

# Catering Package

## CEREMONIES & RECEPTIONS AT BROAD BAY COUNTRY CLUB

*Whether you prefer an intimate indoor ceremony or a picturesque outdoor ceremony, Broad Bay Country Club offers a wide array of beautiful backdrops to add ambiance to your special day. Broad Bay offers several outdoor sites nestled amongst the landscape of our breathtaking greens and fairways. Or let our cozy, indoor fireplace setting add elegance to saying "I do." Our serene settings are guaranteed to make your special day a memorable one. The staff at Broad Bay welcomes the opportunity to share with you our hallmark of incomparable service for the wedding reception of your dreams. You will find a friendly staff ready to offer you the warm, personal service you deserve to create a magical moment to remember.*

### WEDDING CEREMONY & RECEPTION SITE FEE

Ceremony Fee	\$750
Club house reception Fee	\$750
Tent Pavilion reception Fee	\$2000
Each Additional Hour	\$200

### WEDDING DEPOSIT REQUIREMENT

Applied toward balance due

Initial Deposit \$750  
Second Deposit due 60 days prior \$500

### FINAL DEPOSIT

~10 days Prior remaining balance due

### ROOM CAPACITY

Cape Henry Room	Seats 30
Bay Point Room	Seats 35
Chesapeake Room	Seats 120
Tent (seasonal)	Seats 180-250

### BANQUET ROOM FEE

4 Hour Increments

Chesapeake	\$750
Bay Point	\$250
Cape Henry	\$250
Pavilion	\$2000
Each Additional Hour Site Fee	\$200

### BANQUET DEPOSIT REQUIREMENT

Applied Toward Room Fee \$250

### OTHER FEES

Dance Floor	\$50
Cake Cutting	\$50
Bartender	\$100
Chef Attendant	\$75
Setup & Breakdown Fee	\$200
Linens	\$2 per guest
Multiple Reception Area	\$250
Heater per 1	\$400 plus \$35 delivery fee
AC/Fans per 1	\$40 plus \$35 delivery fee

# Catering Package

## BANQUET POLICIES

### DEPOSITS/PAYMENTS /CANCELLATIONS

We require \$750 for a wedding or \$250 for a banquet as a deposit to hold the venue for your date. A second deposit of \$500 for a wedding or \$250 for a banquet is due 60 days prior to your event. If you are booking 90 days or less than an initial deposit of \$1000 is due upon booking. This amount will be deducted from your final balance. If cancellation occurs more than 180 days prior to the scheduled event, the deposit will be refunded minus any expense incurred. If cancellation occurs between 90 and 180 days, 50% of the deposit received will be refunded minus any expense incurred. Cancellations under 90 days will result in forfeiture of the deposit. **Payment in full is required for all food and rental items 10 days prior to the date of the event.** The client must contact the Banquet Manager to cancel an event at the Club. An event is not cancelled by leaving a message.

\*\*Broad Bay limits the number of private events to which we close our facility to members. Therefore, we respectfully ask that you provide us as much notice as possible if your event details change.

### GUARANTEED GUEST COUNT

A final count must be received no later than 10 days prior to the event. If we do not receive a final guarantee, the estimated number of people will be used as the guarantee. Charges will be assessed based on the final guarantee. If the number of guests exceeds the final guarantee we will attempt to accommodate the additional guests, however no guarantees are made to the availability of space or products provided. All charges will be based upon guarantee or the actual number of guests, whichever is higher.

### FOOD & BEVERAGE SERVICE

All food and beverage items must be consumed on the premises during the event. Health Department regulations do not allow the removal of food or beverage from the property following a function. No food or beverage item may be brought onto the property. We operate in compliance with state liquor laws and reserve the right to deny and discontinue serving alcoholic beverages to any guest. We will not serve alcoholic beverages to anyone under the legal drinking age. All outside vendors must have prior approval.

### LIABILITY

The Club will not assume any responsibility for damage or loss of any merchandise left in the banquet room prior to or following the function. We reserve the right to inspect and control all private parties, meetings, receptions, etc. being held on premises. The client is liable for any damages to persons or the facility caused by their guests, and will be billed for.

### GRATUITY & TAX

A 20% gratuity and 11.5% sales tax are applied to all items in accordance with state and city laws. The gratuity is non-voluntary and is taxed in accordance with state law.

### DECORATIONS/USE OF PETS IN CEREMONY

Banners, signs or decorations may not be placed on the walls or columns without prior approval from the Banquet Manager. Decorations must be removed from the premises following the event. Birdseed or flower petals may be thrown outside after a reception. Rice, potpourri, sparklers, and confetti are not permitted. The use of pets during a ceremony will be decided by the Banquet Manager on an individual basis. If permitted, the pet must be removed from the premises immediately following the ceremony.

I have read the above contract and agree to all the terms, prices and conditions set forth above. This booking will remain tentative, subject to cancellation by the Club, until this agreement is signed and deposits are received.

2120 Lords Landing  
Virginia beach, VA 23454

# Catering Package

OUR MENU SELECTION.

## BEVERAGES

### HOST BAR & CASH BAR

*Prices are per drink*

*\$75.00 Bartender fee per assessed for cash bars only*

House Liquor	\$7.00
Call Liquor	\$8.00
Premium Liquor	\$10.00
Draft Beer	\$5.50
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Wine	\$8.00

*Other varietals and bottles of wine available to order*

Domestic ¼ Keg (80 12oz cups)	\$200
Domestic ½ Keg (160 12oz cups)	\$350

*Specialty kegs available to order*

### PUNCH (Serves approx. 20-25)

Mimosa Punch	\$65
Champagne Punch	\$65
Non-alcoholic Punch	\$25

### CHAMPAGNE TOAST

\$3.50 per person

# Catering Package

OUR MENU SELECTION.

## **Seminar Menu**

\$25.00 per person

### **Continental Breakfast**

Fresh Cut Fruit  
Assorted Yogurts  
Warm Muffins & Danish

### **Snack**

Whole Fruit  
Cookies  
or  
Brownies

### **Lunch**

#### *Option 1*

Deli Board with Assorted Breads  
Cold Cuts & Cheeses  
Coleslaw  
Potato Salad  
Garden Salad  
Chips

#### *Option 2*

Club Wrap  
Cup of Soup  
or  
Garden Salad

# Catering Package

OUR MENU SELECTION.

## **Continental Breakfast**

Assorted Muffins

Fresh Cut Fruit

Assorted Yogurts

Coffee & Juice

\$10.00 per person

## **Full Breakfast**

Assorted Muffins

Fresh Cut Fruit

Assorted Yogurts

Scrambled Eggs

Sausage & Bacon

Hash browns

Coffee & Juice

\$15.00 per person

# Catering Package

OUR MENU SELECTION.

## Golf Tournament Menu

### Boxed Lunch Options

1. Deli Style Wrap or Sandwich \$12.25 per person
  - a. With choice of Ham or Turkey and Cheddar or Swiss cheese
  - b. Lettuce & Tomato, with condiments
  - c. Chips & Cookies
  - d. Apple, Banana or Orange
2. Chicken Salad Wrap or Sandwich \$12.25 per person
  - a. Lettuce & Tomato, with condiments
  - b. Chips or Cookies
  - c. Apple, Banana or Orange
3. Roast Beef Wrap or Sandwich \$15.25 per person
  - a. With Baby Swiss & Horseradish Cream
  - b. Lettuce, Tomato & Red Onion
  - c. Chips or Cookies
  - d. Apple Banana or Orange

### Buffet Menu Options

1. The All American \$15.25 per person
  - a. Fire Angus Burgers & All Beef Hot Dogs with & all the fixings
  - b. Coleslaw, Potato Salad & Chips
  - c. Ice Cream Bars
2. Old Country Buffet \$18.25 per person
  - a. Fried Chicken with Biscuits & Honey
  - b. Mac n Cheese, Roasted Corn Coleslaw & Watermelon
  - c. Apple Pie a la mode
3. Carolina BBQ \$24.25 per person
  - a. Pulled Pork BBQ & BBQ Baked Chicken
  - b. Baked Beans, Potato Salad & Coleslaw
  - c. Cherry cobbler a la mode

Items can be mixed and matched depending on preference for the appropriate charge.

# Catering Package

OUR MENU SELECTION.

## HORS D 'OEUVRE PACKAGES

Based on a Hour & a Half Period

Minimum of 40 Guests per Package

Additional \$1 per person if you preferred items passed

### Column A

Beef Sliders  
Meatballs  
Mini Spinach Spanakopita  
Chicken Sate  
Beef Skewers  
Spring Rolls  
Mini Quiche  
Coconut Crusted Chicken  
Phyllo cups with Raspberry & Brie  
Phyllo Cups with Country Ham &  
Roasted Red Pepper Cream cheese  
Ham Biscuits  
Caprese Skewer

### Column B

Fried Goat Cheese  
Bacon Wrapped Scallops  
Mini Crab Cakes  
Oysters Rockefeller  
Fried Oysters  
Pineapple BBQ Grilled Shrimp Skewers  
Crab Stuffed Mushrooms  
Chilled Shrimp Cocktail  
Anti Pasta Skewers  
Beef Tenderloin Biscuits  
Mini Beef Wellington  
Grilled Tenderloin Bites

### Standard Package - \$29.95 per person

Fresh Fruit, Cheese & Vegetable Display with Dips

Choose 3 from column A & 2 from column B

### Deluxe Package - \$35.95 per person

Fresh Fruit, Cheese & Vegetable Display with Dips

Choose 3 from column A & 3 from column B

### Gourmet Package - \$40.50 per person

Fresh Fruit, Cheese & Vegetable Display with Dips

Crab Dip with Fresh Baquettes

Choice of 6 from columns A & B

2120 Lords Landing  
Virginia beach, VA 23454

# Catering Package

## OUR MENU SELECTION.

### HORS D 'OEUVRES

*Priced per piece, minimum of 30 pieces required for each*

#### Hot

- Bacon Wrapped Scallops \$3.50
- Petit Crab Cakes \$3.50
- Oysters Rockefeller \$3.50
- Fried Oysters with Cocktail Sauce \$3.00
- Grilled Shrimp With a Pineapple BBQ Sauce \$3.00
- Crab Stuffed Mushrooms \$3.50
- Fried Goat Cheese with Roasted Red Pepper Coulis & Balsamic Glaze \$2.75
- Beef Sliders with House Sauce & American Cheese \$2.25
- Mini Beef Wellington \$2.50
- Mini Cheesesteak with Peppers, Onions & Four Cheese Sauce \$1.95
- Grilled Tenderloin Bites with Blue Cheese Sauce & Fried Potato \$2.50
- Jack Daniels Meatballs \$2.00
- Mini Spinach Spanakopita \$2.50
- Chicken Saté with Peanut Sauce \$1.95
- Teriyaki Beef Skewers \$1.95
- Mini Quiche Bites \$1.95
- Asian Spring Rolls \$2.25
- Coconut Crusted Chicken Tenderloins with Raspberry Horseradish Sauce \$2.25
- Phyllo Cups with Raspberry, Brie & Walnuts \$1.95
- Country Ham & Roasted Red Pepper Cream cheese in Phyllo Cups \$2.00

#### Cold

- Chilled Shrimp Cocktail \$3.50
- Assorted Finger Sandwiches \$2.00
- Country Ham on Parker House Rolls \$2.25
- Anti-Pasta Skewers \$2.95
- Caprese Skewer \$1.75
- Beef Tenderloin Crostini with Horseradish Cream \$2.00
- Sliced Beef Tenderloin on a Parker House roll \$2.50

# Catering Package

OUR MENU SELECTION.

## HORS D 'OEUVRES

*Priced per person*

### Salads

*all salads serve 50*

- Classic Caesar Salad with Garlic Croutons & Fresh Grated Parmesan Cheese (serves 50) \$200
  - With Grilled, chilled Chicken +\$100
  - With Steamed, chilled Shrimp +\$200
- Mesculin Greens with Roasted Pine Nuts, Fresh Berries, and Goat Cheese & Raspberry Vinaigrette (serves 50) \$175
- Roma Tomatoes & Fresh Mozzarella Napoleon with Sweet Basil with a Balsamic Reduction \$150
- Field Greens with Seasonal Pears, Bleu Cheese, Spiced Pecans & Honey Sherry Vinaigrette \$175

### Platters

- Display of Domestic Cheese Fresh Cut Fruit & Vegetables with Dip & Crackers \$3.25
  - Upgrade with Imported Cheese & Melon Baskets \$4.50
- Prosciutto Wrapped Asparagus \$2.25
- Smoked Salmon Canapés \$1.95
- Prosciutto Wrapped Melon \$1.95
- Seared Ahi Tuna \$3.50
- Spinach & Artichoke Dip with – Gourmet Crackers (serves 30) \$100
- Crab Dip with Gourmet Crackers – (Serves 30) \$122
- Caramel Apple Brie wrapped in – Puff Pastry with French Bread Rounds(Serves 30) \$75
- Side of Smoked Salmon – Displayed with Capers, Spanish Onions, Cream Cheese & Toast Points (each side serves 40) \$150 per side
- Decorated Whole Poached Salmon \$200
  - Dill Cucumber Sauce (serves 50)

# Catering Package

OUR MENU SELECTION.

## CARVING & ACTION STATIONS

*\$50 Chef Attendant Fee*

### **Roasted Beef Tenderloin**

Served with Rolls, Horseradish Sauce

*\*Market Price\**

### **Roasted Top Sirloin**

Served with Rolls, Horseradish Sauce

*\*Market Price\**

### **Honey Baked Ham**

Served with Rolls, Honey Dijon Sauce

\$7.00 per guest

### **Rosemary Scented Leg of Lamb**

Served with Rolls, Mint Sauce

\$9.50 per guest

### **Slow Roasted Pork Loin**

Served with Rolls, Apple Chutney

\$8.50 per guest

### **Roasted Turkey Breast**

Served with Rolls, Cranberry Relish

\$8.00 per guest

### **Mashed Potato Bar**

Choice of Roasted Garlic Mashed Potatoes or  
Traditional

Served with Cheddar Cheese, Blue Cheese,  
Diced Green Onions, Steamed Broccoli, Bacon,  
Butter, Sour Cream & Gravy

\$7.00 per guest

### **Ahi Tuna**

Blackened & served with a seaweed and  
cucumber salad  
Crispy Wontons, Wasabi, Pickled Ginger & Soy  
\$12.00 per guest

### **Pasta Action Station**

Chefs Choice of 2 Pastas

served with your Choice of 2 Sauces:

-Marinara with Fresh Herbs and Mushrooms

-Puttanesca with Olive Oil Base, Garlic, Fresh  
Tomatoes & Parsley

-Pesto Cream with Basil & Parmigiano-Reggiano  
-Vodka Cream Sauce

-Alfredo with Parmigiano-Reggiano Cheese  
\$10.00 per guest

Add Grilled Chicken ~ \$5.00 per guest

Add Shrimp ~ \$8.00 per guest

### **Shrimp & Grits**

New Orleans Seasoned Shrimp Sautéed to  
Order, Served over Creamy White Cheddar  
Grits; Accompanied by Fried Green Tomatoes  
Cornbread

\$18.00 per guest

### **Stir-Fry**

Served with Spicy Stir-Fry Vegetables, Steamed

Rice or Lo Mein and Condiments

Chicken- \$12.00 per guest

Beef - \$14.00 per guest

Shrimp - \$18.00 per guest

**\*Additional attendant required for  
50 guests or more\***

2120 Lords Landing  
Virginia beach, VA 23454

# Catering Package

## OUR MENU SELECTION.

### PLATED DINNERS

*Dinner entrees are served with a garden or Caesar salad, fresh vegetables, starch, warm rolls and butter, and coffee and tea. You may choose up to two entrees. Each additional entrée is \$3 per person.*

- Grilled Atlantic Salmon with a Rosemary Citrus Glaze \*Market Price\*
- Broiled Maryland Lump Crab Cakes \*Market Price\*
- Grilled Wild Rockfish topped with Lump Crab, Roma Tomatoes, Crushed Garlic, & Fresh Herbs. \*Market Price\*
- Chicken Milanese with Button Mushrooms, Caramelized Onions, & Roma Tomatoes \$28.50
- Chicken Roulade with Baby Spinach, Sun-dried Tomatoes, & Parmesan topped with a Roasted Garlic Cream Sauce \$28.50
- Rosemary Roasted Pork Loin served with a mushroom mustard demi glaze \$28.50
- Petit Filet & Crab Cake \$38.50
- Grilled Filet Mignon with Fresh Compound Herb Butter \$32.50

#### A LA CARTE OPTIONS

##### SOUPS

- Tomato Basil \$4.00
- She Crab \$6.00

#### DESSERTS

- Chocolate Dipped Strawberries \$250  
(when available) per 100 pieces
- Lemon Marscapone Layered Cake \$5.00
- Crème Brulee Cheesecake \$6.75
- Chocolate Layer Cake \$5.00

# Catering Package

## OUR MENU SELECTION.

### DINNER BUFFETS

*Minimum of 35 Guests*

Two Entrees \$34.00

Three Entrees \$40.00

*Buffet includes a garden or Caesar salad, choice of one vegetable and starch, warm rolls and butter, and coffee and tea.*

### ENTREES

Rosemary Citrus Salmon

Chicken Milanese

Pork Loin with Mustard Dill Sauce

Stuffed Flounder

Chicken Roulade

Fetticini Alfredo

Pasta Primavera

Lemon, Tarragon Butter Grilled Mahi Mahi

Jamican Rum Porkloin

Chicken Picatta

Chicken Parmesean

Chicken Cordon Bleu

Eggplant Napolean

Chicken Dijon

BBQ Grilled Salmon

(Seafood is subject to market prices)

### VEGETABLES

Fresh Vegetable Medley • Green Beans Almandine • Grilled Asparagus \$1.00 extra • Chef's Choice

### STARCHES

Rosemary Roasted Red Bliss Potatoes • Garlic Mashed or Regular Mashed Potatoes

Wild Rice • Rice Pilaf

### A LA CARTE OPTIONS

#### SOUPS

Tomato Basil \$4.00

She Crab \$6.00

### DESSERTS

Chocolate Dipped Strawberries \$250  
(when available) per 100 pieces

Lemon Marscapone Layered Cake \$5.00

Crème Brulee Cheesecake \$6.75

Chocolate Layer Cake \$5.00

2120 Lords Landing  
Virginia beach, VA 23454