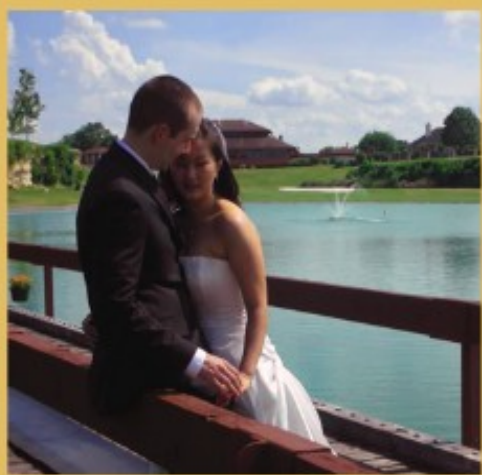


Come experience the
Casual Elegance
of Berry Creek Country Club



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.



Fran Korenak
Director of Catering

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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 your 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/ Sautéed 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



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

Signature Dishes

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.