



Berry Hills Country Club Banquets & Receptions



All functions require sponsorship of a member in good standing at Berry Hills Country Club. Before prices and dates can be given to non-members, the sponsor must submit in writing acceptance of their responsibility which includes prompt payment of the bill and payment for any damages to the Club or its contents during the sponsored event. Berry Hills Country Club reserves the right to inspect and control all private parties, meetings, and receptions, etc., being held on BHCC premises.

Booking Restrictions - Advance bookings cannot exceed 12 months. External Coordinators are not permitted.

Guarantees -Confirmation and Guarantee of the number of guests must be made no later than noon, three business days prior to the scheduled function.. All charges will be based on the guaranteed number or the actual number of guests served, whichever is greater.

Leeway - We will be prepared to serve up to 5% more than the guaranteed number, although we cannot guarantee an identical menu.

Cancellation, Deposit and Billing - Functions in the Fairway, Berry Room or North Lounge will not be subject to a cancellation charge if the Club is given a forty-eight hour notice of cancellation. If the Club receives no such notice, the sponsor will be charged \$50.00. For weekday functions booked in the Ballroom and/or Garden Lounge: 90 days prior to the function the sponsor will be billed \$1000.00 for the Ballroom, \$500.00 for the Garden Lounge or \$1500 for both. The Non-Refundable deposit will serve as the confirmation for booking and will be applied to the final Food and Beverage total, and will also serve as the cancellation fee. Invoices for Banquet Functions will be mailed on the next business day following the function and will be due upon receipt.

Cancellation Notice - The Club reserves the right to cancel any function 180 days prior to the date of the function.

Service Charge & Tax - All food and beverage sales are subject to a 21% service charge and 6% sales and service tax.

Tax Exemptions - Sales tax exempt groups must send a copy of the form prior to the scheduled function.

Function Tax Forms - These forms are required by the IRS and must be signed prior to the start of any function with 8 or more guests.

Buffet Service Policy - On all buffets the Club will prepare more than anticipated portions to ensure your guests have a well- stocked professional presentation throughout your function. Please understand that with this policy, and per WV Department of Health regulations, we must decline carry-out containers during and after any buffet service.

Food and Beverage - No food or beverage of any type not purchased at Berry Hills Country Club may be brought or consumed on the Club's premises; failure to comply with this will result in a fee. (Specialty cakes (wedding, birthday, etc.) are excepted.) According to state law, Berry Hills cannot allow clients to bring in their own alcoholic beverages.

Menu Prices - Prices are subject to change. The prices on the banquet menus which are current 30 days prior to your function will prevail.

Liability - Berry Hills Country Club will assume NO responsibility for the damage or loss of any merchandise or articles left prior to, during, or after your functions.

Party Overtime - Any function lasting more than four hours will be subject to an overtime charge of \$1000.00 per hour, unless prior approval and authorization has been granted by the Board of Directors.

Server Charge - Any function with fewer than 20 guests in attendance will be subject to \$35.00 server charge.

Attire - Country club attire (shirts with collars, jackets appreciated but not required) is required for all functions unless prior approval is given by the Club's General Manager.

Attendance - Attendance at functions will be limited to the organization's members and their guests only and must be confined to the room or rooms where the function is booked. At no time will direct public advertising of any function held at Berry Hills Country Club through mail or media be permitted.

Teen and Pool Parties - These functions may be held at the Club under the rules outlined in sheets under these titles.

Menus - A banquet menu is required for all functions with 12 or more guests. .

There may not be more than three (3) hosts for any private party given at BHCC. In any event, the organizers of a private party must designate one individual to whom the catering office will be responsive.

Any function held on a day contrary to BHCC's regular work schedule may be subject to an additional charge to cover overtime expenses of the staff. This includes Mondays and holidays.

STANDARD EQUIPMENT RENTAL & ROOM CHARGES (may be modified in client confirmation letter)

Projector Screen	\$50.00	Ballroom	\$500.00
Podium with Microphone	\$25.00	Garden Lounge/Patio	\$250.00
DVD Player	\$35.00	Wedding Garden	\$250.00
TV	\$35.00	North Lounge	\$50.00
Flip Chart	\$25.00	Formal Dining Room	\$500.00
Additional AV available on request			

Please sign and return this form in the enclosed envelope as acknowledgment that you have read and understand this Banquet Information Sheet.

Member Signature _____

Number _____

Non-Member _____

Date _____ **Date of Event:** _____

Today's Date: _____

Name: _____

Address: _____

Dear _____,

This is to confirm your reservation for your function here at Berry Hills, as follows:

- **Date of Event:** _____
- **Our Grand Ballroom, Garden Lounge and Patio and Wedding Garden have been reserved for your function to accommodate your guests (circle all that apply).**

A \$ _____ room rental fee will be required for the rooms you have requested.

Additional charges for your special event:

We will need your deposit of \$500.00 to confirm this reservation. An invoice will be mailed to you at the conclusion of your event, with full payment of the balance due within 10 days. All sponsored events will require balance paid in full 30 days prior to the event. Any additional charges that are a quired the day of the event will be due by the next business day.

Please sign and return a copy of the function contract in order to confirm this reservation. Your signed contract is due by _____. If not received by that date, the club reserves the right to release this date and space to another client.

Feel free to contact me at 304-744-1393, if you should have any questions or would like to finalize your arrangements.

Thank you for choosing Berry Hills Country Club to host your function.

Best regards,

**Brandie Thomas
General Manger
Berry Hills Country Club**

MEETING SELECTIONS

Station #1

Freshly Brewed Regular Coffee, Freshly Brewed Decaffeinated Coffee
Assorted Sodas & Bottled Water
8.95

Station #2

Freshly Brewed Regular Coffee, Freshly Brewed Decaffeinated Coffee
Assorted house made Mini Muffins,
Assorted Sodas, OJ and bottled water
10.95

Station #3

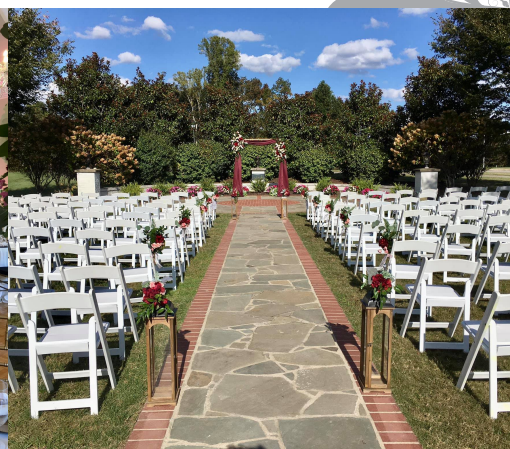
Freshly Brewed Regular Coffee, Freshly Brewed Decaffeinated Coffee
Assorted Freshly Baked Cookies & Brownies
Assorted Sodas, OJ and Bottled Water
12.95

"Healthy Start"

Whole Fresh Fruit
Assorted Granola Bars
Assorted Fruit Yogurts
Assorted Soda and Bottled Water
12.95

Fresh Seasonal Fruit Salad may be add for 2.95

* Prices are per person and do not include 21% Service Charge and 6% Tax.



LUNCHEON SELECTIONS

Salad Entrée Selections

All Salads include your choice of soup, freshly baked Rolls and Desserts

Grilled Chicken Caesar Salad 20.95

Berry Salad 20.95

Salad Plate Medley 20.95

Southern Cali Cobb Salad 20.95

BHCC Chef Salad 20.95

Greek Salad 20.95

Sandwich Selections

All Sandwiches include your choice of soup or salad, served with Fresh Seasonal Fruit, freshly baked Rolls and Desserts

Double Club 20.95

Reuben 20.95

Rachel 20.95

Chicken Salad 20.95

Luncheon Entrees

All of the Luncheon entrees include Soup du Jour or House Salad, Chef's selection of Fresh Seasonal Vegetable, Potatoes, Rice, or Pasta, and your choice of Dessert from the Tier One Dessert selection, Freshly Baked Rolls, Coffee or Tea



LUNCH BUFFETS

Deli Buffet - Minimum 20 Guests

Chef Choice of Soup
Fresh Tossed Garden Salad
Fresh Seasonal Fruit Salad
Sliced Roast Beef, Turkey, & Ham
Assorted Cheeses, Condiment Tray
Assorted Breads, Assorted Desserts
Tea, Water & Coffee
24.95

Italian Fest - Minimum 20 Guests

Minestrone Soup
Fresh Tossed Garden Salad
Mediterranean Antipasto Salad
House Made Lasagna
Chicken Parmesan
Sautéed Seasonal Vegetables
Alfredo Noodles
Assorted Desserts
Tea, Water & Coffee
26.95

Berry's Choice - Minimum 30 Guests

Chef Choice of Soup
Fresh Garden Salad Greens
Fresh Seasonal Fruit Salad
Sliced Roast Certified Angus Beef, Bordelaise
Grilled Chicken Breast, Choice of Sauce
Vegetable du jour
Choice of Potato
Assorted Rolls
Assorted Desserts
Tea, Coffee, & Sodas
30.95



**Bridal Breakfast and Brunch
PLATED**

Very Berry Brunch

Fresh Orange Juice
Smoked Salmon and Bagel with Diced Onion,
Capers and Cream Fraiche
Hard Boiled Egg
Fresh Seasonal Fruit Salad
Breakfast Pastries
Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Herbal Teas
20.95 per person

Birdie Breakfast

Fresh Orange Juice
Southwest Steak and Eggs
(Poached Eggs Over Sweet Pepper Hash with Green
Chile and Hollandaise Sauce)
Fresh Seasonal Fruit Salad
Breakfast Pastries
Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Herbal Teas
20.95 per person

Berry Roads Breakfast

Fresh Orange Juice
Freshly Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
Fresh Seasonal Fruit Salad
Breakfast Pastries
Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Herbal Teas
\$20.95 per person

Eagle Breakfast

Fresh Orange Juice
Vegetable Quiche or Classic Quiche Lorraine
Fresh Seasonal Fruit Salad
Breakfast Pastries or Dinner Rolls
Freshly Brewed Coffee and Decaffeinated Coffee
Regular and Herbal Teas
\$20.95 per person

Gold Wedding Package

\$98.00 per Person ++ Plated Dinner
For Duet Menu add \$10 per Person
Includes 3 hour Call Bar service

*All Meals Served with: Chef's Selection of Seasonal Vegetables, Chef's Selection of Starch,
Fresh Rolls with Butter, Fresh Coffee*

Hors D'oeuvres Station

Serviced for a Maximum of One Hour

Imported & Domestic Cheese Display with Crackers & Baguettes
Vegetable Crudité Display with Herb Ranch Dip & Hummus
Antipasto Display

Passed Hors D'oeuvres

Please Select Three

Assorted Petite Quiche Tarts

Spanakopita

Avocado & Cream Cheese with Red Pepper on Crostini

Date & Apricot Brochette Wrapped in Cured Bacon

Brie, Raspberries & Chopped Almonds in Phyllo

Mushroom Caps Filled with Gourmet Sausage

Salad Selections

Please Select One

Wedge Salad

Iceberg Lettuce with Cucumbers, Tomatoes, Bacon Crumbles
with Blue Cheese Dressing

Spinach Salad

Spinach Leafs with Mandarin Oranges, Candied Walnuts, Dried Cranberries with
Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Herbed Croutons, Parmesan Cheese with Caesar Dressing

Entrée Selection

Please Select a Maximum of Two

Petite Filet

Portobello Mushroom Demi-Glaze

Beef Wellington

Wrapped in Puff Pastry and Mushroom Duxelle with Black Truffle Sauce
Boneless Breast of Chicken with Wild Mushroom Marsala Wine Sauce

Chicken Marsala

Pan seared in a Marsala Wine Sauce

Filet of Salmon

Grilled and Served with Lemon Butter Caper Sauce

Mahi Mahi

Baked Mahi Mahi with Pineapple Salsa

Peppered Pork Loin

with Dried Cherry Sage Sauce

Three Cheese Ravioli

Asiago, Parmesan & Ricotta Cheeses Topped with a Creamy Pesto Sauce

Vegetable Wellington

Wild Mushrooms Wrapped in Filo with a Boursin Cheese Sauce



Silver Wedding Package
\$88.00 per Person ++ Plated Dinner
For Duet Menu add \$10 per Person
Includes 3 hour Call Bar service

*All Meals Served with: Chef's Selection of Seasonal Vegetables, Chef's Selection of Starch,
Fresh Rolls with Butter, Fresh Coffee*

Hors D'oeuvres Station

Serviced for a Maximum of One Hour

Imported & Domestic Cheese Display with Crackers & Baguettes
Vegetable Crudité Display with Herb Ranch Dip & Hummus

Passed Hors D'oeuvres

Please Select Two

Assorted Petite Quiche Tarts
Spanakopita

Avocado & Cream Cheese with Red Pepper on Crostini
Date & Apricot Brochette Wrapped in Cured Bacon Brie
Raspberries & Chopped Almonds in Phyllo
Mushroom Caps Filled with Gourmet Sausage

Salad Selections

Please Select One

Wedge Salad

Iceberg Lettuce with Cucumbers, Tomatoes, Bacon Crumbles
with Blue Cheese Dressing

Spinach Salad

Spinach Leafs with Mandarin Oranges, Candied Walnuts, Dried Cranberries with
Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Herbed Croutons, Parmesan Cheese with Caesar Dressing

Entrée Selection

Please Select a Maximum of Two

New York Strip Steak

8oz Steak with Peppercorn Demi-Glaze

Beef Wellington

Wrapped in Puff Pastry and Mushroom Duxelle with Black Truffle Sauce

Chicken Marsala

Pan seared in a Marsala Wine Sauce

Chicken Madeira

Breast of Chicken with Sage & Madeira Wine Sauce

Filet of Salmon

Grilled and Served with Lemon Butter Caper Sauce

Peppered Pork Loin

with Dried Cherry Sage Sauce

Three Cheese Ravioli

Asiago, Parmesan & Ricotta Cheeses Topped with a Creamy Pesto Sauce

Vegetable Wellington

Wild Mushrooms Wrapped in Filo with a Boursin Cheese Sauce



DINNER BUFFETS

50 Person Minimum on all buffet dinners unless otherwise noted
Buffets are designed for two hours of service

Country Club Buffet

Salad Options *(please choose three)*

Garden Salad with Two Dressings
Traditional Caesar Style Salad
Marinated Tomatoes, Cucumbers and Red Onions
Fresh Seasonal Fruit Salad
Pasta Salad with Roasted Tomatoes, Artichoke Hearts, Roasted Red Peppers and Kalamata Olives

Main Course Options *(choose three)*

Asian Beef Tips with Scallions
Barbequed Baby Back Pork Ribs
Sliced Pork Loin with Cranberry and Apples
Sliced Beef with Brandy Sauce
Bourbon-Glazed Ham, Carved to Order
Grilled Chicken Breasts with Fresh Rosemary and Garlic
Breast of Chicken Marsala with Wild Mushrooms Sauce
Breast of Chicken stuffed with Fontina Cheese and Spinach, with Garlic Demi Glace
Pork Loin with Port Wine and Cranberry Sauce
Vegetable Lasagna
Salmon with Champagne and Chives Sauce

Our chef will choose the vegetables and starches that best enhance the main courses you have selected

House-Made Dessert Options *(please choose two)*

Seasonal Fruit Cobbler with Vanilla Cream
Bread Pudding with Bourbon Sauce
NY Cheese Cake
Chocolate Layer Cake
Assorted Freshly Baked Cookies and Brownies

Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

48.95++ per guest



Plated Dinner Selections

All plated dinners include soup or salad and dessert. The price listed next to the main course options. Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Flavored/Herbal Teas, Iced Tea, and Water are included in your meal price.

STARTER COURSE SELECTIONS:

One of BHCC Signature Soups
Chef's hand crafted soup selections

BHCC Garden Salad

**Mixed Greens, Cucumber, Cherry Tomato, Red Onion, Carrots, Croutons,
and House Dressing Selection**

Caesar Style Salad

**Hearts of Romaine, Grated Fresh Parmesan, Herbed Croutons, Caesar Dressing
Caprese Italiano**

**Roma and Beefsteak Tomatoes over Mesclun Greens, with Buffalo Mozzarella, EVOO, Balsamic Reduction, Cracked
Black Pepper and Basil Chiffonade, Grilled Red Onions**

Spinach Salad

Fresh Baby Spinach, Chevré Cheese, Sliced Strawberries, Spiced Pecans, Poppy Seed Vinaigrette

Bibb Salad

Bibb Lettuce, Chevré Cheese, Roasted Portobello's, Pine Nuts, Sundried Tomato Vinaigrette

MAIN COURSE SELECTIONS:

*All plated options come with: Chef's Selection of Potato, Rice or Pasta; Fresh Seasonal Vegetable,
and dinner rolls with butter*

Breast of Chicken Marsala 36.95

Tuscan Chicken 36.95

Fillet of Salmon 42.95

With Gill Sauce

Jamaican Jerk Grilled Mahi Mahi Market Price

With Tropical Fruit Salsa

Boneless Fillet of West Virginia Rainbow Trout Market Price

Cornmeal Dusted Fricassee of Crab, with Asparagus Tips, Pearl Onions, Capers

Sliced Roast Pork Loin 38.95

with Bacon and Leek Chutney Chive Beurre Blanc

Certified Angus 6 oz. Filet Mignon 42.95

Center Cut 12 oz. Angus Strip Steak 40.95

Caramelized Shallot and Morel Mushroom Compound Butter

DESSERT SELECTIONS:

Chocolate Decadence

Poached Pear with Brown Sugar and Walnut Bavarian Cream

NY Style Cheesecake

Strawberry Shortcake with Whipped Cream

Crème Brûlée (limit 75 guests)

White Chocolate-Raspberry Mousse in Chocolate Cup

(Please provide two weeks' notice for chocolate cup)

Individual Seasonal Fruit Cobbler with Vanilla Sauce

Individual Bread Pudding with Bourbon Sauce and Powdered Sugar

Peanut Butter Mousse

Chocolate or Yellow Cake Mini Cupcakes

*A maximum of three entrée choices may be offered to your guests. The client is required to notify the club three business days
(72 hours) in advance with quantities of each entrée.*

*Color-coded or clearly labeled place cards, tickets, etc., must be prepared for each guest by the host, to ensure that the club staff can serve the correct
main course pre-selected by each guest. If seating is assigned, please also provide the club with a list of the numbers of each entrée per table.*

Dinner Buffet Selections

Little Italy Buffet

Caesar Salad

Hearts of Romaine, Grated Fresh Parmesan, Herbed Croutons,
Caesar Dressing

Antipasto Salad

Garden Greens, Roasted Red Peppers,
Artichoke Hearts, Peperoncini
Kalamata and Green Olives
Italian Cheeses and Pepperoni
Basil Balsamic Vinaigrette

Sliced Pork Loin Saltimbocca

With Prosciutto, Sage and Mushroom Madeira

Chicken Piccata

White Wine Sauce with Lemon and Capers

Lasagna

Rosemary Roasted Potatoes

Penne Pasta with Pesto Cream Sauce

Fresh Vegetables Oven Roasted with Italian Herbs

Garlic Baguettes and Parmesan Breadsticks

Freshly Brewed Coffee, Decaffeinated Coffee

Regular and Flavored/Herbal Teas

Iced Tea

Tiramisu and Cannolis

42.95++

Cook-Out Buffet

Relish Tray

Celery, Carrots, Dill Pickles, Olives

Mediterranean Salad

Hearts of Romaine with Slivered Red Onion,
Grape Tomatoes, Crumbled Feta Cheese, Cucumber,
Sliced Black Olives
Herbed Red Wine Vinaigrette

Pineapple Cole Slaw

Dill and Bacon Potato Salad

From the Grill:

New York Strip Steaks

Ginger-Glazed Chicken

Shrimp Kabobs

Molasses Baked Beans

Corn on the Cob

Smashed Potato Bar

Mashed Red-Skinned Potatoes with Toppings:
Butter, Sour Cream, Grated Cheddar Cheese,
Bleu Cheese Crumbles, Green Onions,
Bacon Crumbles,
Sautéed Mushrooms, Steamed Broccoli Florets

Corn Bread and Biscuits with Butter

Coffee - Tea - Decaffeinated Coffee

Fruit Cobbler

NY Cheesecake with Assorted Toppings

52.95++



CHILLED HORS D'OEUVRES

Each Selection \$175.00 per 100 pieces

Four Season Bruschetta
Prosciutto Wrapped Asparagus with Curry Aioli
Caprese Skewers with Balsamic Drizzle
Each Selection \$250.00 per 100 pieces
Smoked Salmon and Boursin Cheese on Cucumber
Crab-Stuffed Cherry Tomatoes
Beef Carpaccio on Crostini with 3-Olive Relish
Smoked Trout Mediterranean on Crostini
Chilled Seafood Selections \$275.00 per 100 pieces
Served with Horseradish Cocktail Sauce and Lemon Wedges
Iced Jumbo Shrimp
Oysters on the Half Shell
Clams on the Half Shell
Crab Cocktail Claws

HOT HORS D'OEUVRES

Each Selection \$175.00 per 100 pieces

Mini Vegetable Egg Rolls with Plum Sauce
Jalapenos filled with Cream Cheese
Individual Quiche Lorraine
Individual Quiche Florentine
Each Selection \$200.00 per 100 pieces
Spinach and Boursin Stuffed Mushrooms
Chicken or Beef Skewers, Satay or Teriyaki
Goat Cheese and Roasted Red Pepper in Phyllo
Brie and Raspberry in Phyllo

Each Selection \$250.00 per 100 pieces

Coconut Shrimp with Sweet Asian Chili Sauce
Crab-Filled Wontons
Spanakopitas
Miniature Crab Cakes
Soy-Glazed Bacon Wrapped Water Chestnuts
Each Selection \$300.00 per 100 pieces
Mini Beef or Chicken Wellington
Grilled Baby Lamb Chops with Mint Demi
Sea Scallops Wrapped in Applewood Bacon
Provençal Roasted Gulf Shrimp

RECEPTION DISPLAYS

Fresh Seasonal Vegetable Crudités
With Ranch and Roasted Tomato Dips
\$3.00 per person
Montage of Domestic and Imported Cheeses
With Sliced French Bread and Assorted Crackers
\$4.50 per person
Hot Maryland Style Crab Dip
With Sliced French Bread
\$4.00 per person (50 person minimum)
House-Cured Salmon
Garlic Crostinis, Sauce Ravigote, Capers,
Plum Tomato, Kalamata Olives
\$200.00 per side (50 servings)
Wheel of Baked Brie en Croute
With Almonds and Raspberry or Pecans and Brown Sugar,
Served with Sliced French Bread
\$3.00 per person (50 person minimum)
Antipasto Display
Ripe and Green Olives, Marinated Mushrooms
and Artichokes, Roasted Red Peppers,
Pickled Okra, Pepperoncini
\$5.00 per person
With Provolone, Mozzarella, Salami and Cappicola
\$7.00 per person
Hot Spinach and Artichoke Dip
With Crispy Pita Chips
\$3.50 per person
Mediterranean Display
Tabouli, Hummus, Tzatziki, and Roasted Red Pepper Dips
with Crispy Pita Chips and Marinated Olives.
\$8.00 per person
Fresh Seasonal Fruit Display
\$9.95 per person
Chocolate Dipped Strawberries \$2.75 each
Hummus Display
Pesto and Sundried Tomato Hummus with Soft French Bread
and Assorted Vegetables
\$3.50 per person

***For Cocktail Receptions It is suggested that
for every guest you
have that you provide 3 to 4 pieces per person.
A Display takes the place of one piece per person.***

***For Heavy Hors d'oeuvres receptions it is suggested
that for every guest you
have that you provide 8 to 10 pieces per person.
A Display takes the place of one piece per person.***



STATIONS

Please select a minimum of three stations to make a full meal for your guests. Stations are not allowed to stand alone unless they are used to supplement a buffet or heavy hors d'oeuvre reception.

CARVING STATIONS

Herb-Rubbed Roasted Turkey Breast

Herbed Mayonnaise, Stone Ground Mustard, Cranberry Sauce and Sliced Rolls

\$9.00 per person (50 person minimum)

Baked Virginia Ham

Coarse-Grained Mustard, Mayonnaise, Brown Sugar-Mustard Glaze and Biscuits

\$7.00 per person (50 person minimum)

Herb-Crusted Tenderloin of Beef

Green Peppercorn Bordelaise, Horseradish, Caramelized Sweet Onions and Sliced Rolls

\$25.00 per person (20 person minimum)

Roasted Angus Top Round of Beef

Horseradish Cream, Garlic Aioli,

Stone-Ground Mustard and Sliced Rolls

\$9.00 per person (35 person minimum)

Roasted New York Strip Loin

Green Peppercorn Bordelaise, Horseradish Cream and Sliced Rolls

\$18.00 per person (30 person minimum)

Marinated London Broil

Marinade Reduction, Horseradish Cream and Sliced Rolls

\$12.00 per person (30 person minimum)

Herb-Rubbed Roasted Pork Loin

Sage Veloute, Cranberry Chutney and Sliced Rolls

\$9.00 per person (20 person minimum) Rare Seared Ahi Tuna

Pickled Ginger, Wasabi, Soy and Sesame Crackers

\$14.00 per person (40 person minimum)

Carved Salmon

With a Dill and Horseradish Crust and Remoulade and Flatbreads

\$12.00 per person (20 person minimum) Prime Rib of Beef

Bordelaise Sauce, Horseradish Cream, Sliced Rolls

\$19.00 per person (30 person minimum)

ACTION STATIONS

35 person minimum

Stir Fry Station

Choice of two meats: Mongolian Beef, Chicken or Shrimp with Asian Vegetables, Ginger Soy and Thai Chili Sauces Fried

Rice or Lo Mein Noodles

\$12.00 per person

Fajita Station

Choice of two meats: Marinated Beef, Chicken or Shrimp with Sautéed Onions and Peppers,

Grated Cheese, Salsa, Guacamole and Sour Cream

Soft Flour Tortillas

\$10.00 per person

FREE STANDING STATIONS

no attendant or carver

Pasta Station

With Grilled Chicken or Baby Shrimp

Choice of two sauces: Parmesan Alfredo, Pesto Cream, Tomato-Basil, Carbonara, Smoked Cheese

with Sundried Tomato

Choice of two pastas: Penne, Bowtie, Cheese Tortellini,

Cavatappi

Comes with breadsticks

\$13.00 per person

Smashed Potato Bar

Choice of Mashed Potato: Red-Skinned Potatoes, Yukon Gold Potatoes, or Sweet Potatoes with

Whipped Butter, Sour Cream, Chives,

Grated Cheddar, Bleu Cheese Crumbles,

Sautéed Mushrooms, Crumbled Bacon,

Steamed Broccoli Florets, Sautéed Onions

\$10.00 per person

Salad Station

Baby Spinach, Chevré Cheese, Strawberries, and Candied

Almonds in Orange Balsamic Vinaigrette

Hearts of Romaine, Parmesan and Croutons in

Creamy Caesar Dressing

\$10.00 per person

Seafood Station

Shrimp, Scallops, Mussels, and Crab Morsels in Garlic,

Lemon and White Wine, with French Bread

\$17.00 per person



Carvers and Station Attendants are \$50.00 each for the night. Station prices are based on two hour time slots. Additional time is available for an additional charge. All prices subject to 21% taxable service charge and 6% state sales tax. All prices subject to change based on market prices.

Berry Hills Country Club
The Country Club of Charleston
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