



YOUR FOOD, YOUR WAY - FOR YOUR DAY

Brandermill Country Club

We take care of everything but the "I Do's"!

804.744.1185

At Brandermill Country Club, we understand all that goes into creating a spectacular and special event. Whether it's a festive holiday party, a corporate luncheon or an elegant candlelight dinner, our professional staff provides a full range of services to help you with all of the details, every step of the way.

Our club frequently hosts rehearsal dinners, corporate events, weddings and receptions throughout the year. As a Charter Member of the Richmond Bridal Association and The Virginia Organizations of Wedding Specialists, our industry professionals will work with you personally during the entire planning process for your event.

Our banquet menu features some of our more popular items, but it's only a sample of what we can do. Our chefs will be happy to prepare any of your favorites.

Although a private club, non members are welcome to host events in our tranquil country club setting. Our private suites are in an idyllic setting overlooking the pool, landscaped gardens, and covered pergola, catering to groups both large and small. At Brandermill Country Club, we like to say that we take care of everything, but the "I Do's".





Breakfast

* Includes Beverages

Beverages

Coffee, Tea, Assorted Juices, Bottled Water, Sodas

\$3 per person

Continental Breakfast*

Assorted Pastries, Fresh Fruit, Mini Bagels, Cream Cheese, Jams & Butter

\$9 per person

Swift Creek Breakfast*

Scrambled Eggs, Applewood Bacon, Maple Sausage, Potatoes with Peppers & Onions,
Assorted Pastries

\$13 per person

Breakfast Ball Sandwiches

Bacon, Egg & Cheese | Sausage, Egg & Cheese | Pork Roll, Egg & Cheese
served with Hash Brown Tots

\$9 per person

Breakfast Additions

Pancakes & Maple Syrup

\$3 per person

French Toast & Whipped Maple Butter

\$4 per person

Chef Attended Omelet Station

\$17 per person

Lunch Buffets

Soup & Salad

Chef's Choice Soup du Jour

Spring Mix, Romaine Hearts, Tomatoes, Cucumbers, Red Onion, Chopped Bacon,
Shredded Cheese, Shaved Carrots, Croutons, Hard Boiled Eggs

Ranch, Balsamic & Caesar Dressings

\$12 per person

Cook Out

Burgers & Hot Dogs

Lettuce, Tomato, Onion & Assorted Cheeses, Condiments & Buns, Potato Salad

Cookies & Brownies

\$13 per person

Deli Spread

Deli Sliced Ham, Turkey, & Roast Beef

American, Cheddar & Swiss Cheeses

Lettuce, Tomato, Red Onion, Mayo, Mustard, Pickles, Assorted Breads

Macaroni Salad, Kettle Chips

Assorted Dessert

\$14 per person

Southern BBQ

BBQ Pulled Pork, BBQ Grilled Chicken

Macaroni & Cheese, Braised Collard Greens, Coleslaw, BBQ Sauces,

Honey Glazed Biscuits & Lemon Bars

\$17 per person

Fried Chicken Picnic

Crispy Fried Chicken

Baked Beans, Potato Salad, Hot Sauces

Assorted Dessert Bars

\$16 per person

Chicken Wings

Bone-in & Boneless Chicken Wings

Buffalo, BBQ, Spicy Mayo, Garlic Parmesan

Ranch, Blue Cheese, Celery, Carrots

Tater Tots or French Fries

\$14 per person

Hors-D'œuvres

Priced per piece, 50 piece minimum

Seafood

Petite Crabcakes & Tartar Sauce	\$2.75
Parmesan Crab Stuffed Mushrooms	\$2.50
Scallops wrapped in Bacon & Maple Mustard	\$2.25
Shrimp Cocktail Skewers & Cocktail Sauce	\$2.00
Fried Coconut Shrimp & Sweet Chili Sauce	\$1.75
Cornmeal Fried Oysters & Comeback Sauce	\$2.00

Meat

Cheeseburger Sliders, Pickle & Burger Sauce	\$1.75
Peking Duck Spring Rolls & Ruby Sauce	\$2.00
Meatballs (Marinara or Swedish)	\$1.50
Virginia Ham Cheddar Chive Biscuits	\$2.00
Boneless Chicken Wings (Buffalo, BBQ or Spicy Mayo)	\$2.25
Chicken Cordon Bleu Bites with Ham & Swiss	\$2.00
Beef Wellington in Puff Pastry	\$2.25

Vegetable

Vegetable Spring Rolls & Teriyaki Sauce	\$1.25
Tomato Bruschetta Crostini & Balsamic Glaze	\$1.25
Fried Four Cheese Ravioli & Marinara	\$1.50
Spanakopita & Tzatziki Sauce	\$1.75
Corn Edamame Quesadilla & Lime Sour Cream	\$2.00
Raspberry, Brie & Almond Phyllo Cups	\$2.00
Deep Dish Pizza Quiche	\$2.00

Themed Dinner Buffets

Italian Night

Grilled Chicken, Italian Sausage, Peppers, Onions, Mushrooms
Penne Pasta, Marinara, Alfredo, Parmesan, Broccoli Rabe & Garlic
Caesar Salad, Garlic Bread

\$20 per person

Asian Stir-Fry

Sautéed Chicken or Beef, Kung Pao Shrimp
Jasmine Rice, Brown Rice, Stir-fry Vegetables
Mandarin Salad, Scallions, Teriyaki, Ruby & Peanut Sauces

\$21 per person

Mediterranean Dinner

Chicken or Beef Kebabs, Shrimp & Lemon Garlic
Greek Potatoes, Grilled Asparagus, Greek Salad
Toasted Pita, Tzatziki Sauce

\$22 per person

Prime Rib

Dry Aged Prime Rib
Roasted Garlic Mashed Potatoes, Steamed Broccoli & Cauliflower
Au Jus, Horseradish Sauce, Grainy Mustard
Garden Salad with Ranch and Balsamic Dressing, Rolls & Butter

\$29 per person

Nana's Sunday Dinner

Herb Roasted Chicken, Roasted London Broil
Braised Green Beans, Rosemary Roasted Potatoes
Herb Mayo, Beef Gravy
Garden Salad with Ranch & Balsamic Dressing, Honey Butter Biscuits

\$24 per person



Dinner Buffets

One Entrée, One Salad, One Vegetable & One Starch - \$27
Two Entrees, One Salad, Two Vegetables, Two Starches - \$34
3 Entrees, Two Salads, Three Vegetables, Three Starches - \$41

Dinner Buffets include:

Warm Rolls & Butter, Coffee & Iced Tea

Salad Choices

Garden

Mixed Greens, Grape Tomatoes, Cucumbers, Red Onion, Shaved Carrots

Caesar

Romaine Hearts, Parmesan Cheese, Croutons, Anchovy, House Caesar Dressing

Spinach

Baby Spinach, Berries, Toasted Almonds, Goat Cheese, Lemon Poppyseed Vinaigrette

Greek

Romaine Hearts, Grape Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Pepperoncini,
Feta Cheese, Toasted Fennel Vinaigrette

Entrée Choices

Herb Roasted Atlantic Salmon & Lemon Caper Cream

Braised Beef Tips with Mushrooms & Red Wine

Breaded Chicken Cutlet with Marsala or Piccata

Grilled Swordfish & Mango Pineapple Salsa

Slow Roasted Pork Loin & Teriyaki Sauce

Roast Beef & Au Jus, Horseradish Cream

Roasted Beef Tenderloin & House Steak Sauce *+\$3 per person*

Fried Chicken Cutlet with Marinara & Parmesan

Wild Mushroom Risotto with Parmesan, Parsley & Truffle Oil

Vegetable Choices

Asparagus

Steamed Broccoli

Braised Collard Greens

Glazed Carrots

Roasted Vegetable Medley

Green Beans with Peppers & Onions

Starch Choices

Roasted Garlic Mashed Potatoes

Penne Pasta

Jasmine Rice

Wild Rice Pilaf

Rosemary Roasted Potatoes

Potato Gratin

Plated Dinners

Plated Dinners include Choice of Salad, Entree, Vegetable, Starch, Warm Rolls & Butter, Coffee & Tea

Salad Choices

Garden: Mixed Greens, Grape Tomatoes, Cucumbers, Red Onion

Caesar: Romaine Hearts, Parmesan Cheese, Croutons, House Caesar Dressing

Chopped Wedge: Bacon, Tomato, Blue Cheese Dressing

Entrée Choices

Pan Roasted Chicken Breast with Marsala or Piccata \$23

Grilled Sirloin & House Steak Sauce \$22

Roasted Virginia Pork Loin & Teriyaki Sauce \$17

Herb Roasted Salmon & Lemon Caper Cream \$21

Grilled Swordfish & Mango Pineapple Salsa \$22

Wild Mushroom Risotto with Parmesan Cream \$19

Fried Chicken Cutlet with Marinara & Parmesan \$22

Grilled Beef Tenderloin & Horseradish Cream \$28

Vegetable Choices

Asparagus

Steamed Broccoli

Braised Collard Greens

Glazed Carrots

Roasted Vegetable Medley

Green Beans with Peppers & Onions

Starch Choices

Roasted Garlic Mashed Potatoes

Penne Pasta

Jasmine Rice

Wild Rice Pilaf

Rosemary Roasted Potatoes

Potato Gratin

Displays & Stations



Displays & Dips

Priced per 30 Guests

Seasonal Vegetable Display \$125

Fresh Fruit Platter \$125

Assorted Cheese & Crackers Display \$125

Antipasto Display \$150

Beef Tenderloin Display \$300

Jumbo Lump Crab Dip \$275

Action Stations

Baked or Mashed Potato Bar \$6 per person

Macaroni & Cheese Bar \$6 per person

Pasta Station \$7 per person



Carving Stations

Chef Fee \$75

Roasted Pork Loin & Teriyaki Sauce \$5 per person

Apricot Glazed Virginia Ham \$4 per person

Cajun Roasted Turkey Breast & Gravy \$7 per person

Herb Roasted Atlantic Salmon & Herb Garlic Aioli \$9 per person

Roasted Top Round of Beef with Au Jus & Horseradish Cream \$8 per person

Roasted Prime Rib with Au Jus & Horseradish Cream \$17 per person

Grilled Beef Tenderloin & House Steak Sauce \$19 per person

Bar Packages

Bartender Fee: \$100 for four hours, \$25 per each additional hour
Bartender Fee applies to all packages, one bartender per 50 guests
Packages are priced per person, per hour.

Open Bar Packages

Domestic Beer & House Wine *\$13 first hour | \$7 each additional hour*

Craft Beer & House Wine *\$15 first hour | \$8 each additional hour*

Silver Package *\$16 first hour | \$10 each additional hour*

House Liquor, Domestic Beer, House Wine

Gold Package *\$19 first hour | \$11 each additional hour*

Premium Liquor, Domestic & Craft Beer, House Wine

Platinum Package *\$22 first hour | \$13 each additional hour*

Top Shelf Liquor, Domestic, Craft & Import Beer, Premium Wine

Consumption Bar

Domestic Beer \$4

Craft Beer \$7

House Wine \$6

Premium Wine \$8

House Liquor \$6

Premium Liquor \$8

Top Shelf Liquor \$10

Soda & Juice \$2

