

event

AT THE PARKERSBURG
COUNTRY CLUB



Celebrating since 1902

Mariah Holmes, Event Manager
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BREAKFAST

Served Buffet Style | Priced per Person

EXECUTIVE CONTINENTAL | 20

Fresh Seasonal Fruit with Vanilla Whip Topping
Assorted Muffins, Fresh Croissants & Bagels
Yogurt with Granola and Fresh Berries
Butter, Cream Cheese, Honey & Preserves

THE ALL AMERICAN | 25

Fresh Seasonal Fruit with Vanilla Whip Topping
Assorted Muffins and Breakfast Breads
Farm Fresh Scrambled Eggs
Buttermilk Biscuits & Gravy
Choose 2 Sides: Country Bacon,
Sausage Patties, Applewood Smoked Ham

Choose 1: Potato Casserole, Cheese Grits or Home Fries



Priced per Person | Only Available as Add-ons

FRESH FRUIT WITH WHIP TOPPING (DISPLAYED) +5

LIVE ACTION OMELET STATION+ 11

SMOKED SALMON & BAGEL DISPLAY+ 13

OATMEAL BAR+ 7 | FRENCH TOAST + 6

SWEET TEA BRINED FRIED CHICKEN BREAST + 7

PRE-ASSEMBLED BREAKFAST BISCUITS +7

Choice of 1: Bacon Egg & Cheese, Sausage Egg & Cheese, Ham, Egg & Cheese

LUNCHEON

Priced per Person | Includes Water, Coffee, Tea

DELIGHT | 20

PLATED LUNCH

Includes Dinner Rolls

Starter

House Salad

Entree

Quiche Lorraine

Accompaniment

Herb Roasted Potatoes

PETITE PAIR | 20

PLATED LUNCH

Starter - Choose 1

Chef's Soup Cup

House Salad

Entree - Choose 1

Club Wrap | Turkey BLT

Chicken Salad Sandwich

Accompaniment - Choose 1

House Chips or Italian Pasta Salad

GREENS | 22

PLATED LUNCH

Includes Dinner Rolls

Starter

Chef's Soup - Cup

Entree - Choose 1

Cobb or Caesar Salad

with Grilled Chicken

Chocolate Chip Cookies



PKB DELI | 26

BUFFET STYLE

Choice of 1 Soup

Loaded Potato Soup, Chicken & Rice,
or Beef Vegetable

Salad Bar

Artisan Greens, Baby Heirloom Tomatoes,
Cucumbers, Shredded Carrots, Herbed Croutons,
Cheddar Jack Cheese, Bacon, Ranch and Italian

Assorted 1/2 Wraps

Choose 2: Chicken Caesar, Turkey Cheddar, Ham

Cheddar, PCC Club, Buffalo Chicken

Choose 1: Individual Bagged Metro

Deli Chips or House Chips

Cookies & Brownies

the elite

3 COURSE PLATED LUNCH

Only available 11am-2pm

32 per Person

Includes Dinner Rolls,
Water, Coffee & Tea

CHOICE OF SALAD

Please choose 1 for Entire Party

Artisan Greens

Baby Heirloom Tomatoes, Cucumbers,
Carrots, Herbed Croutons, Red Onion,

Shredded Cheddar

Choose (1) Buttermilk Ranch or Italian

Arugula Salad

Mandarin Oranges, Feta Cheese, Baby
Heirloom Tomatoes, Toasted Almonds,

Pickled Red Onion

Honey Cider Vinaigrette

CHOICE OF ENTREE

Pre-orders Required

Classic Sirloin Pot Roast

Horseradish Mashed Potatoes,
Roasted Celery and Carrots, Pearl Onions,
Mushrooms & Red Wine Demi

Rotisserie Spiced Airline Chicken

Buttery Mashed Potatoes, Green Beans
with Bacon & Onions, Baby Carrot
and Roasted Chicken Gravy

Blackened Atlantic Salmon

Dirty Rice, Broccolini, Heirloom
Baby Carrot, Creole Cream Sauce,
Red Pepper Relish

Herb Roasted Pork Loin

Mashed Sweet Potatoes, Green Bean
Amandine, Baby Carrot, Granny Smith
Apple, Whole Grain Mustard Demi
& Apple Relish

CHOICE OF (1) DESSERT

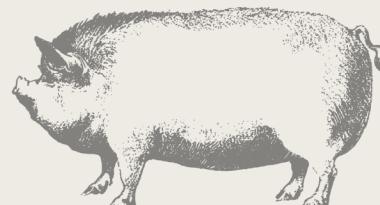
Grandma's Carrot Cake

Vanilla Bean Cheesecake

Traditional Chocolate Cake

Italian Lemon Creme Cake

Red Velvet Cake



STATIONED DINNER

Served Buffet Style - Priced per Person
Includes Water, Coffee, Tea

DOWN HOME | 36

Salad Bar

Artisan Greens, Baby Heirloom Tomatoes, Cucumbers, Shredded Carrots, Croutons, Shredded Cheese, Bacon, Ranch and Italian

Mains

Sweet Tea Brined Fried Chicken
Pulled Pork with KY Bourbon BBQ

Sides

Southern Green Beans
Macaroni & Cheese
Cornbread Muffins

Fruit Cobbler

CIAO! | 37

Starters

Minestrone | Traditional Caesar | Caprese

Mains

Chicken Piccata
Italian Sausage with Peppers & Onions

Sides

Roasted Garlic Broccolini
Roasted Potatoes with Basil, Oregano, & Roasted Garlic
Fresh Garlic Bread

Mini Cannoli

GOOD BOGEY | 60

Salad Bar

Artisan Greens, Baby Heirloom Tomatoes, Cucumbers, Shredded Carrots, Croutons, Shredded Cheese, Ranch and Balsamic

Sides - Choose 3

Scalloped Potatoes
Herb Roasted Red Bliss Potatoes | Baked 3 Cheese Macaroni | Southern Green Beans | Roasted Brussels Sprouts | Seasonal Vegetable Medley | Glazed Baby Carrots

Entree - Choose 2

Chicken Bruschetta
Herb Crusted Pork Loin
Fried Flounder
12 Hr Pot Roast
Roasted NY Strip Loin
Rosemary Chicken

Dessert - Choose 1

Grandma's Carrot Cake | Vanilla Bean Cheesecake | Chocolate Cake
Italian Lemon Creme Cake | Red Velvet

3 COURSE PLATED DINNER

Priced per Person | Includes Dinner Rolls, Water, Coffee & Tea
Groups over 60 limited to (1) Entree Selection

FAIRWAY

45 PER PERSON

1ST COURSE

ARTISAN GREENS

Baby Heirloom Tomatoes, Cucumbers,
Shredded Carrots, Croutons, Shredded
Cheese, Choice of Ranch or Italian

CHOICE OF ENTREE

Pre-orders required

SEARED AIRLINE CHICKEN

Horseradish Mashed Potatoes,
Southern Green Beans,
Baby Carrots and 2 Mustard

ATLANTIC SALMON

Saffron Rice, Baby Carrot,
Brussels Sprouts, Lemon & Capers

CHOICE OF 1 DESSERT



cheers!

Add a bubbly toast | + 5 per person

RHODODENDRON

55 PER PERSON

1ST COURSE

PKB SIGNATURE SALAD

Arugula, Crumbled Goat Cheese,
Baby Heirloom Tomatoes, Cucumbers,
Mandarin Oranges, Blueberries,
Pickled Red Onion, Candied Pecans
& Honey Cider Vinaigrette

CHOICE OF ENTREE

Pre-orders required

SEARED AIRLINE CHICKEN

Dauphinoise Potato, Baby Carrot,
Broccolini, and White Truffle Herb Butter

SOUTHERN ATLANTIC SALMON

Corn Bread Crusted Salmon, Hoppin' John
Risotto, Collard Greens and Creole Cream

10oz BRINED PORK CHOP

Sweet Potato Hash, Broccolini, Baby Carrot,
Blackberry-Green Peppercorn Gastrique

CHOICE OF 1 DESSERT

DESSERT OPTIONS

Grandma's Carrot Cake Traditional Chocolate Cake

Vanilla Bean Cheesecake Italian Lemon Creme Cake

Red Velvet Cake

president's club

Priced per Person | Includes Dinner Rolls, Water, Coffee & Tea

3 COURSE PLATED DINNER | 65

1ST COURSE

STEAKHOUSE WEDGE

Chilled Iceberg, Applewood Bacon, Baby Heirloom Tomatoes, Pickled Red Onion, Crumbled Blue Cheese, Croutons and Blue Cheese Dressing

CHOICE OF ENTREE - Preorder Required

SEARED AIRLINE CHICKEN

Risotto, Roasted Asparagus, Baby Carrot & Rosemary Demi

HERBED CRUSTED GROPER

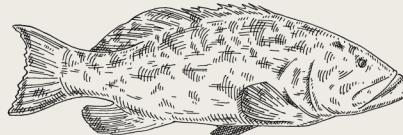
Mushroom Risotto, Artichokes, Oven Roasted Tomatoes, Basil, Lemon

6oz FILET

White Cheddar Potato Souffle, Grilled Asparagus, Baby Carrot & Au Poivre Sauce

DESSERT - Please Choose 1

Grandma's Carrot Cake | Vanilla Bean Cheesecake | Traditional Chocolate Cake Italian Lemon Creme Cake | Red Velvet Cake



hors d'oeuvres!

\$25 PER PERSON

Unlimited Passed Hors D'oeuvres for first (45) Minutes

Please Choose 3:

BBQ Meatballs | Swedish Meatballs | Goat Cheese & Honey Crostini

Tomato Bruschetta Crostini | Chicken Potstickers with Thai Chili

Caprese with Balsamic Glaze | Jalapeno Poppers | Candied Bacon

Deviled Eggs | Mini Quiche | Italian Sausage Stuffed Mushroom

Spinach & Artichoke Stuffed Mushroom | Shrimp Cocktail

BLT Crostini with Tabasco Aioli

top tier passed

+3 per person | choose 1

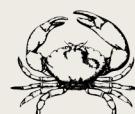
Bacon Wrapped Scallop | Short Rib Empanada with Chimichurri

Buffalo Chicken Springroll with Blue Cheese

Mini Beef Wellington | Peking Duck Spring Roll

add mini crab cakes

+ MKT PRICE



Package must be accompanied with Reception Displays or Dinner Service
Not Available on Own

carving stations

All carving stations subject to \$150 Chef Attendant Fee

Priced per person | Minimum 30 Guests

BEEF TENDERLOIN | 22

Dijon Mustard, Horseradish Sauce,
Tarragon Aioli, Balsamic
Onion Jam, Petite Rolls

CAJUN ROASTED TURKEY | 8

Whole Grain Mustard, Creole Mayo,
Cranberry Relish, Petite Rolls

ROASTED GARLIC NY STRIP | 14

Herbed Mayo, Horseradish Sauce,
Spicy Brown Mustard, Petite Rolls

GLAZED PIT HAM | 9

Apple Butter, Whole Grain
Mustard, Mini Biscuits

Add Chef's Choice Starch & Vegetable Side +5 per person

RECEPTION DISPLAYS

Priced per person

Fresh Crudite +8

Mezze Display +9

Artisan Cheese Display +8

Artisan Cheese Board + 8

Baked Brie + 8

Chef's Charcuterie & Cheese Board +10

feeling sweet?

Add Assorted Cake Pops / +3 per piece

BREAK TIME

Stationed Food | Priced per Person

CRISPS & DIP | 9

House Kettle Chips, Tortilla Chips, Pita & Assorted Dips
French Onion, Signature Jalapeno Ranch, Spinach Artichoke

NACHO BAR | 13

House-made Tortilla Chips, Cilantro-Jalapeno Salsa,
Pico De Gallo, Salsa Verde, Guacamole,
Warm White Cheese Queso

SWEET TOOTH | 10

Assorted Fresh Baked Cookies & Chocolate Brownies
Includes Whole Milk & Chocolate Milk

A LA CARTE

Assorted Candy Bars 5/Bar
Individual Bags of Peanuts 3/Bag
Metro Deli Sea Salt Chips 4/Bag
Assorted Cookies 36/dozen

Add Unlimited Soda & Juice Package + 4 per person

loose ends

Thank you for Choosing to Host your Event at the Parkersburg Country Club!

Please see below for our Event Policies and other pertinent information.

EVENT DETAILS

Event menus & run of show must be in place (2) weeks prior to any event in order to allow for proper staffing and order of food, specialty wines, beverages, and linens. All Plated & Stationed Lunch & Dinner Menus Include Water, Tea, Coffee & Assorted Rolls
Breakfast Packages include Orange Juice, Water, Tea & Coffee All Lunch & Dinner Packages
include complimentary printed menus for your group to keep.

FOOD GUARANTEE

The final guest guarantee is due a minimum of (72) business hours in advance. This number will be considered the guarantee for which you will be charged, even if fewer guest attend. If the guarantee is increased within 24 hours of the function, the Club will reserve the right to substitute like entrees for the additional guest. You will be charged for the number of guest guaranteed, or the number actually served, whichever is greater. Any unconsumed food on buffets, bread or dessert stations are property of the Parkersburg Country Club and are not considered available for carry-out.

ROOM RENTALS

For non members - Each event room has a room rental requirement.
This room rental does is subject to 6% tax; however, service fee does not apply.
There is no Room Rental requirement for members.
The Room Rental reserves the event room for up to (3) hours.
Should your party require additional time, please see your event manager for rates.

OUTSIDE FOOD & BEVERAGE

No food or beverage of any kind will be permitted to be brought into the Club unless permission has been granted by the Event Manager or General Manager.
All catering services will be done by our personnel, outside services will not be allowed.

LIQUOR POLICY STATEMENT

We believe the members of the PCC and their guests deserve products and services of the highest quality. Because of this, we strive to measure our member's needs and to make every effort to satisfy those needs; however, we maintain that it is our right to refuse service to anyone who may jeopardize his or her safety and the safety of others as a result of alcohol consumption. While we believe our members possess a high degree of self-responsibility, we feel we must maintain this right on their behalf and the behalf of our community. Guest attempting to bring in their own alcoholic beverages will be asked to leave immediately.

SPONSORSHIP & RESPONSIBILITIES

A member of the Parkersburg Country Club must sponsor all functions. This member must contact the club to verify their sponsorship and will be financially responsible for the bill. Any expenses incurred towards the repairs or replacement of property and / or equipment lost or damaged by a special function will automatically be charged to the final bill.

BILLING

All functions must appear on a member's statement. A copy will be sent to the individual in charge of the function, if other than a Parkersburg Country Club member, payment is due within 10 days of the function. Non Member sponsored events payment due (72) business hours prior to event. Payments are in the form of Member Billing, Cash, Check or Credit Card with upcharge (3% upcharge applies for credit card use Member or Non-Member)

GRATUITIES, SALES TAX & LABOR FEES

All food and beverage prices are subject to the current service rate of 20% that covers wait staff service, restock of food and beverages when necessary, set up/tear down and incidentals.
Applicable taxes will be added to your total food and beverage check. If the group is tax exempt, please forward your tax exemption certificate to our office prior to your function, so your bill will be processed correctly. Tax exempt groups must be on one check and payment must be from the Tax- Exempt holder. Separate checks from private individuals for tax exempt events are not permitted.
There is a \$150 Chef Attendant Fee that is determined based on menu and guest count.
There is a \$100 Mobile Bar Fee for all groups less than 40 that request Bar service.

MISCELLANEOUS

The Parkersburg Country Club reserves the right to inspect and control all private parties, meetings, receptions, etc., being held on the premises. The Club will not assume the responsibility for the damage or loss of any merchandise or articles left in the club prior to, during or after your function.
We also reserve the right to change the room of your function if the need arises.
The Room Rental is required and varies based on date, time and season

*Since the Covid Pandemic the product supply chain may be impacted leading to disruptions or shortages.
Some items may need to be substituted with a similar but equal value product but only if necessary.*