



# Briarwood Golf Club

2737 Edgerton Road  
Broadview Heights, Ohio 44147

# Briarwood Golf Club and Event Center

## Wedding Details

Event Coordinator:

Sherry Nagy

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440-237-5271

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## Your Wedding

Briarwood Golf Club is the perfect location for your special day. Located in the rolling hills of Broadview Heights, nature provides a beautiful backdrop both for your ceremony and reception. Our staff is warm and welcoming and will provide expert attention to make sure your day is perfect.

### Ceremony

For an intimate setting, your ceremony can be held outdoors in front of our stone fireplace. Fee includes white chair rental.

### Wedding Reception

Our beautiful banquet room provides guests as they dine, with panoramic views of our natural surroundings. Our space can fit up to 200 guests comfortably.

### Menus

Our menu is provided exclusively through Bucci's Catering. A long standing tradition of providing excellent food and service, Bucci's Catering is the perfect choice for your special day. All inclusive and customized meal packages are available. Sample menus and policies are enclosed.

### Tasting

A private complimentary tasting is provided by Bucci's Catering for the bride and groom.

### Florist, Photography, Entertainment

We are happy to provide you with a list of reliable vendors that would be delighted to work with you in planning the details of your wedding.



# Services and Fees

## Standard Services

(Included)

20% service charge and 7.75% Ohio sales tax  
All banquet round tables  
Classic linens in white or champagne  
Napkin color of your choice  
China, silverware and glassware  
Classic Centerpiece  
Cutting and plating of your wedding cake  
Fresh brewed regular & decaffeinated coffees and iced tea  
Free parking  
Champagne toast for head table  
Complementary food tasting for bride and groom with Bucci's Catering

## Additional Services

(Additional charges apply)

Premium linens in color of your choice (price dependent on color)  
Signature Centerpieces (\$5 per table, \$1 per votive)  
Chair covers with sash (\$8.50 per chair)  
Table runner (\$3.00 per runner)  
Champagne toast for all guests (\$25 per bottle)  
Table Sashes (price upon request)

## Rental Fees

Outdoor Ceremony (\$700)

Reception

(0-74 guests room fee of \$500, 75 or more guests room fee of \$350)

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## General Information

### Contract Guarantee

A guaranteed number of guests will be required no later than 5 days prior to the scheduled event. No allowances will be made for any decrease in guaranteed guest count. Should, for any reason, actual attendance be less than 80% below initial booking amount, an additional fee will be assessed.

### Payment information

After the final confirmation of guests attending, we will present you with a total. We ask that payment is made at this time (5 days prior to your scheduled event).

Any payments to Briarwood Golf Club may be made by cash, check, Visa, MasterCard, American Express, or Discover Card. We do not offer house accounts or direct billing.

At the conclusion of your event, you will be presented with a final bill for any additional charges incurred that day (i.e. bar costs, menu changes).

7.75% Ohio Sales Tax, when applicable, and 20% Service Charge is applied to all menus. If your organization is Tax Exempt, please provide your event coordinator with your tax exempt number prior to your function.

Bucci's Catering reserves the right to make room reassignments if a substantial fluctuation in your head count occurs.

All pricing represents full service, which includes set up, clean up, white or ivory linen table cloths, china, glassware and service personnel when applicable.

### Liquor Policy

Briarwood Golf Club reserves the right to refuse bar service to any guests who appear to be intoxicated or disruptive.

### Food Policy

We do not allow any food outside of Bucci's Catering, with the exception of a wedding cake, to be brought into our serviced functions. We are more than happy to accommodate any special dietary needs and will work with you to create a custom menu for your event.

### Children's Menu Pricing

Bucci's Catering does offer special pricing for children. Children under 3 are free of charge, while children 4-12 years of age are \$9.95. They have the option of eating from the buffet, or choosing chicken tenders with french fries. Please let us know if you plan to have children attend your event and what their menu choice will be.

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Dinner packages provided exclusively through

Bucci's Catering



# Hors D' oeuvres

Each hors d' oeuvre is priced per 25 guests as an addition to a dinner package, with one-hour service prior to dinner. All displays and hors d' oeuvres are prepared for 25 guests.

## Displays

### Bucci' s Classic Antipasto (\$125)

Very elegant display that will add a colorful statement to any event. Including, but not limited to the following: Imported & domestic cheeses, marinated mushrooms and artichoke hearts, roasted red peppers, green olives, calamata olives, dry sausage, genoa salami. Accompanied by assorted crackers, bread sticks, and crostini.

### Sliced Seasonal Fruit Mosaic (\$90)

Impressive arrangement of fresh seasonal melons, berries, and fruits. Carved melon centerpieces available upon request for an additional fee.

### Domestic and Imported Cheese Display (\$90)

Domestic and imported cheeses with assorted crackers and artisan breads. Garnished with fresh assorted fruit.

### Vegetable Crudite and Cheese Display (\$90)

Assortment of julienned vegetables, domestic and imported cheeses, assorted crackers and artisan breads.

### Vegetable Crudite Display (\$80)

Carrots, cucumber, cherry tomatoes, zucchini, red and yellow peppers, celery sticks, broccoli and cauliflower florets, served with fresh dill dip.

### Grilled Vegetable Display (\$125)

Marinated and flame grilled eggplant, portabella mushrooms, roasted red peppers, asparagus, zucchini and yellow squash, green beans, broccoli, cauliflower, carrots, and tomatoes

# Hors D'oeuvres

## Seafood

### Jumbo Shrimp Cocktail (\$100)

Colossal black tiger shrimp, citrus poached and served with spicy cocktail sauce

### Bacon Wrapped BBQ Shrimp (\$100)

Jumbo shrimp, broiled with tangy BBQ

### Miniature Crab Cakes (\$85)

Made with Maryland blue crab

### Mussels in Marinara or Shallot Butter (\$60)

Prince Edward Island Mussels with choice of preparation

### Crab Stuffed Mushroom Caps (\$75)

Jumbo mushroom, stuffed caps with Maryland blue crab, seasoned bread crumbs and topped with melted provolone cheese

## Chicken

### Sesame Chicken Satay (\$90)

Crispy sesame crusted chicken tenders, skewered and served with homemade teriyaki dip and sweet-chili sauce

### Chicken Wings (\$75)

Jumbo wings in either Traditional or Bucci Buffalo style sauce, served with celery sticks and bleu cheese dressing

### Chicken Fingers (\$80)

Hand breaded tenders with Italian herb bread crumbs, made to order and served with choice of dijon mayo or ranch dressing

### Chicken Quesadillas (\$80)

Crisp flour tortilla filled with chicken and cheese

# Hors D'oeuvres

## Beef and Pork

### Cocktail Meatballs and Italian Sausage (\$75)

Served with Bucci's tomato sauce and parmesan cheese

### Beef Tenderloin Satay (\$100)

Skewered and basted with sweet-soy glaze

### Italian Sausage and Tri Colored Peppers (\$75)

Oven roasted with seasonings and served with sauteed peppers and onions

### Water Chestnuts Wrapped in Bacon (\$100)

Served crisp with a brown sugar glaze

### Sausage and Potatoes (\$70)

Sweet Italian sausage and potato, oven roasted with fresh garlic and olive oil.

## Cheese and Vegetable

### Breaded Cheese Ravioli (\$75)

Hand breaded with seasoned Italian bread crumbs and toasted golden brown and served with marinara sauce

### Bucci Bruschetta (\$70)

Ripe tomatoes, fresh mozzarella, olive oil and fresh basil served with crostini

### Vegetable Spring Rolls (\$70)

Miniature spring rolls, served crispy with sweet-chili sauce

### Quesadillas (\$70)

Crisp flour tortilla filled with cheese and vegetables

# Classic Dinner Buffet

\$28.00 per person

Includes: Tossed garden salad with choice of dressing  
Assorted rolls with butter and homemade garlic butter  
Fresh brewed regular & decaffeinated coffees and iced tea.

## Choice of one

- Roasted rosemary pork loin
- Roast sirloin of beef
- Turkey breast
- Sliced honey baked ham with cherry glaze
- Prime rib of beef (add \$5.00 per person)

## Choice of one

- Roasted rosemary chicken
- Butter breaded chicken cutlets
- Chicken piccata or marsala
- Meatballs and sweet italian sausage in tomato sauce
- Classic stuffed cabbage
- Stuffed shells florentine with marsala sauce
- Roasted Italian sausage with tri colored peppers

## Choice of two

(add a third side for \$2.50 per person)

- Penne marinara or tomato
- Roasted redskin tomato
- Green beans almondine or aglio e olio
- Rice pilaf
- Vegetable medley
- Au gratin potatoes
- Pasta with alfredo
- Tuscan mashed potatoes
- Glazed carrots
- Other

## Choice of one

- Assorted finger pastries
- Fresh baked cookies and brownies

# Signature Dinner Buffet

\$34.00 per person

Includes: Tossed garden salad with choice of dressing  
Assorted rolls with butter and homemade garlic butter  
Fresh brewed regular & decaffeinated coffees and iced tea.

## Choice of one

- Beef tenderloin funghetto
- Petite filet medallions au poive
- Roast prime rib of beef

## Choice of one

- Honey baked ham
- Roasted rosemary pork loin
- Turkey breast
- Chicken parmesan
- Chicken piccata or marsala

## Choice of three

- Penne marinara or tomato
- Roasted redskin tomato
- Green beans almondine or aglio e olio
- Rice pilaf
- Vegetable medley
- Au gratin potatoes
- Pasta with alfredo
- Tuscan mashed potatoes
- Glazed carrots
- Other

## Choice of one

- Assorted finger pastries
- Fresh baked cookies and brownies

# A La Carte Desserts

## Assorted Finger Pastries (\$3)

Cream puffs, eclairs, lemon squares, cookies and an assortment of other fine pastries

## Cannoli Tray (\$3 per piece)

Traditional Italian pastry shells filled with whipped sweetened ricotta, milk chocolate and toasted almonds

## Cheesecake (\$5)

New York style raspberry coulis

## Death by Chocolate (\$5)

Rich chocolate layers of cake in milk chocolate mousse and topped with fudge butter cream

## Ice Creams and Sorbet (\$3.50)

Italian spumoni, raspberry sorbet and vanilla ice cream



# Drink Packages

All packages are based on 4 hours

## Standard Bar

\$16 per person

Each additional hour \$3.00 per person

Includes house brand liquors, house wines by the glass, bottled domestic beer, soft drinks and wash

Vodka, Gin, Rum, Scotch, Bourbon, Whiskey, Tequila, Triple Sec, Amaretto, Peach Schnapps, Domestic bottled beer

## Deluxe Bar

\$19 per person

Each additional hour \$4.00 per person

Includes call brand liquors, house wines by the glass, bottled domestic and imported beer, soft drinks and wash

Absolute Vodka, Tangueray Gin, Bacardi Rum, Dewars Scotch, Jim Beam Bourbon, Seagrams 7 Whiskey, Cuervo Gold Tequila, Triple Sec, Amaretto, Peach Schnapps, Kahlua, Domestic and Imported Beers

## Premium Bar

\$22 per person

Each additional hour \$5.00 per person

Includes premium brand liquors, house wines by the glass, bottled domestic and imported beer, soft drinks and wash

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Johnny Walker Black Scotch, Makers Mark Bourbon, Crown Royal Whiskey, Cuervo Gold Tequila, Triple Sec, Amaretto, Peach Schnapps, Kahlua, Domestic and Imported Beers

# Drink Packages

## Wine and Beer Bar

\$14 per person

Each additional hour \$3.00 per person

Choice of three house wines

Cabernet Sauvignon

Merlot

Pinot Noir

Chardonnay

Pinot Grigio

White Zinfandel

Choice of two domestic beers

Budweiser

Bud Light

MGD

Miller Lite

Michelob Ultra

O' Douls

Yuengling

Choice of two imported beers

Heineken

Amstel Light

Labatt Blue

Sam Adams

Sam Light

Upgraded wine and champagne selections are available to customize your event

## Consumption and Cash Bar

Soft drinks and juices (\$2.00)

Domestic beer (\$3.00)

Imported beer (\$4.00)

House wine by the glass (\$5.00)

House brand liquor (\$5.00)

Call brand liquor (\$5.50)

Premium brand liquor (\$6.00)

Bartender Fee (\$100.00)

100 guests maximum for one bartender

Soft Drink Bar (\$5.00 per person)