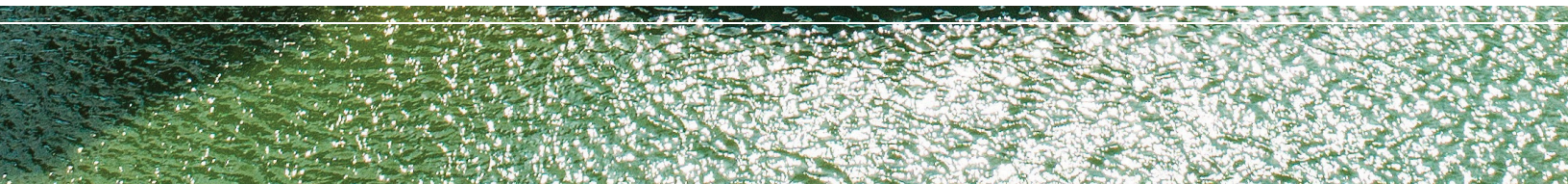




BROAD BAY COUNTRY CLUB

PRIVATE EVENT PACKAGES



PRIVATE EVENT RENTAL FEES

Tent

\$2,200

Plated – 145 Max

Buffet – 160 Max (tables of 10)

Cocktail Event– 250

Chesapeake Room

\$900

Plated or Buffet – 75

Cocktail Style – 150

Bay Point Room

\$350

Plated– 35

Buffet– 30

Cape Henry Room

\$250

Plated– 24

Buffet– 20

Arbor

\$200

Audio/Video

Speaker and Microphone \$75

Projector \$100

Projector Screen \$50

Linens

Special Colored Linen

\$1 per napkin

\$2 per tablecloth

Double \$ per piece

Cake Cutting

\$75

Chandeliers Removal

\$350

Outside Heaters

\$150 each



BAR PACKAGES

Open Bar Package I

\$32 PER PERSON

House Level Wine, Domestic Beer, and Non-Alcoholic Beverages

Open Bar Package II

\$32 PER PERSON

House Level Wine and Liquor, Domestic Beer, Import Beer, Craft Beer, Seltzer, and Nonalcoholic Beverages

Open Bar Package Upgrades

Call Level - Add \$3 per person

Premium Level - Add \$8 per person

Super Premium Level - Add \$12 per person

Additional Hours Upgrade available upon request

Under 21 Open Bar Package

\$17 PER PERSON

BEVERAGES A LA CARTE

Consumption and Cash Bars

Domestic Beer	\$4
Import Beer	\$5
Seltzers	\$5
House Wine	\$7
House Liquor	\$7
Call Liquor	\$9
Premium Liquor	\$10

Punch

Serves 25	\$65
Mimosa Punch	\$125
Apple Cider Bourbon Punch	\$125
Punch	\$25
Nonalcoholic Punch	

Non-Alcoholic Beverage Station

\$4 PER PERSON

Includes Water, Iced Tea, and a Choice of Coffee or Lemonade

HORS D'OEUVRE PACKAGES

Standard Package

\$35 PER PERSON

Fresh Fruit, Cheese, Vegetables with Dips and Crackers

Choose 3 from Column A and 2 from Column B

Deluxe Package

\$40 PER PERSON

Fresh Fruit, Cheese, Vegetable with Dips and Crackers

Choose 3 from Column A and 3 from Column B

Gourmet Package

\$50 PER PERSON

Fresh Fruit, Cheese, Vegetables with Dips and Crackers Crab Dip
with Baked Baguette

Choose 6 from Column A and B

Column A

Beef Sliders with House Sauce and American Cheese

Barbecue Meatballs

Spanakopita

Chicken Satay with Peanut Sauce

Beef Skewers

Spring Rolls (Vegetarian)

Mini Quiche

Coconut Chicken Tenders

Raspberry and Brie Phyllo Wraps (Includes Walnuts)

Country Ham Biscuits

Caprese Skewers

Column B

Bacon-Wrapped Scallops

Petite Crab Cakes

Fried Oysters

Grilled Shrimp with Pineapple BBQ

Crab-Stuffed Mushrooms

Shrimp Cocktail

Anti-Pasta Skewers

Beef Tenderloin Sliders

Mini Beef Wellington

Grilled Steak Bites

Bruschetta

HORS D'OEUVRES A LA CARTE

Priced Per Piece (30 piece minimum)

Platters

Fresh Fruit and Cheese Platter **\$4 per person**
with Vegetables, Dips, and Crackers

Prosciutto Wrapped Asparagus **\$3 per person**

Seared Ahi Tuna **\$4 per person**

Smoke Salmon Canapés **\$3 per person**

Spinach and Artichoke Dip \$100
(Serves 30)

Smoked Salmon Display **\$165**
(Serves 40)



Hot

Bacon-Wrapped Scallops **\$4**

Petite Crab Cakes **Market**

Fried Oysters, Remoulade **\$4**

Grilled Shrimp **\$3.5**

Basted in a Pineapple Barbecue

Beef Sliders **\$3**

with House Sauce, American Cheese

Mini Beef Wellington **\$3.5**

Mini Cheesesteaks **\$3**

Grilled Tenderloin Bites **\$4**

Barbecue Meatballs **\$3**

Spanakopita **\$3**

Chicken Satay with Peanut Sauce **\$3**

Teriyaki Beef Skewers **\$3**

Mini Quiche Bites **\$3**

Asian Spring Rolls (Vegetarian) **\$3**

Coconut Chicken Tenders **\$4**

Raspberry and Brie in Phyllo Wraps **\$3.5**

Contains Walnuts

Cold

Chilled Shrimp Cocktail **Market**

Assorted Finger Sandwiches **\$2**

Country Ham on Parker House Rolls **\$2.5**

Anti-Pasta Skewers **\$4**

Caprese Skewers **\$3**

Sliced Beef Tenderloin on Crostini **\$4**

FINGER FOODS & NOSHES

Quantities of 50

Chicken Salad Sliders	\$110
Cheeseburger Sliders	\$150
Chicken Yakitori	\$135
Vegetable Spring Rolls with Dipping Sauce	\$150
Barbecue Meatballs	\$150
Caprese Skewers	\$150
Coconut Chicken	\$200
Country Ham Biscuits	\$135

DIPS & PLATTERS

Serves up to 50

Spinach and Artichoke Dip	\$95
Buffalo Chicken Dip	\$105
Fruit and Cheese Display	\$85
Cookie, Blondie, and Brownie Platter	\$125
Grilled Vegetable Platter	\$75
Anti-Pasta Platter	\$155



DINNER OPTIONS

Dinner Buffets Include Warm Rolls with Butter, Choice of Garden Salad or Caesar Salad, Chef's Choice Vegetable and Starch, and a Beverage Station with Coffee, Iced Tea, and Water.

Buffet

Two-Entree Option \$37 per person

Three-Entree Option \$42 per person

Entree Choices

Rosemary Citrus Salmon

Chicken Milanese

Pork Loin with a Dill Mustard Sauce

Fettuccine Alfredo Pasta Primavera

Jamaican Rum Pork

Eggplant Napoleon

Chicken Dijon Mahi with a Lemon Tarragon Butter

Chicken Maria (Mushroom, Tomatoes, and Artichokes)

Chicken Marsala

Plated

Soup

Tomato Basil \$4 per person

Potato Leek \$5 per person

Broccoli and Cheddar \$5 per person

She Crab Seasonal

Entree Choices

Rosemary Citrus Salmon Market Price

Crab Cakes Market Price

Filet Mignon of Beef with a Compound Butter Market Price

Chicken a la Maria \$24 per person

Roasted Pork Loin with a Natural Sauce \$28 per person

Shrimp and Grits \$27 per person

Desserts

Chocolate-Dipped Strawberries Market (100 pieces)

Lemon Mascarpone Layer Cake \$5 per person

Chocolate Layer Cake \$5 per person

Crème Brulee Cheesecake \$7 per person



If you have a special plate request, let us recreate it for you.

Place cards required for each person with each choice of entree. \$100 fee for club to make them

CARVING AND ACTION STATION PACKAGES

Standard Package

\$35 per person + Chef
Attendant Fee

Salad Bar, Mashed Potato Bar,
Carving Station

Deluxe Package

\$50 per person + 2 Chef
Attendant Fees

Standard Package Plus a Pasta
Station Including Chicken

Gourmet Package

\$65 per person + 2 Chef
Attendant Fees

Deluxe Package Plus One Extra
Carving Station

Action Stations*

Ahi Tuna \$13 per person

Blackened and Served with a Seaweed
Cucumber Salad, Crispy Wontons, Wasabi,
with Pickled Ginger and Soy Sauce

Taco Bar \$12 per person

Seasoned Ground Beef and Chicken, Flour
Tortillas, Lettuce, Tomatoes, Shredded Cheddar
Cheese, Salsa, and Sour Cream

Chicken and Waffles \$15 per person

Fried Chicken and Fresh Waffles Made-to-Order
with Mild and Spicy Maple Syrup

Crab Cakes Market Price

Maryland Style Crab Cakes Pan-Seared to Order

Pasta Station \$10 per person

Add Chicken - \$5 per person

Add Shrimp - \$8 per person

Includes Chef's Choice of Two Pastas and Your
Choice of Two Sauces: Mushroom Marinara,
Puntaesca (Anchovy, Olive Oil, Fresh Tomato,
and Parsley), Vodka Cream, or Alfredo

Mashed Potato Bar \$8 per person

Garlic Mashed Potatoes, with Toppings of
Cheddar Cheese, Blue Cheese, Diced Green
Onions, Sour Cream, and Bacon Bits

Shrimp and Grits \$20 per person

New Orleans Seasoned Shrimp Sautéed to
Order Served Over a Creamy White Cheddar
Grits, and Served with Jalapeno Corn Bread

Carving Stations*

Honey-Baked Ham \$8 per person

Served with Rolls and a Honey Dijon Sauce

Slow Roasted Pork Loin \$9 per person

Served with Rolls and Apple Chutney

Roasted Turkey Breast \$9 per person

Served with Rolls and Cranberry Relish

Upgrade Options*

Top Round of Beef Market Price

Served with Rolls and a Horseradish Sauce

Rosemary Scented Leg of Lamb Market Price

Served with Rolls and Mint Sauce

*\$75 Chef Attendant Fee per Station

FOR YOUNG GUESTS

\$10 per Child (Ages 3 - 10) | 2 Choices Max

Entree Choices

Pasta with Meatballs

Grilled Chicken with Green Beans

Chicken Tenders with Fresh Fruit

Grilled Cheese with Fruit

Hot Dog with Fruit

Hamburger or Cheeseburger with Fruit

