

# BRIARWOOD WEDDINGS



## CONTACT US

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# 3 COURSE PLATED MENU

ALL ENTREES SERVED WITH HOUSE SALAD & ROLLS WITH BUTTER.

## BEEF ENTREES

**Strip Steak** - Chargrilled strip steak served with Cajun shrimp potato croquette, topped with boursin butter (\$28/person)

**Strip Steak** - Chargrilled strip steak topped with gorgonzola cheese, served with garlic mash & balsamic demi-glace (\$28/person)

**Beef Tenderloin** - Served with a scallion mash, grilled asparagus & red wine demi-glace (\$32/person)

**Bistro Steak** - Chargrilled bistro steak served with a bacon cheddar mash, green beans & port wine demi-glace (\$30/person)

**Bistro Steak** - Chargrilled bistro steak served with roasted fingerling potatoes, asparagus & port wine demi-glace (\$30/person)

**Rib-Eye** - Slow roasted rib-eye served with twice baked potato, grilled asparagus & au jus (\$24/person)

## CHICKEN ENTREES

**Chicken Piccata** - Seared tender chicken breast, served with wild rice pilaf, spinach & lemon butter caper sauce (\$16/person)

**Chicken Roulade** - Herb marinated chicken stuffed with roasted red peppers, feta cheese & spinach, served with a rosemary mash, asparagus & pepper cream (\$20/person)

**Chicken Wellington** - Oven roasted chicken breast topped with duxelles wrapped in a puff pastry served with a crispy apple potato cake, haricot vert & chicken demi-glace (\$20/person)

**Chicken in Basil Wine Cream Sauce** - Chef's signature grilled chicken breast served with jasmine rice & grilled asparagus in a delicious basil cream sauce with a hint of white wine (\$18/person)

**Airline Chicken Breast** - Airline chicken breast with roasted fingerling potatoes, ratatouille vegetables & balsamic reduction (\$16/person)

## SEAFOOD ENTREES

**Salmon** - Chargrilled salmon served with a sweet corn salsa, red pepper aioli & frizzled leeks (\$28/person)

**Salmon** - Teriyaki glazed salmon served over oriental style noodles, topped with pickled ginger sauce (\$28/person)

**Salmon** - Chargrilled salmon served with tomato, fresh mozzarella & basil, drizzled with balsamic glaze (\$28/person)

**Salmon** - Chargrilled salmon served with blackened shrimp polenta, topped with grilled pineapple & cucumber salsa (\$28/person)

**Tilapia** - Pan-seared tilapia served with lobster spinach risotto topped with tomato lime salsa (\$22/person)

**Crab-Stuffed Lemon Sole** - Served with julienne vegetables & honey mustard sauce (\$26/person)

**Trout** - Pan-seared trout served with couscous topped with a lemon dill cream sauce (\$24/person)

**Catfish** - Pan-seared blackened catfish served with a spicy black bean corn salsa with a sweet chili sauce (\$24/person)

## VEGETARIAN ENTREES

**Tortellini Pasta** - Tortellini pasta tossed with artichokes, onions & truffle cream sauce (\$15/person)

**Pesto Vegetable Lasagna** - Thin slices of seasonal vegetables layered with pesto & pasta topped with a layer of bechamel sauce (\$15/person)

**Cheese Ravioli** - Cheese ravioli tossed with red onion, basil, tomatoes & garlic olive oil (\$15/person)

**Stuffed Portobello Mushroom** - Grilled portobello mushroom stuffed with chipotle lime quinoa & fire roasted vegetables with balsamic drizzle (\$15/person)

ALL PRICES SUBJECT TO A 22% SERVICE CHARGE + APPLICABLE TAX



# DINNER BUFFET MENU

ONE ENTREE \$18/PERSON | TWO ENTREES \$24/PERSON | THREE ENTREES \$30/PERSON  
INCLUDES: SELECTION OF 1 STARCH & 1 VEGETABLE, HOUSE SALAD & ROLLS WITH BUTTER  
ADDITIONAL STARCH (OR) VEGETABLE \$3.50/PERSON

## BEEF ENTREES

- Peppercorn Crusted Sirloin
- Strip Loin with Horseradish Cream & Au jus
- Top Road with Garlic Butter
- Prime Rib
- Beef Lasagna
- Beef Short Ribs
- Pepper Steak
- Beef Stroganoff
- Italian Meatballs with Marinara Sauce

## CHICKEN ENTREES

- Lemon Garlic Chicken
- Chicken Cordon Bleu
- Chicken Picatta
- Chicken Parmigianino
- Chicken Marsala
- Rosemary Peppercorn Chicken
- Fried (or) Barbeque Chicken
- Chipotle Barbeque Chicken
- Cilantro Lime Chicken
- Lemon Grass Chicken
- Chicken Roulade
- Chicken Pesto Cream

## SEAFOOD ENTREES

- Herb Crusted Salmon
- Blackened Tilapia
- Panko Crusted Cod
- Fried (or) Baked Ocean Perch
- Mahi Mahi with Cilantro Mango Salsa

## PORK ENTREES

- Rosemary Panko Crusted Pork Loin
- Ginger Curry Pork Loin
- Hawaiian Mango Glazed Pork Loin
- Stuffed Pork Loin with Apple & Fennel Chutney
- Baby Back Ribs

## VEGETABLE SELECTION

- Herbed, Steamed (or) Grilled Seasonal Vegetables
- California Blend (Cauliflower, Broccoli & Carrots)
- Glazed Baby Carrots
- Cream of Corn
- Seasonal Root Vegetable
- Grilled Bok Choy
- Fresh Broccoli
- Green Beans Almandine
- Ratatouille Vegetables
- Roasted Brussel Sprouts

## STARCH SELECTION

- Herb Roasted Red Skins
- Fingerling Potato
- Wild & Long Grain Rice
- Mexican Rice
- Basmati Rice
- Saffron Rice with Tomatoes
- Cous Cous
- Mashed Potatoes (Plain or Garlic)
- Cheddar Mash (bacon)
- Scalloped Potatoes
- Sage Polenta
- Sweet Potato Mash with Candied Pecans

## PASTA BUFFET

Includes House Salad & Rolls with Butter  
\$16/person (minimum order 30)

- Chicken Fettuccini with Alfredo Sauce
- Rotini Pasta with Meatballs & Marinara
- Vegetable Penne Pasta

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# A L A C A R T E

## H O R S D ' O E U V R E S

### HOT HORS D'OEUVRES

- Sweetwater's Bacon Wrapped Shrimp & Horseradish (\$5.50/2pc)
- Maryland Style Mini Crab Cakes (\$5/2pc)
- Coconut Shrimp (\$5/3pc)
- Bacon Wrapped Scallops (\$5.50/2pc)
- Bacon Wrapped Artichoke Hearts w/ Gorgonzola (\$4.95/2pc)
- Brie Raspberry Phyllo (\$4.75/2pc)
- Mini Quiche Assortment (\$4.50/3pc)
- Mushroom Stuffed with Chorizo (\$4.50/2pc)
- Mushroom Stuffed with Crab (\$4.95/2pc)
- Melon Wrapped Prosciutto (\$4.95/2pc)
- Spanakopita (\$4.50/2pc)
- Vegetable Spring Rolls (\$4.75/3pc)
- Beef & Vegetable Kabobs (\$4.95/2pc)
- Beef Deluxe Wellington (\$4.95/2pc)
- Buffalo Wings with Celery & Blue Cheese (\$3.50/4pc)
- Chicken Satay with Peanut Sauce (\$4.25/2pc)
- Artichoke Dip with Tortilla Chips (\$3.50/6oz)
- Wild Mushroom Purses (\$4.75/2pc)
- Grilled Chicken Quesadilla (\$3.50/3pc)
- Vegetable Quesadilla (\$3/3pc)
- Bruschetta Pomodoro (\$2.50/2pc)
- Stuffed Artichoke Hearts (\$3.25/2pc)

### CHEF'S CARVED SPECIALTIES

*\$50 per Chef charge will be added to final bill*

- Oven Roast Turkey Breast (\$250, serves 50 guests)
- Top Round of Beef (\$300, serves 50 guests)
- Glazed Bone-In Ham (\$225, serves 50 guests)
- Whole Tenderloin of Beef (\$250, serves 25 guests)
- Roast Pork Loin (\$175, serves 25 guests)

### SEAFOOD & CHEESE DISPLAY

Served with assorted crackers (\$2/person)

- Whole Baked Brie (\$150, serves 50 guests)
- Whole Smoked Salmon (\$250, serves 25 guests)

### COLD HORS D'OEUVRES

- Canape Assortment (\$3.50/3pc)
- Guacamole & Salsa with Tortilla Chips (\$2.95/4oz)
- Vegetable Crudites (\$2.50/6oz)
- Antipasto Display (\$4.50/6oz)
- Fruit & Cheese Display (\$3.25/6oz)
- Deluxe Cheese Display (\$4.95/6oz)
- Shrimp Cocktail Bowl (\$5.25/3pc)

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# FOOD STATIONS

\$50 PER CHEF CHARGE WILL BE ADDED TO FINAL BILL

## PASTA STATION

**Choose 2 Pastas & 3 Sauces - \$14.95/person**

- Pastas: Tortellini, Cheese Ravioli, Penne Pasta, Bowtie & Linguine
- Sauces: Marinara, Alfredo, Pesto, Bolognese & Sundried Tomato Sauce
- Toppings: Tomatoes, Herb Chicken, Shrimp, Basil, Caramelized Onion, Mushrooms, Mixed Peppers, Olives, Ramona Cheese

## MASHED-POTINI BAR

**\$11.95/person**

Red-Skin Mashed Potato, Garlic Mashed Potato & Yukon Sweet Mashed Potato served in a Martini Glass.

- Toppings: Caramelized Onions, Scallions, Bacon, Sour Cream, Shredded Cheese, Sweet Peas, Sundried Tomato, Mushrooms, Butter & Gravy

## FAJITA & TACO BAR

**\$13.95/person**

Hard & Soft Tortillas with Grilled Chicken & Seasoned Ground Beef.

- Toppings: Sauteed Onions, Bell Peppers, Shredded Lettuce, Diced Tomatoes, Jalapenos, Black Olives, Black Beans, Shredded Cheddar Cheese, Sour Cream & Homemade Salsa

## RISOTTO STATION

**\$14.95/person**

Chianti Risotto, Pesto Risotto, White Wine Parmesan Risotto.

- Toppings: Smoked Chicken, Crabmeat, Shrimp, Prosciutto, Zucchini, Yellow Squash, Mushrooms, Tomatoes, Asparagus, Sweet Corn, Sweet Peas, Spinach & Roasted Garlic

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# DRINK PACKAGES

ALL PACKAGES ARE BASED ON A 4 HOUR OPEN BAR.  
BARTENDERS & CHAMPAGNE TOAST ARE INCLUDED IN OPEN BAR PACKAGES.  
\$200 FOR ADDITIONAL OUTDOOR BAR (WEATHER PERMITTING).

## STANDARD BAR - \$18/PERSON

House Brand Liquors  
House Wines (by the glass)  
Bottled Domestic Beer  
Hard Seltzers  
Soft Drinks

## PREMIUM BAR - \$24/PERSON

Premium Brand Liquors  
House Wines (by the glass)  
Bottled Domestic & Imported Beer  
Hard Seltzers  
Soft Drinks

## WINE & BEER BAR - \$16/PERSON

Choice of 3 House Wines  
Choice of 2 Domestic Beers  
Choice of 2 Imported Beers

## SOFT DRINK BAR - \$8/PERSON

Soft Drinks

## CONSUMPTION & CASH BAR

\$200 Bartender Fee  
House Brand & Premium Brand Liquors - \$6-\$8  
House Wines (by the glass) - \$6  
Bottled Domestic & Imported Beer - \$4-\$5  
Hard Seltzers - \$6  
Soft Drinks - \$3

EACH ADDITIONAL HOUR IS \$3/PERSON (STANDARD), \$5/PERSON (PREMIUM),  
\$3/PERSON (WINE & BEER) & \$2/PERSON (SOFT DRINK).  
MUST BE PREPAID & PREDETERMINED.

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# EVENT BOOKING DETAILS

## VENUE RENTAL

The fee to rent our venue includes 4 hours of time. An additional hour can be added for \$200. Two additional hours can be added for \$500.

### **Busy Season (May - October)**

Under 100 people - \$2,500

100 people & over - \$2,000

### **Non-Busy Season (November - April)**

Under 100 people - \$1,500

100 people & over - \$1,000

*Friday & Sunday Weddings use Non-Busy Season Pricing*

*Military Discounts Available*

## CEREMONY

Host your outdoor ceremony at Briarwood Golf Club for \$1,000. This includes: use of our outdoor firepit area, classic white folding chairs and setup/teardown.

## DEPOSITS

A non-refundable \$1,000 deposit and a signed contract are required to reserve the venue for your desired date. The final payment is due 2 weeks before your event.

## VENUE HOURS

The hours of the venue rental will be decided prior to the event with the Event Coordinator. All vendors should be made aware and scheduled within the timing allotted for the venue rental. Clean up of the room, including decorations, is expected to be completed by the time written in the final contract. The room should be vacant within 30 minutes of the reception end time, so please make prior arrangements.

## DECOR

We provide all set up & tear down of the venue, tables & chairs, all linens, centerpieces, table numbers, backdrop, champagne flutes & cake knives. Premium linens, chair covers & sashes are available for an additional charge.

# ADDITIONAL DETAILS

## VENDORS

Vendor setup times must be discussed and cleared with the Event Coordinator. A vendor itinerary must be presented to the Event Coordinator 7 days prior to your event for approval. If you plan to use our grounds for pictures, please discuss the locations with our Event Coordinator prior to the date of your event.

## VENUE SETUP & OUTSIDE DECOR

The timing of the setup for an event is at the discretion of the Event Coordinator. Please schedule a time to decorate with our Event Coordinator prior to your event. All set up of additional decor, including using outside centerpieces, flowers, etc. is the responsibility of the party who has booked the venue and not the Briarwood staff. In some situations, we may be able to assist; however, please discuss this with our Event Coordinator. We do NOT allow any items to be hung or taped to our walls. We are not able to store any decor prior to the day of the event. It is part of the agreement that arrangements must be made for all additional decor to be removed at the end of your event.

## CHILDREN

Briarwood Golf Club has a few highchairs to accommodate small children. Sausalito Catering offers a children's menu consisting of: Chicken Tenders with Fries or Macaroni & Chees with Fries. The cost is \$15/child. Please let us know if you plan to have children attend your event.

## FOOD POLICY

We do not allow any food outside of Sausalito Catering, with the exception of a wedding cake or desserts, to be brought into our serviced functions. We are more than happy to accommodate any special dietary needs. We plan your menu so there will be sufficient food for your guests with little or no food leftover.

Per Ohio Health Code, Sausalito Catering, does not allow leftover food to be taken home. All leftover food will remain the property of Sausalito Catering. No credit will be issued for leftover food.

## LIQUOR POLICY

As part of our liquor license, all alcohol must come through Briarwood Golf Club.

Briarwood Golf Club reserves the right to refuse bar service and dismiss any guests who appear to be intoxicated or disruptive. It is the responsibility of the party renting the venue to monitor the alcohol consumption of their guests.

## SERVICE CHARGE & SALES TAX

Service charge of 22% and current Cuyahoga County Sales Tax is applicable.