

PROUDLY VETERAN-OWNED

THE
BLENNERHASSETT
HOTEL & SPA

GROUP MENUS



VOTED **BEST** WV BOUTIQUE HOTEL*

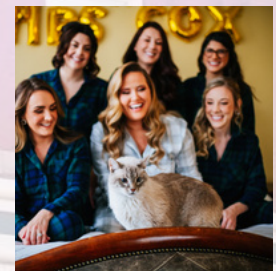
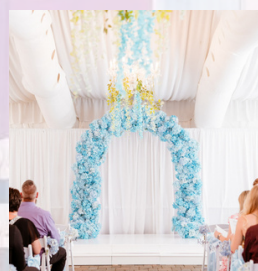
Slip Away and Unwind

- Exquisite Dining
- Themed Suites
- Spa Services
- Conference Space
- Wedding and Event Venue

*WV Living Magazine Nine Time Winner (2016-2024)

** Five Time Winner (2021-2024)

WV WEDDINGS **WINNER****



CONTACT US
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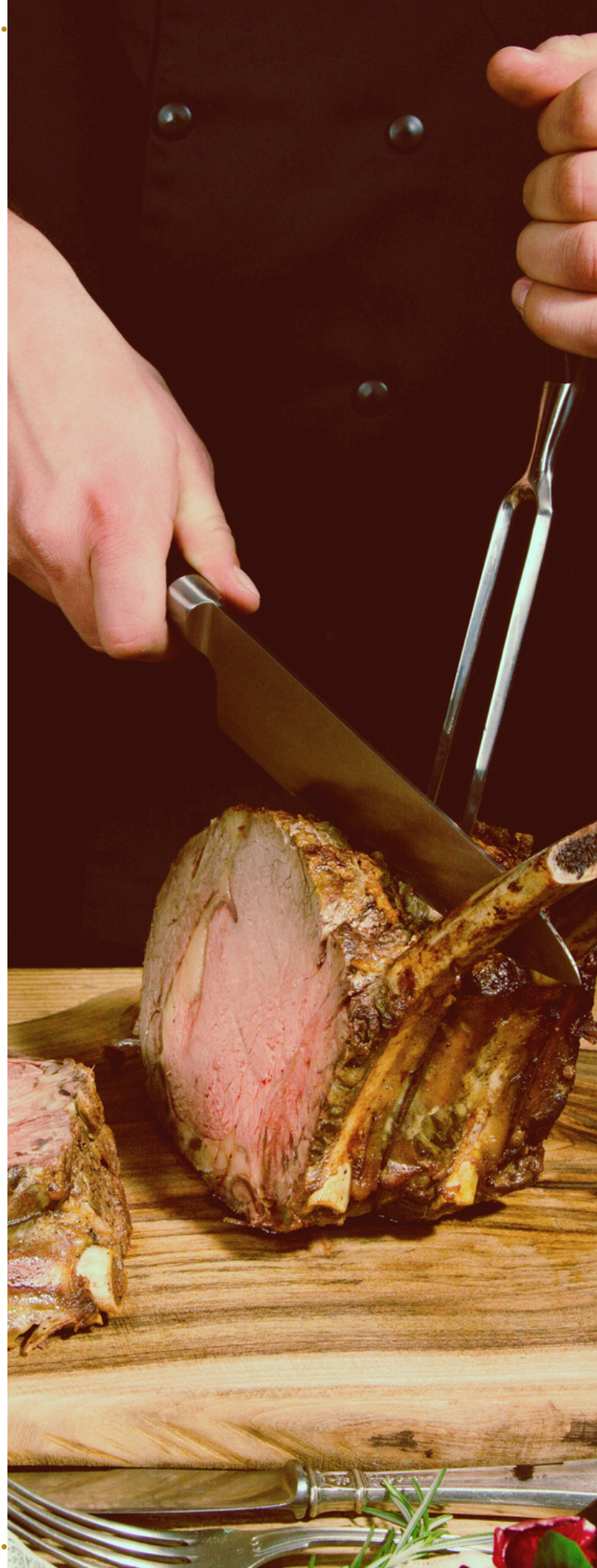


ELEVATED FARE

Dining Packages designed
for large format
celebrations.

Stationed Food can be a
luxury, too. Let our Culinary
Team serve you, with a Chef
Attendant at each station.

Required for Groups 50+



STATIONED DINNER

Priced per Person | Served Buffet Style | Minimum 15 Guests |
Groups 50+ Chef Attendant Required | Includes Water, Tea, or Coffee

ALL AMERICAN SLIDEBAR 38

House Salad with Signature Balsamic Vinaigrette,
USDA Prime Grade Beef Sliders with Melted Cheese and
Brioche Buns, Ketchup & House Secret Sauce on Side,
Buffalo Chicken Dip with Tri Color Chips

PASTA BUFFET 35

House Salad with Balsamic Vinaigrette, Dinner Rolls,
Penne Pasta, Alfredo & Grilled Chicken **or**
Marinara Sauce & Meatballs,
Served with Parmesan and Red Pepper

STEAK & CHIX 55

House Salad, Dinner Rolls,
Grilled Tri Tip with Mushroom Demi Sauce, Grilled
Chicken with Honey Glaze, Roasted Red-Skin Potatoes,
Chef's Choice Vegetables, Dinner Rolls

BBQ PIT 60

Greek Pasta Salad *or* House Salad
Dinner Rolls
Choose 2: Smoked Beef Brisket, Pulled Pork,
Pulled BBQ Chicken
Served with Red Skin Mashed Potatoes,
Tri Color Cole Slaw, and Mini Corn Muffins

BREAKFAST & LUNCH

Priced per Person | Served Buffet Style
Includes Water, Tea, Coffee and Orange Juice

CONTINENTAL 20

Assorted Muffins, Pastries, Bagels with Cream
Cheese, Toast, & Seasonal Fruit

BLENNERHASSETT CLASSIC 29

Scrambled Eggs, Sausage and Bacon,
Home Fries, Seasonal Fruit

TEA PARTY 22

Assorted Tea Sandwiches (Chicken Salad, Egg &
Cress, Cucumber), Fruit Salad, Petit Fours

CHICKEN & WAFFLES 35

Fruit Salad with Poppyseed Dressing,
Chicken Tenders with Hot Honey, Bacon, Sausage,
Home Fries, Waffles, Fresh Berries

EXPRESS LUNCH 25

House Salad, Mini Corn Muffins
& 1/2 Sandwiches (Displayed)
Choose 2: Clubhouse BLT, Turkey Cheddar,
Chicken Salad Sandwich,
Turkey Wrap, Hummus Wrap

DELICATESSEN BUFFET 30

Pasta Salad or House Salad, Mini Corn Muffins
Build your Own Sandwich - All the Fixins
House Chips with Fresh Onion Dip
Fresh Baked Chocolate Chip Cookies

For the Travelers

BOXED LUNCH 20

*Chef's Daily Sandwich Special, Potato Chips,
Whole Fruit, Chocolate Chip Cookie
& Bottled Water.*



HORS D'OEUVRES

Elevate your event with Butler Service! Have appetizers tray-passed around the room to your guests for an added touch of sophistication! +75

NASHVILLE HOT HONEY TENDERS | 6 per piece
Hand Battered Chicken, Roasted Garlic Shallot Aioli

CRUDITE | 8 per person
A vibrant assortment of fresh, seasonal vegetables served with house-made hummus, and garnished with seasoned, roasted chickpeas for an extra crunch.

CHEF'S CHARCUTERIE | 12 per person
Our Chef's delightful selection of artisanal cured meats, and domestic cheeses. Featuring WV Jams

SPIN & ARTICHOKE DIP | 8 per person
A rich and savory blend of cheeses, Artichoke hearts, & fresh spinach, Served with tri-colored tortilla chips.

BUFFALO CHICKEN DIP | 9 per person
Creamy blend of cheeses, buffalo sauce, pulled chicken, and seasonings, served with tri-colored tortilla.

MARYLAND CRAB DIP | 10 per person
A flavorful blend of cream and Colby Jack cheeses, jumbo lump blue crab, Maryland seafood seasoning, roasted red peppers, and shallots. Served on Crostini.

BRUSCHETTA ON CROSTINI | 7 per piece
A simple, classic! Ripened Tomatoes, Fresh Basil, Signature Balsamic Glaze

JUMBO SHRIMP COCKTAIL | 9 per person
with lemon-citrus cocktail sauce

GOAT CHEESE ON CROSTINI | 7 per piece
Topped with Honey and Fresh Herbs

MINI BEEF WELLINGTONS | 8 per piece
Filet Tips, Mushrooms Duxelles, Blackberry Demi

SMOKED SALMON PINWHEELS | 7 per piece
Savory smoked salmon, rolled up with a flavorful chive and herbed cream cheese, roasted red peppers, & fresh spinach // available vegetarian

COCKTAIL MEATBALLS | 5 per piece
Bite sized meatballs, made with ground beef, veal, & pork, herbs, and spices
BBQ sauce or Thai chili

VEGETABLE SPRING ROLLS | 5 per piece
Crispy, hand-rolled spring rolls filled with a colorful mix of fresh vegetables and herbs.
Served with sweet chili sauce

WONTONS | 8 per piece
Filled with asian chicken or minced pork.

MINI CRAB CAKES | 9 per piece
Succulent bite-sized crab cakes made with jumbo lump crab meat, seasoned to perfection, and lightly breaded. Topped with remoulade and garnished with fresh herbs.

ARTISANAL CHEESE BOARD | 10 per person
assorted cheeses, crackers, apple slices, red grapes, and mixed nuts

STATIONED BREAKS

CRAVING | 10 per person

Potato Chips with French Onion Dip,
Pretzels with Honey Mustard Dipping,
Mini Corn Mufins

SWEET TOOTH | 12 per person

Assorted Cookies, Brownies,
NY Style Cheesecake Bites

WV BREAK | 15 per person

Pepperoni Rolls, Assorted Potato Chips,
Apple Turnovers

Assorted Soda (Pepsi)
+ 6 per person



PLATED DINNER

Available for groups under 20 | Includes Water, Tea, or Coffee

The Margaret

3 Course Menu | 65 per person

BLENNERHASSETT HOUSE SALAD
Mixed Seasonal Greens, Cherry Tomatoes,
Cucumbers, Red Onion, Bell Peppers,
Croutons, Signature Balsamic Vinaigrette

CHOICE OF ENTREE

Served with Chef's Choice Starch & Vegetable

ALFREDO CHICKEN PASTA
One-pan Fettuccine with Creamy Alfredo,
Tender Chicken, Sun-Dried
Tomatoes, and Broccoli

BRUSCHETTA CHICKEN BREAST
Chef's Specialty! Ripened Tomatoes, Fresh
Basil, EVOO, House Balsamic Glaze

BOURBON GLAZE SALMON
6oz Faroe Island Salmon -
Roasted to perfection

CHEF'S NIGHTLY DESSERT

The Kennedy

3 Course Menu | 80 per person

BLENNERHASSETT HOUSE SALAD
Mixed Seasonal Greens, Cherry Tomatoes,
Cucumbers, Red Onion, Bell Peppers,
Croutons, Signature Balsamic Vinaigrette

CHOICE OF ENTREE

Served with Chef's Choice Starch & Vegetable

GRILLED FILET MIGNON
6.02oz Filet, Sauced with Herbed Demi
Reduction, Crispy Onion Straws

SIGNATURE CRAB CAKE
Jumbo Lump Crab,
Old Bay Tartar, Cocktail Sauce

LEMON BUTTER SEA BASS
European Sea Bass with
Lemon Butter Glaze, Lemon Tapenade

CHEF'S NIGHTLY DESSERT

LAND & SEA

4 Course Plated Menu
100 per person

STARTER

CRISPY CALAMARI

Breaded and Fried to Golden
Perfection. Served with
Spicy Peppercorn Sauce

SALAD COURSE

CAESAR

Romaine, Parmesan Crisps,
House Croutons

CHOICE OF ENTREE DUO

*Served with Smoked Gouda Grits
and Asparagus*

Filet Medallions
with Cabernet Demi

*Choice of Oishii Shrimp
or Blackened Sea Scallops*

CHEF'S NIGHTLY
DESSERT



DESSERT

MINI PRAILINE TULIPS | 9 per piece
Our Signature Dessert!

**FRESH FRUIT CUP WITH
WHIP TOPPING** | 5 per cup

**CHOCOLATE CHIP
COOKIES** | 5 per person

MINI TARTS | 7 per piece
Strawberry, Blueberry, Raspberry

CHEESECAKES SLICES | 7 per slice
Original NY Style,
Caramel Strawberry

MINI BERRY COBBLER | 7 per piece
Fresh Mixed Berries,
Delicious Biscuit Topping

MINI TIRAMISU | 7 per piece
Espresso, Lady Fingers,
Made from Scratch Whip Topping



BEVERAGE PACKAGES

No Shots, No Doubles, No Heavy Pours

BUBBLY TOAST

5 per person | 4oz pour

BOTTOMLESS MIMOSAS

18 per person | Based on 2 Hours
| +8 per Add'l Hour

UNLIMITED BEER & WINE

20 per person | Bottled Beer,
House Red and White Wine

Based on 2 Hours
+9 per Add'l Hour

UNLIMITED BEER, WINE & LIQUOR

30 per person | Bottled Beer,
House Red and White Wine,
Well Cocktails

Based on 2 Hours | +13 per Add'l

Premium Available +7 per person

