



COCKTAIL PARTY PACKAGE

SPECIALTY FEATURES

- signature raw bar
- modern ambience meets classic charm
- outdoor patio with fire pit & waterfall
- complimentary valet parking monday-saturday during dinner service
- private seating capacity 10-75

since 1743, Blue Bell Inn has been serving our guests and has helped celebrate all of life's special moments. Blue Bell Inn blends american heritage with a vibrant atmosphere and modern american menu you won't find anywhere else.

we offer personalized expertise for any type of celebration and are fortunate to have 12 private dining rooms to match your taste. each room is decorated with their own unique soul from more traditional in design to rustic-meets-modern style. whether you're planning a business retreat, fundraiser, shower or rehearsal dinner, we have a wide range of dining spaces to compliment the occasion with a professional and attentive staff and a menu of culinary classics.

the included menu packages are available for private or semi-private parties, allowing you to celebrate any occasion at Blue Bell Inn. any of our packages can be modified and customized to fit your needs. we look forward to celebrating with you!

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BEVERAGE PACKAGES & BAR OPTIONS

while hosting your event at Blue Bell Inn, we offer many solutions for your beverage service needs. you have the option of offering a "*consumption bar*" that allows your guests to enjoy their choice of beverage, while you pay the final amount at the end of the night. as an additional option, you may select a bar package below that allows you to know all costs and fees before the event even begins. the choice is yours to make and we are here to help and answer any questions.

..... BEER & WINE OPEN BAR PACKAGE

domestic & imported bottled beers

selection of wines pinot grigio, chardonnay, cabernet sauvignon & pinot noir

..... OPEN BAR BEVERAGE PACKAGE #1

domestic & imported bottled beers

selection of wines chardonnay & cabernet sauvignon

selection of premium liquors absolut, cuervo, johnnie walker red, tanqueray, etc.

selection of premium cordials bailey's, sandeman port, etc.

..... OPEN BAR BEVERAGE PACKAGE #2

domestic & imported bottled beers

selection of wines pinot grigio, chardonnay, riesling, cabernet sauvignon, pinot noir & malbec

selection of ultra-premium liquors grey goose, patron, johnnie walker black, hendricks, etc.

selection of premium cordials taylor lbv, courvoisier, etc.

..... CONSUMPTION BASED BAR

enjoy your choice of beverage & pay the final amount at the end based on what is consumed

domestic & imported bottled beers

selection of wines

selection of liquors

final price based on what guests consume



COCKTAIL PARTY FOOD PACKAGE

..... ITALIAN MARKET STATION

fresh mozzarella & baby tomato salad olive oil & aged balsamic dressing
antipasti platter salami, capicola, mortadella, pepperoni, artichokes & olives
marinated & grilled vegetables
add gourmet cheese display & crudité assortment

..... GOURMET CHEESE & CRUDITÉS DISPLAY

assorted local & international cheeses traditional accompaniments & crostini
seasonal market vegetables chipotle ranch & blue cheese dip

..... FLATBREAD STATION

margherita marinara, mozzarella cheese & fresh basil
slow braised short rib caramelized onions & pepper-jack cheese
buffalo chicken mozzarella cheese & blue cheese crumbles
wild mushroom truffle, mozzarella cheese & fresh herbs

..... 8 PASSED HORS D'OEUVRES

choose 8 items from following page to be served over 1 hour period



8 PASSED HORS D'OEUVRES

hors d'oeuvres are priced to allow 1½ - 2 pieces per person | per item over 1 hour
gf = can be prepared gluten - free if requested

POULTRY & PORK

buffalo chicken tart
sweet chili chicken bite
prosciutto wrapped melon_{gf}
sausage stuffed mushroom
kung pao chicken skewer
duck spring roll
maple glazed pork belly skewer
bacon wrapped date_{gf}

BEEF & LAMB

beef carpaccio crostini
cheesesteak dumpling
beef wellington
lollipop lamb chop_{gf} *
filet wrapped asparagus
braised short rib slider
sesame beef skewer
prime beef slider
french onion soup bowl
pig in a blanket

SEAFOOD

shrimp cocktail_{gf} *
smoked salmon deviled egg_{gf}
tuna tartare & wonton crisp
smoked salmon crostini
yucatan crab chip
coconut crusted shrimp *
scallop wrapped in bacon_{gf}
crab stuffed mushroom *

VEGETARIAN

deviled egg
tempura curry cauliflower
corn & edamame quesadilla
miniature spinach & artichoke bowl
seasonal soup shooter
goat cheese & tomato tart
wild mushroom toast
truffle arancini_{gf}
mozzarella, tomato & basil skewer

VEGAN

edamame dumpling
falafel
kale & vegetable dumpling
caponata phyllo star