)

Margherita Pizza
Pepperoni Pizza
Shrimp Pesto Pizza
Buffalo Chicken Pizza

Choice of (1)

Old Bay or Regular French Fries

Choice of One (1)

Beef Cheesesteaks
Chicken Cheesesteaks
BBQ Pork Sandwiches
Italian Sausage & Pepper Sandwiches

Included:

Sautéed Onions, Mushrooms, & Roasted Peppers

SEAFOOD BAR

**Upgrade based on MP*

Clams Casino
Shrimp Cocktail
Oysters Rockefeller
Grilled Shrimp Skewers

Ask About Additional Fresh Seafood Options

*Served with Spicy Cocktail Sauce, Mignonette,
Horseradish, Tabasco Sauce & Lemon Wedges*

LATIN NIGHTS

Choice of One (1)

Red Snapper Ceviche
Mesquite Chicken Egg Rolls

Choice of Two (2)

Braised Short Rib Tacos with Caramelized Onions
Grilled Chicken Tacos with Pickled Red
Onion & Chipotle Aioli
Beer Battered Cod with Siracha Mayo

Ahi Tuna Tacos with Wasabi Aioli

Included:

*Shredded Cheddar Cheese, Guacamole,
Salsa, & Crema Fresca*

MINI SLIDER BAR

Choice of Two (2) Sliders

Beef Short Rib
Traditional Beef
Chicken Parmesan
BBQ Pulled Pork Slider
Turkey with Cranberry Spread
Grilled Chicken with Spinach & Pesto Aioli
Portobello Burger with Pesto & Roasted Peppers
Maryland Crab Cake with Remoulade Sauce

Choice of One (1)

Regular French Fries
Old Bay Fries
Truffle Fries

First Course

Choice of One (1) Salad
Served to all guests

SALADS

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 House-made Dressing

Strawberry Balsamic Salad

Baby Spinach, Fresh Strawberries, Feta Cheese, Candied Walnuts,
Red Onions, Cran-Raisins with Balsamic Vinaigrette



Main Course

Choice of Four (4) Entrees served with Chef's Selection of Sides

Guest Meal Counts Required two (2) weeks prior to event date.

CHOICE OF (1) POULTRY

Pan Roasted French Cut Breast of Chicken with Rosemary Au Jus
Chicken Breast Topped with Spinach, Provolone, Roasted Peppers, & a Dijon Cream Sauce
Chicken Saltimbocca layered with Prosciutto in a White Wine Sauce
Chicken Parmesan Topped with Fresh Mozzarella and Marinara Sauce
Chicken Marsala Served with Mushrooms in a rich Marsala Wine Sauce

CHOICE OF (1) SEAFOOD

Parmesan-Crusted Branzino
Pacific Northwest Salmon with a Honey & Ginger Glaze
Dover Sole Stuffed with Jumbo Lump Crab with a Lemon Beurre Blanc
Grilled Mahi Mahi with Pineapple Mango Salsa
Jumbo Shrimp Stuffed with Jumbo Lump Crab Imperial with Scampi Sauce (*additional \$10 per person*)
Sea Bass with Preserved Lemon Parsley Butter (additional \$15 per person)

CHOICE OF (1) BEEF

Boneless Short Rib of Beef with Demi-Glace
NY Strip with Wild Mushroom Marsala Sauce
Herb-Crusted Rack of Lamb with Demi-Glace
Filet Mignon with Sauce Bordelaise (*additional \$5 per person*)

CHOICE OF (1) VEGETARIAN

Penne a la Vodka

Pasta Primavera: *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 (GF, DF, Vegan)*

**NJ Sales Tax and 22% Service Charge will be Applied to all Menu Pricing*

Main Course

Continued

DUET

Chicken Francaise & Grilled Salmon with a Lemon White Wine Sauce

Filet Mignon with Demi-Glace & Jumbo Shrimp Stuffed with Crab Meat Imperial
(additional \$20 per person)

Petit Filet & 5 oz Lobster Tail
(additional \$22 per person)



*NJ Sales Tax and 22% Service Charge will be Applied to all Menu Pricing



Dessert

Choice of Three (3) Butler Passed Desserts

Mini S'mores
Tiramisu Shots
Apple Pie Shots
Chocolate Mousse
Cheesecake Shots
Key Lime Pie Shots
Red Velvet Cake Shots
Mini Ice Cream Sandwich Cookies
Lemon, Mango and Raspberry Sorbets
Painters Pallet of Mini Ice Cream Cones

Dessert Additions

\$13 Per Person Plus Tax & Service Charge

VIENNESE TABLE

Chef's Selection of Assorted Desserts & Pastries

CHOCOLATE FONDUE STATION

Chocolate Fondue Served with Fresh Fruit, Cookies, Graham Crackers, Marshmallows, & More

MILKSHAKE BAR

Madagascar Vanilla Bean, Chocolate Indulgence, Strawberry Delight, Mint Chocolate Chip, & Classic Black & White Milkshakes

CHOCOLATE HEAVEN STATION

Dark Chocolate Covered Pretzels, Chocolate Chunk Brownies, Chocolate Dipped Oreo Cookies, Chocolate Mousse, Chocolate Covered Strawberries, Triple Chocolate Biscotti, & Chocolate Truffle Cake Bites

*NJ Sales Tax and 22% Service Charge will be Applied to all Menu Pricing



Add-Ons

Ceremony Arbor

\$200

Coat Room Attendant

\$200

Cocktail Hour Extension

Additional 30 Minutes

\$5 Per Person

Reception Extension

Additional One (1) Hour

\$14 Per Person + \$500 Staffing

Rehearsal Dinner

Join us in Randall's to Begin your Wedding Celebration!

Dining in Randall's or Randall's Stone Room overlooking the Legacy Club Golf Course

Limited Seasonal Menu

A la Carte Dinner Service

Complementary Champagne Toast

*NJ Sales Tax and 22% Service Charge will be Applied to all Menu Pricing



Your Wedding Package

The Atrium

ATRIUM RECEPTION

PEAK PRICING

\$180

OFF-PEAK PRICING

\$165

GUEST MINIMUM*

Friday | 75
Saturday | 100
Sunday | 50

The Flynn

FLYNN BALLROOM RECEPTION

PEAK PRICING

\$180

OFF-PEAK PRICING

\$165

GUEST MINIMUM

Friday | 100
Saturday | 125
Sunday | 75

For the safety and convenience of your guests, The Legacy Club recommends valet parking for all events during our peak months.

Required for All Events Over (120) Guests

Minimum of (3) Attendants Required - \$350 per attendant

Prices Do Not Include NJ State Sales Tax & 22% Service Charge

After Party

Continue the dancing, drinking & good times at your wedding after party!

\$2,500 For Two Hours
(Excludes Food & Beverages)



Add Food to the Fun!

BREAKFAST SANDWICHES

\$12

PHILLY SOFT PRETZELS

\$7

HOUSE BAKED COOKIES & BROWNIES

\$5

*NJ Sales Tax and 22% Service Charge will be Applied to all Menu Pricing