

Tournaments

AT BROOKSIDE COUNTRY CLUB



CHAMPIONSHIP COURSE | ON SITE CATERING
COMPLETE TOURNAMENT COORDINATION | FULL SERVICE GOLF SHOP

TOURNAMENTS

Imagine a place where you and each participant within your event are treated as members for the day. Brookside Country Club offers unsurpassed customer service and countless benefits at an affordable price. We host a number of corporate and private events annually, making Brookside the popular choice for tournaments and outings in the greater Stockton area. Whether you are planning for a large charity event or a small group of colleagues, Brookside will exceed your highest expectations. Our mission is to make your event an exceptional experience for all involved.

EXTRAORDINARY SERVICE

We offer a challenging but fair Robert Trent Jones, Jr. championship golf course and a full service PGA oriented staff. We will assist you in organizing every detail of your event, from start to finish. Our PGA staff can assist you with customizing your format, pairings, scorecards, cart signs, scoring, scoreboard and on the course games (hole-in-one, closest to the pin, long drive, etc.)

DEDICATED STAFF

As impressive as our services may appear, it is our exceptional PGA oriented staff that make Brookside the clear choice for your corporate event. You will receive professional and courteous treatment throughout the entire tournament process, from the initial planning phase to the completion of your event.

WE INVITE YOU AND YOUR GUESTS TO EXPERIENCE THE EXTRAORDINARY SERVICE WE PROVIDE OUR MEMBERS AND GUESTS ON A DAILY BASIS.

PORTABLE BREAKFAST & LUNCH

BUENOS DIAS BURRITO
Scrambled eggs, cheese, onion,
sweet peppers, potato and sausage
12

COFFEE & JUICE STATION
4

OUT OF BOUNDS
Build a deli sandwich box
Choose one meat
Roast beef
Smoked breast of turkey
Deli ham
-
Select one bread
Sourdough
White
Oat mixed grain
Rye
-
Box includes:
Mayo, mustard, napkin
Bag of chips
Chocolate chip cookie
Bottled water
15

PLUS TAX / PLUS SERVICE CHARGE

LUNCH BUFFETS

BACK NINE

(ONE PROTEIN ITEM PER PERSON)

Mixed greens with three house dressings and six toppings

Red skinned potato salad

Sliced watermelon

Dark rum grilled chicken or half pound Angus chuck burger

Corn on the cob

Ice cream cart

23

IN THE ROUGH

(ONE PROTEIN ITEM PER PERSON)

Tossed garden salad with all the trimmings and balsamic vinaigrette

Pesto potato salad

Half pound Angus chuck burger and grilled hot dogs

buns, cheese and condiments

Cajun corn on the cob

Ice cream cart

20

LAY UP

Deli spread sandwich bar to include

Sweet rolls, sourdough, wheat and rye

Smoked turkey, roast beef, ham, tuna salad

Cheddar, Swiss, and jack cheese

Tossed Caesar salad with asiago cheese

Watermelon

Rice Krispy Treats

17

PUMP HOUSE

Pulled pork or chicken with carolina barbeque sauce

Corn kaiser rolls

Dill Pickles

Chipotle baked beans

Assorted cookies

18

HOLE IN ONE

Pasta roma salad

Premade tri-tip sandwich with texas q sauce

Giant beer batter onion rings

Ranch beans

Chocolate chip cookies

20

PLUS TAX / PLUS SERVICE CHARGE

PASSED LITTLE BITES, SPOONS & 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

Seared 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
Parmisan stuffed artichoke heart 3
Vegetable samosa with curry yogurt 3
Bruschetta with olive tapenade 3
Wild mushroom purse 4
Roasted vegetable tart 3
Carmelized onion on mini toast with feta cheese 3
Stilton and puff pastry with port wine 3
Cheese Calzone 3



PLUS TAX / PLUS SERVICE CHARGE

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
Gilbey's Gin
Gilbey's Vodka
Heavenly Hill Bourbon
Jacques Bonet Brandy
Sauza Giro Tequila
Old Smuggler Scotch

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
Tito's Vodka
Tangle Ridge 10 Yr Whisky

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

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

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

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
Chateau St. Michelle Reisling
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
Kenwood Pinot Gris
Kendall Jackson Chardonnay
Klinker Brick Zinfandel
Petite 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 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
Heineken Light
New Castle
Pacifico
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
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 - Anneliesas's Table	209 712.5565

PROFESSIONAL DJ'S

Elite Entertainment	209 952.3548
Josh Jackson Dee Jays	916 256.6547

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

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
Ice sculpture	350+
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
Portable sound system	75
TV Flat Screen	150
Linen (colored)	5 each
Ivory chair covers	1.30 each
Chair sash	2.00 each
Napkins (colored)	.50 each
Speciality linen varies	
Gold Chargers	.50 each

