



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
<b>Ballroom</b>	150	175	200
<b>Vista Room</b>	50	70	100
<b>Vista Deck</b>	100	N/A	120
<b>Board Room</b>	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
<b>Ballroom, Vista Room, Vista Deck and Board Room</b>	\$8,000	\$10,000	\$5,000	\$8,000
<b>Vista Room</b>	\$4,000	\$6,000	\$2,500	\$5,000
<b>Vista Deck</b>	\$3,000	\$5,000	\$2,000	\$4,000
<b>Board Room</b>	\$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*