



# 2020 *Wedding Packages*

YOUR LOVE STORY BEGINS HERE.



ALL BECAUSE TWO PEOPLE FELL IN LOVE...

*- Congratulations! -*

Set against the towering woods, with romantic, sweeping views of a championship golf course, Brooklea Golf And Country Club aims to create the memories and experiences that take your breath away.

Our goal at Brooklea since 1959 is to ensure your wedding planning is seamless and the celebration unforgettable. As you can rest easy knowing that our team of professionals will look after every last detail.

Please review the following material and discover the many services available to you from our team of experts to make your dream wedding come true.



## - Wedding Packages -

At Brooklea we want to ensure that every one of your needs is taken care of. Making your special day everything you've dreamed of and more is easy with flexible and stress free celebration options. Choose an easy inclusive wedding package or if you don't see something that suits you... let us design a custom event to suit your budget and vision.

Brooklea Wedding Packages include the following:

- Complimentary overnight parking
- Complimentary food and wine tasting for the bride and groom
- Complimentary dinner entree for two vendors (IE. DJ and photographer)
- Preferred rates on Showers, Jack + Jills, and Day,After Brunches
- White table linens and skirting
- Set up and tear down of Brooklea items
- Personal on site Wedding Coordinator
- 8 Complimentary Golf Green Fees + Cart



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## - Ceremony Options -

Whether you are planning an intimate exchange of vows, or a grand celebration, Brooklea Golf and Country Club is the perfect backdrop to say "I Do". We are proud to offer couples the opportunity for both indoor and outdoor ceremonies. With acres of sprawling beauty, and a full service event space, Brooklea is where your love story begins.

### **OUTDOOR WEDDING**

Overlooking our 18 Hole Championship Golf Course and lush natural beauty, our outdoor ceremonies make for a truly unique and unforgettable event.

**CEREMONY FEE:** \$500.00 (Includes: Rehearsal, House Linens, Set-Up and Tear Down)

### **INDOOR WEDDING**

With panoramic views of our beautiful grounds, the Grand Ballroom, Cathedral Room or '59 Lounge Dining Space will capture the very definition of romance on your special day.

**CEREMONY FEE:** \$500.00 (Includes: Rehearsal, House Linens, Set-Up and Tear Down)



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## - Reception Options -

Brooklea Golf and Country Club provides couples with a versatile venue to bring their wedding dreams to life. All of our event spaces can be completely customized to cater to parties of any size.

### **GRAND BALL ROOM - \$1200.00 RENTAL**

With seating for 180 guests, the Grand Ballroom is our most requested space. Boasting scenic views of the course, romantic chandelier lighting and an inviting atmosphere, this is the perfect space to celebrate your wedding.

### **CATHEDRAL BALL ROOM - \$850.00 RENTAL**

With a view across the rolling Brooklea acreage, the Cathedral Room is a beautiful and flexible space to suit your wedding needs. With seating for up to 50 guests, the space also offers floor to ceiling french doors that open to a private terrace.

### **COCKTAIL HOUR IN THE '59 LOUNGE - \$600.00 RENTAL**

A more intimate and private setting, the '59 Lounge comfortably accommodates all your guests during the ceremony to reception transition. The striking fireplace and warm room offer an escape from the ordinary.



# - Buttered Hors D'Oeuvres -

Choice of One Hot or Cold Item Per Guest - \$3  
 Choice of Three Hot or Cold Items Per Guest- \$8  
 Choice of Five Hot or Cold Items Per Guest- \$13

## HOT

Asian Crab Cakes with Wasabi Cream  
 Chili-Lime Shrimp Skewer  
 Peanut Satee Chicken Skewer  
 Marinated Beef Skewer with Chimichurri  
 Lamb Lollipops with Chimichurri or Tzatziki  
 Beef Sliders with Stout Caramelized Onions, House Ketchup and Old Cheddar  
 Smoked Cheddar Mac and Cheese Bites with Jalapeno Ketchup  
 Spinach and Cheese Stuffed Mushrooms  
 Vegan "Pulled Pork" Sliders with Tangy Slaw  
 Cauliflower "Wings" - Honey Garlic, Buffalo and Blue or Whiskey BBQ  
 Mushroom Crostini with Asiago  
 Brie and Apple Crostini with Smokey Onion Jam

## COLD

Shrimp Caesar Shooter  
 Smoked Salmon Crostini with Horseradish Dill Cream  
 Tuna Spoons - Purple Cabbage Slaw, Pickled Ginger, Citrus Soy, Wasabi Cream  
 Crab Salad Won-ton Cups  
 Duck Blini with Cranberry-Orange Compote and Creme Fraiche  
 Shaved Beef Crostini with Peppercorn Herb Cream and Red Wine Glaze  
 Bruschetta Crostini with Balsamic Reduction  
 Sun Dried Tomato, Prosciutto and Arugula Pinwheels  
 Balsamic Roasted Grapes and Blue Cheese Crostini  
 Thai Veggie Roll with Thai Peanut Sauce  
 Watermelon and Feta Spoons

*All prices are subject to 15% Gratuity and 13% HST*



# -Platter Options-

Serves approximately 25 guests

## **Crudites and Dip - \$65**

Crisp seasonal vegetables with peppercorn ranch or house hummus

## **Fruit Platter - \$70**

Assorted fresh fruits and berries. Add yogurt dip for - \$ 4

## **Charcuterie - \$100**

3 cured meats, pate, pickles, olives, red onion jam, mustards, asiago, fruit and nuts served with crostinies and crackers

## **Cheese Board - \$65**

Artisan domestic and imported cheeses, served with crackers and crostini, grapes, nuts, Add red pepper jelly - \$4

## **Bread and Dip - \$100**

Smoked onion and cheddar dip, hummus and sun dried tomato pesto served with pita points and baguette

## **Smoked Salmon - \$115**

Smoked salmon served on crostini with fried capers, red onion with dill cream cheese

## **Jumbo Shrimp - \$125**

Served with cocktail sauce and lemon wedges

## **Tea Sandwich Platter - \$110**

Egg, tuna, chicken salad and cucumber with herbed cream cheese tea sandwiches

## **Deluxe Sandwich Platter - \$140**

Ham and swiss with honey mustard, turkey -LT with garlic mayo, roast beef with spinach and horseradish mayo, grilled vegetables with garlic mayo and balsamic glaze all served on artisan bread.



# -Plated Dinner-

## STARTER MENU

Your plated dinner includes: fresh baked artisan breads and butter, three or four course menu from the selections featured and coffee service station.

### HOT SELECTIONS

- Thai Coconut Curry
- Truffled Cauliflower
- Spiced Beetroot with Chickpeas
- Tomato Bisque
- Lobster Bisque (add \$3 p/p)

### COLD SELECTIONS

- **Classic Caesar Salad** - Crisp romaine lettuce and fresh croutons tossed in our famous homemade dressing topped with Parmesan.
- **Brookside Greens** - Fresh mixed greens with candied pecans, seasonal fruit, goat or feta cheese with a white wine fig vinaigrette.
- **Tomato Salad** - Fresh seasonal tomatoes mixed with arugula, mozzarella di buffala, pesto, lemon vinaigrette, drizzled with balsamic reduction.
- **Horiatiki Salad** - A traditional Greek salad which includes tomato, sliced cucumber, green pepper, sliced red onion, kalamata olives and feta cheese.
- **Caprese Salad** - Fresh field greens, pulled mozzarella, oven roasted tomatoes, basil and balsamic reduction.





# -Plated Dinner-

## MENU

All entree pricing includes one starter and one dessert selection. Entrée choices must be provided 14 days in advance. For ease of service we also request a clearly marked seating listing with guest names and entrée choices, along with food allergies or aversions. We will also require you to mark the entrée choice on the guest seating card. Dinner entrées will be served with your choice of garlic smashed potatoes, herb roasted potatoes, or basmati rice pilaf and seasonal vegetables.

### **BEEF**

8oz New York Strip Loin with a peppercorn demi-glace or chimichurri - \$45

8oz Prime Rib Roast with au jus and yorkshire pudding - \$49

6oz Grilled Tenderloin with a bordelaise or bearnaise sauce - \$52

### **CHICKEN**

Chicken Supreme (Breast, Wing and Skin Attached) with wild mushroom ragout - \$39

Roasted Chicken Breast (Select One) - \$38

- Stuffed with sundried tomato, spinach and mozzarella with pesto cream sauce
- Stuffed with brie and apple smothered in a somersby sauce
- Stuffed with caramelized onions and bacon in Beau's Lugtread honey ale sauce

### **FISH**

Pan Seared Atlantic Salmon with honey miso suace or smoked tomato salsa - \$40

*All prices are subject to 15% Gratuity and 13% HST*



# -Plated Dinner-

## MENU

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### VEGAN AND VEGETARIAN

Grilled Portobello "Steak" stuffed with spinach and goat cheese - \$45

Thai Coconut Red Curry with basmati rice - \$49

Wild Mushroom Risotto with arborio rice, wilted kale and gremolata - \$52

### KIDS MENU

*(Available for ages 5 -12)*

Crudites and Dip

Choice of one:

Chicken Fingers + Fries - \$20

Pasta with Tomato Sauce - \$20

Grilled Cheese + Fries - \$20

Cookies or Ice Cream Sundae

Soft Drink/Juice included

*All prices are subject to 15% Gratuity and 13% HST*



# -Plated Dinner-

## DESSERT SELECTIONS

### CHOOSE ONE DESSERT

- **Chocolate Torte** - A rich hint of espresso, spiced pecan crumb, browned butter caramel served with vanilla ice cream.
- **Lemon White Chocolate Cheesecake** - Caramelized pineapple, toasted coconut crumble and rum essence.
- **Creme Brule** - Orange mascarpone flecked with espresso and flavored with vanilla, served with berry compote.
- **Matcha Fruit Flan** - Matcha green tea custard, seasonal fresh fruit wrapped in a fluffy puff pastry.
- **Tri-Berry Crepes** - French crepes filled with vanilla cream and drizzled with caramel and chocolate sauce, topped with summer berry compote.
- **Chocolate Peanut Butter Mousse** - Rich dark chocolate mixed with crunchy peanut butter mousse layered and topped with a chantilly cream.

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# -Luncheon Buffet-

## MENU

### TO SHARE

#### **FRESH DELI BUFFET - \$20 per person**

Crudites and dip platter, assorted pickles and olives, seasonal fruit platter, mixed green salad, classic caesar salad, pasta salad, freshly sliced black forest ham, roast beef, smoked turkey, Montreal style corned beef, kaiser buns, assorted sliced cheeses, assorted cookies and squares.

#### **BALLPARK BBQ BUFFET - \$23 per person**

Crudites and dip platter, classic caesar salad, potato salad, fresh kaiser buns, sirloin burgers, jumbo hot dogs, traditional garnishes and condiments, french fries, seasonal fruit platter, assorted cookies, squares and pies.

#### **LUNCHEON BUFFET - \$26 per person**

Freshly baked rolls, crudites and dip platter, assorted pickles and olives, seasonal fruit platter, mixed green salad or a classic caesar salad, choice of: oven roasted chicken with white wine tarragon + homemade lasagna or roast beef with gravy + three cheese agnolotti, potatoes or creole rice, grilled seasonal vegetables, assorted cookies, squares and pies.

All of our luncheon options are accompanied by coffee, tea and an assortment of juices.

*All prices are subject to 15% Gratuity and 13% HST*

*Our Chef is more than delighted to customize your menu beyond what you will find here. If you would like to explore these options, do not hesitate to let us know.*



# -Dinner Buffet-

## MENU

### TO SHARE

#### **BACKYARD BBQ - \$28 per person**

Crudites and dip platter, classic caesar salad, potato salad, fresh kaiser buns, sirloin burgers, grilled chicken breast, traditional garnishes and condiments, french fries, seasonal fruit platter, assorted cookies, squares and pies.

#### **PASTA BUFFET - \$30 per person**

Warm buns + butter, assorted pickles and olives, classic caesar salad, mixed greens salad, pasta salad, penne pasta with chicken Italian sausage and peppers in our spicy marinara sauce, three cheese tortellini and roasted vegetables in a pesto cream sauce, seasonal fruit platter, assorted cookies, squares and pies.

#### **THE BROOKSIDE PUB - \$34 per person**

Pita points served with spinach and artichoke dip, crudites and dip platter, classic caesar salad, chicken wings (choice of 2 flavors: honey garlic, whiskey bbq, jerk or kansas bbq), coconut curry mussels or beer battered haddock with tartar sauce, french fries, cauliflower and broccoli stir fry, assorted cookies, squares and pies.

All of our dinner buffet options are accompanied by coffee, tea and an assortment of juices.

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*Our Chef is more than delighted to customize your menu beyond what you will find here. If you would like to explore these options, do not hesitate to let us know.*



# - Dinner Buffet -

## MENU

### TO SHARE

#### **THE NORTHERN ANCHOR - \$37 per person**

Warm buns + butter, crudites and dip platter, mixed green salad, classic caesar salad, potato salad, choice of (2 of the following) oven roasted chicken breast topped with bruschetta, feta and balsamic glaze or teriyaki glazed salmon with grilled pineapple or roast beef with gravy and horseradish, served with roasted herbed potatoes or basmati rice pilaf, seasonal buttered vegetables, seasonal fruit platter, assorted cookies, squares and pies.

#### **SOUTHERN STYLE BBQ - \$38 per person**

Warm buns + butter, crudites and dip platter, classic caesar salad, mixed greens salad, potato salad, choice of (2 of the following) smokey beef brisket, bbq pulled pork, bbq ribs or kansas style bbq chicken, served with baked beans, sweet buttery corn, seasonal fruit platter, assorted cookies, squares and pies.

#### **THE GRAND GEORGIAN - \$41 per person**

Warm buns + butter, crudites and dip platter, assorted pickles and olives, classic caesar salad, mixed greens salad, pasta salad, 10oz strip loin steak served with horseradish and chimichurri, baked or herb roasted potatoes, seasonal buttered vegetables or roasted mixed mushrooms, seasonal fruit platter, assorted cookies, squares and summer berry crumble with sauce anglaise.



## -Late Night Options-

Wedding receptions are meant to be a party after all, especially if you've booked a band or DJ but despite the fun, late-night weddings can leave guests exhausted. Surprise your guests with delicious treats toward the end of your reception that will have them back on their feet and ready to hit the dance floor for round 2.

### **OUR OPTIONS INCLUDE:**

- **Savoury Snack Spread - \$5 per guest**  
Not all late night snacks have to be loaded with sugar—or salt. This includes a feast-worthy display for your very own charcuterie buffet, complete with all the best cheese and fruit additions.
- **Food Truck Favourites - \$9 per guest**  
Bite sized burger sliders accompanied by a trio of fries that included sweet potato, waffle, and classic fry varieties—alongside a array of dipping sauce for the ultimate late-night treat.
- **Get It Popping - \$4 per guest**  
Is there a more iconic late-night snack than popcorn? The best thing about this wedding reception snack is how easy it is to customize with unique toppings and flavors. You could even create a build-your-own popcorn bar with sweet, salty, and savory add-ons.
- **Pretzel Pairing - \$7 per guest**  
Our new favourite midnight snack alert: A variety of soft pretzels paired with individual packets of mustard and other tasty dipping sauces! We're pretty sure a late night snack like this won't survive the reception.
- **Poutine Bar - \$9 per guest**  
French fries, cheese curds + gravy served in easy take away paper boats. Accompanied with the following ingredients to create your own signature masterpiece; cheese curds, house made gravy, crunchy bacon bits, caramelized onions & fresh herbs need we say more?
- **Pizza Party - \$4 per guest**  
Our most popular option with weddings! A variety of delicious stone baked classic and gourmet pizzas sure to hit the spot after a night of dancing and celebrating.



# - Beverage Pricing -

## HOST BAR

Each bar package is based on 5 hours of bar service. Additional hours of service can be purchased for each package and must stay consistent with the guaranteed number of guests. Additional hours may be purchase for \$10/hour per person for Standard Bar service and \$15.00/hour per person for Premium Bar service. Our bar is licensed to serve alcoholic drinks from the hours of 9:00am until 1:00am

### STANDARD - \$40 PER PERSON

Includes: Liquor - Rum, Rye, Vodka, Gin & Scotch, House Wine (Red + White), Domestic Bottled Beer, Coolers, Soft Drinks & Juice.

One punch without spirits served during the event.

### PREMIUM - \$50 PER PERSON

Includes: Liquor - Rum, Rye, Vodka, Gin & Scotch + all Premium Spirits, House Wine (Red + White), Domestic & Imported Bottled Beer, Coolers, Cocktails, Soft Drinks & Juice.

One punch without spirits served during the event.

### NON ALCOHOLIC BEVERAGE - \$10 PER PERSON

Provide your guests under the age of 19 years old with access to unlimited soft drinks (assorted juices and soft drinks) for the evening.

### HOUSE WINE FOR TABLES - \$25 PER BOTTLE

Pelee Island House Wine: Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon





# - Beverage Pricing -

## HOST BAR CONSUMPTION PRICES

All alcohol for consumption bar pricing will be charged at the current prices on the date of function.

**BAR SET UP FEE - \$150** (Applicable to events with 49 people or less)

## CASH BAR PRICES

Bottled Beer - \$5.31 Per 341ml Bottle  
 Canned Beer - \$6.64 Per 473ml Can  
 Liquor - \$4.87 Per 1 Ounce  
 Cocktail - \$6.64 Per 1 Ounce  
 Domestic House Wine - \$7.08 Per 6oz Glass  
 Coolers - \$6.64 Per 341ml Can  
 Soft Drinks + Juice - \$2.21 Per Glass

## PUNCH

WITH SPIRITS - \$175.00    WITHOUT SPIRITS - \$100.00  
 Serves approximately 100 guests per bowl. 1/2 bowls are available upon request.

## COFFEE + TEA

HOT STATION - \$75.00  
 Serves approximately 50 guests with coffee (regular or decaffeinated) and a selection of fine and herbal teas.

*All prices are subject to 15% Gratuity and 13% HST*



## - Rehearsal Dinner -

Treat your closest friends and family to a great night out, as you relax and unwind after you rehearse walking down the aisle.

### **PIZZA + WINGS - \$22 per person**

A variety of delicious stone baked classic and gourmet pizzas, chicken wings (choice of 2 flavors: honey garlic, whiskey bbq, jerk or kansas bbq), classic caesar salad, mixed greens salad, seasonal fruit platter, assorted cookies, squares and pies.

### **BACKYARD BBQ - \$28 per person**

Crudites and dip platter, classic caesar salad, potato salad, fresh kaiser buns, sirloin burgers, grilled chicken breast, traditional garnishes and condiments, french fries, seasonal fruit platter, assorted cookies, squares and pies.

### **PASTA BUFFET - \$30 per person**

Warm buns + butter, assorted pickles and olives, classic caesar salad, mixed greens salad, pasta salad, penne pasta with chicken Italian sausage and peppers in our spicy marinara sauce, three cheese tortellini and roasted vegetables in a pesto cream sauce, seasonal fruit platter, assorted cookies, squares and pies.

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## - Enhancements + Add Ons -

### **CHAIR COVERS**

Brooklea is proud to supply formal chair covers to help lend an air of sophistication to your event. Covers can be applied by our staff (\$5.00/chair) or by your wedding party (\$2.50/chair). Fees include chair cover rental and laundering.

### **UPLIGHTING PACKAGE**

Our professional up-lighting package will take the look of your wedding reception room to completely different level. It's very elegant and romantic. We will have a variety of pretty colors for you to choose from to accent your colour scheme. Fee: \$200

### **BASIC DECOR PACKAGE**

Included in this package you will receive: 24 foot raised event stage, back drop with lighting head table with lighting, set out place cards & guest favors, microphone & podium, two easels, decorative pillars, Brooklea centerpieces. Included with your package: Brooklea will set all tables in place: head table, guest tables, gift registry, guest registry, cake table & DJ table. Includes: linen, skirting (where applicable), china, glasses & flat ware. Fee: \$500

### **COLOURED NAPKINS + TABLE CLOTHES**

Various colours of each style are available to enhance the visuals of your day. Coloured napkins fee is \$1.00 per napkin. Coloured Table Clothes fee is \$25 per 120" round cloth.

### **GOLF CART USAGE**

Perfect for your outdoor wedding to escort your guests to the ceremony location. Also great for exploring the four corners of the golf course with you photographer to capture every special moment! Fee: \$150



## - General Information -

### **DEPOSITS + PAYMENTS**

A \$1,000.00 non refundable deposit is due at the time of booking the event in order to secure the date and space. A full payment will be required 14 days prior to the function. The amount is based on all the food & beverage requirements, room rental, audio/visual etc.

### **FOOD TASTING POLICY**

As part of our wedding experiences we are pleased to offer a food tasting for all weddings. We wish to extend an invitation to join us for dinner for two. The bride and groom will have the opportunity to experience our culinary talents in preparation for your special day. This is a complimentary service that we are pleased to offer.

### **FOOD INFORMATION**

Brooklea will be the sole suppliers of food, with the exception of wedding cake/cupcakes, which may be supplied to your guests by an outside vendor.

### **MEAL REQUESTS + ALLERGIES**

Please inform us within 14 days of the event of guests that have any food allergies and medical dietary restrictions so that the necessary precautions can be taken when preparing their meal. Please be aware that food in our kitchens may contain or may have been in contact with peanuts, nuts, seafood or other possible allergens, therefore we cannot guarantee a 100% allergy free environment.

### **S.O.C.A.N. + RE:SOUND FEES**

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada and Re:Sound the Canadian not-for-profit music licensing company of royalties when copyrighted music is played (\$125.00 + HST)



## - General Information -

### **TAXES + GRATUITIES**

Our current Provincial tax HST is 13%, applicable on all food and beverage, rentals, administration fees and services. All Taxes are subject to change. A administration/service fee of 15% applies to all venue rentals, food and beverage and is subject to 13% HST.

### **BEVERAGE INFORMATION**

Brooklea is responsible for the execution of the sale and service of all alcoholic beverages as governed by the liquor laws of Ontario. All liquor served during your event must be purchased under the Brooklea Liquor License. Brooklea reserves the right to close the bar if guests are found to be intoxicated as to threaten our liquor license. Guests of the wedding may not bring their own alcohol into the area of service for your wedding.

### **SAVE YOUR DATE**

We are happy to hold your preferred date for up to 1 week while you go through your final decision making process.

### **REHERSAL**

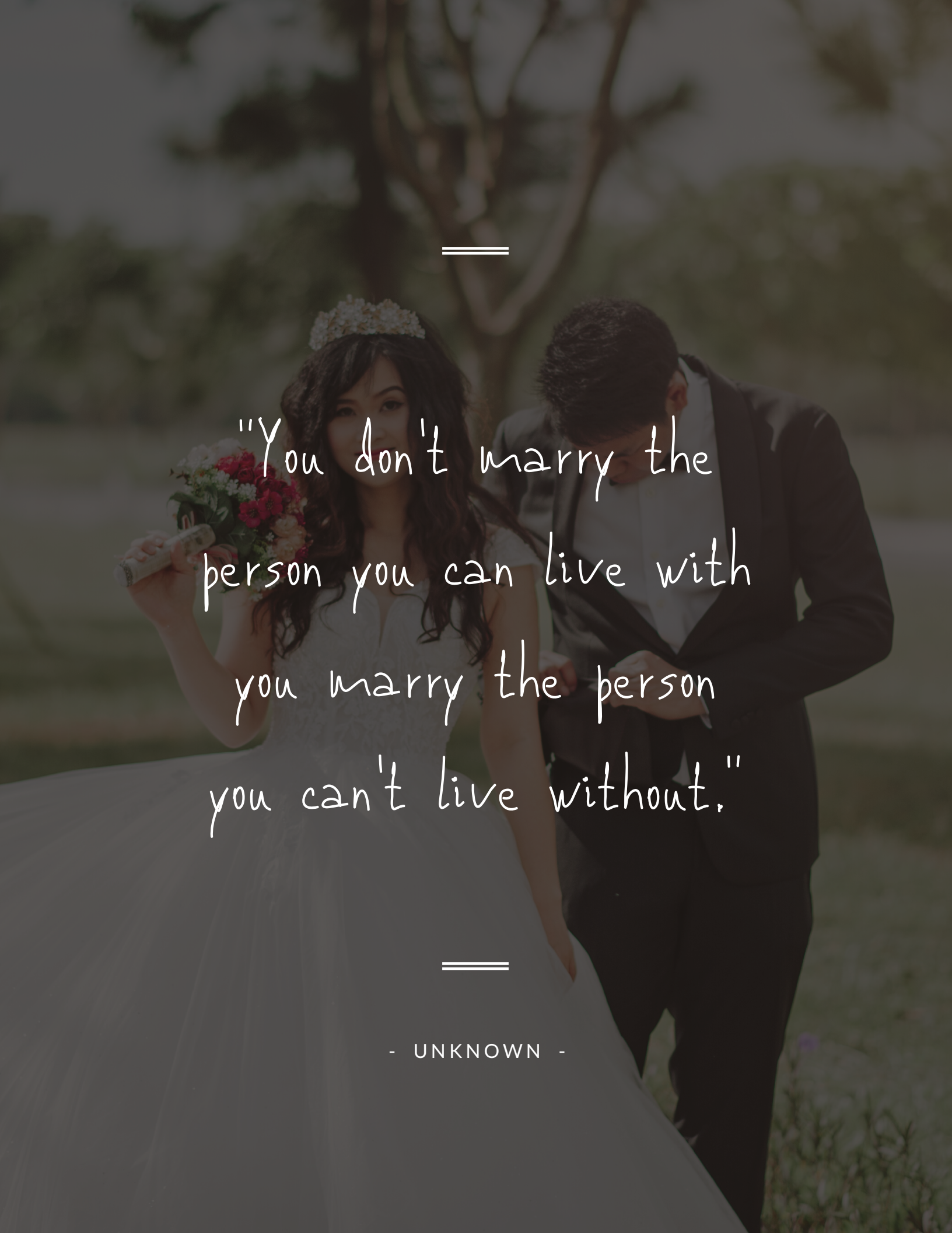
We will be happy to offer assistance with a walk through for the ceremony rehearsal. This is a great opportunity to ensure that everyone understands their rolls and flow of the ceremony. Having your officiant present is highly recommended to ensure accuracy. A time will be scheduled for this and will be noted during your contract phase, this is typically offered the day prior to the wedding.



*-Notes-*

Contact our Wedding Coordinator now to book your venue tour!  
8567 Hwy 93 | Midland, ON | L4R 4K4  
P| 705.526.9872 E| clubhouse@brookleagolf.com

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A bride and groom are standing in a field. The bride is on the left, wearing a white wedding dress and a tiara, holding a bouquet of red and white flowers. The groom is on the right, wearing a dark suit and a white shirt, looking down at something in his hands. The background is a soft-focus landscape with trees and a body of water.

"You don't marry the  
person you can live with  
you marry the person  
you can't live without."

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- UNKNOWN -