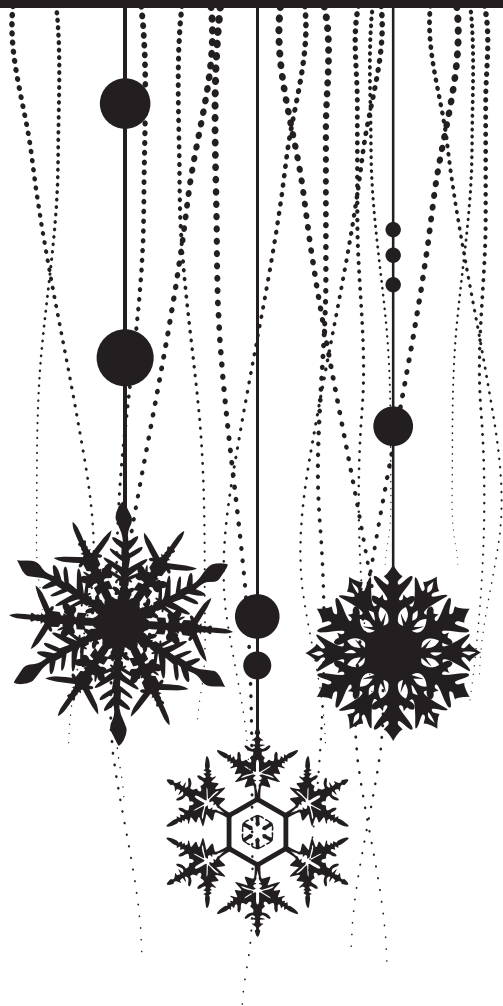


EXPERIENCE THE

holidays



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

WELCOME RECEPTION, SALAD, VEGETABLE, STARCH AND DESSERT
ARE INCLUDED IN THE ENTREE COST

WELCOME RECEPTION

One hour

DISPLAYED HORS D'OEUVRES

Local farmstead cheeses with sliced baguette, cracker display and fruit garnish

PASSED HORS D'OEUVRES

(please select two)

Mini Mushroom Tart

Artichoke Cheese Ball

Coconut shrimp

SALADS

(please select one)

Caesar with hearts of romaine, classic dressing and asiago crisp

Tender greens with bitter lettuce, julienne vegetables and candied pecans with a herb vinaigrette dressing

Garden with house mixed greens, cucumber, red onion, olives and artichoke with balsamic vinaigrette

Baby spinach with goat cheese, sundried cherries, toasted pine nuts and raspberry vinaigrette

VEGETABLES

(please select one)

Sicilian broccoli with extra virgin olive oil, garlic and chili flakes

Mixed squash with butter and parsley

Blue lake beans

Steamed cauliflower

STARCHES

(please select one)

Roasted and crushed red potato with horseradish cream

Nutmeg and cream au gratin potato

Whipped cheddar and buttermilk mashed potatoes

Wild rice blend

PLUS TAX / PLUS SERVICE CHARGE

WWW.BROOKSIDEGOLF.NET | ST. ANDREWS DRIVE | STOCKTON, CALIFORNIA | 209.956.6200

ENTREES

All entree selections are served with artisan rolls, sweet butter, coffee and ice tea
(please select up to two)
(\$3 surcharge will be applied for a third selection)

BOURBON AND BROWN SUGAR-CURED ROAST PORK LOIN

Dijon mustard sauce
Lunch 28 | Dinner 41

HERB AND WINE MARINATED BREAST OF CHICKEN

brandy-nutmeg gravy
Lunch 34 | Dinner 47

SEARED HALIBUT

smoked tomato vinaigrette
Lunch MP | Dinner MP

GRILLED SALMON FILET

honey-mustard bushed
mango-orange coulis
Lunch 36 | Dinner 52

GRILLED NEW YORK STRIP

port wine sauce
Lunch 40 | Dinner 52

CRUSTED FILET MIGNON

green peppercorn demi sauce
Lunch 41 | Dinner 60

PENNE PRIMAVERA

tomato-artichoke ragout, sauteed squash, kalamata olives and spinach (Vegan)
Lunch or Dinner 35

VEGETABLE RISOTTO

gluten free arborio rice, vegetable stock, seasonal vegetables, broccoli, red pepper,
green bean, garlic, onion and mushroom
Lunch or Dinner 35

DESSERTS

(please select one)

Chocolate decadence with raspberry coulis

Tiramisu with Baileys cream

Pecan pie with caramel sauce and sweet cream

Cream brulee cheesecake with pumkin sauce

Caramel-pecan brownies with vanilla mousse

Stacked apple short crust pie

BUFFETS

Dinner buffets require a minimum of 30 guests and are served with artisan rolls, sweet butter, coffee and iced tea.

HOLIDAY EXTRAVAGANZA

Caesar salad with classic dressing and asiago crisp

Presentation of seasonal sliced fresh fruit

Carved filet mignon served with maderia and wild mushroom sauce \$85.00 Chef attendant fee

Chicken marsala

Seasonal vegetable medley

Baked red potatoes with sage and citrus butter

Chef's selection of fresh pastries, cakes, cookies and pies

Lunch 45 | Dinner 58

NUTCRACKER

California garden salad with three house dressing

Baby spinach with pancetta, blue cheese crumbles and orange-honey vinaigrette

Seared Brussel sprouts with toasted almonds and crispy onions

Seared chicken breast, sweet red pepper cream

Grilled New York steak, mushroom-truffle demi-sauce

Steamed gold potato, brown butter & rosemary

Chef's selection of pastries, cakes and cookies

Lunch 44 | Dinner 52



PLUS TAX / PLUS SERVICE CHARGE

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

Costillo Rum
Early Times Whiskey
Gilbey's Gin
Gilbey's Vodka
Heavenly Hill Bourbon
Herradura Silver Tequila
Hot Damn Whiskey
Jacques Bonet Brandy
McCormick Whiskey
Montezuma Gold Tequila
Old Forester
Old Smuggler Scotch
Peach Schnapps

CALL 10 Inc

Absolut Vodka
Bacardi 151
Bacardi Gold Rum
Bacardi Light Rum
Beefeater Gin
Bombay Gin
Breckenridge Gin
Breckenridge Vodka
Captain Morgan Rum
Chopin Vodka
Dubonnett
Fireball Whiskey
Korbel Brandy
Malibu Rum
Meyers Dark Rum
Midori Melon Liqueur
Sailor Jerry's Rum
Santory Roku Gin
Sauza Hornitos Tequila
Seagram's 7 Whiskey
Seagrams VO Whiskey
Sipsmith Gin
Smirnoff Vodka's
Tito's Vodka
Tremana Reposad

PREMIUM 11 Inc

Bailey's Coffee Liqueur
Belvedere Vodka
Bombay Sapphire Gin
Botonist Gin
Breckenridge Spiced Rum
Bulleit Bourbon
Bulleit Rye Bourbon
Cazadores Blanco
Compari Liqueur
Fistfull of Bourbon
Goldschlagger
J & B Scotch
Jack Daniels Whiskey
Jagermeister
Kahlua Liqueur
Stolen X Rye Whiskey
Stoli Vodka
Tanqueray Gin
Tuaca

SUPER PREMIUM 13 Inc

B & B Liqueur
Casadores Anejo
Casadores Reposado Tequila
Chivas Regal Scotch
Classic 12 Whiskey
Cointreau Liqueur
Crown Royal Whiskey
Dewar's Scotch
Disaranno Amaretto Liqueur
Fragelico Liqueur
Grand Marnier Liqueur
Jameson Irish Whiskey
Johnnie Walker Red Label Scotch
Kettle One Cucumber Mint Vodka
Ketel One Vodka
Maker's Mark Bourbon
Woodford Reserve
Coursoisier VS Cognac

ULTRA PREMIUM 14 Inc

Chambord Liqueur
Gentleman Jack Whiskey
Hendrick's Gin
Jonnie Walker Black Label Scotch
Knob Creek Bourbon
Knob Creek Rye Bourbon
Templeton Rye Bourbon
Grey Goose Vodka

TOP SHELF 15 Inc

Basil Hayden's Bourbon
Courvoisier VSOP Cognac
Glenfiddich 12 yr Single Malt
Glenlivet 12 yr Single Malt
Patron Silver Tequila

TOP SHELF PREMIUM 16+ Inc

Breckenridge Bourbon 16
Don Julio Anejo Tequila 20
Don Julio Blanco Tequila 17
El Tessoro Anejo Tequila 26
El Tessoro Blanco Tequila 19
El Tessoro Reposado Tequila 22
Glenglassaugh Scotch 19
Glenfiddich 14 yr Single Malt 16
Glenlivet 14 Yr Single Malt 19
Glenlivet 18 yr Single Malt 52
Hennessy VS Cognac 16
Hennessy Privilege Cognac 22
Macallan 12 yr Single Malt 22
Macallan 18 yr Single Malt 82
Oban Single Malt 23
Remy Martin V.S.O.P. 16
Remy Martin XO Excellence 18
Whistle Pig 6 Year Bourbon 17
Whistle Pig 10 Year Bourbon 21

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 Glass Inc / 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 Glass Inc / 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 Porter
Angry Orchard Cider
8 Inc

NON ALCOHOLIC

O'Douls Amber
St. Pauli Girl
6 Inc

RECOMMENDED VENDORS & RENTAL ITEMS

ACCOMMODATIONS

Courtyard by Marriott	209 472.9700
Residence Inn by Marriot	209 472.9800
The Hilton	209 957.9090
Waterfront Hotel	209 944.1140

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

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
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	209 482.5841
Mr. & Mrs. Photography	209 954.2648

TRANSPORTATION

Aurora Transportation	209 662.1800
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VALET & TRANSPORTATION

Neumann Enterprises Valet	916 922.5466
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VIDEOGRAPHY

Hans Webb Productions	408 306.0993
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PHOTO BOOTH

Mr. & Mrs. Photography	209 954.2648
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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)	300
Uplights	25/each
Bar setup	100
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	60
Linen (colored)	5 each
Napkins (colored)	.50 each
Silver Chargers	1.00 each
Gold Chargers	.50 each
Ivory Chair Cover	2.50 each
Chair Sash	2.00 each

NOTES