



THE COUNTRY HOUSE

AT BLUESTONE

Celebrate Your Big Day At Bluestone

SPECIALTY FEATURES

Grand Clubhouse & Ballroom

Formal Outdoor Garden Available for Ceremony or Cocktail Hour

Outdoor Patio & Fire Pit Available for Cocktail Hour or Reception

Panoramic Views of Bluestone Country Club Golf Course

Bar and Cocktail Lounge

Valet Parking

Dinner & Dancing for Up to 320 Guests

Congratulations on your engagement! We are excited to be considered for such a special occasion.

At The Country House at Bluestone, we offer personalized expertise for your special day.

A wedding celebration deserves a venue with excellent food, superb service and an outstanding setting.

Our team of expert staff will do everything necessary to create a memorable experience for you, your family and friends.

We look forward to celebrating with you!

Alicia Maestas | Director of Sales & Events

Alicia@BluestoneCC.com | 215.646.2300 x3

711 Boehms Church Road, Blue Bell, PA 19422

Your Special Day Includes the Following

CEREMONY

Pre-Ceremony Beverage Greeting
Two Suites Available for Wedding Party

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COCKTAIL HOUR

5 Hour Premium Open Bar
12 Passed Hors d'oeuvres of Your Choice
5 Stations Including Hot, Cold & Interactive Displays
Custom Ice Sculpture
Signature Cocktail

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RECEPTION

Champagne Toast
Wine Service During Dinner
Water Glass Garnished with Lemon Slice or Cucumber
Choice of Salad Served with Rolls & Butter
Choice of 3 Entrées + Vegetarian Option
Decadent Dessert Display with Adult Float Station
Custom Wedding Cake & Coffee Station
To-Go Coffee Bar as Guests Leave

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ENHANCED DÉCOR

Amber Up-Lighting Around Ballroom
Assortment of Colors for Table Linens & Napkins
Custom Printed Menus

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ATTENDANTS

Maître D' Available to Wedding Party for Entire Experience
Personal Event Coordinator
Valet Parking
Coat Room Attendant (Seasonal)

Enjoy a Round of Golf for 4 Guests at Bluestone Country Club Golf Course

PREMIUM BAR PACKAGE

INCLUDED IN YOUR PACKAGE

DOMESTIC & IMPORTED BOTTLED BEERS

Stella Artois, Type A IPA, Amstel Light, Coors Lite, Miller Light,
Yuengling Lager & Corona

SELECTION OF WINES

Pinot Grigio, Chardonnay, Riesling, Cabernet Sauvignon, Malbec & Pinot Noir

VODKA

Grey Goose, Tito's, Kettle One, Absolut & Stolichnaya

RUM

Bacardi, Malibu & Captain Morgan

GIN

Bombay Sapphire, Blue Coat, Beefeater, Bombay & Tanqueray

TEQUILA

Sauza Gold, Sauza Silver & Espolon Blanco

BOURBON

Bulleit, Makers Mark & Jim Beam

WHISKY

Bulleit Rye, Crown Royal, Jameson, Canadian Club, Jack Daniels, Seagram's 7 & VO

SCOTCH

J&B, Dewar's & Cutty Sark

BRANDY / COGNAC

Courvoisier, Hennessy, Martell & Christian Brothers

SPECIALTY

Godiva, Bailey's, Amaretto D'Amore, Kahlua, Sambuca & Southern Comfort

* YOU MAY ALSO CHOOSE FROM A SELECTION OF WINE UPGRADES FOR AN ADDITIONAL CHARGE



Cocktail Hour ~ 12 Passed Hors D'oeuvres

GF = CAN BE PREPARED GLUTEN - FREE | V = VEGAN OPTION

COLD OPTIONS

Watermelon, Tomato & Feta Skewer ^{GF}

Smoked Salmon Deviled Egg ^{GF}

Tuna Tartare & Wonton Crisp

Smoked Salmon Crostini

Yucatan Crab Chip ^{GF}

Prosciutto Wrapped Melon ^{GF}

Deviled Egg ^{GF}

Lobster Salad Slider ^{GF}

Shrimp Cocktail ^{GF}

Pesto Filled Balsamic Strawberry ^{GF}

Beef Carpaccio Cigar ^{GF}

Hummus & Roasted Mushroom Crostini ^V

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HOT OPTIONS

Sweet Chili Chicken Bite

Sausage Stuffed Mushroom

Cheesesteak Dumpling

Corn & Edamame Quesadilla

Pig in a Blanket

Coconut Crusted Shrimp

Beef Wellington

Miniature Spinach & Artichoke Bowl

Tempura Curry Cauliflower ^V

Scallop Wrapped in Bacon ^{GF}

French Onion Soup Bowl

Seasonal Soup Shooter ^{GF}

Goat Cheese & Tomato Tart

Crab Stuffed Mushroom

Buffalo Chicken Tart

Miniature Crab Cake

Lollipop Lamb Chop ^{GF}

Miniature Cuban

Cherry Blossom Tart

Chicken Cordon Bleu Puff

Chicken Empanada

Lobster Newburg in Phyllo

Maui Shrimp Spring Roll

Peach BBQ Brisket Wrapped Pork Belly ^{GF}

Cinnamon Sweet Potato Puff

Wild Mushroom Profiterole

Lamb Samosa

Four Cheese Arancini ^{GF}

Ginger Chicken Meatballs

Korean Beef Taquitos

Chicken Lemongrass Potsticker

Vegetable Dumpling ^V

Cocktail Hour ~ 5 Stationed Hors D'oeuvres

EACH STATION IS INCLUDED IN YOUR PACKAGE

GOURMET CHEESE

Assorted Local & International Cheeses

Traditional Accompaniments & Crostini

ITALIAN MARKET

Fresh Mozzarella & Baby Tomato Salad

Olive Oil & Aged Balsamic Dressing

Antipasti Platter

Salami, Capicola, Mortadella, Pepperoni, Artichokes & Olives

Marinated & Grilled Vegetables

DELUXE SUSHI

FRESH ROLLS, PICKLED GINGER, WASABI, GLUTEN-FREE SOY SAUCE & CHOPSTICKS

Assorted Maki & Sashimi

Examples Include *Spicy Tuna, California, Ebi (Shrimp), Vegetable*

SLIDER STATION

Choice of 2 Sliders

Crab Cake, Prime Beef, Braised Short Ribs, Turkey, Ahi Tuna, Portobello or Impossible Burger

Accompaniment Examples

Sriracha Ketchup, Dijon Mustard, Garlic Mayonnaise, Mushrooms, Onions & Pickles

FRENCH FRY BAR

Choice of 2 Fries

Krinkle-Cut, Curly, Boardwalk, Sweet Potato or Tater-tots

Accompaniments

Bacon, Vinegar, Parmesan Cheese, Old Bay & Ketchup

Let the Reception Begin

SALAD SELECTION

CHOOSE 1 OF THE FOLLOWING TO INCLUDE ON MENU

Bluestone Salad

*Field Greens, Carrots, Golden Raisins, Dried Cranberries, Toasted Sunflower Seeds,
Goat Cheese, Herb Crostini & Champagne Vinaigrette*

Caesar Salad

Romaine, Parmesan Cheese, Crostini & Caesar Dressing

House Salad

Field Greens, Cucumber, Heirloom Tomato, Carrots & Basil Infused Balsamic

Baby Kale Salad

Baby Kale, Avocado, Grapefruit Supremes & Olive Oil

Arugula Salad

Arugula, Honey Roasted Black Pepper Pears, Goat Cheese & Olive Oil

SELECT YOUR VEGETABLE

Broccoli

Haricots Verts

Brussels Sprouts

Cauliflower Rice

Asparagus

Slow Roasted Tomatoes

SELECT YOUR STARCH

White & Wild Rice Pilaf

Rosemary Roasted Potatoes

Smashed Garlic Red Bliss Potatoes

Whipped Potatoes with Chives



3 Entrée Selections (+Vegetarian Option)

CHOOSE 3 OF THE FOLLOWING TO INCLUDE ON MENU | ENTRÉE COUNTS WILL BE PROVIDED PRIOR TO EVENT
VEGETARIAN OPTIONS WILL BE AVAILABLE UPON REQUEST

VEAL CHOP | FRENCH CUT CHICKEN | DUCK BREAST | PORK CHOP

Lemon Beurre Blanc
Red Wine & Black Mission Fig Glaze
Roasted Red Pepper Cream
Orange Ginger Glaze
Herbed Jus Lié

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FILET MIGNON | NEW YORK STRIP | BRAISED SHORT RIB
SLOW ROASTED PRIME RIB

Brandy Peppercorn Sauce
Rosemary & Roasted Shallot Demi-Glace
Roasted Garlic Compound Butter
Balsamic Onion & Roasted Tomato Jam

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BRANZINO | STRIPED BASS | ATLANTIC SALMON | TUNA STEAK
BLUESTONE CRAB CAKES | CRAB STUFFED FLOUNDER

Orange Ginger Glaze
Lemon Caper Beurre Blanc
Charred Scallion & Tomato Relish
Sesame Garlic

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SURF AND TURF

SINGLE ENTRÉE OPTION AVAILABLE IF SELECTED FOR SITDOWN SERVICE

Selection of 6oz. Prime Center Cut Filet Mignon or Braised Short Ribs

Served With Your Choice Of One:

Atlantic Salmon
Grilled Jumbo Shrimp

Jumbo Lump Crab Cake
Petit Lobster Tail

Dessert Bar

EACH STATION IS INCLUDED IN YOUR PACKAGE

BUILD YOUR OWN SUNDAE & ADULT FLOAT BAR

Chocolate & Vanilla Ice Cream + 6 Toppings to Make Your Own Sundae Creation

Examples Include: Hot Fudge, Caramel, Seasonal Fruit Jams, Whipped Cream, Strawberries, Bananas, Chocolate Chips, Toasted Coconut, Marshmallows, Pretzels, Toasted Peanuts

Classic Soda Floats Paired with an Adult Topper

Root Beer, Coke & Orange Soda with Kahlua, Baileys & Vanilla Vodka

MILK & COOKIES BUTLERED

The Perfect Late-Night Snack

COFFEE BAR & WEDDING CAKE

Regular & Decaf Coffee Served Alongside Your Wedding Cake

Choose 1 of the Following to Include

MINIATURE DESSERT DISPLAY

Seasonal Selection of Bite Sized Desserts

Examples Include: Parfaits, Brownies, Tarts, Cupcakes, Cookies

MINIATURE PIE STATION

Assortment of Classic Pies Topped with Fresh Whipped Cream

Examples Include: Pecan, Assorted Fruit, Chocolate

Why Stop the Party? Enjoy Your After Party at Bluestone

*Why not enjoy one more dance, one more drink and a late-night snack?
Invite your closest friends and family outside for a sparkler sendoff,
and then join us around the corner for a whole new experience.*

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~ INCLUDED IN PACKAGE ~

2 Additional Hours Following Your Wedding Reception

DJ and Dancing ~ Bluestone Will Supply a DJ

Sparkler Sendoff

Beer & Wine Open Bar Package

Choice of Stationed Late-Night Snack

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BEER & WINE OPEN BAR PACKAGE

Domestic & Imported Bottled Beers

Selection of Wines *Pinot Grigio, Chardonnay, Riesling, Cabernet Sauvignon, Malbec & Pinot Noir*
Soda, Fresh Brewed Iced Tea, Hot Tea & Coffee

FOR THE SAFETY OF YOUR GUESTS LIQUOR WILL NOT BE ALLOWED

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~ CHOOSE 1 LATE NIGHT SNACK ~

TACO BAR

Ground Beef, Soft & Hard Taco Shells

Cheddar Cheese, Sour Cream, Black Olives, Lettuce & Pico de Gallo

CHEESESTEAK STATION

Traditional Steak & Cheese Sandwich with Your Choice of Toppings

Sautéed Onions, Sweet and Hot Peppers & Mushrooms

MAC & CHEESE BAR

Traditional Macaroni & Cheese with Your Choice of Toppings

Cheddar Cheese, Bacon, Buffalo Sauce, Blue Cheese Crumbles & Tomatoes

MEATBALL BAR

Meatball Sandwich

Homemade Marinara, American Cheese & Parmesan Cheese

BREAKFAST BAR

Challah French Toast, Breakfast Potatoes & Crispy Bacon

Maple Syrup & Ketchup

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