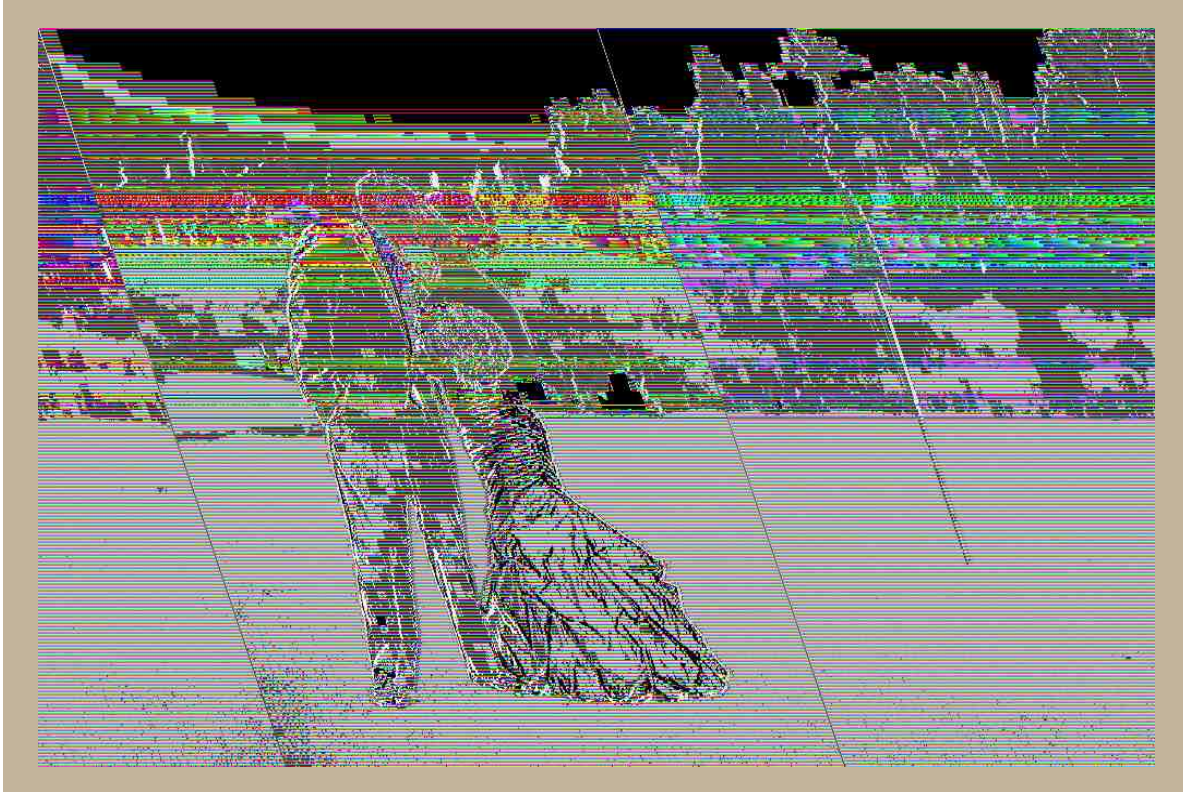


# THE BEGINNING OF YOUR FOREVER AND ALWAYS



## 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)

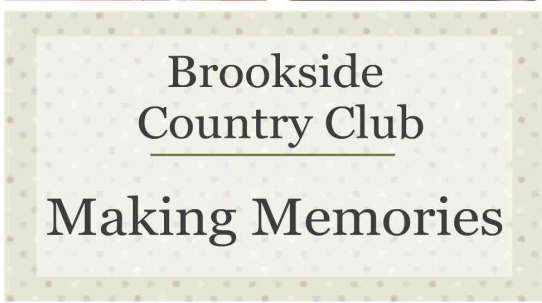
Sweet and bitter mixed greens cave aged bleu cheese, candied walnuts and balsamic herb vinaigrette  
California field greens, dried apricots, toasted almonds and raspberry-sherry vinaigrette  
Hearts of Romaine, Sonoma smoked goat cheese, dry cherries and green peppercorn dressing

## 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



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

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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 caramelized 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

## 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

## 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

## 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

## 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

\*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

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

Entire Clubhouse	2000	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

### 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
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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
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## 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
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## 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 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	2.50 each
Chair sash	4 each
Napkins (colored)	.50 each
Speciality linen vary in price	
Gold chargers	.50 each