

# 1899 Silver Wedding Package

Five Hour Reception

Signature Bar Package • Champagne Toast • Red and White Wine Pour with Dinner  
Private Bridal Suite • \$109 per Person

## Hors d' Oeuvres

### Stationary Items

*(included)*

Domestic Cheese Display  
Fresh Vegetable Crudit , Ranch  
Fresh Sliced Fruit

### Butlered Items

*(choice of four)*


Raspberry, Brie & Almond Phyllo   
*Raspberry Sauce*

Hebrew National Franks in a Blanket  
*Spicy Brown Mustard*

Pork Pot Stickers  
*Teriyaki Glaze*

Vegetable Spring Rolls   
*Sweet & Sour Sauce*

Lobster, Crab & Mango Phyllo Cup

Miniature Broccoli & Cheddar Quiche 

Fresh Tomato & Basil Bruschetta 

Mozzarella, Tomato & Basil Skewer  

Crabmeat stuffed Mushrooms


Miniature Beef Wellingtons  
*Horseradish Cream Sauce*

Beef Sliders  
*American Cheese, Dill Pickle, Secret Sauce*

Chicken Cordon Bleu Bites  
*Bleu Cheese Sauce*

Artisan Corn & Jalapeno Jack Cakes    
*Sweet Chili Sauce*

Macaroni & Pepper Jack Cheese Bites 

Italian Sausage Stuffed Mushrooms 

Sea Scallops wrapped in Bacon 

Spanakopita 

GLUTEN FREE OPTIONS - 

VEGETARIAN OPTIONS - 

# Dinner

*All Entrees are served with Dinner Rolls, Butter  
Chef's Choice of Starch & Vegetable  
Freshly brewed Coffee, Decaffeinated and Assorted Specialty Teas*

## Salad

*(choice of one)*

### House

*Mixed Greens, Sliced Tomatoes, Parmesan Cheese, Croutons  
Sweet & Sour Poppy Seed Dressing*

### Berkshire Italian

*Crisp Greens, Tomatoes, Red Onions  
Hearts of Palm, Celery, Parmesan Cheese  
Red Wine Vinaigrette*

## Entrée

*(choice of one)*

### Eggplant Parmesan

*Rotini, Marinara Sauce  
Fresh Parmesan Cheese*

### Wild Mushroom Raviolis

*Gorgonzola Cream Sauce, Candied Walnuts  
Fresh Basil, Parmesan Cheese*

### Chicken Madeira

*Creamy Madeira Wine & Mushroom Sauce*

### Pan Seared Chicken Breast

*Boursin Cheese Cream Sauce*

### Pan Seared Salmon

*Sundried Tomato Beurre Blanc, Balsamic Reduction*

### Crabmeat stuffed Flounder

*Fresh Herb Beurre Blanc*

### Double Maryland Crab Cakes

*Tartar Sauce, Lemon*

### Grilled Flat Iron Steak 8oz

*Roasted Garlic & Bourbon Demi-Glace  
Crispy Onions*

# 1899 Gold Wedding Package

Five Hour Reception

Premium Bar Package • Champagne Toast • Red and White Wine Pour with Dinner  
Private Bridal Suite • \$129 per Person

## Hors d' Oeuvres

### Stationary Items

*(included)*

International Cheese & Antipasto Display

Fresh Vegetable Crudit , Ranch

Fresh Sliced Fruit


### Butlered Items

*(choice of five)*

Vegetable Empanada 

*Cilantro Lime Cream*

Red Onion Marmalade &

Whipped Goat Cheese Canape 

Coconut Shrimp

*Sweet Chili Sauce*

Crab Cake Sliders


*Pink Tartar Sauce*

Hebrew National Franks in a Blanket

*Spicy Brown Mustard*

Vegetable Spring Rolls 

*Sweet & Sour Sauce*

Miniature Broccoli & Cheddar Quiche 

Artisan Corn & Jalapeno Jack Cakes  

*Sweet Chili Sauce*

Fresh Tomato & Basil Bruschetta 

Mozzarella, Tomato & Basil Skewer  

Macaroni & Pepper Jack Cheese Bites

Smoked Candied Bacon Jam Tarts 

Chicken Cordon Bleu Bites

*Bleu Cheese Sauce*

Chicken Quesadilla

*Cilantro Lime Cream*

Raspberry, Brie & Almond Phyllo 

*Raspberry Sauce*

Miniature Beef Wellingtons


*Horseradish Cream Sauce*

Pork Pot Stickers

*Teriyaki Glaze*

Beef Sliders

*American Cheese, Dill Pickle, Secret Sauce*

Italian Sausage stuffed Mushrooms 

Crabmeat stuffed Mushrooms

Sea Scallops wrapped in Bacon 

Spanakopita 

Lobster, Crab & Mango Phyllo Cup

Asian Tuna Tartar 

GLUTEN FREE OPTIONS - 

VEGETARIAN OPTIONS - 

# Dinner

*All Entrees are served with Dinner Rolls, Butter  
Chef's Choice of Starch & Vegetable  
Freshly brewed Coffee, Decaffeinated and Assorted Specialty Teas*

## Salad

*(choice of one)*

### House

*Mixed Greens, Sliced Tomatoes, Parmesan Cheese, Croutons  
Sweet & Sour Poppy Seed Dressing*

### Berkshire Italian

*Crisp Greens, Tomatoes, Red Onions  
Hearts of Palm, Celery, Parmesan Cheese  
Red Wine Vinaigrette*

## Entrée

*(choice of one)*

### Pan Seared Chicken Breast

*Boursin Cheese Cream Sauce*

### Almond Crusted Chicken

*Amaretto Cream Sauce*

### Chicken Francaise

*Lemon Caper Beurre Blanc*

### Pan Seared Salmon

*Roasted Garlic Beurre Blanc, Olive Tapenade*

### Pan Seared Salmon

*Sundried Tomato Beurre Blanc, Balsamic Reduction*

### Crabmeat stuffed Flounder

*Fresh Herb Beurre Blanc*

### Double Maryland Crab Cakes

*Tartar Sauce, Lemon*

### Grilled Filet Mignon 9oz

*Port Wine Sauce*

### Grilled Chicken Breast & Maryland Crab Cake

*Lemon Caper Aioli*

### Grilled Filet Mignon 6oz & Crabmeat stuffed Shrimp

*Boursin Cheese Cream Sauce, Lemon*

# 1899 Platinum Wedding Package

Five Hour Reception • Custom Monogram Ice Sculpture  
Premium Bar Package • Champagne Toast • Red and White Wine Pour with Dinner  
Private Bridal Suite • \$149 per Person

## Hors d' Oeuvres

### Stationary Items

*(included)*

International Cheese & Antipasto Display  
Fresh Vegetable Crudit , Ranch  
Fresh Sliced Fruit

Shrimp Cocktail Display **GF**  
*Cocktail Sauce, Horseradish, Lemons*  
*(3 per person)*

### Butlered Items

*(choice of five)*

Vegetable Empanada **V**  
*Cilantro Lime Cream*

Red Onion Marmalade &  
Whipped Goat Cheese Canape **V**

Coconut Shrimp  
*Sweet Chili Sauce*

Miniature Beef Wellingtons  
*Horseradish Cream Sauce*

Artisan Corn & Jalapeno Jack Cakes **V GF**  
*Sweet Chili Sauce*

Pork Pot Stickers  
*Teriyaki Glaze*

Vegetable Spring Rolls **V**  
*Sweet & Sour Sauce*

Smoked Candied Bacon Jam Tarts **GF**

Crabmeat stuffed Mushrooms

Lobster, Crab & Mango Phyllo Cup

Fresh Tomato & Basil Bruschetta **V**

Mozzarella, Tomato & Basil Skewer **V GF**

Chicken Cordon Bleu Bites  
*Bleu Cheese Sauce*

Chicken Quesadilla  
*Cilantro Lime Cream*

Raspberry, Brie & Almond Phyllo **V**  
*Raspberry Sauce*

Baby New Zealand Lamb Chops **GF**  
*Rosemary Demi-Glace*

Hebrew National Franks in a Blanket  
*Spicy Brown Mustard*

Mini Lamb Gyro  
*Tzatziki Sauce*

Beef Sliders  
*American Cheese, Dill Pickle, Secret Sauce*

Italian Sausage stuffed Mushrooms **GF**

Spanakopita **V**

Macaroni & Pepper Jack Cheese Bites **V**

Sea Scallops wrapped in Bacon **GF**

GLUTEN FREE OPTIONS - **GF**

VEGETARIAN OPTIONS - **V**

# Dinner

*All Entrees are served with Dinner Rolls, Butter  
Chef's Choice of Starch & Vegetable  
Freshly brewed Coffee, Decaffeinated and Assorted Specialty Teas*

## Salad

*(choice of one)*

### House

*Mixed Greens, Sliced Tomatoes, Parmesan Cheese, Croutons  
Sweet & Sour Poppy Seed Dressing*

### Berkshire Italian

*Crisp Greens, Tomatoes, Red Onions  
Hearts of Palm, Celery, Parmesan Cheese  
Red Wine Vinaigrette*

## Entrée

*(choice of one)*

### Pan Seared Chicken Breast

*Wild Mushroom & Sundried Tomato Champagne Cream Sauce*

### Pan Seared Chicken Breast

*Artichoke Hearts, Tomatoes, Garlic  
Lemon Caper Beurre Blanc*

### Chicken Francaise

*Lemon Caper Beurre Blanc*

### Pan Seared Salmon

*Sundried Tomato Beurre Blanc, Balsamic Reduction*

### Pan Roasted Chilean Sea Bass

*Orange Basil Cream Sauce*

### Double Maryland Crab Cakes

*Tartar Sauce, Lemon*

### Grilled Filet Mignon 9oz

*Port Wine Sauce*

### Grilled NY Strip Steak 10oz

*Roasted Garlic Merlot Reduction, Crispy Onions*

### Grilled Chicken Breast & Maryland Crab Cake

*Lemon Caper Aioli*

### Grilled Filet Mignon 6oz & Maryland Crab Cake

*Port Wine Sauce, Lemon Caper Aioli*

### Grilled Filet Mignon 6oz & Crabmeat stuffed Shrimp

*Boursin Cheese Cream Sauce, Lemon*

# Additional Enhancements

## **Baked Brie Display**

*Creamy French Brie Cheese Wheel / Baked Flaky Puffy Pastry  
Brown Sugar / Honey / Almond Glaze  
Fresh Strawberries / Toasted Baguette*

Prepared for approximately 40 people  
\$150 / Display

## **Antipasto Display**

*Assorted Italian Meats & Cheeses  
Marinated Mozzarella / Roasted Peppers / Pickled Vegetables  
Marinated Tomatoes / Stuffed Cherry Peppers*

\$15 / Person

## **Norwegian Smoked Salmon Display**

*Red Onions / Capers  
Chopped Eggs / Lemon-Dill Sauce  
Toasted Baguettes*

Prepared for approximately 40 people  
\$250 / Display

## **Shrimp Cocktail**

*Cocktail Sauce / Lemons  
(minimum order of 100 pieces)*

\$250 / 100 Pieces

## **Oyster & Clam Raw Bar**

*Chef's selection of 2 varieties of Oysters  
Middle neck Virginia Clams  
Horseradish / Cocktail Sauce / Tabasco Sauce / Mignonette Sauce / Lemons  
(minimum order of 200 oysters)*

\$400 / 200 Oysters

\$100 / 100 Clams

Professional Shucker Fee \$110

## **Assorted Sushi Platters**

*Spicy Tuna Roll / Crab Roll / Rainbow Roll / Philadelphia Roll / Salmon Roll / Veggie Roll  
Monkey Roll / California Roll / Spider Roll / Reading Roll  
Spicy Mayonnaise / Sriracha / Soy Sauce / Wasabi / Pickled Ginger  
(minimum order of 50 pieces)*

\$250 / 50 Pieces

# Additional Information

- *A deposit of \$1,000.00 is required to confirm a date. The deposit is non-refundable.*
- *All package prices are subject to 6% sales tax and 20% service charge.*
- *Final payment is due one week prior to the event. If there are any extras charges incurred after the final payment has been made, all additional costs will be billed once the event has concluded and payment will need to be made within 30 days. Payment can be made by cashier's check or cash.*
- *A preliminary count of guests attending will be needed two weeks prior to the event. The final guaranteed count is due five business days prior to the event. No credit will be extended if any less than the guaranteed number is in attendance. Any additional guests in attendance will be charged appropriately.*
- *Choice entrée menus will incur a per person surcharge of \$2.00 for two main courses and \$3.00 for three main courses. The Member/Client shall be responsible for providing each guest with a color coded (or comparable indication) place card corresponding to their entrée selection.*
- *All prices are subject to change. Prices will be guaranteed once a Banquet Event Order has been produced and signed.*
- *All packages are allocated five hours, this includes the Cocktail Hour and Reception. The packages are priced with the bar to be open for the Cocktail portion, closed for the beginning of the Reception until dinner service has been completed. The bar will re-open once all entrees have been served. All packages have a Champagne Toast and House Dinner Wines to be poured with your dinner. If you wish to have the bar remain open for the beginning of the Reception through dinner service, all beverages and cocktails served during this time will be billed on consumption. This portion will be billed after the event and will need to be paid before departure or within 30 days of the event.*
- *Should you choose to extend your event beyond the five hours; each additional hour will be charged at \$500/hour for extended labor plus any additional food and beverage costs.*
- *The Berkshire Country Club's liquor license requires all alcohol be purchased by the Club. If alcohol is found to be brought in by guests at your event, you could be subject to a minimum of a \$500.00 fine. This could be higher and will be at the discretion of the General Manager of the Club.*
- *Additional set up, breakdown or cleanup will be charged accordingly if warranted.*
- *The Berkshire Country Club does not furnish flowers, entertainment or photographers. You are welcome to use any vendor you feel is appropriate.*
- *The Berkshire Country Club enforces a strict dress policy. We do not permit jeans for guests or vendors.*



# Bar Selections

## Standard Bar

Bourbon  
Jim Beam

Scotch  
Cutty Sark

Rye/Whiskey  
Seagrams VO

Vodka  
New Amsterdam

Gin  
Gordon's

Rum  
Don Q Silver

Cordials  
Peach Schnapps / Kahlua / Southern Comfort / Romano Sambuca / Amaretto DiSaronno

Beer  
Coors Light / Miller Lite / Yuengling / Heineken

## House Wines

Salmon Creek  
Pinot Grigio  
Chardonnay  
White Zinfandel  
Merlot  
Pinot Noir  
Cabernet

# Bar Selections

## Premium Bar

Bourbon

Jack Daniels

Scotch

Dewars

Rye/Whiskey

Crown Royal

Vodka

Titos

Gin

Bombay Sapphire

Rum

Mount Gay

Cordials

Peach Schnapps / Kahlua / Southern Comfort / Amaretto DiSaronno

Chambord / Cointreau / Drambuie / Frangelico

Beer

Coors Light / Miller Lite / Yuengling / Heineken

## House Wines

Salmon Creek

Pinot Grigio

Chardonnay

White Zinfandel

Merlot

Pinot Noir

Cabernet