

THE LEGACY CLUB

BAR/BAT MITZVAHS





All Mitzvah events at The Legacy Club come with seamless service, amazing food, and luxurious amenities. Your event will be hosted in our newly renovated ballroom and our brand-new Atrium space. Upon arrival, you will be greeted by an Event Specialist, who is at your service until your departure following the conclusion of your event.

YOUR MITZVAH PACKAGE INCLUDES

Professional On-Site Event Specialist & Banquet Manager

Adult's & Young Adult's Reception Packages

Linens, Napkins, Tables, Chairs, Silverware, Glasses

5 Hour Celebration includes: 1 Hour Cocktail Hour, 4 Hour Reception

5 Hour Premium Open Bar, Mocktail Bar and 1 Signature Drinks

Martini, Mojito, or Margarita Bar Ice Sculpture

On-Site Service | \$2,000

Includes Chair Rentals, Several Service Space Options,
Professional On-Site Event Specialist

Security | \$600 per guard

Required (1) Security Officer per every (40) youth guests - to be hired by The Legacy Club



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

MITZVAH RECEPTION

ADULT'S PACKAGE

FIVE HOUR PREMIUM OPEN BAR FEATURING

Martini Bar with Ice Sculpture

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

PLATED DINNER SERVICE

First Course: Choice of Salad

Plated Dinner: Choice of Four (4) Entrees

Cocktail Style Reception Available Upon Request

DESSERT

Choice of Three (3) Butler Passed Desserts

Coffee & Tea Served Tableside



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.*

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

COCKTAIL HOUR

Butler Passed Hors d'Oeuvres

Choose Eight (8)

Premium Items Available at Additional Cost Per Person

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

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INCLUDED COCKTAIL HOUR STATIONS

Choose One (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

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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

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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

Four Seasons Salad

Baby Spinach, Pears, Mandarin Oranges, Goat Cheese, Candied Walnuts, & Pickled Cucumber with Orange Mango 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)*

MAIN COURSE

CONT.

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)



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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

\$14 Per Person

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

WAFFLES & ICE CREAM SUNDAE BAR

Belgian Waffles, Assortment of Ice Creams, Chocolate Syrup, Sprinkles, Oreos, Candies, Strawberries, Blueberries, Cherries, & Fresh Whipped Cream

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MITZVAH RECEPTION

KID'S PACKAGE

One Hour Cocktail Reception Featuring

Mocktail Station

Soft Drinks
Shirley Temples
Frozen Virgin Pina Coladas
Frozen Virgin Strawberry Daquiris

Signature Drink

Choose One & Give it a Signature Name:

Blueberry Spritzer
Watermelon Spritzer
Sour Apple Lemonade
Strawberry Lemonade

Five (5) Hors D'Oeuvres

Five (5) Grab & Go Entrees

One (1) Dessert Station

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COCKTAIL RECEPTION

Choose (5) Hors d'Overues

Potato Latkes
Mozzarella Sticks
Franks in a Blanket
Cheese or Chicken Quesadilla
Mini Caesar Salad Bowls
Fried Mac & Cheese Bites
Mini Grilled Cheese
Vegetable Spring Rolls
Cheesesteak Eggrolls
Chicken & Waffle Bites
Margherita, Buffalo Chicken, Shrimp Pesto, or Vegetable Pizza
Pretzel Bar with Mustard & Cheese Dipping Sauces

ENTRÉES

Served Grab & Go Style

Choose (5) of the Following

California Rolls
Panzerotti Bites
Chicken Fingers
All Beef Hotdogs
Old Bay & Plain French Fries
Beef, Chicken, or Fish Tacos
Cheese Ravioli in Marinara Sauce
Beef, Cheeseburger, or Chicken Parmesan Sliders
Smoked Turkey Wrap with Lettuce, Tomato, & Cheese
Grilled Chicken Sandwich with Lettuce, Tomato, & Pesto Mayo





DESSERT STATION

Choice of One (1)

Milkshake Bar

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

Donut Bar

Assortment of House-Made Donuts with Chocolate, Caramel, White Chocolate and Raspberry Sauces, Peanut butter, Toasted Coconut, Sprinkles, Crushed Cookies, Gummie Bears, & Swedish Fish

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

Waffles & Ice Cream Sundae Bar

Belgian Waffles, Assortment of Ice Creams, Chocolate Syrup, Sprinkles, Oreos, Candies, Strawberries, Blueberries, Cherries, & Fresh Whipped Cream

Dessert Additions

Cotton Candy Machine \$250

Additional Attendant Required \$75

Candy Table \$500

BRUNCH PACKAGE

One Hour Cocktail Reception Featuring

Mocktail Station

Soft Drinks
Shirley Temples
Frozen Virgin Strawberry Daquiris
Frozen Virgin Pina Coladas

Signature Drink

Choose One & Give it a Signature Name:

Strawberry Lemonade
Watermelon Spritzer
Sour Apple Lemonade
Blueberry Spritzer

Choice of (6) Butler Passed Hors D'Oeuvres

Brunch Buffet Service Featuring

Four (4) Brunch Inspired Stations
Choice of One (1) Dessert Station

BRUNCH PACKAGE

Includes Four (4) Brunch Inspired Stations

FISH STATION

Lox & White Fish
Poached Salmon
Bagels, Cream Cheese, Chopped Onion,
Capers, Cucumber, Sliced Tomato

CARVING STATION

Choice of One (1)
Baked Ham
Top Round of Beef
Teriyaki Flank Steak
Rosemary Crusted Pork Loin
Turkey Breast with Cranberry Sauce & Sage Gravy

Additional \$3 Per Person

Pastrami
Corned Beef
Leg of Lamb
Herb Crusted NY Strip Steak

Additional \$10 Per Person

Rack of Lamb
Filet of Beef with Horseradish Cream Sauce

OMELET STATION

Scrambled Farm Fresh Eggs
Omelet's Made to Order with Choice of:
Seasonal Vegetables
Applewood Smoked Bacon
Mozzarella & Cheddar Cheeses
Home fries with Caramelized Onions & Peppers

PANCAKES, WAFFLES, OR FRENCH TOAST STATION

Choice of One (1)
Belgian Waffles
Blueberry Pancakes
Buttermilk Pancakes
Chocolate Chip Pancakes
Cinnamon Brioche French Toast

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

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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

Uplighting

10 lights included

\$1,000

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YOUR MITZVAH PACKAGE PRICING

The Flynn Package

ATRIUM ADULT'S COCKTAIL HOUR

FLYNN BALLROOM KID'S
COCKTAIL HOUR

FLYNN BALLROOM RECEPTION

PEAK

\$180 Per Adult
\$90 Per Child

The Brunch Packet

FLYNN BALLROOM KID'S & ADULT'S
COCKTAIL HOUR RECEPTION

FLYNN BALLROOM RECEPTION

PEAK

\$140 Per Adult
\$70 Per Child

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 (125) Guests

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

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