

# THE BEGINNING OF YOUR FOREVER AND ALWAYS



## WEDDINGS AT BROOKSIDE COUNTRY CLUB

ON SITE CATERING | COMPLETE EVENT COORDINATION  
INDOOR/OUTDOOR | CEREMONY AND RECEPTION

# SERVED ENTREE PACKAGES

Served packages allow you to select your choice of protein and one vegetarian entree for your guests. If you choose to do a served meal, each person must select one entree only and assigned seating is required.

ALL SERVED WEDDING PACKAGES INCLUDE  
A DELECTABLE BEGINNING TO YOUR RECEPTION  
Marinated California olives, spiced premium nuts, Chef's selection gold medal farmstead cheeses, grapes,  
grissini bread sticks, crostinis and la brea baguette rounds  
House Champagne and Sparkling Cider for your toast

## EMERALD

### SALAD

(please select one)

Classic Caesar, tender garden hearts, asiago cheese crisps and traditional house dressing  
Mixed greens, sweet candied walnuts, gold raisins and creamy-herb vinaigrette  
Young spinach leaves, toasted pine nuts, shaved red onion, feta and buttermilk-shallot dressing

### ENTRÉE

(please select one)

Chardonnay-Dijon and tarragon marinated natural free range chicken breast, crushed asiago-horseradish red potatoes and sweet pepper cream  
Basil crusted salmon filet, old bay fisherman's rice, smoked Italian tomato vinaigrette and arugula pesto  
Black Angus twenty eight day aged top-sirloin steak, local white cheddar cheese scalloped potatoes  
green peppercorn zinfandel demi sauce

FIFTY THREE DOLLARS



## SAPPHIRE

### SALAD

(please select one)

House mixed greens, mandarin orange, jicama, almonds, red onions and raspberry vinaigrette  
Bibb lettuce, radicchio and fresh mozzarella with pesto buttermilk dressing  
California crisp field greens, cherry tomato, cucumber, artichoke and retro green goddess dressing

### ENTRÉE

(please select one)

Grilled filet of sea bass, green onion couscous and saffron- orange marmalade  
Black Angus twenty eight day aged filet mignon, port wine reduction and rustic crushed gold potatoes  
Grilled free range citrus chicken breast, parsnip mashed potatoes with sweet and sour tomato relish

FIFTY FIVE DOLLARS

PLUS TAX / PLUS SERVICE CHARGE

# DIAMOND

## SALAD

(please select one)

Sweet and bitter mixed greens cave aged bleu cheese, candied walnuts and balsamic herb vinaigrette  
California field greens, dried apricots, toasted almonds and raspberry-sherry vinaigrette  
Hearts of Romaine, Sonoma smoked goat cheese, dry cherries and green peppercorn dressing

## ENTRÉE

(please select one)

Grilled angus new york steak, nutmeg scallop potato and cabernet reduction  
Grilled filet of alaskan salmon and jumbo sea scallop, saffron rice and lemon cream sauce  
Colorado veal chop, apricot-cognac sauce and buttermilk mashed potato

FIFTY SEVEN DOLLARS



CHEFS CUSTOM DESIGNED  
UNIQUE THOUGHTS  
ADDITIONAL CHARGES APPLY

TENDERLOIN OF AMERICAN WAGYU BEEF  
Cracked black pepper and butter crust with homemade spiced ketchup

NEW YORK STRIP OF WAGYU BEEF  
Whole roasted and carved to order served with a cognac-green peppercorn sauce

PRIME DRY AGED BLACK ANGUS STRIP STEAK  
Grilled and served with truffle butter and smoked sea salt

WHOLE SPLIT MAIN LOBSTER  
Grilled with tarragon butter

LAMB DOUBLE CUT CHOP  
Blackberry gastric sauce

SEARED DUCK BREAST  
Balsamic-fig compote

COLORADO VENISON MEDALLIONS  
Sherry-mushroom sauté

NATURAL VEAL CHOP  
Brazilian chimichuri sauce

WILD BOAR CHOPS  
Dried nectarine marmalade

PORCHETTA  
Roasted caramelized shallot with white wine and cream

CHICKEN WELLINGTON  
Wrapped in puff pastry with brandy, tarragon and mushrooms  
Pinot noir and red current sauce

FRESH WATER BUTTERFLIED SHRIMP  
Old bay Cajun-garlic butter

Chef's seasonal vegetable and appropriate starch will be decided prior to the event

FIRST COURSES

PARMA PROSCIUTTO, CROSTINI BURATTA, LADIMIO OLIVE OIL & BABY GREENS 8

CRAB STUFFED SHRIMP, LOBSTER CREAM, TOBIKO & MICRO ARUGULA 8

MAC & CHEESE WITH SONOMA GOAT CHEESE, BACON & TRUFFLE OIL 6

GNOCHETTI GRATÍN, SAMBUCA, BLEU CHEESE, PANCETTA & CREAM 6

PLUS TAX / PLUS SERVICE CHARGE

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CATERING & EVENT COORDINATOR • 209.444.4717

# BROOKSIDE BUFFET

## HORS D'OEUVRES

Imported and domestic cheese presentation served with sliced baguettes and crispy breadsticks

## BUFFET

Five cheese tortellini pasta salad with cured Italian meats, artichoke hearts, feta, sweet red peppers and balsamic vinaigrette

Young romaine leaves, aged white cheddar, pine nuts, pancetta and peppercorn dressing

Tropical and local fruits

Grilled Angus tri-tip with chef's special dry rub (carved on a station)

Seared tarragon-dijon natural chicken breast

Lemon wheels, pine nuts, and olive oil

King salmon with coriander-clove cure and smoked tomato sauce

Crushed red potatoes with garlic, parsley, asiago and horseradish

Sautéed garden vegetables and herb butter

Ciabatta rolls, fresh brewed coffee and selection of teas

FIFTY TWO DOLLARS

# BUFFET BRUNCH

(50 PERSON MINIMUM)

TEN IN THE MORNING UNTIL TWO IN THE AFTERNOON

Imported and local farmstead presentation of cheeses, toasted walnuts and seasonal berries, accompanied by sliced baguettes and crackers

Freshly baked petite pastries, danishes and croissants

Sliced local and tropical fruits

Young salad greens, sweet dry cherries, toasted almonds and Dijon-honey vinaigrette

Eggs Brookside poached atop a crisp English muffin with pit ham, sautéed spinach and maple hollandaise

Fresh clam and shrimp farfalle pasta with herbs, tomato, garlic, butter and chardonnay wine

## CHEF-ATTENDED CARVING STATION

(please select one)

Slow roasted spiced prime rib of Angus beef (add \$3)

Rosemary-garlic marinated leg of lamb

Brown sugar and bourbon cured pork loin

SERVED WITH

Baked red potatoes with sage and brown butter

Local artisan rolls and sweet butter

FORTY FOUR DOLLARS

PLUS TAX / PLUS SERVICE CHARGE

# BROOKSIDE GRAND BUFFET

## DISPLAYED HORS D'OEUVRES

Herb marinated California olives  
fancy grassini bread sticks

Puffed pastry baked brie  
filled with apricot marmalade, shallots and pancetta  
la brea baguette rounds

## PASSED HORS D'OEUVRES

Bacon wrapped scallops and raspberry brie in filo

## SALAD

Organic arugula and gold finger potato tossed in pesto  
fresh mozzarella, smoked bacon and roasted tomato  
buttered garlic croutons and virgin oil

Lobster ravioli  
citrus creamed leeks, bay shrimp and chardonnay wine

## CARVERY

Spiced and slow roasted certified Angus prime rib  
rosemary au jus and horseradish cream  
artisan rolls

Loaded potato  
whipped with sour cream, pancetta, sharp white cheddar and caramelized red onion

## Seasonal vegetables

Free range citrus chicken breast  
shallot-orange marmalade glaze

## GRILLED SALMON

on a bed of mustard greens and honey-dijon glaze

Local artisan rolls, fresh brewed coffee and selection of teas

SIXTY THREE DOLLARS



PLUS TAX / PLUS SERVICE CHARGE

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# 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  
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

(minimum of 20 guests)

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

6

## THE SEA

Grappa, coriander, cilantro and brown sugar cured Canadian salmon  
Shaved red onion, salt packed capers and citrus cream

8

## SOUTHWESTERN CHEESE FONDUE

Fire roasted green chile, pepperjack cheese, tortilla chips and chicken flautas

7

## ASIAN

Pork pot stickers, vegetable egg rolls and chicken siu mai  
Sweet garlic-chile dipping sauce

\$10

## CAPRESE SALAD (JULY THRU OCTOBER)

Fresh local mozzarella, vine ripe heirloom tomato, cold press olive oil, basil leaves,  
crushed garlic, croutons and balsamic vinegar

6

## AMERICAN CAVIAR

Domestic farmed, sustainable and delicious

Classic garnishes of chopped egg, shaved sweet red onion and crème fraiche  
Gourmet flat bread

Market price

## FRENCH STYLE PATE AND TERRINE

Coarsely ground country chicken and pork with green peppercorns in a brioche crust  
Lingonberry jelly and toast points

9

## FRUIT

A beautiful display of sliced tropical and local favorites

7



# VEGETARIAN & VEGAN ENTRÉES

GLUTEN FREE OPTION UPON REQUEST

## PENNE PRIMAVERA

tomato-artichoke ragout, sauteed squash, kalamata olives and spinach (Vegan)

## FIVE CHEESE RAVIOLI

chardonnay-shallot cream, asiago cheese, diced tomato and virgin olive oil (Vegetarian Only)

## GRILLED PORTABELLO MUSHROOMS

stuffed with couscous, dried apricot, goat cheese and sweet red pepper (Vegan Upon Request)

## SAUTEED SEASONAL VEGETABLE ENCHILADAS

mild chile sauce, pinto beans and spanish rice

## GRILLED EGGPLANT PARMESAN

mozzarella and marinara sauce

# CHILDREN'S MENU

(PLEASE CHOOSE ONE)

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

12

## BUFFETS

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

## KID'S DELIGHT

Mini corn dogs with mustard and ketchup

Chicken strips with ranch

Fruit salad

French fries

14

## MINI FIESTA

Bite size tacos

Cheese quesadilla

Fruit salad

10

## LITTLE ITALY

Fruit salad

Cheese ravioli

Marinara sauce

Rolls and butter

12

# 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 12.00 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 Clicquot  
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  
8 Inc

### DOMESTIC

Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
7 Inc

### PREMIUM

Amstel Light  
Anchor Steam  
Corona  
Heineken  
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

# VENUE

## RECEPTION

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

### SATURDAY

Entire Clubhouse	2500	Maximum of 300 guests
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### SUNDAY

Entire Clubhouse	1500	Maximum of 300 guests
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### FRIDAY

Diablo	700	Maximum of 150 guests
Sierra Room	500	Maximum of 50 guests
Boardroom	500	Maximum of 50 guests

### MONDAY-THURSDAY

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

## CEREMONY

Includes white resin chair and arch rental, delivery and setup

Event Lawn	1500	Maximum of 250 guests
Grille Patio	1000	Maximum of 125 guests
Boardroom Patio	1000	Maximum of 75 guests

IF YOU HAVE A SPECIAL REQUEST, PLEASE FEEL FREE TO CONTACT US.

## TIMING

You are given 6 hours of event time for your reception and you can choose which 6 hours fits best within your grand plan for the day. Brookside Country Club is a private establishment which allows us to offer you this special privilege.

# FREQUENTLY ASKED QUESTIONS

THERE ARE A MILLION QUESTIONS THAT GO ALONG WITH PLANNING YOUR PERFECT DAY. HERE ARE JUST A FEW QUESTIONS AND ANSWERS THAT WILL EXPLAIN A LITTLE MORE ABOUT US.

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, your wedding cake is exempt from this policy as are any food related favors.

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: IS THERE A PREPARATION ROOM FOR THE BRIDE? FOR THE GROOM?

A: YES. For our brides, we have a spacious Ladies Room and Lounge with comfortable chairs, tables, mirrors and private lockers upon request. For our grooms, we have an expansive Men's Room and Lounge with large screen televisions, private lockers upon request, and a private window to our Fireside Grille Bar.

Q: DO YOU ARRANGE CEREMONY REHEARSALS?

A: YES. When your ceremony is being held at Brookside, we arrange a wedding rehearsal on the evening before or whatever date is mutually agreeable. Our Catering Director is also your Wedding Coordinator and runs the rehearsal, ceremony and reception.

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
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
Annelies's Table - Carol	209 712.5565

## 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
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
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*