



# *Brooklea Weddings*

*Beautiful. Affordable. Unforgettable.*





## *A Perfect Setting for Your Wedding Day*



Brooklea Golf and Country Club sets the perfect scene for your wedding or special event. The beautiful Georgian Bay style clubhouse feels elegant yet comfortable. The Grand Ballroom accommodates up to 240 guests. The upper level Eagles Roost is ideal for intimate gatherings for up to 64 guests. It offers a patio that overlooks the immaculately manicured golf course. With its panoramic views of a babbling brook and its breathtaking landscape, this locale will surely win your heart

## 2014 Wedding Packages

### ***All packages include:***

Personal meetings with our experienced Professionals to assist in your planning  
Complimentary menu sampling for the Bride & Groom with confirmed wedding  
We provide professional serving & bar staff, Royal Dalton China, white linens & skirting, elegant flatware, reception room set-up and clean-up.

### *Room Rental Rates*

Grand Ballroom Room Rental	\$ 1,000.00
Eagles Roost Room Rental	\$ 500.00
Brookside Dinning Room Rental	\$ 450.00





**Complimentary Husband & Wife Platinum Golf  
Membership with min of 100 guests in attendance,  
or Silver membership for wedding of 70-99 guests!**

(No Cash Value, Non-Transferable, please ask for details)

## *2014 Butlered Hors d'Oeuvres*

### **Cold:**

Hearts of Palm in Proscuitto  
Smoked Salmon with Cream Cheese  
Canapes  
Tapenade  
Pear and Prosciutto  
Ham and Spinach Crepes  
Smoked Oyster Canapés  
Fresh Peppers & Cream Cheese in Tri  
Coloured Tortilla  
Gazpacho  
Tomato & Boccocini on Crostini

### **Hot:**

Shrimp & Water Chestnut Nibbles  
Cajun Shrimp  
Peppercorn or Swedish Meatballs  
Thai Beef Satays  
Jerk Chicken in Puff Pastry  
Bruschetta Toasts  
Toriyaki Chicken Satays  
Chicken Bouche  
Sharp Cheddar Cheese Balls  
Crab Cakes  
Phyllo Ratatouille

Choice of 7 of above Hors d'Oeuvres  
**\$14.95 PER PERSON**

*Chapel Supper*

Veggitable & Dip Platter  
Cold Shrimp & Cocktail  
Sauce  
Cheese & Cracker Platter  
Soup or Salad  
Rolls & Butter  
Stuffed Breast of Chicken  
Potato or Rice  
Fresh Vegetables  
Dessert  
Coffee & Tea

40

*Black Tie Affair*

Vegetable & Dip Platter  
Cold Shrimp & Cocktail  
Sauce  
Cheese & Cracker Platter  
Soup or Salad  
Rolls & Butter  
Par 5 Prime Rib au Jus  
Potato or Rice  
Fresh Vegetables  
Dessert  
Coffee & Tea

45

*Spring Feast Buffet*

Prime Rib au Jus  
Stuffed Breast of Chicken  
Baked Vegetarian Pasta  
Potato or Rice  
Fresh Vegetables  
Four Assorted Salads  
Crudités & dip  
Relish Platter  
Rolls & Butter  
Decadent Sweet Table  
Coffee & Tea

56

*Ballroom Dinner*

Hors d' Oeuvres  
Relish Tray  
Soup or Salad  
Poached Salmon Bearnaise  
or Prime rib with Yorkshire pudding  
or Stuffed Breast of Chicken  
Potatoe or Rice  
Fresh Vejetables  
Rolls & Butter  
Dessert  
Coffee & Tea  
Late Evening Cold Cut Table

70

*Exclusive Mediterranean Fair*

Hors d' Oeuvres  
Antipasto  
Manicotti/Cannelloni  
Sorbet  
Scalopinni of Veal  
or New York Steak With cajun Shrimp  
Assorted Seafood Platter Salad  
Late Night Sweet Table  
Coffee & Tea

98





***Salad Selections***

Spinach Salad  
(Mandarin, red onion, sliced mushrooms & bean sprouts)

Mescaline Mix  
Cucumber Wrap  
Fig Salad

***Dressings***

Ranch, Thousand, Balsamic Vinaigrette, French, Raspberry, Poppy Seed, Sundried Tomato Oregano Vinaigrette

***Potato Selections***

Herbed Oven Roasted  
Parisienne  
Mini Whites & Mini Reds  
Duchess

***Vegetable Selections***

Symphony of char-grilled and steamed  
of Vegetables  
Green Beans Almandine  
Honey Glazed Baby  
Carrots  
Broccoli & Cauliflower  
Steamed Asparagus

***Stuffed Breast of Chicken Selections***

Proscuitto & Sundried Tomato  
Sausage, Apple & Walnut  
Broccoli & Cheese  
Wild Rice & Mushrooms  
Julienne of Vegetables  
Asparagus & Red Pepper Confetti  
Bleu & Bacon  
Brie & Apple  
Ham & Swiss Cheese  
Artichoke, Black Olives & Monterey  
Zucchini, Roasted Red Pepper & Goat Cheese  
Pesto Stuffed Chicken  
Spinach with Ricotta Cheese

***Selection of Delectable Sauces***

Rose  
Tarragon Orange Sauce  
Creamy White Wine Tarragon Sauce  
Wild Mushroom  
Apricot  
Creamy Fresh Basil  
Basil, Tomato & Parmesan  
Three Cheese Sauce

*Personalized Menu Creations Available*



## Dessert Selections

### ***Creme Brulee***

A rich custard topped with a layer of hard caramel

### ***Fresh Fruit Flan***

Puff pastry layers with fresh custard & an array of seasonal fresh fruits & shaved almonds

### ***Tiramisu***

Ladyfingers soaked in espresso and surrounded by a mascarpone filling

### ***Turtle Cheese Cake***

A Chocolate & Caramel flavoured delight

### ***Tri-Berry Ice Cream Crepe***

French vanilla ice cream wrapped in a 12" crepe, accompanied by a warm fresh: strawberry, raspberry & blueberry sauce



### ***Tartufo***

Rich Italian Chocolate with a Raspberry Center

### ***White Raspberry Mousse***

Tangy raspberries blended with the richness of white chocolate, Delicately Decadent

## 2014 Late Evening Optional Items

### *Traditional Deli Style Buffet:*

Sliced deli meats, freshly baked kaisers, and condiments.

This option also includes a vegetable platter, and a fresh fruit platter.

\$11.60  
Per Guest

### *Modern Midnight Madness:*

Your guests will indulge in two of the following;

*Sliders, Canadian Poutine, Pizzas, Sausage, or French Fries.*

\$ 10.50  
Per Guest

### *Late Evening Decadence:*

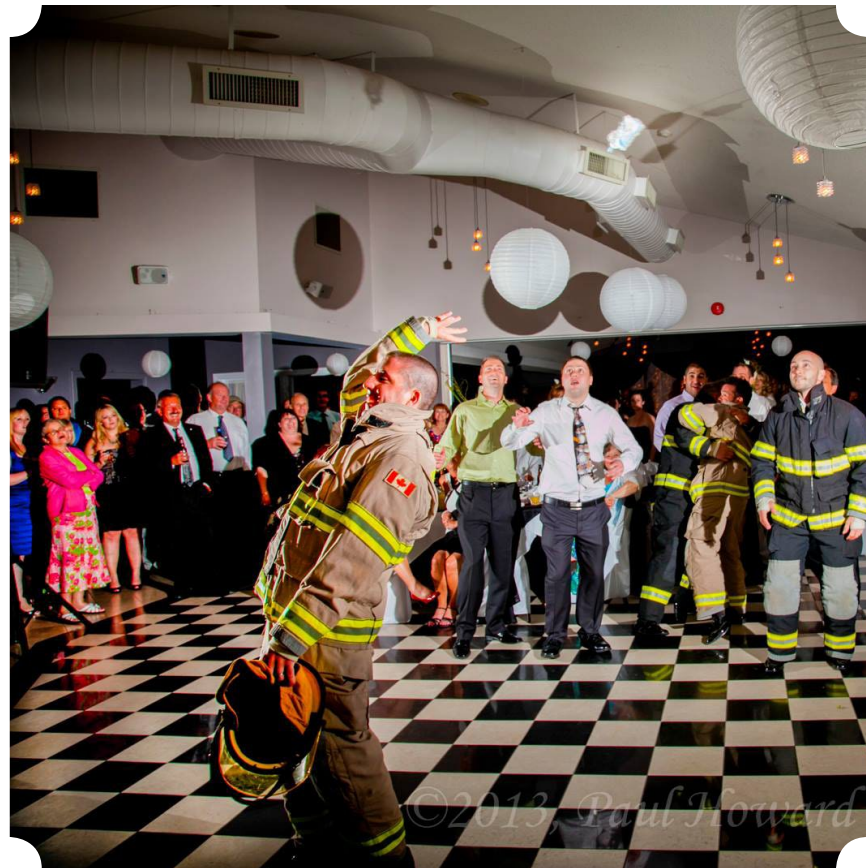
*Treat yourselves and your guests to an assortment of cheesecake, tortes, pies, fresh fruit and pastries.*

\$11.60  
Per Guest

### *Chocolate Fountain*

*A chocolate fountain including fresh fruit & biscotti provides a WOW factor on your special day and is a great hit with guests of all ages.*

\$ 4.49  
Per Guest



Brooklea Wedding Décor Packages

Full Décor Package:

- Event Stage
- Back Drop with Lighting
- Head Table with Lighting
- Set out Place Cards & Guest Favours
- Microphone & Podium
- Two Easels
- Decorative Pillars
- Brooklea Centerpieces
- Late Evening Cake Cutting & Layout
- Complimentary Coffee & Tea With Late Night



Included with your package: Brooklea will set all tables in place: Head Table, Guest Tables, Gift registry, Guest registry, Cake Table & DJ Table. Includes: Linen, Skirting (where applicable), China, Glasses & Flat Ware.

All Inclusive \$ 499.95



Additional Décor:

Arch Rental or two pillars for outdoor ceremony.....	\$50.00
Golf Cart use for photographs & ceremony.....	\$150.00
Chair Covers with Bows.....	\$4.25 per Chair
Votives with Tea Lights.....	\$6.00 a table
Coloured.....	\$.60 per napkin
White Cloth Napkin.....	Complimentary



Brooklea Hosts On site Ceremonies subject to an additional charge:

- Eagles Roost Chapel \$300.00
- Cathedral Chapel & Brookside Chapel \$425.00
- Outdoor Ceremony \$500.00 plus incidentals

Outdoor Ceremonies must notify Brooklea 4 Hours prior to the Ceremony for inclement Weather change to set Chapel inside Club. There is a \$100 surcharge for last minute decisions.

Brooklea offers a complimentary rehearsal and wedding Ceremony co-ordination  
Outdoor Ceremony Gas Cart Shuttle Rental: \$50.00 per cart (tax Inc) maximum 8 Carts  
Wedding Picture Gas Cart Surcharge: \$150.00 (tax Inc) \* One & half Hours  
(Maximum of 8 cars- must be 16 years of age or older with a valid drivers license – Maximum 2 people per car.)

“SOCAN” Fee (Society of Composers, Authors, and Music Publishers of Canada.) Re: Sound Licence (compensation for artists and record companies for their performance rights) will be added to your bill. If you wish to use an IPOD you must supply your own sound system to plug into; SOCAN fee applied.

DEPOSIT: We require a \$1,000.00 non-refundable deposit and signed contract to confirm your function date. Your deposit will be credited and applied to your final catering balance. A second deposit in the amount of \$3,000.00 dated 6 months prior to your wedding is also required at the time of booking. The balance is due 14 days prior to the wedding.

NOTE: Alcohol Service – We reserve the right to end service prior to intoxication as per Liquor Laws put forth by the Ontario Government. Brooklea’s Policy:

- No Alcohol may be brought onto our premises unless through our Liquor License.
- Please ask about our Host Bar pricing
- Cash Bar Available
- Current Wine Menu included with Package

NOTE: GUARANTEE – Minimum guarantees are required no later than fourteen days prior to the meal or function. The customer will be charged for the full number guaranteed, or the number served, whichever is higher.

ALL PRICES SUBJECT TO APPLICABLE SALES TAX  
A 15% Service Charge will be applied to all Food & Beverage and may change without notice







Brooklea Golf & Country Club  
P.O. Box 97, 8567 Hwy 93 Midland, Ont. L4R 4K6  
[www.brookleagolf.com](http://www.brookleagolf.com)  
[clubhouse@brookleagolf.com](mailto:clubhouse@brookleagolf.com)  
705-526-9872 x 201  
or  
1-800-257-0428