

Come experience the  
*Casual Elegance*  
of Berry Creek Country Club



*Situated amidst a lush green golf course with fountains and lakes dotting the landscape, Berry Creek Country Club offers you an ideal location to host your special day. From an intimate ceremony with your closest friends and family to a lavish reception you and your guests will be embraced with hospitality, tradition and excellence that only a private club can offer.*



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# *Catering & Private Events Information*

## **RECEPTION**

Top of the Cove Ballroom holds a maximum of 200 guests including an area for a DJ & dance floor.  
Room Rental \$1500, plus a food and beverage minimum of \$2,000++  
(Special Rates may apply Sun.-Thurs.)

## **CEREMONY**

*Inside:* \$250 Seating for 150 people  
*Outside:* \$500 Seating for 100 people  
Rental Includes 2 hours for ceremony, rehearsal & picture time, ceremony set-up,  
in addition to access to both the Ladies' and Men's locker rooms for dressing.

## **RECEPTION ROOM RENTAL INCLUDES**

4-Hour use of the Ballroom, 60" Round Tables, 150 Banquet Chairs, Glassware, Flatware, China, Table Linens (White or Ivory) & Skirting, Guest Registration Table, Gift Table, Set-up & Clean-up of Event, Expansive Built-in Dance Floor, Hurricane Lamp with Candle & Mirror, Cake Cutting [ \$1.00 per person ], and Complimentary Food Tasting for 4 people [ maximum ]

## **CLUB POLICIES**

All Food and Beverage, with the exception of Specialty Cakes, must be provided by Berry Creek Country Club. According to state law, no alcohol may be brought onto or removed from Club premises (including the golf course & parking areas). All food & beverage purchased from the Club is meant solely for consumption on property.

## **PAYMENT SCHEDULE**

A \$1,000 Deposit is due at time of booking  
Final Counts & Final Payment Due 7 Days Prior to Event  
\*All Deposits are Non-Refundable

## **ENHANCE YOUR SPECIAL DAY**

International Coffee Station—\$2.00++ per person  
Chocolate Fountain with 5 Dippers—\$3.25++ per person  
Frozen Drink Machine—\$175++  
Candy Bar (Includes 5 candies)—\$200++  
Officiant—Eric White—\$150+  
Valet Parking Service—\$400++ per event

ALL PRICING ++ = PLUS TAX AND GRATUITY

## **SPECIALTY LINENS**

Chair Covers—\$5.00++ per chair  
(Includes you choice of sash color & set-up)  
Specialty Table Linens—Market Price  
Table Runners—\$3.00++  
Colored Napkins—\$1.50++

## **GOLF PACKAGES**

Include Cart Fee & Greens Fees  
Friday-Sunday Afternoon \$50.00++ per person  
Groom Complimentary with 3 Groomsmen  
\*Must be in conjunction with an event

## **BRIDAL MESSAGES**

30 Minute Table Massage \$50.00++ per person  
Upper Body or Lower Body  
Bride Complimentary with 3 Bridesmaids  
\*Must be in conjunction with an event

*Ask about our Ultimate Package*

*We can be your One Stop Shop*

# Wedding Packages

## PURE ROMANCE

An Elaborate Wedding Buffet  
*Choice of Two Entrées, Salad, Vegetable, Starch  
and Warmed Rolls & Butter*

Iced Tea, Regular & Decaffeinated Coffee  
Hurricane Lamp with a Pillar Candle on a Mirror Round  
Expansive Built-in Dance Floor  
Your Choice of Cream or White Linens

**\$26.00++ Per Person**  
**Single Entrée \$ 20.00 ++ Per Person**  
**Choose from the following items.**

### Salad

Tossed Field Green Salad w/ Assorted Dressings  
Traditional Caesar Salad

### Vegetables

Sauteed Green Beans & Onions  
Vegetable Medley  
Seasoned Corn

### Starch

Herb Roasted New Potato  
Buttermilk or Garlic Mashed Potato  
Steamed Rice

### Chicken

Herb Roasted Chicken  
Margarita Chicken  
Teriyaki Chicken

### Beef

Sliced Sirloin w/ Caramelized Onions &  
Honey Chipotle  
Sirloin Marsala w/ Sauteed Mushrooms  
& Wine Sauce  
Teriyaki Steak

### Seafood

Baked Tilapia w/ Basil Cream Sauce

### Pasta

Grilled Chicken Fettuccini w/ Alfredo Sauce  
Meat Lasagna  
Chicken Spaghetti  
Pasta Primavera

### Pork

Herb Crusted Pork Tenderloin  
Honey Ham w/ Brown Sugar Glaze

### Lone Star BBQ

Potato Salad or Cole Slaw  
Green Beans w/ Bacon & Onions  
Ranch Style Beans  
BBQ Sauce  
Hickory Smoked Brisket  
Ranch Roasted Chicken  
Dinner Rolls & Butter  
Baby Back Ribs + 2.00 Per Person

### Hill Country

Tossed Garden Salad w/  
Assorted Dressings  
Croutons  
Seasoned Corn  
Mashed Potatoes  
Country Gravy  
Chicken Fried Steak  
Chicken Fried Chicken  
Dinner Rolls & Butter

### Tex-Mex

Tossed Garden Salad w/  
Assorted Dressings  
Croutons  
Beans (Borracho or Refried)  
Spanish Rice  
Chicken & Beef Fajitas  
Flour Tortillas  
Sour Cream, Guacamole, Cheese  
Chips n Salsa



## BRIDAL BLISS

An Elaborate Wedding Buffet  
*Choice of Two Entrées, Salad, Vegetable, Starch  
and Warmed Rolls & Butter*

Or

Chef Attended Pasta Bar

Fettuccini, Penne, or Bowtie Pasta (Choice of two)

Marinara, Alfredo or Pesto Sauce (Choice of two)

Chicken, Shrimp, or Meatballs (Choice of two)

(All 3 meats for \$3.00)

Mushrooms, Artichoke Hearts, Black Olives, Tomatoes,  
Onions, Bell Peppers, Garlic, Olive Oil & Parmesan Cheese

Customized Salad Bar w/ Assorted Toppings

Champagne Toast for each of your Guests

Iced Tea, Regular & Decaffeinated Coffee

Hurricane Lamp with a Pillar Candle on a Mirror Round

Expansive Built-in Dance Floor

Your Choice of Cream or White Linens

**\$35.00++ Per Person**

**One entrée 29.00 ++ Per Person**

ALL PRICING ++ = PLUS TAX AND GRATUITY

## HAPPILY EVER AFTER

Butler Passed Hors d'oeuvres

*Choice of One (Two pieces per person)*

Elaborate Wedding Buffet

*Choice of Two Entrées, Salad, Vegetable, Starch  
and Warmed Rolls & Butter*

Or

Chef Attended Pasta Bar

Champagne Toast for each of your Guests

Iced Tea, Regular & Decaffeinated Coffee

Hurricane Lamp with a Pillar Candle on a Mirror Round

Expansive Built-in Dance Floor

Your Choice of Cream or White Linens

Chair Covers [ \$1.00 ]

**\$48.00++ Per Person**

**One entrée 37.00 ++ Per Person**

## SALADS

Tossed Field Green Salad with Ranch & Italian  
Dressing

Traditional Caesar Salad

Spinach Salad with Tomatoes, Chopped Pecans &  
Feta Cheese (add \$1.00)

Iceberg Wedge Salad with Bacon, Tomatoes &  
Blue Cheese Crumbles (add \$1.00)

All Selections are Paired with your choice of  
Vegetable, Starch, Salad, Warmed Rolls & Butter,  
Iced Tea and Coffee

FOR BRIDAL BLISS AND HAPPILY EVER AFTER PACKAGES

### Margarita Chicken

Served with Pineapple-Mango Salsa

### Chicken Picatta

Served over a bed of pasta with Lemon-Caper Sauce

### OVER THE TOP

Choose to delight all your guests

Delicate sauces to top chicken, sirloin, or pork

### Sirloin or Chicken Marsala

Served with Sautéed Mushrooms

### Sliced Sirloin

Served with Caramelized Onions & a Honey Chipotle Glaze

### Blackened Beef Medallions

Served with Mushroom Ragout Sauce

### Herb Seared Salmon

Served with Lemon Caper Sauce

### Stuffed Shells with Italian Cheese Blend

Served with Marinara Sauce

### Herb Crusted Pork

Served with Pineapple/Cherry Relish



# Signature Dishes

## VEGETABLES

Grilled Zucchini & Squash Provencal  
Sautéed Green Beans with Onions  
Mixed Vegetable Medley  
Broccoli Casserole (add \$1.00)  
Grilled Asparagus with Roasted Tomatoes  
(add \$2.00)

## STARCH

Herb Roasted New Potatoes  
Rice Pilaf  
Fettuccini Alfredo  
Buttermilk or Garlic Mashed Potatoes  
Cheesy Au' Gratin Potatoes (add \$1.00)  
Twice Baked Potato (add \$1.00)

## HOT HORS D'OEUVRES

Egg Rolls with Sweet and Sour Sauce  
Chicken Satay with Peanut Coconut Sauce  
Sausage Stuffed Mushroom Caps  
Italian Sausage wrapped in puff pastry  
Coconut Crusted Shrimp with Marmalade (add \$2.00)  
Crab Cakes with Spicy Aioli Sauce (add \$2.00)

## COLD HORS D'OEUVRES

Cucumber Rounds with Salmon Mousse  
Chipolte Tortilla Pinwheels  
Bruschetta Topped w/ Tomato & Basil

*Add an Extra Touch of Elegance to your Special Day*

## ENTRÉES

Gorgonzola Crusted Rib Eye with Demi Glaze (add \$5.00)  
Mini Beef Wellington with Garlic Demi Glaze (add \$6.00)  
Blackened Tuna with Basil Cream Sauce (add \$4.00)  
Veal Parmesan with Marsala Wine Sauce (add \$6.00)  
Berry Creek Duo Entrée (*Available for Seated Meal Only*)  
Petite Filet with Spinach & Artichoke Stuffed Chicken with  
Creamy Spinach Alfredo Sauce (add \$7.00)  
Surf & Turf (*Available for Seated Meal Only*)  
Bacon Wrapped Filet & Sautéed Shrimp (add \$6.00)

## GOURMET PASTA BAR ADDITION

Shrimp or Chicken (add \$5.00)  
Meatballs or Sausage (add \$5.00)

## CARVING STATION

Seared Beef Tenderloin with Béarnaise Sauce (add \$7.00)  
Prime Rib with Au Jus & Horse Radish (add \$5.00)  
Jerk Seared Pork Loin with Mango Salsa (add add \$3.00)  
Pecan Crusted Atlantic Salmon with Jalapeño Jelly (add \$3.00)



# Bridal Showers & Bridesmaids Luncheons

Choose one Entrée & One Dessert ~ \$19.00++ Per Person

## Quiche & Spinach

Choice of Ham & Cheese or Spinach & Feta Quiche  
Served with a Spinach Salad and Italian Dressing

## Chicken Florentine

Diced Chicken, Artichoke & Spinach Rolled in a Crepe Topped with a Creamy Spinach Alfredo Sauce

## Salad Bouquet

Choose two of the following:  
Chicken Salad, Egg Salad, Tuna Salad, or Pasta Salad  
Served on a Croissant Sandwich

## Dessert

Chocolate Mousse Parfait  
Fresh Berries Topped with Cream

*Add Mimosas \$3.00 per person ~ Add a Glass of Wine \$4.00 per person*

## Rehearsal Dinner Packages

Elegant Seated Meal with a Choice of One Entrée,  
Salad, Vegetable, Starch and Warmed Rolls & Butter

Iced Tea, Regular & Decaffeinated Coffee  
Hurricane Lamp with a Pillar Candle on a Mirror Round  
Your Choice of Cream or White Linens

**\$26.00++ Per Person [ 30 people minimum ]**  
We will customize your dinner to family favorites

## Ultimate Package

**\$66.00++ Per Person (150 Guest Minimum)**

Includes: Hor D'oeuvres (choice of 2), Dinner (double entrée),  
Champagne Toast, Wedding Cake, Groom's Cake, DJ, Valet  
Service, Custom Floral Arrangements, Fruit Punch Fountain, Chair  
Covers, and Wedding Officiant



## Post Wedding Brunch

### EXECUTIVE BREAKFAST BRUNCH

Freshly Baked Breakfast Pastries with  
Appropriate Condiments  
Fluffy Scrambled Eggs  
Crisp Bacon and Country Sausage  
Breakfast Potatoes  
Fresh Orange Juice  
Freshly Brewed Regular & Decaffeinated Coffee

**\$15.00++ Per Person**

### CLASSIC BREAKFAST BRUNCH

Freshly Baked Breakfast Pastries with Appropriate Condiments  
Fresh Seasonal Fruit  
Cooked to order Omelet Station  
Belgian Waffles with Syrup,  
Strawberries and Whipped Cream  
Sliced Honey Ham  
Crisp Bacon and Country Sausage  
Breakfast Potatoes  
Biscuits & Gravy  
Fresh Orange Juice & Cranberry Juice  
Freshly Brewed Regular & Decaffeinated Coffee

**\$21.00++ Per Person**

Waffle & Omelet Station \$50 Chef Fee

*Add Mimosas or Bloody Mary's \$4.00 per person*

Choose from one of our wedding packages listed above or simply let our catering professional customize a package that is uniquely designed for you. Our menus are tailored to suit your special needs while respecting your budget.

Contact Fran Korenak today and let us show you our celebrated tradition of elegance and fine service.