

Your 2026 Dream Wedding

"The Overlook Reception"

Full Table Service – Minimum 75 Guests

Reception is five hours in length, and includes the following:

Social Hour

The Overlook Welcome

A magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads, Shrimp Cocktail **(+\$3/person)**

Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress, cranberry & pistachio, Berkshire spinach

Entrée Service

Choose two entrées or one surf and turf combination; additionally choose necessary children's and vegetarian meals.

Served with chef selected fresh vegetable and starch

Poultry

Chicken <i>marsala</i>	\$67
Chicken <i>Cordon bleu</i>	\$67
Roast chicken with <i>herbed bread stuffing</i>	\$67
Pecan chicken with <i>Maple-Dijon glaze</i>	\$69
Quail stuffed with <i>chanterelle, sage & figs</i>	\$69
Duck confit ravioli	\$72
Seared local duck breast with <i>fresh berry gastrique</i>	\$72

Beef, Pork and Lamb

Grilled sirloin steak with <i>Maytag cream</i>	\$91
Petit filet duo with <i>rosemary demi-glace</i>	\$94
Cabernet beef wellington	\$99
Roast tenderloin of beef <i>Bordelaise</i>	\$94
Prime rib of beef with <i>wild mushroom au jus</i>	\$99
French cut pork chop with <i>caramelized apples, shallots and sage gravy</i>	\$75
Veal marsala with <i>roasted local shitake mushrooms</i>	\$69
Rosemary Dijon encrusted lamb chops with <i>herb demi glaze</i>	\$99

Seafood

Maryland style crab cakes	\$67
Flounder with <i>crab meat stuffing and lobster sauce</i>	\$67
Sea bass <i>beurre blanc</i>	\$67
Butter Baked Cod	\$67
Crab Stuffed shrimp	\$67
Seared Boston scallops with <i>citrus brown butter</i>	\$72
Grilled Atlantic salmon with <i>maple-ginger glaze</i>	\$67
Seared Ahi Tuna with <i>wasabi lemongrass coulis</i>	\$72

Children's Meal

Chicken tenders with <i>French fries, applesauce and fruit salad</i>	\$20
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Surf and Turf Combinations

Please choose one surf and one turf entrée	\$79
<i>Surf Selections:</i> Crab cake, Stuffed shrimp, Grilled salmon, Butter Baked Cod	
<i>Turf Selections</i> Pecan chicken, Herb and sherry roasted pork, Stuffed chicken breast, Petit filet of beef	

Vegetarian Meals

<i>Choose one, if necessary</i>	
Chef's vegetarian creation	\$67
Chef's vegan creation	\$67

Cake Service Cut and serve your wedding cake

Meals served with gourmet organic coffees, teas and iced tea. Self service beverage station is available all evening.

Please inform us if someone in your group has a food allergy. All prices subject to Massachusetts sales tax and 15% event fee.

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees.

Prices valid for events held in 2026. Contact us: 413.446.7319 - www.berkshireculinarygroup.com

All prices, services and menus subject to terms as defined by event contract and General Conditions Notice.

Additional Hors D' Oeuvres, Champagne Toasts, Bar Services, Flowers and More are Available.

Your Wedding Consultant Will Review The Many Options to Choose From.

Your 2026 Dream Wedding

"The Rockwell Reception"

Buffet Style Entrée Service – Minimum 75 Guests

Reception is five hours in length, and includes the following:

Social Hour

The Rockwell Welcome

A magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads, Shrimp Cocktail (+\$3/person)

Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress w/ cranberry and pistachio, Berkshire spinach

Buffet Style Entrée Service

Choose two entrées; additionally choose necessary children's and vegetarian meals.

Children's and vegetarian meals are served individually.

Served with chef selected fresh vegetable and starch

Poultry

Chicken *marsala*
Herbed chicken with *traditional bread stuffing & pan gravy*
Chicken *almandine*
Chicken *piccata*
Chicken *Salimbocca*
Tuscan Chicken

Children's Meal

\$20

Chicken tenders with
curly French fries, applesauce and fresh fruit salad

Beef and Pork

Beef Tips *au poivre*
Prime Rib Carvery (Add \$20/Person)
Roast top round of beef with *wild mushroom bordelaise and horseradish cream (Carving Station)*
Maple-pecan encrusted pork medallions
Apple-sage and pretzel stuffed pork loin with *pan gravy (Carving Station)*

Rosemary Pork Loin w/ Sherry Cream Sauce
(Carving Station)

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation
Chef's vegan creation

Seafood

Grilled swordfish with
sundried tomato tartar sauce
Shrimp and scallops *scampi*
Lobster tortellini with
tarragon cream
Shrimp *Provençal*
Roasted Atlantic salmon with
maple-Dijon glaze
Stuffed sole *Florentine*
Baked Boston cod with *lemon-garlic butter*

The Rockwell Reception: \$70 per person

Cake Service Cut and serve your wedding cake

Meals served with gourmet organic coffees, teas and iced tea. Self service beverage station is available all evening.

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Your 2026 Dream Wedding

"The Hills Premier Package"

Full Table Service – Minimum 75 Guests

Reception is five hours in length and includes two hours of premium open bar service,* champagne toast, floral centerpieces, chair covers, and the following:

Social Hour

The Full Welcome

Premium open bar service begins with a magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads, shrimp cocktail (Raw bar upgrade +\$10 pp)

Grand Hors d' Oeuvres

Choose up to four items – Total of six hors d' oeuvres served per person

Stationed and butler style hors d' oeuvres:

Swedish meatballs, Sausage stuffed mushroom caps, Crab Stuffed Mushroom Caps, Mini cheese quesadilla, Veggie pot stickers, Italian meatballs, Sweet and sour kielbasa, Scallops wrapped in hickory bacon (+\$3 pp), Smoked salmon cucumber canapé with dilled cream cheese, Chicken sate with Thai peanut sauce, Veggie spring rolls, Petite crab cakes, Clams casino, Oysters Rockefeller (+\$4 pp), Shaved beef tenderloin on crostini with horseradish cream, Smoked trout deviled eggs, Lobster and English pea sliders (+\$4 pp), Mussels bruschetta

Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & cranberry, Berkshire spinach

Entrée Service

Choose two entrées or one signature combination; additionally choose necessary children's and vegetarian meals.

Served with chef selected fresh vegetable and starch

Poultry		Beef, Pork and Lamb		Seafood	
Chicken <i>marsala</i>	\$105	Grilled sirloin steak with <i>Maytag cream</i>	\$130	Maryland style crab cakes	\$105
Chicken <i>Cordon bleu</i>	\$105	Petit filet duo with <i>rosemary demi-glace</i>	\$130	Flounder with crab meat	\$105
Roast chicken with	\$105	Cabernet beef wellington	\$145	<i>stuffing and lobster sauce</i>	
<i>herbed bread stuffing</i>		Roast tenderloin of beef <i>Bordelaise</i>	\$130	Sea bass <i>beurre blanc</i>	\$105
Maple Bourbon Chicken	\$105	Prime rib of beef with <i>wild mushroom</i>	\$125	Butter Baked Cod	\$105
Quail stuffed with <i>chanterelle,</i>		<i>au jus</i>		Crab stuffed shrimp	\$105
<i>sage & figs</i>	\$120	French cut pork chop with <i>caramelized</i>	\$105	Seared Boston scallops	\$120
		<i>apples, shallots and sage gravy</i>		<i>with citrus brown butter</i>	
Lemon and herb marinated	\$110	Veal marsala with <i>roasted local</i>	\$105	Grilled Atlantic salmon	\$110
Chicken Piccata		<i>shitake mushrooms</i>		<i>with maple ginger glaze</i>	
Duck confit ravioli	\$110	Rosemary Dijon and garlic encrusted lamb	\$115	Seared ahi tuna with	\$110
Seared local duck breast with	\$110	<i>chops with herb demi glaze</i>		<i>wasabi lemongrass coulis</i>	

Children's Meal \$20

Chicken tenders with *French fries, applesauce and fruit salad*

Surf and Turf Combinations \$129

Please choose one surf and one turf entrée

Surf Selections: Crab cake, Stuffed shrimp, Grilled salmon, Butter Baked Cod

Turf Selections: Pecan chicken, Herb and sherry roasted pork, Stuffed chicken breast, Petit filet of beef

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation \$100

Chef's vegan creation \$100

Cake Service & International Coffee Station Cut and serve your wedding cake

Meals served with gourmet organic coffees, teas and iced tea. Self service beverage station is available all evening

****Premium bar service included with package opens with hors d' oeuvres reception and continues two contiguous hours - typically concludes with dinner service. Additional open bar service may be purchased in advance, otherwise cash bar service will commence.****

Please inform us if someone in your group has a food allergy. All prices subject to Massachusetts sales tax and 15% event fee.

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Your 2026 Dream Wedding

"The Premier Chef's Table Reception"

Buffet Style Entrée Service – Minimum 75 Guests

Reception is five hours in length and includes two hours of premium open bar service,* champagne toast, floral centerpieces, chair covers, following:

Social Hour

The Premier Welcome

Premium open bar service begins with a magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads, shrimp cocktail (Raw bar upgrade +\$7 pp)

Grand Hors d' Oeuvres

Choose up to four items – Total of six hors d' oeuvres served per person

Stationed and butler style hors d' oeuvres:

Swedish meatballs, Sausage stuffed mushroom caps, Crab stuffed mushroom caps, Mini cheese quesadilla, Veggie pot stickers, Italian meatballs, Sweet and sour kielbasa, Scallops wrapped in hickory bacon (+\$2 pp), Smoked salmon cucumber canapé with dilled cream cheese, Cucumber canapes with lemon dill cream cheese, Chicken sate with Thai peanut sauce, Veggie spring rolls, Petite crab cakes, Clams casino, Oysters Rockefeller (+\$4 pp), Smoked trout deviled eggs, Lobster and English pea sliders (+\$4 pp), Mussels bruschetta

Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & cranberry, Berkshire spinach

Buffet Style Entrée Service

Choose two entrées and one carvery selection; additionally choose necessary children's and vegetarian meals.

Children's and vegetarian meals are served individually.

Poultry

Chicken Marsala
Herbed chicken with traditional bread stuffing & pan gravy
Chicken almandine
Chicken Piccata
Chicken Saltimbocca
Tuscan Chicken

Beef and Pork

Beef medallions au poivre
Prime Rib Carvery (Add \$20/Person)
Roast top round of beef with wild mushroom bordelaise and horseradish cream (Carving Station)
Maple-pecan encrusted pork medallions
Apple-sage and pretzel stuffed pork loin with pan gravy (Carving Station)

Seafood

Grilled swordfish with sundried tomato tartar sauce
Shrimp and scallops scampi
Lobster tortellini with tarragon cream
Shrimp Provencal
Roasted Atlantic salmon with maple-Dijon glaze
Stuffed sole Florentine
Baked Boston cod with lemon-garlic butter

Children's Meal

\$20

Chicken tenders with curly French fries, applesauce and fresh fruit salad

Rosemary Pork Loin w/ Sherry Cream Sauce (Carving Station)

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation

Chef's vegan creation

The Premier Chef's Table Reception: \$120 per person

Cake Service & International Coffee Station Cut and serve your wedding cake

Meals served with gourmet coffees, teas and iced tea. Self service beverage station is available all evening

Premium bar service included with package opens with hors d' oeuvres reception and continues two contiguous hours - typically concludes with dinner service. Additional open bar service may be purchased in advance, otherwise cash bar service will commence.

Please inform us if someone in your group has a food allergy. All prices subject to Massachusetts sales tax and 15% event fee.

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Your 2026 Dream Wedding

"The Valley Reception"

Buffet Style Entrée Service – Minimum 35 Guests - Offered Exclusively for smaller gatherings

Reception is five hours in length, and includes the following:

Social Hour

The Grande Welcome

A magnificent display of domestic and imported cheeses and fresh fruit garnish, shrimp cocktail, Swedish style meatballs, sweet & sour kielbasa, smoked trout deviled eggs

Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens or Classic Caesar with white anchovies

Buffet Style Entrée Service

Choose three entrées; additionally choose necessary children's and vegetarian meals.

Children's and vegetarian meals are served individually.

Served with chef selected fresh vegetable and starch

Poultry

Chicken *marsala*

Herbed chicken with traditional
bread stuffing & pan gravy

Chicken *almandine*

Rosemary chicken

Fig roasted duck with *maple gastrique*

Beef and Pork

Beef medallions *au poivre*

Beef bourguignon with roasted pearl onions

Roast top round of beef with wild mushroom
bordelaise

Maple-pecan encrusted pork medallions

Apple-sage stuffed pork loin with pan gravy

Seafood

Trout *almandine*

Shrimp and scallops *scampi*

Lobster tortellini with
tarragon cream

Shrimp *Provençal*

Roasted Atlantic salmon with
maple-Dijon glaze

Stuffed sole *Florentine*

Baked Boston cod with lemon
-garlic butter

Children's Meal

\$20

Chicken tenders with
curly French fries, applesauce and fresh
fruit salad

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation

Chef's vegan creation

The Valley Reception: \$75 per person

Cake Service Cut and serve your wedding cake

Meals served with gourmet organic coffees, teas and iced tea. Self service beverage station is available all evening.

Please inform us if someone in your group has a food allergy. All prices subject to Massachusetts sales tax and 15% event fee.

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Your 2026 Dream Wedding

Reception Extras

The Bridal Suite

Included in our Premier Receptions, enjoy chef selected cheese and crackers, appetizers, snacks and soft drinks.
Perfect to relax with your bridal party before introductions and dinner service

\$225 for up to 15 guests - additional guests +\$17

The Suite Toast

Included in our Premier Receptions, assorted packaged beer, champagne and house wines served in your bridal suite

\$225 for up to 15 guests - additional guests +\$17

International Coffee Cart

Included in our Premier Receptions, enjoy organic coffee laced with your favorite cordial. An assortment of toppings including gourmet candies, whipped cream and citrus zest. Local biscotti completes this upscale addition.

The International Coffee Cart typically opens with cake service and remains open up to one hour

\$7.5 per guest

The Champagne Toast

Included in our Premier Receptions, delicious spumante to cheer your good fortune

\$8 per guest

The Candy Bar

The Candy Bar features a half dozen varieties of popular candies displayed in decorative jars and glasses

\$5.5 per guest

Sundae Sundae Sundae

Attendant served Premium ice cream, with self serve topping bar offering hot fudge, cherries, sprinkles, marshmallows, chopped candies and whipped cream - service time is one hour

\$6.5 per guest

Ice Cream Cool Down

A variety of local SoCo Ice Cream individually packaged gourmet cups,

\$5 per guest

Late Night Snacks

House kettle chips, onion dip, bar snack mix, pretzel rods, fresh tortilla, salsa and hot queso dip, mixed nuts

Offered the final hour of your reception

\$6.5 per guest

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All prices, services and menus subject to terms as defined by event contract and General Conditions Notice.

Berkshire Culinary Group At Berkshire Hills Country Club

General Terms and Conditions Notice

We require a non-refundable deposit upon booking your event, which will be credited to your final invoice.

Full payment of expected charges must be settled at least ten (10) days prior to event.

We require a signed and executed copy of: The BCG event contract, all event and event change orders.

Guaranteed minimum number of guests is due ten (10) days prior to your event, final guest counts is due seven (7) days prior to your event.

All prices per person and subject to Massachusetts sales tax and 15% event fee.
Event fee in no way represents a gratuity or tip paid to service employees.
Service employees do not share in event fees.

Changes to room and facility setup less than twenty-four hours before your event may be subject to additional fees.

Please inform us if someone in your group has a food allergy.

Menu prices cannot be guaranteed for more than ninety days, due to possible market fluctuations. Prices valid for events held in 2026 only.