



BERKELEY
COUNTRY CLUB

EST. 1920

Banquet Menus
2024

Facility Information

Our banquet rooms boast some of the most magnificent views in the entire Bay Area. From the San Francisco skyline and Golden Gate Bridge to the Marin Headlands and Mount Tamalpais, the views are vast and breathtaking. And once the sun sets over the Bay, our warmly lit banquet rooms create an equally glorious ambiance for all our events.

Designed in the 1920's by the notable Bay Area architect W. H. Ratcliff, the clubhouse is a supreme example of the English Tudor Revival. Berkeley Country Club also provides world-class cuisine and is happy to make special arrangements for groups with dietary needs and preferences.

Capacity

	Buffet	Plated	Reception
Ballroom	150	175	200
Vista Room	50	70	100
Vista Deck	100	N/A	120
Board Room	10	10	10

All events spaces include a facility fee and a food and beverage minimum. The venue can be booked for four (4) hours, with the ability to increase the time for an additional fee. Facility fees includes use of tables, Chiavari banquet chairs, glassware, flatware, plate ware, and standard ivory linens.

	Premium Dates Saturdays & Holidays		Non-Premium Dates	
	Facility Fee	Food & Beverage Minimum	Facility Fee	Food & Beverage Minimum
Ballroom, Vista Room, Vista Deck and Board Room	\$8,000	\$10,000	\$5,000	\$8,000
Vista Room	\$4,000	\$6,000	\$2,500	\$5,000
Vista Deck	\$3,000	\$5,000	\$2,000	\$4,000
Board Room	\$1,000	N/A	\$750	N/A

Upgrades and Extras

Ceremony Fee
includes Additional Hour, Set Up and Rehearsal
\$1,000

Additional Event Hours
\$500 per hour

Projector and Screen
\$150

Wireless Microphone and Speakers
\$75

Beverages

There are multiple ways to serve beverages during your event.
Last call for beverages is 30 minutes prior to the end of the event. Shots are not allowed. Bottles of liquor are not allowed on dining tables.

Unlimited Packages

Unlimited beverages for 4-hours
\$150 Bartender Fee Applies

Non-Alcoholic	\$10 per person
Beer, Wine, Champagne, Non-Alcoholic	\$36 per person
House Liquor, Beer, Wine, Champagne, Non-Alcoholic	\$45 per person
Premium Liquor, Beer, Wine, Champagne, Non-Alcoholic	\$56 per person

Hosted Bar based on Consumption

\$150 Bartender Fee Applies

No Host Bar

Guests will pay for their own drinks by credit card at the bar.
\$150 Bartender Fee Applies

Beverage Pricing

Premium Liquor Cocktail	House Liquor Cocktail	Wine by the Glass	Beer
\$19	\$15	\$10 - \$17	\$10

Corkage

\$35 per Bottle
\$50 per Magnum Bottle

Beverage Stations

Water Station	Complimentary
Coffee, Tea and Water Station	\$4 per person
Juice, Coffee, Tea and Water Station	\$7 per person

Breakfast & Brunch Menu

Buffets

20-person minimum

Pastries & Fruit Display

\$12 per person

Breakfast Pastries with Butter and Fruit Preserves
Seasonal Fruit and Berry Display

Continental Breakfast Buffet

\$18 per person

Breakfast Pastries with Butter and Fruit Preserves
Yogurt Parfaits, Scrambled Eggs
Seasonal Fruit and Berry Display

Berkeley Breakfast Buffet

\$27 per person

Breakfast Pastries with Butter and Fruit Preserves
Yogurt Parfaits
Seasonal Fruit and Berry Display
Scrambled Eggs, Smoked Bacon, Pork Sausage, Breakfast Potatoes

Action Stations

\$150 Attendant Fee per station

Omelet Station

\$18 per person

Cheddar Cheese, Mushrooms, Green Peppers, Onion, Bacon, Ham, Tomato, Ortega, Spinach, Chile and Salsa

A La Carte

Granola Parfait: Served in a Martini Glass with Yogurt and Berries

\$9 per person

Avocado Toast: Wheat Bread with Marinated Tomatoes

\$10 per person

Breakfast Burritos: Scrambled Eggs, Cheddar Cheese, Onions, Ortega Chile, Beans, House Salsa

\$12 per person

Breakfast Sandwich: Scrambled Eggs, Bacon, Cheddar Cheese, served on an English Muffin

\$12 per person

Eggs Benedict: Two Poached Eggs, Bacon, Hollandaise Sauce on English Muffin

\$15 per person

Lunch Menu

Plated Meal Packages

Select One Salad, Two Entrees
\$42 per person

Select One Salad, Three Entrees
\$45 per person

Entrée counts are required ten days prior to the event.

Salads

Petite Baby Spinach Salad
Pancetta, Feta Cheese, Onion, Grilled Pita, Oregano Vinaigrette

Petite BCC House Salad
Mixed Greens, Grape Tomatoes, Cucumber, Carrot, Olive, Balsamic Vinaigrette

Petite Heirloom Tomato Salad
Petite Greens, Buffalo Mozzarella, Basil Vinaigrette

Entrees

Roasted Vegetable Salad
Romaine Lettuce, Artichoke Hearts, Red and Yellow Bell Peppers, Asparagus, Grilled Eggplant, Roasted Corn, Sun-Dried Tomatoes, Sliced Avocado, Dijon Balsamic Vinaigrette

Vegetable Napoleon
Grilled Portobello, Layered with Polenta, Grilled Squash, Grilled Bell Pepper, Sautéed Spinach, Served with Marinara Served with Seasonal Vegetables, Vegan

Roasted Salmon Salad
Mixed Greens, Candied Pecans, Avocado Gorgonzola Crumbles, Cucumber, Lemon Herb Vinaigrette

Smoked Chicken Salad
Butter Lettuce, Celery, Candied Pecans, Mandarin Orange, Bleu Cheese Crumbles, Cranraisins, Wine Parsley Vinaigrette

Tofu Quinoa
Stuffed Eggplant, Tofu, Quinoa, Bell Peppers, Zucchini, Tomato Caper Sauce

Chicken Piccata
Chicken Breast with Angel Hair Pasta Lemon Caper Sauce and Seasonal Vegetable

Roasted Free Range Chicken Breast
Mushroom Risotto, Seasonal Vegetable, Thyme Cream Sauce

Crunchy Shrimp Pasta
Crispy Battered Shrimp, Sautéed Mushrooms, Tomato, Arugula, Linguine, Basil-Garlic-Lemon Cream Sauce

Mesquite Roasted Wild Salmon
Honey Lime Gastrique, Grilled Seasonal Vegetables, Roasted Fingerling Potatoes

Certified Angus Beef Skirt Steak
Roasted Garlic Demi Glaze, Wild Mushrooms, Fingerling Potatoes, Seasonal Vegetables

Lunch Buffets

25-person minimum
Select Two Sides

Sandwich Lunch Buffet

\$33 per person

Grilled Vegetable, Chicken, Turkey and Roast Beef Sandwiches and Wraps
Homemade Potato Chips, Seasonal Fruit
Assorted Cookies and Brownies

Sides: Mixed Green Salad, Classic Caesar Salad, Pasta Salad, Potato Salad

Berkeley Lunch Buffet

\$42 per person

Penne Rigate Pasta: Tomatoes, Shiitake Mushrooms and Extra Virgin Olive Oil
Chicken Breast Marsala: Mushroom Marsala Sauce

Sides: Mixed Green Salad, Classic Caesar Salad, Roasted Fingerling Potatoes, Garlic Mashed Potatoes,
Seasonal Vegetables

All American Lunch Buffet

\$36 per person

Black Angus Burgers, Hebrew National All Beef Hot Dogs, Grilled Chicken Breast
Lettuce, Tomatoes, Onions, Pickles

Sides: Mixed Green Salad, Classic Caesar Salad, Cole Slaw, Potato Salad, Seasonal Fruit,
Homemade Potato Chips

Italian Lunch Buffet

\$38 per person

Shrimp Scampi with Angel Hair Pasta, Chicken Marsala, Three Cheese Tortellini, Garlic Bread

Sides: Sides: Mixed Green Salad, Classic Caesar Salad, Pasta Salad, Antipasto Salad, Sausage Minestrone Soup

South of the Border Lunch Buffet

\$36 per person

Carne Asada, Chipotle Chicken

Shredded Cabbage, Salsa Verde, Salsa Fresca, Cheddar Cheese, Guacamole, Sour Cream,
Corn and Flour Tortillas, Tortilla Chips

Sides: Mixed Green Salad, Classic Caesar Salad, Spanish Rice, Refried Beans

Hawaiian Style Lunch Buffet

\$38 per person

Hawaiian Style Braised Short Ribs, Macadamia Crusted Mahi-Mahi

Sides: Mixed Green Salad, Classic Caesar Salad, Hawaiian Style Macaroni Salad, Spam Fried Rice, Stir-Fried
Vegetables, Tropical Fruit Display

Far East Lunch Buffet

\$38 per person

Chicken Salad with Bok Choy, Bell Peppers, Scallions, Wonton Crisps, Sweet Chili Vinaigrette
Beef Stir Fry, Orange Chicken

Fortune Cookies

Sides: Mixed Green Salad, Classic Caesar Salad, Vegetables Potstickers, Fried Rice, Chow Mein Noodles

Dinner Menu

Plated Meal Packages

Select One Salad, Two Entrees
\$52 per person

Select One Salad, Three Entrees
\$58 per person

Entrée counts are required ten days prior to the event.
Dual Plates are available for an additional \$10 per person.

Salads

Baby Spinach Salad
Heirloom Tomatoes, Walnuts, Goat Cheese, Raspberry Vinaigrette

Little Gem Caesar Salad
House Croutons, Parmesan

Wedge Salad
Tomatoes, Crumbled Bleu Cheese, Bacon, Bleu Cheese Dressing

Crab Salad
Crabmeat, Avocado, Tomatoes, Zesty Cilantro Vinaigrette, Wasabi Caviar
Additional \$2 per person

Entrees

Butternut Squash Ravioli
Gorgonzola Cream Sauce, Walnuts, Crispy Sage

Chicken Parmesan
Melted Mozzarella, Marinara Sauce

Frenched Chicken Breast
Sundried Tomato Sauce

Mushroom Duxelle Stuffed Chicken Breast
Black Truffle Jus

Roasted Halibut
Tomato Brandy Cream Sauce

Roasted Salmon Salad
*Mixed Greens, Candied Pecans, Avocado Gorgonzola
Crumbles, Cucumber, Lemon Herb Vinaigrette*

Macadamia Crusted Mahi-Mahi
Papaya Salsa

Angus New York Steak
Roasted Garlic Demi

Pork Tenderloin
Apple Relish, Calvado Sauce

6oz Filet Mignon
Roasted Cippolini Onion Demi

Lamb Chops
Minted Lamb Jus

Vegetable Napoleon
*Grilled Portobello, Layered with Polenta, Grilled Squash,
Grilled Bell Pepper, Sauteed Spinach, Served with Marinara
Served with Seasonal Vegetables, Vegan*

Select One Starch for each Entrée

Wild Rice Pilaf
Au Gratin Potatoes
Garlic Mashed Potatoes
Wild Mushroom Risotto
Roasted Fingerling Potatoes

Select One Vegetable for each Entrée

Sauteed Spinach
Asparagus
Broccolini
Roasted Baby Carrots
Vegetable Medley

Dinner Buffets

25-person minimum

Select Three Sides

Berkeley Dinner Buffet

\$46 per person

Panko Crusted Chicken Breast: Parmesan Cheese, Tomato Pesto Sauce

Pan Seared Herb Crusted Salmon: Lemon Beurre Blanc

Sides: Mixed Green Salad, Classic Caesar Salad, Mushroom Risotto, Wild Rice Pilaf, Roasted Fingerling Potatoes, Garlic Mashed Potatoes, Seasonal Vegetables

All American Dinner Buffet

\$45 per person

Black Angus Burgers, Hebrew National All Beef Hot Dogs, Grilled Chicken Breast

Lettuce, Tomatoes, Onions, Pickles

Sides: Mixed Green Salad, Classic Caesar Salad, Cole Slaw, Potato Salad, Seasonal Fruit, Homemade Potato Chips

Italian Dinner Buffet

\$48 per person

Shrimp Scampi with Angel Hair Pasta, Chicken Marsala, Three Cheese Tortellini, Garlic Bread

Sides: Sides: Mixed Green Salad, Classic Caesar Salad, Pasta Salad, Antipasto Salad

South of the Border Dinner Buffet

\$45 per person

Carne Asada, Chipotle Chicken

Shredded Cabbage, Salsa Verde, Salsa Fresca, Cheddar Cheese, Guacamole, Sour Cream,

Corn and Flour Tortillas, Tortilla Chips

Sides: Mixed Green Salad, Classic Caesar Salad, Spanish Rice, Refried Beans

Hawaiian Style Dinner Buffet

\$49 per person

Hawaiian Style Braised Short Ribs, Macadamia Crusted Mahi-Mahi

Sides: Mixed Green Salad, Classic Caesar Salad, Hawaiian Style Macaroni Salad, Spam Fried Rice, Stir-Fried Vegetables, Tropical Fruit Display

Far East Dinner Buffet

\$48 per person

Chicken Salad with Bok Choy, Bell Peppers, Scallions, Wonton Crisps, Sweet Chili Vinaigrette

Beef Stir Fry, Orange Chicken

Fortune Cookies

Sides: Mixed Green Salad, Classic Caesar Salad, Vegetables Potstickers, Fried Rice, Chow Mein Noodles

Hors d'oeuvres

Passed Hors D'oeuvres

Two Hors D'oeuvres
\$16 per person

Three Hors D'oeuvres
\$20 per person

Four Hors D'oeuvres
\$26 per person

Cold Selections

Fig & Brie Tart with Balsamic Drizzle
Cantaloupe Skewer with Prosciutto and Balsamic
Smoked Chicken Salad with Avocado on Crostini
Garden Asparagus Wrapped in Smoked Salmon
Belgian Endive Leaf with Smoked Chicken Salad
Chilled Gulf Shrimp with Spicy Cocktail Sauce
Caprese Tomato, Basil and Mozzarella Bruschetta
Shrimp Ceviche on Tortilla Chips
Ahi Tuna Tartare with Shallots on a Wonton Crisp

Hot Selections

Crab Wonton Crisp with Spicy Aioli
Chicken Potstickers with Ponzu Sauce
Short Rib Empanada
Wild Mushroom, Goat Cheese, Spinach Phyllo
Fried Mozzarella Balls
Crab Dip on Pita Chips
Spicy Garlic Beef Skewer
Ahi Tuna Spring Rolls
Feta and Spinach Spanakopita
Mini Crab Cakes with Red Pepper Aioli
Coconut Shrimp with Sweet Chili Sauce
Beef Sliders with Caramelized Onions
Arancini Bites with Sun Dried Tomato Aioli

Hors D'oeuvres Display Platters

Priced per platter. Each platter has 25 servings.

Farmer's Market Crudites

Lemon-Watercress and Gorgonzola Dips
\$175

Fresh Fruit Platter

Seasonal Fruits and Berries
\$200

Baked Brie

Macadamia Nuts, Brown Sugar,
Strawberries and Baguettes
\$200

Seafood Platter

Jumbo Shrimp, Oysters on Half Shell, Ahi Poke
Spicy Cocktail Sauce, Lemon Wedges
\$750

Mexican Shrimp Cocktail

Jumbo Shrimp, Spicy Cocktail Sauce, Lemon
Wedges and Tortilla Chips
\$300

Par Three Platter

Buffalo Chicken Wings, Meatballs Marinara,
Mini Quesadillas
\$425

Cheese Platter

Imported and Domestic Cheeses, Grape Clusters,
Strawberries, Dried Fruits and Nuts,
French Breads and Crackers
\$225

Charcuterie Platter

Sliced Prosciutto, Coppa, Sopressatta, Cheeses,
Olives, Jams, French Bread, Crackers, Nuts
\$525

Action Stations

\$150 Attendant Fee per Station

Smoked Brisket Carving Station

\$20 per person

Glazed Virginia Ham Carving Station

\$18 per person

Pepper Crusted New York Strip Carving Station

\$18 per person

Herb Crusted Tenderloin Carving Station

\$25 per person

Roasted Turkey Carving Station

\$15 per person

Prime Rib Carving Station

\$23 per person

Fajita Station

\$15 per person

Marinated Carne Asada, Chicken, Peppers, Red Onions, Guacamole, Sour Cream, Salsa, Cheese, Tortillas

Tuscan Pasta Station

\$26 per person

Ziti, Bow Tie, Cheese Tortellini, Wild Mushroom Ravioli

Tomato Basil Marinara, Creamy Alfredo, Pesto

Mild Italian Sausage, Seasonal Vegetables, Marinated Mushrooms, Roasted Peppers,

Beef Meatballs, Mary's Chicken

A La Carte

Homemade Parmesan Truffle Popcorn

\$5 per person

Tortilla Chips, Salsa and Guacamole

\$6 per person

Truffle Mac and Cheese

\$6 per person

Beef Sliders

\$6 per person

Carnitas Sliders

\$6 per person

Chicken Sliders

\$6 per person

Pita Chips with Spinach Artichoke Dip

\$7 per person

Desserts

Dessert Display Platters

Priced per platter. Each platter has 15 servings.

Mini Dessert Assortment

Chocolate Chip Cookies, Brownies, Lemon Bars

\$54

Assortment of Macarons

\$39

Assortment of Petit Fours

\$52

Chocolate Dipped Strawberries

\$48

Double Fudge Brownies

\$39

Homemade Cookies

Chocolate Chip, Oatmeal,
White Chocolate Macadamia Nut

\$48

Plated Desserts

\$12 per person

Tahitian Vanilla Crème Brûlée
New York Cheesecake with Raspberry Sauce
Warm Apple Turnover
Bread Pudding with Caramel Sauce
Red Velvet Cake
Lemon Tart
Panna Cotta with Raspberry Sauce
Chocolate Lava Cake

Dessert Station

\$150 Attendant Fee per Station

Ice Cream Sundae Station

\$12 per person

Vanilla and Chocolate Ice Cream

Nuts, Chocolate Syrup, Whipped Cream, Sprinkles, Chocolate Chip Cookies

Outside Desserts

\$4 per person fee applies per vendor

based on the final guest count