

EST 1966



BROOKMEADOW
COUNTRY CLUB

WEDDINGS

YOUR WEDDING

WELCOME TO BROOKMEADOW COUNTRY CLUB

where we love perfection and it shows



Since 1966, Brookmeadow Country Club is a beloved gathering place and an authentic emblem of family and tradition that provides memorable, effortless experiences. Each wedding is personally curated down to the last detail, so everyone feels at home. Be it an intimate gathering or a grand ceremony and reception, your wedding at Brookmeadow Country Club will be an unforgettable celebration. There's no better place to begin life as a twosome.

Congratulations—let the celebration begin!



100 Everendon Road, Canton MA 02021
781-828-4444
events@brookmeadowgolf.com

INCLUDED PACKAGE OFFERINGS



EXCLUSIVE USE OF OUR GRAND BALLROOM
MANICURED GROUNDS FOR PHOTOS
FAIRWAY GARDEN, VERANDA, OR MEMBERS LOUNGE FOR COCKTAIL HOUR
WEDDING COORDINATOR / DAY-OF EVENT MANAGER
BRIDAL SUITE WITH MIRRORED WALL
FLOOR LENGTH WHITE LINENS & MATCHING NAPKINS
CHINA, GLASSWARE, FLATWARE
MAHOGANY CHIAVARI CHAIRS
ELEGANT TABLE NUMBERS
SIXTY INCH ROUND GUEST TABLES

COMPLIMENTARY FOOD TASTING FOR FOUR
VENDOR MEALS
COMPLIMENTARY BOTTLE OF CHAMPAGNE IN BRIDAL SUITE
MINI STATIONARY DISPLAY FROM YOUR MENU FOR WEDDING PARTY
STATIONARY DISPLAY FOR COCKTAIL HOUR
SALAD COURSE
ROLLS & BUTTER
TWO PLATED ENTRÉE SELECTIONS
YOUR WEDDING CAKE STATIONED WITH NO CUTTING FEE
COFFEE & TEA STATION

CEREMONY

THIRTY MINUTE CEREMONY

includes one additional hour (one half hour for guest seating, one half hour for ceremony), thirty minute rehearsal, chair set up, vendor coordination & golf cart shuttle for couple to ceremony site

ELEVATED EXTRAS

VOTIVE CANDLES

*three white candles in mercury glass holders at each guest table
one white candle in mercury glass holder at each cocktail table*

UPLIGHTING

choice of one color for your reception

OUTDOOR ROSE PETAL AISLE

rose petals to border your ceremony aisle

HEATERS

three stainless steel patio heaters on veranda

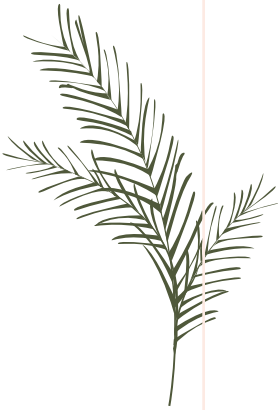


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PLATED ENTRÉES

entrées include chef's choice of seasonal vegetable and starch
prices per person in season / off season

 INDICATES HOUSE FAVORITE



POULTRY

CHICKEN FRANCAISE

egg battered boneless breast, with garlic & lemon
white wine reduction

CHICKEN PICCATA

sautéed with white wine, lemon butter & capers

STUFFED BONELESS BREAST OF CHICKEN

vegetable stuffing with mushroom sauce
tuscan stuffing with sundried tomato & basil cream sauce
cranberry apple stuffing with wild berry sauce

STATLER CHICKEN

drumette with herb cranberry glaze

BEEF

 BRAISED BEEF SHORT RIB
slowly braised in chianti wine

TENDERLOIN MEDALLIONS
with burgundy wine sauce

 FILET MIGNON
char-grilled with béarnaise

SEAFOOD

NEW ENGLAND BAKED SCROD
topped with buttery cracker crumbs

 GRILLED SALMON
with dill sauce

GRILLED SWORDFISH
with lemon butter

DUETS

CHAR-GRILLED PETIT FILET MIGNON WITH BÉARNAISE PAIRED WITH:

two baked stuffed shrimp
four pan seared scallops
lobster tail

VEGETARIAN OR VEGAN

vegetarian or vegan included as third entrée option if requested

BUTTERNUT SQUASH RAVIOLI
browned butter

EGGPLANT STACK
breaded and baked eggplant rounds layered with
mozzarella cheese & marinara sauce

 ROASTED VEGETABLE TOWER
portobello mushroom, roasted red pepper, zucchini, summer squash &
asparagus layered on a bed of quinoa with a balsamic glaze

TRIPLE SPLIT MEAL- CHOICE OF THREE ENTRÉES
SPLIT STARCH OR VEGETABLE



Prices are subject to a customary 21% taxable administrative fee & 7% MA state & local tax. Administrative fee is not a tip, service charge or gratuity. It does not necessarily go to servers, bartenders or other service personnel. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. All pricing and menu selections are subject to change without notice.

STATIONARY DISPLAY

prices per person substitution / additional

 INDICATES HOUSE FAVORITE

CHEESEBOARD INCLUDED

combination of imported & domestic cheeses, cheese spreads & assorted crackers, along with fresh fruits & berries

MEDITERRANEAN

tabbouleh, white bean hummus, olives, pita chips, julienne carrot, zucchini, red peppers

ANTIPASTO

prosciutto, salami, provolone, artichoke hearts, pepperoncini, kalamata olives, stuffed cherry peppers

MASHED POTATO BAR

cheddar cheese, bleu cheese, caramelized onions, truffle oil, bacon bits, sautéed mushrooms, chives & sour cream
attendant required

DIM SUM

beef & chicken skewers, vegetable spring rolls, chicken pot stickers, vegetable lo mein, served with a variety of sauces

PASTA STATION

cheese tortellini, penne & four cheese ravioli
served with plum tomato & alfredo sauces
attendant required

LOCAL RAW BAR

jumbo shrimp, local oysters, little neck clams, maine lobster
served with cocktail sauce & lemon

FIRST COURSE

served with warm rolls & butter

GARDEN GREENS INCLUDED

field greens, red grape tomato, cucumber, carrot, red onion, honey italian vinaigrette

SALAD

prices per person

CLASSIC CAESAR

crisp romaine, shaved parmesan, croutons

SIGNATURE

field greens, cranberries, walnuts, bleu cheese, zinfandel vinaigrette

CAPRESE

fresh tomato, buffalo mozzarella, basil, balsamic reduction

SOUP

prices per person substitution / additional

ITALIAN WEDDING

ROASTED TOMATO

BUTTERNUT SQUASH BISQUE

NEW ENGLAND CLAM CHOWDER

TRADITIONAL LOBSTER BISQUE




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PASSED HORS D'OEUVRES




prices per person / number of each hors d'oeuvre must equal guest count
three passed hors d'oeuvres included in January - April

 INDICATES HOUSE FAVORITE

POULTRY

HONEY DIJON CHICKEN SKEWERS ^{GF}
 BUFFALO CHICKEN SPRING ROLLS
CHICKEN QUESADILLA
CRISPY COCONUT CHICKEN


SEAFOOD

MINI CRAB CAKES
CRABMEAT CALIFORNIA ROLLS
 COCONUT SHRIMP
 SCALLOPS WRAPPED IN BACON
SHRIMP COCKTAIL ^{GF}
 PETIT LOBSTER ROLLS

BEEF & PORK

GRILLED SAUSAGE,
TOMATO & MOZZARELLA ^{GF}
MINI FRANKS IN A BLANKET
ARANCINI BALLS
PHILLY CHEESE STEAK SPRING ROLLS
 TERIYAKI BEEF SKEWERS ^{GF}
PULLED PORK SPRING ROLLS
MINI REUBEN SLIDERS
 BEEF MEATBALLS
LAMB LOLLIPOPS ^{GF}
MINI BEEF WELLINGTON

VEGETARIAN

MINI CAPRESE BITES ^{GF}
WILD MUSHROOM
& GORGONZOLA CROSTINI
PLUM TOMATO & MOZZARELLA CROSTINI
 CARAMELIZED ONION
& BRIE CROSTINI
SPINACH STUFFED MUSHROOMS
VEGETABLE SPRING ROLLS ^V
MACARONI & CHEESE BITES
 ARANCINI BALLS
VEGETABLE QUESADILLA
CUCUMBER CUPS ^V
SPANAKOPITA

SOUP SIPPERS

BUTTERNUT SQUASH BISQUE
ROASTED TOMATO
+ *grilled cheese triangle*
NEW ENGLAND CLAM CHOWDER
LOBSTER BISQUE

GF= GLUTEN FREE
V= VEGAN



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DESSERTS & SNACKS

prices per person

 INDICATES HOUSE FAVORITE

YOUR WEDDING CAKE & COFFEE STATION
stationed with no cutting fee

DESSERT & COFFEE

SCOOP OF VANILLA ICE CREAM
to accompany wedding cake

SEASONAL BERRIES
with coulis drizzle to accompany wedding cake

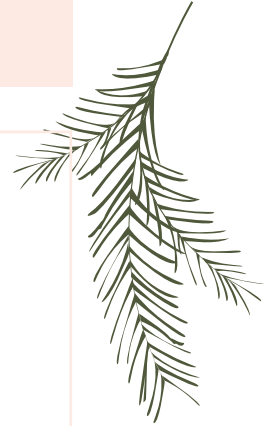
ASSORTED MINI WHOOPIE PIES
chocolate, vanilla, red velvet

 **MILK & COOKIES**
warm chocolate chip cookies served with mini milk cartons

 **DONUT BAR**
old fashioned, glazed, powdered, chocolate glazed, chocolate dipped

ICE CREAM SUNDAE BAR
*chocolate & vanilla ice cream with favorite toppings
attendant required*

 **THE SWEETEST THING**
*chocolate dipped macarons, italian tea cookies, biscotti, cannolis, mini éclairs,
mini tiramisu cups, mini cream puffs, mini cheesecake*



LATE NIGHT STATIONS

 **GRILLED CHEESE TRIANGLES**
*on sourdough bread
+ french fries served with your favorite dipping sauces*

SICILIAN PIZZA BAR
choice of two: cheese, pepperoni, vegetarian

 **“AUNTIE ANNE’S” PRETZEL BAR**
original & cinnamon sugar with to-go bags

FRENCH FRY BAR
served to go with your favorite dipping sauces

BALLPARK STATION
*choice of one: hot dogs or sausage, peppers & onions
served on buns with condiments
attendant required*

 **SLIDERS STATION**
*choice of one: bbq pulled pork or hamburger & cheeseburger sliders served on brioche rolls
+ french fries served with your favorite dipping sauces*



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BEVERAGE SERVICE OPTIONS

all bar options require a set up fee

PREPAID OPEN BAR

prices per person

**PREMIUM LIQUOR, WINE,
CHAMPAGNE, BEER & SODA**

*4.5 hours
1 hour*

**WINE, CHAMPAGNE,
BEER & SODA**

*4.5 hours
1 hour*

**SODA & JUICE
(GUESTS UNDER 21)**

*4.5 hours
1 hour*

HOSTED BAR

prices are based on consumption

ENTIRE WEDDING *4.5 hours*
COCKTAIL HOUR
BEER AND WINE
CAPPED DOLLAR AMOUNT

CASH BAR

approximate pricing

DOMESTIC BEER
IMPORTED BEER
HOUSE COCKTAILS
PREMIUM COCKTAILS
TOP SHELF COCKTAILS
WINE BY THE GLASS
CHAMPAGNE BY THE GLASS
SODA & JUICE



HOUSE WINE SERVICE

*prices per person
special order wine list available upon request*

CHAMPAGNE TOAST
add to prepaid open bar

**PASSED BUTLER-STYLE
DURING COCKTAIL HOUR**
*service for first thirty minutes
add to prepaid open bar*

TABLESIDE SERVICE WITH DINNER
*service includes one white & one red
add to prepaid open bar*

PRE-CEREMONY WELCOME BEVERAGES

prices per person

MINI BOTTLED WATER
LEMONADE
ICED TEA
SPA WATER
TRIO

SIGNATURE COCKTAILS AVAILABLE

*prices may vary
passed for first thirty minutes
during cocktail hour*



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