

[www.ballyhaly.com](http://www.ballyhaly.com)

# *Wedding Package*



**BALLY HALY**  
COUNTRY CLUB





# *Welcome*

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Say "I Do" to the perfect wedding location. Experience the private club environment where people value people and exceptionally high standards of services are a way of life. Our courteous staff are here to make sure you have everything you need to make your day memorable.

Our clubhouse has beautiful panoramic views, fabulous setting for photographs, exceptional services and an established culinary reputation. We can accommodate up to 170 people for a sit-down meal and 275 people for a cocktail reception. Choose from a variety of menu selections prepared by our chef or ask our experienced team to customize a menu for you and your guests. At Bally Haly can host both wedding receptions and ceremonies. Allow us to turn your wedding dreams into a reality.





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## *Rental Fees*

Gazebo Reception Rental: \$1200.00 +HST

Add on Ceremony: \$500.00 + HST (Must have reception booked)

Cake Cutting: \$60.00+HST

## *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.



## *Bar Service*

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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, 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 port 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

## 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

## 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 is proud of it's excellent services, exquisite cuisine, and professional staff. When you arrange a wedding reception with 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 the ceremony to the reception and everything in between. We are a club committed to unparalleled services and are dedicated to providing you with the best experience.



# *Client Testimonials*

“The staff at Bally Haly went above and beyond to make our day seamless and memorable. They were attentive to every detail and made us feel so taken care of from start to finish. From organizing the timeline to ensuring our guests were comfortable, the team worked tirelessly to give us the best experience – we couldn’t be more grateful! ”

**Emily & James**

“So happy we decided to hold our wedding at Bally Haly! The outdoor space for our ceremony was breathtaking, and the photos turned out beautiful. Inside, the venue was spacious and perfectly suited for our reception – we couldn’t have asked for a better setup. A huge thank you to Julie for guiding us every step of the way and making sure everything was flawless! ”

**Rachel and Chris**

“Our wedding at Bally Haly was truly unforgettable, and the food played such a big part in that! Each dish was served promptly and tasted absolutely incredible. The timing of each course was perfect, keeping everything on schedule while allowing our guests – and us – to savor every bite. Even now, we’re still hearing compliments on how amazing the meal was! ”

**Sarah and Tom**



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*Gallery*





# *Get in Touch*

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