

BALLY HALY CATERING INFORMATION



BALLY HALY
COUNTRY CLUB

GOLF • CURLING ENTERTAINMENT • FINE DINING

W E L C O M E

Bally Haly Catering has many years of experience providing the finest catering to the public. The scenic grounds, buildings, and amenities at Bally Haly Country Club allow us to provide you with a supreme catering experience. Bally Haly Country Club maintains the finest facilities including a full service restaurant and event room with spectacular views of historic Cabot Tower and the Atlantic Ocean.

With our excellent services, exquisite cuisine, and professional staff, we treat each and every event with the utmost care and attention to detail. Our new menu offers an excellent selection to accommodate all types of events. Whether it is an informal or formal occasion, we deliver high quality foods and services to you and your guests.

We can accomodate up to 200 people for a sit-down meal or 230 people for a cocktail reception (depending on date) overlooking our beautiful golf course.

R E N T A L F E E S

Haly Room Rental: \$300.00 +HST

Projector and Screen Rental: \$80.00 +HST

Chair Cover Rental: \$ 4.00/per chair cover + HST

Lighting Package:

Dining/Bar Area \$300.00 + HST

Haly Room: \$200.00 + HST


Lobby: \$100.00 + HST

Entire Indoor Venue: \$500.00 +HST

Formal Coat Check: \$40.00 + HST per hour

C O N D I T I O N S O F B O O K I N G

Room rental is required as non-refundable deposit to confirm booking. Notice of cancellation is required in writing at least 72 hours prior to function date. Cancellations with less than 72 hours notice will be charged 20% of final invoiced amount. All catering and requirements must be ordered from Bally Haly. No outside food or drink is permitted in our venue. Final numbers and catering requirements are required 7 business days before the scheduled event. No tacks or nails permitted to be used in walls or ceiling when decorating and no confetti on the tables. All decorations must be removed at the end of the event. The organizer/host is responsible for the actions of your guests and will be responsible for any damages to the premises. Bally Haly Country Club is not responsible for any lost or stolen items. All meal prices are listed per person and are subject to gratuity and taxes and can change without notice.



B A R S E R V I C E

The Newfoundland Liquor Corporation regulates the sale of all alcoholic beverages. No alcoholic beverage of any kind is allowed to be brought onto the premises.

Bar Service Options:

Host Bar - *you, as the host, pay for all the drinks consumed by your invited guests. Our staff will keep track of the number of drinks consumed. You will be invoiced afterwards according to the beverage usage.*

Cash Bar - *guests of the event pay for their beverages individually.*

Combination Host and Cash Bar - *you may decide to offer both a cash bar and a host bar during an event. It is not unusual to have a host bar reception followed by cash bar dinner. We will cater to your specific needs to ensure that our services meet your requirements.*

Drink Tickets - *tickets can be given to your guests for complementary drinks. You, the host, will be invoiced afterwards according to the beverage usage.*



C O L D P L A T T E R S

Sandwich Platter \$7 per person (4 pieces per person)

A variety of freshly slices deli meats (including black forest ham, roast beef, Montreal smoked meat, roasted turkey breast), chicken salad, tuna salad, egg salad, and veggie. Prepared on white and whole wheat bread.

Deluxe Sandwich Platter \$9 per person (1.5 Sandwiches per person)

A variety of freshly slices deli meats (including black forest ham, roast beef, Montreal smoked meat, roasted turkey breast), chicken salad, tuna salad, egg salad, and veggie. Prepared on specialty baked breads and rolls.

Deli Meat and Cheese Tray Small (10-15 ppl): \$56 Medium (15-25 ppl): \$76 Large (25-35 ppl): \$96

A delectable arrangement of fresh cured meats and select premium cheeses served with an assortment of grain crackers and baby pickles.

Fresh Fruit Platter Small (10-15): \$46 Medium (15-25 ppl): \$66 Large (25-35 ppl): \$86

A beautiful medley of fresh seasonal fruit served with a cream cheese and yogurt dip

Fresh Vegetable Platter Small (10-15): \$46 Medium (15-25 ppl): \$66 Large (25-35 ppl): \$96

A selection of fresh seasonal vegetables served with house made dipping sauce.

Shrimp Cocktail Platter (60 pieces) \$151

In house poached jumbo tiger prawns, seasoned with fresh cracked pepper and fresh lemon juice. Served with a tangy horseradish sauce.

Sushi Platter (24 pieces) \$76

A beautiful arrangement of assorted maki & vegetarian rolls. Served with wasabi and soya sauce.

H O T H O R S D ' O E U V R E S

Assorted Hot Tray (110 Pieces) \$126

Cod bites, chicken fingers, mozza sticks, battered shrimp, wings, battered scallops, mini vegetable spring rolls, seasoned onion rings served with assorted dipping sauces.

Deluxe Hot Tray (90 Pieces) \$176

Bacon wrapped scallops, sweet chili shrimp, spinach and feta in phyllo, assorted mini quiche, beef tenderloin gorgonzola wrapped in bacon, mini crab cakes, and bbq chicken satays.

Build Your Own Platter (each item is priced and served by the dozen, minimum 3 dozen per item)

Mini vegetable spring rolls with plum sauce \$23

Spinach and feta in phyllo \$25

Mini assorted quiche \$25

Mini crab cakes with dill aioli \$29

Beer battered cob bites with house made tartar sauce \$25

Mozza cheese sticks and creamy ranch sauce \$25

Curried chicken canapés \$27

Beef tenderloin gorgonzola wrapped in bacon \$33

Grilled chicken satay with ultimate BBQ sauce \$25

Chicken tenders with sweet and sour dipping sauce \$27

Smoked salmon canapés with dill and caper cream cheese \$29

Bacon wrapped scallops with horseradish sauce \$29

Poached tiger prawns with sweet chili sauce \$29

Coconut shrimp and curry aioli \$29

Wild mushroom in phyllo \$29

Mini pulled pork sliders with caramelized onions \$29

Wing Platter (minimum order of 5 dozen) \$27 per dozen

Dry spiced jumbo chicken wings cooked to perfection and served with an array of dipping sauce.

T H R E E C O U R S E D I N N E R M E N U

(Choose 1 appetizer, 2 main courses, and 1 dessert)

Appetizer

Garden salad
Spinach salad
Caesar salad
Roasted Butternut Squash Soup
Roasted Red Pepper and Tomato Bisque

Main Course

Traditional turkey dinner with trimmings \$39
NL savory stuffed chicken breast supreme \$39
10 Ounce striploin steak with mushrooms and onions \$48
10 Ounce prime rib with Yorkshire pudding \$51
Bacon wrapped beef tenderloin with peppercorn demi glaze \$51
Apple and sage stuffed oven roasted pork tenderloin \$39
Fresh Atlantic salmon filet with orange citrus ginger sauce \$39
Pan fried cod with pork scrunchions \$37
Dijon and rosemary crusted rack of lamb with merlot reduction \$57
Grilled vegetable penne pasta marinara and garlic toast \$31
Oven Roasted Bell Peppers Stuffed with mexican style rice \$31

**All main courses served with chef's choice of potato and vegetables (except pasta dish)*

Dessert

Grand Marnier Chocolate Mousse
New York style cheesecake with berry compote
Carrot elite cake with vanilla drizzle
Mojito fresh fruit medley

B U F F E T S

Minimum 25 people

Dinner Buffet #1 \$26

Traditional NL jiggy's dinner
Salt beef
Mashed potato, carrot, turnip and cabbage
Peas pudding
Gravy
Mustard pickles and pickled beets
Dinner rolls and butter
Tea & coffee

- *Add oven roasted turkey with savory dressing \$7*
- *Add savory dressing stuffed chicken breast supreme \$7*
- *Add oven roasted pork loin \$7*
- *Add oven roasted sirloin beef \$9*
- *Add prime rib with au jus \$11*

Dinner Buffet #2 \$35

Choice of oven roasted turkey or pork loin with savory dressing
Pan fried cod with scrunchions
Oven baked beef lasagna
Chef's potato
Vegetable medley
Gravy
Choice of garden, caesar, greek or pasta salad (Choose two)
Dinner rolls and butter
Tea & coffee

Dinner Buffet #3 \$39

*Oven roasted sirloin with au jus or prime rib with Yorkshire pudding**
Stuffed chicken breast supreme
Cod au gratin
Chef's Potato
Choice of garden, caesar, greek or pasta salad (Choose two)
Dinner rolls and butter
Tea & coffee

- *Additional charge for prime rib with Yorkshire pudding \$5*



BUFFETS (CONTINUED)

Dinner Dessert Buffet \$7.50

Cheesecake squares
Brownies, date squares and Nanaimo bars
Sticky toffee pudding
Assorted cookies
Assorted cakes and pies
Tea and coffee

Midnight Snacks (Minimum 75 people)

Poutine Bar \$8
Mashed Potato Bar \$8
Popcorn Bar \$7
Nacho Bar \$9
Pizza Bar \$10



Bally Haly Country Club is proud of our excellent service, exquisite cuisine, and professional staff who will do the utmost to please you and your guests in every way possible. When you arrange an event through us you can be assured of the friendly and professional attention which has given us our reputation of service excellence. We will work with you to put together a perfect package, from small intimate dinners to large party receptions and everything in-between. We are a club committed to unparalleled service and are dedicated to providing you with the best experience we can. We will tailor our services to meet your needs.

Call today to start planning your next event!
Bally Haly Country Club. Everything you want it to be.

For additional information or booking inquiries, please contact the
Marketing & Events Manager, Bally Haly Country Club

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