

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 to include bandage wrapped cheddar, purple moon and scamorza, 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 made dressing
Mixed greens, sweet candied walnuts, gold raisins and creamy-herb vinaigrette
Tiny bloomsdale 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 San Marzano 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 TWO 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)

Butter crusted 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 bone in chicken breast, parsnip mashed potatoes with sweet and sour tomato relish

FIFTY FOUR 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 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



*Loves begins in a
MOMENT,*

*Grows over
TIME*

*and lasts an
ETERNITY*



PLUS TAX / PLUS SERVICE CHARGE

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

CLASSIC FRENCH ONION SOUP 5

PESTO STUFFED PORTABELLA MUSHROOM, ITALIAN SAUSAGE & POMODORO 5

PLUS TAX / PLUS SERVICE CHARGE

BROOKSIDE BUFFET

HORS D'OEUVRES

Display of crisp vegetable crudité, pesto aioli

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

BUFFET

Little bundle 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

Smoked king salmon with coriander-clove cure

Crushed red potatoes with garlic, parsley, asiago, horseradish and cream

Sautéed garden vegetables and herb butter

Ciabatta rolls, fresh brewed coffee and selection of teas

FIFTY ONE DOLLARS

BUFFET BRUNCH

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, bear claws, croissants and soft European butter

Seasonal grilled vegetable display with balsamic syrup

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 cherry wood smoked bacon, sautéed spinach and maple hollandaise

Fresh clam and shrimp linguini 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

La Brea 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 carmelized red onion

Seasonal vegetables

Free range citrus chicken breast
shallot-orange marmalade with ginger glaze and mint leaves

Tropical Mahi Mahi
macadamia nut crusted filet and coconut cream sauce

Artisan rolls, fresh brewed coffee and selection of teas

SIXTY THREE DOLLARS



PLUS TAX / PLUS SERVICE CHARGE

WWW.BROOKSIDEGOLF.NET • ST. ANDREWS DRIVE • STOCKTON, CALIFORNIA • 209.956.6200
CATERING & EVENT COORDINATOR • 209.444.4717

PASSED LITTLE BITES, SPOONS & 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
Cocunut 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 mushroom bandolini pasta,
grilled fennel, charred radicchio, asiago cheese and balsamic vinaigrette

7

GARDEN

A wide variety of raw and grilled locally grown vegetables

Hummus dip

6

WARM BRIE

(minimum of 30 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 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,
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

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)

BAKED EGGPLANT

filled with chard, potato, onion, carrot, garlic, crushed tomato, ciabatta bread and mozzarella (Vegan Upon Request)

HERB ROASTED POTATO

topped with steamed seasonal vegetables and chipotle ranch dressing (Vegan Upon Request)

GNOCCHI

spinach, sambuca cream and asiago cheese (Vegetarian Only)

ASIAN STIR FRY

Napa cabbage, broccoli, red pepper, onion, bean sprouts, thai-cashew sauce and mein noodles
Served with jasmine rice (Vegan Upon Request)

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 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
Belvadere 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 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 Clicquot
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
Pacifco
Smirnoff Ice
Corona Light
Modelo
Sierra Nevada Porter
Angry Orchard Cider
7 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

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 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
Speciality linen varies	
Gold Chargers	.50 each

Notes
