

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,
salty crackers 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 with sweet pepper cream,
crushed asiago-horseradish red potatoes
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 FIVE 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 halibut, 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 SEVEN 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
Petite rack of lamb, cheddar scalloped potato and Toscano sauce

FIFTY NINE DOLLARS



Brookside
Country Club

Making Memories



CHEFS CUSTOM DESIGNED
UNIQUE THOUGHTS
ADDITIONAL CHARGES APPLY

TENDERLOIN OF AMERICAN WAGYU BEEF
Cracked black pepper and butter crust with truffle mushroom sauce

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

WWW.BROOKSIDEGOLF.NET • ST. ANDREWS DRIVE • STOCKTON, CALIFORNIA • 209.956.6200
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 FIVE 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 \$5)

Rosemary-garlic marinated leg of lamb

Honey mustard and bourbon cured pork loin

SERVED WITH

Baked red potatoes with sage and brown butter

Local artisan rolls and sweet butter

FORTY SIX DOLLARS

PLUS TAX / PLUS SERVICE CHARGE

BROOKSIDE GRAND BUFFET

Displayed Hors D'oeuvres

Herb marinated California olives
assorted crackers and baguette

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 glaze

Grilled Salmon

on a bed of mustard greens and honey-dijon glaze

Local artisan rolls, fresh brewed coffee and selection of teas

SIXTY FIVE DOLLARS



PLUS TAX / PLUS SERVICE CHARGE

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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 with 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 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)

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

CHILDREN'S MENU

(PLEASE CHOOSE ONE)

CHICKEN FINGERS french fries, fruit cup, ranch and ketchup

MINI CORN DOGS french fries and fruit

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

Fries

16

MINI FIESTA

Bite size tacos

Cheese quesadilla

Fruit salad

12

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 | 9 Inc | PREMIUM | 11 Inc | ULTRA PREMIUM | 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 | | Comari Liqueur | | | |
| Montezuma Gold Tequila | | Fistfull of Bourbon | | TOP SHELF | 15 Inc |
| Old Forester | | Goldschlagger | | Basil Hayden's Bourbon | |
| Old Smuggler Scotch | | J & B Scotch | | Courvoisier VSOP Cognac | |
| Peach Schnapps | | Jack Daniels Whiskey | | Glenfiddich 12 yr Single Malt | |
| | | Jagermeister | | Glenlivet 12 yr Single Malt | |
| CALL | 10 Inc | Kahlua Liqueur | | Patron Silver Tequila | |
| Absolut Vodka | | Stolen X Rye Whiskey | | | |
| Bacardi 151 | | Stoli Vodka | | TOP SHELF PREMIUM | 16+ Inc |
| Bacardi Gold Rum | | Tanqueray Gin | | Breckenridge Bourbon 16 | |
| Bacardi Light Rum | | Tuaca | | Don Julio Anejo Tequila 20 | |
| Beefeater Gin | | | | Don Julio Blanco Tequila 17 | |
| Bombay Gin | | SUPER PREMIUM | 13 Inc | El Tessoro Anejo Tequila 26 | |
| Breckenridge Gin | | B & B Liqueur | | El Tessoro Blanco Tequila 19 | |
| Breckenridge Vodka | | Casadores Anejo | | El Tessoro Reposado Tequila 22 | |
| Captain Morgan Rum | | Casadores Reposado Tequila | | Glenglassaugh Scotch 19 | |
| Chopin Vodka | | Chivas Regal Scotch | | Glenfiddich 14 yr Single Malt 16 | |
| Dubonnett | | Classic 12 Whiskey | | Glenlivet 14 Yr Single Malt 19 | |
| Fireball Whiskey | | Cointreau Liqueur | | Glenlivet 18 yr Single Malt 52 | |
| Korbel Brandy | | Crown Royal Whiskey | | Hennesey VS Cognac 16 | |
| Malibu Rum | | Dewar's Scotch | | Hennesey Privilage Cognanc 22 | |
| Meyers Dark Rum | | Disaranno Amaretto Liqueur | | Macallan 12 yr Single Malt 22 | |
| Midori Melon Liqueur | | Frangelico Liqueur | | Macallan 18 yr Single Malt 82 | |
| Sailor Jerry's Rum | | Grand Marnier Liqueur | | Oban Single Malt 23 | |
| Santory Roku Gin | | Jameson Irish Wiskey | | Remy Martin V.S.O.P. 16 | |
| Sauza Hornitos Tequila | | Johnnie Walker Red Label Scotch | | Remy Martin XO Excellence 18 | |
| Seagram's 7 Whiskey | | Ketle One Cuccumber Mint Vodka | | Whistle Pig 6 Year Bourbon 17 | |
| Seagrams VO Whiskey | | Ketel One Vodka | | Whistle Pig 10 Year Bourbon 21 | |
| Sipsmith Gin | | Maker's Mark Bourbon | | | |
| Smirnoff Vodka's | | Woodford Reserve | | | |
| Tito's Vodka | | Cursoisier VS Cogna | | | |
| Tremana Reposado | | | | | |

HOUSE WINE AND SPARKLING WINE

HOUSE WINE - TIER 1

Almos Malbec
EOS 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 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
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 Angry Orchard
Cider
8 Inc

NON ALCOHOLIC

O'Douls Amber
St. Pauli Girl
6 Inc

VENUE

RECEPTION

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

SATURDAY

| | | |
|------------------|------|-----------------------|
| Entire Clubhouse | 3000 | Maximum of 300 guests |
|------------------|------|-----------------------|

SUNDAY

| | | |
|------------------|------|-----------------------|
| Entire Clubhouse | 2000 | Maximum of 300 guests |
|------------------|------|-----------------------|

FRIDAY

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

WEDNESDAY-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 |
| 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 Design | 530 945.1935 |

JEWELRY

| | |
|----------------------------|--------------|
| Gary Long Village Jewelers | 209 477.6881 |
|----------------------------|--------------|

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 |
|-------------------|--------------|

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 |
|---------------------------|--------------|

VIDEOGRAPHY

| | |
|----------------------------|--------------|
| Hans Webb Productions | 408 306.0993 |
| Karissa Wright Productions | 209 247.5083 |

PHOTO BOOTH

| | |
|------------------------|--------------|
| Mr. & Mrs. Photography | 209 954.2648 |
|------------------------|--------------|

SPECIALITY EVENT DECOR

| | |
|---------------------------|--------------|
| Stockton Supplies | 209 932.0864 |
| Giuffra's Party Rentals | 209 333.2322 |
| Esmerelda Decor | 209 337.8009 |
| Veronica's Events & Decor | 209 598.4798 |

MINISTER & OFFICIANT

| | |
|------------------|--------------|
| Clark T. Barnard | 209 401.8381 |
|------------------|--------------|

MISCELLANEOUS RENTAL

| | |
|------------------------------|---------------------|
| Additional hour | 425 |
| Bartenders | 95 (per 75 guests) |
| Cake cutting | 1.50/person |
| Attendant fee | 85 per buffet item |
| Corkage | 12 per 750ml bottle |
| Dance floor (In House) | 300 |
| Uplights | 25 each |
| Bar setup | 100 |
| Ice sculpture | 350+ |
| Votive holder with tea light | 1.25 each |

| | |
|-------------|----------|
| Piano | 125 |
| Riser (4x8) | 50 each |
| Copies | .10 each |

AV RENTAL

| | |
|-----------------------|-----|
| Podium | 50 |
| Wireless micrphone | 100 |
| Lapel micrphone | 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 | 4 each |
| Napkins (colored) | .50 each |
| Speciality linen vary in price | |
| Gold chargers | .50 each |