

RECEPTIONS



HORS D'OEUVRES RECEPTIONS

90 Minute Reception Package (1.5 pieces per person)

All receptions include ice tea service

\$75 Butler Fee Not Included

All Packages are presented as Buffet style, but available plated with Chef's selection of seasonal starch and vegetable.





The Berkeley Hotel

Boutique Style, Southern Flair

CRYSTAL PACKAGE

All Packages are presented as Buffet style, but available plated with Chef's selection of seasonal starch and vegetable.

\$57

RECEPTION

Select a Combination of two:

COLD HORS D'OEUVRES PLATTERS

One and a quarter pieces per person

Watermelon Basket filled with Seasonal Fruit Drizzled with a Honey Ginger-Mint Syrup
Champagne Poached Shrimp, Citrus Wheels with a Passionfruit Cocktail Sauce
Seasonal Green Salad with Assorted Vegetables served with our Sweet & Tangy Grilled Tomato Vinaigrette
Country Ham Wrapped Cantaloupe Drizzled with a Sorghum-Chocolate Balsamic Glaze

PASSED OR STATIONED HOT HORS D' OEUVRES

One and A Quarter Piece Per Person

Seasonal Roasted Vegetable Soup elegantly enhanced with Sweet Basil & Coconut Milk
Fried Crab & White Chocolate Risotto Fritters served with a Raspberry-Tarragon Dipping Sauce
Country Sausage Stuffed Mushrooms with a Shallot-White Wine Cream
Candied Sweet Potato Bisque dolloped with a Toasted Marshmallow Crème

BUFFET ENTRÉE SELECTION

Pre Selection of Three

Toasted Oat & Pink Peppercorn Crusted Halibut with a Plum Tomato-Red Pepper Coulis
Oven Roasted Mushrooms Stuffed with our House-Made Boursin Cheese with a Citrus Whole Grain Mustard Sauce
Roasted Beef Strip Loin served with Glazed Shallots & Plum Tomatoes surrounding Boursin Mashed Potatoes
Herb Marinated Pork Medallions served with a Maple Bacon-Bourbon Sauce & Spiced Seasonal Squash
Fried Brie breaded with Cornmeal & Thyme Breadcrumbs served with a Roasted Raspberry-Pepper Relish & Chili Roasted Sweet Potatoes
Pan-Seared Chicken Breast served with She-Crab Cream Sauce & Lavender Infused Rice Pilaf



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PEARL PACKAGE

All Packages are presented as Buffet style, but available plated with Chef's selection of seasonal starch and vegetable.

\$74

RECEPTION

Select a Combination of two:

COLD HORS D'OEUVRES PLATTERS

One and a quarter pieces per person

Watermelon Basket filled with Seasonal Fruit Drizzled with a Honey Ginger-Mint Syrup
Champagne Poached Shrimp, Citrus Wheels with a Passionfruit Cocktail Sauce
Seasonal Green Salad with Assorted Vegetables served with our Sweet & Tangy Grilled Tomato Vinaigrette
Country Ham Wrapped Cantaloupe Drizzled with a Sorghum-Chocolate Balsamic Glaze

PASSED OR STATIONED HOT HORS D' OEUVRES

One and A Quarter Piece Per Person

Seasonal Roasted Vegetable Soup elegantly enhanced with Sweet Basil & Coconut Milk
Fried Crab & White Chocolate Risotto Fritters served with a Raspberry-Tarragon Dipping Sauce
Country Sausage Stuffed Mushrooms with a Shallot-White Wine Cream
Candied Sweet Potato Bisque dolloped with a Toasted Marshmallow Crème
Southern Barbequed Shrimp served with Pimento Cheese Grits
Seafood Leek Soup garnished with Sweet Rose Pickled Oysters

BUFFET ENTRÉE SELECTION

Pre Selection of Three

Toasted Oat & Pink Peppercorn Crusted Halibut with a Plum Tomato-Red Pepper Coulis
Oven Roasted Mushrooms Stuffed with our House-Made Boursin Cheese with a Citrus Whole Grain Mustard Sauce
Roasted Beef Strip Loin served with Glazed Shallots & Plum Tomatoes surrounding Boursin Mashed Potatoes
Herb Marinated Pork Medallions served with a Maple Bacon-Bourbon Sauce & Spiced Seasonal Squash
Fried Brie breaded with Cornmeal & Thyme Breadcrumbs served with a Roasted Raspberry-Pepper Relish & Chili Roasted Sweet Potatoes
Pan-Seared Chicken Breast served with She-Crab Cream Sauce & Lavender Infused Rice Pilaf
Our Signature Crab Cakes broiled to perfection with a White Chocolate Risotto & Raspberry-Tarragon Gastrique



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DIAMOND PACKAGE

All Packages are presented as Buffet style, but available plated with Chef's selection of seasonal starch and vegetable.

\$81

RECEPTION

Select a Combination of two:

COLD HORS D'OEUVRES PLATTERS

One and a quarter pieces per person

Watermelon Basket filled with Seasonal Fruit Drizzled with a Honey Ginger-Mint Syrup
Champagne Poached Shrimp, Citrus Wheels with a Passionfruit Cocktail Sauce
Seasonal Green Salad with Assorted Vegetables served with our Sweet & Tangy Grilled Tomato Vinaigrette
Country Ham Wrapped Cantaloupe Drizzled with a Sorghum-Chocolate Balsamic Glaze
Our Savory Chicken Liver Mousse Parfait layered with a Sweet & Slightly Spicy Peach Marmalade & Buttery
Cracker Crumbs

PASSED OR STATIONED HOT HORS D' OEUVRES

One and A Quarter Piece Per Person

Seasonal Roasted Vegetable Soup elegantly enhanced with Sweet Basil & Coconut Milk
Fried Crab & White Chocolate Risotto Fritters served with a Raspberry-Tarragon Dipping Sauce
Country Sausage Stuffed Mushrooms with a Shallot-White Wine Cream
Candied Sweet Potato Bisque dolloped with a Toasted Marshmallow Crème
Southern Barbequed Shrimp served with Pimento Cheese Grits
Seafood Leek Soup garnished with Sweet Rose Pickled Oysters
Cream of Wild Mushroom Soup garnished with a Truffle-Herb Beef Tartare

BUFFET ENTRÉE SELECTION

Pre Selection of Three

Toasted Oat & Pink Peppercorn Crusted Halibut with a Plum Tomato-Red Pepper Coulis
Oven Roasted Mushrooms Stuffed with our House-Made Boursin Cheese with a Citrus Whole Grain Mustard
Sauce
Roasted Beef Strip Loin served with Glazed Shallots & Plum Tomatoes surrounding Boursin Mashed Potatoes
Herb Marinated Pork Medallions served with a Maple Bacon-Bourbon Sauce & Spiced Seasonal Squash
Fried Brie breaded with Cornmeal & Thyme Breadcrumbs served with a Roasted Raspberry-Pepper Relish &
Chili Roasted Sweet Potatoes
Pan-Seared Chicken Breast served with She-Crab Cream Sauce & Lavender Infused Rice Pilaf
Our Signature Crab Cakes broiled to perfection with a White Chocolate Risotto & Raspberry-Tarragon
Gastrique
Roasted Rack of Lamb served with a Wilted Arugula & Orzo Salad and Apple Mint Rosemary Jus



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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

SOUPS AND SALADS

Select One Soup or One Salad

SWEET POTATO CLAM CHOWDER

BERKELEY'S SIGNATURE SHERRY-INFUSED CRAB BISQUE

ROASTED TOMATO & BASIL SOUP



BERKELEY'S SEASONAL HOUSE SALAD

Mixed Baby Greens with Local Seasonal Vegetables

CAESAR SALAD

Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Dressing

SOUTHERN BRUSCHETTA

Butternut Squash, Kale, Pesto and Goat Cheese



DRESSINGS

Berkeley's Signature Grilled Tomato Vinaigrette

Balsamic Vinaigrette

Creamy Blue Cheese

Blueberry Tarragon Vinaigrette

Buttermilk Ranch



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SERVED ENTREES



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 Glazed Shallot-Plum Tomato Jus served with Boursin Mashed Potatoes & Blistered Asparagus

\$55

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 & Marsarpone

\$37

CAJUN CATFISH

Pecan & Oat Crusted 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 a Confit of Fennel, 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



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DUET PLATES



Berkeley's Signature Crab and Petit Filet Mignon

Served with a Glazed Shallot & Tomato Au Jus with Boursin Mashed Potatoes and Blistered Asparagus
\$56

Shrimp and Grits with Petite Filet Mignon

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

Chicken and Salmon

Grilled Chicken with a Rosemary Buttermilk Sauce and Sweet Tea Glazed Salmon served with Cheesy Squash Au Gratin
\$44

DESSERT SELECTIONS

BERKELEY'S SIGNATURE BOURBON BREAD PUDDING

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

PEACH PECAN PIE

Topped with House-Made Buttermilk 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

SHOCKOE SHORTCAKE

Sweet Shortbread Biscuit Topped with Oven Roasted Strawberries and House-Made Buttermilk Whipped Cream



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BUFFET DINNER

Buffets Include Warm Rolls with Whipped Honey Butter, Iced Tea and Coffee Service

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 Cognac 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 Lima 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



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Boutique Style, Southern Flair

SPECIALTY PRESENTATIONS



COCKTAIL RECEPTION HORS D'OEUVRE DISPLAYS

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

Grilled Vegetable Crudités \$75/\$150

Chef's Selection of Grilled Fresh Vegetables with Roasted
Garlic Hummus

Fresh Fruit and Cheese \$100/200

Assorted Fresh Cut Fruits and Artisan Cheeses
Gourmet Crackers and Honey Ginger Dipping Sauce

She-Crab Dip \$100/200

Served Warm and Slightly Spicy with Fresh Toasted Sliced
Baguettes

Spinach and Artichoke Dip \$80/160

Classic Dip Served Hot with Fresh Toasted Sliced Baguettes

Antipasto Tray \$125/250

Assorted Salamis with Artisan Cheeses, Roasted Red Peppers,
Kalamata Olives,
Pepperoncinis and House-Made Cracker Bread

Smoked Salmon \$125/\$250

Cold Smoked Salmon Side with Capers, Red Onions, Hard
Boiled Egg,
Tomatoes, Lemons and Dill Cream Cheese

Seasonal Baked Brie \$70/\$140

Baked Brie with Seasonal Toppings and Jam served
with Assorted Gourmet Crackers

Gourmet Chocolate Strawberries \$50/100

Fresh Berries Dipped in an Assortment of Dark and Milk Chocolates with
Complimentary Garnishes - Including Chopped Peanuts, Candied Ginger, White
Chocolate, Milk Chocolate and Candy Sprinkles

The Berkeley Hotel * 1200 East Cary Street * Richmond VA 23219 * www.berkeleyhotel.com

804-780-1300* sales @berkeleyhotel.com * Prices are exclusive of applicable taxes 11.3% sales tax and 20% service charge. Quotation cannot be guaranteed until 60 days prior to the time that particular function takes place.



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CARVING STATIONS

*Selections are not inclusive of \$75 carving fee
each selection will be presented with Fresh Baked Rolls*

Herb Rubbed Roasted Chicken with Garlic Butter - \$150 (serves 30-35)

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 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

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 Butters

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HOR D'OEUVRES RECEPTION

90 Minute Reception Package (1.5 pieces per person)

All Receptions Include Ice Tea Service / \$75 Butler Fee Not Included

ADDITIONAL HOR D'OEUVRES

Priced per person

Caprese Salad Skewers \$3

Fresh Mozzarella and Cherry Tomato Skewers with Balsamic Vinegar and Basil

Tomato-Basil Bisque Shots \$3

Lightly Chunky Tomato Soup topped with Grated Parmesan Cheese

Stuffed Mushrooms \$3

Roasted Mushroom Caps Stuffed with House-Made Pimento Cheese

Spanakopita \$3.50

Spinach & Feta Cheese Wrapped in Crispy Phyllo

Brie with Raspberries \$5

Brie Baked in Phyllo with Sweetened Raspberries

Champagne Poached Shrimp Cocktail \$4

Grilled Shrimp with Passionfruit Cocktail Sauce

Shrimp & Grits Martini \$4

Creamy Southern Style Grits topped with Seared Shrimp in an Individual Glass

Smoked Salmon in Endive \$5

Minced Smoked Salmon with Sour Cream & Roasted Red Pepper on Fresh Endive

Country Ham Wrapped Asparagus \$3

Chilled Blanched Asparagus Wrapped in Shaved Cured Country Ham

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

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BAR OPTIONS



CONSUMPTION BAR

House Brands \$7.50

Call Brands \$8.50

Premium Brands \$9.50

Domestic Beer \$4.50

Imported Beer \$5.50

House Wines \$6.00

OPEN BAR

House Brands

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

Call Brands

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

Premium Brands

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



House Brands

Jim Beam

Broker's Gin

Bacardi Rum

Jose Cuervo

Smirnoff

Cutty Shark

Call Brands

Wild Turkey

Beefeater

Mt. Gay Silver

Canadian Club

Absolut

Dewar's

Premium Brands

Maker's Mark

Bombay Sapphire

Ten Cane

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*

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WINE

House Chardonnay \$26.00 bottle

House Cabernet Sauvignon \$26.00 bottle

House Sparkling Wine \$25.00 bottle

*Our Wine Sommelier will be happy to assist you selecting specific wines from our extensive wine list to compliment your menu.

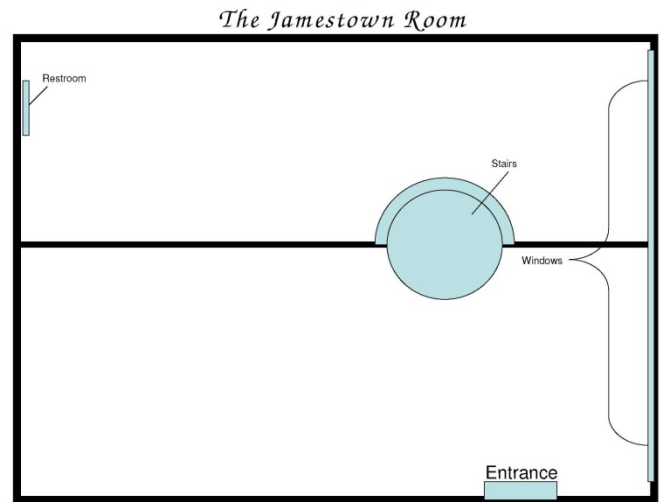
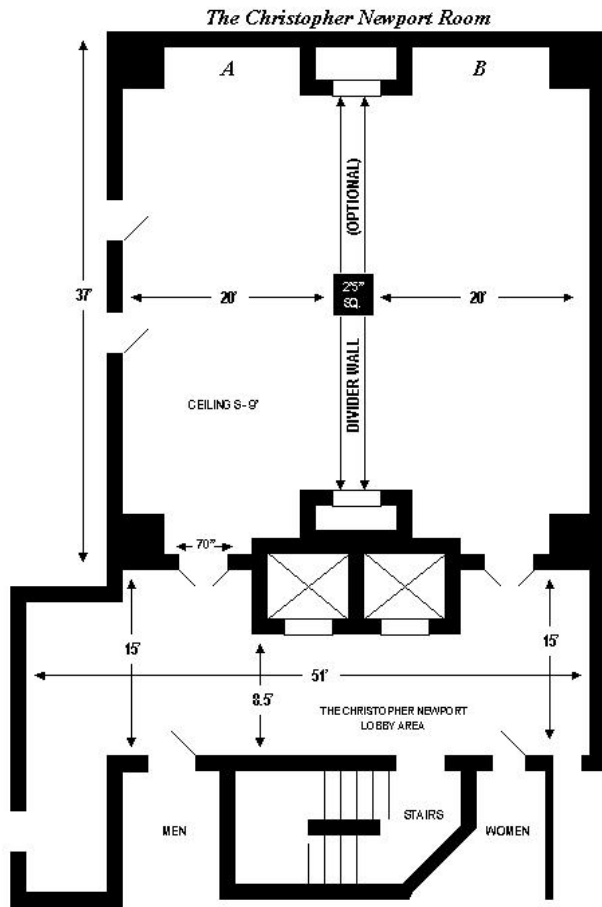
WINE ALTERNATIVES

Sparkling Cider \$18.00 bottle

Sparkling Grape Juice \$18.00 bottle



Floor Plans & Dimensions



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	50	25	100	25
The Map Room	300	Executive Boardroom seats 8				
The Governor's Suite	500	Conference Seating for 8				

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