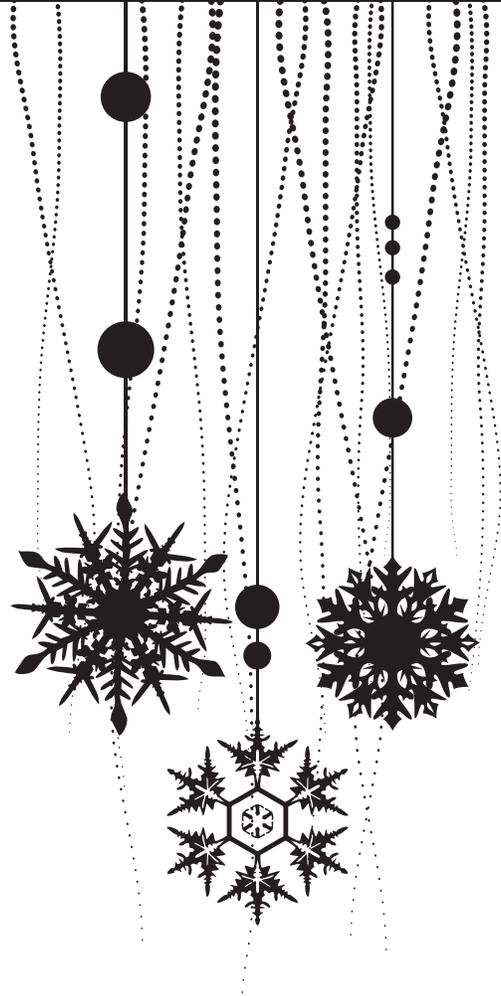


EXPERIENCE THE *holidays*



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

WELCOME RECEPTION, SALAD, VEGETABLE, STARCH AND DESSERT
ARE INCLUDED IN THE ENTREE COST

WELCOME RECEPTION

One hour

DISPLAYED HORS D'OEUVRES

Local farmstead cheeses with sliced baguette, cracker display and fruit garnish

PASSED HORS D'OEUVRES

(please select two)

Parmesan stuffed artichoke heart

Chicken Cordon Bleu

Coconut shrimp

SALADS

(please select one)

Caesar with hearts of romaine, classic dressing and asiago crisp

Tender greens with bitter lettuce, julienne vegetables and candied pecans with a herb vinaigrette dressing

Garden with house mixed greens, cucumber, red onion, olives and artichoke with balsamic vinaigrette

Baby spinach with goat cheese, sundried cherries, toasted pine nuts and raspberry vinaigrette

VEGETABLES

(please select one)

Sicilian broccoli with extra virgin olive oil, garlic and chili flakes

Mixed squash with butter and parsley

Blue lake beans

Steamed cauliflower

STARCHES

(please select one)

Roasted and crushed red potato with horseradish cream

Nutmeg and cream au gratin potato

Whipped cheddar and buttermilk mashed potatoes

Wild rice blend

ENTREES

All entree selections are served with artisan rolls, sweet butter, coffee and ice tea
(please select up to two)
(\$3 surcharge will be applied for a third selection)

BOURBON AND BROWN SUGAR-CURED ROAST PORK LOIN

Dijon mustard sauce
Lunch 28 | Dinner 41

HERB AND WINE MARINATED BREAST OF CHICKEN

brandy-nutmeg gravy
Lunch 30 | Dinner 43

SEARED SEA BASS
smoked tomato vinaigrette
Lunch 32 | Dinner 48

GRILLED SALMON FILET
honey-mustard bushed
mango-orange coulis
Lunch 32 | Dinner 48

GRILLED NEW YORK STRIP
port wine sauce
Lunch 37 | Dinner 49

CRUSTED FILET MIGNON
green peppercorn demi sauce
Lunch 38 | Dinner 57

PENNE PRIMAVERA
tomato-artichoke ragout, sauteed squash, kalamata olives and spinach (Vegan)
Lunch or Dinner 30

GRILLED PORTABELLO MUSHROOM
couscous, zucchini, onion, dried apricot, goat cheese and sweet red pepper cream (Vegan Upon Request)
Lunch or Dinner 30

DESSERTS

(please select one)

Chocolate decadence with raspberry coulis

Tiramisu with Baileys cream

Pecan pie with caramel sauce and sweet cream

Pumpkin cheesecake with spiced sour cream

Caramel-pecan brownies with vanilla mousse

Stacked apple short crust pie

BUFFETS

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

HOLIDAY EXTRAVAGANZA

Caesar salad with classic dressing and asiago crisp

Presentation of seasonal sliced fresh fruit

Carved filet mignon served with maderia and wild mushroom sauce \$85.00 Chef attendant fee

Chicken marsala

Seasonal vegetable medley

Baked red potatoes with sage and citrus butter

Chef's selection of fresh pastries, cakes, cookies and pies

Lunch 42 | Dinner 53

NUTCRACKER

California garden salad with three house dressing

Baby spinach with pancetta, blue cheese crumbles and orange-honey vinaigrette

Seared Brussel sprouts with toasted almonds and crispy onions

Seared chicken breast

Sweet red pepper cream

Grilled New York steak, mushroom-truffle demi-sauce

Steamed gold potato, brown butter & rosemary

Steamed gold potato

Chef's selection of pastries, cakes and cookies

Lunch 40 | Dinner 48



PLUS TAX / PLUS SERVICE CHARGE

WWW.BROOKSIDEGOLF.NET | ST. ANDREWS DRIVE | STOCKTON, CALIFORNIA | 209.956.6200

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 8.00 Inclusive

Costillo Rum
Early Times Whiskey
Gilbey's Gin
Gilbey's Vodka
Heavenly Hill Bourbon Whisky
Jacques Bonet Brandy
Sauza Giro Tequila
Old Smuggler Scotch

CALL 9.00 Inclusive

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
Korbelt Brandy
Malibu Rum
Meyer's Dark Rum
Sailor Jerry Rum
Seagram 7 Whisky
Sky Vodka
Southern Comfort
Tito's Vodka
Tangle Ridge 10 Yr Whisky

PREMIUM 10.00 Inclusive

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 Resposado
Tanqueray Gin
Tangle Ridge 10 Yr Whisky

SUPER PREMIUM 12.00 Inclusive

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

ULTRA PREMIUM 14.00 Inclusive

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

TOP SHELF (Inclusive)

Don Julio Anejo Tequila 17
Don Julio Blanco Tequila 14
Glenfiddich 12 Yr Single Malt 15
Glenfiddich 14 Yr Single Malt 18
Glenevet 18 Yr Single Malt 24
Knob Creek 14
Macallan 12 Yr Single Malt 20
Macallan 18 Yr 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 Glass Inc / 25++ Bottle

HOUSE WINE - TIER 2

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

12 Glass Inc / 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 Seasonal
Stella
Lagunitas
Sierra Nevada
Budweiser
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

RECOMMENDED VENDORS & RENTAL ITEMS

ACCOMMODATIONS

Courtyard by Marriott	209 472.9700
Residence Inn by Marriot	209 472.9800
The Hilton	209 957.9090
Waterfront Hotel	209 944.1140

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

JEWELRY

Gary Long Village Jewelers	209 477.6881
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PROFESSIONAL DJ'S

Elite Entertainment	209 952.3548
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	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

Additional hour	425
Bartenders	95 (per 75 guests)
Cake cutting	1.50/person
Attendant Fee	85
(required for all action stations)	
Coat check	15 per hour
Corkage	12 per 750ml bottle
Dance floor (In House)	295
Uplights	25/each
Bar setup	100
Votive holder with tea light	1.25 each
Podium	50
Wireless Micrphone	100
Lapel Micrphone	175
Piano	125
Riser (4x8)	50/each
AV - please ask about your specific needs	
Screen	85
Projector	150
Sound Mixer	50
Linen (colored)	5 each
Napkins (colored)	.50 each
Silver Chargers	1.00 each
Gold Chargers	.50 each
Ivory Chair Cover	1.30 each
Chair Sash	2.00 each

NOTES
