

www.Ballyhaly.com

Special Events

BALLY HALY
COUNTRY CLUB



Welcome

With many years of experience, Bally Haly is dedicated to providing the finest catering services to the public. The scenic grounds, buildings, and amenities at Bally Haly Country Club allow us to offer a supreme catering experience. Our club boasts top-notch facilities, including a full-service restaurant and an event room with spectacular views of our beautiful championship golf course.

With our excellent services, delicious cuisine, and professional staff, we ensure each meeting and event is handled with the utmost care and attention to detail. Our new menu offers a fantastic selection to accommodate all types of events. Whether it's an informal meeting or a formal AGM, we deliver high-quality food and services to you and your guests.



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Rental Fees

Gazebo: \$1000.00 +HST

Dining Room Rental: \$800.00 +HST

Lounge Rental: \$600.00 +HST

Podium and Microphone Rental: \$80.00 +HST

Formal Coat Check: \$40.00 +HST per hour

Conditions of Booking

Room rental is required as non-refundable deposit to confirm booking. Notice of cancellation must be confirmed in writing and cancellation policies will be outlined in your contract. All catering requirements must be ordered from Bally Haly Country Club. No outside food or drink is permitted in our venue. Final numbers and catering requirements are required 14 business days before your reception. 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 agreed upon time. The organizer/host is responsible for any lost or stolen items. All meal prices are listed per person and are subject to gratuity and taxes can change without notice.



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Bar Services

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

Bar services 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 use.

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 host bar during reception. 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.



Cold Platters

Sandwich Platter \$10 per person (4 Pieces per person)

A variety of freshly sliced 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 \$12 per person (1.5 sandwiches per person)

A variety of freshly sliced 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): \$70 Medium (15-25 ppl): \$90 Large (25 - 35 ppl):\$120

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 ppl): \$55 Medium (15-25 ppl): \$75 Large (25 - 35 ppl):\$95

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

Fresh Vegetable Platter - Small (10-15 ppl): \$53 Medium (15-25 ppl): \$73 Large (25 - 35 ppl):\$93

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



Hot Hors D'oeuvres

Assorted Hot Tray (110 Pieces) \$148

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) \$198

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 **\$29**

Spinach and feta in phyllo **\$31**

Mini assorted quiche **\$26**

Mini crab cakes with pesto **\$38**

Beer battered cob bites with house made tartar sauce **\$36**

Mozza cheese sticks and creamy ranch sauce **\$32**

Beef tenderloin gorgonzola wrapped in bacon **\$44**

Grilled chicken satay with ultimate BBQ sauce **\$37**

Chicken tenders with sweet and sour dipping sauce **\$23**

Smoked salmon canapés with dill and caper cream cheese **\$39**

Bacon wrapped scallops with horseradish sauce **\$36**

Coconut shrimp with aioli **\$31**

Bacon wrapped salmon with garlic aioli **\$38**

Mini pulled pork sliders with caramelized onions **\$36**

Wing Platter (minimum order of 5 dozen): \$36 per dozen

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



Three Course Dinner Menu

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

Appetizer

Garden Salad, Spinach Salad, Caesar Salad, Beef Barley Soup, Roasted Red Pepper and Tomato Bisque

Main Course

Traditionally turkey dinner with trimmings **\$47**

NL savoury stuffed chicken breast supreme **\$47**

10 Ounce striploin steak with mushrooms and onions **\$59**

10 Ounce Prime rib with yorkshire pudding **\$66**

Apple and sage stuffed oven roasted pork tenderloin **\$47**

Fresh Atlantic salmon filet with orange citrus ginger sauce **\$49**

Pan fried cod with pork scrunchions **\$48**

Grilled vegetable penne pasta marinara and garlic toast **\$37**

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



Buffet

Minimum 25 people

Dinner Buffet Number One - \$34

Traditional NL Jigg'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 savoury dressing **\$12**
- Add savoury stuffed chicken breast supreme **\$12**
- Add oven roasted pork loin **\$14**
- Add oven roasted sirloin beef **\$15**
- Add prime rib with au jus **\$17**

Dinner Buffet Number Two - \$44

Choice of oven roasted turkey or pork loin with savoury 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



Buffet

Minimum 25 people

Dinner Buffet Number Three - \$46

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 **\$6**

Dinner Dessert Buffet - \$10.50

Cheesecake squares
Brownies, date squares, Nanaimo bars
Carrot Cake
English style trifle
Assorted cookies
Cakes and pies

Midnight Snacks (minimum 75 people)

Poutine bar **\$12**
Mashed potato bar **\$12**



Bally Haly Country Club takes pride in it's excellent services, exquisite cuisine, and professional staff, who will do their utmost to serve you and your guests. When you arrange a meeting with us, you can be assured of the friendly and professional attention that has earned us our reputation for service excellence.

We will work with you to create the perfect package, whether it's for small executive meetings, large corporate training sessions, or anything in between. Our club is committed to unparalleled service and dedicated to providing you with the best experience possible.



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Client Testimonials

“ We held a celebration of life at Bally Haly, and Julie made sure everything we needed was there. The staff went above and beyond, creating a beautiful space where we could gather and remember. I can't recommend them enough for any meaningful event. ”

“ We had my best friend's baby shower here, and it was perfect! They let us decorate exactly how we wanted, and the whole place looked amazing. The staff was super helpful, and everything went so smoothly. Our friends and family were raving about the space. ”

“ We celebrated my grandparents' 60th wedding anniversary in the dining room. The space was elegant and intimate—just what we wanted for such a meaningful occasion. ”



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Gallery



Get in Touch

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