

HOST YOUR NEXT

event.

AT The *Abington* Club





hello!

Thank you for considering The Abington Club and 1910 for your special day! It would be our pleasure to host your event. The Abington Club is nestled in the heart of Jenkintown, Pennsylvania, just minutes from Philadelphia. Our beautiful, historic building overlooks our spectacular 9-hole golf course. We offer multiple spaces to accommodate any event you have in mind. Catered by our own 1910 Bar & Grille, we offer light bites, big flavors, and everything in between.

We look forward to working with you and planning the perfect event! If you have any questions, please reach out.

Ale Butler
Food & Beverage Manager
events@abingtonclub.com
(215) 885-0734 x 102

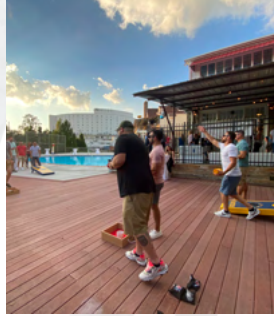


The Abington Club

The Abington Club
300 Meetinghouse Road Jenkintown, PA 19046
abingtonclub.com | (215) 885-0734
1910bar.com | (215) 884-5705

CHOOSE YOUR

event space



BANQUET ROOM

Our Banquet Room accommodates 100 or more guests with an abundance of natural light, direct access to our covered outdoor patio and a beautiful view of the golf course. Choose your music with our built in sound system, or make a toast to your guests on the stage area. With the pool area just outside, you can expand your event even further!



1910 BAR & GRILLE

Our newly renovated restaurant is the hidden gem of Jenkintown. Located inside The Abington Club, 1910 has the area's largest outdoor deck with beautiful views of our 9 hole executive golf course. Whether you rent out the entire bar and deck, just the deck, or simply reserve a spot for your group, this space is very versatile and flexible for your next event!



THE LOFT

The Loft is our latest addition to our expanding event business. This space, which overlooks 1910 Bar & Grille, is perfect for small casual and private events. It can accommodate 35-40 guests, has three flat screen televisions, and a decorative green wall perfect for a photo backdrop.



GOLF OUTINGS & TOURNAMENTS

Host your next golf outing here at The Abington Club. Whether it be a company party, fundraiser or reunion, our 9 hole golf course is sure to make it a success.





your next event awaits

FOOD & BEVERAGE

SELECT PACKAGES FROM OUR MENU ITEMS
ATTACHED

Soda, beer and wine, liquor, and open bar packages available. We offer lite bites and hors d'oeuvres, as well as lunch, brunch and dinner buffets.

ROOM RENTAL

Banquet Room Rental Fee | \$600

The Loft Rental Fee | \$300

CHILDREN \$12.95/PER PLATE

CATERED BY OUR
BAR & RESTAURANT ON SITE

1910

setting up

DECORATE TO YOUR TASTE

Some guests provide their own special furnishings or backdrops, hire private decorators and florists, or create their own centerpieces. Decoration times prior to the event may vary, let us know how we can help bring your vision to life!

PROVIDED BY US

We will provide and set up tables, chairs, and linens.

We have many different linen options available. We suggest round tables for guests seating, and long tables for food, presents, desserts, etc. Both options are available.

One server per 50 guests

Bartender(s) with bar packages

Glassware

Plates and cutlery

Napkins

Knife for cutting a cake

Trash Removal and general cleaning





food.

displayed hors d'oeuvres.

INCLUDES ASSORTED FRESH ROLLS, BUTTER, ICED TEA & LEMONADE | \$22/PP

(CHOOSE 3)

Coconut Shrimp

Sweet chili dipping sauce

Bruschetta VG

Goat cheese and roasted red peppers

Pork or Beef Potstickers

Soy sauce dipping sauce

Chicken Fingers

BBQ and honey mustard

Momma Lisa's Mozzarella VG

Slice of mozzarella cheese, basil, roasted red pepper on sliced pane bread

Mini Cheesesteak Eggrolls

With sriracha ketchup

Tomato and Mozzarella Skewers VG GF

Tomato, mozzarella, basil leaves with evoo drizzle

Burger Sliders

Everything bagel seasoning, wiz cheese and dill pickles

Ham & Swiss Sliders

Carved ham, swiss cheese, melted on a brioche bun

Buffalo Chicken Potato Skins

Potatoes with shredded chicken, buffalo sauce, cheddar cheese, crumbled bacon and topped with sliced green onions

a la cart.

A la cart items can be ordered only in addition to any of our per person food packages.

Fruit Tray \$MP VG GF

Vegetable Tray \$MP VG GF

Meat, Cheese and Crackers \$MP

Hummus and Pita and Vegetables \$MP

Buffalo Chicken Dip with Pita and Vegetables \$MP

EGG ROLLS

PHILLY CHEESESTEAK TRADITIONAL OR BUFFALO
SERVED WITH SRIRACHA KETCHUP

An order of 50 - 200 \$MP

CHICKEN WINGS

SERVED WITH BLEU CHEESE
AND CELERY

An order of 50 - 200 \$MP

luncheon buffet.

INCLUDES ASSORTED FRESH ROLLS, BUTTER & ONE SALAD COURSE | \$29/PP

SALAD

(CHOOSE 1)

Mixed Greens Salad VG GF*

Spring mix, red onion, goat cheese, chickpeas, strawberries, sunflower seeds, homemade croutons balsamic vinaigrette

Traditional Caesar VG GF*

Romaine lettuce, parmesan cheese, homemade croutons and dressing

Greek VG GF

Romaine, feta cheese, olives, red onions, served with greek vinaigrette dressing

MAIN DISH

(CHOOSE 1)

Chicken Parmesan

Homemade marinara sauce and cheese

Chicken Francese

Lemon caper veloute

Hot Roast Beef

Provolone cheese, horseradish sauce, sub roles

Cheese Ravioli

Alla vodka sauce, spinach, and sun dried tomatoes

Shrimp Scampi

Broccoli, sun dried tomatoes, white wine sauce, served over penne pasta

SIDES

(CHOOSE 1)

Roasted Parmesan Potatoes VG GF

Olive oil & fresh herbs

Grilled Vegetables VG GF

Chefs Choice

Rice Pilaf

Celery, carrots, mushrooms in chicken stock

Tortellini Pasta Salad VG

Dressed in light olive oil, herbs, fresh vegetables, feta cheese

All parties are subject to 6% sales tax, 20% service charge, and room rental fee. Gratuity not included. Minimum of 30 guests. **Catered by our bar & restaurant on site:**

1910

dinner buffet.

BUFFET INCLUDES DINNER ROLLS, BUTTER & ONE SALAD COURSE | \$33/PP

SALAD

(CHOOSE 1)

Mixed Greens Salad VG GF*

Spring mix, red onion, goat cheese, chickpeas, strawberries, sunflower seeds, home-made croutons balsamic vinaigrette

Traditional Caesar VG GF*

Romaine lettuce, parmesan cheese, homemade croutons and dressing

MAIN DISH

(CHOOSE 2)

Chicken Saltimbocca

Breaded chicken wrapped in prosciutto, topped with parmesan cheese

Creamy Lemon Chicken GF

Parmesan cheese and Fresh Parsley

Atlantic Salmon GF

Charcoal grilled and blackened OR lemon cream sauce with capers

Garlic Pork Loin

Italian garlic butter sauce fresh herbs

Creamy Raviolis

Penne ala vodka sauce, fresh tomatoes and basil leaves

SIDES

(CHOOSE 2)

Roasted Parmesan Potatoes VG

Olive oil & fresh herbs

Penne alla Vodka Pasta VG

Homemade Vodka Sauce

Grilled Vegetables VG GF

Chefs Choice

Garlic Mashed Potatoes VG

Olive oil & fresh herbs

Rice Pilaf

Celery, carrots, mushrooms in chicken stock

Potato Gratin VG

Parmesan Cheese and Caramelized Onion

All parties are subject to 6% sales tax, 20% service charge, and room rental fee. Gratuity not included. Minimum of 30 guests. CATERED BY OUR BAR & RESTAURANT ON SITE:

1910

brunch.

BUFFET INCLUDES JUICE, COFFEE & TEA | \$29/PP

EGG STYLES

(CHOOSE 1)

Vermont Cheddar Scramble
Vegetable Scramble

BREAKFAST MEAT

(CHOOSE 1)

Sausage links
Bacon

MAIN SPREAD

(CHOOSE 1)

Abington Club Breakfast

Assorted Avocado toasts, bagels and cream cheese, diced breakfast potatoes, seasonal fruit platter, yogurt parfaits with berries and granola and a seasonal green salad

Abington Club Brunch

BLT sliders, bagels and cream cheese, diced breakfast potatoes, tortellini pasta salad, assorted pastries and a seasonal green salad



the morning after.

INCLUDES:

\$17/PP

Vodka Bloody Mary
Virgin Bloody Mary
Orange Juice Mimosas
Tequila Sunrise

All parties are subject to 6% sales tax, 20% service charge, and room rental fee. Gratuity not included. Minimum of 30 guests. Catered by our bar & restaurant on site:

1910

full bar packages.

ALL BAR PACKAGES ARE BASED OFF CONSUMPTION

Bartender fee of \$125 per bartender - 1 bartender per 50 guests

FULL BAR PACKAGE INCLUDES

Sodas - Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

Mixers - Sour Mix, Grenadine, Lemon Juice, Zing Zang Bloody Mary Mix

Juices - Orange, Cranberry, Grapefruit, Pineapple

Garnishes - Fresh Lemons, Limes, Oranges, Olives, Maraschino Cherries

house package.

SPIRITS

Titos Vodka, Bacardi Rum, Captain Morgan Rum,
Gin, Dewars Scotch, Jim Beam Bourbon, Jose
Cuervo Tequila

BEERS

Miller Lite, Yuengling, Stella, Blue Moon

HOUSE WINE

1910 Pinot Grigio, 1910 Chardonnay,
1910 Cabernet, Mark West Pinot Noir

premium package.

PREMIUM SPIRITS

Grey Goose Vodka, Bacardi Rum, Glenlivet Scotch,
Bulliet Bourbon, Jameson Whiskey, 1800 Tequila

BEERS

Imported, seasonal and domestic beers

PREMIUM WINE

(SELECTION VARIES BASED ON AVAILABILITY)

Pinot Grigio, Chardonnay, Sauvignon Blanc,
Cabernet, Pinot Noir

SPECIAL ALCOHOL REQUESTS CAN BE ACCOMMODATED FOR AN ADDITIONAL FEE
PER PERSON BAR PACKAGES ARE AVAILABLE UPON REQUEST

Bar packages in the Banquet Hall are subject to 20% gratuity fee and bartender fee.



FAQ

BOOKING THE VENUE

We book months in advance, in order to book and hold your date, there needs to be a deposit of \$200 made, and a meeting with one of our event coordinators to start a "working contract".

CAPACITY

The banquet room sits 120 comfortably with a dance floor space. Without the dance floor space, we can sit 135-150 (with additional seating on the outside patio). For standing room, cocktail hour events, we can fit 200 in this space. The Loft can fit 30-40 with seating and standing. We have 15 golf carts available for golf outings and tournaments

CLIMATE CONTROL

Heating and air conditioning units, we typically keep our spaces at 68 degrees in the summer and 70 in the winter. 1910 has a wood fireplace that can be used in the winter.

PARKING

We have over 200 spots for parking. We also are able to "overflow" into the Pavilion's parking lot on weekends. Golf carts are available to rent to assist any handicap persons that parks in the top lot down to the ramp of the Banquet Room.

HANDICAPPED ACCESSIBILITY

The banquet room and 1910 are both handicap accessible. At this time the loft is not handicap accessible.

FOOD & BEVERAGES

Our menu items are catered by 1910 Bar & Grille. We do not allow outside catering or outside alcohol to be brought for events. **Children are \$12.95 per plate.**

DESSERT

We work with various vendors who we can recommend, or you can use your favorite local bakery! When using an outside vendor for desserts, you must provide plates and cutlery.

RULES/GUIDELINES

Due to Jenkintown Township Noise Ordinance, all events must end at 12am. At this time, the music has been stopped and guests must be leaving.

THE FOLLOWING DECORATIONS ARE NOT ALLOWED INDOORS OR OUTDOORS:

- Glitter
- Confetti
- Confetti filled balloons
- Sand
- Flames/fire projection
- Please do not attach anything to the faux green wall in the loft

PREFERRED VENDORS OF
The Abington Club

AUDIO & VISUAL

Slife Productions
Jason Fifield | 215-840-1767
jason@slifeproductions.com
slifeproductions.com

Synergetic Productions
Nick Desiderio | 215-645-9368
nick.desiderio@sslproductions.com
sslproductions.com

**MRS Audio Visual Rental
& Event Services**
Ken McVey | 610-930-8442
kmcvey388@gmail.com

MUSIC

Jamie Salvatore
Singer/Musician
jamiesalmusic@gmail.com
jamiesalvatore.com

Cutting Edge Entertainment
215.938.7950
cuttingedgedjs.com

Jon Ardito Entertainment
Music | 610-804-2960
booking@JAELive.com
jaelive.com

Mike Brill
Acoustic
267-240-0409

BAKERY

Velvet Sky Bakery
(215) 884-0254
info@velvetskybakery.com
velvetskybakery.com

Weinrich Bakery
215-659-7062
info.weinrich@gmail.com
weinrichbakery.com

Black Petal Cake Studio
Jenny Liebau
484-470-3578
blackpetalcakestudio@gmail.com

PHOTOGRAPHERS

Rebecca Barger
Photographer | 215-460-2229
rebecca@rebeccabarger.com
rebeccabarger.com

Roe Masso
Photographer and Events Stylist
856-313-6303 | roemasso.com
roemassophotography@gmail.com

LODGING

Homewood Suites Horsham
Alison Hayes | 215-830-9400
alison.hayes@hilton.com
homewoodsuiteshorsham.com

RENTAL COMPANY

Newtown Party Rental
215-860-0819
newtownpartyrental.com

Karley's Rentals
215-333-7202
sales@karleyslinens.com
karleysrentals.com

The Party Center
Michael Sardanopoli
610-935-8368
thepartycenter.com

FLORIST

Infiniti Floral Design
877-433-9331
hello@infinitifloraldesign.com
infinitifloraldesign.com

**Simply Fabulous Flowers
& Events**
Nathan J. Anderson
215-906-7428

BALLOON ART

Up in The Air Ballons
Andre Ferguson | 267-980-6626
andre@upintheairballoons.com
upintheairballoons.com

Balloons by Victoria
balloonsbyvictoria.com




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Open to the public!

contact



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