



## **BRCC Wedding Packages**

All packages include the following:

- Facility Set Up and Tear Down (includes social hour and reception)
- Seating for up to 240 guests depending on the floor plan desired
- Picturesque views of Blue Mountain, perfect for photographs and ceremony backdrops
- All House China, Flatware, Glassware
- Basic Table Numbers, 12x12" Beveled Mirrors, Votives and Candelabras
- House Table Linens and Linen Napkins in White or Overlays and Napkins in \*12 other colors
- 72" Tables (seats up to 12) and Upholstered Banquet Chairs
- Complimentary Cake Cutting and Service
- Sweetheart and/or Head Table
- Limitless Coordination and Consultation with On-Site Wedding Coordinator
- One Complimentary Tasting for Bride and Groom (Additional tastings available at an additional cost. Maximum of 4 people per tasting. Maximum of 3 entrees per tasting. Not all menu selections are available for tasting.)
- On or Off-Site Ceremony Coordination by Club Manager
  - \$1,000 for onsite ceremonies (includes garden chairs , set up/tear down, complimentary Iced Tea and Lemonade for guest prior to ceremony)
- All catering services performed by our professional in-house wedding staff
- Abundant free parking
- Handicap Accessible
- Discount on Rehearsal Dinner if ceremony and reception are booked at BRCC
- Complimentary round of golf at BRCC\* for Groom and guest (\$20 per person for additional guests)

\*Subject to availability

## **BRCC Wedding Packages**

*All pricing is inclusive of 20% service charge and 6% sales tax.  
All packages include Water, Hot Beverages and Iced Tea.*

### **Option 1: \$50.00 per person**

- Displayed hors d'oeuvre: Choose 1
  - Fresh Crudités with Ranch Dressing, Assorted Cheese and Crackers or Fresh Fruit
- Passed Hors d'oeuvres: Assorted Crostinis and choose 2 more
- Choice of a House, Caesar or Greek Salad (served w/ rolls and butter)
  - (\$1.00 surcharge per person for upgraded salad option)
- Add Intermezzo for a surcharge of \$1.50 per person
- 1 Plated Dinner Option
  - (\$1.50 surcharge per person for an additional entrée selection)
- Add Mini Dessert Platters for each guest table for a surcharge of \$2.50 per person
- Add Champagne Toast for a surcharge of \$2.50 per person

### **Option 2: \$65.00 per person**

- Displayed hors d'oeuvres: Choose 2
  - Fresh Crudités with Ranch Dressing, Assorted Cheese and Crackers or Fresh Fruit
- Passed Hors d'oeuvres: Assorted Crostinis and choose 3 more
- Choice of a House, Caesar or Greek Salad (served w/ rolls and butter)
  - (\$1.00 surcharge per person for upgraded salad option)
- Intermezzo of Mango Sorbet
- 1 Plated Dinner Option
  - (\$1.50 surcharge per person for additional entrée an additional entrée selection)
- Mini Dessert Platters for each guest table
- Add Champagne Toast for a surcharge of \$2.50 per person

### **Option 3: \$80.00 per person**

- Displayed hors d'oeuvre: Choose 1:
  - Antipasto Display, Fresh Fruit Display, Baked Brie in Puff Pastry
- Passed Hors d'oeuvres: Assorted Crostinis and choose 4 more
- Choice of a House, Caesar, Greek Salad, Spinach Salad, Seasonal Salad (Roasted Pear, Spring Citrus, Strawberry Spinach) (served w/ rolls and butter)
- Intermezzo of Mango Sorbet
- 2 Plated Dinner Options or 1 Combo/Upgraded Option
  - (\$1.50 surcharge per person for each additional entrée selection)
- Mini Dessert Platters for each guest table
- Champagne Toast

### **Passed Hors d'oeuvre Choices:**

Beef Franks in a Blanket  
Beef Skewers  
Boneless Chicken Wings  
Sesame Chicken Strips  
Bacon Wrapped Bay Scallops  
Crab Stuffed Mushroom  
Sausage Stuffed Mushrooms  
Boursin Stuffed Mushrooms

Mini Meatballs- Swedish, Italian or BBQ  
Vegetable Spring Rolls  
Spanikopita  
Antipasto Skewers  
Assorted Mini Quiche  
Latkes with Sour Cream and Applesauce  
Brie and Raspberry Phyllo Purses  
Assorted Crostinis

### **Up-Charge:**

(Surcharge of \$1.00 per choice, per person)

Mini Crab Cakes  
Lamb Lollipops  
Coconut Shrimp  
Bacon Wrapped Sea Scallops

### **Seafood Displays**

Classic Shrimp Cocktail Display\*  
Raw Seafood Bar\*  
\*Market Price

### **Plated Dinner Options:**

*All entrees are served with the Chef's choice of vegetable and starch.*

#### **Beef and Pork:**

6 oz Filet of Beef served with a Port Wine Reduction  
8 oz Filet of Beef (surcharge of \$3.00 per person)  
New York Strip served with a Cracked Peppercorn Demi-Glace  
Veal Florentine served with a Wild Mushroom Demi-Glace  
Pan Seared Pork Loin served with a Whole Grain Mustard Cream Sauce

#### **Poultry:**

Chicken Chesapeake-topped with Jumbo Lump Crab, served with a Cream Sauce  
Citron Chicken-Lemon-Pepper marinated and topped with a Citrus Glaze  
Chicken Marsala  
Bruschetta Chicken

Chicken Florentine

Seafood:

Sesame Salmon drizzled with a Ginger and Sesame Sauce

Teriyaki Salmon served with a Mango Jam

Potato Crusted Grouper served with a Lemon-Dill Buerre Blanc

Arctic Char served with a Lemon Buerre Blanc

Jumbo Lump Crab Cakes-Single

Vegetarian:

Vegetable Lasagna

Wild Mushroom and Asparagus Risotto

Roasted Garlic and Herd Primavera

Portabella Caprese

Combo Plates and Upgrades

(Surcharge of \$5.00 per person)

4 oz Filet and Crab Cake, Shrimp, Scallops Chicken or Grouper

Mixed Grill-Grilled Salmon, Tilapia and Sea Scallop topped with a Fruit Salsa

Vegetarian Option Combined with a Protein



**CONSUMPTION BAR PRICING**

ALL BEVERAGES ARE CHARGED AND INVOICED TO THE HOST  
AFTER THE EVENT

**CASH BAR PRICES**

CHARGED TO THE GUEST AS DRINKS ARE ORDERED

**HOUSE WINES**

\$7.00

**DOMESTIC BEER SELECTIONS**

\$4.00

**HOUSE BRAND LIQUOR**

\$7.00

**IMPORT BEER SELECTIONS**

\$5.00

**PREMIUM BRAND LIQUOR**

\$8.00

**DOMESTIC KEGS**

\$225.00 (HALF) \$115.00 (QUARTER)

**TOP SHELF LIQUOR**

\$9.00

**IMPORT KEGS**

MARKET PRICE (HALVES ONLY)

**ASSORTED SODA \$3.00**

**ADD 20% SERVICE CHARGE TO CONSUMPTION BARS**

**\$50.00 PER BARTENDER FOR CONSUMPTION BARS-\$100 FOR CASH BARS**