

BRIARWOOD WEDDINGS



CONTACT US

Sara Knezevich, Event Manager

E-mail: sara@golfbriarwood.com

2737 W Edgerton Road, Broadview Heights, OH 44147

Instagram: [briarwood.golf.club](https://www.instagram.com/briarwood.golf.club) | Facebook: Briarwood Golf Club & Banquet Center

BRIARWOOD WEDDINGS

Briarwood is the perfect location for your special day. Located in Broadview Heights, nature provides a beautiful scenic backdrop for both your ceremony and reception.

For an intimate setting, your ceremony can be held outdoors on our property with a picturesque view. Our beautiful venue space provides guests with panoramic views of our natural surroundings as they dine.

Our venue can comfortably fit up to 200 guests. In the warmer months, you can enjoy our patio, which sits adjacent to our venue space. The patio is yours to enjoy for cocktail hour and throughout your entire wedding reception.

Since our opening in 1967, we've been providing our guests with the premiere standard of customer service mixed with a fun atmosphere. We look forward to hosting your big day and making it one to remember!

Sausalito Catering provides guests with mouth-watering food delivered by a professional service staff. Their 20+ years in the industry guarantee you with an easy, worry-free experience. Whether your wedding is large or small, we provide the same award winning attention to every detail. Allow us to help you create an unforgettable experience!



PLATED DINNER 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 (\$30/person)

Strip Steak - Chargrilled strip steak topped with gorgonzola cheese, served with garlic mash & balsamic demi-glace (\$30/person)

Beef Tenderloin - Served with a scallion mash, grilled asparagus & red wine demi-glace (\$34/person)

Bistro Steak - Chargrilled bistro steak served with a bacon cheddar mash, green beans & port wine demi-glace (\$32/person)

Bistro Steak - Chargrilled bistro steak served with roasted fingerling potatoes, asparagus & port wine demi-glace (\$32/person)

Rib-Eye - Slow roasted rib-eye served with twice baked potato, grilled asparagus & au jus (\$26/person)

CHICKEN ENTREES

Chicken Piccata - Seared tender chicken breast, served with wild rice pilaf, spinach & lemon butter caper sauce (\$18/person)

Chicken Roulade - Herb marinated chicken stuffed with roasted red peppers, feta cheese & spinach, served with a rosemary mash, asparagus & pepper cream (\$22/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 (\$22/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 (\$20/person)

Airline Chicken Breast - Airline chicken breast with roasted fingerling potatoes, ratatouille vegetables & balsamic reduction (\$18/person)

SEAFOOD ENTREES

Salmon - Chargrilled salmon served with a sweet corn salsa, red pepper aioli & frizzled leeks (\$30/person)

Salmon - Teriyaki glazed salmon served over oriental style noodles, topped with pickled ginger sauce (\$30/person)

Salmon - Chargrilled salmon served with tomato, fresh mozzarella & basil, drizzled with balsamic glaze (\$30/person)

Salmon - Chargrilled salmon served with blackened shrimp polenta, topped with grilled pineapple & cucumber salsa (\$30/person)

Tilapia - Pan-seared tilapia served with lobster spinach risotto topped with tomato lime salsa (\$24/person)

Crab-Stuffed Lemon Sole - Served with julienne vegetables & honey mustard sauce (\$28/person)

Trout - Pan-seared trout served with couscous topped with a lemon dill cream sauce (\$26/person)

Catfish - Pan-seared blackened catfish served with a spicy black bean corn salsa with a sweet chili sauce (\$26/person)

VEGETARIAN ENTREES

Tortellini Pasta - Tortellini pasta tossed with artichokes, onions & truffle cream sauce (\$16/person)

Pesto Vegetable Lasagna - Thin slices of seasonal vegetables layered with pesto & pasta topped with a layer of bechamel sauce (\$16/person)

Cheese Ravioli - Cheese ravioli tossed with red onion, basil, tomatoes & garlic olive oil (\$16/person)

Stuffed Portobello Mushroom - Grilled portobello mushroom stuffed with chipotle lime quinoa & fire roasted vegetables with balsamic drizzle (\$16/person)

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



BUFFET DINNER MENU

ONE ENTREE \$24/PERSON | TWO ENTREES \$32/PERSON | THREE ENTREES \$40/PERSON
INCLUDES: SELECTION OF 1 STARCH & 1 VEGETABLE, HOUSE SALAD & ROLLS WITH BUTTER
ADDITIONAL STARCH (OR) VEGETABLE \$3.50/PERSON
PLATED HOUSE SALAD & ROLLS WITH BUTTER \$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
\$18/person (minimum order 50)

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

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



A L A C A R T E

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

HOT HORS D'OEUVRES

- Bacon Wrapped Shrimp & Horseradish (\$6/2pc)
- Maryland Style Mini Crab Cakes (\$6/2pc)
- Coconut Shrimp (\$6/3pc)
- Bacon Wrapped Scallops (\$6.50/2pc)
- Bacon Wrapped Artichoke Hearts with Gorgonzola (\$5.95/2pc)
- Brie Raspberry Phyllo (\$5/2pc)
- Mini Quiche Assortment (\$5.50/3pc)
- Mushroom Stuffed with Chorizo (\$5.50/2pc)
- Mushroom Stuffed with Crab (\$5.95/2pc)
- Melon Wrapped Prosciutto (\$5.95/2pc)
- Spanakopita (\$5.50/2pc)
- Vegetable Spring Rolls (\$4.75/3pc)
- Beef & Vegetable Kabobs (\$5.95/2pc)
- Beef Deluxe Wellington (\$5.95/2pc)
- Buffalo Wings with Celery & Blue Cheese (\$5/3pc)
- Chicken Satay with Peanut Sauce (\$5.25/2pc)
- Artichoke Dip with Tortilla Chips (\$5/4oz)
- Wild Mushroom Purses (\$5.75/2pc)
- Grilled Chicken Quesadilla (\$4.50/3pc)
- Vegetable Quesadilla (\$4/3pc)
- Bruschetta Pomodoro (\$3.50/2pc)
- Stuffed Artichoke Hearts (\$4.25/2pc)

COLD HORS D'OEUVRES

- Canape Assortment (\$4.50/3pc)
- Guacamole & Salsa with Tortilla Chips (\$3.95/4oz)
- Vegetable Crudites (\$3.50/6oz)
- Antipasto Display (\$5.50/6oz)
- Fruit & Cheese Display (\$4.25/6oz)
- Deluxe Cheese Display (\$5.95/6oz)
- Shrimp Cocktail Bowl (\$6.25/3pc)

SEAFOOD & CHEESE DISPLAY

- Whole Baked Brie (\$150/each - serves 50 guests)
- Whole Smoked Salmon (\$250/each - serves 25 guests)
Add Assorted Crackers (\$2/person)

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



FOOD STATIONS

\$75 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 Potatoes, Garlic Mashed Potatoes & Yukon Sweet Mashed Potatoes served in a Martini Glass.

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

TACO & FAJITA 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

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



CARVING STATIONS

\$75 PER CHEF CHARGE WILL BE ADDED TO FINAL BILL

Roast Pork Loin (\$175/each - serves 25 guests)

Glazed Bone-In Ham (\$225/each - serves 50 guests)

Whole Tenderloin of Beef (\$250/each - serves 25 guests)

Oven Roast Turkey Breast (\$250/each - serves 50 guests)

Top Round of Beef (\$300/each - serves 50 guests)

LATE NIGHT SNACKS

Soft Pretzels Bites with a Variety of Sauces (\$4.50/person)

Walking Taco Bar (\$10.95/person)

French Fry Station (\$5.50/person)

Cheeseburger and/or Chicken Slider Station (\$10/person)

Nacho Station (\$5/person)

Chicken Tenders & Fries (\$7/person)

Pizza (\$12/pizza)

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



SPECIALTY DESSERTS

ASSORTED MINIS

\$2.75/person

- Coconut Macaroons
- Coconut Truffles
- Eclairs
- Mini Fruit Tarts
- Truffle Lollipops (Almond, Coconut, Chocolate)
- Cheese Cake Lollipops (Lemon, Raspberry, Kahlua)
- Bourbon Pecan Cannolis
- Mini Cupcakes (Carrot, Chocolate, White, Red Velvet)

INDIVIDUAL DESSERT

\$7/piece

- New York Cheesecake
- Carrot Cake
- Tiramisu
- Triple Chocolate Torte
- Apple Pie

BUILD YOUR OWN SUNDAE

\$7.50/person

Chocolate & Vanilla Ice Cream.

Toppings: Sliced Bananas, Crushed Cookies, Sprinkles, Chopped Nuts, Hot Fudge, Whipped Cream, Caramel & Strawberry Sauce

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

SAUSALITO
Catering

BEVERAGE PACKAGES

ALL OPEN BAR PACKAGES ARE BASED ON A 4 HOUR OPEN BAR.
BARTENDERS ARE INCLUDED IN OPEN BAR PACKAGES.
CHAMPAGNE TOAST ADD ON - \$3/PERSON
\$200 FOR ADDITIONAL OUTDOOR BAR (WEATHER PERMITTING)

STANDARD BAR - \$21/PERSON

House Brand Liquors
House Wines (by the glass)
Domestic Beer
Hard Seltzers
Non-Alcoholic Beverages

PREMIUM BAR - \$26/PERSON

Premium Brand Liquors
House Wines (by the glass)
Domestic & Imported Beer
Hard Seltzers
Non-Alcoholic Beverages

WINE & BEER BAR - \$18/PERSON

Choice of 4 House Wines
Choice of 2 Domestic Beers
Choice of 2 Imported Beers
Non-Alcoholic Beverages

NON-ALCOHOLIC BAR - \$8/PERSON

Non-Alcoholic Beverages

CONSUMPTION & CASH BAR

\$200 Bartender Fee
House Brand & Premium Brand Liquors - \$8-\$10
House Wines (by the glass) - \$8
Domestic & Imported Beer - \$4-\$6
Hard Seltzers - \$6
Non-Alcoholic Beverages - \$3

EACH ADDITIONAL HOUR IS \$5/PERSON (STANDARD), \$6/PERSON (PREMIUM),
\$4/PERSON (WINE & BEER) & \$3/PERSON (NON-ALCOHOLIC).
MUST BE PREPAID & PREDETERMINED.

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

EVENT BOOKING DETAILS

VENUE RENTAL FEE

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 - \$5,000

100 people & over - \$4,500

Non-Busy Season (November - April)

Under 100 people - \$4,000

100 people & over - \$3,500

Friday & Sunday Weddings use Non-Busy Season Pricing

Military Discount Available

CEREMONY FEE

The ceremony fee is \$1,000. This includes: use of our outdoor area or indoor area, classic white folding chairs and setup/teardown.

DEPOSIT & PAYMENTS

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

VENUE HOURS

The hours of the venue rental will be decided prior to the event and need confirmation from the Event Manager. Clean up of the room, including decorations, is expected to be completed by the time written in the Venue Rental Agreement. The room should be vacant within 30 minutes of the event end time, so please make prior arrangements.

VENUE SET UP & TEAR DOWN

Briarwood Golf Club provides all set up & tear down of the venue, including: all tables & chairs, all chinaware/glassware/flatware, all linens, centerpieces, table numbers & outside decorations.

INCLUDED IN RENTAL

Briarwood Golf Club includes: use of Event Manager/Coordinator the day of the event, Round & Rectangular Tables, Chiavari Wedding Chairs, White Folding Chairs, Black Wrought Iron Patio Furniture, Table Centerpieces, Table Numbers, Standard Linens (premium linens, chair covers & sashes are available for an additional charge), Glassware, Cutlery and China.

SECURITY

Briarwood Golf Club requires security on premise during events. All events will be required to pay a \$200 security fee for security provided by Briarwood Golf Club.

SET UP & TEAR DOWN OF OUTSIDE DECOR

The timing of the setup for an event is at the discretion of the Event Manager. In most cases, Briarwood Golf Club will set up all outside décor, such as: centerpieces, table numbers, gift boxes, guest books, memorial tables, etc. Additional décor items will be the responsibility of the party who has booked the venue and not Briarwood Golf Club. In some situations, we may be able to assist; however, please discuss this with our Event Manager. We do NOT allow any items to be hung or taped to our walls. A final decision will be made by the Event Manager based on other events happening that week when outside decor can be dropped off. Arrangements must be made for all additional décor to be removed at the end of your event.

VENDORS

Vendor setup times must be discussed and cleared with the Event Manager. Briarwood Golf Club will need a list of vendors and contact information prior to the event. A list of preferred vendors will be provided upon booking. All vendors MUST be out of the building within 30 minutes of the reception end time.

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 & Cheese with Fries. The cost is \$15/child.

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. No credit will be issued for leftover food.

LIQUOR POLICY

As part of our liquor license, all alcohol must be purchased 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. Outside alcohol is NOT permitted and will be discarded.

SERVICE CHARGE & SALES TAX

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

BRIARWOOD WEDDINGS



