

*For life's special celebrations...*



*events*

**ON SITE CATERING ... COMPLETE EVENT COORDINATION  
INDOOR/OUTDOOR ... CASUAL TO BLACK TIE**

WWW.BROOKSIDEGOLF.NET · 3603 ST. ANDREWS DRIVE · STOCKTON, CALIFORNIA · 209.956.6200  
CATERING & EVENTS · 209.444.4717

# PASSED LITTLE BITES, SPOONS AND SHOTS

## BEEF

Angus cheeseburger slider 3  
Italian meatball with pomodoro dip 3  
Beef tenderloin wellington 4  
Szechuan Beef Kabob 4  
Smoked Beef Brisket Empanada 4  
Shaved tri-tip crostini 4

## SEAFOOD

Smoked salmon with herb cream cheese 4  
Ahi tuna kabob with wasabi-soy dip 4  
Bacon wrapped scallop 5  
Ahi tuna salad on a fried won ton 4  
Panko calamari bites with lemon aioli 3  
Coconut shrimp with mango-orange coulis 3  
Lobster empanada 5  
Blue crab cake with tropical dip 4

## LAMB, PORK, DUCK

Searred lamb chop with salsa verde 6  
Lamb tenderloin skewer with rosemary salt 4  
Chorizo empanada with diablo sauce 3  
Bacon, onion and balsamic tart 3  
Grilled prosciutto wrapped fresh mozzarella 4  
Pork potsticker with mae-ploy sauce 3  
Sausage calzone 3

## CHICKEN

Santa Fe chicken beggars purse 4  
Chicken satay skewer 3  
Chicken wellington 4  
Chicken cordon bleu 3  
Chicken potsticker 3  
Chicken teriyaki kabob with hoisin glaze 3  
Chicken shu mi steamed dumpling with chili sauce 4  
Chicken marsala pot pie 3

## VEGETARIAN

Vegetable eggroll 3  
Caprese salad spoon 3  
Feta and sundried tomato filo 3  
Spicy deviled egg 3  
Vegetable potsticker with ponzu sauce 3  
Portobella puff, goat cheese and red pepper 3  
Rockefeller stuffed mushroom cap 3  
Parmesan stuffed artichoke heart 3  
Vegetable samosa with curry yogurt 3  
Bruschetta with olive tapenade 3  
Wild mushroom purse 4  
Roasted vegetable tart 3  
Caramelized onion on mini toast with feta cheese 3  
Stilton and puff pastry with port wine 3  
Cheese calzone 3



# DISPLAYS

(per person)

## CHEESE

Local award-winning farmstead treats and imported selections  
Crispy grissini bread sticks, salty crackers, red grapes and sliced ciabatta baguette

7

## CHARCUTERIE

Chefs display of three traditional salumi meats, provolone cheese  
Giardiniera relish, olives and grissini breadsticks

9

## GARDEN

A wide variety of raw and grilled locally grown vegetables  
Hummus dip

6

## WARM BRIE

(serves 20 guests)

Wrapped in puff pastry and filled with apricot preserves, caramelized shallot  
and cracked black pepper

6

## ATLANTIC SMOKED SALMON

Shaved red onion, salt packed capers, citrus cream and gourmet crackers

10

## MASHED POTATO BAR

Smoked bacon, cheddar cheese, whipped butter, sour cream and green onions

7

## ASIAN

(one per person)

Pork pot sticker, vegetable egg roll and shrimp siu mai  
Sweet garlic-chile dipping sauce

10

## CAPRESE SALAD (JULY THRU OCTOBER)

Fresh local mozzarella, vine ripe heirloom tomato, cold press olive oil, pesto,  
and balsamic vinegar

7

## CLASSIC FINGER SANDWICHES

(two per person)

Smoked turkey breast on wheat  
Deli ham on rye  
Angus roast beef on sourdough  
Cucumber-cream cheese on ciabatta

6

## SHRIMP MARTINI

Large poached shrimp, shredded lettuce, lemon and cocktail sauce

8

## FRUIT

A beautiful display of sliced tropical and local favorites

7

# BREAKFAST BUFFETS

Breakfast buffets require a minimum of 15 guests and are served with coffee, orange and cranberry juice

## LITE START

Sliced fruit display  
French-style croissants and mini muffins  
Yoplait yogurt  
Granola  
12

## ALL AMERICAN

Sliced cantaloupe and honey dew melons  
Buttermilk biscuits with honey and sweet butter  
Fluffy scrambled eggs with green onion and tomato  
Herb roasted red potatoes with sweet peppers and onion  
Grilled ham steaks and cherry wood bacon  
16

## MAKE YOUR OWN

Croissant 1.50  
Mini Muffins 1.50  
Jumbo gourmet blueberry muffin 3.50  
Yoplait yogurt 1.75  
Granola with milk 2  
Fruit salad 3  
Coffee 2.50  
Orange juice 2.50

## YOU PICK

Fruit salad  
Mini muffins

### **Please choose one**

Joes scramble with spinach, mushrooms, cream cheese and green onion  
Italian frittata with feta, tomato, onion and artichoke  
Mike's mess with too much to list  
Pastrami hash and scrambled eggs with gravy  
Chilaquiles with chorizo, scrambled eggs, red sauce and cotija cheese

### **Please choose one**

Red skillet potatoes with onions, peppers and herbs  
Hash brown and cheese casserole

### **Please choose one**

Cherry wood smoked bacon  
Grilled ham steak  
Chicken-apple links

18

# LUNCH AND DINNER SALADS

(Please select one)

7

## FUJI APPLE

Chopped romaine, candied walnuts, blue veined cheese and apple vinaigrette

## BABY SPINACH LEAVES

Feta cheese, pine nuts, red onion and buttermilk dressing

## CITRUS

Mixed greens, mandarin orange, spiced pecans and raspberry vinaigrette

## GARDEN GREENS

Cucumber, tomato, olives and red onion with Italian vinaigrette

## TRADITIONAL CAESAR

Hearts of romaine, classic dressing and Asiago cheese crisp

## WEDGE

Iceberg lettuce, cherry tomato, bacon, ranch and blue cheese dressing

# ENTRÉE SALADS

Entree salads are served with assorted rolls, sweet butter, coffee and iced tea

## GREEK

Grilled tri-tip, chopped greens, red onions, artichoke hearts, cucumbers, feta, kalamata olives and oregano vinaigrette

16

## GRILLED CHICKEN CAESAR

Hearts of romaine, classic dressing and Asiago cheese crisp

15

## SOUTHWESTERN ACHIOTE CHICKEN

Mixed greens, toasted almonds, grilled corn, pablano peppers, jicama, olives and orange-cumin dressing

15

## SHRIMP LOUIE

Shredded iceberg lettuce, hard cooked egg, sliced tomato, cucumber and classic thousand island dressing

17

# PLATED LUNCHESES

Plated lunches are served with seasonal vegetables, assorted rolls, sweet butter, coffee and iced tea

JUMBO CHEESE RAVIOLI  
marinara, olive oil and asiago cheese  
16

CHICKEN PICCATA  
buttermilk mashed potato and lemon-parsley cream sauce  
22

GRILLED HERB CHICKEN BREAST  
crushed red garlic potato and sundried tomato oil  
22

CHICKEN MARSALA  
classic rice pilaf and a rich mushroom cream sauce  
22

GRILLED NEW YORK STRIP STEAK  
cabernet-demi sauce and scalloped potato  
28

GRILLED SEA BASS  
fisherman's rice and smoked tomato sauce  
Market

PETITE FILET MIGNON  
truffle-cheddar potato and green peppercorn demi-sauce  
32

PORK CHOP  
roasted herb red potato and agave chile sauce  
17

GRILLED SALMON  
honey-dijon brushed, fisherman's rice and lemon  
23

# LUNCH BUFFETS

Lunch buffets require a minimum of 15 guest and are served with assorted rolls, sweet butter, coffee and iced tea

## BIRDIE

Gourmet salad bar with mixed seasonal greens, six toppings and three dressings  
Alfredo penne pasta, virgin olive oil and asiago  
Italian seared breast of chicken  
Seasonal vegetable  
Garlic bread  
22

## FAIRWAY

Tossed spinach leaves with feta, bacon and molasses vinaigrette  
Grilled balsamic zucchini  
Display of meats and cheeses to include smoked turkey, Angus roast beef, tuna salad, ham,  
provolone, jack, cheddar and Swiss  
Assorted breads with all the trimmings  
19

## HOLE IN ONE

Tropical and local fruit display  
Caesar salad  
Seared Dijon-chardonnay chicken with lemon wheels, balsamic syrup and extra virgin olive oil  
Grilled petite New York steak  
Crushed red herb potato with Asiago, horseradish and cream  
Sautéed seasonal vegetables with Italian parsley  
28

## PAR

Mixed green salad with six toppings and three dressings  
Greek salad  
Dijon and chardonnay marinated grilled chicken breast  
Beef stroganoff with egg noodles and thyme sour cream  
Seasonal vegetables  
26

## PICNIC ON THE GREEN

Sliced watermelon display  
Spicy horseradish peanut slaw  
Red skinned potato salad  
Smoked beef brisket with texas red barbeque sauce  
Baked brown sugar beans  
Corn on the cob  
24

# DINNER ENTRÉES

Entrée selections are served with seasonal vegetables, artisan rolls, sweet butter, iced tea and coffee  
two selection maximum

BUTTER CRUSTED FILET MIGNON  
truffle mashed potato and zinfandel demi glace

42

GRILLED VALLEY CHICKEN  
crushed red potato, herbs, garlic, wine, Dijon, olive oil and balsamic

29

CHICKEN MARSALA  
gruyere mashed potato and creamy mushroom sauté

29

CHICKEN PICCATA  
wild rice blend and lemon-caper cream sauce

29

GRILLED RIB EYE  
cheddar crushed potato and green peppercorn zinfandel demi sauce

38

JUMBO FIVE CHEESE RAVIOLI  
sundried tomato, pesto cream and extra virgin olive oil

24

PRIME RIB  
(minimum of 8 servings)  
spiced and slow roasted, buttermilk mashed potato and rosemary a jus

39

GRILLED NEW YORK STRIP  
cream and nutmeg scalloped potato with coffee-poblano BBQ sauce

36

GRILLED CRUSTED SEA BASS  
olive couscous and spicy basil pesto  
market

BASIL CRUSTED ALASKAN SALMON  
fennel scented rice and bruschetta tomato relish

34



# DINNER BUFFETS

Dinner buffets require a minimum of 30 guests and are served with artisan rolls, sweet butter, coffee and iced tea.

## DOWN THE MIDDLE

Sweet and bitter greens salad bar with six toppings and three dressings  
Chicken marsala in a rich creamy mushroom sauce  
Five cheese ravioli marinara  
Antipasto relish platter  
Old world Italian sausages with sauteed peppers and caramelized onions  
Steamed broccoli and cauliflower

32

## EAGLE

Sliced tropical and local fruits  
Chophouse salad with ham, swiss, cucumbers, tomatoes and blue cheese, retro green goddess dressing  
Classic Caesar salad  
Grilled new york steak with creamy horseradish sauce  
Seared salmon on a bed of mustard greens with smoky tomato sauce  
Nutmeg cream potato au gratin  
Seasonal vegetables

38

## MULLIGAN

### **Displayed Appetizers**

Sliced tropical and local display of fruit  
or  
Domestic and imported cheese sideboard

Caesar salad  
Spinach leaves, bacon, feta, red onion, chopped egg and chipotle ranch dressing  
Bay shrimp and farfalle pasta with alfredo sauce  
Grilled New York steak Diane style with brandy demi-glace  
Chardonnay Dijon seared chicken with tarragon and balsamic syrup  
Truffle mashed potato  
Green beans, Asiago cheese and toasted almonds

39

## TACO TRAP

Sliced fruits  
Southwestern chopped romaine salad, mild green chile, cotija cheese, crispy tortilla strips and chipotle ranch dressing  
Grilled achiote chicken  
Sirloin carne asada  
Stewed pinto beans and spanish rice  
Flour tortillas, salsa, sour cream, jack cheese and jalapenos

28

# ACTION STATIONS

(PRICED PER PERSON)

## TOSSED PASTAS

(please choose one)

Orecchietti, escarole, pancetta, crushed chile, garlic, grappa and olive oil  
Wild mushroom ravioli, shallot, Italian parsley, white wine and cream  
Butternut squash ravioli, brown butter, fried sage leaves and pepitas

10

MASHED POTATO MARTINI BAR (2 ATTENDANTS)  
Rustic crushed Yukon golds, apple wood smoked bacon,  
whipped butter and asiago cheese

9

WOOD FIRED PIZZA (WEATHER PERMITTING)  
(3 SLICES PER PERSON - 2 ATTENDANTS)

Classic Margherita and Pepperoni-Sausage

12

## MESQUITE GRILL

(WEATHER PERMITTING)

Half pound angus chuck burgers - Jumbo hot dogs  
Corn kaiser rolls and condiments  
Assorted kettle chips

12

## BANANAS FOSTER

Double rainbow vanilla bean ice cream  
Dark rum flamed bananas and rich caramel sauce

9

(Chef attendant fee \$85 - per one hundred guests on all action stations)

# CARVING STATIONS

PRICES ARE PER PERSON AND INCLUDE ARTISAN ROLLS AND CONDIMENTS

## JUNIPER CRUSTED BUFFALO TENDERLOIN

Cumberland sauce

(Serves 20)

18

## BLACK ANGUS FILET MIGNON ROAST

Zinfandel demi glace

(Serves 20)

17

## MIDWESTERN TWENTY EIGHT DAY AGED ANGUS PRIME RIB

Crusted with herbs, garlic and spices, then slow roasted | Horseradish cream and caramelized onion a'jus

Sold by whole or half (Serves 20 / 40)

13

## BOURBON GLAZED PORK LOIN

Chefs special dry rub and apricot sherry sauce

9

## SPICED ANGUS TRI-TIP

Sweet texas pit sauce

10

## ASIAN SESAME CRUSTED AHI TUNA LOIN

Cashew and sweet chile sauce

16

## BLACK ANGUS NEW YORK STRIP

Southwestern sweet chile rub and coffee barbeque sauce

14

## BROWN SUGAR ROASTED TURKEY

Basted with sage and rosemary butter | cranberry relish

10

## SMOKED PIT HAM

Honey mustard sauce

9

(Chef attendant fee \$85)

# VEGETARIAN, VEGAN AND GLUTEN FREE ENTRÉES

Entrée selections are served with assorted rolls, sweet butter, iced tea and coffee  
(gluten free upon request)

Lunch 15 | Dinner 24

## PENNE PRIMAVERA

tomato-artichoke ragout, sauteed squash, kalamata olives and spinach

## FIVE CHEESE RAVIOLI

chardonnay-shallot cream, asiago cheese, diced tomato and virgin olive oil

## GRILLED BALSAMIC PORTOBELLO MUSHROOM

couscous, dried apricot, goat cheese, squash, onion and sweet red pepper sauce

## SAUTEED SEASONAL VEGETABLE ENCHILADAS

mild chile sauce, pinto beans and spanish rice

## CLASSIC EGGPLANT PARMESAN

mozzarella, marinara sauce, virgin oil and asiago

## PLATED CHILDREN'S MENU

(PLEASE CHOOSE ONE)

12

CHICKEN FINGERS french fries, fruit cup, ranch and ketchup

MINI CORN DOGS french fries and fruit

SPAGHETTI marinara sauce and cheese

CHEESE RAVIOLI with marinara sauce

## BUFFETS

Buffets require a minimum of 15 guests and are served with fruit punch or lemonade.

## KID'S DELIGHT

Mini corn dogs, mustard and ketchup

Chicken strips with ranch

Fruit salad

Tater tots

15

## MINI FIESTA

Bite size tacos

Cheese quesadilla

Fruit salad

12

## LITTLE ITALY

Fruit salad

Cheese ravioli

Marinara sauce

Rolls and butter

12

# DESSERTS

7.50

(Please select one)

CHOCOLATE DECADENCE FLOURLESS TORTE

Raspberry sauce and soft cream (gluten-free)

CRÈME BRULÉE CHEESECAKE

Raspberry coulis

LEMON SHORT DOUGH BAR

Whip cream and a strawberry

NEW YORK CHEESECAKE

Strawberry sauce

DOUBLE FUDGE BROWNIE

Vanilla cream and raspberry sauce

TIRAMISU

Espresso cake with sweet cream and chocolate sauce

CARROT CAKE

Spiced sour cream

CARAMEL APPLE SHORTCRUST

Bourbon whip cream

CHOCOLATE PEANUT BUTTER PIE

Roasted nut sprinkle

BANANA FOSTER PIE

Rum cream

LIMONCELLO MASCARPONE CAKE

Raspberry chambord sauce

INDIVIDUAL VANILLA BEAN CHEESE CAKE

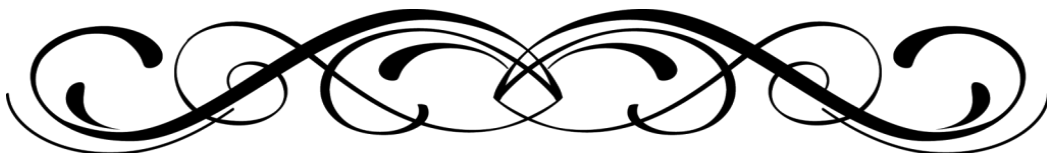
Berry sauce (gluten-free)

CHOCOLATE FOUNTAIN

(MINIMUM 50 - \$75 SETUP AND BREAKDOWN)

rice crispy, strawberry, marshmallow and banana

HALF SIZE LEMON SHORT DOUGH, PECAN-CARAMEL BROWNIE OR A GOURMET COOKIE \$3 EA



# BEVERAGES

All beverage charges are based on consumption and subject to a 20% service charge in addition to Federal, State and local sales tax. If there is a beverage you would like for us to provide that is not listed, please ask.

## LIQUOR

### WELL 8 Inc

Costillo Rum  
Early Times Whiskey  
Fireball Whiskey  
Gilbey's Gin  
Gilbey's Vodka  
Heavenly Hill Bourbon  
Herradura Silver Tequila  
Hot Damn Wiskey  
Jacques Bonet Brandy

### PREMIUM 10 Inc

Bombay Gin  
Classic 12 Whisky  
Disaronno Amaretto Liquor  
J&B Scotch  
Jack Daniels Fire Whiskey  
Jack Daniels Honey Whiskey  
Jack Daniels Whiskey  
Jameson Whisky  
Johnnie Walker Red Scotch  
Sauza Hornitos Reposado Tequila  
Tanqueray Gin  
Tangle Ridge 10yr Whisky

### ULTRA PREMIUM 14 Inc

B&B Liquor  
Basil Hayden's Bourbon  
Belvedere Vodka  
Casadores Resposado Tequila  
Chambord Liquor  
Courvoisier V.S.O.P. Cognac  
Crown Royal Reserve Whisky  
Gentleman Jack Whiskey  
Glenlivet 12 Year Single Malt  
Grand Marnier Liquor  
Grey Goose Vodka  
Hendricks Gin  
Hennessy Cognac  
Johnnie Walker Black Label Scotch  
Patron Silver Tequila

### CALL 9 Inc

Absolut Vodka  
Absolut Citron Vodka  
Absolut Mango Vodka  
Absolut Raspberry Vodka  
Absolut Vanilla Vodka  
Bacardi Gold Rum  
Bacardi Light Rum  
Beefeater Gin  
Canadian Club Whisky  
Captain Morgan Rum  
Dubonnett  
Fireball Whiskey  
Jagermeister  
Jim Beam Bourbon  
Jim Beam Rye Bourbon  
Kajmir Brandy  
Korbel Brandy  
Malibu Rum  
Meyer's Dark Rum  
Sailor Jerry Rum  
Seagram's 7 Whisky  
Sky Vodka  
Southern Comfort

### SUPER PREMIUM 12 Inc

1800 Reposado Tequila  
Absolut 100Pf Vodka  
Bombay Sapphire Gin  
Bulleit Bourbon  
Templeton Rye Bourbon  
Chivas Regal Scotch  
Cointreau Liquor  
Crown Royal Apple Whisky  
Crown Royal Whisky  
Dewar's Scotch  
Ketel One Vodka  
Maker's Mark Bourbon  
Stoli Vodka

### TOP SHELF (Inclusive)

Don Julio Anejo Tequila 17  
Don Julio Blanco Tequila 14  
Glenfiddich 12 Yr Single Malt Scotch 15  
Glenfiddich 14 Yr Single Malt Scotch 18  
Glenlivet 18 Year Single Malt 24  
Knob Creek 14  
Macallan 12 Year Single Malt 20  
Macallan 18 Year Single Malt 63  
Navon Vanilla Liquor 15  
Oban Single Malt 25  
Remy Martin V.S.O.P. 16

# HOUSE WINE AND SPARKLING WINE

## HOUSE WINE - TIER 1

Almos Malbec  
Kenwood Chardonnay  
Kenwood Merlot  
Kenwood Cabernet  
Kenwood Sauvignon Blanc  
Kenwood Pinot Noir  
Kenwood Brut  
Kenwood White Zinfandel

10 Inc Glass / 25++ Bottle

## HOUSE WINE - TIER 2

7 Deadly Zins  
Kendall Jackson Chardonnay  
Kenwood Pinot Gris  
Klinker Brick Zinfandel  
Klinker Brick Petit Syrah  
Rodney Strong Chardonnay  
Rodney Strong Cabernet  
St. Supery Sauvignon Blanc

12 Inc Glass / 34++ Bottle

## SPARKLING WINE

Kenwood Cuvee Brut  
25++ bottle

Chandon Brut  
39++ bottle

Chandon Etoile Brut  
40++ bottle

Veuve Clicquet  
110++ bottle

Martinelli Sparkling Cider  
12++ bottle

A FULL LIST OF WINES AND SPARKLING WINES  
WILL GLADLY BE PROVIDED UPON REQUEST.

## BEER

### ON TAP

805  
Blue Moon  
Coors Light  
Guinness  
Sam Adams Boston  
Stella  
Lagunitas  
Sierra Nevada  
Budweiser  
Domestic  
Imported  
8 inc

### DOMESTIC

Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
7 Inc

### PREMIUM

Amstel Light  
Anchor Steam  
Corona  
Heineken  
New Castle  
Pacifco  
Smirnoff Ice  
Corona Light  
Modelo  
Sierra Nevada Porter  
Angry Orchard Cider  
8 Inc

### NON ALCOHOLIC

O'Douls Amber  
St. Pauli Girl  
5 Inc

# VENUE

## SATURDAY

Entire Clubhouse 2500 Maximum of 350 guests (6 hours)

## SUNDAY

Entire Clubhouse 1500 Maximum of 350 guests (6 hours)

## FRIDAY

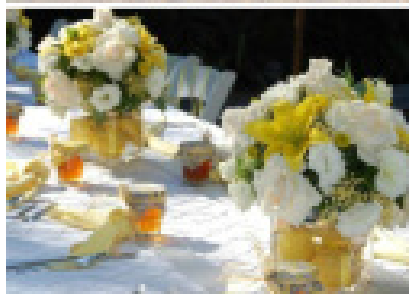
Diablo 700 Maximum of 160 guests  
Sierra Room 500 Maximum of 60 guests  
Boardroom 500 Maximum of 50 guests

## TUESDAY (8AM-4PM) -THURSDAY DAY AND EVENING

Diablo 5 per person Maximum of 150 guests  
Sierra Room 5 per person Maximum of 50 guests  
Boardroom 5 per person Maximum of 40 guests

Includes 60" round guest tables, standard white or ivory linens, chairs and table settings

Our venue fees vary for off peak months. Please contact us to inquire about your specific event.



BROOKSIDE COUNTRY CLUB



## FREQUENTLY ASKED QUESTIONS

Q: CAN NON-MEMBERS BOOK AN EVENT?

A: YES. You do not have to be a resident of Brookside or a member of the Club in order to book an event. We arrange for a member sponsor.

Q: DO YOU ALLOW OUTSIDE CATERING?

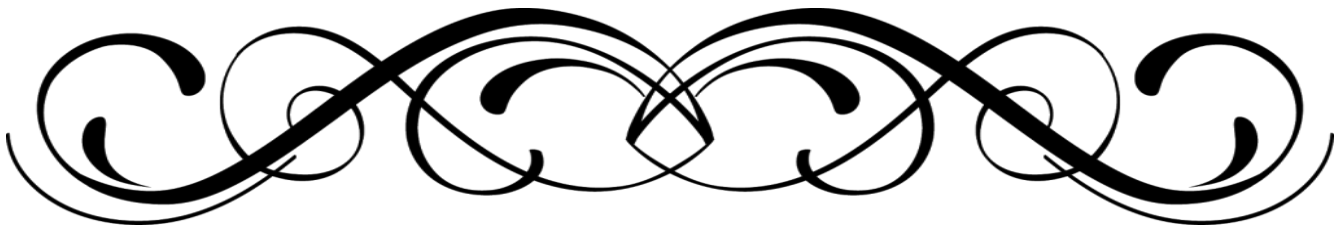
A: We pride ourselves on providing incredible menus for your reception and as such do not allow outside catering. Our Executive Chef is happy to provide a custom menu based on desire or dietary restrictions. Please note, any food related favors are exempt from this policy.

Q: CAN WE USE VENDORS THAT ARE NOT ON YOUR RECOMMENDED LIST?

A: YES. We understand that our brides and grooms come from many different areas, have different connections and different personalities. One vendor isn't right for every bride and groom. If you have a vendor in mind that you do not see on our recommended vendor list, we only ask that you let us know.

Q: DO YOU HAVE BAR PACKAGES?

A: In lieu of bar packages we allow you to customize what you would like to host and/or not host. You can select which categories you would like to host whether it is beer and wine, beer, wine and well, or a full host. Further, you can select if you want the items hosted for a certain time limit or up to a certain dollar amount.



# RECOMMENDED VENDORS & RENTAL ITEMS

## ACCOMMODATIONS

Courtyard by Marriott	209 472.9700
Residence Inn by Marriot	209 472.9800
Hilton	209 957-9090
Waterfront Hotel	209 944.1140

## CASINO

Michelle - Prestige	916 995.6519
Maria - Custom Casino	209 602.5686

## CAKES, CUPCAKES & SWEET TREATS

Creative Cakes by Deb	209 985.6692
Something Sweet	209 745.9000
M & W Dutch American Bakery	209 473.3828
Fizz Bakery	209 951.3499

## FLORIST

Blossoms by Lisa	209 629.1825
Charter Way Florist	209 956.9087
Silveria's Flower Shop	209 477.4407
Carol - Anneliesa's Table	209 712.5565

## JEWELRY

Gary Long Village Jewelers	209 477.6881
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## PROFESSIONAL DJ'S

Elite Entertainment	209 952.3548
Josh Jackson Dee Jays	916 256.6547
Jade Entertainment - Edwin	209 406.7175
Mirage Entertainment	209 846.9332
DJ Liquid - Carlos	209 351.4744

## CHURCHES

UOP Morris Chapel	209 946.2538
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## PHOTOGRAPHY

Briggs Photography	209 239.7542
Peyton's Photography & Video	209 482.5841
Mr. & Mrs. Photography	209 954.2648

## TRANSPORTATION

Aurora Transportation	209 662.1800
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## VALET

Neumann Enterprises Valet	916 922.5466
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## VIDEOGRAPHY

Hans Webb Productions	408 306.0993
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## PHOTO BOOTH

Mr. & Mrs. Photography	209 954.2648
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## SPECIALITY EVENT DECOR

Weddings & Events by Veronica	209 598.4798
Stockton Supplies	209 932.0864
Giuffra's Party Rentals	209 333.2322
Carol - Anneliesa's Table	209 712.5565

## MISCELLANEOUS RENTAL

Additional hour	425
Bartenders	95 (per 75 guests)
Cake cutting	1.50/person
Attendant Fee	85 per buffet item
Coat check	15 per hour
Corkage	12 per 750ml bottle
Dance floor (In House)	295
Uplights	25 each
Bar setup	100
Ice sculpture	350+
Votive holder with tea light	1.25 each
Piano	125
Riser (4x8)	50 each
Copies	.10 each

## AV RENTAL

Podium	50
Wireless Micropohone	100
Lapel Micropohone	175
Screen	85
Projector	150
Sound Mixer	50
Portable sound system	75
TV Flat Screen	150

## DECOR RENTAL

Linen (colored)	5 each
Ivory chair covers	1.30 each
Chair sash	2 each
Napkins (colored)	.50 each
Speciality linen varies	
Gold Chargers	.50 each

## AV RENTAL