The Berkeley Hotel

Banquet Menus
SUSTAINABILITY

The Berkeley Hotel purchases food from local farms and purveyors when goods are in season. Guests will enjoy fresh and environmentally-friendly dishes while we also support the local farms.

Menus with exclusively regionally sourced ingredients are included in lunch and dinner. The Chef is happy to create a special, seasonal menu for your group using exclusive local ingredients.

Please consult your catering manager for additional information, including a list of our vendors.
The Berkeley Hotel

BREAKFAST
BREAKFAST

Designed for one hour of service. All Breakfasts include Regular and, Herbal Teas and Orange Juice. Minimum of 10 guests, $3 per person if less than 10

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THE CONTINENTAL

Assorted Bagels with Cream Cheese Assorted Bakery Fresh Muffins & Pastries
Butter, Fruit Preserves & Jam, Sliced Fruit with Seasonal Berries
$16
Add Smoked Salmon with Traditional Accompaniments
$26

LIGHT AND WHOLESOME

House-Made Granola & Honey Yogurt
Sliced Fruit with Seasonal Berries Turkey Sausage
Assorted Boxed Cereals Whole Wheat Toast
$18

THE EXECUTIVE

Assorted Bagels with Cream Cheese Assorted Bakery Fresh Muffins & Pastries
Butter, Fruit Preserves & Jam, Sliced Fruit with Seasonal Berries Assorted Boxed Cereals
$17
STATIONS & ENHANCEMENTS

Minimum 15 guests *Subject to a $75 Surcharge for Attendant

OMELET STATION
Made to order Omelet Station $10 per person
Fillings Include:
Tomatoes, Onions, Country Ham, Asparagus, Mushrooms, Spinach and Cheddar Cheese
*Lump Crab Meat Additional $3
*Shrimp Additional $2

WAFFLE STATION
Made to Order Waffle Station $10 per person
Toppings Include: Seasonal Berries, Powdered Sugar, Toasted Pecans, Maple Syrup & Berkeley Whipped Cream

ENHANCEMENTS
Freshly Baked Cinnamon Rolls with our Signature House-Made Sweet Tea Glaze
$38.00 per Dozen
Croissants with Scrambled Eggs, Country Ham and Cheese
$45 per Dozen
Hard Boiled Eggs with Cracked Black Pepper & Kosher Sea Salt
$15 per Dozen
Breakfast Wraps with Scrambled Eggs, Cheese, Sausage and Pepper
$45 per Dozen
Warm Seasonal Stewed Fruit
$2 per Person
Warm Oatmeal with Seasonal Stewed Fruit
$2 per person
BUFFET BREAKFAST

All Breakfasts include Regular and Decaffeinated Coffee, Hot Teas & Orange Juice. Minimum of 15 guests

SOUTHERNHOSPITALITY
Scrambled Eggs
Apple Cider Smoked Bacon and Country Sausage
Southern Creamy Cheddar Grits
Breakfast Potatoes
Fresh Buttermilk Biscuits with Butter Fresh Cut Seasonal Fruit
$31

THE VIRGINIAN
Scrambled Egg and Potato Hash
Country Ham or Sausage
Creamy Pimento Cheese Grits
Fresh Buttermilk Biscuits with Butter Fresh Cut Seasonal Fruit
$24

LOW COUNTRY
Individual Fruit Yogurts
Assortment of Cereals with Milk
Baked Egg Casserole
Shrimp & Grits
Grilled Virginia Ham
Fresh Sliced Tomatoes
Roasted Red Potatoes with Peppers & Onions
Fresh Cut Seasonal Fruit
$27.00 per person

HEALTHY START
Asparagus with Roasted Red Pepper and Quinoa Hash
Vegetarian Frittata
Turkey Sausage
Sliced Fresh Fruit and Seasonal Berries with a Yogurt Dipping Sauce
Whole Wheat Toast
$28
PLATED BREAKFAST
All Plated Breakfast include Coffee, Hot Tea and Orange Juice

COUNTRY COMFORT
Two Farm Fresh Scrambled Eggs
Choice of Apple Cider Bacon or Country Sausage
Choice of Fresh Fruit or Breakfast Potato
Fresh Buttermilk Biscuits with Whipped Honey Butter and House-Made Honey Butter
$19

WELCOME HOME
Virginian Omelet Made with Three Farm Fresh Eggs, Vegetables & Potatoes served with Choice of Fresh Fruit or Stewed Seasonal Fruit
$20

QUICHE CHESAPEAKE
Savory Crab, Asparagus and Parmesan Quiche and Basil Oil served with Seasonal Fruit
$18

SHRIMP AND GRITS
Creamy Cheese Grits with Sautéed Shrimp and Country Ham in a White Wine Butter Sauce
$17
LUNCH
PLATEDLUNCHEONS
All Luncheon Entrées are served with your choice of Soup or Salad, Fresh Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.

Soup or Salad

BERKELEY’S SIGNATURE SHERRY INFUSED CRAB BISQUE
ROASTED TOMATO & BASIL SOUP
SWEET POTATO BISQUE

BERKELEY’S SEASONAL HOUSE SALAD
Mixed Baby Greens with Local Seasonal Vegetables

SPINACH SALAD
Spinach with Walnuts, Raisins, Goat Cheese and Lemon Vinaigrette

CAESAR SALAD
Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Dressing

DRESSINGS
Chefs Seasonal Vinaigrette, Balsamic
Vinaigrette, Creamy Blue Cheese,
Buttermilk Ranch

GARDEN PASTA
Freshly Made Bombolini Pasta With Locally Sourced Seasonal Vegetables in a Lemon Roasted Pepper Cream Sauce.
(May add chicken)
$24

GRILLED SALMON
Grilled Salmon with a Sweet Tea Glaze, Asparagus and Roasted Potatoes
$28

BLACKENED CHICKEN
Blackened Chicken Breast with Pineapple Salsa, Rice Pilaf and Asparagus
$24.00

BERKELEY’S SIGNATURE CRAB CAKES
Berkeley’s Signature Cakes with a Smoked Corn Remoulade Served with Risotto and Chefs Selection of Vegetable
$35

SHRIMP & Grits
Sautéed Jumbo Shrimp, Swiss Chard, Country Ham with “NOLA” Butter Sauce served over fried cheddar grits
$28.00

ROASTED PORK LOIN
Roasted Pork Loin with Apple Compote, Braised Greens and Corn Bread
$28
PLATED LUNCHEONS

DESSERT SELECTIONS
Choose one

DESSERT SELECTIONS
BERKELEY’S SIGNATURE BREAD PUDDING
Topped with a Bourbon Caramel Sauce and House-Made Whipped Topping

PECAN PIE
Topped with Vanilla Ice Cream

NEW YORK STYLE CHEESECAKE
Vanilla Whipped Cream and Fruit Topping

CARROT CAKE
With Whipped Cream Topping

CHOCOLATE TORTE
Fluffy Chocolate Cake with Whipped Topping and Berries

KEY LIME PIE
With Whipped Cream Topping

DESSERT DUOS
Add $1 per person

NEW YORK STYLE CHEESECAKE with berry compote and a SALTED CARAMEL BROWNIE

CHOCOLATE TORTE with whipped topping and seasonal berries and a LEMON DROP SQUARE
LIGHT LUNCHES

GRILLED CHICKEN CAESAR SALAD
Traditional Caesar Salad Topped with Grilled Chicken, Parmesan and House-Made Dressing
$21

With Sautéed Shrimp
$25

BERKELEY COBB SALAD
Romaine Lettuce topped with Pickled Red Onions, Tomatoes, Boiled Eggs, Roasted Chicken & Apple Cider Bacon served with Creamy Blue Cheese Dressing
$19

GRILLED SALMON SALAD
On a Bed of Baby Spinach with Oven Roasted Tomatoes, Local Farm Fresh Goat Cheese and Pickled Red Onions served with Herbed Vinaigrette Dressing
$22

BERKELEY’S SALAD DUO
Our Signature Chicken Salad with Granny Smith Apples Served on a Bed of Lettuce and Tomato with Chefs Selection of Seasonal Salad
$18

GOURMET TURKEY CROISSANT
Thinly Sliced Roasted Turkey Breast served on a Croissant with Brie, sliced Granny Smith Apples and a Strawberry Dijon Spread
$21

BOXED LUNCHES

*Includes Whole Fruit, Individual Serving of Potato Chips, Cookie and Bottled Water

Please limit Selections to Two Choices. *$3 additional per box for more than 2 selections
*Gluten Free Breads and Wraps Available for an Additional $1 per meal

BERKELEY’S CHICKEN SALAD
Roasted Chicken married with Granny Smith Apples, Seasonal Greens and Served on a Croissant
$18

TURKEY CLUB WRAP
Shaved Turkey, Bacon and Swiss with Avocado Ranch Aioli, Lettuce and Tomatoes Served on Toasted Rye Bread
$19

SOUTHERN BLT
A Twist on the Traditional with Apple Cider Bacon, Seasonal Greens and Tomatoes with Bacon Horseradish Aioli
$16

CHILLED CUBAN
Black Forest Ham, Sliced Pickles, Swiss and Whole Grain Mustard Served on a Hoagie Roll
$17

ROAST BEEF SANDWICH
Roast Beef with Caramelized Onions, Sharp Cheddar Cheese and a Black Pepper A1 Aioli served on a Hoagie Roll
$18

GRILLED VEGETABLE WRAP
Marinated Grilled Vegetables with Hummus
$17
BUFFET LUNCH

Buffets include Warm Rolls & Butter, Iced Tea, Regular Coffee & Herbal Teas. Designed for one hour of service. Minimum of 20 guests.

BERKELEY’S DELI PLATTER
Mixed Green Salad with Seasonal Vinaigrette
Chefs Selection of Seasonal Soup
Meats to Include: Oven Roasted Turkey, Roast Beef and Black Forest Ham, Cheddar and Swiss cheese
Lettuce, Tomatoes, Red Onions, Pickle Spears
House-Made Ranch Potato Chips
Assorted Sliced Breads Chocolate Chip Brownies
$33

*Croissants, Bagels, Kaiser Rolls $3 (per selection)

BACKYARD BARBEQUE
Garden Greens Salad with Chefs Selection of Seasonal Vinaigrette
Chipotle Smoked Pulled Pork
Grilled Chicken with Apple Cider BBQ Sauce
Creamy Cole Slaw
Potato Salad
Roasted Cilantro Lime Corn
Chefs Choice of Banana Pudding or Pecan Pie
$30

ITALIAN FEAST
Chicken Parmesan with Penne Pasta
Sweet Italian Sausage with Peppers and Onions
Vegetarian Lasagna with House-Made Alfredo
Balsamic Roasted Squash, Zucchini, Tomatoes, Parmesan and Garlic Bread
Tiramisu
$31

SALAD AND BAKED POTATO BAR
House Mixed Green Lettuces Idaho Baked Potatoes
Marinated Grilled Chicken
Shredded Cheddar and Parmesan Cheeses Diced Red Onion and Tomatoes Cucumbers
Roasted Mushrooms, Bacon Crumbles, Roasted Garlic
Croutons Whipped Butter, Sour Cream and Green Onions,
Dressings: Ranch, and Seasonal Vinaigrette
$28
OPTIONAL ADDITIONS
TO ANY LUNCH BUFFET

Berkeley’s Chicken Salad $4
Warm Sea Salt Pretzels with Dijon and Yellow Mustard Dipping Sauces $4
Cucumber and Sweet Onion Salad $3
Penne and Oven Roasted Tomato Pasta Salad $4
Black Eyed Pea Hummus $3
Bacon Red Potato Salad $1
Mixed Green Salad with Seasonal Vinaigrette $3
Caprese Salad with Balsamic Vinegar and Basil Oil $4
Marinated Artichoke Salad $3
Tortellini and Sundried Tomato Pasta Salad $4
Grilled Marinated Steak $5
Roasted Red Peppers, Blue Cheese Crumbles, Pepperoncini $2
Apple Cider Bacon $1
Italian Sausage with Peppers and Onions $4
Southern Style Baked Beans $2
Chef’s Baked Mac n ’Cheese $3
Fresh Baked Cornbread Muffins $2
Roasted Tomato-Basil Bisque $2

Prices are subject to a 22% service charge and applicable taxes.

1200 East Cary Street, Richmond VA 23219 | 804 780 1300 | berkeleyhotel.com
The Berkeley Hotel

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

Soup or Salad
BERKELEY’S SIGNATURE SHERRY-INFUSED CRAB BISQUE ROASTED TOMATO & BASIL SOUP SWEET POTATO BISQUE

BERKELEY’S SEASONAL HOUSE SALAD
Mixed Baby Greens with Local Seasonal Vegetables and Chefs Selection of Seasonal Vinaigrette

CAESAR SALAD
Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Dressing

SPINACH SALAD
Spinach with Walnuts, Raisins, Goat Cheese and Lemon Vinaigrette

DRESSINGS
Berkeley’s Signature Balsamic Vinaigrette, Blue Cheese, Buttermilk Ranch or Chef’s Seasonal Vinaigrette

ENTRÉE

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 House Steak Sauce served with Boursin Mashed Potatoes & Blistered Asparagus
$50

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 & Mascarpone
$37

CAJUN CATFISH
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 Asparagus, 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
DUET PLATES
Berkeley's Signature Crab cake and Petit Filet Mignon
Served with a House Steak Sauce with Boursin Mashed Potatoes and Blistered Asparagus
$56

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

Chicken and Salmon
Grilled Chicken with a Rosemary Buttermilk Sauce and Sweet Tea Glazed Salmon served with Cheesy Squash Au Gratin
$48

DESSERT SELECTIONS
BERKELEY’S SIGNATURE BOURBON BREAD PUDDING
Topped with a Bourbon Caramel Sauce and House-Made Whipped Topping

PECAN PIE
Topped with Vanilla Ice Cream

NEW YORK STYLE CHEESECAKE
With Vanilla Whipped Cream & Fruit Topping

CHOCOLATE CHIP BROWNIE
Served Warm with a Gooey Chocolate Center and Topped with Ice Cream

CARROT CAKE
Served with Vanilla Whipped Cream

CHOCOLATE TORTE
Fluffy Chocolate Cake with Whipped Topping and Seasonal Berries

KEY LIME PIE
Served with Vanilla Whipped Cream

DESSERT DUOS
Add $1 per person

NEW YORK STYLE CHEESECAKE with berry compote and a SALTED CARAMEL BROWNIE

CHOCOLATE TORTE with whipped topping and seasonal berries and a LEMON DROP SQUARE
BUFFET DINNER
Buffets Include Choice of two sides, Warm Rolls with Whipped Honey Butter, Choice of Chefs Signature Bourbon Bread Pudding or, Iced Tea and Coffee Service. Minimum of 20 guests

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 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
Sweet Corn and 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
HORSÉD’OEUVRES
## HORS D’OEUVRES

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudités</td>
<td>Chef’s Selection of Fresh Vegetables with Roasted Garlic Hummus</td>
<td>$75 / $150</td>
</tr>
<tr>
<td>Fresh Fruit and Cheese</td>
<td>Assorted Fresh Cut Fruits and Artisan Cheeses Gourmet Crackers and Honey Ginger Dipping Sauce</td>
<td>$75 / $150</td>
</tr>
<tr>
<td>Pimento Cheese</td>
<td>Pimento Cheese with Assorted Crackers</td>
<td>$60 / $120</td>
</tr>
<tr>
<td>Caprese Crostini</td>
<td>Tomato, Mozzarella, Basil and Balsamic Drizzle on Crostini</td>
<td>$60 / $120</td>
</tr>
<tr>
<td>Mini Pulled Pork Sandwiches</td>
<td>Southern Style Pulled Pork on Fresh Rolls served with BBQ Sauce</td>
<td>$100 / $200</td>
</tr>
<tr>
<td>She-Crab Dip</td>
<td>Served Warm and Slightly Spicy with Fresh Toasted Sliced Baguettes and Spinach</td>
<td>$100 / 200</td>
</tr>
<tr>
<td>Barbecue Meatballs</td>
<td>Pork Meatballs tossed in Barbecue sauce</td>
<td>$100 / $200</td>
</tr>
<tr>
<td>Artichoke Dip</td>
<td>Classic Dip Served Hot with Fresh Toasted Sliced Baguettes</td>
<td>$80 / $160</td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>Mini Crab Cakes Served with House Made Remoulade</td>
<td>$100 / $200</td>
</tr>
<tr>
<td>Antipasto Tray</td>
<td>Assorted Salamis with Artisan Cheeses, Roasted Red Peppers, Kalamata Olives, Pepperoncini’s and House-Made Cracker Bread</td>
<td>$125 / 250</td>
</tr>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>Chefs Selection</td>
<td>$50 / $100</td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>Cold Smoked Salmon Side with Capers, Red Onions, Hard Boiled Egg, Tomatoes, Lemons and Dill Cream Cheese</td>
<td>$125 / $250</td>
</tr>
<tr>
<td>Seasonal Baked Brie</td>
<td>Baked Brie with Seasonal Toppings and Jam served with Assorted Gourmet Crackers</td>
<td>$70 / $140</td>
</tr>
<tr>
<td>Gourmet Chocolate Strawberries</td>
<td>Fresh Berries Dipped in an Assortment of Dark and Milk Chocolates with Complimentary Garnishes</td>
<td>$50 / $100</td>
</tr>
</tbody>
</table>
**ADDITIONAL HORS D’OEUVRES**

**Caprese Salad Skewers $3**
Fresh Mozzarella and Cherry Tomato Skewers with Balsamic Vinegar and Basil

**Stuffed Mushrooms $3**
Roasted Mushroom Caps Stuffed with Crab and Seafood Stuffing

**Spanakopita $3.50**
Spinach & Feta Cheese Wrapped in Crispy Phyllo

**Brie with Raspberries $5**
Brie Baked in Phyllo with Sweetened Raspberries

**Grilled Lamb Chops $7**
Lamb Chop Lollipops with Curried Mint Vinaigrette

**Champagne Poached Shrimp Cocktail $4**
Grilled Shrimp with Passion fruit Cocktail Sauce

**Pejlo Chicken Bites $4**
With a Dijon Aioli

**Mini Crab Cakes $4**
Crab Cakes with House-Made Remoulade

**Smoked Salmon in Endive $5**
Minced Smoked Salmon with Sour Cream & Roasted Red Pepper on Fresh Endive

**Asparagus $3**
Chilled Blanched Asparagus Shaved Cured Country Ham with lemon dressing $3

**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
CARVING STATIONS

Designed for two hours of service. Service numbers are approximate. Selections are not inclusive of $75.00 carving fee each selection will be presented with Fresh Baked Rolls

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 $75.00 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

Mashed Sweet Potato Bar $12
Mashed Sweet Potatoes with Assorted Toppings to Include: Honey Butter, Cinnamon Sugar, Brown Sugar, Marshmallows and Pecans
(Enjoy Both Potato Bars at the Price of $20 per person)

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 Butter

Mashed Potato Bar $12
Yukon Mashed Potatoes with Assorted Toppings to Include: Butter, Sour Cream, Cheddar Cheese, Bacon Bits and Scallions

Bananas Foster Station $10
Bananas, Whipped Cream, Rum, Sugar, All Spice and Cherries
The Berkeley Hotel

BREAKSERVICE

*Ask About Customizable Options

The Standard Package $14.00
Fresh Whole Fruit, Dry Roasted Peanuts
Individual Serving Potato Chips, Fresh Baked Cookie Assortment
Assorted Sodas and Bottled Water

A la Carte Beverages
Regular or Decaf Coffee - $42/Gallon
Iced Tea or Lemonade- $25/Gallon
Bigelow Leaf Hot Teas - $4/Each
(Based on Consumption)
Orange Juice, Apple or Cranberry $35/Gallon Assorted Sodas & Bottled Water - $3.50/Each (Based on Consumption)

A la Carte Snacks
Individual Servings (Priced per Item)
Sea Salt Potato Chips $3.00
Dry Roasted Peanuts $3.00
Granola Bars $3.00
Trail Mix $3.00
Whole Fruit $3.00

Snack Buffet: $14.00
Sweet & Spicy Mixed Nuts
Assorted Cookies
Chocolate Chip Brownies
House-Made Ranch Potato Chips
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Taste of the South Snack Bar $14.00
Fresh Tortilla Chips with House-Made Salsa or Guacamole
Candied Pecans
Handmade Artisan Breads & Crackers
Mixed Crunchy Pretzel Sticks and Chocolate Dipped Pretzels

Seven Inning Stretch $15.00
Warm Soft Pretzels with Dijon and Yellow Mustard Dipping Sauces,
Miniature Corn Dogs, Individual Boxed Cracker Jacks,
Freshly Popped Popcorn with Cart,
Assorted Mini Candy Bars, Root Beer,
Assorted Sodas and Bottled Water

Serenity $13.00
Fruit Kabobs with Honey & Vanilla Yogurt, Almonds,
Green Tea and San Pellegrino Sparkling Water with Lime Wedges

Southern Comfort $12.00
Lemon Drop Squares and Pecan Squares, Candied Pecans, Sweetened Iced Tea &
lemonade, Assorted Sodas and Bottled Water--$12.00

Afternoon Tea $14.00
Assorted Bigelow Hot Teas
Chefs Selection of Finger Sandwiches
Scones
Sweet Potato Biscuits
Whole Strawberries with Whipped Topping
The Berkeley Hotel

BEVERAGESERVICE
BEVERAGE SERVICE

CONSUMPTION BAR SERVICE

House Liquor................................. $7.50
Premium Brands............................. $8.50
Ultra Brands.................................... $9.50
Local Beer.................................. $6.00
Domestic Beer............................... $4.50
Premium Beer............................... $5.50
House Wines............................... $6.00

PACKAGE BAR

House Brands
$12.50 first hour/$7.75 each additional hour

Premium Brands
$13.50 first hour/$8.25 each additional hour

Ultra Brands
$16.50 first hour/$9.25 each additional hour

CASH BAR

House Liquor
Premium Liquor
Ultra Liquor
Local Beers
Premium Beers
Domestic Beers
Champagne
Soda/Bottled Water

WINESERVICE
Corkage Wine Service without Bar
$12.00 per bottle

Provided Wine Service with Dinner-$8 per person
BEVERAGE SELECTIONS

House Brands
Skol Vodka, Castillo Rum, Bowmans Gin, Evan Williams, Juarez, Cutty Sark

Premium Brands
Absolut, Bacardi, Wild Turkey, Canadian Club, Lunazul, Old Overholt

Ultra Brands
Maker's Mark, Bombay Sapphire, Patron, Mt. Gay, 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

WINE
House Chardonnay $26.00 bottle
House Cabernet Sauvignon $26.00 bottle
House Sparkling Wine $25.00 bottle

WINE ALTERNATIVES
Sparkling Cider $18.00 bottle Sparkling Grape Juice $18.00 bottle
FOOD AND BEVERAGE

The guaranteed number of attendees is due at 12:00 pm three business days prior to the event. The guarantee is not subject to reduction. If a guarantee is not received the hotel assumes the guarantee is the number provided the most recent banquet agreement. It is the sole responsibility of the group representative to provide the guarantee.

Guaranteed number for a custom menu is required one week before event. Please discuss with catering manager.

The guaranteed number is expected to be within 10% of the agreed number. Please immediately alert your catering manager if the attendance of your event will vary more than 10% from the agreed number.

The hotel will be prepared to serve up to 3% over the guaranteed attendance. The “set” amount for events is limited to 20% over the guaranteed attendance.

All food and beverage must be prepared by the hotel. Food cannot be brought into the hotel by the patron, guests or invitees. All food and beverage is prepared to be consumed in the hotel and cannot be removed after the event.

AUDIO VISUAL

All audio visual is assessed a 20% service charge and applicable taxes. Audio visual equipment is guaranteed no later than 72 hours prior to the function. Cancellation within 72 hours is assessed full charges.

SHIPPING

All packages received by the hotel must be properly packed and marked with the organization name, contact name, date of function, meeting room name and name of hotel contact.

*The Berkeley Hotel reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. The hotel will receive packages no earlier than three (3) days prior to the function.

*Packages are only accepted for registered hotel guests or exhibitors with a conference.
Audio Visual
Wireless or Lavaliere Microphone $175
Podium $25
LCD Projector $350
Screen $35
Screen & AV Cart $45
Flip Chart with Markers $35
Presentation Clicker $50
Polycom Conference Phone $50

*Additional AV Available Upon Request

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<thead>
<tr>
<th>Meeting Room</th>
<th>Sq. Ft</th>
<th>Theatre</th>
<th>Rounds</th>
<th>Classroom</th>
<th>Reception</th>
<th>U-Shape</th>
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</thead>
<tbody>
<tr>
<td>The Christopher Newport Ballroom A</td>
<td>750</td>
<td>50</td>
<td>40</td>
<td>30</td>
<td>50</td>
<td>30</td>
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<tr>
<td>The Christopher Newport Ballroom B</td>
<td>750</td>
<td>50</td>
<td>40</td>
<td>30</td>
<td>50</td>
<td>30</td>
</tr>
<tr>
<td>The Christopher Newport Ballroom A&amp;B</td>
<td>1,550</td>
<td>100</td>
<td>100</td>
<td>60</td>
<td>150</td>
<td>30</td>
</tr>
<tr>
<td>The Jamestown Room</td>
<td>1,300</td>
<td>80</td>
<td>60</td>
<td>25</td>
<td>100</td>
<td>25</td>
</tr>
<tr>
<td>The Map Room</td>
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<td>X</td>
<td>X</td>
<td>X</td>
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</tr>
<tr>
<td>Governor’s Suite</td>
<td>500</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Founders Room</td>
<td>500</td>
<td>30</td>
<td>40</td>
<td>30</td>
<td>40-50</td>
<td>18</td>
</tr>
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