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*Brier Creek*  
Country Club

*Saturday Evening Premium Wedding Package*  
*All Inclusive*

*Up to 125 guests, each additional guest charged according to pricing schedule.*  
*(Also offered on Friday evenings, and Sunday)*

*Three Butler Passed Hors d'Oeuvres*

*Premium Bar for Four and Half Hours*

***Top Premium Liquor Brands***

*Grey Goose Vodka, Bombay Sapphire Gin, Gentleman Jack Bourbon, Jose Cuervo 1800 Tequila,*  
*Chivas Regal Scotch, Myers Rum, Crown Royal*  
*Domestic and Import Beer, Wine*

*One Elaborate Display*

*Plated, Buffet, or Hors d'Oeuvres Dinner*

*All entrées include House Salad, Starch, Vegetable, Rolls and Butter*

*Wine Service with Dinner*

*Champagne Toast for all Guests*

*Floor Length Table Cloths*

*Napkins*

*Chiavari Chairs*

*Professional Coordination of Ceremony and Reception by*  
***With this Ring Weddings and Events***

*Mirrors and Votives with Tea-Lights*

*Dance Floor*

*Cake Cutting Service*

*Coffee, Water, and Iced-Tea Service*

*Sales Tax and Service Charge*

***With Ceremony \$128 Per Person***  
***Without Ceremony \$106 Per Person***



## *Premium Wedding Package Selections*

### *Butler Passed Hors d'Oeuvres Select Three*

*Melon Wrapped with Prosciutto Ham  
Cucumber Rondelles with Smoked Salmon  
Assorted Canapes  
Assorted Finger Sandwiches or Finger Wraps  
Bourin Cream Bacon and Chive Red Bliss Potato Caps  
Crab Stuffed Mushrooms  
Spanakopita*

### *Elaborate Display Select One*

*Arnies Table  
Fresh Fruits, Cheese and Vegetables  
Served with Crackers, French Bread and Dip*

*Baked Brie En croute infused with Strawberry Jam*

*Vegetable Crudity Display*

*Grilled Vegetable and Hummus Display*



## *Premium Wedding Package Selections*

### *Plated Dinner*

*Select Two and a Vegetarian*

#### *Beef*

##### *Blackened Filet Mignon*

*Six-ounce Filet encrusted with Black peppercorns and garnished with Cabernet sautéed Onions.*

##### *Grilled Sirloin*

*Ten-ounce Sirloin Steak served with Peppercorn BBQ Onions.*

#### *Pork*

##### *Blackened Pork Loin*

*Eight-ounce Blacken seasoned sliced of Pork Loin served with hot and spicy Pepper Jelly*

##### *Herb Roasted Pork Loin*

*Eight-ounce seasoned Pork Loin sliced and served with a Tarragon and Bing Cherry Cream Sauce*

#### *Poultry*

##### *Grilled Chicken Piccata*

*Marinated Breast of Chicken grilled and seasoned with Lemon, Capers and White Wine.*

*Served over sautéed Spinach and Feta Cheese*

##### *Boursin Mango Chicken*

*Tender grilled marinated chicken breast topped with Boursin Cheese, Mango Chunks and Honey Dijon Sauce*

#### *Seafood*

##### *Fillet of Pacific Salmon*

*Fresh Salmon seasoned and lightly grilled for marking and flavor. Steamed in White Wine with Green and Red Peppers. Topped with fresh Crabmeat and Tarragon Lemon Cream sauce*

##### *Shrimp Scampi Mediterranean*

*Jumbo Shrimp sautéed with herbs spices and finished with Chardonnay Wine and whole butter to make a Bon Femme Sauce*

#### *Vegetarian*

##### *Pasta Marinara*

*Served with Steamed Vegetables*

##### *Black Bean Cakes*

*Two grilled Black Bean patties served over sautéed Yellow Squash with Salsa Cilantro cream sauce*

#### *Vegetable - Select One*

*Green Beans Amandine*

*Sauteed Seasonal Vegetables*

*Lemon Infused Asparagus  
Sweet Gingered Carrot Batone*

*Creamed Spinach stuffed  
Tomato Crowns*

*Broccoli Rabe*

#### *Starch - Select One*

*Whipped Herb Red Bliss Potatoes*

*Classic Rice Pilaf*

*Rosemary Roasted Potatoes*

*Whipped Maple Sweet Potatoes*

*Blended Herb Wild Rice*

*Roasted Garlic White Bean Puree*

*Whipped Potatoes with Sun Dried Tomatoes*

*The Hosting Party is responsible to provide Brier Creek CC with Place Cards denoting each guest's Entrée.*



## *Premium Wedding Package Selections*

### **Buffet Dinner**

#### **Salads - Select Two**

*Garden Salad with Three Assorted Dressings    Spinach Salad with Blue Cheese Vinaigrette*  
*Classic Caesar Salad    Tuna Salad*  
*Waldorf Chicken Salad    Smoked Salmon Potato Salad*

#### **Vegetable - Select One**

*Lemon Infused Asparagus    Green Beans Amandine    Sauté Seasonal Vegetables*  
*Sweet Gingered Carrot Batone    Creamed Spinach stuffed    Broccoli Rabe*  
*Tomato Crowns*

#### **Starch - Select One**

*Whipped Herb Red Bliss Potatoes    Classic Rice Pilaf    Rosemary Roasted Potatoes*  
*Blended Herb Wild Rice*

#### **Entrées-Select Two**

*Boneless Herbed Baked Chicken Breast*  
*Chicken Piccata*  
*Boursin Mango Chicken*  
*Apricot Stuffed Chicken Breast*  
*Steamed Braided Salmon with Basil Shrimp Sauce*  
*Baked Atlantic Cod Bon Femme*  
*Sliced Roast Beef with Madeira Wine Sauce*

#### **Carved Selections**

*Roasted Turkey Breast with Natural Gravy*  
*Roast Top Round of Beef with Mushroom Sauce and Horseradish Sauce*



*Premium Wedding Package Selections*  
*Hors d'Oeuvres Dinner*

***Butler Passed Hors d'Oeuvres***

***Select Three***

*Melon Wrapped with Prosciutto Ham*  
*Cucumber Rondelles with Smoked Salmon*  
*Assorted Canapes*  
*Assorted Finger Sandwiches or Finger Wraps*  
*Bourin Cream Bacon and Chive Red Bliss Potato Caps*  
*Crab Stuffed Mushrooms*  
*Spanakopita*

***Elaborate Display***

***Select One***

*Arnies Table*

*Fresh Fruits, Cheese and Vegetables*  
*Served with Crackers, French Bread and Dip*

*Baked Brie En croute infused with Strawberry Jam*

*Vegetable Crudity Display*

*Grilled Vegetable and Hummus Display*

*Smoked Salmon Display*

***Action Station***

***Select One***

*Pasta Station*

*Bowtie and Penne Pastas*  
*Pomodoro and Alfredo Sauces*

*Chopped Salad Station*

***Select One***

*Gorgonzola Salad*  
*Mandarin Orange Salad*  
*Yami Yay Emperors Salad*

*Carved Station with Assorted Rolls and French Breads*

***Select One***

*Top Round      Ham*  
*Turkey        Veal*



*Saturday or Sunday Brunch Reception*  
10-2pm

*Assorted Bagels, Scones and Sweet Croissants served with Jams and Butter*

*Sliced seasonal Fruit*

*Biscuits and Gravy*

*Cheese Grits and Breakfast Potatoes*

*Crisp Bacon and Maple Sausage Links*

*Waldorf Chicken Salad*

*Fresh Seasonal Vegetable Sauté*

*Broiled Herb Cheese Tomato Crowns*

*Braided Pacific Side of Salmon with Orange Cream Sauce*

*Carved Prime Rib Au jusli*

*Coffee and Iced-Tea*

***\$28 per Person***

*All prices are subject to 20% service charge and sales tax.*



## *Hors d'Oeuvres*

### ***Arnie's Table***

*Fresh Fruits, Cheese and Vegetables  
Served with Crackers, French bread and Dip  
\$5.75 per Guest*

### ***Baked Brie En croute infused with Strawberry Jam***

*\$95 each (Serves 35-45)*

### ***Vegetable Crudity Display***

*Accompanied by assorted dips  
Small \$95 (serves 50)  
Large \$195 (serves 100)*

### ***Grilled Vegetable & Hummus Display***

*\$135 (serves 100)*

### ***Cheese & Cracker Display***

*\$150 (serves 100)*

### ***Seasonal Fruit Display***

*Fresh sliced seasonal Fruit  
Small \$195 (serves 50)  
Large \$375 (serves 100)*

### ***Shrimp Display***

*Served with fresh Tiger Sauce \$275 per 100 pieces*

### ***Whole fresh Salmon Display***

*With French bread and Condiments \$165 each. (Serves 40-50)*

### ***Sliced Beef Tenderloin Display***

*With French bread and Condiments \$265 each. (Serves 15-20)*

### ***Sliced N.Y. Striploin Display***

*With French bread and condiments \$235 each (Serves 40-50)*

### ***Top Round, Ham, or Turkey Display***

*With rolls and condiments \$195 each (Serves 45-55)*

### ***Chef's Carving Station add \$50***

*All prices are subject to 20% service charge and sales tax.*



## *Cold Hors d'Oeuvres*

*Prices are per hundred pieces*

<i>Melon wrapped with Prosciutto Ham</i>	<i>\$185</i>
<i>Cucumber Rondelles with Smoked Salmon</i>	<i>\$200</i>
<i>Strawberries stuffed with Brie Cheese</i>	<i>\$225</i>
<i>Goat Cheese &amp; Caramelized Onion Pastries</i>	<i>\$195</i>
<i>Lemon Horseradish Shrimp Canapés</i>	<i>\$200</i>
<i>Chilled Jumbo Lump Crab &amp; Avocado spoons</i>	<i>\$250</i>
<i>Assorted Canapés</i>	<i>\$200</i>
<i>Jumbo Chilled Shrimp with Cocktail Sauce</i>	<i>\$275</i>
<i>Assorted Finger Sandwiches or Finger Wraps</i>	<i>\$200</i>

## *Hot Hors d'Oeuvres*

*Prices are per hundred pieces*

<i>Beef or Chicken Brochettes</i>	<i>\$250</i>
<i>Beef Satay with Peanut Thai Sauce</i>	<i>\$250</i>
<i>BBQ Bacon wrapped Scallops</i>	<i>\$250</i>
<i>Fried Jalapeño poppers</i>	<i>\$190</i>
<i>Pork or Chicken Pot Stickers (Fried)</i>	<i>\$195</i>
<i>Coconut Shrimp (Fried)</i>	<i>\$275</i>
<i>Chicken Tenders</i>	<i>\$200</i>
<i>Spanakopita</i>	<i>\$200</i>
<i>Vegetable Egg rolls</i>	<i>\$185</i>
<i>Assorted Mini Cheese Quiche</i>	<i>\$185</i>
<i>Mini Crab Cakes</i>	<i>\$275</i>
<i>Herb Cheese Stuffed Mushroom Caps</i>	<i>\$200</i>
<i>Crabmeat Stuffed Mushroom Caps</i>	<i>\$250</i>
<i>Sausage &amp; Herb Cheese Stuffed Mushroom Caps</i>	<i>\$225</i>
<i>Petite Beef Encroute</i>	<i>\$225</i>
<i>Warm Asparagus Phyllo Wraps</i>	<i>\$200</i>
<i>Cheese Quesadillas</i>	<i>\$190</i>
<i>Swedish or Italian Meatballs</i>	<i>\$190</i>
<i>Herbed Mozzarella Clubs</i>	<i>\$200</i>
<i>Sweetened BBQ Chicken Satay</i>	<i>\$250</i>
<i>Petite Crab Rangoons</i>	<i>\$250</i>
<i>Boursin Bacon &amp; Chive Potato Caps</i>	<i>\$225</i>

*All prices are subject to 20% service charge and sales tax.*



## *Light Buffets*

### ***Pasta Station***

*Select two*  
*Farfalle, Penne, Ziti, Fusilli*

*Select Two*  
*Pomodoro, Pesto, Alfredo*  
**\$10 per Guest**

***Additions per Guest***  
*Chicken \$4, Beef \$5, Shrimp \$5, Lobster \$8*

### ***Gourmet Potato Bar***

*Select Three*  
*Traditional Mashed Potatoes, Roasted Garlic Potatoes,*  
*Whipped Sweet Potatoes, Cabernet Whipped Potatoes, Herbed Mashed Potatoes*  
*Select Three*  
*Sour cream, Cheddar Cheese, Bacon, Gravy, Butter*  
**\$8.95 per Guest**

### ***Brier Fields Salad Bar***

*Cherry Tomatoes, sliced Seedless Cucumbers, Croutons, Cheddar Cheese, Black Olives*  
*Select Two*  
*Mesculin Field Greens, Chopped Romaine Lettuce, Baby Leaf Spinach, Iceberg Lettuce*  
*Select Three*  
*Blue Cheese, Ranch, Italian, Mandarin Orange, 1000 Island, Country French, Oriental Sesame, Caesar*  
**\$4.95 per Guest**

### ***Anti Pasto Display***

*Hard Salami, Marinated Mozzarella Cheese, Provolone Cheese,*  
*Pepperoncini Peppers, Marinated Artichoke Hearts, Marinated Mushrooms,*  
*Roasted Red Peppers, Hard Boiled Eggs, Black Olives,*  
*Carrots and Celery, Roasted Garlic, Olive Oil and Balsamic Vinegar.*  
**\$15.95 per Guest**

*All prices are subject to 20% service charge and sales tax.*



## *Appetizers*

### ***Roma Tomatoes and Fresh Mozzarella***

*Served with roasted Garlic, fresh Basil, and Olive Oil  
Balsamic reduction over toasted sliced French bread*

*\$6*

### ***Penne Abruzzizi***

*Tender Penne pasta tossed in hot and spicy Olive Oil, Tomatoes and steamed Vegetables*

*\$4*

### ***Jumbo Lump Crab or Three Jumbo Shrimp Cocktail***

*Served chilled with Horseradish Tiger Sauce*

*\$9*

### ***Fresh Melon and Prosciutto***

*Served with Basil, Olive Oil, Lemon, and  
Cracked Black Peppered Strawberry Jam*

*\$8*

## *Soups*

### ***Spicy Sante Fe Chicken***

*\$4*

### ***Seafood Corn Chowder***

*\$6*

*All prices are subject to 20% service charge and sales tax.*

*May 2007.*





**Brier Creek**  
Country Club  
*Dinner Entrées*

*All entrées include House Salad, Starch, Vegetable, Rolls and Butter, Coffee and Iced Tea.*

**Vegetable - Select One**

*Lemon Infused Asparagus  
Sweet Gingered Carrot Batone*

*Green Beans Amandine  
Creamed Spinach stuffed  
Tomato Crowns*

*Sauteed Seasonal Vegetables  
Broccoli Rabe*

**Starch - Select One**

*Whipped Herb Red Bliss Potatoes  
Whipped Maple Sweet Potatoes*

*Classic Rice Pilaf  
Blended Herb Wild Rice*

*Rosemary Roasted Potatoes  
Roasted Garlic White Bean Puree*

*Whipped Potatoes with Sun Dried Tomatoes*

*When offering three (3) choices of entrées to your guests, please note there is a \$1.00 premium charge.  
The Hosting Party is responsible to provide Brier Creek CC with Place Cards denoting each guest's Entrée.*

**Poultry**

**Grilled Chicken Piccata**

*Marinated Breast of Chicken grilled and seasoned with Lemon, Capers and White Wine.  
Served over sautéed Spinach and Feta Cheese.*

**\$22**

**Boursin Mango Chicken**

*Tender grilled marinated chicken breast topped with Boursin Cheese, Mango Chunks and Honey Dijon Sauce.*

**\$23**

**Chicken Florentine**

*Roasted Breast of Chicken stuffed with Fresh Spinach and Mozzarella served over Sun Dried Tomato Cream Sauce.*

**\$28**

**Goat Cheese Stuffed Chicken**

*Roasted Chicken breast stuffed with Goat Cheese, Tomatoes, sweet Onions and toasted Pine Nuts;  
Served with a light Saffron Basil jusli.*

**\$28**

**Vegetable Stuffed Chicken**

*Baked Chicken breast stuffed with Red Pepper, Zucchini, Parmesan Cheese; served over Herb Chicken jusli.*

**\$26**

**Herb Roasted Chicken**

*Bone in breast of Chicken, seasoned and roasted with natural jusli.*

**\$24**

**Mediterranean Chicken**

*Grilled marinated Chicken Breast topped with fire roasted Tomatoes, Kalamata Olives, and Artichoke Hearts.*

**\$26**

*All prices are subject to 20% service charge and sales tax.*



## *Dinner Entrées*

*All entrées include House Salad, Starch, Vegetable, Rolls and Butter, Coffee and Iced Tea.*

	<b><i>Vegetable - Select One</i></b>	
<i>Lemon Infused Asparagus</i>	<i>Green Beans Amandine</i>	<i>Sauteed Seasonal Vegetables</i>
<i>Sweet Gingered Carrot Batone</i>	<i>Creamed Spinach stuffed Tomato Crowns</i>	<i>Broccoli Rabe</i>
	<b><i>Starch - Select One</i></b>	
<i>Whipped Herb Red Bliss Potatoes</i>	<i>Classic Rice Pilaf</i>	<i>Rosemary Roasted Potatoes</i>
<i>Whipped Maple Sweet Potatoes</i>	<i>Blended Herb Wild Rice</i>	<i>Roasted Garlic White Bean Puree</i>
	<i>Whipped Potatoes with Sun Dried Tomatoes</i>	

*When offering three (3) choices of entrées to your guests, please note there is a \$1.00 premium charge.  
The Hosting Party is responsible to provide Brier Creek CC with Place Cards denoting each guest's Entrée.*

## **Seafood**

### ***Fillet of Pacific Salmon***

*Fresh Salmon seasoned and lightly grilled for marking and flavor. Steamed in White Wine with Green and Red Peppers. Topped with fresh Crabmeat and Tarragon Lemon Cream sauce.*  
**\$27**

### ***Shrimp Scampi Mediterranean***

*Jumbo Shrimp sautéed with herbs spices and finished with Chardonnay Wine and whole butter to make a Bon Femme Sauce*  
**\$24**

### ***Grilled Yellow Fin Ahi Tuna***

*Lightly marinated, seasoned, and char grilled. Served with Pineapple, Coconut, and Ginger Relish.*  
**\$26**

### ***Crab Stuffed Flounder***

*Succulent lump crab meat stuffed Flounder; Served with Lemon-Lime Cream Sauce*  
**\$32**

### ***Shrimp Stuffed Trout***

*Mountain Trout stuffed with shrimp and served with Roasted Red Pepper Couli*  
**\$28**

### ***Blackened Grouper***

*Fresh Fillet of Grouper seasoned, and char grilled. Served with Sauce Provençal,*  
**\$28**

*All prices are subject to 20% service charge and sales tax.*



## *Dinner Entrées*

*All entrées include House Salad, Starch, Vegetable, Rolls and Butter, Coffee and Iced Tea.*

<i>Lemon Infused Asparagus</i>	<b><i>Vegetable - Select One</i></b>	
<i>Sweet Gingered Carrot Batone</i>	<i>Green Beans Amandine</i>	<i>Sauteed Seasonal Vegetables</i>
	<i>Creamed Spinach stuffed</i>	<i>Broccoli Rabe</i>
	<i>Tomato Crowns</i>	
	<b><i>Starch - Select One</i></b>	
<i>Whipped Herb Red Bliss Potatoes</i>	<i>Classic Rice Pilaf</i>	<i>Rosemary Roasted Potatoes</i>
<i>Whipped Maple Sweet Potatoes</i>	<i>Blended Herb Wild Rice</i>	<i>Roasted Garlic White Bean Puree</i>
	<i>Whipped Potatoes with Sun Dried Tomatoes</i>	

*When offering three (3) choices of entrées to your guests, please note there is a \$1.00 premium charge. The Hosting Party is responsible to provide Brier Creek CC with Place Cards denoting each guest's Entrée.*

## *Pork*

### ***Blackened Pork Loin***

*Eight-ounce Blacken seasoned sliced of Pork Loin served with hot and spicy Pepper Jelly*  
**\$22**

### ***Herb Roasted Pork Loin***

*Eight-ounce seasoned Pork Loin sliced and served with a Tarragon and Bing Cherry Cream Sauce*  
**\$23**

### ***Honey Mustard Pork Loin***

*Tender Pork Loin glazed with honey mustard and topped with Bacon, Onion, and Mushroom Ragout*  
**\$24**

### ***Grilled Pork Chop***

*Ten-ounce Pork Chop lightly seasoned and char grilled. Served over Bourbon Dijon Apple Sauce*  
**\$24**

*All prices are subject to 20% service charge and sales tax.*



*Dinner Entrées*

**Vegetarian**

***Pasta Marinara***

*Served with Steamed Vegetables*

**\$14**

***Black Bean Cakes***

*Two grilled Black Bean patties served over sautéed Yellow Squash  
with Salsa Cilantro cream sauce*

**\$15**

***Mushroom Fleuron***

*Wild Mushroom Basil Provencal in a flueron*

**\$15**

***Pasta Primavera***

*Topped with Tomato Pesto cream sauce*

**\$16**

***Stuffed Red Pepper***

*Grilled Red Pepper stuffed with Spinach, Sun Dried Tomatoes, caramelized Onions,  
and fresh Mozzarella Cheese*

**\$17**

*All prices are subject to 20% service charge and sales tax.*

*May 2007.*





## *Beverage Service*

### **Top Premium Brands**

*Grey Goose Vodka, Bombay Sapphire Gin,  
Gentleman Jack Bourbon, Jose Cuervo 1800 Tequila,  
Chivas Regal Scotch, Myers Rum, Crown Royal*  
\$7.25 per Drink - Based on Consumption

### **Premium Brands**

*Stolichnaya Vodka, Tanqueray Gin, Mount Gay Rum,  
Canadian Club Whiskey, Dewar's Scotch, Jack Daniels Black Label,  
Jose Cuervo Golf Tequila*  
\$6.75 per Drink - Based on Consumption

### **Call Brands**

*Smirnoff Vodka, Bombay Gin, Bacardi Light Rum, Seagram's 7 Whiskey,  
Jim Beam Bourbon, Famous Grouse Scotch, Jose Cuervo Tequila*  
\$6.25 per Drink - Based on Consumption

### **Brier Creek Cordial Bar**

*After Dinner, have the bar open with a Display of Cordials,  
Cognacs and Liqueurs.*  
*Grand Marnier, B&B, Bailey's Irish Cream, Star Bucks Coffee Liqueur, Amaretto di Saronno,  
Frangelico, Cointreau, Courvoisier VSOP and Remy Martin VS.*  
\$9.50 per Drink - Based on Consumption

## **Beer Selections**

### **Domestic**

*Bud Light, Budweiser, Michelob Light, Coors Light  
Miller Light, Yuengling, Mich Ultra*  
\$3.50- Based on Consumption

### **Premium**

*Guinness, Amstel Light, Heineken, New Castle, Corona*  
\$4.50- Based on Consumption

### **Keg Beer (Available in Ballroom Only)**

*Approximately 120 12 ounce Glasses  
Domestics from \$300 per Keg  
Imports from \$350 per Keg*

## **Wine**

*Brier Creek has an extensive list to cover a variety of tastes.*

### **Coffee, Decaf, and Hot Tea**

*\$2.50 per Guest*

### **Assorted Soda and Bottled Water Station**

*\$2 per Bottle*

*All prices are subject to 20% service charge and Sales Tax.*