



# 2017 Wedding Guide



**Blacksburg Country Club**  
1064 Clubhouse Road | Blacksburg, Virginia 24060  
(540) 552-9165 | [www.blacksburgcc.com](http://www.blacksburgcc.com)

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## About Blacksburg Country Club

Blacksburg Country Club has a long standing tradition of creating unforgettable events, no matter how large or small. Our team of catering professionals will work closely with you every step of the way to guarantee a cherished memory that suits your personal tastes. **All of our menus are customizable.** Please contact our Special Events Director for more details.



Blacksburg Country Club was founded in 1956. Our property adorns the Ellett Valley of Montgomery County, tucked among the rolling mountainsides of Southwest Virginia, giving visitors picturesque views into the distance.

We hope you will use this guide to help answer any questions you may have and we look forward to discussing your “big day” with you very soon. A tour of our facility is available upon request.

*Blacksburg Country Club*

### Blacksburg Country Club Staff

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## *Events and Services*

### **DECORATIONS AND FAVORS**

No decorations are to be affixed to the walls, ceilings, or molding without approval by the Special Events Director. Glitter, confetti, poly-fill, artificial snow, or other such materials are not allowed on the carpet nor allowed on the tables as centerpieces. Candles are permitted as long as they are contained and cannot come in contact with centerpieces, linen, or other flammable material. All centerpieces and decorations must be approved prior to being put in the reception space. BCC is not responsible for any decorations left on club property. Violators will be subject to a \$25 per hour clean-up fee.

### **CONDUCT**

At BCC, we expect proper conduct at all events by our members and guests. The management and staff of BCC will not tolerate abusive or harassing language or actions from any attendee and reserve the right to expel any attendee for improper conduct without warning. Improper conduct includes, but is not limited to: sexual harassment, fighting, abusive language, lewd behavior, vandalism, or illegal substances. Warnings will not be issued once attendees have been expelled. The police will be notified if the attendee does not vacate the premises.

### **CLIENT LIABILITY**

The event host (client) shall be responsible and shall reimburse Blacksburg Country Club for any damage, loss, or liability incurred on the premises by the client, their guest, and/or by any person or organization contracted by the client to provide service or goods prior to, during and after the scheduled event. Blacksburg Country Club shall not be responsible for damage or loss of any merchandise or personal articles left on the premises prior to or after the event.

Blacksburg Country Club shall not be liable for non-performance of the agreement, when such non-performance is attributable to: labor disputes or strikes, accidents, government (federal, state, or municipal) regulations and/or travel restrictions, acts of God and other causes whether enumerated or not, which are beyond reasonable control, and prevent or interfere with the performance of Blacksburg Country Club and its staff.

### **FOOD AND BEVERAGE**

All food and beverage items must be provided by Blacksburg Country Club, and will be subject to 5.3% Virginia sales tax, 4% Montgomery County meals tax, and 20% service charge.

BCC must be notified of the final guaranteed number of guests at least seven days prior to the event date. Food and beverage will be charged according to the final guaranteed number or actual number of the day of the event, whichever is greater. If a final guarantee is not provided at least five days prior to the event date, the estimated number on the signed contract will serve as the guarantee.

Due to fluctuating wholesale food and beverage prices, menu prices will be guaranteed ninety days prior to the event, but in no case will be more than 10% higher than the prices on the signed contract.

For bookings that are made during prime business months, minimum spending amounts will apply. Please discuss this with the Special Events Director. For booking that receive a waived or discounted venue rental, minimum spending amounts and setup/breakdown labor costs may still apply.

# Events and Services

## ALCOHOL POLICY

All alcohol must be purchased through Blacksburg Country Club. If alcohol is found to be brought in by guests at your event, you may be subject to a \$500.00 fine.

## PARKING

Blacksburg Country Club provides complimentary parking for your guests. You are welcome to leave some of your vehicles in the parking lot the night of the event free of charge, should you need to do so overnight.

## DRESS CODE POLICY

Proper attire shall be worn on BCC property at all times. Shoes and shirts must be worn at all times. Swimwear of any type or any other clothing deemed inappropriate by the management staff will not be permitted.

## DEPOSITS AND PAYMENTS

The non-refundable deposit for any banquet facility is \$500 and will be applied to your final balance. Deposits are due at the time a signed Banquet Event Order is submitted to Blacksburg Country Club. Failure to return the signed Banquet Event Order or deposit within ten (10) days of booking may result in the event space being released. The client understands that upon the payment of the deposit, the event date is reserved and the deposit is non-refundable.

All costs associated with your event, including room balance, are due at the close of your event. All payments may be check, cash, bank money order, or by charge to a membership account. Payment by major credit cards, such as Visa, MasterCard, American Express, or Discover, is subject up to a 5% convenience fee.

Refunds for overpayments will be issued by check through our Business Office by the end of the billing month in which your event took place. Should a personal or business check be returned with insufficient funds, the client will be billed for all charges levied by the financial institution. All account charges thirty (30) days past due will be assessed a \$25 per month fee. In the event this matter is turned over to an attorney, the client will be responsible for all attorneys' fees and other costs of collection.

## PAYMENT SCHEDULE

Non-Refundable Deposit: \$500	Due upon the booking of the event
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Non-Refundable Payment: 50% of estimated food total	Due 30 days prior to event date
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Final Payment: Remaining Balance	Due at the close of your event
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- *For client-initiated cancellations seven (7) days prior to event date or less, the client will be billed for 100% of estimated food total.*

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## BLACKSBURG COUNTRY CLUB MEMBERS DO HAVE ADVANTAGES

Special event billings will be billed to your member number. Member accounts will be billed at the end of the month. If you are a member of Blacksburg Country Club, all room rental fees are waived. The total event bill will be charged to your account, unless other arrangements are made with the Special Event Director prior to your event.

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# Amenities and Seating

## AMENITIES

Blacksburg Country Club offers different spaces for special occasions and corporate events, whatever type of needs you have. From a quiet room for a small group of 15, or a large banquet space for a celebration for a party of 200, all of our rooms can be oriented for different styles of setup and seating.

### The Banquet Hall and Courtyard

Built in 2005, the Banquet Hall serves as the primary location for most special events. The room sits up to 150 people and allows for 200 people for receptions.

In 2014, a 2200 square foot deck was added which overlooks the Club's 16th fairway, as well as adjoining courtyard which is available to host wedding ceremonies and other outdoor functions.

### The Dogwood Room

With seating for up to 80 people, the Dogwood Room offers a formal dining experience and privacy for a larger crowd. Located in the Clubhouse, the Dogwood is perfect for large party dinners, large private meetings, and training seminars.

### The Founders Room

The Founders Room is reserved for family and private dining. This room is ideal for small meetings and other private parties that call for Blacksburg Country Club's personal touch. The Founders Room sits 20 people.

### The Casual and Family Dining Room

A bright and airy space ideal for all types of functions. The fun decor and child-friendly play area make it perfect for birthday parties, family events, and information gatherings. The Family Room is located in the clubhouse and can host groups up to 90 people.

### The Clubhouse

Sometimes a larger party will command the use of the entire Clubhouse. The Clubhouse features different styles of sitting and dining areas with the opportunity for your guests to be more spread out and less cramped. There is great flow from the Grille Room to the Club Patio, which often acts as a natural dance floor.

## Facility Accommodations and Rental Fees

Room	Accommodates	Rental Fee
The Banquet Hall	20 - 200	\$1000
The Dogwood Room	25 - 80	\$200
The Casual and Family Dining Room	25 - 90	\$150
The Founders Room	4 - 20	\$125
The Clubhouse	Up to 350	***Event Dependent***

# Wedding Day Additions

These add-ons are available for an additional fee for bridal parties as they prepare for their big moment.

## For the Bride and Bridesmaids

- ☐ Tea sandwiches (choice of turkey, ham, and cucumber), mini chicken salad croissants, house made potato chips, pretzels, and pasta salad.
- ☐ Mimosas
- ☐ Bellinis (Peach or Strawberry)

## Wedding Day Attendant

- ☐ An attendant can be made available for bridal parties. The attendant will assist the party as needed, including organizing, and helping with pre-wedding activities.

## For the Groom and Groomsmen

- ☐ Tea sandwiches (choice of turkey, ham, and cucumber), mini chicken salad croissants, house made potato chips, pretzels, and pasta salad.
- ☐ Custom bucket of bottled beer
- ☐ Mixed drinks by the glass
- ☐ Cigars

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## Upgrades

- ☐ Specialty linens
- ☐ Chair covers
- ☐ Decorations
- ☐ Arbor / Arch with Planter - \$150
- ☐ Portable Dance Floor - \$250

Please contact the Special Events Director for more information.

## Support and Suggestions

Blacksburg Country Club is able to work with the top professionals in the regions for weddings and special events.

Please contact the Special Events Director for more information in regards to vendors we have worked with on past events. This list will include wedding planners and decorators, bakeries and pastry chefs, photographers, entertainment options (DJ', bands, etc..) and lodging options.



# Hors d' Oeuvres

Prices are based on 50 people.

## Dips

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- ☐ **Buffalo Chicken Dip**  
Zesty chicken and cheese dip served warm with fried pita points.  
\$100
- ☐ **Spinach and Artichoke Dip**  
Creamy spinach, artichoke and parmesan cheese dip served with pita points.  
\$100
- ☐ **Crab Dip**  
Lump crab in a creamy parmesan and old bay seasoned dip with pita points.  
\$150

These are our most popular offerings, however we are happy to provide additional options.

## Displays

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- ☐ **Cheese Display**  
Fine cheeses and assorted crackers.  
\$175
- ☐ **Fruit Display**  
Fresh seasonal fruit served with honey yogurt dip.  
\$200, small (50 people) | \$325, large (100 people)
- ☐ **Cold Seafood Display**  
Assortment of chilled, fresh seasonal seafood.  
Market Price
- ☐ **Smoked Salmon Display**  
Traditional display to include a side of smoked salmon, onions, capers, eggs and cream cheese.  
\$250
- ☐ **Crudité Display**  
Fresh vegetables served with ranch dip and Mediterranean hummus and pita crisps.  
\$175, small (50 people) | \$275, large (100 people)
- ☐ **Mediterranean Grilled Vegetable Display**  
Marinated and lightly grilled mushrooms, squash, zucchini, eggplant, onions, bell peppers, garlic, hummus and pita crisps.  
\$200, small (50 people) | \$300, large (100 people)
- ☐ **Wheel of Baked Brie**  
Served with apples, grapes, and crusty French baguette slices.  
\$175

## *Hors d' Oeuvres*

Items may be passed or stationary. Prices are per piece.

<input type="checkbox"/> Meatballs, Barbecue, or Swedish Style	\$0.75
<input type="checkbox"/> Eggrolls (Pork or Vegetable) Stuffed With Stir Fry Vegetables, and served with Sweet Chili Sauce	\$1.50
<input type="checkbox"/> Bacon Wrapped Sea Scallops	\$3.00
<input type="checkbox"/> Spicy Sausage-stuffed Sicilian Mushrooms, Parmesan Crust Topping	\$1.75
<input type="checkbox"/> Teriyaki Chicken Satay, Spicy Peanut Sauce	\$2.25
<input type="checkbox"/> Lobster, Shrimp and Spinach Stuffed Mushrooms	\$3.75
<input type="checkbox"/> BCC Crab Cake, Remoulade Sauce	\$3.75
<input type="checkbox"/> Grilled Jumbo Shrimp, Garlic Aioli	\$2.75
<input type="checkbox"/> Shrimp and Crab Bruschetta Charred Tomato, Mozzarella, Parmesan, Pesto	\$3.00
<input type="checkbox"/> Shrimp Cocktail Lemon Zest, Horseradish Sauce	\$2.25
<input type="checkbox"/> Gazpacho Shooter with Jumbo Lump Crabmeat	\$2.75
<input type="checkbox"/> Herb Cream Cheese stuffed Phyllo Cup	\$1.00
<input type="checkbox"/> Mediterranean-style Vegetables, Feta Cheese, Phyllo Cup	\$1.25
<input type="checkbox"/> Greek skewer of Cucumber, Feta, Olive and Cherry Tomato, Olive Oil	\$1.75
<input type="checkbox"/> Caprese skewer of Cherry Tomato, Mozzarella, Basil, Olive Oil	\$1.75
<input type="checkbox"/> Bruschetta, Hummus, Sun-dried Tomatoes, Pea Shoots	\$1.75
<input type="checkbox"/> Bruschetta, Goat Cheese, Fig Jam	\$1.75

# Salads and Accompaniments

## Plated Meal

One Entrée | Starting at \$27  
Two Entrée | Starting at \$30  
Three Entrée | Starting at \$34

## Buffet Meal

One Entrée | Starting at \$25  
Two Entrée | Starting at \$27  
Three Entrée | Starting at \$30

Each option includes choice of two (2) sides, a salad, warm rolls, and butter.

## Salad Selections

Your meal may be a buffet or plated and will include a choice of one of the following salad selections.

☐ **Garden Salad**

Baby greens, sliced cucumber, tomato, julienned carrots. Choose to have your favorite dressing served on the salad or up to three selections available on the side.

☐ **Caesar Salad**

Crisp romaine lettuce tossed with creamy Caesar dressing, and topped with grated parmesan cheese and croutons.

☐ **Spinach Salad**

Fresh spinach sprinkled with mandarin orange supremes, crisp bacon, and red onion served with a raspberry vinaigrette.

Dressing choices include: Ranch, Bleu Cheese, Balsamic Vinaigrette, Fat-Free Raspberry Vinaigrette, Honey Mustard, Thousand Island, Greek Vinaigrette, Caesar, Roasted Shallot Vinaigrette, Citrus Vinaigrette, or Fat-Free Italian.

## Side Selections

☐ Vegetable Medley of Sautéed Zucchini, Squash, Bell Peppers, and Onions

☐ Corn off the Cob

☐ Slow Cooked Green Beans

☐ Sautéed Green Beans

☐ Steamed Broccoli with Orange Butter.

☐ Honey Glazed Baby Carrots

☐ Wild Mushroom Risotto

☐ Garlic Mashed Russet Potatoes

☐ Whipped Sweet Potatoes (Purple Option)

☐ Herb Roasted Red Potatoes

☐ Traditional Rice Pilaf

☐ Au Gratin Potatoes

☐ Broccoli Au Gratin

☐ Seasonal Roasted Vegetable

☐ Succotash

\*\*\*Seasonal Choices Upon Request\*\*\*

# Entrées

## Beef and Pork

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All options can be presented in a chef attended carving station for an additional \$75

- ☐ **London Broil**  
Thinly sliced grilled beef served with a traditional and classic sauce made with mushrooms, brandy and fresh herbs
- ☐ **Beef Medallions**  
Blackened beef medallions topped with roasted red pepper bruschetta
- ☐ **Glazed Ham**  
Thinly sliced and served with a brandy and black pepper cream.
- ☐ **Brandied Pork Loin**  
Oven roasted pork loin served with a creamy, brandied mushroom sauce.
- ☐ **Sliced Pork Loin**  
Served with Madeira pan sauce.
- ☐ **Whole Ribeye**  
Herb crusted ribeye served with rosemary au jus and crème horseradish (Chef attended carving station required)
- ☐ **Braised Pot Roast of Beef**  
Slow braised Appalachian style pot roast with root vegetables and red wine sauce

# Entrées

## Poultry

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☐ **Tequila Lime Chicken**

Marinated chicken breast served with caramelized onions.

☐ **Chicken Marsala**

Sautéed golden brown and served with a Marsala wine sauce.

☐ **Chicken Piccata**

Lightly battered chicken breasts finished with lemon, wine, and capers.

☐ **Hokie High Stuffed Chicken**

Grilled chicken breast with a caramelized onion and smoked gouda sauce.

☐ **Chicken Saltimbocca**

Lightly breaded chicken breasts layered with prosciutto, fresh sage and provolone cheese, sautéed and served with a light white wine cream sauce.

☐ **Herb Roasted Chicken Caprese**

Herb grilled chicken breast topped with a tomato basil relish and fresh mozzarella.

☐ **Hunter's Chicken**

Pan roasted chicken thighs served with slow cooked mushrooms, tomatoes and thyme in a white wine sauce.

## Seafood

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☐ **Chili Glazed Salmon with Orange Salsa**

Salmon filet topped with a sweet chili glaze, finished with an orange relish and served over a bed of wilted spinach.

☐ **Low Country Shrimp and Grits**

Southern style grits served with sautéed shrimp, andouille sausage and sharp cheddar cheese.

☐ **Mahi-Mahi**

Grilled mahi fillets topped with a pineapple and cilantro chutney.

☐ **Sautéed Shrimp: (Choose Style)**

☐ Hawaiian style with pineapple, red bell peppers and hearts of palm and Virginia ham, served on a bed of white rice.

☐ **Soy Glazed Grilled Salmon**

Grilled salmon with a sweet honey and soy glaze.

☐ Cajun style blackened shrimp served with a corn and okra maque choux.

# Entrées

## Pastas

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- ☐ **Pasta Prima Vera**  
Sautéed seasonal vegetables tossed with bow tie pasta in our light cream sauce with garlic and olive oil, and finished with Parmesan cheese.
- ☐ **Cheese Tortellini**  
Traditional cheese stuffed tortellini tossed with a parmesan Alfredo sauce.
- ☐ **BCC Signature Lasagna**  
Traditional Italian lasagna with a hearty meat sauce and layers of Italian cheeses.
- ☐ **Tuscan Lasagna**  
Layers of pasta with assorted Italian cheese and a classic white sauce with roasted vegetables and ricotta cheese
- ☐ **Butternut Squash Ravioli**  
Traditional pasta stuffed with butternut squash served with a brown butter and sage cream sauce.

## Vegetarian

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- ☐ **Vegetable Strudel**  
Roasted vegetables and Boursin cheese wrapped in puff pastry served with pepper coulis.
- ☐ **Portabella Napoleon**  
Grilled portabella mushrooms layered with spinach, roasted peppers, and fresh mozzarella, topped with a balsamic honey.
- ☐ **Wild Mushroom Risotto (Vegan)**  
Wild mushroom risotto topped with grilled portabella mushrooms and crispy kale.
- ☐ **Pasta Prima Vera**  
Sautéed seasonal vegetables tossed with bow tie pasta in our light cream sauce with garlic and olive oil, and finished with parmesan cheese.
- ☐ **Vegetable Stir Fry**  
An assortment of seasonal vegetables sautéed in sesame oil served in either sweet and sour sauce or honey teriyaki sauce.
- ☐ **Thai Stew with Jasmine Rice (Vegan)**  
Spicy Thai red curry vegetable stew with a coconut curry broth, served over jasmine rice.

# Entrées

## Interactive Stations

☐ **BCC Signature Crab Cakes**

Our signature crab cake recipe served with ginger slaw and red pepper aioli.

Market Price

☐ **Stir Fry Station**

Guests will select their favorite combination of sautéed bell peppers, onions, broccoli, sugar snap peas, carrots, mushrooms and chicken then seasoned with your choice of sriracha sauce, sweet honey teriyaki, or Kung Pao sauce. Options of steak or shrimp also available for an additional fee.

\$50

☐ **Pasta Station**

Guests will select their favorite combination of fresh pasta (cavatappi or bowtie), tossed with your choice of sautéed bell peppers, onions, broccoli, tomatoes, mushrooms and chicken. Served with fresh marinara or creamy alfredo sauce, topped with parmesan or red pepper flakes. Options of steak or shrimp also available.

\$50

☐ **Fajita Station**

Sautéed bell peppers, mushrooms, onions and chicken seasoned with southwest flavors. Served with warm flour tortillas, shredded cheddar, sour cream, salsa, shredded lettuce, and tomatoes. Options of steak or shrimp also available.

\$50

☐ **Risotto Station**

Choice of two: Wild Mushrooms and Roasted Chicken, Peas and Parmesan Roasted Garlic Chicken, Plum Tomatoes, Zucchini and Asparagus

\$50

☐ **Shrimp and Grits Station**

Guests will enjoy creamy Southern grits with options of shrimp, Andouille sausage, sharp cheddar, minced garlic, diced onion, bell pepper, and tomato.

\$50

## Our Popular "Club in the Country" Casual Reception

- ☐ Slow-roasted succulent pulled pork, smoked chicken, macaroni and cheese, barbecue baked beans, coleslaw, country green beans, collard greens, corn bread, and fruit cobbler. \$27 per person

## Desserts

☐ **Ice Cream Sundae Station**

BCC Homemade Cookies or Brownies and Chocolate or Vanilla ice cream

Choice of Toppings:

- Chocolate Syrup
- Cookie Crumbles
- Caramel Sauce
- Mini M&M Candies
- Strawberry Sauce
- Sprinkles
- Strawberries
- Blueberries
- Chocolate Chips

☐ **BCC Homemade Cookies**

(Chocolate Chip, Sugar, Oatmeal Raisin or Peanut Butter)

☐ **Brownies**

\*\*\*Specialty Cakes and Pies Upon Request.\*\*\*  
Pricing Dependent on Selection

## Beverage Packages

### PAR BAR PACKAGE

First Hour - \$10 per person  
Each Additional Hour - \$8 per person

#### Includes:

Choice of Four (4) Wines  
Choice of Four (4) Beers

#### Liquor:

Smirnoff Vodka  
Seagram's Extra Dry Gin  
Bacardi Rum  
Jim Beam Bourbon  
Dewar's Scotch  
Two Fingers Tequila

### EAGLE BAR PACKAGE

First Hour - \$16 per person  
Each Additional Hour - \$12 per person

#### Includes:

Choice of Four (4) Wines  
Choice of Four (4) Beers

#### Liquor:

Grey Goose Vodka  
Beefeater Gin  
Captain Morgan Private Stock Rum  
Bacardi 151 Rum  
Maker's Mark Bourbon  
Johnnie Walker Black Scotch  
Crown Royal Whiskey  
1800 Tequila

#### Standards included for all bar packages:

Club Soda, Tonic Water, Ginger Ale, Sprite, Coca-Cola and Diet Coke. Cranberry Juice and Orange Juice. Lemons, Limes, Olives, Vermouth.

#### Wine Choices: (Select 4)

- ☐ Chardonnay
- ☐ Sauvignon Blanc
- ☐ Pinot Grigio
- ☐ Cabernet Sauvignon
- ☐ Pinot Noir
- ☐ Merlot
- ☐ White Zinfandel

#### Beer Choices: (Select 4)

- ☐ Coors Light
- ☐ Miller Light
- ☐ Bud Light
- ☐ Michelob Ultra
- ☐ Samuel Adams  
Boston Lager
- ☐ New Castle, Brown Ale

- ☐ Sierra Nevada, IPA
- ☐ Corona
- ☐ Heineken
- ☐ Amstel Light
- ☐ Yuengling Lager
- ☐ Blue Moon
- ☐ \*\*\*Seasonal Choice\*\*\*

**Sparkling Wine:** Freixenet Blanc de Blanc (additional charge of \$3 per person)

#### Non-Alcoholic:

Ice water, regular and decaffeinated coffee, iced tea, and hot tea included with all food purchases. Lemonade, Fruit Punch | \$12 per 2 gallon container, Bottled Soda | \$2 per bottle

### CASH BAR PACKAGES

**Bottled Beer:** \$4 per beer | **Wine:** \$5 per glass

#### Liquor - Par, \$6

- ☐ Smirnoff Vodka
- ☐ Seagram's Extra Dry Gin
- ☐ Bacardi Rum
- ☐ Jim Beam Bourbon
- ☐ Dewar's Scotch
- ☐ Jack Daniel's Whiskey
- ☐ Two Fingers Tequila

#### Liquor - Birdie, \$7

- ☐ Absolut Vodka
- ☐ Stolichnaya Vodka
- ☐ Bacardi Gold Rum
- ☐ Tanqueray Gin
- ☐ Wild Turkey Bourbon
- ☐ George Dickel Whiskey
- ☐ Johnnie Walker Red
- ☐ Jose Cuervo Gold Tequila

#### Liquor - Eagle, \$9

- ☐ Grey Goose Vodka
- ☐ Beefeater Gin
- ☐ Captain Morgan Priv. Stock
- ☐ Bacardi 151 Rum
- ☐ Maker's Mark Bourbon
- ☐ Johnnie Walker Black
- ☐ Crown Royal Whiskey
- ☐ 1800 Tequila



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