

WEDDINGS AT BROOKMEADOW

Set in a 150-acre championship golf course, Brookmeadow Country Club is South Shore's premier venue for unforgettable wedding celebrations. We are pleased to host one wedding per day, truly allowing us to provide you with our undivided attention. Our timeless ballroom opens up to an expansive covered veranda overlooking our patio with fire pits as well as spectacular views. We hope the following information will assist you in your decision making process. Welcome to Brookmeadow—where *we love perfection, and it shows.*

WEDDING RECEPTION

INCLUDED IN OUR PACKAGE ARE THE FOLLOWING:

MANICURED GROUNDS FOR PHOTOS

EXCLUSIVE USE OF OUR GRAND BALLROOM

COVERED VERANDA FOR COCKTAIL HOUR

WEDDING COORDINATOR

CHAMPAGNE AND STATIONARY DISPLAY FOR BRIDAL PARTY

CHAMPAGNE TOAST

STATIONARY DISPLAY

FIRST COURSE

MAIN COURSE WITH TWO ENTRÉE SELECTIONS

CUSTOM WEDDING CAKE

COFFEE AND TEA STATION

FLOOR LENGTH IVORY SWIRL LINENS AND NAPKINS

MAHOGANY CHIAVARI CHAIRS

DAY-OF EVENT MANAGER

BRIDAL SUITE

PRIVATE FOOD TASTING

VENDOR MEALS

ENTRÉE SELECTIONS

PRICED PER PERSON

POULTRY

- STUFFED BONELESS BREAST OF CHICKEN - vegetable stuffing & mushroom sauce
- CHICKEN FRANCAISE - egg battered boneless breast, with garlic & lemon white wine reduction
- CHICKEN PICCATA - sautéed with white wine, lemon butter & capers
- STATLER CHICKEN - herb cranberry glaze

SEAFOOD

- NEW ENGLAND BAKED SCROD - topped with buttery cracker crumbs
- GRILLED SALMON - dill sauce
- GRILLED SWORDFISH - lemon butter

BEEF

- TENDERLOIN MEDALLIONS - burgundy wine sauce
- ROAST PRIME RIB OF BEEF - natural au jus
- FILET MIGNON - char-grilled with béarnaise
 - with TWO BAKED STUFFED SHRIMP
 - with FOUR PAN SEARED SCALLOPS
 - with LOBSTER TAIL

VEGAN AND VEGETARIAN ENTRÉES AVAILABLE

ENTRÉES INCLUDE CHEF'S CHOICE OF SEASONAL VEGETABLES AND STARCH

STATIONARY DISPLAY

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

STATIONARY DISPLAY UPGRADES PRICED PER PERSON

- 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

SALAD

SERVED WITH WARM ROLLS AND BUTTER

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

SALAD UPGRADES PRICED PER PERSON

- CLASSIC CAESAR - crisp romaine, parmesan cheese, croutons, caesar dressing
- SIGNATURE - field greens, cranberries, walnuts, gorgonzola, zinfandel vinaigrette

DESSERT & COFFEE STATION

CUSTOM WEDDING CAKE FROM KONDEITOR MEISTER OR MONTILIOS BAKING COMPANY

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.

BUTLER PASSED HORS D'OEUVRES

PRICED PER PERSON – NUMBER OF EACH HORS D'OEUVRES MUST EQUAL GUEST COUNT

POULTRY

HONEY DIJON CHICKEN SKEWERS
BUFFALO CHICKEN SPRING ROLLS
CHICKEN QUESADILLA
CRISPY COCONUT CHICKEN

SEAFOOD

SCALLOPS WRAPPED IN BACON
MINI CRAB CAKES
COCONUT SHRIMP
PETIT LOBSTER ROLLS
SHRIMP COCKTAIL
CRABMEAT CALIFORNIA ROLL

BEEF & PORK

TERIYAKI BEEF SKEWERS
MINI BEEF WELLINGTON
PULLED PORK SPRING ROLLS
GRILLED SAUSAGE WITH TOMATO & MOZZARELLA
POTATOES WRAPPED IN BACON
MINI FRANKS IN A BLANKET
PHILLY CHEESE STEAK SPRING ROLLS
MINI REUBEN SLIDERS

VEGETARIAN

MINI CAPRESE BITES
WILD MUSHROOM & GORGONZOLA CROSTINI
PLUM TOMATO & MOZZARELLA CROSTINI
CARAMELIZED ONION & BRIE CROSTINI
SPINACH STUFFED MUSHROOMS
VEGETABLE SPRING ROLLS
MACARONI & CHEESE BITES
POTATO PANCAKES
SPANAKOPITA

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DESSERT ENHANCEMENTS

PRICED PER PERSON

SCOOP OF VANILLA ICE CREAM *to accompany wedding cake*

ASSORTED CAKE POPS

ASSORTED MINI WHOOPIE PIES

WHITE & DARK CHOCOLATE DIPPED STRAWBERRIES

ICE CREAM STATION

chocolate, vanilla & strawberry ice cream with favorite toppings served in a dish, sugar cone or waffle cone

LATE NIGHT SNACK STATIONS

PRICED PER PERSON

CHIPS & SALSA

MILK & COOKIES

chocolate chip, oatmeal raisin, & white chocolate macadamia cookies served with mini milk cartons

GRILLED CHEESE TRIANGLES ON SOURDOUGH BREAD

PIZZA BAR

cheese, pepperoni or vegetable toppings (choice of two)

CHICKEN & VEGETABLE LO MEIN

served in chinese containers with chopsticks

BBQ PULLED PORK SLIDERS ON BRIOCHE ROLL

NORTH END SWEETS

chocolate dipped macarons, italian tea cookies, biscotti, cannolis, mini éclairs, mini tiramisu cups, mini cream puffs

ADDITIONAL SERVICES

CEREMONY

Thirty Minutes, White Garden Chairs, Vendor Coordination, Thirty Minute Rehearsal

VOTIVE CANDLES

Three White Candles in Mercury Glass Holders at each Guest Table

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WEDDING BEVERAGE SERVICE OPTIONS

PREPAID OPEN BAR

PRICED PER PERSON - GUESTS UNDER 21 WILL BE CHARGED THE OPEN SODA RATE

PREMIUM LIQUOR, HOUSE WINE, BEER & SODA

4 ½ Hours

1 Hour

HOUSE WINE, BEER & SODA

4 ½ Hours

1 Hour

SODA & JUICE

4 ½ Hours

1 Hour

HOUSE WINE SERVICE

Passed Butler-Style during Cocktail Hour

Tableside Service with Dinner

SPECIAL ORDER WINE LIST AVAILABLE

HOSTED BAR

PRICES ARE BASED ON CONSUMPTION - BAR MINIMUM MUST BE PAID IN ADVANCE

Options include open for:

Cocktail Hour

Capped Dollar Amount

Entire Event

Beer and Wine Only

CASH BAR

APPROXIMATE PRICING

DOMESTIC BEER

IMPORTED BEER

HOUSE DRINKS

PREMIUM DRINKS

TOP SHELF DRINKS

WINE BY THE GLASS

SODA & JUICE

SIGNATURE COCKTAILS AVAILABLE

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FREQUENTLY ASKED QUESTIONS

WHAT IS THE INITIAL DEPOSIT TO RESERVE MY DATE?

To reserve your requested date, Brookmeadow Country Club requires a signed Contract and a non-refundable deposit in the amount of \$2,500.

DO YOU HAVE A PAYMENT SCHEDULE?

Yes. After the initial \$2,500 deposit, there will be two \$5,000 payments. The first is due 10 months prior to your wedding date. The second is due 5 months prior to your wedding date. Balance is due in full 14 days prior to your wedding date.

HOW MANY GUESTS CAN YOU ACCOMMODATE?

Our Ballroom can accommodate a maximum of 225 guests.

HOW MANY HOURS MAY WE HAVE THE USE OF THE BALLROOM?

The Ballroom is allocated for a five hour rental period. Additional hours are available for an overtime fee of \$750 per hour and \$500 per half hour with notice by your final meeting. All weddings must conclude by 12:30 a.m.

DO YOU HAVE ANY MINIMUMS?

We have a 125 guest minimum and a \$2,000 bar minimum.

HOW MANY WEDDINGS DO YOU HOST PER DAY?

Brookmeadow Country Club hosts one wedding reception per day. We pride ourselves on focusing our undivided attention to you on your wedding day.

IS THERE A ROOM RENTAL FEE, A CAKE CUTTING FEE OR AN ADDITIONAL ENTRÉE FEE?

No, we do not charge a room rental fee or a cake cutting fee. Our package includes offering two entrée selections to your guests with a vegetarian or vegan selection as a third option.

DO YOU HAVE A DISCOUNT FOR OFF-SEASON AND/OR FRIDAYS AND SUNDAYS? WHEN IS OFF-SEASON?

Off-Season begins November 15 and ends April 15. You can refer to the package pricing for off-season rates. Weddings that take place on Fridays and Non-Holiday Sundays are charged the off-season rate. For all dates that fall on holiday refer to in-season rates.

IS A FOOD TASTING OFFERED?

Yes, we include a private food tasting for up to four guests.

IS THERE A SPECIAL RATE FOR CHILDREN?

Yes, we offer special selections that are priced at \$35 for guests under the age of 12.

ARE THERE ANY DÉCOR RESTRICTIONS?

Real candles are not permitted without written permission by the Canton Fire Department. Confetti, glitter, bubbles, bird seed, sparklers, gum, and feather boas are not permitted.

WHEN AND HOW DO WE FINALIZE THE DETAILS FOR OUR DAY?

Three weeks before your wedding date, a final meeting is scheduled. You will meet in the ballroom with your Event Manager and go over details including final count, menu, floor plan, and timeline. .

WHAT IS YOUR CANCELLATION POLICY?

Cancellation of event at any time is forfeiture of all deposits.