

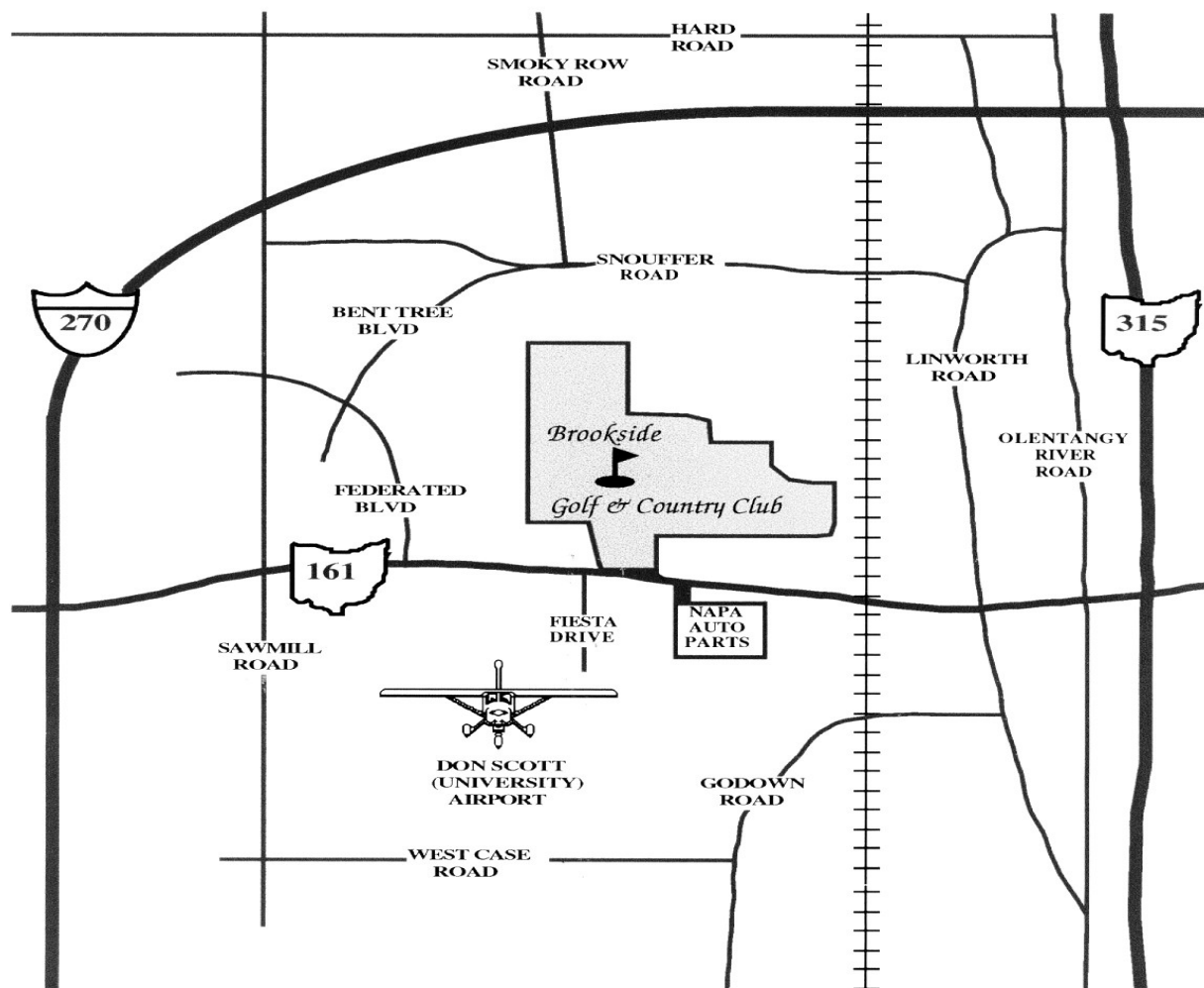
Weddings

Brookside Golf and Country Club



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614.889.2581

Brookside Golf & Country Club



2770 West Dublin-Granville Road
Columbus, OH 43235
614.889.2581

Traveling from the North

I-71 South to 270 West
Follow 270 West and exit at 315 South
315 South and exit at Route 161 Worthington
Turn right at the end of the exit onto Dublin-Granville Road, West
Follow Dublin-Granville Road for approximately 1.5 miles
Just after the NAPA Distribution Center, turn right into Brookside
(opposite of Fiesta Drive)

Traveling from the South

315 North and exit at Route 161 Worthington
Turn left at the end of the exit onto Dublin-Granville Road, West
Follow Dublin-Granville Road for approximately 1.5 miles
Just after the NAPA Distribution Center, turn right into Brookside
(opposite of Fiesta Drive)

Traveling from the East

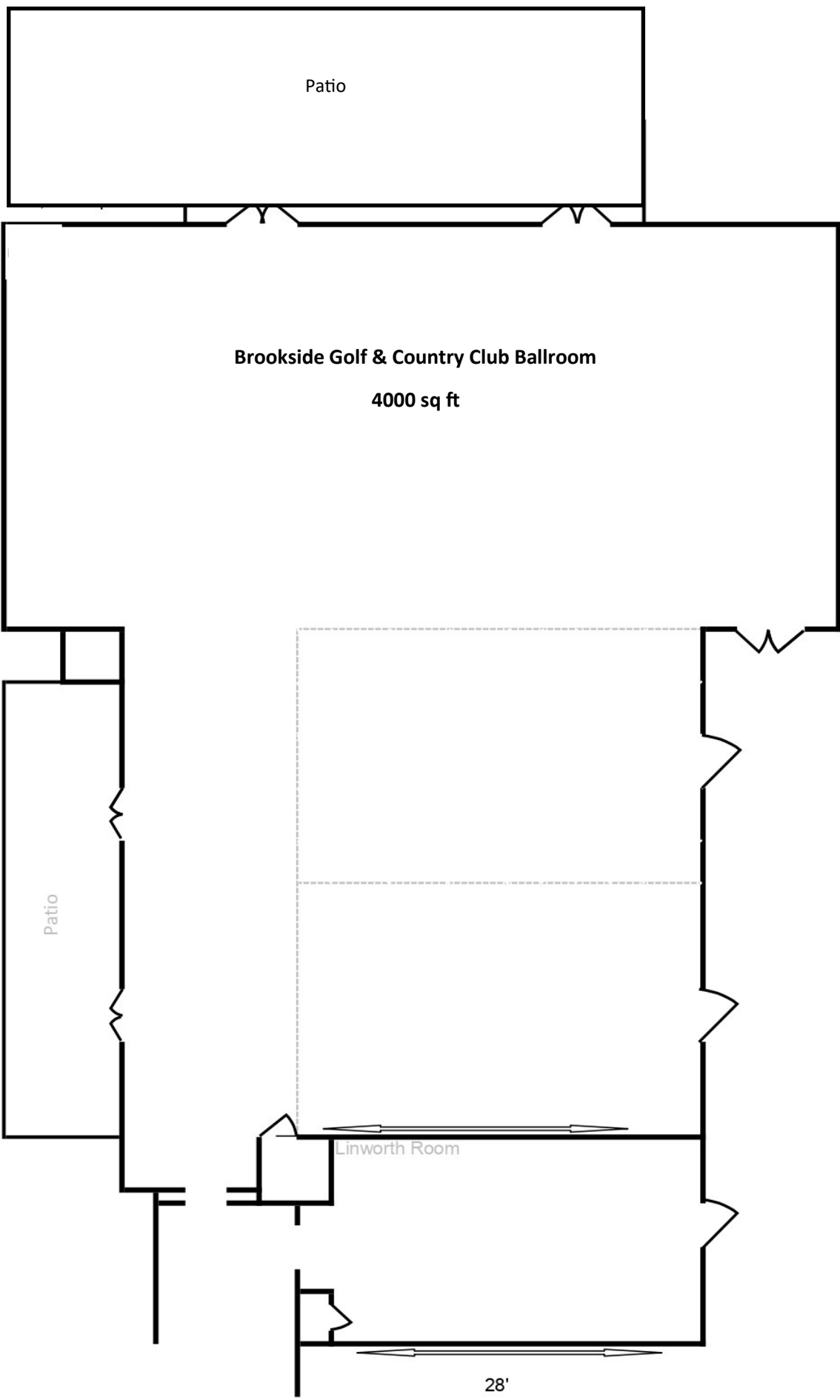
670 West to 315 North
315 North and exit at Route 161 Worthington
Turn left at the end of the exit onto Dublin-Granville Road, West
Follow Dublin-Granville Road for approximately 1.5 miles
Just after the NAPA Distribution Center, turn right into Brookside
(opposite of Fiesta Drive)

Traveling from the West

Follow 270 East and exit at Sawmill Road
Turn right onto Sawmill Rd.
Turn left onto 161 (Dublin-Granville Rd) Going East, and follow for 1.5 miles
Just after the Armory and across from Fiesta Drive, turn left into Brookside
(opposite of Fiesta Drive)

Park in the front lot and enter the Main Entrance
Additional Parking behind the Clubhouse





Reception Features

Standard Reception Includes:

Grand Ballroom Reception

Personalized Service including Bartenders

Round Tables seating 8-10 or 10-12 guests

Floor-Length Linen Tablecloths in your choice of White, or Black

Linen Napkin in the Color of your Choice

Standard Table Centerpieces which include a Mirror, Crystal Vase, and

3 Votive Candles. Customizable Dance Floor

Board Room Available for Wedding Party, Use of Bridal Suite

Use of Facility for **up to a 45 minute rehearsal** for Ceremony (if applicable)

Use of Covered and Uncovered Patios off of the Ballroom

Space for Vendor Breaks and Storage

List of our Preferred Vendors upon Booking

Additional Reception Options

- ♦ Ceiling Swags \$200
- ♦ Ceremony Wedding Arch \$50
- ♦ Standard Chair Covers with Coordinating Sash - Market Price
(includes setup and tear down of covers)
- ♦ Chiavari Chairs with Coordinating Cushion - Market Price
(includes setup and tear down of chairs)

All Prices subject to current sales tax.



Wedding Policies

Cocktail Hour & Reception

Outdoor Terrace and Grand Ballroom

\$300 Set up Fee

Wedding Ceremony, Cocktail Hour & Reception

Lawn or "California Style" Wedding backup

Outdoor Terrace and Grand Ballroom

\$1,000 Set up Fee

Saturday evenings require a \$9,000 Food & Beverage minimum.

Please inquire about Friday or Sunday evening minimums

Setup & Start Time

The Brookside facilities are often scheduled for multiple events on any given day, and Brookside reserves the right to do so. As a result, it is critical that all set up, start, and ending times are scheduled through the Events Director well in advance of the wedding, and are closely adhered to.

Bridal Suite Rental

The Bridal Party may use the Bridal Suite the day of the ceremony/reception and have access to a server and our catering staff as needed. No food or beverage is allowed to be brought into the Club.

Rehearsal & Bridal Suite

The use of the facilities for a ceremony rehearsal and the use of the bridal suite on the day of the wedding is reserved for wedding ceremonies being held at Brookside Golf & Country Club. Rehearsals can run no longer than 45 minutes, and are scheduled on a first come, first served basis.

Deposits

All deposits are applied towards the final balance unless a cancellation occurs. To book the Grand Ballroom, a deposit of \$2,000 is required to reserve the space. An additional deposit of \$3,000 is required three (3) months prior to the wedding.

Cancellations

Our cancellation policy is the following:

In the event that the Client decides to cancel the above reservation, they must do so in writing to the Director of Special Events. All deposits paid are considered non-refundable. Cancellation of the event will result in the following charges: For groups of more than 25 guests: If the event is cancelled 120-90 days from the event date, 30% of the estimated charges will be due, if it is 89-30 days before the event date 50% of the estimated charges will be due, if it is within 30 days of the event date 100% of the estimated charges will be due at the time of cancellation. For groups of 25 or fewer guests, if the event is cancelled 30-7 days before the event date, 50% of the estimated charges will be due, if it is 7 days or less before the event date, 100% of the estimated charges will be due at the time of the cancellation.

Payments

Estimated payment in full is required within seven (7) days prior to the wedding. Cash or check are the preferred methods of payment. Credit cards are also accepted with a 4% service charge for each transaction. Any remaining charges after the wedding are due in full within 30 days of the event. If the charges are over estimated, then a refund will be issued within 30 days of the event.



Wedding Policies *(continued)*

Attendance

Brookside Golf & Country Club requires notification of the guaranteed number of guests a minimum of seven (7) business days prior to the event. This number cannot be reduced and all charges will be made accordingly (even if fewer guests attend). If no guarantee is received, the estimated attendance figure will be charged.

Food & Beverage Service

All food and beverage items must be provided by Brookside Golf & Country Club. Alcoholic beverage sales and service are subject to the rules and regulations of the Ohio State Liquor Control Board. The Club reserves the right to refuse to sell or serve any person when it is in the Club's sole opinion and judgment that such sale or service would constitute an infraction of the regulations. **No food or beverage, alcoholic or otherwise, may be brought into the club from the outside.** This includes the parking lot and grounds. Any violation of this policy will result in a fee in accordance with our prices.

Security

Brookside Golf & Country Club is not responsible for any damages or loss of merchandise or articles left in the club or premises prior to, during, or following the wedding. The bridal party is responsible for the removal of any gifts, cards, and valuables the evening of the wedding.

Custodial Fee

In the event of extraordinary house cleaning during or after the event, there will be a \$300 custodial fee charged on the final bill. In addition, any replacement of broken items will also be charged to the client.

Decorations

Brookside will not permit the affixing of anything to the walls, doors, windows, light fixtures or ceiling of any room without the written approval from the Club. No glitter or confetti is allowed. Tapered candles and candelabras are not permitted at Brookside. We also reserve the right to charge an appropriate cleaning charge if deemed necessary.

Audio-Visual Equipment

The club is able to provide a variety of audio-visual equipment at a nominal charge. Equipment available upon request.

Entertainment

Provisions for any type of entertainment are the responsibility of the client and are subject to approval by the Club. Entertainment for functions should end no later than 12:00 a.m.

Menus & Tasting

The couple being married are invited to taste samples of our food and view our plate presentation. The tasting can be scheduled no earlier than 3 months prior to the wedding. Tasting appointments must be made through the Director of Special Events and are limited to 6 people. There will be a **\$75 fee if the event was cancelled.**

Tastings are only offered Tuesday-Friday between 12:00pm and 4:00pm. Menu arrangements must be made at least two (2) weeks in advance to ensure that items selected can be obtained and properly served. It is up to the client to track and denote entrée choices of their guests prior to the event.

Additional Food

Insurance and Health Department regulations prohibit us from giving extra food or beverages to guests to take home. Outside favors such as **"Cookie Tables"** or **"Candy Bars"** are charged a **\$100 setup fee**. The host of the function may take leftover cake as long as it was not made by Brookside Golf & Country Club.

Service Charge & Sales Tax

All food and beverage items are charged a 22% service charge. All items including the service charge are subject to current Ohio Sales Tax rate. Ohio law requires taxing the service charge.



Wedding Policies (continued)

Facility

Brookside reserves the right to use our facilities as we see fit. This includes décor, design, renovation, and function of any room or space. Any changes will be communicated to clients as needed.

Golf Cart and Green Rules

Brookside offers the use of golf carts to the couple being married and photographers **ONLY, based on availability**. There are no exceptions. Carts must stay on the paved driveways, and in the event of inclement weather or greens conditions there will be no use of the carts. No heeled shoes or other damaging items are allowed on the rough or greens. Failure to comply with these rules will result in a charge decided by Brookside.

Golf

Brookside is a private members-only golf course. **We cannot offer rounds of golf to anyone unless it is by member invitation and supervision.**

Brookside is a private member-owned facility. There are certain areas of the Clubhouse that are reserved for our members and their guests only. Your group is required to be respectful of these areas and pay attention to any signage as such.

Please see *The Knot* or *Wedding Wire* for all of our fabulous pictures but here are a few samples!



Consumption Bars

Menu Prices Subject to Change

Priced by the Glass/Drink

Superior Liquors

Grey Goose Vodka &
Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Crown Royal Whiskey
Jack Daniels Whiskey
Maker's Mark Bourbon
Johnnie Walker Black Scotch
Cazadores Tequila

\$14

Premium Liquors

Tito's Vodka
Tanqueray Gin
Bacardi Light Rum
Captain Morgan Rum
V.O. Whiskey
Maker's Mark Bourbon
Jack Daniels Whiskey
Dewars Scotch

\$10

Club Liquors

New Amsterdam Vodka
Seagrams Gin
Bacardi Light Rum
Canadian Club Whiskey
Evan Williams Bourbon
Grants Scotch
Jose Cuervo Gold Tequila

\$9

Domestic Beers

Budweiser
Bud Light
Yuengling Lager

\$6

Stone Cellar's Vineyards House Wines

Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio
White Zinfandel

\$10

Non-Alcoholic

Pepsi
Diet Pepsi
Sierra Mist
Kiddie Cocktails

\$3



By the Bottle

House Champagne- Wycliff Brut	\$32
House Cabernet/Merlot	\$32
House Chardonnay/Pinot Grigio/White Zinfandel	\$32

Additional wines by the bottle available upon request.

All prices are subject to a 22% service charge and current sales tax.



Wedding Bar Packages

Menu Prices Subject to Change

4-Hours of Unlimited Bar

Includes the following plus unlimited Tea, Coffee, Iced Tea, Lemonade and Assorted Soft Drinks:

Superior Package	Premium Bar Package	Club Bar Package
All Superior brands of Liquor	All Premium brands of Liquor	All Club brands of Liquor
Assorted Soft Drinks/ Juices	Assorted Soft Drinks/ Juices	Assorted Soft Drinks/ Juices
Domestic Beers	Domestic Beers	Domestic Beers
House Red & White Wines	House Red & White Wines	House Red & White Wines
\$42 Per Person	\$38 Per Person	\$34 Per Person

Additional Options

Each Additional Bar Hour

\$9 per person- Club Bar
\$10 per person- Premium Bar
\$14 per person- Superior Bar

Champagne Toast

Wycliff Brut

\$32 per Bottle

Wine Pour with Dinner

Stone Cellars

\$32 per Bottle

(Both Red and White)

Signature Drinks

Complimentary as a part of your bar package
or TBD based on liquor used

Beer & Wine Package

4 - Hours Unlimited

Domestic Beers, House Wines, Sodas

\$30 per person

Bar Packages are based on the final guest count regardless of age or choice of beverage.

Packages work on averages for the group as a whole and are only reduced
for persons UNDER the age of 21 as listed below.

Non-Alcohol Beverage Package

\$15 per person (21 years - 5 years old)

Beverage Station to include Choices of Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Lemonade,
and Assorted Soft Drinks for the Duration of the Event

Bars may be closed during dinner and reopened after one hour to continue the package.

A wine pour or champagne toast may be supplemented during the time of the closed bars.

All prices are subject to a 22% service charge and current sales tax.



While Getting Ready

Prices are per person

Yogurt \$4

Granola, Fresh Berries

Fresh Fruit Display \$7

Seasonal Variety, Cream Cheese Dip

Hummus Plate \$5

Pita Chips

Kettle Chips and Onion Dip \$4

Club Made French Onion Dip



Phyllo Wrapped Asparagus \$4

Asiago Cheese

Fresh Vegetable Crudite \$6

Ranch Dip

Flatbread Pizzas \$8

Pepperoni, Fig and Prosciutto, BBQ Chicken



Mimosa Station

Chilled bottles of Champagne, Assorted Berries and Juices

\$42 per bottle

Bridal Suite

All prices are subject to a 22% service charge and current sales tax.





While Getting Ready

Prices are per person

Fresh Fruit Display \$7

Seasonal Variety, Cream Cheese Dip

Kettle Chips and Dip \$4

Club Made French Onion Dip

Fresh Vegetable Crudite \$6

Ranch Dip

Flatbread Pizzas \$8

Pepperoni, Fig and Prosciutto, BBQ Chicken

Boneless Wings \$10

Buffalo, Hot, or BBQ

Ranch, Blue Cheese, Celery

Cheeseburger Sliders \$10

American Cheese, Bacon, BBQ Sauce, Slider Bun

Tater Tots or Pub Fries \$4

Ketchup

Buckets of Beer \$25

5 Domestic Beers on Ice



Groom's Quarters

All prices are subject to a 22% service charge and current sales tax.



The J.S. McVey Dinner Package

Butler Passed Hors d'oeuvres:

Choose 3. One of each per guest.

Tomato and Mozzarella Bruschetta

Fresh Basil, Toasted Crostini

Candied Bacon Strips

Boursin and Cream Cheese Mousse

Cucumber Round, Tomato Garnish

Sausage Stuffed Mushrooms

Sweet Italian Sausage, Boursin Cheese

Grilled Chicken and Roasted Garlic Crostini

Plated Dinner

Served with Warm Rolls and Butter

Choice of One Salad:

Brookside House Salad

Mixed Greens, Carrots,
Grape Tomatoes, Cucumbers,
Sweet Cracked Peppercorn Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce,
Garlic Croutons, Parmesan Cheese
Caesar Dressing

Choice of Two Entrée Selections:

Choice of one starch and one vegetable.

Balsamic Grilled Chicken Breast

Tomato and Mozzarella Relish

Chicken Marsala

Mushroom-Marsala Cream Sauce

Chicken Milanese

Parmesan Breaded, Lemon Caper Pan Sauce

Slow Braised Beef Short Ribs

Natural Reduction

Herb Marinated and Grilled Pork Chop

Sweet and Sour Peach Chutney

\$46



All prices are subject to a 22% service charge and current sales tax.

The Everett Antrim Buffet Package

Butler Passed Hors d'oeuvres:

Choose 3. One of each per guest.

Tomato and Mozzarella Bruschetta

Fresh Basil, Toasted Crostini

Candied Bacon Strips

Boursin and Cream Cheese Mousse

Cucumber Round, Tomato Garnish

Sausage Stuffed Mushrooms

Sweet Italian Sausage, Boursin Cheese

Grilled Chicken and Roasted Garlic Crostini

Sun-Dried Tomatoes, Fresh Basil

Buffet Dinner

Served with Warm Rolls and Butter

Choice of One Served or Buffet Salad:

Brookside House Salad

Mixed Greens, Carrots,
Grape Tomatoes, Cucumbers,
Sweet Cracked Peppercorn Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce,
Garlic Croutons, Parmesan Cheese
Caesar Dressing

Choice of Two Entrée Selections:

Choice of two side dishes.

Balsamic Grilled Chicken Breast

Tomato and Mozzarella Relish

Chicken Marsala

Mushroom-Marsala Cream Sauce

Basil Dijon Chicken Breast

Whole Grain Mustard Cream Sauce

Cajun Roasted and Sliced Pork Loin

Creole Tomato Sauce

Lemon Pepper Roasted and Sliced Turkey Breast

Garlic and Herb Jus

\$48

All prices are subject to a 22% service charge and current sales tax.



The J.P. Bach Dinner Package

Butler Passed Hors d'oeuvres:

Choose 3. One of each per guest.

Brie Filled Strawberries

Poppy Seeds

Beef and Blue Cheese Bruschetta

Port Wine Shallots, Toasted Crostini

Cocktail Meatballs

BBQ, Marinara, or Teriyaki

Sausage Stuffed Mushrooms

Sweet Italian Sausage, Boursin Cheese

Displayed Hors d'oeuvres:

Choice of one

Imported & Domestic Cheese Display

Fresh Fruit Display

Vegetable Crudit  Display

Plated Dinner

Served with Warm Rolls and Butter

Choice of One Salad

Classic Caesar Salad

Crisp Romaine Lettuce,
Garlic Croutons, Parmesan Cheese
Caesar Dressing

Spinach Salad

Fresh Strawberries, Toasted Almonds,
Blue Cheese Crumbles,
Red Onion Vinaigrette

Chopped Wedge Salad

Iceberg Lettuce, Tomatoes, Bacon Bits,
Eggs, Blue Cheese Crumbles,
Ranch Dressing

Choice of Two Entr e Selections:

Choice of one starch and one vegetable.

Duet of Petite Filet and Grilled Chicken Breast

Mushroom and Herb Jus

Grilled Salmon Fillet

Lemon and Herb Butter Sauce

Chicken Florentine

French Supreme of Chicken, Spinach Cream Sauce

Petite Filet of Beef and Shrimp Scampi

Veal Jus

Duet of Roasted Salmon and Grilled Chicken Breast

Lemon Caper Beurre Blanc

Herb Marinated French Supreme of Chicken

Sun-Dried Tomato and Boursin Cream Sauce



\$54

All prices are subject to a 22% service charge and current sales tax.



The Harvey Bible Buffet Package

Butler Passed Hors d'oeuvres:

Choose 3. One of each per guest.

Brie Filled Strawberries

Poppy Seeds

Beef and Blue Cheese Bruschetta

Port Wine Shallots, Toasted Crostini

Cocktail Meatballs

BBQ, Marinara, or Teriyaki

Sausage Stuffed Mushrooms

Sweet Italian Sausage, Boursin Cheese

Displayed Hors d'oeuvres:

Choice of one

Imported and Domestic Cheese Display

Dried Fruit, Nuts, Assorted Crackers

Fresh Fruit Display

Seasonal Variety

Vegetable Crudité Display

Ranch and Pesto Dip

Buffet Dinner

Served with Warm Rolls and Butter

Choice of One Served or Buffet Salad:

Classic Caesar Salad

Crisp Romaine Lettuce,
Garlic Croutons, Parmesan Cheese
Caesar Dressing

Spinach Salad

Fresh Strawberries, Toasted Almonds,
Blue Cheese Crumbles,
Red Onion Vinaigrette

Chopped Wedge Salad

Iceberg Lettuce, Tomatoes, Bacon Bits,
Eggs, Blue Cheese Crumbles,
Ranch Dressing

Choice of Two Entrée Selections:

Choice of two side dishes

Chicken Saltimbocca

Prosciutto and Sage Cream Sauce

Balsamic Grilled Flat Iron Steak

Club Made Steak Sauce

Slow Roasted Prime Rib of Beef

Au Jus and Horseradish Cream

Roasted Salmon Fillet

Cajun Shrimp Cream Sauce



Fried Chicken and Waffles

Boneless Chicken Thighs, Belgian Waffles, Jalapeno Honey

Braised Beef Tips

Roasted Mushrooms, Spinach, Brie Cheese, Simmered in a Rich Beef Gravy

\$58



The Les Griffith Dinner Package

Butler Passed Hors d'oeuvres:

Choose 3. One of each per guest.

Jumbo Shrimp Cocktail

Cocktail Sauce

Port Wine Poached Pear

Puff Pastry, Blue Cheese Mousse, Candied Walnuts

Spicy Tuna Roll

Soy Sauce

Bacon Wrapped Filet Mignon

Brown Sugar-Soy Marinade

Mini Crab Cake

Remoulade Sauce

Coconut Shrimp

Sweet Chili Sauce

Displayed Hors d'oeuvres: Choose one

Choice of one

Bruschetta Display

Tomato and Mozzarella,

Eggplant and Goat Cheese,

Roasted Red Pepper and Feta,

Warm Pita and Toasted Crostini's

Fresh Fruit Display

Seasonal Variety

Imported and Domestic Cheese

Display

Dried Fruit, Nuts, Assorted Crackers

Plated Dinner

Served with Warm Rolls and Butter

Choice of One Salad:

Strawberry Pecan Salad

Mixed Greens, Candied Pecans,

Sliced Strawberries, Dried Cranberries,

Blue Cheese Crumbles, Peppered Bacon,

Sweet Cracked Peppercorn Vinaigrette

Greek Salad

Iceberg and Romaine Lettuce,

Feta Cheese, Red Onions, Kalamata Olives,

Diced Tomatoes, Banana Peppers,

Italian Dressing

Chopped Wedge Salad

Iceberg Lettuce, Tomatoes, Bacon Bits,

Eggs, Blue Cheese Crumbles,

Ranch Dressing

Entrée Selections:

Choice of one starch and one vegetable

Grilled 6oz Filet of Beef

Veal Jus

Pan Seared Salmon Fillet

Shrimp Butter Sauce

Grilled 10oz New York Strip Steak

Mushroom Veal Jus

Duet of Petite Filet (4 oz) and Roasted Salmon (4 oz)

Veal Jus, Lemon Caper Beurre Blanc

Pan Seared Chilean Sea Bass (6 oz)

Lemon Caper Beurre Blanc

Market Price

Coq Au Vin

French Supreme of Chicken, Mushrooms, Bacon and Red Wine Jus

\$64

Additional Hors d'oeuvres:

Gourmet Tapas Display

Prosciutto Wrapped Asparagus, Assorted Imported and Domestic Cheeses, Marinated Olives, Seasonal Crudit  Vegetables, Assorted Flavored Hummus, Olive Tapenade, Sun-Dried Tomato Pesto, Warm Pita Bread, Garlic Toasted Crostini's, Fresh Grapes, Assorted Crackers, Dried Fruits, and Nuts

This can be in place of all butler passed hors d'oeuvres at no additional charge.



Plated Entr e Side Options:

Starch:

Brookside Whipped Potatoes
Garlic Whipped Potatoes
Parmesan and Herb Risotto
Herb Roasted Fingerling Potatoes
Red Onion Smashed Redskin Potatoes
Parmesan Potato Gratin

Vegetable:

Haricot Verts and Red Pepper Strips
Asparagus and Carrots
Zucchini and Yellow Squash
Roasted Brussels Sprouts
Broccolini
Green Bean Amandine

Buffet Side Options:

Brookside Whipped Potatoes
Garlic Whipped Potatoes
Parmesan and Herb Risotto
Herb Roasted Fingerling Potatoes
Red Onion Smashed Redskin Potatoes

Rice Pilaf
Haricot Verts and Julienne Red Peppers
Zucchini and Yellow Squash Medley
Buttered Broccoli and Cauliflower
Roasted Brussels Sprouts

Vegetarian Options:

Farfalle Pasta

Onions, Garlic, Artichokes, Roasted Mushrooms,
Roasted Mushrooms, Spinach, Parmesan Cheese,
Basil Pesto Cream Sauce

Beyond Vegetable Stir Fry

Steamed Rice, Stir Fry Vegetables,
Thai Peanut Sauce

Roasted Cauliflower Steak

Zucchini and Squash Noodles
Mediterranean Tomato Stew

Stuffed Portobella Mushroom Caps

Vegetable Wild Rice Pilaf, Spinach,
Parmesan Cheese, Chef's Choice Vegetable

****Vegan options available****





Children's Menu

Please choose one option for all children.
All options served with fresh fruit in lieu of salad
& French fries on the side.

Peanut Butter and Jelly Sandwich

**Spaghetti & Marinara Sauce
or Buttered Noodles
Meatballs**

Chicken Fingers & Fries

**Grilled Cheese Sandwich
American Cheese**

Macaroni and Cheese

Cheese or Pepperoni Pizza

\$15 per child (12 and under)

All prices are subject to a 22% service charge and current sales tax.



Late Night Snack Menu

Ordered for a minimum of 50 percent of final guest count

All items priced per person.

Pizza Station

Cheese and Pepperoni

\$8

Loaded Tater Tots or Sidewinder Fries

Nacho Cheese, Black Beans, Bacon Bits, Cheddar Cheese, Scallions, Sour Cream, Jalapenos

\$6

Taco or Nacho Station

Taco Beef and Chili-Lime Grilled Chicken
Soft Flour Tortillas or Fried Corn Tortilla Chips
Shredded Lettuce, Cheddar Cheese, Diced Tomatoes,
Club Made Salsa and Sour Cream

\$10

Assorted Popcorn

Butter, Cheddar and Ranch Flavor

\$5

Soft Pretzel Bites

Nacho Cheese and Mustard

\$6

Assorted Candy Station

Treat Bags and Ties Included

\$8

