

BALLY HALY WEDDING INFORMATION



BALLY HALY

COUNTRY CLUB

GOLF • CURLING ENTERTAINMENT • FINE DINING

W E L C O M E

Say “I Do” to the perfect wedding location. Experience the private club environment where people value people and exceptionally high standards of service 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 service and an established culinary reputation. We can accommodate up to 200 people for a sit-down meal and 230 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. Bally Haly acts as a location for both wedding receptions and ceremonies. Allow us to turn your wedding dreams into a reality.

R E N T A L F E E S

Clubhouse Rental: \$1100.00 +HST

Add on - Ceremony: \$500.00 +HST (must have the reception booked)

Chair Cover Rental: \$3.00 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

Cake Cutting: \$50.00 +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 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 7 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 the end of the reception. 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 and Labrador 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 a 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.*



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

Sandwich Platter \$8 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 \$10 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): \$60 Medium (15-25 ppl): \$80 Large (25-35 ppl): \$100

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 (10-15ppl): \$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 (10-15ppl): \$48 Medium (15-25 ppl): \$68 Large (25-35 ppl): \$88

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

Shrimp Cocktail Platter (60 pieces) \$165

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

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

Assorted Hot Tray (110 Pieces) \$128

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) \$178

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 \$24

Spinach and feta in phyllo \$26

Mini assorted quiche \$26

Mini crab cakes with dill aioli \$30

Beer battered cob bites with house made tartar sauce \$27

Mozza cheese sticks and creamy ranch sauce \$27

Curried chicken canapés \$28

Beef tenderloin gorgonzola wrapped in bacon \$35

Grilled chicken satay with ultimate BBQ sauce \$27

Chicken tenders with sweet and sour dipping sauce \$29

Smoked salmon canapés with dill and caper cream cheese \$30

Bacon wrapped scallops with horseradish sauce \$31

Poached tiger prawns with sweet chili sauce \$31

Coconut shrimp and curry aioli \$31

Bacon Wrapped Salmon With Garlic Aioli \$31

Mini pulled pork sliders with caramelized onions \$31

Wing Platter (minimum order of 5 dozen) \$29 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

(Chose 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 \$41
NL savory stuffed chicken breast supreme \$41
10 Ounce striploin steak with mushrooms and onions \$50
10 Ounce prime rib with Yorkshire pudding \$55
Bacon wrapped beef tenderloin with peppercorn demi glaze \$55
Apple and sage stuffed oven roasted pork tenderloin \$41
Fresh Atlantic salmon filet with orange citrus ginger sauce \$41
Pan fried cod with pork scrunchions \$38
Dijon and rosemary crusted rack of lamb with merlot reduction \$57
Grilled vegetable penne pasta marinara and garlic toast \$32
Oven Roasted Bell Peppers Stuffed with mexican style rice \$32

**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

Dinner Buffet #1 \$28

*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 savory dressing
\$7*

**Add savory stuffed chicken breast supreme \$7*

**Add oven roasted pork loin \$8*

**Add oven roasted sirloin beef \$9*

**Add prime rib with au jus \$12*

Dinner Buffet #2 \$37

*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 \$41

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 \$4*



BUFFETS (CONTINUED)

Dinner Dessert Buffet \$8.50

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

Midnight Snacks (Minimum 75 people)

Poutine Bar \$9
Mashed Potato 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 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 service and are dedicated to providing you with the best experience we can. We will tailor our services to meet your needs.

Book Your Wedding Today!
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

T. 709.726.4021 Ext. 203 F. 709.753.5010
events@ballyhaly.com ballyhaly.com