Brandermill Country Club



Banquet Menu

CELEBRATE LIFE, CELEBRATE WITH US!

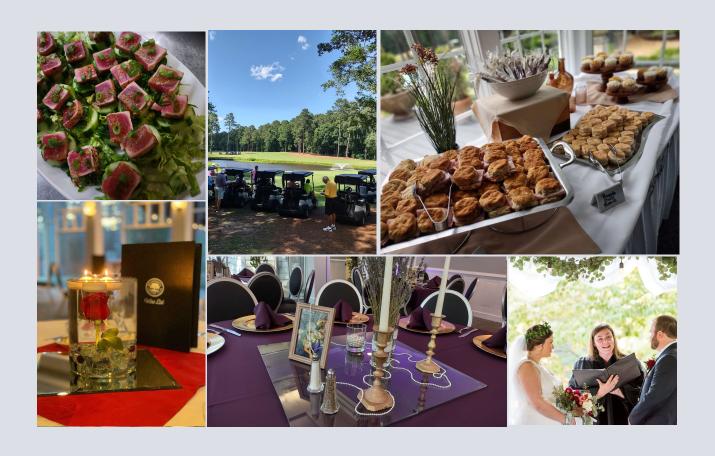
> (804)744-1185 x 3 CM@BRANDERMILL.CC

At Brandermill Country Club, we understand all that goes into creating a spectacular and special event. Whether it's your wedding day, a festive holiday party, a corporate luncheon or an elegant candlelight dinner, our professional staff provides a full range of services to help you with all of the details, every step of the way.

Our club frequently hosts rehearsal dinners, corporate events, baby & bridal showers, weddings and receptions throughout the year.

Our banquet menu features some of our more popular items, but it's only a sample of what we can do. Our chefs will be happy to prepare any of your favorites.

Although a private club, non members are welcome to host events in our tranquil country club setting. Our private suites are in an idyllic setting overlooking the pool, landscaped gardens, and covered pergola, catering to groups both large and small. At Brandermill Country Club, we love to celebrate! Celebrate with us!







Breakfast

* Includes Beverage Station

WAKE UP BEVERAGE STATION

Coffee, Tea, Assorted Juices, Bottled Water, Sodas

\$5

CONTINENTAL BREAKFAST*

Assorted Pastries, Fresh Fruit, Mini Bagels, Cream Cheese, Jams & Butter \$10

SWIFT CREEK BREAKFAST*

Applewood Smoked Bacon or Maple Sausage Links, Scrambled Eggs, Breakfast Potatoes with Peppers & Onions, Assorted Pastries

\$15

BREAKFAST SANDWICHES

Bacon, Egg & Cheese | Sausage, Egg & Cheese | Egg & Cheese | 510

BREAKFAST ADDITIONS

Pancakes & Maple Syrup \$4 French Toast & Whipped Maple Butter \$4 Chef Attended Build Your Own Omelet Station \$20

Hars - D'aeuvres

Priced per piece | 50 piece minimum

Seafood

Crab Stuffed Mushrooms	\$3.00
Scallops wrapped in Bacon & Maple Mustard	\$3.00
Shrimp Cocktail Skewers & Cocktail Sauce	\$2.50
Fried Coconut Shrimp & Sweet Chili Sauce	\$2.50
Fried Oysters, Remoulade on a Ritz Cracker	\$3.00
Petite Crabcake & Remoulade	\$4.00
Meat	
Cheeseburger Sliders, Pickle & Burger Sauce	\$2.50
Meatballs (Marinara, BBQ, or Swedish)	\$2.00
Candied Bacon Bites	\$3.00
Ham & Pimento Biscuits	\$2.50
Mini Beef Wellingtons in Puff Pastry	\$4.00
Grilled Chicken Satay Skewers & Peanut Dipping Sauce	\$2.50
Pepperoni Pizza Bagel Bombs	\$2.50
Beef Satay & Ponzu Sauce	\$3.00
Vegetable	
Vegetable Spring Rolls & Teriyaki Sauce	\$1.50
Tomato Bruschetta Crostini & Balsamic Glaze	\$1.50
Deviled Eggs	\$2.50
Mini Mexican Street Corn	\$2.00



SOUP & SALAD

Chef's Soup du Jour

Spring Mix, Romaine Hearts, Tomatoes, Cucumbers, Red Onion, Chopped Bacon, Shredded Cheese, Shaved Carrots, Croutons, Hard Boiled Eggs Ranch, Balsamic & Caesar Dressings

> \$12 Add Grilled Chicken \$4

COOK OUT

Burgers & Hot Dogs
Lettuce, Tomato, Onion & Assorted Cheeses, Condiments & Buns
Potato Salad
Cookies & Brownies
\$14

DELI SPREAD

Deli Sliced Ham, Turkey & Roast Beef
American, Cheddar & Swiss Cheeses
Lettuce, Tomato, Onion, Condiments, Pickles & Assorted Breads
Macaroni Salad, Potato Chips
Assorted Dessert Platter

\$15

BBQ PICNIC

BBQ Pulled Pork, BBQ Chicken Legs
Baked Beans & Coleslaw
Buns & Assorted BBQ Sauces
Cookies & Brownies
\$10

SALAD TRIO

Chicken Salad, Tuna Salad, Egg Salad Seasonal Fruit Display Assorted Crackers \$14

Themed Buffets

ITALIAN NIGHT

Grilled Chicken & Italian Sausage
Peppers, Onions & Mushrooms
Penne Pasta, Marinara & Alfredo Sauces
Caesar Salad & Garlic Bread

\$23

TACO & NACHO BAR

Grilled Chicken & Beef
Cheese, Lettuce, Tomato, Onion, Sour Cream
Soft & Hard Tortillas, Tortilla Chips
Mexican Rice & Street Corn
\$25

MEDITERRANEAN

Chicken & Beef Kebabs
Lemon Garlic Roasted Potatoes,
Grilled Asparagus,
Toasted Pitas & Tzatziki Sauce
Greek Salad
\$24

SUNDAY DINNER

Herb Roasted Chicken Legs, Braised Short Ribs Vegetable Medley, Mashed Potatoes Garden Salad Bar Warm Rolls & Butter \$28



Dinner Buffets

One Entrée, One Vegetable & One Starch - \$30 Two Entrees, One Vegetable, & One Starch - \$38 Three Entrees, Two Vegetables, Two Starches - \$44 Dinner Buffets Include: Choice of Salad, Warm Rolls & Butter, Coffee & Iced Tea

Salad Choices

BRANDERMILL HOUSE

Mixed Greens, Grape Tomatoes, Cucumbers, Red Onion, Shaved Carrots
CAESAR

Romaine, Parmesan Cheese, Croutons, House Caesar Dressing

Entrée Chaices

CHICKEN PARMESAN
CHICKEN CORDON BLEU & DIJON CREAM
CHICKEN & BISCUITS WITH SOUTHERN CHICKEN GRAVY
SALMON PICCATA

PORK TENDERLOIN & BOURBON BBQ SAUCE

BEEF SHORT RIBS & BLEU CHEESE DEMI

ROASTED BEEF TENDERLOIN & PORT DEMI GLACE +\$7 per person

VEGAN STUFFED PEPPERS

EXOTIC MUSHROOM OR BUTTERNUT SQUASH RISOTTO

Vegetable Choices

Asparagus
Steamed Broccoli
Roasted Vegetable Medley
Green Beans with Peppers & Onions
Brussel Sprouts

Starch Choices

Mashed Potatoes
Penne Pasta
Wild Rice Pilaf
Rosemary Roasted Potatoes
Potato Gratin

Plated Dinners

Plated Dinners include choice of one salad, entrée, one vegetable, one starch, warm rolls & butter, coffee & tea

Maximum of 120 guests.

Salad Choices Choose One:

BRANDERMILL HOUSE

Mixed Greens, Grape Tomatoes, Cucumbers, Red Onion, Shaved Carrots
CAESAR

Romaine, Parmesan Cheese, Croutons, House Caesar Dressing

Entrée Choices

CHICKEN PARMESAN \$22

CHICKEN CORDON BLEU & DIJON CREAM \$26
CHICKEN & BISCUITS WITH SOUTHERN CHICKEN GRAVY \$25
CRAB STUFFED SALMON PICCATA \$30
CRABCAKE WITH CHARRED ONION REMOULADE \$30
PORK TENDERLOIN & BOURBON BBQ SAUCE \$26
BEEF SHORT RIBS & BLEU CHEESE DEMI \$30
ROASTED BEEF TENDERLOIN & PORT DEMI GLACE \$38
VEGAN STUFFED PEPPERS \$21
EXOTIC MUSHROOM OR BUTTERNUT SQUASH RISOTTO \$24

Wegetable Chaices
Choose One:

Asparagus
Steamed Broccoli
Roasted Vegetable Medley
Green Beans with Peppers & Onions
Brussel Sprouts

Starch Choices
Choose One:
Mashed Potatoes
Penne Pasta
Wild Rice Pilaf
Rosemary Roasted Potatoes
Potato Gratin

Displays & Stations

Priced per 30 Guests

SEASONAL VEGETABLE DISPLAY \$125

FRESH FRUIT PLATTER \$125

ASSORTED CHEESE & CRACKERS \$150

ANTIPASTO DISPLAY \$175

WARM CRAB DIP & PITA \$275

Cction Stations

Priced per Person

LOADED MAC & CHEESE BAR \$8

BYO GRILLED CHEESE \$9

RAMEN BAR \$9

LOADED MASHED POTATO OR TATER TOT BAR \$8

Priced Per Person, \$75 Chef Fee

PRIME RIB \$20

Au Jus & Horseradish Cream

BEEF TENDERLOIN \$30

Port Wine Demi Glace

SLOW ROASTED PORK LOIN \$20

HONEY GLAZED HAM \$20

SMOKED BRISKET \$24

Assorted BBQ Sauces

SMOKED SALMON \$26

HERB ROASTED LAMB \$28

Mint Jelly & Horseradish Cream

Bar Service

Bartender Fee: \$100 for four hours, \$100 per additional hour

We offer many varieties of bar service that are customizable to your event. Whether a consumption bar, cash bar or drink tickets we can build a bar to suit your needs.

Open Bar Packages
Priced per person, per hour
BEER & WINE

Domestic & Craft Beer, House Wine \$15 first hour | \$8 each additional hour

SILVER PACKAGE

House Liquor, Domestic Beer, House Wine \$16 first hour | \$10 each additional hour

GOLD PACKAGE

Premium Liquor, Domestic & Craft Beer, House Wine \$19 first hour | \$11 each additional hour

PLATINUM PACKAGE

Top Shelf Liquor, Domestic, Craft & Import Beer, Premium Wine \$22 first hour | \$13 each additional hour

Priced per person | Prices do not include applicable sales taxes & service charges

Policies & Fees DEPOSITS

The room rental deposit and a signed contract are required at the time of booking and applied toward the final balance. Deposits are non-refundable. All estimated charges for non-member functions are to be paid in full one week prior to the event date unless stated in the contract.

ROOM RENTAL

Room rentals are for a four hour block. They include use of the banquet room, clubhouse tables, chairs, flatware and standard linen. Standard linen includes ivory or white tablecloths and napkins. All events are required to conclude no later than 11pm.

CEREMONY PERGOLA RENTAL - \$700

The covered Pergola is available for a one hour rental. The rental includes set up and break down of ceremony chairs as well as a bare archway.