



BROOKSTONE CEREMONY PACKAGE INCLUDES:

Bridal Changing Room
(Access available two hours prior to start of Wedding Ceremony)

White Wood Arbor Overlooking our Picturesque Golf Course

White Wedding Ceremony Chairs

Set up and Clean up of Ceremony

One Hour Wedding Ceremony Rehearsal Prior to Your Wedding Day
(All wedding Rehearsals must be completed by 6:00pm)

On – site Coordinator

All Reception Packages are Accompanied by the Following at No Additional Charges

Set up and Clean up of event

Standard 72” Round Tables and Padded Chairs

White China, Silverware & Glassware

White Linens and Napkins

House Centerpieces
(Round Mirror, Hurricane globe, pillar candle and 3 Votives)

Unlimited Coffee and Ice Tea

Cutting and serving of the Wedding Cake

Champagne Toast for all guests with the Purchase of a Bar Package

Southern Bell Dinner Reception

Passed Hors d'oeuvres (Choose 1)

Spanakopita

Petite Assorted Quiche

Coconut Shrimp with Sweet and Sour Dipping Sauce

Crab Cakes with Remoulade Sauce

Italian Sausage Stuffed Mushrooms

Smoked Chicken cornucopia

Displays (Choose 1)

Seasonal Fruit and Domestic Cheese Display with Assorted Crackers

Spinach and Artichoke Dip with Tortilla Chips

Salad (Choose 1)

Tossed Caesar Salad with Garlic Croutons and Parmesan Cheese

Brookstone Mixed Greens Salad with Assorted Dressings

Sides (Choose 1)

Garlic Whipped Potatoes with Butter, Mushroom Gravy and Shredded Cheese

Rice Pilaf

Tortellini Alfredo

Penne Pasta with Pomadora Sauce

Carving Station (Choose 1)

Rosemary Toasted Top Round of Beef

Herb Infused Turkey Breast

Honey Glazed Spiral Sliced Ham

Herb Roasted Pork Loin
(Attendant Fee Required \$50.00)

Included:

Steamed Vegetable Medley

Fresh Bread with Butter



Georgia Peach Dinner Reception

Passed Hors d'oeuvres (Choose 2)

Spanakopita

Petite Assorted Quiche

Coconut Shrimp with Sweet and Sour Dipping Sauce

Crab Cakes with Remoulade Sauce

Italian Sausage Stuffed Mushrooms

Smoked Chicken cornucopia

Complimentary Appetizer Displays

Seasonal Fruit and Domestic Cheese Display with Assorted Crackers

Spinach and Artichoke Dip with Tortilla Chips

Salad (Choose 1)

Tossed Caesar Salad with Garlic Croutons and Parmesan Cheese

Brookstone Mixed Greens Salad with Assorted Dressings

Sides (Choose 2)

Garlic Whipped Potatoes with Butter,
Mushroom Gravy and Shredded Cheese

Rice Pilaf

Tortellini Alfredo

Penne Pasta with Pomadora Sauce

Carving Station (Choose 1)

Rosemary Toasted Top Round of Beef

Herb Infused Turkey Breast

Honey Glazed Spiral Sliced Ham

Herb Roasted Pork Loin

Included:

Steamed Vegetable Medley

Fresh Bread with Butter



Magnolia Hors d'oeuvre Buffet Stations

Cold Station (Choose 2)

Domestic and Imported Cheese with Crackers and Baked Brie

Seasonal Fresh Fruit Display

Vegetable Crudités with Ranch Dipping Sauce

Marinated, Grilled Vegetable Display

Passed Hors d'oeuvre (Choose 2)

Spanakopita

Petite Assorted Quiche

Coconut Fried Shrimp with Sweet and Sour Dipping Sauce

Tomato Olive Bruschetta served on a Crostini

Crab Cakes with Remoulade Sauce

Italian Sausage Stuffed Mushrooms

Smoked Chicken cornucopia

Smoked Salmon Mousse Canapés

Hot Hors d'oeuvres (Choose 2)

Chicken Tenderloin, Honey Mustard Sauce

Smoked Salmon and Herb Cream Cheese Crostini

Parmesan Breaded Artichokes, Tomato Basil Sauce

Mashed Potatoes with
Butter, Sour Cream, Mushroom Gravy, Shredded Cheddar Cheese

Carving Station (Choose 1)

Rosemary Roasted Top Round Beef

Herb Infused Turkey Breast

Honey Glazed Spiral Sliced Ham

Herb Roasted Pork Loin



Additional Add-On Options

Displays (Priced for 100 people)

Stuffed Baked Brie with Assorted Crackers and Strawberry Garnish

Seasonal Fruit and Domestic and Imported Cheese with assorted Crackers

Swedish Meatballs

Grilled Assorted Vegetables

Vegetable Crudités

Hors d'oeuvres (Price per person)

Spanikopita

Crabcakes with Remoulade Dipping Sauce

Italian Sausage Stuffed Mushrooms

Petite Assorted Quiche

Smoked Chicken Cornucopias

Tortilla Chips with Salsa and Cheese Dips

Vegetarian Egg Rolls, Duck Sauce

Coconut Fried Shrimp, Sweet 'n Sour Sauce

Chicken Tenderloins with Honey Mustard Sauce

Smoked Salmon and Herb Cream Cheese on Crostinis

Oriental Chicken Skewers with Teriyaki Sauce

Chicken Skewers with Sweet & Sour Sauce

Shrimp Cocktail

Grilled Baby Lamb Chops, Mint Peppercorn Relish

Sea Scallops Wrapped in Bacon

Miniature Beef Wellington



Additional Buffet Add-On Options

Tossed Caesar Salad with Garlic Croutons
Topped with Parmesan Cheese

Mixed Greens Salad with Tomatoes,
Cucumbers, Onions with Assorted Dressings

Macaroni and Cheese

Buttered Corn

Glazed Carrots

Green Beans

Asparagus

Haricot Verts

Chicken Marsala

Chicken Picatta

Shrimp and Grits

Salmon with Lemon Dill Sauce

Roasted Top Round of Beef

Herb Infused Turkey Breast

Herb Roasted Pork Loin

Peppercorn Crusted Strip Steak



BROOKSTONE PLATED DINNER OPTIONS

All Plated Dinner options served with your Choice of
Garden Salad w/ Assorted Dressings Classic Caesar w/
Garlic Croutons, Choice of Rice Pilaf or Garlic Mashed Potatoes and Mixed Vegetables or Asparagus

Oven Roasted Chicken Provencal

Sundried Tomato, Capers & Artichoke Sauce

Grilled N.Y. Strip Steak

With a Mushroom Demi Sauce

Herb Roasted Pork Loin

With a Rosemary Demi-Gaze

Grilled Breast of Chicken, Sautéed Garlic Shrimp

With a Lemon Dill Butter Sauce

Tortellini Primavera

Tossed with Fresh Vegetables in our Special Creamy Parmesan Alfredo Sauce

Filet Mignon

With a Mushroom Peppercorn Marsala Sauce

Grilled Salmon Filet

With a Lemon Dill Butter Sauce

Filet of Beef Tenderloin & Breast of Chicken

With a Mushroom, Peppercorn & Marsala Sauce
Filet of Beef Tenderloin with Sautéed Garlic Shrimp
With a Béarnaise Sauce

Filet of Beef Tenderloin & Grilled Salmon

With a Béarnaise Sauce



BEVERAGE MENU OPTIONS

House Wines - Bottle

Chardonnay, Sycamore Lane

Cabernet Sauvignon, Sycamore Lane

Merlot, Sycamore Lane

White Zinfandel, Sycamore Lane

Beer Choices

Domestic – Bud Light, Miller Light, Coors Light, Michelob Ultra,
Yuengling, Budweiser, Miller Genuine Draft

Import – Amstel Light, Corona, Heineken

Beer and Wine Bar

House Wine Selection, Two Imported Beer Selections
Two Domestic Beer Selections and Soft Drinks
Includes Complimentary Champagne Toast for all guests

Open Select Bar

includes single shot select drinks
Cutty Sark Scotch, Jack Daniels Bourbon, Seagrams 7 Whiskey,
Absolute Vodka, Beefeater Gin, Bacardi Rum, and José Cuervo Tequila,
Domestic & Imported Beers, House Wines and Soft Drinks
Includes Complimentary Champagne Toast for all guests

Open Premium Bar

includes single shot premium drinks
Dewar's Scotch, Crown Royal Bourbon, Canadian Club Whiskey,
Ketel One Vodka, Bombay Gin, Bacardi Rum,
Domestic & Imported Beers, House Wines and Soft Drinks
Includes Complimentary Champagne Toast for all guests

