

MONDAY GOLF OUTINGS

ARNOLD PALMER SIGNATURE DESIGN EXPERIENCE



BLUE BELL
Country Club

The Golf Outing

PACKAGE



80 Player Minimum

PACKAGE PRICING	
PAR	\$205 per person
BIRDIE	\$230 per person

*Price is per golfer (plus tax & service charge)
View menus on following pages.*

PAR & BIRDIE PACKAGE INCLUSIONS:



Welcome to Blue Bell Country Club.
We hope you have a great day!

18 HOLES OF ARNOLD PALMER SIGNATURE DESIGN GOLF
(Greens Fees & Carts Included)

REGISTRATION TABLES

BAG DROP SERVICE

LOCKER ROOM FACILITIES

DRIVING RANGE

STATE-OF-THE-ART SHORT GAME PRACTICE FACILITIES

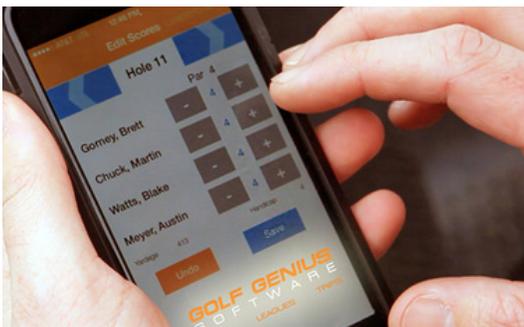
ON-COURSE REFRESH STATIONS AT HOLES 9 & 18
(See menu packages for details)

CONTEST SET-UP

ELEVATED PLAYER EXPERIENCE WITH LIVE SCORING TECHNOLOGY

MULTI-YEAR AGREEMENTS FOR A DISCOUNT

CREDIT TO SPEND IN THE GOLF SHOP



Notes of Interest



MEALS

Please view our menu packages on the following pages. Additional selections and enhancement options available upon request.

DEPOSIT

A non-refundable **\$3,000 deposit** is required to secure your date of choice.

PRICING

All food and beverage prices are subject to a **22% service charge and 6% PA tax** unless otherwise exempt. A **\$5 per person golf staff tournament gratuity will be added.**



DRESS CODE

Conventional golfing attire must be worn on the golf course and practice area. Athletic warm-up apparel, jeans, shirts without collars and jogging shorts are not considered proper attire. Shorts must be of "Bermuda" length (not more than four inches above the knees). We reserve the right to refuse golfing privileges to those who are not properly dressed. Penetrating golf spikes are prohibited.

Testimonials

"September 17th the Delaware Valley Historical Aircraft Association Wings of Freedom Museum hosted it's 15th annual Golf outing at BBCC! The team at Blue Bell treated us with incredible kindness and their passion shined bright even when the weather would not. As the Chair of Golf for the DVHAA and on behalf of our all volunteer staff at the museum, I want to thank Curtis and his grounds team, for presenting our 84 players with a spectacular course especially given the tough rain condition this year has delivered. Additionally, the club Pro Joey and his team in the pro shop and bag room were on cue attending to every detail, our players wanted for nothing and thoroughly enjoyed themselves. Finally, let me say to Executive Chef Su's and her team, thank you. The preparation and delivery of our meals was fabulous and your team went above and beyond to ensure our more than 100 guests for dinner were treated with attention and sincere kindness. We look forward to partnering with BBCC AGAIN in September!" Most Grateful
- Matt Pruitt



"I cannot say enough good things about the Blue Bell Country Club and Normandy Farm team. Your combined effort made for a truly memorable day for KenCrest. From the initial event planning to the second we arrived at Blue Bell Country Club at 8:00AM, Until the time we left Normandy Farm at 9:00PM, every staff person went above and beyond to accommodate every request we made. That three-ring circus we created could not be pulled off by many venues and you did it with style and grace! Congratulations and Thank You!"
- Frank Guthridge



THE

Course & Venue



Golf Course

Located in the heart of Montgomery County PA, Blue Bell Country Club is the Greater Philadelphia Area's premiere Country Club, designed by Arnold Palmer himself.



Outdoor Bar & Terrace

The outdoor terrace, with its scenic vista of the golf course, provides an ideal setting for breakfast, lunch, or winding down with cocktails after a round.



Birkdale Room

The adjoining space to the ballroom provides an additional 1,900 square feet for an indoor cocktail hour or added event space.



Belle Ballroom

Offers 4,500 square feet with an oversized 35x30 dance floor, the Belle Ballroom is ideal for a golf outing reception or fundraising dinner, accommodating up to 240 events.



PAR Package

Breakfast

Sliced Fresh Fruit Tray
Assorted Breakfast Pastries & Muffins with sweet butter and preserves
Fresh Scrambled Eggs - with bacon
French Toast with warm maple syrup
Oven-Roasted Home Fried Potatoes

Beverages

Assorted juices, Iced tea, Water, Fresh Brewed Regular & Decaffeinated Coffee & Tea

On-Course Stations

Holes 9 & 18

Soft Pretzels, Crackers, Bags of Chips, Whole Fruit, Bottles of Water, Gatorade & Canned Beer
ADD Seltzers/Staterides: \$4.00

Buffet Lunch SELECTIONS

Selection One

JACOB'S ARTISAN DELI

Rolls & Butter included

SOUP & SALAD | CHOICE OF TWO:

Caesar - parmesan crups, olive break crouton
Farm Greens - seasonal vegetables, balsamic vinaigrette

Yukon - Gold Potato Salad - crisp bacon

Pasta - roasted tomato, asparagus, red pepper

Quinoa & Orzo Salad - roasted asparagus tips, mango lime vinaigrette

BUILD-YOUR OWN SANDWICH BAR:

Normandy Chicken Salad - white meat chicken, apples & walnuts

California Tuna Salad - albacore tuna, avocado, cucumbers, sprouts

Hot Dogs, Sliced Turkey, Ham & Roast Beef

Assorted Cheeses, Rolls, Wraps & Chips

ADD Burgers: \$5.00

Homemade Cookies & Brownies

Iced Tea, Water, Freshly Brewed Regular & Decaffeinated Coffee & Tea



ALL AMERICAN BBQ

Rolls & Butter included

SOUP & SALAD | CHOICE OF TWO:

Tomato & Mozzarella Salad - (GF)

Spinach Tortellini Salad - roasted tomato, asparagus, red pepper

Seasonal Fruit Salad - wild honey mascarpone (GF)

MAINS | CHOICE OF THREE:

Grilled Sweet Italian Sausage, Peppers & Onions - (GF)

Burgers (Beef & Veggie) & Hot Dogs

Grilled Half Chicken

BBQ Baby Back Spare Ribs - (GF)

ADD all options: \$5.00

Homemade Cookies & Brownies

Iced Tea, Water, Freshly Brewed Regular & Decaffeinated Coffee & Tea

\$205 per person (plus tax & service)

Contact Joey Pohle for open dates: (215)-616-8107



jpohle@hansen-properties.com



BIRDIE Package

Buffet Lunch SELECTIONS

Selection One

JACOB'S ARTISAN DELI

Rolls & Butter included

SOUP & SALAD | CHOICE OF TWO:

Caesar - parmesan crisp, olive break crouton

Farm Greens - seasonal vegetables, balsamic vinaigrette

Yukon - Gold Potato Salad - crisp bacon

Pasta - roasted tomato, asparagus, red pepper

Quinoa & Orzo Salad - roasted asparagus tips, mango lime vinaigrette

BUILD-YOUR OWN SANDWICH BAR:

Normandy Chicken Salad - white meat chicken, apples & walnuts

California Tuna Salad - albacore tuna, avocado, cucumbers, sprouts

Hot Dogs, Sliced Turkey, Ham & Roast Beef

Assorted Cheeses, Rolls, Wraps & Chips

ADD Burgers: \$5.00

Homemade Cookies & Brownies

Iced Tea, Water, Freshly Brewed Regular & Decaffeinated Coffee & Tea



ALL AMERICAN BBQ

Rolls & Butter included

SOUP & SALAD | CHOICE OF TWO:

Tomato & Mozzarella Salad - (GF)

Spinach Tortellini Salad - roasted tomato, asparagus, red pepper

Seasonal Fruit Salad - wild honey mascarpone (GF)

MAINS | CHOICE OF THREE:

Grilled Sweet Italian Sausage, Peppers & Onions - (GF)

Burgers (Beef & Veggie) & Hot Dogs

Grilled Half Chicken

BBQ Baby Back Spare Ribs - (GF)

ADD all options: \$5.00

Homemade Cookies & Brownies

Iced Tea, Water, Freshly Brewed Regular & Decaffeinated Coffee & Tea

Dinner

THREE SILOS BUFFET

Rolls & Butter included

SOUP & SALAD | CHOICE OF TWO:

Seasonal Fruit Salad - wild honey mascarpone

Chunky Chicken Noodle Soup

Farm Greens - seasonal vegetables, balsamic vinaigrette

Quinoa & Orzo Salad - roasted asparagus tips, mango lime vinaigrette

CHOICE OF THREE ENTREES:

Oven Roasted Chicken - pan au jus

Beef Stroganoff - pearl onions, carrots & mushrooms

Olive Oil Pan-Seared Salmon - lemon caper butter

Fettuccini - grilled chicken, broccoli rabe, shaved parmesan & alfredo sauce

Orecchiette Pasta - alfredo sauce

Beef Flank Steak - olive oil and cabernet reduction

Chef's Selection Seasonal Vegetables & Starch

CHOICE OF ONE DESSERT:

Chocolate Layer Mousse Cake (GF)

Seasonal Cheesecake

Homemade Cookies & Brownies

Iced Tea, Water, Freshly Brewed Regular & Decaffeinated Coffee & Tea

\$230 per person (plus tax & service)

Add another Dinner Entree: \$5.00

Add another Dessert: \$4.00

BAR

Enhancements

Our talented team has some wonderful enhancements to make your event even more special.

STANDARD OPEN BAR

1-hour: \$14.00 **2-hours:** \$19.00 **3-hours:** \$23.00 **Additional Hour:** \$4.00

WINE: Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir & Cabernet Sauvignon

BEER: Miller Lite, Yuengling & Rotating Craft Beer

SOFT DRINKS: Pepsi, Diet Pepsi, Sierra Mist, Schweppes, Tonic Water, Club Soda, Juices & Mixers

LIQUORS: Bombay Gin, Bacardi Light Rum, Sauza Gold, Tito's, Jim Beam, Dewars and Assorted House Liquors

BEER, WINE & SODA BAR (includes the selections below):

1-hour: \$10.00 **2-hours:** \$15.00 **3-hours:** \$19.00 **Additional Hour:** \$5.00

The same beer, wine & soft drinks as Standard Bar

A LA CARTE BEVERAGES FOR CASH or CONSUMPTION

Guests pay on own, or Consumption (tab) bar

One Bartender for up to 75 Guests: \$200

Two Bartender for 76+ Guests: \$400

Soda: \$3.00 Beer: starting at \$5.00 Wine: starting at \$9.00 Mixed Drinks: starting at \$8:00

OTHER

Enhancements

Per Person Fees

GOLF GROUP CLINIC \$35

Instruction for a member of our professional staff. The clinic will run 60-90 minutes. Student to instructor ration: 8-1

ICE CREAM TRUCK \$8

Let your guests enjoy 2 hours of ice cream and water ice. Pick (8) flavors

- **Ice Cream:** Vanilla, Cookie Dough, Cookies N' Cream, Moose Tracks, Salted Caramel Pretzel, Strawberry, Mint Chocolate Chip & Chocolate
- **Water Ice:** Mango, Lemon, Cherry, Strawberry Lemonade, Blueberry & Cotton Candy

LUNCH REFRESHMENTS \$6

Cooler of canned beer & soda during lunch: 60-90 minutes, ADD Seltzers/Stateside: \$3

ON COURSE BEVERAGE STATION \$8

Additional on course station, ADD Seltzer/Stateside: \$3

DIGITAL SPONSORSHIP SIGNS \$6 per sign

Custom made signs by our team to fit perfectly on our GPS Screens in the Golf Carts.

GOLF GENIUS LIVE SCORING \$6 per golfer

GOLF GENIUS ULTIMATE

PACKAGE \$8 per golfer

Live scoring, tournament registration website with ability to take payments, text/email participants & tournament website

GOLF SIMULATORS \$300 for 2 hours

- (2) bays with Foresight Technology
- Additional hours available at \$100 per hour
- F&B additional cost

COURT ACCESS

- **Tennis (\$300 flat fee):** (3) courts, 2 hours
- **Pickleball (\$500 flat fee):** (6) courts, 2 hours
- **Bocce (\$200 flat fee):** (1) court, 2 hours



ASK ABOUT

OUR IN-HOUSE PARTNERS FOR FLORAL & PHOTOGRAPHY NEEDS:
Willow & Thistle, Hitched Productions, and Tyler Boye Photography

