

*For life's special celebrations...*



*events*

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

# PASSED LITTLE BITES

## BEEF

Angus cheeseburger slider 4  
Italian meatball with pomodoro dip 3  
Beef tenderloin wellington 5  
Hoisin Beef Satay 4  
Smoked Beef Brisket Empanada 4

## SEAFOOD

Smoked salmon naan, herb cream cheese 4  
Bay shrimp salad crostini 5  
\*Bacon wrapped shrimp 5  
Blue crab cake with tropical dip 5  
Coconut shrimp with mango-orange coulis 4  
\*Lobster and corn empanada 5  
Shrimp Tempura 5

## LAMB & PORK

Bacon wrapped date 4  
Pork carnitas empanada with diablo sauce 3  
Bacon, onion and balsamic tart 4  
Pork potsticker with mae-ploy sauce 3  
Sausage calzone 3  
Seared lamb chop with salsa verde 6  
Spiced lamb slider / tzatziki 5

## CHICKEN

Chicken satay skewer 3  
Chicken wellington 4  
Chicken cordon bleu 5  
Chicken lemon grass potsticker 3  
Chicken teriyaki kabob with hoisin glaze 3  
Chicken marsala pot pie 3

## VEGETARIAN

Bruschetta with olive tapenade 3  
\*Feta and sundried tomato filo 3  
Mac and cheese fritter 3  
Mushroom tart 4  
Portobello arancini 3  
Rockefeller stuffed mushroom cap 4  
Spanakopita 3  
Spicy deviled egg 3  
Vegetable eggroll 3  
Vegetable samosa with curry yogurt 3  
Vegetable potsticker with ponzu sauce 3  
Wild mushroom purse 4

\*MARKET AVAILABILITY



# 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

12

## 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 coconut shrimp  
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  
Assorted 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  
20

## FRENCH

Fruit Salad  
Belgium Waffle  
Sage link sausages and bacon  
Scrambled creamy eggs and chiles  
Whipped butter, cream and maple syrup  
19

## ITALIAN

Bom boloni donut  
Fruit salad tossed with limoncello  
Baked frittata, sausage tomato, spinach, mozzarella and feta  
Fried gold potato, onions and garlic  
24

## SELF-SERVE MIMOSA STATION

(serves 15)  
Two Bottles of Kenwood Brut  
Orange, carnberry and pamagarnet juice  
Fresh fruit  
10

# LUNCH AND DINNER SALADS

(Please select one)

7

## BABY SPINACH LEAVES

Feta cheese, pine nuts, red onion, buttermilk dressing

## CITRUS

Mixed greens, mandarin orange, spiced pecans, raspberry vinaigrette

## GARDEN GREENS

Cucumber, tomato, olives and red onion with Italian vinaigrette

## TRADITIONAL CAESAR

Hearts of romaine, classic dressing, Asiago cheese crisp

## WEDGE

Iceberg lettuce, cherry tomato, bacon, ranch 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, poblano peppers, jicama, olives and orange-cumin dressing

15

## SHRIMP LOUIE

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

20

# PLATED LUNCHES

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

23

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

22

CHICKEN MARSALA  
classic rice pilaf and a rich mushroom cream sauce

24

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

25

# 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  
24

## 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  
20

## 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 Sirloin steak  
Crushed red herb potato with Asiago, horseradish and cream  
Sautéed seasonal vegetables with Italian parsley  
29

## PAR

Mixed green salad with six toppings and three dressings  
Greek salad  
Dijon and chardonnay marinated grilled chicken breast  
Meatball ragout, spinach, mushroom, tomato and asiago  
Five cheese tortelline  
Seasonal vegetables  
27

## 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  
28

# 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 CHICKEN  
crushed red potato, herbs, garlic, wine, Dijon, olive oil and balsamic  
30

CHICKEN MARSALA  
gruyere mashed potato and creamy mushroom sauté  
32

CHICKEN PICCATA  
wild rice blend and lemon-caper cream sauce  
30

GRILLED RIB EYE  
cheddar crushed potato and green peppercorn zinfandel demi sauce  
40

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  
40

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  
36



# 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 meatballs 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 Sirloin 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 Sirloin 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

42

## 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

30

# 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

## LA PLAN CHA STREET TACOS

Yucatan chicken, carnitas, corn tortillas, salsa, lime, pickled onion, cotija, crema  
whipped butter and asiago cheese

10

## 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)

19

## MIDWESTERN TWENTY EIGHT DAY AGED ANGUS PRIME RIB

Crusted with herbs, garlic and spices, then slow roasted | Horseradish cream

Sold by whole or half (Serves 20 / 40)

15

## BOURBON GLAZED PORK LOIN

Chefs special dry rub and apricot sherry sauce

Market Price

## SPICED ANGUS TRI-TIP

Sweet texas pit sauce

12

## BLACK ANGUS NEW YORK STRIP

Southwestern sweet chile rub and coffee barbeque sauce

15

## BROWN SUGAR ROASTED TURKEY

Basted with sage and rosemary butter | cranberry relish

10

## SMOKED PIT HAM

Honey mustard sauce

10

(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

## PLATED CHILDREN'S MENU

(PLEASE CHOOSE ONE)

12

CHICKEN FINGERS french fries, fruit cup, ranch and ketchup

MINI CORN DOGS french fries and fruit

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

Fries

16

## MINI FIESTA

Bite size tacos

Cheese quesadilla

Fruit salad

12

## LITTLE ITALY

Fruit salad

Cheese ravioli

Marinara sauce

Rolls and butter

12

# DESSERTS

8

(Please select one)

CHOCOLATE DECADENCE FLOURLESS TORTE  
Raspberry sauce and soft cream (gluten-free)

SALTED CARAMEL CHEESECAKE  
Raspberry coulis (gluten-free)

LEMON SHORT DOUGH BAR  
Whip cream and raspberry sauce

CREAM BRULEE CHEESECAKE  
Strawberry sauce

DOUBLE FUDGE BROWNIE  
Vanilla cream and berry sauce

TIRAMISU  
Espresso cake with sweet cream and chocolate sauce

CARROT CAKE  
Spiced sour cream

APPLE TORTE  
Bourbon whip cream

BANANA FOSTER PIE  
Rum cream

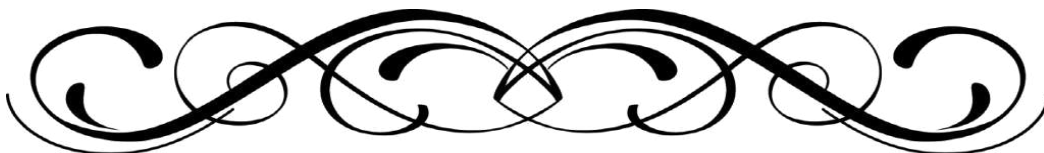
LIMONCELLO MASCARPONE CAKE  
Raspberry Chambord sauce

IBOSTON CREAM PIE

CHOCOLATE FOUNTAIN  
(MINIMUM 50 - \$75 SETUP AND BREAKDOWN)  
rice crispy, strawberry, marshmallow and banana

10

HALF SIZE LEMON SHORT DOUGH, PECAN-CARAMEL BROWNIE OR A GOURMET COOKIE \$4 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

<b>WELL</b>	9 Inc	<b>PREMIUM</b>	11 Inc	<b>ULTRA PREMIUM</b>	15 Inc
Costillo Rum		Absolut 100pf Vodka		B & B Liquor	
Early Times Whiskey		Bacardi 151		Belvedere Vodka	
Fireball Whiskey		Classic 12 Whiskey		Bulleit Bourbon	
Gilbey's Gin		Frangelico Liqueur		Bulleit Rye Bourbon	
Gilbey's Vodka		J & B Scotch		Chambord Liquor	
Heavenly Hill Bourbon		Jagermeister		Chopin Vodka	
Herradura Silver Tequila		Kahlua Liqueur		Crown Royal Apple Whiskey	
Hot Damn Wiskey		Meyers Dark Rum		Crown Royal Whiskey	
Jacques Bonet Brandy		Midori Melon Liqueur		Dewars Scotch	
Montezuma Gold Tequila		Sauza Anejo Tequila		Maker's Mark Bourbon	
Old Smuggler Scotch		Stoli Vodka			
Peach Schnapps		Tanqueray Gin		<b>TOP SHELF</b>	16 Inc
Sauza Blue Tequila				Basil Hayden's Bourbon	
				Casadores Reposado Tequila	
<b>CALL</b>	10 Inc	<b>SUPER PREMIUM</b>	12 Inc	Chivas Regal Scotch	
1800 Tequila		Bombay Sapphire Gin		Courvoisier VSOP Cognac	
Absolut Vodka		Compari Liqueur		Cointreau Liqueur	
Absolut Citron Vodka		Disaranno Amaretto Liqueur		Gentlemen Jack Whiskey	
Absolut Mandarine Vodka		El Tessoro Tequila		Glenfiddich 14 yr Single Malt	
Absolut Mango Vodka		Jack Daniels Whiskey		Glenlivet 12 yr Single Malt	
Absolut Raspberry Vodka		Jack Daniels Honey Whiskey		Grand Marnier Liqueur	
Absolut Vanilla Vodka		Jack Daniels Fire Whiskey		Grey Goose Vodka	
Bacardi Gold Rum		Jack Daniels Rye Whiskey		Jonnie Walker Black Label Scotch	
Bacardi Light Rum		Jameson Irish Wiskey		Navon Vanilla Liquor	
Bailey's Coffee Liqueur		Johnnie Walker Red Label Scotch		Patron Silver Tequila	
Beefeater Gin		Kettle One Cucumber Mint Vodka		Templeton Rye Bourbon	
Bombay Gin		Ketel One Vodka			
Canadian Club Whiskey				<b>TOP SHELF PREMIUM 15+ Inc</b>	
Captain Morgan Rum				Don Julio Anejo Tequila 20	
Dubonnett				Don Julio Blanco Tequila 17	
Jim Beam Bourbon				Glenfiddich 12 Yr Single Malt Scotch 16	
Jim Beam Rye Bourbon				Glenlivet 18 Yr Single Malt 40	
Kajmir Brandy				Hendrick's Gin 16	
Korbel Brandy				Hennesey Cognac 16	
Malibu Rum				Knob Creek Bourbon 16	
Sailor Jerry's Rum				Knob Creek Rye Bourbon 16	
Sauza Hornitos Tequila				Macallan 12 yr Single Malt 20	
Seagram's 7 Whiskey				Macallan 18 yr Single Malt 30	
Seagrams VO Whiskey				Oban Single Malt 24	
Southern Comfort Whiskey				Remy Martin V.S.O.P. 16	
Tangle Ridge 10 yr Whiskey				Remy Martin XO Excellence 53	
Tito's Vodka					

# 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  
Klinker Brick Zinfandel  
Petit Syrah  
Rodney Strong Chardonnay  
Rodney Strong Cabernet  
St. Supery Sauvignon Blanc

14 Inc Glass / 30++ 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  
Morgan Territory Hoppy Lager  
Morgan Territory Pale Ale  
Morgan Territory Hazy IPA  
Morgan Territory Honey  
Wheat  
Morgan Territory Double IPA  
Coors Light  
Guinness  
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?

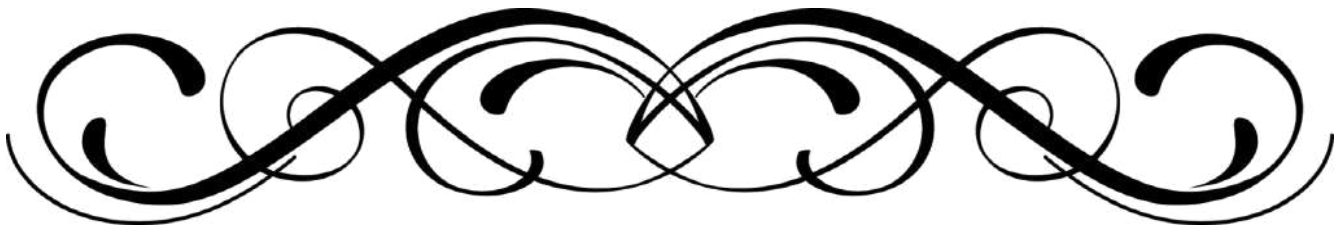
A: We pride ourselves on providing incredible menus for your reception and as such do not allow outside catering. Our Executive Chef is happy to provide a custom menu based on desire or dietary restrictions. Please note, any food related favors are exempt from this policy.

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
Karissa Wrigh Productions	209 247.5083

## VALET & TRANSPORTATION

Neumann Enterprises Valet	916 922.5466
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## VIDEOGRAPHY

Hans Webb Productions	408 306.0993
Karissa Wright Productions	209 247.5083

## PHOTO BOOTH

Mr. & Mrs. Photography	209 954.2648
Mirror Me 360 & Video	209 598.2789

## 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

## MINISTER & OFFICIANT

Clark T. Barnard	209 401.8381
Rev. Brenda Castellanos	209 273.0100

## MISCELLANEOUS RENTAL

Additional hour	425
Bartenders	95 (per 75 guests)
Cake cutting	1.50 per person
Attendant Fee	85 per buffet item
Coat check	15 per hour
Corkage	15 per 750ml bottle
Dance floor (18x18)	300
Dance floor (21x21)	450
Uplights	30 each
Bar setup	100
Votive holder with tea light	1.25 each
Piano	125
Riser (4x8) up to 4	50 each
Copies	.10 each

## AV RENTAL

Podium	50
Wireless micrpohone	100
Lapel micrpohone	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	1.50 each
Chair sash	2 each
Napkins (colored)	.50 each
Speciality linen varies	

ICE SCULPTURE Chiselit Ice	925 787.3558
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