

For life's special celebrations...



events

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

PASSED LITTLE BITES, SPOONS AND SHOTS

BEEF

Angus cheeseburger slider 3
Italian meatball with pomodoro dip 3
Beef tenderloin wellington 4
Beef bourguignon 4
Beef sate with sriracha sauce 3
Beef empinada 3
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
Cajun boiled shrimp 3
Blue crab cake with mango mayonnaise 4

LAMB, PORK, DUCK

Seared lamb chop with salsa verde 6
Lamb tenderloin skewer with rosemary salt 4
Chorizo empanada with diablo sauce 3
Barbecued pork bun 3
Grilled prosciutto wrapped fresh mozzarella 4
Pork potsticker with mae-ploy sauce 3
Sausage calzone 3
Duck empanada with cilantro cream 4
Bacon marmalade tomato tart 3

CHICKEN

Santa Fe chicken beggars purse 4
Chicken satay skewer 3
Chicken tamale 3
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
Deep dish assorted pizzas 3
Portobella puff, goat cheese and red pepper 3
Rockefeller stuffed mushroom cap 3
Boursin stuffed artichoke heart 3
Vegetable samosa with curry yogurt 3
Bruschetta with olive tapenade 3
Wild mushroom purse 4
Mac n cheese spoon 3
Garlic bread with goat cheese and apricot 3
Caramelized onion filo cup with feta 3
Stilton and puff pastry with port wine 3
Potato pancake with crème fraiche 3

SWEET

Mini Macaroons 2
Petite Cupcake 2
Coconut Macaroon 2
Cream puff chocolate dipped 3
Chocolate mousse spoon with fresh raspberry 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

ANTIPASTO

Italian cured salami and mortadella presented with cheese tortellini pasta,
grilled fennel, charred radicchio, provolone and balsamic vinaigrette

7

GARDEN

A wide variety of raw and grilled locally grown vegetables
Hummas 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

8

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 chicken shu mai
Sesame and green onion dipping sauce

10

CAPRESE SALAD (JULY THRU OCTOBER)

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

7

CLASSIC FINGER SANDWICHES

(two per person)

Smoked turkey, ham, roast beef
cucumber-cream cheese

6

SHRIMP MARTINI

Large poached shrimp, shredded lettuce, lemon and cocktail sauce

7

FRUIT

A beautiful display of sliced tropical and local favorites

7

LUNCH AND DINNER SALADS

(Please select one)

6

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, crumbled bacon, ranch and blue cheese dressing

ENTRÉE SALADS

Entree salads are served with soft milk 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 and orange-cumin dressing

15

SHRIMP LOUIE

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

17

BREAKFAST BUFFETS

Breakfast buffets require a minimum of 15 guests and are served with assorted juice and coffee

LITE START

Sliced fruit display
French-style croissants
Yoplait yogurt
Granola
10.50

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
Grilled ham steaks and cherry wood bacon
16

MAKE YOUR OWN

Croissant 1.50
Mini Muffins 1.50
Otis Spunkmier gourmet blueberry muffin 3.50
Whole fruit, banana, apple, orange 1.50
Yoplait yogurt 1.75
Granola with milk 2
Fruit salad 3 per person
Coffee 2.50 per person
Orange juice 2.50 per person

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

17

PLATED LUNCHESES

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

BROWN SUGAR RUBBED PORK LOIN
crushed sweet potato with rum barbeque sauce
16

CHICKEN PICCATA
wild rice blend and lemon-parsley cream sauce
17

GRILLED HERB CHICKEN BREAST
crushed red garlic potato and sundried tomato oil
17

CHICKEN MARSALA
classic rice pilaf and a rich mushroom cream sauce
17

GRILLED NEW YORK STRIP STEAK (9 OZ.)
cabernet-demi sauce and scalloped potato
25

BUTTER CRUSTED ROCKFISH
fisherman's rice and smoked tomato sauce
17

PETITE FILET MIGNON (5 OZ.)
truffle
potato and green peppercorn demi-sauce
30

THE BEST MEATLOAF
chopped cherry wood bacon, green onion whipped potato and horseradish ketchup
15

PORK CHOP
Roasted herb red potato and brown gravy
14

GRILLED SALMON
dijon brushed and fisherman's rice
18

LUNCH BUFFETS

Lunch buffets are served with assorted rolls, sweet butter, coffee and iced tea

BIRDIE

Gourmet salad bar with mixed seasonal greens, six toppings and three dressings
Chicken alfredo penne pasta
Seasonal vegetable and garlic bread

18

FAIRWAY

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

17

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

25

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

22

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

19

DINNER ENTRÉES

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

BUTTER CRUSTED FILET MIGNON (6 OZ.)
truffle mashed potato and zinfandel demi glace
42

MARY'S GRILLED CHICKEN
crushed red potato, herbs, garlic, wine, Dijon, olive oil and balsamic
27

MARY'S CHICKEN MARSALA
gruyere mashed potato, mushroom sauté, parsley cream and Spanish wine
28

MARY'S CHICKEN PICCATA
vegetable rice and lemon-caper cream sauce
27

GRILLED PORK CHOP
buttermilk mashed potatoes and ancho-chile honey
28

GRILLED RIB EYE (14 OZ)
cheddar crushed potato and green peppercorn sauce
38

JUMBO FIVE CHEESE RAVIOLI
sundried tomato, pesto cream and extra virgin olive oil
22

PRIME RIB (14 OZ)
(minimum of 8 servings)
spiced and slow roasted, buttermilk mashed potato with rosemary a jus
38

SEARED NEW YORK STRIP (12 OZ)
cream and nutmeg scalloped potato and coffee-pablano sauce
33

BUTTER CRUSTED SEA BASS
olive couscous and spicy basil pesto
market

BASIL CRUSTED ALASKAN SALMON
fennel scented rice and bruschetta tomato relish
32

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
30

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
37

MULLIGAN

Displayed Appetizers

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

Caesar salad
Spinach leaves, bacon, feta, red onion, chopped egg and chipotle ranch dressing
Bay shrimp linguini in a lemon cream sauce
Grilled New York steak diane style with brandy and mushroom demi glace
Chardonnay dijon seared chicken with tarragon and balsamic syrup
Truffle mashed potato
Green beans, Asiago cheese and toasted almonds
38

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, sourcream, jack cheese and jalapenos
25

BACK NINE

Butter lettuce leaves with sliced red apple, spiced pecans
feta cheese and buttermilk ranch
Macaroni and cheddar cheese
Fried Chicken with chipotle honey
Beef Brisket with texas sweet q sauce
Steamed broccoli
33

ACTION STATIONS

(PRICED PER PERSON)

THE PARMA DELI

Sliced prosciutto, house marinated California olives, la brea rustic bread,
extra virgin oil, sundried tomato and balsamic vinegar

9

PASTAS

(please choose one)

Orecchetti, 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

8

MASHED POTATO MARTINI BAR (2 ATTENDANTS)

Rustic crushed Yukon golds, cheese fondue, apple wood smoked bacon
and whipped butter

7

WOOD FIRED PIZZA (WEATHER PERMITTING)

(3 SLICES PER PERSON - 2 ATTENDANTS)

Classic Margherita and Pepperoni-Sausage

8

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

7

(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 five hours | Horseradish cream and caramelized onion a'jus

Sold by whole or half (Serves 40)

13

BOURBON GLAZED PORK LOIN

Chefs special dry rub and apricot butter sauce

9

ANGUS TRI-TIP

Sweet texas pit sauce

10

ASIAN SESAME CRUSTED AHI TUNA LOIN

Cashew and sweet chile sauce

14

BLACK ANGUS NEW YORK STRIP

Southwestern sweet chile rub and coffee barbeque sauce

11

BROWN SUGAR ROASTED TURKEY

Basted with sage and rosemary butter | cranberry relish

9

SMOKED PIT HAM

Honey mustard sauce

8

(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 14 | Dinner 22

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 PORTABELLO MUSHROOM

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

PLATED 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

DESSERTS

7

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

LEMON CUSTARD CAKE
cream cheese frosting

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)

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
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
Jamison Whisky
Johnnie Walker Red Scotch
Sauza Hornitos Reposado Tequila
Tanqueray Gin
Tangle Ridge 10yr Whisky

SUPER PREMIUM 11.50 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 Reposado 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
McCallan 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 Gris
Kenwood Pinot Noir
Kenwood Brut
Kenwood White Zinfandel

8 Inc Glass / 22 Bottle

HOUSE WINE - TIER 2

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

10 Inc Glass / 32 Bottle

SPARKLING WINE

Kenwood Cuvee Brut
22 bottle

Chandon Brut
34 bottle

Chandon Etoile Brut
38 bottle

Veuve Clicquet
95 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
5 Inc

DOMESTIC

Bud Light
Budweiser
Coors Light
Michelob Ultra
6 Inc

PREMIUM

Amstel Light
Anchor Steam
Corona
Heineken
New Castle
Pacifico
Smirnoff Ice
Corona Light
Modelo
Sierra Nevada Porter
Angry Orchard Cider
7 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 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 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

AUDIO VISUAL

G-Force Productions	209 467.8315
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CAKES, CUPCAKES & SWEET TREATS

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

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
Ro-Sham-Bo Entertainment	209 401.1145

CHURCHES

UOP Morris Chapel	209 946.2538
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PHOTOGRAPHY

Briggs Photography	209 239.7542
Ro-Sham-Bo Entertainment	209 401.1145
Mr. & Mrs. Photography	209 954.2648

TRANSPORTATION

Aurora Transportation	209 662.1800
Luxor Coach	209 595.4444

VALET

Neumann Enterprises Valet	916 922.5466
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VIDEOGRAPHY

Hans Webb Productions	408 306.0993
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PHOTO BOOTH

Ro-Sham-Bo Entertainment	209 401.1145
Mr. & Mrs. Photography	209 954.2648

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 Micrpohone	100
Lapel Micrpohone	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
Speciality linen varies	
Gold Chargers	.50 each

