



# Berry Hills Country Club

December 2018

## Dining Hours

Monday	Closed
Tuesday	Closed
Wednesday	11:00am-8:00pm
Thursday	11:00am-8:00pm
Friday	11:00am-9:00pm
Saturday	11:00am-9:00pm
Sunday	11:00am-8:00pm

Please call BHCC to make a reservation for these events at (304) 744-1393.

### Please note...

We will be closed for Christmas on the following days:

Monday, December 24

Tuesday, December 25

Wednesday, December 26

## Cigar Night

Thursday, Dec. 20

6:00pm

### Contact us:

Clubhouse (304) 744-1393

Pro Shop: (304) 744-8790

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

## Brunch with Santa

Sunday, December 9

11:30am-2:30pm

Adults: \$27.95

Children: Ages 7-12 \$15.95, Ages 4-6 \$9.95,

Ages 0-3 Free

~ Sugar Cookie Decoration Station ~

Omelet Station

Bacon

Sausage Patties

Waffle Bar

Tossed Salad Bar

Carved Ham and Turkey Breast

Carved Flank Steak

Chicken Bruschetta

Cajun Grilled Salmon with Cheese Fondue

Roasted Garlic Mashed Potatoes

Four Cheese Au Gratin

Cheesy Broccoli

Mixed Vegetable Medley

Rolls & Butter

Chef's Choice of Desserts

Reservations are required.

Please call the office at (304) 744-1393.

Note: No food service will be available after 4:00pm on this day.

## Holiday Luncheons

Don't miss this great opportunity to show your family, friends, neighbors and co-workers just how much you appreciate them!

**Wednesday, December 12**

**Thursday, December 13**

**11:30am-2:30pm**

**\$26.95 per person**

Tossed Salad Bar

Berry Salad

New England Clam Chowder

Carved Flank Steak

Chicken Bruschetta

Grilled Chipotle Salmon

*with Gouda Cheese Fondue*

Four-Cheese Cream Scampi Pasta

Roasted Garlic Mash

Vegetable Medley

House Rolls

Chef's Choice of Dessert

Reservations are required.

Please call (304) 744-1393.

*No other food service available until after 5:00pm.*

## New Years Eve

*Monday, December 31*

*Reception: 5:30pm*

*Plated Dinner: 6:30pm*

*\$65 per person*

*Reception Display*

*Canape of Smoked Salmon on Cucumber*

*Cheese Tray with Crackers*

*Grilled Fruit Tray with Yogurt Dip*

*First Course*

*Shrimp Cocktail*

*or*

*Fried Yum Yum Shrimp*

*Second Course*

*Pecan Salad*

*Third Course*

*Orange Sorbet*

*Fourth Course*

*Duet of Filet and Crab Stuffed Lobster Tail*

*w/ Lobster Fondue*

*or*

*Crab Stuffed Twin Lobster Tails*

*Served with:*

*Roasted Garlic Mash or Baked Potato*

*and House Vegetables*

*Fifth Course*

*Baked Apple Wrap*

*Filled with Pecans and Served with Ice Cream*

*Reservations are required.*

*Please call the office at (304) 744-1393.*