

# *The Berkeley Hotel*

## Banquet Menus



# *The Berkeley Hotel*



## SUSTAINABILITY

The Berkeley Hotel purchases food from local farms and purveyors when goods are in season. Guests will enjoy fresh and environmentally-friendly dishes while we also support the local farms.

Menus with exclusively regionally sourced ingredients are included in lunch and dinner. The Chef is happy to create a special, seasonal menu for your group using exclusive local ingredients.

Please consult your catering manager for additional information, including a list of our vendors.



*The Berkeley Hotel*



# BREAKFAST



# BREAKFAST

Designed for one hour of service. All Breakfasts include Regular and, Herbal Teas and Orange Juice. Minimum of 10 guests, \$3 per person if less than 10



## THE CONTINENTAL

Assorted Bagels with Cream Cheese Assorted Bakery Fresh Muffins & Pastries  
Butter, Fruit Preserves & Jam, Sliced Fruit with Seasonal Berries

\$16

Add Smoked Salmon with Traditional Accompaniments

\$26

## LIGHT AND WHOLESOME

House-Made Granola & Honey Yogurt  
Sliced Fruit with Seasonal Berries Turkey Sausage  
Assorted Boxed Cereals Whole Wheat Toast

\$18

## THE EXECUTIVE

Assorted Bagels with Cream Cheese Assorted Bakery Fresh Muffins & Pastries  
Butter, Fruit Preserves & Jam, Sliced Fruit with Seasonal Berries Assorted Boxed  
Cereals

\$17



# STATIONS & ENHANCEMENTS

Minimum 15 guests \*Subject to a \$75 Surcharge for Attendant

## OMELET STATION

Made to order Omelet Station \$10 per person

Fillings Include:

Tomatoes, Onions, Country Ham, Asparagus, Mushrooms, Spinach and Cheddar Cheese

\*Lump Crab Meat Additional \$3

\*Shrimp Additional \$2

## WAFFLE STATION

Made to Order Waffle Station \$10 per person

Toppings Include: Seasonal Berries, Powdered Sugar, Toasted Pecans, Maple Syrup & Berkeley Whipped Cream

## ENHANCEMENTS

Freshly Baked Cinnamon Rolls with our Signature House-Made Sweet Tea Glaze

\$38.00 per Dozen

Croissants with Scrambled Eggs, Country Ham and Cheese

\$45 per Dozen

Hard Boiled Eggs with Cracked Black Pepper & Kosher Sea Salt

\$15 per Dozen

Breakfast Wraps with Scrambled Eggs, Cheese, Sausage and Pepper

\$45 per Dozen

Warm Seasonal Stewed Fruit

\$2 per Person

Warm Oatmeal with Seasonal Stewed Fruit

\$2 per person

# BUFFET BREAKFAST

All Breakfasts include Regular and Decaffeinated Coffee, Hot Teas & Orange Juice. Minimum of 15 guests



## **SOUTHERNHOSPITALITY**

Scrambled Eggs  
Apple Cider Smoked Bacon and Country Sausage  
Southern Creamy Cheddar Grits  
Breakfast Potatoes  
Fresh Buttermilk Biscuits with Butter Fresh Cut Seasonal Fruit  
\$31

## **THE VIRGINIAN**

Scrambled Egg and Potato Hash  
Country Ham or Sausage  
Creamy Pimento Cheese Grits  
Fresh Buttermilk Biscuits with Butter Fresh Cut Seasonal Fruit  
\$24

## **LOW COUNTRY**

Individual Fruit Yogurts  
Assortment of Cereals with Milk  
Baked Egg Casserole  
Shrimp & Grits  
Grilled Virginia Ham  
Fresh Sliced Tomatoes  
Roasted Red Potatoes with Peppers & Onions  
Fresh Cut Seasonal Fruit  
\$27.00 per person

## **HEALTHYSTART**

Asparagus with Roasted Red Pepper and Quinoa Hash  
Vegetarian Frittata  
Turkey Sausage  
Sliced Fresh Fruit and Seasonal Berries with a Yogurt Dipping Sauce  
Whole Wheat Toast  
\$28

# PLATED BREAKFAST

All Plated Breakfast include Coffee, Hot Tea and Orange Juice



## COUNTRY COMFORT

Two Farm Fresh Scrambled Eggs  
Choice of Apple Cider Bacon or Country Sausage  
Choice of Fresh Fruit or Breakfast Potato  
Fresh Buttermilk Biscuits with Whipped Honey Butter and House-Made Honey Butter  
\$19

## WELCOME HOME

Virginian Omelet Made with Three Farm Fresh Eggs, Vegetables & Potatoes served with  
Choice of Fresh Fruit or Stewed Seasonal Fruit  
\$20

## QUICHE CHESAPEAKE

Savory Crab, Asparagus and Parmesan Quiche and Basil Oil served with Seasonal Fruit  
\$18

## SHRIMP AND GRITS

Creamy Cheese Grits with Sautéed Shrimp and Country Ham in a White Wine Butter Sauce  
\$17



# *The Berkeley Hotel*



## LUNCH



# PLATED LUNCHEONS

All Luncheon Entrées are served with your choice of Soup or Salad, Fresh Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## Soup or Salad

BERKELEY'S SIGNATURE SHERRY INFUSED CRAB BISQUE ROASTED  
TOMATO & BASIL SOUP  
SWEET POTATO BISQUE

BERKELEY'S SEASONAL HOUSE SALAD  
Mixed Baby Greens with Local Seasonal Vegetables

SPINACH SALAD  
Spinach with Walnuts, Raisins, Goat Cheese and Lemon Vinaigrette

CAESAR SALAD  
Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Dressing

DRESSINGS  
*Chefs Seasonal Vinaigrette, Balsamic  
Vinaigrette, Creamy Blue Cheese,  
Buttermilk Ranch*

**GARDEN PASTA**  
Freshly Made Bombolini Pasta With Locally  
Sourced Seasonal Vegetables in a Lemon  
Roasted Pepper Cream Sauce.  
(May add chicken)  
\$24

**GRILLED SALMON**  
Grilled Salmon with a Sweet Tea Glaze,  
Asparagus and Roasted Potatoes  
\$28

**BLACKENED CHICKEN**  
Blackened Chicken Breast with Pineapple  
Salsa, Rice Pilaf and Asparagus  
\$24.00

**BERKELEY'S SIGNATURE CRAB CAKES**  
Berkeley's Signature Cakes with a Smoked Corn  
Remoulade Served with Risotto and Chefs  
Selection of Vegetable  
\$35

**SHRIMP & GRITS**  
Sautéed Jumbo Shrimp, Swiss Chard, Country  
Ham with "NOLA" Butter Sauce served over  
fried cheddar grits  
\$28.00

**ROASTED PORK LOIN**  
Roasted Pork Loin with Apple Compote,  
Braised Greens and Corn Bread  
\$28

# PLATED LUNCHEONS



## DESSERT SELECTIONS

Choose one

### DESSERT SELECTIONS

BERKELEY'S SIGNATURE BREAD PUDDING

Topped with a Bourbon Caramel Sauce and House-Made Whipped Topping

PECAN PIE

Topped With Vanilla Ice Cream

NEW YORK STYLE CHEESECAKE

Vanilla Whipped Cream and Fruit Topping

CARROT CAKE

With Whipped Cream Topping

CHOCOLATE TORTE

Fluffy Chocolate Cake with Whipped Topping and Berries

KEY LIME PIE

With Whipped Cream Topping

## DESSERT DUOS

Add \$1 per person

NEW YORK STYLE CHEESECAKE with berry compote and a SALTED CARAMEL BROWNIE

CHOCOLATE TORTE with whipped topping and seasonal berries and a LEMON DROP SQUARE

# LIGHT LUNCHES

## GRILLED CHICKEN CAESAR SALAD

Traditional Caesar Salad Topped with Grilled Chicken, Parmesan and House-Made Dressing  
\$21

With Sautéed Shrimp  
\$25

## BERKELEY COBB SALAD

Romaine Lettuce topped with Pickled Red Onions, Tomatoes, Boiled Eggs, Roasted Chicken & Apple Cider Bacon served with Creamy Blue Cheese Dressing  
\$19

## GRILLED SALMON SALAD

On a Bed of Baby Spinach with Oven Roasted Tomatoes, Local Farm Fresh Goat Cheese and Pickled Red Onions served with Herbed Vinaigrette Dressing  
\$22

## BERKELEY'S SALAD DUO

Our Signature Chicken Salad with Granny Smith Apples Served on a Bed of Lettuce and Tomato with Chefs Selection of Seasonal Salad  
\$18

## GOURMET TURKEY CROISSANT

Thinly Sliced Roasted Turkey Breast served on a Croissant with Brie, sliced Granny Smith Apples and a Strawberry Dijon Spread  
\$21

# BOXED LUNCHES

\*Includes Whole Fruit, Individual Serving of Potato Chips, Cookie and Bottled Water

Please limit Selections to Two Choices. \*\$3 additional per box for more than 2 selections

\*Gluten Free Breads and Wraps Available for an Additional \$1 per meal

## BERKELEY'S CHICKEN SALAD

Roasted Chicken married with Granny Smith Apples, Seasonal Greens and Served on a Croissant  
\$18

## TURKEY CLUB WRAP

Shaved Turkey, Bacon and Swiss with Avocado Ranch Aioli, Lettuce and Tomatoes Served on Toasted Rye Bread  
\$19

## SOUTHERN BLT

A Twist on the Traditional with Apple Cider Bacon, Seasonal Greens and Tomatoes with Bacon Horseradish Aioli  
\$16

## CHILLED CUBAN

Black Forest Ham, Sliced Pickles, Swiss and Whole Grain Mustard Served on a Hoagie Roll  
\$17

## ROAST BEEF SANDWICH

Roast Beef with Caramelized Onions, Sharp Cheddar Cheese and a Black Pepper A1 Aioli served on a Hoagie Roll  
\$18

## GRILLED VEGETABLE WRAP

Marinated Grilled Vegetables with Hummus  
\$17

# BUFFET LUNCH

Buffets include Warm Rolls & Butter, Iced Tea, Regular Coffee & Herbal Teas.  
Designed for one hour of service. Minimum of 20 guests.



## BERKELEY'S DELI PLATTER

Mixed Green Salad with Seasonal Vinaigrette  
Chefs Selection of Seasonal Soup  
Meats to Include: Oven Roasted Turkey, Roast Beef  
and Black Forest Ham, Cheddar and Swiss cheese  
Lettuce, Tomatoes, Red Onions, Pickle Spears  
House- Made Ranch Potato Chips  
Assorted Sliced Breads Chocolate Chip Brownies  
\$33

\*Croissants, Bagels, Kaiser Rolls \$3 (per selection)

## BACKYARD BARBEQUE

Garden Greens Salad with Chefs Selection of  
Seasonal Vinaigrette  
Chipotle Smoked Pulled Pork  
Grilled Chicken with Apple Cider BBQ Sauce  
Creamy Cole Slaw  
Potato Salad  
Roasted Cilantro Lime Corn  
Chefs Choice of Banana Pudding or Pecan Pie  
\$30

## ITALIAN FEAST

Chicken Parmesan with Penne Pasta  
Sweet Italian Sausage with Peppers and Onions  
Vegetarian Lasagna with House-Made Alfredo  
Balsamic Roasted Squash, Zucchini, Tomatoes,  
Parmesan and Garlic Bread  
Tiramisu  
\$31

## SALAD AND BAKED POTATO BAR

House Mixed Green Lettuces Idaho Baked Potatoes  
Marinated Grilled Chicken  
Shredded Cheddar and Parmesan Cheeses Diced Red  
Onion and Tomatoes Cucumbers  
Roasted Mushrooms, Bacon Crumbles, Roasted Garlic  
Croutons Whipped Butter, Sour Cream and Green  
Onions,  
Dressings: Ranch, and Seasonal Vinaigrette  
\$28

# OPTIONAL ADDITIONS TO ANY LUNCH BUFFET



- Berkeley's Chicken Salad \$4
- Warm Sea Salt Pretzels with Dijon and Yellow Mustard Dipping Sauces \$4
- Cucumber and Sweet Onion Salad \$3
- Penne and Oven Roasted Tomato Pasta Salad \$4
- Black Eyed Pea Hummus \$3
- Bacon Red Potato Salad \$1
- Mixed Green Salad with Seasonal Vinaigrette \$3
- Caprese Salad with Balsamic Vinegar and Basil Oil \$4
- Marinated Artichoke Salad \$3
- Tortellini and Sundried Tomato Pasta Salad \$4
- Grilled Marinated Steak \$5
- Roasted Red Peppers, Blue Cheese Crumbles, Pepperoncini \$2
- Apple Cider Bacon \$1
- Italian Sausage with Peppers and Onions \$4
- Southern Style Baked Beans \$2
- Chef's Baked Mac n ' Cheese \$3
- Fresh Baked Cornbread Muffins \$2
- Roasted Tomato-Basil Bisque \$2

Prices are subject to a 22% service charge and applicable taxes.

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## DINNER



# PLATED DINNER

Dinner Entrees are served with choice of Soup or Salad, Chef's Selection of Seasonal vegetables, Warm Rolls with Butter, Iced Tea, Coffee Service and Dessert



## Soup or Salad

BERKELEY'S SIGNATURE SHERRY-INFUSED CRAB BISQUE ROASTED  
TOMATO & BASIL SOUP  
SWEET POTATO BISQUE

### BERKELEY'S SEASONAL HOUSE SALAD

Mixed Baby Greens with Local Seasonal Vegetables and Chefs Selection of Seasonal Vinaigrette

#### CAESAR SALAD

Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Dressing

#### SPINACH SALAD

Spinach with Walnuts, Raisins, Goat Cheese and Lemon Vinaigrette

#### DRESSINGS

Berkeley's Signature Balsamic Vinaigrette, Blue Cheese, Buttermilk Ranch or Chef's Seasonal Vinaigrette

## ENTRÉE

### SWEET TEA GLAZED SALMON

Pan Roasted Salmon with a Sweet Tea  
Glaze served with Corn & Lima Bean  
Succotash  
\$44

### BEEF TENDERLOIN

Roasted 6oz. Filet with House Steak Sauce  
served with Boursin Mashed Potatoes  
& Blistered Asparagus  
\$50

### SIGNATURE CRAB CAKES

Two Crab Cakes served with Hoppin' John  
Risotto, Sautéed Spinach and a Pickled Lemon  
Remoulade Sauce  
\$46

### SWEET POTATO & MASCARPONE RISOTTO

Roasted Sweet Potatoes with Arugula, Spiced  
Walnuts & Chili Infused Oil married with Our  
Creamy Risotto & Mascarpone  
\$37

### CAJUN CATFISH

Catfish served with Collard Greens, Creamy  
Wild Rice and a Cajun Butter Sauce  
\$34

### HERB MARINATED PORK CHOP

7oz. Boneless Pork Chop served with  
Spiced Squash, Roasted Sweet Potatoes and  
a Maple Bacon-Bourbon Sauce  
\$40

### ROSEMARY CHICKEN

Grilled Chicken Breast served with  
Asparagus, Boursin Mashed Potatoes and a  
Rosemary Buttermilk Sauce  
\$38

### SOUTHERN SIRLOIN

Grilled 8oz. Sirloin Steak served with Roasted  
Sweet Potatoes, Blistered Asparagus and a  
House  
-Made Peach Steak Sauce  
\$46

## DUET PLATES

Berkeley's Signature Crab cake and Petit Filet Mignon  
Served with a House Steak Sauce with Boursin Mashed Potatoes and Blistered Asparagus  
\$56

Shrimp and Grits with Petite Filet Mignon  
Petite Filet & Sautéed Shrimp served with Cheese Grits and Country Ham and Bean Succotash  
\$52

Chicken and Salmon  
Grilled Chicken with a Rosemary Buttermilk Sauce and Sweet Tea Glazed Salmon served with Cheesy Squash  
Au Gratin  
\$48

## DESSERT SELECTIONS

BERKELEY'S SIGNATURE BOURBON BREAD PUDDING  
Topped with a Bourbon Caramel Sauce and House-Made Whipped Topping

PECAN PIE  
Topped with Vanilla Ice Cream

NEW YORK STYLE CHEESECAKE  
With Vanilla Whipped Cream & Fruit Topping

CHOCOLATE CHIP BROWNIE  
Served Warm with a Goopy Chocolate Center and Topped with Ice Cream

CARROT CAKE  
Served with Vanilla Whipped Cream

CHOCOLATE TORTE  
Fluffy Chocolate Cake with Whipped Topping and Seasonal Berries

KEY LIME PIE  
Served with Vanilla Whipped Cream

## DESSERT DUOS

Add \$1 per person

NEW YORK STYLE CHEESECAKE with berry compote and a SALTED CARAMEL BROWNIE

CHOCOLATE TORTE with whipped topping and seasonal berries and a LEMON DROP SQUARE

# BUFFET DINNER

Buffets Include Choice of two sides, Warm Rolls with Whipped Honey Butter, Choice of Chefs Signature Bourbon Bread Pudding or , Iced Tea and Coffee Service. Minimum of 20 guests

## STARTERS

Choose One

Mixed Green Salad

Tomatoes, Cucumbers, Cheddar Cheese, Pickled Red Onions and your choice of House-Made Ranch Dressing or Seasonal Vinaigrette

Garden Pasta Salad

Diced Peppers, Onions, Tomatoes and Sweet Peas Tossed with a Creamy Herb Dressing

Roasted Tomato Bisque

Oven-Blistered Tomatoes Blended with Roasted Garlic

## ENTRÉE SELECTIONS

Buttermilk Fried Chicken  
with Tabasco Honey Drizzle

Grilled Chicken with  
Rosemary Buttermilk Sauce,  
Marinated Flank Steak with  
Mushroom Cream Sauce,

Chipotle Pulled Pork  
Barbeque,

Country Fried Catfish with  
Cajun Butter

Vegetable Lasagna

Farmers Market Pasta with  
Lemon Roasted Red  
Pepper Sauce

Shrimp and Grits

Roasted Salmon with Sweet  
Tea Glaze

Berkeley's Signature Crab  
Cakes

Grilled Sirloin with House  
Made Steak Sauce

## SIDE ITEMS

Roasted Red Skin Potatoes, Boursin Mashed  
Potatoes, Roasted Sweet Potatoes,  
Au Gratin Potatoes, Collard Greens

Black Eyed Pea Risotto

Gourmet Roasted Vegetables

Sweet Corn and Bean Succotash

Cilantro Lime Grilled Corn and Tomatoes

Vegetable Medley

Cheesy Wild Rice

Stewed Green Bean and Tomatoes

Seasonal Squash Au Gratin

Blistered Asparagus

**Two Entrees \$49, Three Entrees \$54, Four Entrees \$61**

# *The Berkeley Hotel*



## HORS D'OEUVRES



# HORS D'OEUVRES

Prices Listed as 25/50 Serving Sized Platters  
Platters will be displayed for a maximum of 3 Hours

## Vegetable Crudités

Chef's Selection of Fresh  
Vegetables with  
Roasted Garlic Hummus  
\$75 / \$150

## Fresh Fruit and Cheese

Assorted Fresh Cut Fruits and  
Artisan Cheeses  
Gourmet Crackers and Honey  
Ginger Dipping Sauce  
\$75 / \$150

## Pimento Cheese

Pimento Cheese with Assorted  
Crackers  
\$60 / \$120

## Caprese Crostini

Tomato, Mozzarella, Basil and  
Balsamic Drizzle on Crostini  
\$60 / \$120

## Mini Pulled Pork Sandwiches

Southern Style Pulled Pork on  
Fresh Rolls served with BBQ  
Sauce  
\$100 / \$200

## She-Crab Dip

Served Warm and Slightly  
Spicy with Fresh Toasted  
Sliced Baguettes and Spinach  
\$100 / 200

## Barbecue Meatballs

Pork Meatballs tossed in  
Barbecue sauce  
\$100 / \$200

## Artichoke Dip

Classic Dip Served Hot with Fresh  
Toasted Sliced Baguettes  
\$80 / 160

## Mini Crab Cakes

Mini Crab Cakes Served with House  
Made Remoulade  
\$100 / \$200

## Antipasto Tray

Assorted Salamis with Artisan Cheeses,  
Roasted Red Peppers, Kalamata Olives,  
Pepperoncini's and House-Made Cracker  
Bread  
\$125 / 250

## Assorted Finger Sandwiches

Chefs Selection  
\$50 / \$100

## Smoked Salmon

Cold Smoked Salmon Side with Capers,  
Red Onions, Hard Boiled Egg, Tomatoes,  
Lemons and Dill Cream Cheese  
\$125 / \$250

## Seasonal Baked Brie

Baked Brie with Seasonal Toppings and  
Jam served with Assorted Gourmet  
Crackers  
\$70 / \$140

## Gourmet Chocolate Strawberries

Fresh Berries Dipped in an Assortment of  
Dark and Milk Chocolates with  
Complimentary Garnishes  
\$50 / 100

# ADDITIONAL HORSD'OEUVRES



**Caprese Salad Skewers \$3**  
Fresh Mozzarella and Cherry  
Tomato Skewers with Balsamic  
Vinegar and Basil

**Stuffed Mushrooms \$3**  
Roasted Mushroom Caps Stuffed  
with Crab and Seafood Stuffing

**Spanakopita \$3.50**  
Spinach & Feta Cheese Wrapped in Crispy  
Phyllo

**Brie with Raspberries \$5**  
Brie Baked in Phyllo with  
Sweetened Raspberries

**Grilled Lamb Chops \$7**  
Lamb Chop Lollipops with  
Curried Mint Vinaigrette

**Champagne Poached Shrimp Cocktail \$4**  
Grilled Shrimp with Passion fruit Cocktail Sauce

**Pejlo Chicken Bites \$4**  
With a Dijon Aioli

**Mini Crab Cakes \$4**  
Crab Cakes with House-Made Remoulade

**Smoked Salmon in Endive \$5**  
Minced Smoked Salmon with Sour Cream & Roasted Red  
Pepper on Fresh Endive

**Asparagus \$3**  
Chilled Blanched Asparagus Shaved Cured  
Country Ham with lemon dressing \$3

**Berkeley's Chicken Salad \$3**  
Applewood Smoked Chicken Salad on Toasted  
Sliced Baguette

**Sweet Potato & Ham Biscuits \$4**  
Bite-Sized Sweet Potato Biscuits with Country  
Ham & Strawberry Dijon Sauce

# CARVING STATIONS

Designed for two hours of service. Service numbers are approximate.

Selections are not inclusive of \$75.00 carving fee each selection will be presented with Fresh Baked Rolls

- Cajun Crusted Ribeye Roast with Bacon Horseradish Sauce- \$400 (serves 30-35)
- House Cured Bone-In Ham with Bourbon Honey Dijon Sauce - \$275 (serves 50-60)
- Oven Roasted Turkey Breast with Cranberry Herb Aioli - \$250 (serves 35-40)
- Slow Roasted Beef Brisket with Apple Cider BBQ Sauce - \$200 (serves 30-35)



# ACTION STATIONS

Selections are not inclusive of \$75.00 carving fee. Priced Per Person

Risotto or Pasta Station: \$10  
Choose One Sauce and Up To  
Five (5) Garnishes Marinara,  
Pesto or Alfredo Sauce  
Tomatoes, Kalamata Olives,  
Caramelized Onions, Sautéed  
Mushrooms, Roasted Red  
Peppers, Green Onions, Fresh  
Basil, Parmesan or Mozzarella  
Cheese

Grits or Mac n' Cheese  
Station: \$12  
With choice of 5 Garnishes -  
Pork Belly, BBQ Pork, Cajun  
Shrimp, Cheddar or Parmesan  
Cheese, Scallions, Roasted  
Tomatoes, Peppers and  
Onions

Mashed Potato Bar \$12  
Yukon Mashed Potatoes with  
Assorted Toppings to Include:  
Butter, Sour Cream, Cheddar  
Cheese Bacon Bits and  
Scallions

Mashed Sweet Potato Bar \$12  
Mashed Sweet Potatoes with  
Assorted Toppings to Include:  
Honey Butter, Cinnamon Sugar,  
Brown Sugar, Marshmallows and  
Pecans

(Enjoy Both Potato Bars at the  
Price of \$20 per person)

Southern Biscuit Station: \$10  
House-Made Buttermilk Biscuits  
with choice of fillings - Country  
Ham, Pork Belly, Buttermilk Fried  
Chicken, Pimento Cheese, Shaved  
Apples, Assorted Jams and Butter

Bananas Foster Station \$10  
Bananas, Whipped Cream, Rum,  
Sugar, All Spice and Cherries

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## BREAKSERVICE

*\*Ask About Customizable Options*

### The Standard Package \$14.00

Fresh Whole Fruit, Dry Roasted Peanuts  
Individual Serving Potato Chips, Fresh Baked Cookie  
Assortment  
Assorted Sodas and Bottled Water

### A la Carte Beverages

Regular or Decaf Coffee - \$42/Gallon

Iced Tea or Lemonade- \$25/Gallon

Bigelow Leaf Hot Teas - \$4/Each

(Based on Consumption)

Orange Juice, Apple or Cranberry \$35/Gallon Assorted Sodas & Bottled  
Water - \$3.50/Each (Based on Consumption)

### A la Carte Snacks

Individual Servings (Priced per Item)

Sea Salt Potato Chips \$3.00

Dry Roasted Peanuts \$3.00

Granola Bars \$3.00

Trail Mix \$3.00

Whole Fruit \$3.00

### Snack Buffet: \$14.00

Sweet & Spicy Mixed Nuts

Assorted Cookies

Chocolate Chip Brownies

House-Made Ranch Potato Chips

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## **Taste of the South Snack Bar \$14.00**

Fresh Tortilla Chips with House-Made Salsa or Guacamole  
Candied Pecans  
Handmade Artisan Breads & Crackers  
Mixed Crunchy Pretzel Sticks and Chocolate Dipped Pretzels

## **Seven Inning Stretch \$15.00**

Warm Soft Pretzels with Dijon and Yellow Mustard Dipping Sauces,  
Miniature Corn Dogs, Individual Boxed Cracker Jacks,  
Freshly Popped Popcorn with Cart,  
Assorted Mini Candy Bars, Root Beer,  
Assorted Sodas and Bottled Water

## **Serenity \$13.00**

Fruit Kabobs with Honey & Vanilla Yogurt, Almonds,  
Green Tea and San Pellegrino Sparkling Water with Lime Wedges

## **Southern Comfort \$12.00**

Lemon Drop Squares and Pecan Squares, Candied Pecans, Sweetened Iced Tea &  
lemonade, Assorted Sodas and Bottled Water--\$12.00

## **Afternoon Tea \$14.00**

Assorted Bigelow Hot Teas  
Chefs Selection of Finger Sandwiches  
Scones  
Sweet Potato Biscuits  
Whole Strawberries with Whipped Topping

# *The Berkeley Hotel*

## BEVERAGESERVICE



# BEVERAGE SERVICE



## CONSUMPTION BAR SERVICE

House Liquor.....	\$7.50
Premium Brands.....	\$8.50
Ultra Brands.....	\$9.50
Local Beer.....	\$6.00
Domestic Beer.....	\$4.50
Premium Beer.....	\$5.50
House Wines.....	\$6.00

## PACKAGE BAR

### House Brands

\$12.50 first hour/\$7.75 each additional hour

### Premium Brands

\$13.50 first hour/\$8.25 each additional hour

### Ultra Brands

\$16.50 first hour/\$9.25 each additional hour

## CASH BAR

House Liquor  
Premium Liquor  
Ultra Liquor  
Local Beers  
Premium Beers  
Domestic Beers  
Champagne  
Soda/Bottled Water

## WINE SERVICE

Corkage Wine Service without Bar  
\$12.00 per bottle

Provided Wine Service with Dinner-\$8 per person

# BEVERAGE SELECTIONS



## **House Brands**

Skol Vodka, Castillo Rum, Bowmans Gin, Evan Williams, Juarez, Cutty Sark

## **Premium Brands**

Absolut, Bacardi, Wild Turkey, Canadian Club, Lunazul, Old Overholt

## **Ultra Brands**

Maker's Mark, Bombay Sapphire, Patron, Mt. Gay, Grey  
Goose, Crown Royal, Chivas

\*If one of these brands is not available a comparable brand will be provided

\*One (1) Bartender is required for every fifty guests. The fee is \$75 per hour with a two (2) hour minimum includes set-up and breakdown

## **WINE**

House Chardonnay \$26.00 bottle  
House Cabernet Sauvignon \$26.00 bottle  
House Sparkling Wine \$25.00 bottle

## **WINE ALTERNATIVES**

Sparkling Cider \$18.00 bottle Sparkling Grape Juice \$18.00 bottle

# *The Berkeley Hotel*



## FACT SHEET

### FOOD AND BEVERAGE

The guaranteed number of attendees is due at 12:00 pm three business days prior to the event. The guarantee is not subject to reduction. If a guarantee is not received the hotel assumes the guarantee is the number provided the most recent banquet agreement. It is the sole responsibility of the group representative to provide the guarantee.

Guaranteed number for a custom menu is required one week before event. Please discuss with catering manager.

The guaranteed number is expected to be within 10% of the agreed number. Please immediately alert your catering manager if the attendance of your event will vary more than 10% from the agreed number.

The hotel will be prepared to serve up to 3% over the guaranteed attendance. The "set" amount for events is limited to 20% over the guaranteed attendance.

All food and beverage must be prepared by the hotel. Food cannot be brought into the hotel by the patron, guests or invitees. All food and beverage is prepared to be consumed in the hotel and cannot be removed after the event.

### AUDIO VISUAL

All audio visual is assessed a 20% service charge and applicable taxes. Audio visual equipment is guaranteed no later than 72 hours prior to the function. Cancellation within 72 hours is assessed full charges.

### SHIPPING

All packages received by the hotel must be properly packed and marked with the organization name, contact name, date of function, meeting room name and name of hotel contact.

\*The Berkeley Hotel reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. The hotel will receive packages no earlier than three (3) days prior to the function.

\*Packages are only accepted for registered hotel guests or exhibitors with a conference.

# Audio Visual

Wireless or Lavalier Microphone \$175

Podium \$25

LCD Projector \$350

Screen \$35

Screen & AV Cart \$45

Flip Chart with Markers \$35

Presentation Clicker \$50

Polycom Conference Phone \$50

\*Additional AV Available Upon Request

Meeting Room	Sq. Ft	Theatre	Rounds	Classroom	Reception	U-Shape
The Christopher Newport Ballroom A	750	50	40	30	50	30
The Christopher Newport Ballroom B	750	50	40	30	50	30
The Christopher Newport Ballroom A&B	1,550	100	100	60	150	30
The Jamestown Room	1,300	80	60	25	100	25
The Map Room	300	X	X	X	X	X
Governor's Suite	500	X	X	X	X	X
Founders Room	500	30	40	30	40-50	18