



Broad Bay Country Club

Wedding Packages





Welcome to Broad Bay Country Club! Whether you prefer an intimate indoor ceremony or a picturesque outdoor affair, Broad Bay Country Club offers a wide array of beautiful backdrops to add ambiance to your special day. Our serene settings are guaranteed to make your special day a memorable one. Our dedicated team at Broad Bay welcomes the opportunity to share with you our hallmark of incomparable service for the wedding of your dreams. You will find a friendly staff ready to offer you the warm, personal service you deserve to create a magical experience to remember.

Warmly,

Lindsay Condelli
Private Events Director

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Beverages

Consumption & Cash Bars

Prices per drink

\$100 Bartender fee required for a Cash Bar

House Liquor	\$7
Call Liquor	\$9
Premium Liquor	\$10
Draft Beer	\$6
Domestic Beer	\$4
Imported Beer	\$5
House Wine	\$7
Other varietals and bottles of wine available to order	



Open Bar Package \$26.95
House Level Wine, Domestic, Imported & Draft Beer & Non-Alcoholic Beverages
3 1/2 Hours per person

Open Bar Package \$45.95
House Level Beer, Wine, Liquor & Non-Alcoholic Beverages
3 1/2 Hours per person

Open Bar Package Upgrades
Call Level - \$3 additional per person
Premium Level - \$8 additional per person
Super Premium Level - \$12 additional per person

Additional Hours Upgrade - \$10.95 per person (House)
Call Level - \$1.50 additional per person
Premium Level - \$4 additional per person
Super Premium Level - \$6 additional per person

Open Bar Package (Under 21)
3 1/2 Hours per person \$16.95

Non-Alcoholic Beverage Station - \$4 per person
Choice of water, iced tea & coffee OR water, iced tea & lemonade

Champagne Toast - \$3.50 per person

Mimosa Punch (Serves 25)	\$65
Champagne Punch (Serves 25)	\$65
Non-alcoholic Punch (Serves 25)	\$25

Beverages

Bloody Mary by the Glass

House \$7.50

Call \$9.50

Premium \$10.50

Build Your Own Bloody Mary Station (Includes Five Toppings)

House \$10.50

Call \$12.50

Premium \$13.50



Mimosa by the Glass \$8

Build Your Own Mimosa Station \$11 (Includes Five Toppings)

Domestic Keg Selections

1/2 keg bud light	\$350
1/4 keg Bud Light	\$200
1/2 keg Budweiser	\$350
1/6 keg Budweiser	\$150
1/2 keg Mich Ultra	\$350
1/6 keg Mich ultra	\$150
1/6 keg Sam Adams '76	\$300



Import/Craft Keg Selections

1/2 Shocktop	\$450
1/6 Shocktop	\$150
1/2 Devils Backbone Vienna	\$450
1/6 Devils Backbone Vienna	\$300
1/2 Stella Artois	\$450
1/6 Stella Artois	\$300
1/6 Legends brown Ale	\$300
1/6 Elysian Space Dust IPA	\$300



Hors D'Oeuvres A La Carte

Priced Per Piece

Minimum of 30 Pieces Required for Each Item

Hot

- Bacon Wrapped Scallops - \$3.50
- Petit Crab Cakes - \$3.50
- Fried Oysters w/ Cocktail Sauce - \$3.00
- Grilled Shrimp w/ Pineapple BBQ Sauce - \$3.00
- Crab Stuffed Mushrooms - \$3.50
- Beef Sliders w/ House Sauce & American Cheese - \$2.50
- Mini Beef Wellington - \$ 2.50
- Mini Cheesesteak w/ Peppers, Onions & Four Cheese Sauce - \$2
- Grilled Tenderloin Bites - \$2.50
- Jack Daniels Meatballs - \$2.00
- Mini Spinach Spanakopita - \$2.50
- Chicken Satay w/ Peanut Sauce - \$2
- Teriyaki Beef Skewers - \$2
- Mini Quiche Bites - \$2
- Asian Spring Rolls - \$2
- Coconut Crusted Chicken Tenderloins - \$2.50
- Phyllo Cups w/ Raspberry, Brie & Walnuts - \$2

Cold

- Chilled Shrimp Cocktail - \$3.50
- Assorted Finger Sandwiches - \$2.00
- Country Ham on Parker House Rolls - \$2.50
- Anti-Pasta Skewers - \$3
- Caprese Skewer - \$2
- Beef Tenderloin Crostini w/ Horseradish Cream - \$2.00
- Sliced Beef Tenderloin on Parker House Rolls - \$2.50
- Bruschetta - \$2.00



Platters

- Domestic Cheese, Fresh Cut Fruit & Vegetables with dip & Crackers - \$3.50 per person
- Upgrade to Imported Cheese & Melon Baskets - \$4.50 per person
- Prosciutto Wrapped Asparagus - \$2.50
- Smoked Salmon Canapés - \$2
- Prosciutto Wrapped Melon - \$2
- Seared Ahi Tuna - \$3.50

- Spinach & Artichoke Dip served with gourmet crackers (serves 30) - \$100
- Side of Smoked Salmon displayed with Capers, Spanish Onions, Cream Cheese & Toast Points (Serves 40) - \$150

Hors D 'Oeuvre Packages

Standard Package - \$29.95 Per Person

Fresh Fruit, Cheese & Vegetable Display with Dips

Choose 3 from column A and 2 from column B

Deluxe Package - \$35.95 Per Person

Fresh Fruit, Cheese & Vegetable Display with Dips & Crackers

Choose 3 from column A & 3 from column B

Gourmet Package - \$40.50 Per Person

Fresh Fruit, Cheese & Vegetable Display with Dips & Crackers

Crap Dip with Fresh Baguettes

Choice of 6 from columns A & B

Standard Getting Ready Packages- \$100

50 pieces – up to 2 choices from Column A & Bottle of House Champagne

50 pieces – up to 2 choices from Column A & 12 pack of Domestic Beer

Deluxe Getting Ready Packages - \$150

50 pieces – up to 2 choices from Column A & 2 Bottles of House Champagne

50 pieces – up to 2 choices from Column A & 18 pack of Domestic Beer

Column A

Beef Sliders with House Sauce & American Cheese

Jack Daniels Meatballs

Mini Spinach Spanakopita

Chicken Sate with Peanut Sauce

Beef Skewers

Spring Rolls

Mini Quiche

Coconut Crusted Chicken

Phyllo cups with Raspberry & Brie

Ham Biscuits on Parker House Rolls

Caprese Skewer

Column B

Bacon Wrapped Scallops

Mini Crab Cakes

Fried Oysters

Pineapple BBQ Grilled Shrimp Skewers

Crab Stuffed Mushrooms

Chilled Shrimp Cocktail

Anti Pasta Skewers

Beef Tenderloin on Parker House Rolls

Mini Beef Wellington

Grilled Tenderloin Bites

Bruschetta

Carving & Action Stations

A La Carte

\$75 Chef Attendant Fee required per 1 station

Salad Bar - \$8 per guest

Fresh Mixed Greens, Shredded Carrots, Sliced Cucumbers,
Diced Tomatoes, Sliced Red Onions. Choice of two Dressings

Honey Baked Ham - \$7 per guest

Served with Rolls & Honey Dijon Sauce

Slow Roasted Pork Loin - \$8.50 per guest

Served with Rolls & Apple Chutney

Roasted Turkey Breast - \$8 per guest

Served with Rolls & Cranberry Relish

Ahi Tuna - \$12 per guest

Blackened and served with a seaweed & cucumber salad,
crispy

wontons, wasabi, pickled ginger & soy

Taco Bar - \$12 per guest

Seasoned Ground Beef & Chicken, Hard and Soft Shells,
Lettuce, Tomatoes, Shredded Cheddar Cheese, Salsa and
Sour Cream

Chicken & Waffles - \$14 per guest

Fried Chicken & Fresh Waffles made to order accompanied
by Mild and Spicy Maple Syrups

Crab Cake - \$19 per guest

Maryland Lump Crab Cakes pan-seared to order

Roasted Beef Tenderloin - *Market Price*

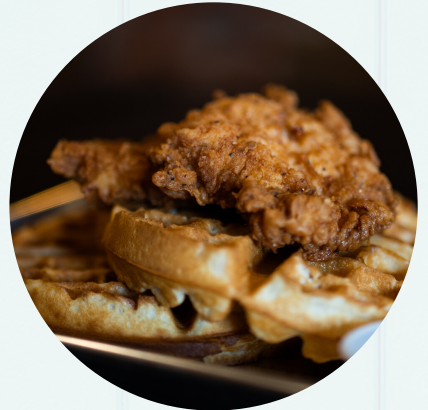
Served with Rolls & Horseradish Sauce

Roasted Top Sirloin - *Market Price*

Served with Rolls & Horseradish Sauce

Rosemary Scented Leg of Lamb - *Market Price*

Served with Rolls & Mint Sauce



Carving & Action Stations

A La Carte

\$75 Chef Attendant Fee required per 1 station

Pasta Station - \$10 per guest

With Grilled Chicken - \$15 per guest

With Shrimp - \$18 per guest

Chefs Choice of 2 pastas served with your choice of 2 sauces;

- Marinara w/ Fresh Herbs & Mushrooms
- Puttanesca w/ Olive Oil Base, Garlic, Fresh Tomatoes & Parsley
- Pesto Cream w/ Basil & Parmigiano-Reggiano
- Vodka Cream Sauce
- Alfredo w/ Parmigiano-Reggiano Cheese



Mashed Potato Bar - \$7 per guest

Choice of Roasted Garlic Mashed Potatoes or Traditional

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

Shrimp & Grits - \$18 per guest

New Orleans Seasoned Shrimp Sautéed to Order

Served Over a Creamy White Cheddar Grits, Accompanied by Fried Green Tomatoes and Cornbread

Carving & Action Station Packages

Standard Package - \$30 per person

Salad Bar

Mashed Potato Bar

Carving Station

Deluxe Package - \$45 per person

Standard Package + Pasta Station with Protein

Gourmet Package - \$60 per person

Deluxe Package + 1 additional carving station

Upgrade Options;

Roasted Beef Tenderloin - *Market Price*

Served with Rolls & Horseradish Sauce

Roasted Top Sirloin - *Market Price*

Served with Rolls & Horseradish Sauce

Rosemary Scented Leg of Lamb - *Market Price*

Served with Rolls & Mint Sauce

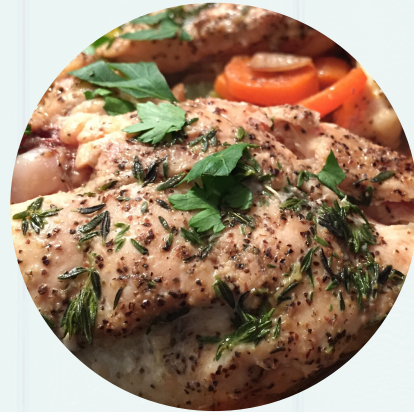
Dinner Buffet

Two Entrees & Veggie Option - \$35 per person
Three Entrees & Veggie Option - \$40 per person

Buffet includes a Garden or Caesar Salad
Choice of one Vegetable and one Starch, Warm Rolls and Butter,
Beverage Station with Coffee Iced Tea & Water.

Entrée Choices

Rosemary Citrus Salmon
Chicken Milanese
Pork Loin w/ Mustard Dill Sauce
Stuffed Flounder
Chicken Roulade
Fettuccini Alfredo
Pasta Primavera
Jamaican Rum Pork Loin
Chicken Piccata
Chicken Parmesan
Chicken Cordon Bleu
Eggplant Napoleon
Chicken Dijon
Lemon, Tarragon Butter Grilled Mahi Mahi



Starch Options

Rosemary Roasted Red Bliss Potatoes
Garlic Mashed Potatoes
Regular Mashed Potatoes
Wild Rice
Rice Pilaf

Vegetable Options

Fresh Vegetable Medley
Green Beans Almandine
Chef's Choice

Upgrade Options

Vegetable Upgrades - \$1 additional per
guest Grilled Asparagus
Steamed Broccoli

Salad Upgrade - \$2 per guest
Spinach Salad

Plated Dinner

Please choose up to two Entrées
Each additional Entrée - \$3 per guest
(not including veggie option)

Dinner Entrees are served with a Garden or Caesar Salad,
Fresh Vegetables, a Starch, Warm Rolls & Butter and Coffee & Iced Tea

Entrée Choices

Linguini w/ Homemade Meatballs - \$27 per guest

Butternut Squash Ravioli w/ Brown Butter - \$28 per guest

Chicken Marsala, Piccata or Milanese - \$29 per guest
Topped w/ Button Mushrooms, Caramelized Onions & Roma Tomatoes

Chicken Roulade - \$29 per guest
Stuffed w/ Baby Spinach, Sun-dried tomatoes & Parmesan
topped w/ a Roasted Garlic Cream Sauce

Rosemary Roasted Pork Loin - \$29 per guest
Served w/ a Mushroom Mustard Demi Glaze

Grilled Filet Mignon w/ Fresh Compound Herb Butter - \$34 per guest

Petit Filet & Crab Cake - \$39 per guest

Soups

Tomato Basil - \$4 per guest
Potato & Leek - \$5 per guest
Broccoli & Cheddar - \$5 per guest
She Crab - \$6 per guest



Desserts

Chocolate Dipped Strawberries (100 pieces) - \$250

Lemon Mascarpone Layered Cake - \$5 per guest

Chocolate Layer Cake - \$5 per guest

Crème Brulee Cheesecake - \$7 per guest



Kids Menu

Buffet OR Plated - \$10 per child
(Ages 3-12)

Entrée Choices

Pasta w/ Meatballs

Grilled Chicken w/ Green Beans

Chicken Tenders with Fries or Fruit

Hamburger/Cheeseburger with Fries or Fruit

Grilled Cheese with Fries or Fruit

Hot Dog with Fries or Fruit

Cheese Pizza



Facility Rental Fees

Facility Rentals include;

Four Hour Reception

Dressing Areas

Linens

Basic China

Setup and Breakdown of Tables and Chairs Provided by Broad Bay

Additional Hour Included when a Ceremony is Added

Additional Hours May be added to the Reception for \$250 Per Hour

Tent Capacities

Plated – 130 max

Buffet – 175 max (tables of 10)

Cocktail Style - 250

Ceremony Fee	\$750
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Reception Fee	\$2,200
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Chesapeake Room Capacities

Plated OR Buffet - 80 max

Cocktail Style – 150 max

Ceremony Fee	\$750
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Reception Fee	\$900
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