

*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

Artichoke cheese ball 3  
Bruschetta with olive tapenade 3  
Caprese salad skewer 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  
Salty crackers, sliced ciabatta baguette and seasonal fruit garnish

7

## CHARCUTERIE

Chefs display of three traditional salumi meats, provolone cheese  
Giardiniera relish, olives and sliced ciabatta baguette

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

## 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

Chef's choice seasonal fruit board  
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 chives  
Potato Lyonnaise  
Whipped butter, cream and maple syrup  
19

## ITALIAN

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

## SELF-SERVE MIMOSA STATION

(serves 15)  
Two Bottles of Kenwood Brut  
Orange, cranberry and pomegranate 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

## GREEK

Chopped greens, red onions, artichoke hearts, cucumbers, feta, kalamata olives and oregano vinaigrette

# 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  
(two selections maximum)

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 HALIBUT  
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 and asiago cheese  
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 tortellini  
Seasonal vegetables  
27

## PICNIC ON THE GREEN

Sliced watermelon display  
Spicy horseradish peanut slaw  
Red skinned potato salad  
Smoked beef brisket with chipotle honey BBQ 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 selections 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 HALIBUT  
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, assorted crackers and fruit garnish

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 achote 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)

Orecchiette, 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

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

All action stations require one chef attendant per 100 people  
Chef attendant fee \$85.00 each

# CARVING STATIONS

PRICES ARE PER PERSON AND INCLUDE ARTISAN ROLLS AND CONDIMENTS

## 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

Chipotle honey sauce

12

## BLACK ANGUS NEW YORK STRIP

House seasoning and chipotle honey 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

## VEGETABLE RISOTTO

gluten free arborio rice, vegetable stock, seasonal vegetables, broccoli, red pepper, green bean, garlic, onion and mushroom

## 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

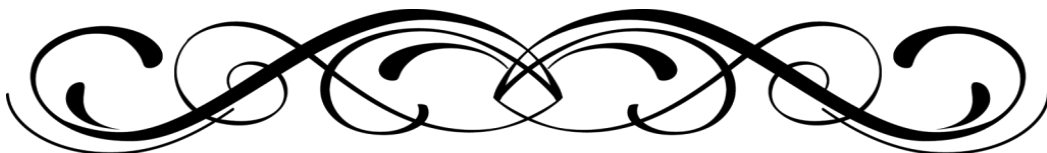
APPLE TORTE  
Bourbon whip cream

BANANA FOSTER PIE  
Rum cream

LIMONCELLO  
MASCARPONE CAKE  
Raspberry Chambord sauce

BOSTON CREAM PIE

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>	14 Inc
Costillo Rum		Bailey's Coffee Liqueur		Chambord Liqueur	
Early Times Whiskey		Belvedere Vodka		Gentleman Jack Whiskey	
Gilbey's Gin		Bombay Sapphire Gin		Hendrick's Gin	
Gilbey's Vodka		Botonist Gin		Jonnie Walker Black Label Scotch	
Heavenly Hill Bourbon		Breckenridge Spiced Rum		Knob Creek Bourbon	
Herradura Silver Tequila		Bulleit Bourbon		Knob Creek Rye Bourbon	
Hot Damn Wiskey		Bulleit Rye Bourbon		Templeton Rye Bourbon	
Jacques Bonet Brandy		Cazadores Blanco		Grey Goose Vodka	
McCormick Whiskey		Compari Liqueur			
Montezuma Gold Tequila		Fistfull of Bourbon			
Old Forester		Goldschlagger			
Old Smuggler Scotch		J & B Scotch		<b>TOP SHELF</b>	15 Inc
Peach Schnapps		Jack Daniels Whiskey		Basil Hayden's Bourbon	
		Jagermeister		Courvoisier VSOP Cognac	
<b>CALL</b>	10 Inc	Kahlua Liqueur		Glenfiddich 12 yr Single Malt	
Absolut Vodka		Stolen X Rye Whiskey		Glenlivet 12 yr Single Malt	
Bacardi 151		Stoli Vodka		Patron Silver Tequila	
Bacardi Gold Rum		Tanqueray Gin			
Bacardi Light Rum		Tuaca			
Beefeater Gin					
Bombay Gin					
Breckenridge Gin		<b>SUPER PREMIUM</b>	13 Inc	<b>TOP SHELF PREMIUM</b>	16+ Inc
Breckenridge Vodka		B & B Liqueur		Breckenridge Bourbon 16	
Captain Morgan Rum		Casadores Anejo		Don Julio Anejo Tequila 20	
Chopin Vodka		Casadores Reposado Tequila		Don Julio Blanco Tequila 17	
Dubonnett		Chivas Regal Scotch		El Tessoro Anejo Tequila 26	
Fireball Whiskey		Classic 12 Whiskey		El Tessoro Blanco Tequila 19	
Korbel Brandy		Cointreau Liqueur		El Tessoro Reposado Tequila 22	
Malibu Rum		Crown Royal Whiskey		Glenglassaugh Scotch 19	
Meyers Dark Rum		Dewar's Scotch		Glenfiddich 14 yr Single Malt 16	
Midori Melon Liqueur		Disaranno Amaretto Liqueur		Glenlivet 14 Yr Single Malt 19	
Sailor Jerry's Rum		Frangelico Liqueur		Glenlivet 18 yr Single Malt 52	
Santory Roku Gin		Grand Marnier Liqueur		Hennesey VS Cognac 16	
Sauza Hornitos Tequila		Jameson Irish Wiskey		Hennesey Privilage Cognanc 22	
Seagram's 7 Whiskey		Johnnie Walker Red Label Scotch		Macallan 12 yr Single Malt 22	
Seagrams VO Whiskey		Ketle One Cucumber Mint Vodka		Macallan 18 yr Single Malt 82	
Sipsmith Gin		Ketel One Vodka		Oban Single Malt 23	
Smirnoff Vodka's		Maker's Mark Bourbon		Remy Martin V.S.O.P. 16	
Tito's Vodka		Woodford Reserve		Remy Martin XO Excellence 18	
Tremana Reposado		Cursoisier VS Cognac		Whistle Pig 6 Year Bourbon 17	
				Whistle Pig 10 Year Bourbon 21	

# HOUSE WINE AND SPARKLING WINE

## HOUSE WINE - TIER 1

Almos Malbec  
ESO Pinot Grigio  
Kenwood Chardonnay  
Kenwood Merlot  
Kenwood Cabernet  
Kenwood Sauvignon Blanc  
Kenwood Pinot Noir  
Kenwood Brut  
Riesling

11 Inc Glass / 26++ Bottle

Moscato Split 12++

## 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

15 Inc Glass / 32++ Bottle

## SPARKLING WINE

Kenwood Cuvee Brut  
26++ 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  
Pacifico  
Smirnoff Ice  
Corona Light  
Modelo  
Sierra Nevada  
Angry Orchard Cider  
8 Inc

### NON ALCOHOLIC

O'Douls Amber  
St. Pauli Girl  
6 Inc

# VENUE

## SATURDAY

Entire Clubhouse 3000 Maximum of 350 guests (6 hours)

## SUNDAY

Entire Clubhouse 2000 Maximum of 350 guests (6 hours)

## FRIDAY

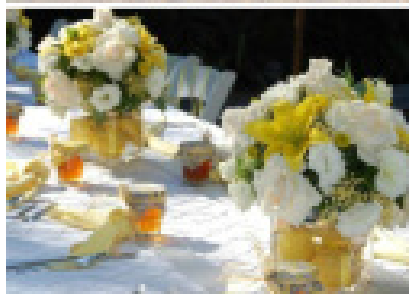
Diablo 700 Maximum of 160 guests  
Sierra Room 500 Maximum of 60 guests  
Boardroom 500 Maximum of 50 guests

## WEDNESDAY -THURSDAY DAY AND EVENING / FRIDAY, SATURDAY & SUNDAY DAY TIME 8AM-2PM

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?

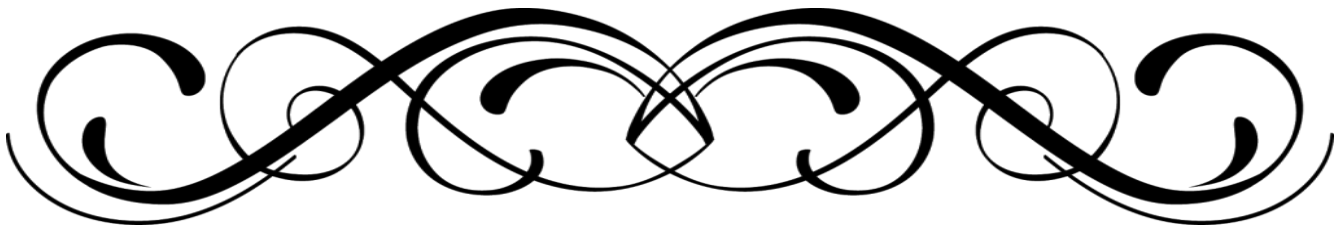
A: We pride ourselves on providing incredible menus for your reception and as such do not allow outside catering. Our Executive Chef is happy to provide a custom menu based on desire or dietary restrictions. Please note, any food related favors are exempt from this policy.

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
Hilton	209 957-9090
Waterfront Hotel	209 944.1140

## CASINO

Michelle - Prestige	916 995.6519
Maria - Custom Casino	209 602.5686
Aces Up Casino Parties	510.785.5923

## 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
Sugar, Made Special	209 747.4235

## FLORIST

Blossoms by Lisa	209 629.1825
Charter Way Florist	209 956.9087
Silveria's Flower Shop	209 477.4407
5 Daughters	530 945-1935

## 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
Express Yourself - Anthony	209 817.3640

## SPECIALITY EVENT DECOR

Stockton Supplies	209 932.0864
Giuffra's Party Rentals	209 333.2322
Esmerelda Decor	209 337.8009
Veronica Decor	209 598.4798

## 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
Corkage	15 per 750ml bottle
Dance floor (15x15)	250
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 micropohone	100
Lapel micropohone	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	2.50 each
Chair sash	5 each
Napkins (colored)	.70 each
Speciality linen varies	
Gold chargers	.50 each

ICE SCULPTURE Chiselit Ice	925 787.3558
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