

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 w/ tomato, basil, garlic, olive oil, balsamic 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

BRUSCHETTA STATION

(three per person)

Tomato, basil, garlic, olive oil, balsamic and crostini's

7

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 (30 PERSON MAX)

Tossed spinach leaves with feta, bacon and molasses vinaigrette
Potato or Fruit salad
Finger Sandwiches (2 per person)
Chicken Salad on Croissant
BLT on Croissant
Turkey, avocado, tomato, lettuce on soft french roll
Cucumber-cream cheese on ciabatta (Upon Request Only)
28

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

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

44

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 AND ACCOMPANY OTHER ITEMS)

TOSSED PASTAS - ACTION

(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 - DISPLAY

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 and cotija cheese

10

CLASSIC BBQ

(SERVED IN A CHAFER)

Half pound angus chuck burgers - Jumbo hot dogs
Corn kaiser rolls and condiments

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 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

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, coconut milk, 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 TACOS 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

Chicken strips with ranch

Mini tacos

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

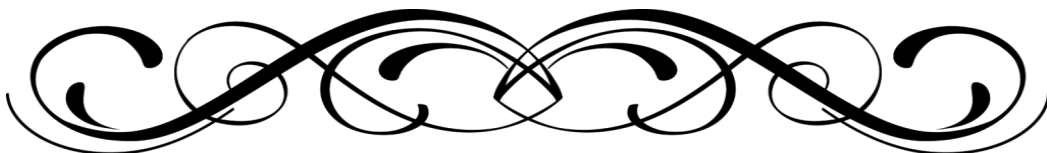
APPLE TORTE
Bourbon whip cream

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 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

Costillo Rum
Early Times Whiskey
Fireball Whiskey
Gilbey's Gin
Gilbey's Vodka
Heavenly Hill Bourbon
Jacques Bonet Brandy
Montezuma Gold Tequila
Old Smuggler Scotch
Peach Schnapps

PREMIUM 11 Inc

Absolut 100pf Vodka
Bacardi 151
Cazadores Reposado
Classic 12 Whiskey
Frangelico Liqueur
J & B Scotch
Jagermeister
Kahlua Liqueur
Meyers Dark Rum
Midori Melon Liqueur
Tanqueray Gin

TOP SHELF 15 Inc

Basil Hayden's Bourbon
Casadores Reposado Tequila
Chivas Regal Scotch
Cointreau Liqueur
Courvoisier VSOP Cognac
Gentleman Jack Whiskey
Glenfiddich 14 yr Single Malt
Glenlivet 12 yr Single Malt
Grand Marnier Liqueur
Grey Goose Vodka
Jonnie Walker Black Label Scotch
Patron Silver Tequila
Templeton Rye Bourbon

CALL 10 Inc

Absolut Citron Vodka
Absolut Mandarine Vodka
Absolut Mango Vodka
Absolut Raspberry Vodka
Absolut Vanilla Vodka
Absolut Vodka
Bacardi Gold Rum
Bacardi Light Rum
Bailey's Coffee Liqueur
Beefeater Gin
Bombay Gin
Botonist Gin
Canadian Club Whiskey
Captain Morgan Rum
Cazadores Blanco
Dubonnett
Korbel Brandy
Malibu Rum
Sailor Jerry's Rum
Seagram's 7 Whiskey
Seagrams VO Whiskey
Tito's Vodka

SUPER PREMIUM 13 Inc

Bombay Sapphire Gin
Compari Liqueur
Disaranno Amaretto Liqueur
Jack Daniels Honey Whiskey
Jack Daniels Fire Whiskey
Jack Daniels Rye Whiskey
Jack Daniels Whiskey
Jameson Irish Whiskey
Johnnie Walker Red Label Scotch
Kettle One Cucumber Mint Vodka
Ketel One Vodka
Woodford Reserve

ULTRA PREMIUM 14 Inc

B&B Liqueur
Belvedere Vodka
Chambord Liqueur
Crown Royal Apple Whiskey
Crown Royal Whiskey
Dewar's Scotch
Maker's Mark Bourbon

TOP SHELF PREMIUM 16 Inc

Don Julio Anejo Tequila 20
Don Julio Blanco Tequila 17
El Tessoro Anejo 17
El Tessoro Reposado 22
El Tessoro Tequila 26
Glenfiddich 12 yr Single Malt 16
Glenlivet 18 yr Single Malt 66
Hendrick's Gin 16
Hennessy Cognac 16
Knob Creek Bourbon 16
Knob Creek Rye Bourbon 16
Macallan 12 yr Single Malt 22
Macallan 18 yr Single Malt 82
Oban Single Malt 24
Remy Martin VSOP 16
Remy Martin XO Excellence 53

HOUSE WINE AND SPARKLING WINE

HOUSE WINE - TIER 1

Almos Malbec
Kenwood Chardonnay
Kenwood Merlot
Kenwood Cabernet
Kenwood Sauvignon Blanc
Kenwood Pinot Noir
Kenwood White Zin
Aria Brut Cava

11 Inc Glass / 31+ 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 / 38+ Bottle

SPARKLING WINE

Aria Brut Cava
31+ bottle

Chandon Brut
47+ bottle

Chandon Etoile Brut
48+ bottle

Veuve Clicquet
132+ bottle

Martinelli Sparkling Cider
14+ 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)
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SUNDAY

Entire Clubhouse	2000	Maximum of 350 guests (6 hours)
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FRIDAY

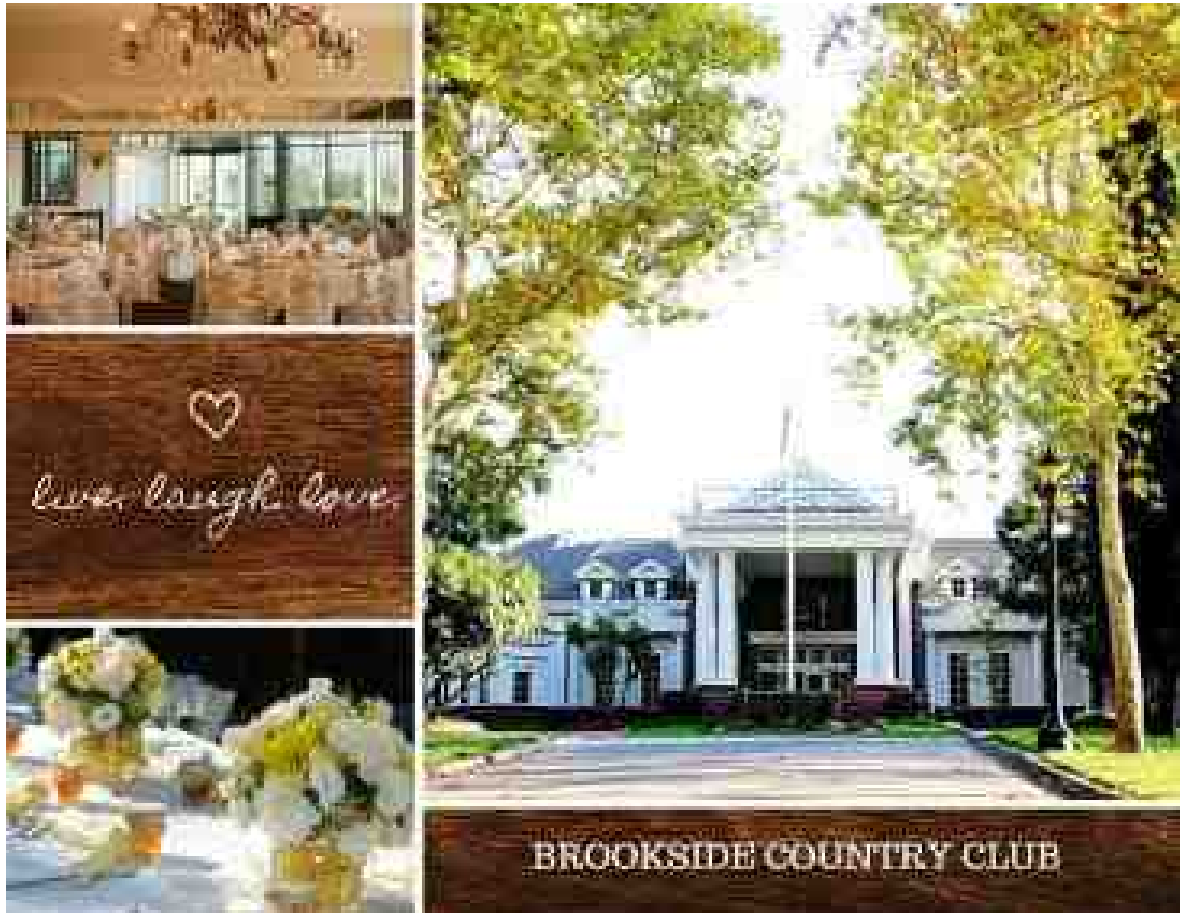
Diablo	700	Maximum of 160 guests
Sierra Room	500	Maximum of 60 guests
Boardroom	500	Maximum of 50 guests

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?

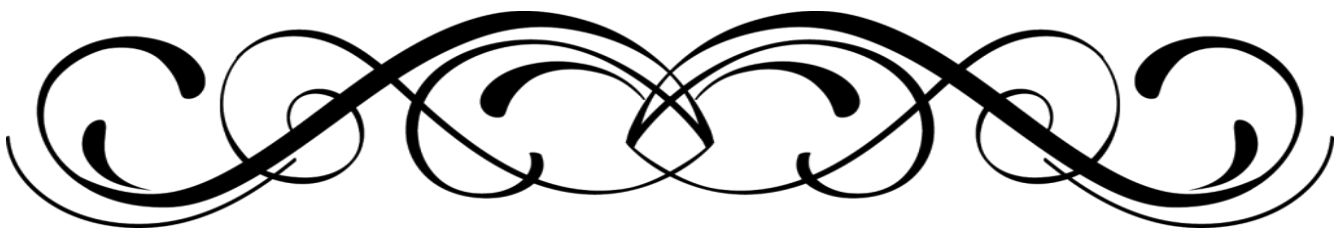
A: We pride ourselves on providing incredible menus for your reception and as such do not allow outside catering. Our Executive Chef is happy to provide a custom menu based on desire or dietary restrictions. Please note, any food related favors are exempt from this policy.

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

Orozco Floral	209 405.7743
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
Marquis Entertainment	209 951.1982

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

SPECIALITY EVENT DECOR

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

PHOTO BOOTH

Mr. & Mrs. Photography	209 954.2648
Express Yourself - Anthony	209 817.3640

MISCELLANEOUS RENTAL

Bartenders	115 (per 75 guests)
Cake cutting	1.80 per person
Attendant Fee	100 per buffet item
Corkage	18 per 750ml bottle
Dance floor (15x15)	300
Dance floor (18x18)	360
Dance floor (21x21)	540
Uplights	35 each
Bar setup	120
Votive holder with tea light	1.50 each
Piano	125
Riser (4x8) up to 4	60 each
Copies	.15 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	3 each
Chair sash	5 each
Napkins (colored)	.70 each
Speciality linen varies	
Gold chargers	.50 each

ICE SCULPTURE Chiselit Ice 925 787.3558