

tournaments

AT BROOKSIDE COUNTRY CLUB



CHAMPIONSHIP COURSE | ON SITE CATERING
COMPLETE TOURNAMENT COORDINATION | FULL SERVICE GOLF SHOP

TOURNAMENTS

Imagine a place where you and each participant within your event are treated as members for the day. Brookside Country Club offers unsurpassed customer service and countless benefits at an affordable price. We host a number of corporate and private events annually, making Brookside the popular choice for tournaments and outings in the greater Stockton area. Whether you are planning for a large charity event or a small group of colleagues, Brookside will exceed your highest expectations. Our mission is to make your event an exceptional experience for all involved.

EXTRAORDINARY SERVICE

We offer a challenging but fair Robert Trent Jones, Jr. championship golf course and a full service PGA oriented staff. We will assist you in organizing every detail of your event, from start to finish. Our PGA staff can assist you with customizing your format, pairings, scorecards, cart signs, scoring, scoreboard and on the course games (hole-in-one, closest to the pin, long drive, etc.)

DEDICATED STAFF

As impressive as our services may appear, it is our exceptional PGA oriented staff that make Brookside the clear choice for your corporate event. You will receive professional and courteous treatment throughout the entire tournament process, from the initial planning phase to the completion of your event.

**WE INVITE YOU AND YOUR GUESTS TO EXPERIENCE THE EXTRAORDINARY
SERVICE WE PROVIDE OUR MEMBERS AND GUESTS ON A DAILY BASIS.**

PORTABLE BREAKFAST & LUNCH

BUENOS DIAS BURRITO
Scrambled eggs, cheese, onion,
sweet peppers, potato and sausage
13

COFFEE & JUICE STATION
4

OUT OF BOUNDS
Build a deli sandwich box
Choose one meat
Roast beef
Smoked breast of turkey
Deli ham
-
Select one bread
Sourdough
White
Oat mixed grain
Rye
-
Box includes:
Mayo, mustard, napkin
Bag of chips
Chocolate chip cookie
Bottled water
16

PLUS TAX / PLUS SERVICE CHARGE



LUNCH BUFFETS

BACK NINE

(ONE PROTEIN ITEM PER PERSON)

Mixed greens with three house dressings and six toppings

Red skinned potato salad

Sliced watermelon

Dark rum grilled chicken or half pound Angus chuck burger

Corn on the cob

Ice cream cart

25

IN THE ROUGH

(ONE PROTEIN ITEM PER PERSON)

Tossed garden salad with all the trimmings and balsamic vinaigrette

Pesto potato salad

Half pound Angus chuck burger and grilled hot dogs

buns, cheese and condiments

Cajun corn on the cob

Ice cream cart

22

LAY UP

Deli spread sandwich bar to include

Sweet rolls, sourdough, wheat and rye

Smoked turkey, roast beef, ham, tuna salad

Cheddar, Swiss, and jack cheese

Tossed Caesar salad with asiago cheese

Watermelon

Rice Krispy Treats

17

PUMP HOUSE

Pulled pork or chicken with carolina barbeque sauce

Corn kaiser rolls

Dill Pickles

Chipotle baked beans

Assorted cookies

18

HOLE IN ONE

Pasta roma salad

BBQ beef sandwich with chipotle sauce

Giant beer batter onion rings

Ranch beans

Chocolate chip cookies

24

PLUS TAX / PLUS SERVICE CHARGE

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
*Market availability

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



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	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 Whiskey		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			
Peach Schnapps		Jack Daniels Whiskey		TOP SHELF	15 Inc
		Jagermeister		Basil Hayden's Bourbon	
		Kahlua Liqueur		Courvoisier VSOP Cognac	
CALL	10 Inc	Stolen X Rye Whiskey		Glenfiddich 12 yr Single Malt	
Absolut Vodka		Stoli Vodka		Glenlivet 12 yr Single Malt	
Bacardi 151		Tanqueray Gin		Patron Silver Tequila	
Bacardi Gold Rum		Tuaca			
Bacardi Light Rum					
Beefeater Gin					
Bombay Gin		SUPER PREMIUM	13 Inc	TOP SHELF PREMIUM	16+ Inc
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 Whiskey		Hennesey Privilage Cognanc 22	
Sauza Hornitos Tequila		Johnnie Walker Red Label Scotch		Macallan 12 yr Single Malt 22	
Seagram's 7 Whiskey		Ketle One Cucumber 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		Cursoisier 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 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
Heineken Light
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
Hilton	209 957-9090
Waterfront Hotel	209 944.1140

CASINO

Michelle - Prestige	916 995.6519
Maria - Custom Casino	209 602.5686

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
5 Daughters	530 945.1935

PROFESSIONAL DJ'S

Elite Entertainment	209 952.3548
Jade Entertainment - Edwin	209 406.7175
Mirage Entertainment	209 846.9332
Josh Jackson Dee Jays	916 256.6547
DJ Liquid - Carlos	209 351.4744

PHOTOGRAPHY

Briggs Photography	209 239.7542
Peyton's Photography & Video	209 482.5841
Mr. & Mrs. Photography	209 954.2648

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
Mirror Me 360 & Video	209 598.2789

SPECIALITY EVENT DECOR

Weddings & Events by Veronica	209 598.4798
Stockton Supplies	209 932.0864
Giuffra's Party Rentals	209 333.2322
Veronica Decor	209 598.4798

ICE SCULPTURE Chiselite Ice 925 787.3558

MICELLANEOUS RENTAL

Additional Golf Cart Fees	60 each
2nd Bev Cart	60
Bartenders	95 / per 75 guests
Course Attendant	95
Ice / Includes Coolers	200
Hosts on course beverages	3 per person
Hosts Finger Desserts	1 per person / per item
Hosts Outside Food	3 per person / per item
Cake Cutting	1.50 per person
Buffet Attendant Fee	85 each / 1 per item
(required for all Action Stations	85 per attendant
Corkage	15 per 750ml bottle
Uplights	30 each
Bar setup	100
Votive holder with Tea Light	1.25 each
Podium	50
Wireless Micrpohone	100
Lapel Micrpohone	175
Piano	125
Riser (4x8) up to 4	50 each
AV - please ask about your specific needs	
Screen	85
Projector	150
Sound Mixer	50
Portable Sound System	75
TV Flat Screen	150
Linen (colored)	5 each
Ivory Chair Covers	2.50 each

