



The Berkeley Cocktail Reception Package

(2 Hours)

Chef's Table

A bountiful display of Italian Cured and Dried Meats,
An Assortment of Fresh Seasonal Fruits and Berries,
Imported and Domestic Cheeses and Gourmet Crackers,
Crudités with Tuscany Breads and Dips
Decorated Fresh-Poached Salmon with Chopped Eggs, Red Onions,
Capers, Chive Cream Cheese and Bremer Wafers

Selection of Warm and Cold Hors d'oeuvres

(One piece per person)

Goat Cheese Rounds Served on French bread with Sun-dried Tomato Tapenade
Rare Beef Tenderloin in Crostini with Mustard Sauce
Miniature Crab Cakes with Roasted Red Pepper Aioli
Sesame Chicken Satays with Honey Mustard Sauce

Open Bar Featuring

The Berkeley Hotel House Brands Liquor
Domestic & Imported Beers
House Wines
Soft Drinks & Fruit Juices

Freshly Brewed Regular and Decaf Coffee and Hot Tea
(\$49.00 per person)

Enhance your reception with...

Additional hour of bar service	\$8.00 per person
Bar Upgrade - Call Brands	\$9.00 per person
Butler Service for Hors d'oeuvres	\$1.00 per person
Assorted Pastry Station	\$12.00 per person
Godiva Chocolate Fondue	\$8.95 per person

20% Service Charge and 11% Sales Tax



Bridal Shower/ Rehearsal Afternoon High Tea

Assorted Homemade Scones
White Meat Chicken Salad with Fresh Baby Spinach
Imported Soft Cheese and Fruit Spread Sandwiches
Cucumber Sandwiches with Micro Greens and Creamy Provencal Spread
Assorted Petit Fours and Miniature Tarts
Chocolate Covered Strawberries
Fresh Seasonal Fruit
Sparkling Bottled Water
Assorted Herbal Teas
Freshly Brewed Iced Tea
(\$25 per guest)

20% Service Charge and 11% Sales Tax



Wedding Brunch Package

Omelet Station

Eggs, Sun dried Tomatoes, Fresh Tomatoes,
Avocados, Feta Cheese, Cheddar Cheese, Thinly
Finely chopped Green Peppers, Finely chopped Red Peppers, Country Ham, Bacon, sliced Mushrooms, and Sweet
Yellow Onion
Scrambled Eggs offered also

Waffle Station

Buttermilk Waffles, Blueberry Waffles, Butter, Maple Syrup, Bowl of Fresh Fruit to consist of
Raspberries, Strawberries, Blueberries, Blackberries, Pineapple, & Kiwi

White Meat Chicken Salad

Bread Basket

Crustini, Whole Grain Bread, Potato Bread, & Mini Croissants

Fresh Baked Country Ham Biscuits

Sliced Banana Bread

Key lime Tartlets

With a Raspberry and Lime rind sliver on top for garnish

Fruit Pastries

with Lemon Glaze

Freshly Brewed Regular and Decaf Coffee and Hot Tea
Station Attendant Fee - \$125
(\$43 per person)

20% Service Charge and 11% Sales Tax



Rehearsal Dinner Wedding Package

(2 Hours)

One Hour Cocktail Reception

(Selection of Three Hors d'oeuvres)
Shrimp Wrapped in Smoked Bacon
Three-Cheese Fondue and Toasted Potato Bread
Cool Beef Tenderloin with Horseradish and Mustard Rosemary Sauce
Seasonal Fresh Fruit with Fruit Whipped Cream
Grilled Bratwurst in Pommery Mustard
Crudités with Tuscany Breads and Dips

Open Bar Featuring

The Berkeley Hotel House Brands Liquor
Domestic & Imported Beers
House Wines
Soft Drinks & Fruit Juices

Dinner Selections

(Please select one of the following First Course Selections, Second Course Selections, and Dessert to compliment your Dinner Entree)

First Course Selections

She Crab Bisque
Berkeley Crab Cakes and Shotgun Sauce
Grilled Asparagus and Truffle Mushroom Sauce
Redskin Potato and White Truffle Oil Soup
Fresh Mozzarella and Tomato with Basil oil & Balsamic Vinaigrette
Grilled Tomato Bisque with broiled Gruyere Cheese
(Spicy) Chipotle Barbeque Lobster Tail with Curry Oil (\$4 up-charge)

Second Course

Smoked Bacon and Spinach Salad with Balsamic Vinaigrette
Fresh Mozzarella and Tomato with Basil oil & Balsamic Vinaigrette
Seasonal Greens and Creamy Pepper Dressing
Field Green Salad with a Shallot Vinaigrette

Entrée

Penne
With freshly shredded parmesan cheese sauce
\$50 per person

Roasted Free Range Chicken

With corn pudding soufflé, foie gras and spinach in a
rich poultry Demi glace
\$60 per person



Flash grilled Sea Scallops

With Mascarpone tomato grit fondue and sautéed baby spinach,
with avocado mousse and tomato vinaigrette
\$70 per person

Smoked Filet Mignon

Seared in Goose fat with a Merlot Sauce, alouette potatoes and
Sautéed seasonal vegetables
\$73 per person

The Berkeley Crab Cakes

With a creamy crab risotto sauce, European butter, capers and
Sautéed seasonal vegetables
\$82 per person

Black Angus bistro Steak

With a huckleberry balsamic reduction and smashed Yukon gold potatoes
and glazed baby carrots
\$82 per person

(*If more than one entrée selection is made, the higher entrée price prevails)

Dessert

Espresso Cheesecake with Valronah Chocolate Sauce
Key Lime Tartlets with Raspberry Whipped Cream
Crème Brulee
Chocolate Silk Pie with Cocoa dust and Chocolate Cigarettes
Grand Marnier Chocolate Moose

**Rehearsal Dinner Package pricing is based on your
highest entrée choice and includes...**

One Hour Cocktail Reception with (3) Four Server Passed Hors d'oeuvres Per Guest
Two Hour Open Bar
Four Course Dinner Menu
House wine service with Dinner
Champagne Toast for all guests
Coffee and Tea Service
Use of Hotel Linens, Fine China, Silver, Glassware
Wood Dance Floor

Menu Upgrade Options

Additional Passed Hors d'oeuvres for \$2.75 per piece
Addition of a served dessert for \$7.00 per person
Godiva Chocolate Fountain and Accompaniments for \$8.95 per person

Bar Upgrade Options

Open Call Brands Bar Additional \$9.00 per person
Open Premium Brands Bar Additional \$11.00 per person



Additional Bar Hours

If guests arrive early or you wish to keep the bar open during dinner, there will be an additional charge for each hour or portion thereof that the bar is open

Additional Hour of Open House Brands Bar available for \$6.00 per person

Additional Hour of Open Call Brands Bar available for \$8.00 per person

Additional Hour of Premium Brands Bar available for \$10.00 per person

Other Upgrade Options

Specialty Linens (estimated at \$25 per table)

Chivari Ballroom Chairs (estimated at \$8 per chair)

20% Service Charge and 11% Sales Tax



Wedding Reception Package

(5 Hours)

One Hour Cocktail Reception

(Selection Four Hors d'oeuvres)

Jumbo Lump Cocktail with Ketel One Vodka Sauce
Grilled Asparagus wrapped in Spanish Prociutto
Red Wine Grapes Rolled in Roquefort and Pistachio
Beef and Mushroom Satay with Garlic Tapenade
Spanikopita – Traditional
Crudites with Tuscan Breads and Dips
Italian Cured and Dried Meats, Assorted Cheeses
Blue Cheese and Cherry Tomato Salad with Pita Crisp, Coated with Pesto

Open Bar Featuring

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Domestic & Imported Beers
House Wines
Soft Drinks & Fruit Juices

Dinner Selections

(Please select one of the following First Course Selections, Second Course Selections, and Dessert to compliment your Dinner Entree)

First Course Selections

She Crab Bisque
Berkeley Crab Cakes and Shotgun Sauce
Grilled Asparagus and Truffle Mushroom Sauce
Redskin Potato and White Truffle Oil Soup
Fresh Mozzarella and Tomato with Basil oil & Balsamic Vinaigrette
Grilled Tomato Bisque with broiled Gruyere Cheese
(Spicy) Chipotle Barbeque Lobster Tail with Curry Oil (\$4 up-charge)

Second Course

Smoked Bacon and Spinach Salad with Balsamic Vinaigrette
Fresh Mozzarella and Tomato with Basil oil & Balsamic Vinaigrette
Seasonal Greens and Creamy Pepper Dressing
Field Green Salad with a Shallot Vinaigrette

Entrée

Fettuccine
Topped with a homemade Alfredo sauce
\$90 per person

Roasted Free Range Chicken

With corn pudding soufflé, foie gras and spinach in a
rich poultry Demi glace
\$100 per person



Ginger Charred Salmon

Served with black pepper mashed potatoes and seasonal vegetables
\$100 per person

Smoked Filet Mignon

Seared in Goose fat with a Merlot Sauce, aloutte potatoes
and sautéed seasonal vegetables
\$110 per person

The Berkeley Crab Cakes

With a creamy crab risotto sauce, European butter, capers
And sautéed seasonal vegetables
\$112 per person

Duo of Roasted Atlantic Salmon & Filet Mignon

With fingerling potatoes maison and sautéed seasonal vegetables
\$121 per person

Duo of Berkeley Crab Cake and Beef Tenderloin

With a Dijon mustard buerre blanc, fingerling potatoes and sautéed seasonal vegetables
\$129 per person

(*If more than one entrée selection is made, the higher entrée price prevails)

**Wedding Package pricing is based on your
highest entrée choice and includes...**

One Hour Cocktail Reception with (4) Four Server Passed Hors d'oeuvres Per Guest
Four Hour Open Bar
Four Course Dinner Menu
House wine service with Dinner and Champagne Toast for all guests
Cutting & Service of the Wedding Cake
Coffee and Tea Service
Use of House Linens, Fine China, Silver, Glassware and Wood Dance Floor
Complimentary Tasting Prior to the Event for Two People

Menu Upgrade Options

Additional Passed Hors d'oeuvres for \$2.75 per piece
Addition of Assorted Pastries to accompany Wedding Cake for \$4.95 per person
Addition of a served dessert for \$7.00 per person
Godiva Chocolate Fondue and Accompaniments for \$8.95 per person

Bar Upgrade Options

Open Call Brands Bar Additional \$9.00 per person
Open Premium Brands Bar Additional \$11.00 per person

Additional Bar Hours



If guests arrive early or you wish to keep the bar open during dinner, there will be an additional charge for each hour or portion thereof that the bar is open

Additional Hour of Open House Brands Bar \$6.00 per person

Additional Hour of Open Call Brands Bar \$8.00 per person

Additional Hour of Premium Brands Bar \$10.00 per person

Other Upgrade Options

Specialty Linens (estimated at \$25 per table)

Chivari Ballroom Chairs (estimated at \$8 per chair)

***We also provide a list of Recommended Vendors**

20% Service Charge and 11% Sales Tax