



Brookside Country Club Wedding Packages



*850 North Adams Street
Pottstown, Pennsylvania 19464
610-323-4520
www.brooksidepottstown.com
info@brooksidepottstown.com*



Congratulations!

Now that you have found each other and you will be sharing your lives together, we would be honored to help you celebrate your union. Your wedding day is one of the most important events of your lives. With the guidance and commitment of our professional wedding and event staff every detail of your celebration will be flawlessly planned and carried out. Our wedding packages have been created to serve as a guideline in your planning, however it would be our pleasure to customize a package just for you.

Plan your perfect wedding day in the relaxed and elegant setting of Brookside Country Club. Our historical country club is located in Pottstown, Montgomery County just bordering Berks and Chester Counties. Brookside Country Club's ballroom comfortably accommodates 50 to 220 guests for dinner and dancing on our spacious hardwood dance floor. Our warm, neutral décor will blend well with your wedding theme. The panoramic windows frame the picturesque golf course to create ideal surroundings for the wedding you have always imagined. The charming adjoining fireplace room and the tent-covered stone patio overlooking the golf course, provide a comfortable and festive atmosphere for your guests.

It would be our honor to hold your wedding ceremony along with your reception. We will transform our ballroom, patio or lawn spaces into the perfect ceremony site. You and your bridal party will have a private suite for preparing for your special day.

Brookside Country Club's friendly and professional staff is very proud to provide the impeccable service and exceptional cuisine that so many have enjoyed. Our greatest goal is to create beautiful memories which you, your family and friends will cherish for a lifetime.

Thank you for considering Brookside Country Club!

*Sincerely,
The Management and Staff*



~Brookside Country Club's Wedding Packages ~

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*A Five Hour Affair*

Featuring:

**Signature Newlywed Cocktail**

*A delicious, refreshing cocktail will be awaiting your guests as they arrive to your celebration.*

**Four and One Half Hour Deluxe Open Bar**

*Closing only for your introductions as the new Mr. & Mrs.*

**Elegantly Displayed Crudites & Dips, Sliced Seasonal Fruits and Domestic Cheeses  
and Your Choice of Six Staff Butlered Hors d'oeuvres**

*Your guests will relax and enjoy their first hour on our beautiful patios  
with the rolling hills of the golf course as the backdrop.*

**Champagne Wedding Toast**

*A little bubbly for your guests to toast to your brand new life together.*

**Superb Three Course Served Dinner or Decadent Four Entrée Buffet**

*Including Your Choice of Dessert - Chef's Gourmet Miniature Sweets Table or Ice Cream Sundae Bar*

**Complimentary White Floor Length Linens**

*And Napkins in a Variety of Colors*

**Votive Candles to Compliment Your Centerpieces**

*We love candlelight.*

**Private Wedding Party Room**

*Upon arrival your wedding party will enjoy a private cocktail party prior to dinner.*

**Round of Golf for Four**

*Plan an outing for four the day before your big day.*

**Complimentary Planning Dinner for the Bride and Groom**

*The two of you will have the opportunity to visit for a tasting and planning dinner  
with our event coordinator.*

**All Applicable Sales Tax and Service Charges**

*We have included the 6% sales tax and 20% service charges in our package pricing.*

***Your Wedding Celebration begins with a One Hour Cocktail Reception***

*~ Your Signature Newlywed Cocktail & Deluxe Open Bar*

*~ Elegant Displays of Domestic Cheeses with Crackers and Mustards and Sliced, Seasonal Fruits and Vegetable Crudités with our own Dipping Sauces.*

*~ In addition, you will select six hot hors d'oeuvres or cold canapés to be butlered during your cocktail hour.*

**Staff Butlered Hot Hors d'oeuvres**

- ~ Lobster and Grilled Vegetable Quesadillas*
- ~ Chicken, Cheddar and Jalapeno Quesadillas*
- ~ Assorted Miniature Quiches*
- ~ Cheesesteak Spring Rolls with Marinara*
- ~ Chorizo and Sundried Tomato Strudel*
- ~ Swedish Meatballs*
- ~ Franks in a Blanket*
- ~ Mushrooms Stuffed with Crabmeat*
- ~ Mushrooms Stuffed with Sausage, Three Cheeses and Spinach*
- ~ Spinach and Feta in Phyllo*
- ~ Sesame Shrimp and Vegetable Spring Rolls*
- ~ Chicken, Shitake Mushroom and Cashew Spring Rolls*
- ~ Crab and Avocado Spring Rolls*
- ~ Provolone, Peppers and Basil in Puff Pastry*
- ~ Fried White Cheddar Macaroni and Cheese with Stewed Tomato Confit*
- ~ Plum Tomato, Fresh Mozzarella and Basil En Croute*
- ~ Sesame Chicken with Honey Sesame Dipping Sauce*
- ~ Coconut Panko Chicken with Spicy Honey Mustard*
- ~ Grilled BBQ Shrimp*
- ~ Ginger Soy Tempura Shrimp*
- ~ Shrimp Wrapped in Bacon with Horseradish Cream*
- ~ Miniature Cajun Crab Cakes with Mango Salsa and Cilantro*
- ~ Scallops Wrapped with Bacon*
- ~ Clams Casino*
- ~ Arancini with Sharp Provolone and Roast Tomato Coulis*

**Staff Butlered Cold Canapés**

- ~ Curried Shrimp Salad Nestled in a Cucumber Cup*
- ~ Charred Beef Tenderloin on Toast with Caramelized Shallot Mayonnaise*
- ~ Melon Wrapped in Prosciutto*
- ~ Strip Steak Au Poivre with Watercress and Blue Cheese*
- ~ Smoked Salmon en Croute with Cream Cheese and Red Onion*
- ~ Smoked Trout on Rye with Caper Mayonnaise and Roast Shallots*
- ~ Blue Cheese Mousse on Brioche with Red Grapes*

**Upgraded Displays & Butlered Hors d'oeuvres**

\$3 per person to substitute for 1 cold display or \$5 per person to add

*~ Roast Red Pepper and House-made Mozzarella Tray served with Croustades*

*~ Chef's Antipasto Display*

Assorted Italian Meats and Cheese,  
Marinated Vegetables, Black and Green Olives and Croustades

\$7 per person to substitute or \$9 per person to add

*~ Smoked Salmon Display*

Cream Cheese, Capers, Chopped Onions and Eggs with Mini Bagels or Toast Points

*~ Sushi Display*

Oyster Shooters, Sushi Grade Tuna with Marinated Vegetable Slaw and Wasabi,  
Sushi Handrolls and Sashimi in Assorted Flavors and Colors

\$12 per person to substitute or \$16 per person to add

*~ Iced Jumbo Shrimp Display with Cocktail Sauce*

Substitute for \$5 additional

*~ Butlered Tempura Beef Short Ribs*

*~ Butlered Marinated Grilled Lollypop Lamb Chop*

*~ The Brookside Romantic Wedding Dinner ~  
The Classic and Elegant Served Meal*

SALAD - choice of one

- ~ *House Tossed Garden Salad - up to three dressings will be offered*
- ~ *Classic Caesar Salad with House-made Herb Croutons and Fresh Parmesan Cheese*
- ~ *Petite Iceberg Wedge with Chopped Plum Tomato, Crispy Bacon and Blue Cheese Dressing - \$4*
- ~ *Sliced Garden Tomato and House-made Mozzarella Drizzled with Balsamic Vinaigrette - \$4*
- ~ *Baby Spinach Leaves tossed with Balsamic Strawberries and topped with Sliced Red Onion, Sweet Meringue Pecans and Blue Cheese Crumbles - \$4*

***Warm, Baked Rolls and Butter***

ENTREES

Please Choose Two Entrees not to include Vegetarian Option

BEEF

- ~ *Eight Ounce Premium Angus Gold Filet Mignon served with choice of Sauce Béarnaise and Bordelaise - \$110*
- ~ *Sliced Slow Roasted Tenderloin of Beef served with choice of Sauce Béarnaise and Bordelaise - \$108*
- ~ *Grilled Twelve Ounce Premium Gold Angus Strip Steak with Herb Butter and Crisp Onion Rings - \$105*
- ~ *Grilled Twin Tournedos of Beef Tenderloin topped with Blue Cheese Herb Crust on Sautéed Mushrooms with a Port Wine Demi-Glace - \$105*
- ~ *Mushroom Braised Boneless Beef Short Ribs - \$103*
- ~ *Roast Sliced King Cut Prime Rib of Beef Au Jus - \$103*
- ~ *Marinated, Sliced London Broil with Burgundy Mushroom Demi - \$99*

SEAFOOD

- ~ *Broiled Cold Water Lobster Tail with Drawn Butter and Lemon - Market Pricing*
- ~ *Broiled Jumbo Shrimp Stuffed with Crabmeat with Drawn Butter and Lemon - \$110*
- ~ *Brookside Twin Maryland Style Crab Cakes served with Cocktail Sauce and Lemon - \$107*
- ~ *Broiled Flounder Fillet Stuffed with Crabmeat in a Lemon Buerre Blanc - \$107*
- ~ *Fillet of Tilapia Florentine on Wilted Spinach \$99*
- ~ *Grilled Salmon Fillet in a Lemon Dill Buerre Blanc - \$99*

POULTRY \$99 Each

- ~ *Marinated, Grilled and Sliced Boneless Chicken Breast on a Bed of Garlic Sautéed Spinach and Roast Peppers*
- ~ *Chicken Marsala - Sautéed Medallions of Chicken in a Marsala Wine and Mushroom Sauce*
- ~ *Chicken Cordon Bleu - Baked Boneless Breast of Chicken Stuffed with Swiss Cheese and Ham, Crusted with Bread Crumbs and served with a Creamy Supreme Sauce*
- ~ *Chicken Piccata - Sliced Pan Roast Breast of Chicken in a Butter and White Wine Sauce with Lemon, Herbs and Capers*
- ~ *Chicken Prosciutto - Sautéed Medallions of Chicken inlayed with Prosciutto and Asiago Cheese In a Mushroom and Garlic Spinach Cream Sauce*
- ~ *Roast Sliced Breast of Turkey with Giblet Gravy*

~ The Brookside Romantic Wedding Dinner - continued ~

VEAL & PORK

- ~ *Osso Bucco Milanese - Veal Shank Braised in White Wine, Broth and Vegetables - \$103*
- ~ *Veal Marsala - Sautéed Medallions of Veal in a Marsala Wine and Mushroom Sauce or Piccata Sauce - \$101*
- ~ *Sliced Herb Rubbed Roast Pork Tenderloin with Carmelized Apples and Pan Gravy - \$100*
  - ~ *Herb Roasted Loin of Pork with Pan Juices - \$99*
  - ~ *Honey Baked Virginia Ham in Pineapple Sauce - \$99*

VEGETARIAN

- ~ *Herbed Couscous with Roast Portobella Mushrooms and Grilled Vegetables - \$99*
- ~ *Farfalle tossed with Sun-dried Tomato, Broccoli, Braised Mushrooms, Cannellini Beans, Garlic, Olive Oil and Parmesan Cheese - \$99*

DUETS

*Our Chef will prepare a combination entrée by pairing from any of the above entrée options.  
Pricing will be determined by selections.*

STARCHES & VEGETABLES

Choose one of each.

Starches

- ~ *Roasted Red Bliss Potatoes*
- ~ *Mashed Red Bliss Potatoes with Sour Cream and Chive:*
- ~ *Mashed Yukon Gold Potatoes with Roast Garlic*
- ~ *Potatoes Au Gratin*
- ~ *Wild Mushroom Risotto*
- ~ *Baked Idaho Potato with Sour Cream and Chives*
- ~ *White and Wild Rice Medley*

Vegetables

- ~ *Green Beans Almondine*
- ~ *Honey Glazed Carrots*
- ~ *Cauliflower Au Gratin*
- ~ *Oriental Vegetable Stir Fry*
- ~ *Steamed Vegetable Medley (Broccoli, Cauliflower, Carrots)*
- ~ *Snow Peas with Mushrooms*
- ~ *Asparagus (Seasonal)*

DESSERT

- ~ *Fresh Brewed Coffee, Decaf Coffee and Hot Tea*
- ~ *Cut and Serve Your Wedding Cake*

Plus Choice of:

- ~ *Chef's Gourmet Sweet Table - An Assortment of Miniature Pastries and Petite Fours*
- ~ *Chef's Ice Cream Sundae Bar - Featuring Vanilla Bean Ice Cream with all the Traditional Toppings*

~ *The Brookside Grande Wedding Buffet* ~

\$105

SALAD - Choice of One, served

~ *House Tossed Garden Salad - up to three dressings will be offered*

~ *Classic Caesar Salad with House-made Croutons and Fresh Parmesan Cheese*

~ *Petite Iceberg Wedge with Chopped Plum Tomato, Crispy Bacon and Blue Cheese Dressing - \$4*

~ *Baby Spinach Leaves tossed with Balsamic Strawberries, Sliced Red Onion,  
Sweet Meringue Pecans and Blue Cheese Crumbles - \$4*

~ *Sliced Garden Tomato and House Made Mozzarella Drizzled with Balsamic Vinaigrette ~ \$4*

*Warm, Baked Rolls and Butter*

BUFFET

Entrees

~ *Tenderloin Tips Au Poivre*

~ *Sliced Marinated London Broil with Burgundy Mushroom Demi*

~ *Grilled Blue Cheese Crusted Tournedos of Beef Tenderloin over Balsamic Onions*  
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~ *Chicken Piccata - Sliced Pan Roast Breast of Chicken in a Butter and
White Wine Sauce with Lemon, Herbs and Capers*

~ *Chicken Marsala - Broiled Chicken Breast in a Marsala Wine and Mushroom Sauce*
*Chicken Prosciutto - Sautéed Medallions of Chicken layered with Prosciutto and Asiago Cheese
in a Mushroom and Garlic Spinach Cream Sauce*
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~ *Grilled Salmon Fillet with Lemon Dill Beurre Blanc*

~ *Fillet of Tilapia with Creamy Florentine Sauce over Wilted Spinach*  
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~ *Sliced Herb Rubbed Roast Pork Tenderloin with Carmelized Apples and Pan Gravy*

~ *Herb Roast Sliced Pork Loin in Pan Juices*

~ *Sliced Honey Baked Virginia Ham with Pineapple Sauce*
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~ *Roast Sliced Breast of Turkey with Giblet Gravy*  
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~ *Sautéed Medallions of Veal Marsala or Piccata*

Pasta

~ *Smoked Mozzarella and Roast Pepper Ravioli in Pesto Cream with Plum Tomato*

~ *Penne Rigate tossed with a Beef Bolognese and Three Cheeses*

~ *Ricotta Cheese Ravioli with a Sweet Italian Sausage Ragout*

~ *Orecchiette tossed with Sautéed Mushrooms, Spinach, Sundried Tomato,
Olive Oil and Parmesan Cheese*

~ *Farfalle with Vegetarian Bolognese and Asiago Cheese*

~ The Brookside Grande Wedding Buffet - continued

Buffet Upgrades

You may substitute any one entrée choice with the following upgrades:

- ~ Chef Carved Roast Prime Rib of Beef Au Jus - \$5.00 per person*
- ~ Maryland Style Crab Cakes with Creole Remoulade - \$7.00 per person*
- ~ Jumbo Shrimp Stuffed with Crab Imperial - \$7.00 per person*
- ~ Chef Carved Roast Tenderloin of Beef with Sauce Béarnaise - \$7.00 per person*

Starches or Potatoes

- ~ Roasted Red Bliss Potatoes*
- ~ Mashed Red Bliss Potatoes with Sour Cream and Chives*
- ~ Mashed Yukon Gold Potatoes with Roast Garlic Potatoes Au Gratin*
- ~ Wild Mushroom Risotto*
- ~ Baked Idaho Potato with Sour Cream and Chives*
- ~ White and Wild Rice Medley*

Vegetables

- ~ Green Beans Almondine*
- ~ Honey Glazed Carrots*
- ~ Cauliflower Au Gratin*
- ~ Oriental Vegetable Stir Fry*
- ~ Steamed Vegetable Medley (Broccoli, Cauliflower, Carrots)*
- ~ Snow Peas with Mushrooms*
- ~ Asparagus (Seasonal)*

Dessert

- ~ Fresh Brewed Coffee, Decaf Coffee and Hot Tea*
- ~ Cut and Serve Your Wedding Cake*

Plus Choice of:

- ~ Chef's Gourmet Sweet Table*
- An Assortment of Miniature Pastries and Petite Fours*
- ~ Chef's Ice Cream Sundae Bar*
- Featuring Vanilla Bean Ice Cream with all the Traditional Toppings*

Dessert Upgrades

Substitute a dessert or add a coffee bar for \$3.00 per person

- ~ Chocolate Fondue Station*
- Rich Melted Milk Chocolate with Assorted Sweet Toppings for Dipping*
- ~ Coffee Bar*
- To include displays of Fresh Brewed Coffee, Decaf Coffee and Hot Teas*

~ The Brookside Stations Reception ~
The perfect blend of hors d'oeuvres and Chef manned stations.
\$135

The First Hour

Staff Butlered Hot Hors d'oeuvres and Cold Canapés

See page 4 for choices.

Stationary Displays

- ~ *Jumbo Shrimp and Crab Claws on Ice with Cocktail Sauce and Dijon Sauce*
- ~ *Domestic and International Cheeses with Crackers and Mustards, Seasonal Fruits*
- ~ *Antipasto Display with Italian Meats and Cheeses, Marinated Vegetables, Black and Green Olives with Croustades*
- ~ *Fresh Vegetable Crudités with our own Dipping Sauce*

Pasta Station

Choose Two

- ~ *Smoked Mozzarella and Roast Pepper Ravioli with Prosciutto and Plum Tomato in Pesto Cream Sauce*
- ~ *Penne Rigate tossed with a Beef Bolognese Sauce and Three Cheeses*
- ~ *Orecchiette tossed with Grilled Chicken, Sautéed Mushrooms, Spinach, Sun-dried Tomato with Olive Oil and Parmesan Cheese*
- ~ *Ricotta Cheese Ravioli with a Sweet Italian Sausage Ragout*
- ~ *Farfalle with a Vegetarian Bolognese Sauce and Asiago Cheese*

Upon Wedding Party Introductions

The Dinner Stations Begin

These dinner stations remain open for a total of One and One Half Hours

Salad Station

The Salad Station includes House Made Garlic Bread and Warm Baked Rolls with Butter.

Choose Two

- ~ *Classic Caesar Salad Bowl with House-made Herb Croutons and Fresh Parmesan Cheese*
- ~ *Tossed House Garden Salad Bowl with Dressings*
- ~ *Baby Spinach Leaves tossed with Balsamic Strawberries, Sweet Meringue Pecans, Sliced Red Onion and Blue Cheese Crumbles*
- ~ *Gourmet Salad Greens with Mandarin Oranges, Almonds, Crumbled Feta Cheese and Citrus Vinaigrette*
- ~ *Greek Salad - Romaine Lettuce tossed with a Lemon Herb Vinaigrette, Sliced Cucumber, Plum Tomato, Sliced Red Onion, Kalamata Olives, Feta Cheese and Roast Peppers*

Carving Station

Choose Two

- ~ *Roast Prime Rib of Beef Au Jus with Horseradish*
- ~ *Roast Tenderloin of Beef with Sauce Béarnaise*
- ~ *Herb Rubbed Roast Tenderloin of Pork with Pan Gravy*
- ~ *Roast Turkey Breast with Giblet Gravy*
- ~ *Grilled Fillet of Salmon with Lemon Buerre Blanc*
- ~ *Honey Glazed Baked Ham with Pineapple Sauce*

Brookside Stations Reception - continued

Sauté Station

Choose Two

~ *Shrimp Scampi with Linguini*

~ *Tenderloin Tips Au Poivre with Egg Pappardelle*

~ *Miso Chicken and Vegetable Stir Fry over Soba Noodles*

~ *Oriental Beef and Broccoli Stir Fry over Steamed White Rice*

Side Station

~ *Accompanied by Chef's Seasonal Grilled or Sautéed Vegetables*

Choose One

~ Gourmet Mashed Potato Bar

Three of Chef's Creamy Mashed Potatoes:

*Mashed Red Bliss Potatoes, Yukon Gold Mashed Potatoes with Roast Garlic and Mashed Sweet Potatoes
Toppings to include: Sour Cream, Chopped Chives, Crispy Bacon Crumbles, Carmelized Onions,
Sautéed Mushrooms, Horseradish Cream, Herbed Whipped Butter, Assorted Shredded Cheeses,
Roasted Peppers, Crumbled Blue Cheese, Brown Sugar, Mini Marshmallows*

~ Macaroni and Cheese Bar

Chef's Creamy Three Cheese Macaroni and Cheese

*Toppings to include: Stewed Tomatoes, Crispy Bacon Crumbles, Sautéed Onion, Sautéed Mushrooms, Salsa,
Chopped Jalapenos, Diced Ham, Roasted Peppers, Steamed Broccoli, Diced Plum Tomato*

Dessert Station

Fresh Brewed Coffee, Decaf Coffee, Hot Tea

*Cut and Serve Your Wedding Cake **Plus***

Choose one

~ *Chocolate Fondue Station*

Rich Melted Milk Chocolate with Assorted Sweet Toppings for Dipping

~ *Chef's Gourmet Sweet Table*

An Assortment of Miniature Pastries and Petite Fours

~ *Ice Cream Sundae Bar*

Vanilla Bean Ice Cream with All the Traditional Toppings

~ *Bananas Foster Station*

Sliced Bananas Sautéed with Brown Sugar and Rum atop Vanilla Bean Ice Cream

~ *Carmelized Pineapple and Toasted Coconut*

over Vanilla Bean Ice Cream

~ *Brookside Menu Additions and Accompaniments* ~

Add a Soup Course to your Dinner Menu

Soups

\$4 per person
Cream of Broccoli
Tomato Bisque
Cream of Potato Leek
Beef Vegetable
Chicken Vegetable with Rice
Tomato Vegetable with Orzo
Minestrone
Chicken Corn Chowder
Italian Wedding
Cream of Wild Mushroom

Specialty Soups and Bisques

\$6 per person additional
Shrimp Bisque
Crab Bisque
Lobster Bisque
Maryland Style Crab Chowder
Cream of Asparagus
French Onion (not available on buffet or station)

Salad Dressings

*French, Russian, Blue Cheese, Italian Vinaigrette, Creamy Sesame,
Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette,
Honey Mustard and Creamy Italian*

Specialty Meals and Pricing

Children age 3 and under are complimentary. Children age 3-10 are \$30 and will generally be served chicken fingers and french fries. Other childrens' meals are available upon request.

In the recent past there has been an increase in the need for specialty meals such as gluten free and food allergies. Discuss any issues you are concerned about with your Event Coordinator.

Your vendors, such as DJ, Photographer, Videographer will be included in your final count, although they will be served a chicken entrée for \$30 or buffet for \$40.

For young adults age 11-20 there is an automatic \$10 discount off any wedding package.

~ *Brookside Bar and Beverage Options* ~

Our Wedding Packages include the Four and One Half Hour Deluxe Open Bar items listed below:

Liquors

*Seagram's 7 ~ Canadian Club ~ Windsor Canadian ~ VO
Gordon's Gin ~ Jack Daniels Whiskey ~ Old Granddad Bourbon ~ Cutty Sark Scotch
~ Skyy and New Amsterdam Vodkas ~ Pinnacle Flavored Vodkas
Bacardi Rum ~ Captain Morgan Spiced Rum ~ Parrot Bay Coconut Rum
Southern Comfort ~ Margueritaville Tequila ~ Kamora Coffee Flavored Liqueur
Jacquins' Brandys and Cordials
Plus all bar brand liquors*

House Wines

*~ Chardonnay ~ Pinot Grigio ~ White Zinfandel
~ Cabernet Sauvignon ~ Merlot*

Domestic Draft Beer

Choose 2 from these Domestic Brands:

~ Miller Lite ~ Coors Light ~ Budweiser or Bud Light ~ Yuengling Lager

Imported Drafts may be substituted for \$3 per person

Limited Domestic & Imported Bottled Beer may be substituted for \$3 per person or added for \$5 per person

All Juices, Sodas and Mixers are also included.

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Upgrade to Super Premium Open Bar - Additional \$6 per person

This level includes all of the above liquor brands in addition to:

Liquors

Scotch ~ *Dewar's ~ Johnnie Walker Red ~ Johnnie Walker Black
~ Glen Livit ~ Chivas Regal ~ J & B
(Single Malt Scotches available at an additional cost)*
Bourbon - ~ *Makers Mark ~ Knob Creek*
Vodka ~ *Kettle One ~ Grey Goose ~ Belvedere ~ Stolichnaya
~ Absolute ~ Absolute Citron ~ Stolichnaya Orange*
Gin ~ *Bombay ~ Bombay Sapphire ~ Beefeater ~ Tanqueray*
Tequila ~ *Cuervo Gold ~ Patron ~ Don Julio*

Also included:

*~ Myers Dark Rum ~ Bailey's Irish Cream ~ Kahlua
~ Frangelico ~ Midori ~ Amaretto Di Sorrono ~ Sambuca
~ Courvoisier VSOP ~ Chambord ~ B & B*

Bottled Beer

Choose 2 domestic and 2 imported from the following brands

*~ Miller ~ Coors ~ Budweiser ~ Yuengling ~ Amstel ~ Corona
~ Michelob Ultra ~ Stella Artois ~ Heineken ~ Blue Moon ~ Sam Adams*

Other brands are available. Please inquire.

House Wines

*~ Chardonnay ~ Pinot Grigio ~ White Zinfandel
~ Cabernet Sauvignon ~ Merlot*

All Juices, Sodas and Mixers are also included.

~ *Brookside Enhancements* ~

Seafood Raw Bar

Jumbo Shrimp, Crab Claws, Clams on the ½ Shell, Oysters with Accompaniments
\$24 per person

Deluxe Martini Bar

For one hour before dinner
Super Premium Vodkas with Mixers
\$10 per person

Ice Sculpture or Ice Luge

Create your own personal design
or choose from the many options offered
\$300 and up

Wine Service with Dinner

Choose a red and a white wine from our list of
fine wines to serve to your guests during dinner.
Priced by the bottle and based on consumption

Chocolate Fondue Station

Rich, Delicious, Hot Melted Chocolate
with an Array of Fresh Fruits and Sweet Dippables
\$3 per person to substitute for the dessert provided in the package OR
\$5 per person to add

Belgian Chocolate Dipped Strawberries

Served to each table with your wedding cake
or added to your Gourmet Sweet Table or Ice Cream Sundae Bar
\$2 per person

Specialty Linens

Inquire

Coat Room Attendant

Complimentary

Valet Parking

Inquire



~ *Brookside Country Club* ~ *Policy Information*

Deposits/Payments A deposit of \$1000 is due at the time of contract signing. A second payment of 50% of the estimated remaining balance is due six (6) months prior to your event. The final payment is due three (3) days prior to your event. Payments may be made by certified or personal check, cash or Visa, Master Card, American Express or Discover. All deposits are non-transferable and non-refundable. It is required that a major credit card be provided and kept on file until the conclusion of the event.

Pricing All menu pricing is **inclusive** of 6% PA sales tax and 20% gratuity. Prices quoted are subject to change until contract signing.

Guest Minimums The months of April through October are considered in-season. All Saturday bookings during these months will be subject to a \$10,000 spending minimum. There are no spending minimums for all Friday and Sunday bookings throughout the year and for Saturday bookings during the off-season.

Rental and Setup Fees A wedding reception includes the rental of the ballroom, dining room and outdoor spaces, for which the rental fee is \$500. Several ceremony spaces are available. The ceremony fee is \$4 per person. The ballroom comfortably seats up to 220 for dinner and dancing.

Tasting and Planning Dinner Brookside Country Club provides a complimentary tasting for two to our Bride and Groom on a convenient date six (6) months prior to your celebration. The date and arrangements will be set by our wedding coordinator and will also include a planning meeting to discuss the final menu selections and all the details for your celebration. The 50% payment of your estimated balance will be due during this time. Any additional guests attending the tasting will be charged accordingly.

Menu Selections/Guest Guarantees A tentative guest count must be received thirty (30) day prior to the event. Final guest guarantee and meal breakdown will be due seven (7) days prior to the event. The final payment will be due three (3) prior to the event. The client will be responsible for providing the appropriate means of signifying entrée choices for the guests. Our wedding coordinator will provide suggestions.

Event Hours Daytime wedding receptions (between 12:00 pm - 4 pm) are (4) hours in length. Evening wedding receptions (4:00 pm and after) are five (5) hours in length. A function that is both wedding ceremony and reception is afforded one (1) additional hour at the beginning of the time frame with a guest guarantee of one hundred (100) or more. Brookside Country Club is very flexible regarding event starting times, however all events must end by midnight. **Extensions:** There are occasions when it is requested that there be a one (1) hour time extension. This must be arranged prior to the event. The fee for this one (1) hour extension is \$500. It is suggested that the bar be closed during that hour, but if the bar remains open, the cost of the beverages consumed or food prepared will be added to the fee.

Event Conclusion All guests and vendors must be vacated from the Brookside Country Club property within one ½ hour from the contracted conclusion time. As a courtesy, Brookside Country Club staff will organize and have ready for loading any wedding items (other than wedding gifts). The host is required to make prior arrangements for the removal of all belongings at the conclusion and for the transportation of all guests. A fee of \$500 will be charged when guests or vendors remain on the property after the allotted departure time.

Vendors Brookside Country Club requires that all vendor contact information be provided to the wedding coordinator at the time of the Planning Dinner. It is the responsibility of the event host to notify all vendors to contact Brookside for information regarding set up time and space requirements.



Food and Dietary Policies Brookside Country Club is very proud to have a wonderful Chef and Kitchen Staff. We do not provide in-house wedding cakes although our wedding coordinator will be happy to recommend some fine bakeries. There is no fee for cutting and serving your wedding cake. Other than your wedding cake no outside food may be brought into the facility unless otherwise approved by the event coordinator and the chef.

Brookside Country Club will be happy to provide a gourmet vegetarian or vegan entrée. Please discuss any other dietary restrictions your guests may have with our wedding coordinator. Our Chef will do his best to accommodate any issues. A children's meal of Chicken Fingers and French Fries will be provided for children 10 years old and younger. The cost for children ages 3 through 10 is \$30. Children under 3 are complimentary. A \$10 discount will be applied to young adults ages 11 through 20 when an open bar package has been chosen. Your vendors (such as photographer(s), DJ etc.) will be served a hot meal for \$30 or a buffet for \$40.

Liquor Service The Brookside Country Club staff has been RAMP trained and certified (Responsible Alcohol Management Program) and reserves the right to refuse service of alcoholic beverages to persons deemed to be under the age of twenty one (21) unless proof of age is provided and to persons who appear intoxicated. It is also the law to prevent any adult from serving underage persons alcohol. Any adult guest believed to have done so will be asked to leave the property or law enforcement will be called. Brookside Country Club policies require that all alcoholic beverages must be provided by Brookside Country Club and none may be brought in or removed from our property by any member or guest. Brookside Country Club has a "No Shot" policy. Alcoholic beverages will not be served prior to the contracted start time unless otherwise arranged with management.

Additional Private Spaces Brookside Country Club will provide private areas to the Wedding Party for wedding ceremony preparation when the ceremony is contracted on the property. The Ladies Lounge and the Founders Room will be provided complimentary up to 4 (four) hours prior to the contracted event time and will be available to the Wedding Party until the start of ceremony. All belongings must be cleared from these spaces between the ceremony and reception. Brookside Country Club is not responsible for the security of any belongings. The Founders Room will also be provided to the Wedding Party arriving from a separate ceremony location and may be utilized as a private cocktail space prior to the wedding reception. All above policies apply.

Decorations Brookside Country Club provides white floor-length linen with various napkin colors. Chair covers and specialty linen is available on a rental basis. The wedding coordinator will provide this information. Brookside will also provide votive candles and holders to compliment your centerpiece.

Miscellaneous

Dress Code: Brookside Country Club strictly enforces the dress code. Business casual, semi-formal or formal attire is appropriate depending on the occasion. It is the hosts' responsibility to inform their guests of the proper dress.
NO DENIM JEANS OR JACKETS. NO CARGO SHORTS OR PANTS. NO HATS (baseball caps, do-rags, etc).

Brookside Country Club is a private "members only" establishment with banquet facilities open to the public. Guests of all events are not permitted to enter the "Club" areas at any time, unless prior approval has been arranged with management.

Brookside Country Club is non-smoking facility. There are designated areas for smoking outside of the building.

The Brookside Country Club private golf course is for our members only and is not accessible to any non-member event guests unless otherwise arranged with management.