



# E V E N T S M E N U

2026

Celebrating since 1902

Mariah Souders, Event Manager

304-295-8551

[mariah.souders@parkersburgcc.com](mailto:mariah.souders@parkersburgcc.com)

# THANK YOU

Thank you for choosing Parkersburg Country Club as the setting for your upcoming event. The following packages are thoughtfully curated examples of what we can offer to make your occasion truly special. We understand that every event is unique, and we are delighted to customize menus to suit your vision. Should you have specific preferences or special requests, our culinary team will gladly collaborate with you to create a personalized experience tailored to your needs.

Since opening its doors in 1902, Parkersburg Country Club has proudly hosted memorable celebrations, cherished traditions, and exceptional gatherings for generations.



GENERAL MANAGER, DAN TAYLOR



EVENT MANAGER, MARIAH SOUDERS



# BREAKFAST BUFFETS

**Minimum 20 Guests**

Priced per Person | Buffets are offered for 2 hours  
Includes: Fresh Orange Juice, Coffee, Decaf Coffee & Tea

## **EXECUTIVE CONTINENTAL**

Fresh Seasonal Fruit with Whip Topping

Assorted Muffins, Danishes & Bagels

Greek Yogurt with Granola and Fresh Berries

Assorted Spreads & Honey

## **THE ALL AMERICAN**

Fresh Seasonal Fruit with Whip Topping

Assorted Muffins and Danishes

Farm Fresh Scrambled Eggs

Buttermilk Biscuits & Gravy

Applewood Bacon & Sausage Links

Home Fries

*compliments*

Priced per Person | Only Available as Add-ons

## **QUICHE LORRAINE**

**FRESH FRUIT WITH WHIP TOPPING**

**CHEF ATTENDED OMELET STATION**

*\$150 Chef fee Required*

**SMOKED SALMON & BAGEL DISPLAY**

**OATMEAL BAR+ 5 | FRENCH TOAST**

**AVOCADO TOAST + 5 | MONKEY BREAD**

**SWEET TEA BRINED FRIED CHICKEN BREAST**

**PRE-ASSEMBLED BREAKFAST BISCUITS**

Bacon Egg & Cheese, Sausage Egg & Cheese or Ham, Egg & Cheese

# BRUNCH BUFFET

**Minimum 20 Guests**

Priced per Person | Buffets are offered for 2 hours  
Includes: Fountain Soda, Lemonade, Coffee, Decaf Coffee & Tea

## TEA PARTY

### Seasonal Fresh Fruit Bowl

*Garnished with Mint*

### Quiche Lorraine

*Gruyere & Applewood Bacon*

### Caprese Skewers

*Baby Mozzarella, Ripened Tomatoes, Fresh Basil*

*Topped with Balsamic Drizzle*

### Waldorf Salad

*Diced Apples, Celery,*

*Candied Walnuts, Grapes*

### Assorted Tea Sandwiches

*Cucumber, Chicken, Egg Salad*

### Lemon Bars

### Mini Carrot Cake

*cheery!*

Add a Mimosa Station

Orange Juice, Pineapple Juice, Cranberry

Fresh Berries & Oranges



# PLATED LUNCH

Priced per Person

Includes: Fountain Soda, Lemonade, Coffee, Decaf Coffee & Tea

## PETITE PAIR

Includes Warm Rolls

### - STARTER -

House Salad

*Spring Mix, Cucumbers,  
Baby Heirloom Tomatoes,  
Red Onion, Cheddar Jack  
Cheese, Radish & Herbed  
Croutons | Pre-dressed  
with House-Made Italian*

### - ENTREE -

Quiche Lorraine

*Gruyere & Bacon*

### - ACCOMPANIMENT -

Herb Roasted Potatoes

## THE CLASSICS

### - STARTER -

Choice of 1

House Salad or Chef's Soup Cup

### - ENTREE -

Choice of 1

PCC Club Wrap

*Smoked Turkey, Pit Smoked Ham, Bacon,  
Swiss, Lettuce, Tomato, Dijonnaise  
Caesar Wrap*

*Romaine, Parmesan, Croutons*

*& Housemade Caesar*

Chicken Salad on Croissant

*Lettuce, Tomato*

### - ACCOMPANIMENT -

House Kettle Chips

## GARDEN PLATE

Includes Warm Rolls

### - STARTER -

Chef's Soup Cup

### - CHOICE OF 1 ENTREE SALAD -

*Topped with Grilled Chicken*

Sunburst Salad

*Spring Mix, Baby Heirloom Tomatoes,  
Strawberries, Mandarin Oranges, Feta,  
Dried Cranberries, Candied Pecans,  
Granola & Honey Cider Vinaigrette*

Caesar Salad

*Chopped Romaine, Shaved  
Parmesan, Herbed Croutons  
& House-made Caesar*

### - CHOCOLATE CHIP COOKIES -

# LUNCH BUFFET

**Minimum 20 Guests**

Priced per Person | Buffets are offered for 2 hours  
Includes: Fountain Soda, Lemonade, Coffee, Decaf Coffee & Tea

## FRESH WRAPS

- Choice of 1 Soup -

### **Loaded Potato Soup**

*Idaho Potatoes, Cheddar Cheese, Onion,  
Applewood Bacon, Sour cream*

### **Chicken & Rice**

*Tender Chicken, Grain White Rice,  
Chicken Broth, Carrots, Thyme*

### **Tomato Basil Bisque**

*Ripened Tomatoes, Heavy Cream, Fresh Basil*

### **Salad Bar**

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

### **Assorted Tri Color ½ Wraps**

- Choice of 2 -

### **Chicken Caesar**

*Chopped Romaine, Shaved Parmesan, Herbed Croutons,  
House-made Caesar Dressing*

### **Turkey Bacon Ranch**

*Smoked Turkey, Cheddar Cheese, Applewood Bacon,  
Chopped Romaine, House-made Ranch Dressing*

### **PCC Club**

*Smoked Turkey, Pit Smoked Ham,  
Applewood Bacon, Swiss, Lettuce, Tomato, Dijonnaise*

### **Buffalo Chicken**

*Grilled Buffalo Chicken, Lettuce, Tomato,  
Cheddar Jack, Red Onions & Ranch*

## HOUSE KETTLE CHIPS

## COOKIES & BROWNIES



# DINNER BUFFET

**Minimum 30 Guests**

Priced per Person | Buffets are offered for 2 hours  
Includes: Fountain Soda, Lemonade, Coffee, Decaf Coffee & Tea

## DOWN HOME

### 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

**Fresh Baked Cookies & Brownies**

## CIAO!

### Garlic Bread

### Composed Caesar Salad

Chopped Romaine, Shaved Parmesan,  
Herbed Croutons

### Pasta

Penne & Cavatappi

### Sauces

Alfredo & Sun Dried Tomato Sauce

### Proteins

Meatballs | Grilled Chicken  
*Add Grilled Shrimp +5*

**Mini Cannoli**

## GOOD BOGEY

### Salad Bar

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

### Sides - Choose 2

Dauphinoise Potatoes  
Herb Roasted Red Bliss Potatoes  
Baked 3 Cheese Macaroni  
Southern Green Beans  
Glazed Baby Carrots  
Seasonal Vegetable Medley

### Entree - Choose 2

Chicken Bruschetta  
Rosemary Chicken  
Pan Seared Salmon Fillets  
Broiled Flounder w/Lemon Butter  
Beef Stroganoff  
Herb Crusted Pork Loin  
London Broil Flank Steak

*enhancements*

*Requires Chef Attendant*

Roasted NY Strip Loin  
Filet

**Chef's Assorted Mini Desserts**

# PLATED DINNER

Priced per Person | 3 Course  
Includes: Fountain Soda, Lemonade, Coffee, Decaf Coffee & Tea

## FAIRWAY

*Served with Dinner Rolls*

### SALAD COURSE

#### Artisan Greens

*Baby Heirloom Tomatoes, Cucumbers,  
Shredded Carrots, Croutons, Shredded  
Cheese, House-made Ranch*

### ENTREE COURSE

Please select (1) for Entire Party

#### Atlantic Salmon

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

#### Korean Fried Chicken

*Tossed in Sweet & Spicy Sauce over  
Vegetable Fried Rice & Pickled Ginger*

#### Pan Seared Airline Chicken Breast

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

#### London Broil

*Flank Steak, Wasabi Mashed Potatoes,  
Mushroom Demi*

### CHEF'S NIGHTLY DESSERT

## LAND & SEA

Treat your guests to an exceptional dining experience with a balancing pair of refined flavors.

### ENTREE DUO

*Served with Dinner Rolls*

### SALAD COURSE

#### Simple Mixed Greens

*Cherry Tomatoes, Red Onion,  
Goat Cheese, Red Wine Vinaigrette*

### ENTREE DUO

**Herb Roasted Airline Chicken Breast  
& Jumbo Lump Maryland Crab Cake**

*Broccolini, Risotto,  
Lemon-Tomato Chive Butter*

***Upgrade to Filet & Crabcake***

### CHEF'S NIGHTLY DESSERT

# HORS D'OEUVRES

Unlimited Passed Hors D'oeuvres for First Hour

-OR-

Choose to Station Buffet Style for up to (2) Hours

## Please Choose 4:

BBQ Meatballs

Mini Chicken Taquitos

Tomato-Jalapeno Jam Meatballs

Chicken Potstickers

Avocado Toast 

Caprese with Balsamic 

Pineapple Shrimp

Jalapeno Poppers 

Angus Beef Sliders

Candied Bacon Deviled Eggs

Bacon Wrapped Dates

Stuffed Mushroom

Mini Lobster Rolls

*Spinach & Artichoke or Italian Sausage*

Bang Bang Shrimp\*

Jumbo Shrimp Cocktail

Fried Spring Rolls 

BLT Crostini with Tabasco Aioli

Watermelon Feta Skewers 

Mini Beef Wellington

Smoked Salmon Pita

Asian Chix Salad in Wonton Cup

## *crostini bites*

Bite-sized hors d'oeuvres on a lightly buttered, crisp crostini

*Simple Bruschetta* 

*Beef Carpaccio*

*Goat Cheese & Honey* 

*Blackberry Balsamic & Goat Cheese* 

*Cream Cheese & Strawberry Jalapeno* 

# RECEPTION DISPLAYS

## MARKET VEGETABLES

Tri Color Carrots, Radishes, Celery,  
Cucumbers, Cherry Tomatoes, Snap Peas, Sweet Peppers  
Served with Green Goddess Dip & Ranch

## ARTISAN CHEESE DISPLAY

Blueberry Goat Cheese, Espresso Rubbed BellaVitano Cheese,  
Manchego, Aged Sharp Cheddar, Gruyere, Brie  
Artisan Crackers, Grissini, Dried Fruits, Honey Garniture & Seasonal Jams

## CHEF'S CHARCUTERIE & CHEESE

Blueberry Goat Cheese, Espresso Rubbed BellaVitano Cheese,  
Manchego, Swiss, Aged Sharp Cheddar,  
Prosciutto, Genoa Salami, Tartufo Salami, Capicola  
Stone Ground Mustard, Seasonal Jams, Grapes, Honey Garniture,  
Cornichons, Castelvetrano olives, Artisan Crackers & Grissini

# CARVING STATIONS

*Requires Chef Attendant*

## BEEF TENDERLOIN

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

## ROASTED GARLIC NY STRIP

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

## CAJUN ROASTED TURKEY

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

## GLAZED PIT HAM

Apple Butter, Whole Grain  
Mustard, Mini Biscuits

# DESSERT

Chocolate Mousse in Martini Glass  
Mini Churros with Caramel Sauce  
Lemon Blueberry Curd Tarts  
Assorted Cake Pops

Cookies & Brownies  
Lemon Bars  
Fresh Fruit Tart



# beverage packages

## **Unlimited House Wine & Beer**

3 Hour

4 Hour

## **Unlimited House Wine, Beer & Call Liquor**

*Old Fashions, Margaritas & Martinis  
are included in package price*

3 Hour

4 Hour

### **Wines Included:**

Cabernet Sauvignon, Pinot Grigio, Pinot Noir,  
Chardonnay, Sauvignon Blanc, Moscato

### **Beer:**

Miller Lt, Coors Lt, Michelob Ultra,  
Corona Lt, Busch Lt

### **Liquor:**

Titos, Tanqueray, Dewars, Jack Daniels, Jim Beam,  
Bacardi, Cpt Morgan, Jimador, Malibu, Kahlua

### **Premium Enhancements**

**Bubbly Toast**

**Unlimited Bubbly**

**Premium Brands**

Bombay Sapphire, Crown, Patron, Grey Goose

All Packages are priced per person. No Shots Permitted.

# 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 Meals 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.

## **SEASONAL CHANGES**

Food Selections and pricing are subject to change based on season and product availability. PCC cannot guarantee firm pricing until (90) days prior to the event date. Any parties booked more than (90) days out are to expect adjustments.

## **ROOM RENTALS**

For non members - Each event room has a room rental requirement.  
This room rental 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 (4) 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 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.  
A Form of 8 must also be completed.

## **BILLING**

All functions must appear on a member's statement. A copy will be sent to the individual in charge of the function. However, you must be current for this option. If not current, or you are not a Parkersburg Country Club member, payment is due within 10 days of the function. Any overage is due at the conclusion of the 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%. This does not apply to speciality services.  
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.  
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 50 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.  
The Club 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.