

Welcome



Thank you for considering Brier Creek Country Club to host your event. We are conveniently located five minutes from Research Triangle Park and RDU International Airport. Our banquet rooms offer flexible seating arrangements for groups of ten to over three hundred.

We, at Brier Creek Country Club, pride ourselves in personalizing your event to fit your wants and needs. Allow our dedicated team of professionals to put your mind at ease during the planning process!

We are extremely pleased you are viewing our beautiful venue for your event. We would love to help!

*Happy Planning,
Doranda
Fitzhugh
Catering Director*

*Celebrating Food,
Kevin
Cavanaugh
Executive Chef*

9400 Club Hill Drive | Raleigh, N.C. | 27617
919.206.4695 | BrierCreekCC.com



Mornings



~ The Day Starter ~

Assorted Pastries, Muffins & Croissants

“Build Your Own” Yogurt Parfaits

plain, berry & honey cinnamon greek yogurts, crispy cereal, seasonal berries, local preserves

Seasonal Fruit Display

sliced & whole fruit

orange & cranberry juice, coffee & hot tea, iced tea included - \$14

~ The BC Breakfast ~

Assorted Pastries, Muffins & Croissants

Potato Homefries, Crisp Applewood Smoked Bacon & Sausage Links

Farm Fresh Scrambled Eggs

Seasonal Fruit Display

sliced & whole fruit

orange & cranberry juice, coffee & hot tea, iced tea included - \$18

~ Choice of Enhancements ~

The BC Benedict

canadian bacon, creamed spinach, poached egg, hollandaise, croissant

\$5

Salty Air Raw Bar

market price

“Build Your Own” Yogurt Parfaits

*plain, berry & honey cinnamon greek yogurts
crispy cereal, local preserves, seasonal berries*

\$5

Local Old Mill of Guilford

Cream Cheese Grits

\$3

Country Ham Carving Station

sorghum glaze, local lusty monk mustard

\$8

Chef's Selection of Miniature Quiche

\$3.5

House Cured Salmon Gravlox

mini bagels, traditional accoutrements

\$7

Southern Biscuit Bar

*country ham & southern fried chicken
strawberry preserves, apricot jam, honey butter*

\$7

Prime Rib Carving Station

au jus, horseradish cream

\$12

BC Coffee Shoppe Cafe

*flavored creamer, chocolate covered spoons
whipped cream, swizzle sticks*

\$4

Farm Fresh Cracked Eggs and Omelet Station

crumbled bacon, diced tomato, onions and bell peppers; sliced mushrooms; shredded cheddar cheese

\$8 | \$125 Chef Fee



Mid-Day



The Board Room ~ Buffet Luncheon

~ Choice of Two Starters ~

- | | |
|--|---|
| She Crab | Chilled Tomato Gazpacho |
| Seafood Gumbo | Creamy Cavatappi Pasta Salad
<i>red onions, red bell pepper, creamy romano dressing</i> |
| Italian Wedding Soup | BC Signature
<i>mixed baby greens, candied walnuts, ripe strawberries
pickled red onions, goat cheese, herb balsamic vinaigrette</i> |
| Farmer's Market Garden Salad
<i>mixed baby greens & romaine
cucumbers, grape tomatoes, red onions, carrots
herb balsamic vinaigrette & buttermilk ranch</i> | Farmhouse Beef & Vegetable Soup |
| Charleston Ham Chowder | Baby Spinach
<i>candied pecans, crumbled bleu cheese, smoked bacon
pickled red onions, housemade catalina dressing</i> |
| Caesar Salad
<i>crisp romaine, herb toasted croutons, parmesan</i> | New England Clam Chowder |
| Caprese Tortellini Pasta Salad
<i>tri-color cheese tortellini pasta, hot house tomatoes
fresh mozzarella, artichokes hearts, sweet italian vinaigrette</i> | Vegan Garden Vegetable Soup |
| Watermelon Gazpacho | Potato Leek Bisque |

~ Choice of Two or Three Entrees ~

- | | |
|---|---|
| BC Chicken Salad Croissant
<i>arugula</i> | Burger Sliders
<i>shaved lettuce, red onions, house pickle</i> |
| Pulled BBQ Pork Sliders
<i>grain mustard cole slaw</i> | Margherita Flatbread |
| Mediterranean Chicken Wrap
<i>olive tapenade, basil aioli, arugula, feta</i> | Italian Trio Hero
<i>shaved ham, capicola, pepperoni, provolone, shaved lettuce
red onions, red wine vinaigrette</i> |
| California Wrap
<i>roasted turkey, avocado, crisp bacon, herb aioli</i> | Grilled Chicken & Prosciutto Panini
<i>fresh mozzarella, roasted tomato aioli, arugula</i> |
| English Red Dragon Cheddar
& Roast Beef Wrap
<i>arugula, herb aioli</i> | Blackened Chicken Wrap
<i>romaine, roasted corn salad, avocado, jack cheese</i> |
| Shrimp Salad Croissant
<i>arugula</i> | Bianco Flatbread
<i>grilled shrimp, crisp bacon, mozzarella, garlic bechamel</i> |
| | Crabcake Slider
<i>cheddar & herb biscuit, shredded lettuce, remoulade</i> |

- buffet comes with kettle chips & housemade dip -
lemonade, tea & coffee

choice of two entrée items \$19, choice of three entrée items \$23



Mid-Day



The BC Buffet Luncheon

artisan rolls & butter

~ Choice of Two Starters ~

She Crab

Seafood Gumbo

Italian Wedding Soup

Farmer's Market Garden Salad

*mixed baby greens & romaine
cucumbers, grape tomatoes, red onions, carrots
herb balsamic vinaigrette & buttermilk ranch*

Charleston Ham Chowder

Caesar Salad

crisp romaine, herb toasted croutons, parmesan

Caprese Tortellini Pasta Salad

*tri-color cheese tortellini pasta, hot house tomatoes
fresh mozzarella, artichokes hearts, sweet italian vinaigrette*

Watermelon Gazpacho

Chilled Tomato Gazpacho

Creamy Cavatappi Pasta Salad

red onions, red bell pepper, creamy romano dressing

BC Signature

*mixed baby greens, candied walnuts, ripe strawberries
pickled red onions, goat cheese, herb balsamic vinaigrette*

Farmhouse Beef & Vegetable Soup

Baby Spinach

*candied pecans, crumbled bleu cheese, smoked bacon
pickled red onions, housemade catalina dressing*

New England Clam Chowder

Vegan Garden Vegetable Soup

Potato Leek Bisque

~ Choice of Two or Three Entrees ~

Southern Fried Chicken

country gravy

Shrimp & Cheddar Risotto

tasso gravy | add scallops \$3

Seared Pork Tenderloin

dijon & rosemary seared, fennel gravy

Sweet Tea Brined Roasted Chicken

french breast, lemon thyme pan gravy

BBQ Rubbed North Atlantic Salmon

roasted corn succotash

Blackened Pork Tenderloin

roasted green chili, corn salsa

Chicken Marsala

mushroom demi

Grilled Bistro Steak

mushroom shallot demi

Chicken Picatta

garlic, white wine, caper sauce

Neapolitan Salmon

olives, ripe tomatoes, caper, garlic relish

Chicken & Penne Pasta

farmer's market vegetables, cream

Carolina Seafood Boil

*domestic shrimp, sapelo island clams, mussels, andouille
corn & potatoes, zesty pot liquor*

Slow-Braised Beef Short Ribs

ricotta polenta, sherry roasted mushrooms

- buffet comes with Chef's choice of sides -

lemonade, tea & coffee

choice of two entrée items \$24, choice of three entrée items \$28 | minimum 25 guests



Mid-Day



Plated Luncheons

artisan rolls & butter

~ The Garden ~

~ Choice of Soup ~

Italian Wedding Soup
Chilled Tomato Gazpacho
Farmhouse Beef & Vegetable
Vegan Garden Vegetable Soup
Charleston Ham Chowder
Watermelon Gazpacho
Potato Leek Bisque
She Crab

~ Choice of Salad Entrée ~

Olive Oil Poached Tuna Nicoise
*blanched new potatoes, haricots verts, oven roasted tomato
cured olives, hard cooked hen's egg, white anchovies
petite greens, caper vinaigrette* \$19

Pecan Encrusted Salmon

*grilled peaches, pickled red onions, radish ribbons
mixed baby greens, wildflower honey vinaigrette* \$20

Southern Fried Chicken

*smoked bacon bits, oven roasted tomato, pickled red onions
cucumber, cheddar grit croutons, baby gem romaine wedge
buttermilk vinaigrette* \$18

The Chophouse

*grilled sliced sirloin, romaine, grape tomatoes
chickpeas, cucumber, red onion, bleu cheese, bacon
buttermilk ranch* \$20

Napa Chicken

*roasted corn, julienne opal apples, toasted almonds
sundried cranberries, avocado, romaine & radicchio
champagne vinaigrette* \$18

Thai Beef

*lemongrass marinated flank steak, ripe tomato, red onions
cucumber curls, mixed baby greens, chili lime vinaigrette* \$19

~ The Grille ~

~ Choice of Salad ~

BC Signature
*mixed baby greens, candied walnuts, ripe strawberries
pickled red onions, goat cheese, herb balsamic vinaigrette*

Famer's Market Garden Salad

*mixed baby greens & romaine
cucumbers, grape tomatoes, red onions, carrots
herb balsamic vinaigrette & buttermilk ranch*

Baby Spinach

*candied pecans, crumbled bleu cheese, smoked bacon
pickled red onions, housemade catalina dressing*

~ Choice of Entrée ~

Chicken Picatta

garlic, white wine, caper sauce \$22

Pan Seared Bistro Steak

*roasted garlic whipped potatoes, grilled asparagus
mushroom shallot demi* \$24

Sweet Tea Brined Roasted Airline Chicken

*whipped russet potato, country gravy, haricots verts
heirloom baby carrot* \$21

Romesco Stuffed Chicken Roulade

*potato gnocchi, roasted tomato & spinach ragout
parmesan cream* \$22

Pan Roasted Salmon

*cheddar & tasso spoonbread, braised kale, roasted tomato but-
ter, bbq vinaigrette* \$24

Slow-Braised Beef Short Ribs

ricotta polenta, sherry roasted mushrooms \$24

- lemonade, tea & coffee included -



Meeting Breakouts



~ A.M. ~

“Build Your Own” Yogurt Parfaits

plain, berry & honey cinnamon greek yogurts
crispy cereal, local preserves, seasonal berries \$5

An Apple A Day

whole crisp apples, apple turnovers
hot apple fritters, “build your own” caramel apple bar
apple juice \$6.5

Health Nut

whole fruit, granola & protein bars
trail mix, whole nuts, dried fruits \$6

BC Coffee Shoppe Cafe

flavored creamer, chocolate covered spoons
whipped cream, swizzle sticks \$4

In A N.Y. Minute

miniature & traditional bagels, assorted “schmears”
jams, jellies, cheese \$5

Donut & Beignets

cake donuts, fried donuts, fluffy beignets
assorted toppings & fillings \$5

The Cereal Cabinet

- all the favorites your mom wouldn't buy -
coco puffs, lucky charms, cap'n crunch, fruity pebbles
cinnamon toast crunch, cookie crisp
white & chocolate milk \$5

~ P.M. ~

Nacho Estacion

chili con carne, sour cream, green onions,
slow cooked black beans, queso fundido, salsa verde, fire
roasted chipotle salsa \$7

Chinese Take Out

potstickers, vegetable spring rolls,
chicken sate, chinese to-go box stir fry,
chopsticks, assorted dipping sauce \$10

Mezze Oasis

three flavors of housemade hummus, babganoush, olives
pickles & tapenades, crisp pita & naan \$6

A Shot of Sweetness

- miniature martinis, shooters & parfaits -
- choice of 6 -
red velvet cake, berry cheesecake, tiramisu, funfetti
SOOO much chocolate, carrot cake, fluffernutter
berries cahboust, s'mores torte, crème brulee \$9

Ice Cream Shoppe

two flavors, candy bar crumbles, sprinkles, jimmies
stemmed cherries, marshmallows, hot fudge
caramel sauce, whipped cream \$8

Sweet & Salty

assorted fresh popped popcorn,
housemade cookies & brownies, mini chocolate bars
hard candies & lollipops \$5

Old Fashion Soda Shoppe

glass bottle sodas, coke & root beer floats
ice cream & sherbert
stemmed cherries, chocolate toppings, sprinkles \$8

Rejuvenate!

Hosting a long meeting? Allow our health & fitness professionals to take over for a short 10 minute break to awaken your team by teaching them powerful breathing techniques & dynamic stretches friendly for all meeting attire.

Your team will feel refreshed & restored! \$65 per session



Evening



Butler Passed Hors D'Oeuvres

\$3 per guest, per selection

Phyllo Purse

roasted chicken, brie, apricot

Pork Potstickers

citrus ponzu

Tomato Brushetta

garlic toasted crostini

Grilled Vegetable Stack

parmesan & rosemary icebox cracker

Caprese Skewers

*cieligne mozzarella, roasted tomato, artisan olive
torn basil, balsamic*

Country Ham and Buttermilk Biscuit Bite

pimento cheese, zesty honey mustard

Vegetarian Quiche Tartlet

artisan cheeses & farmers market vegetables

Chicken Cordon Bleu Spring Roll

zesty honey mustard

Braised Pork Bahn Mi

hoisin bbq, pickled radish slaw, soft bun

Htipiti

roasted red peppers, feta, olive oil, cucumber round

Crisp Vegetable Spring Roll

ginger ponzu

Curry Vegetable Samosa

cucumber yogurt

Corn Cake Fritter

tomato pico

Tomato Basil Confit

cucumber cup

\$4 per guest, per selection

Seared Crabcakes

charred lemon aioli

Corn & Crab Fritter

pickled onion slaw

Pulled Pork Slider Bite

mustard molasses bbq, slaw, brioche

Jerk Chicken Plantain Corncake

"busha-brown" peach glaze

Peppered Bacon BLT

roasted tomato aioli, arugula, toasted brioche rounds

House-Cured Salmon Gravlax

pumpernickel rounds, hackleback caviar, crème fraiche

Mediterranean Tuna Tartar

kalamata olives, feta, lemon olive oil, cucumber cup

Fried Chicken & Wild Rice Waffle

hickory syrup

Poke Tuna

sesame ginger splash, crushed peanut, crisp wonton

Marinated Chicken & Beef Sate

thai peanut, ginger ponzu

Shrimp n' Grits Shooter

holy city gravy, creamy adluh mill grits

Miniature Beef Wellington

cabernet demi-glace drizzle

Lobster Mac n' Cheese Bites

Coconut Crusted Shrimp

calypso cocktail

Mango Bruschetta

tortilla cup



Evening



Stationed & Displayed Hors D'Oeuvres

Salty Air Raw Bar

*citrus poached shrimp, select oysters on the half shell, snow crab legs
classic cocktail sauce, lemon, hot sauce, melted butter, crackers \$25*

Chinese Take Out

*potstickers, vegetable spring rolls, chicken sate, chinese to-go box stir fry
chopsticks, assorted dipping sauce \$12*

The Oyster Roast

rockefeller, chorizo & chiles, pork belly & caramelized onion, asian rocka-style \$18

Butcher Block Charcuterie

*artisan crafted & house cured & smoked meats, pates, sausages
grain mustards, crostini breads, crisps \$11*

International & Domestic Cheese Boards

crisp seasoned pita, crostini breads, crisps \$9

Signature BC Table

*domestic cheese boards, crisp seasoned pita & crostini breads
farmer's market crudité with crisp & marinated garden vegetables, chef's assorted dips \$12*

Mezze Oasis

*three flavors of housemade hummus, babganoush, olives, pickles & tapenades
crisp pita & naan \$6*

Crisp & Cool Farmer's Market Crudité

seasonal crisp garden vegetables, assorted dip \$6

Grilled Vegetable Display

seasonal farmer's market vegetables, marinated, pickled \$6

Olde World Antipasto Table

italian cured meats, imported cheeses, marinated olives & vegetables, crusted breads \$13



Evening



Action Station Hors D'Oeuvres

\$125 chef fee

Sushi Counter

*displayed nori rolls, nigiri & sashimi, handmade rolls to order
selection of premium soy sauces, pickled ginger, wasabi
market price*

Pasta Toss

*two miniature pastas, house marinara, four cheese alfredo, chef's signature sauce
pesto, garlic, extra virgin olive oil, roasted vegetables, leafy greens
grated parmesan, fresh basil \$10
add sautéed chicken \$3, add shrimp \$4, add italian sausage \$3, add meatballs \$3*

Roast Porchetta

*fennel & rosemary rubbed pork roulade, ham hock jus
herb focaccia \$12*

Sweet Tea Brined Roast Breast of Turkey

*cranberry orange compote, gravy
sweet yeast rolls \$11*

Bourbon Seared Flank Steak Butcher's Block

*chimichurri aioli, mango chutney, roasted tomato aioli
mini brioche buns \$12*

Mac & Cheese

*creamy cheddar, gorgonzola cream, grilled chicken, shredded pork, peas, bacon \$10
add lobster \$7*

Blazing Wok

*grilled chicken, mongolian beef, stir fry vegetables, bok choy, napa cabbage
garlic-ginger, sesame peanut sauce, szechwan \$10*



Evening



Buffet Dinner Stations

Garden or Caesar Salad
artisan dinner rolls & butter

Entrees

Neapolitan Salmon
olives, ripe tomatoes, capers, garlic relish

Sweet Tea Brined Roasted Chicken
french breast, lemon thyme pan gravy

Southern Fried Chicken
country gravy

Seared Pork Tenderloin
dijon & rosemary seared, fennel gravy

BBQ Rubbed North Atlantic Salmon
roasted corn succotash

Shrimp & Cheddar Risotto
tasso gravy | add scallops \$3

Butternut Squash Ravioli
sage brown butter cream

Chicken Marsala
mushroom demi

Chicken Picatta
garlic, white wine, caper sauce

Grilled Bistro Steak
mushroom shallot demi

Slow-Braised Beef Short Ribs
ricotta polenta, sherry roasted mushrooms

Carolina Seafood Boil
*domestic shrimp, sapelo island clams, mussels
andouille, corn & potatoes
zesty pot liquor*

Brown Sugar & Fennel Seared Salmon
melted leeks & fennel

Blackened Pork Tenderloin
roasted green chili, corn salsa

Citrus & Cilantro
Marinated Chicken Breast
black beans & corn salsa

Sides

choice of two included | choice of three \$3

ginger & honey glazed carrots | cauliflower gratin | roasted root vegetables
garlic roasted broccolini & blistered tomato platter | curry cauliflower
roasted rosemary potatoes | butter whipped potatoes | housemade mac n' cheese | calico rice
grilled vegetable platter | baby carrots & green beans | southern style slow cooked green beans
sweet potato & collard hash | baby creamer potatoes & onion medley

choice of two entrée items \$38, choice of three entrée items \$42



Evening



Served Salad

Choice of Salad

\$3

BC Signature

mixed baby greens, candied walnuts, ripe strawberries, pickled red onions, goat cheese herb balsamic vinaigrette

Baby Spinach

candied pecans, crumbled bleu cheese, smoked bacon, pickled red onions housemade catalina dressing

Greek Salad

chopped romaine, kalamata olives, slivered red onions, feta, roasted red peppers, toasted pita croutons oregano vinaigrette

The Harvest (Autumn)

romaine, radicchio, roasted butternut squash, goat cheese crumbles, sundried cranberries cranberry vinaigrette

The Orchard (Winter)

shredded brussels sprouts, julienne opal apples, shaved red onions, candied walnuts honey bleu cheese vinaigrette

Farmers Market (Spring)

mild red mustard greens, squash, carrots & zucchini ribbons, snap peas, sweet peppers sweet poppyseed dressing

Vine Ripe BLT (Summer)

baby romaine, heirloom tomatoes, applewood smoked bacon, bleu cheese crumbles herb spiked buttermilk



Evening



Served Entrée

Choice of Entree

Cedar Plank Grilled Salmon
*crawfish cornbread, grilled broccolini & radicchio
grain mustard hollandaise \$35*

Chicken Saltimbocca
*mushroom marsala, broccolini
orecchiette pasta \$31*

Chermola Marinated Mahi
*pinenut fregola sarda, grilled ras al hanout dusted
vegetables, mint yogurt sauce, fresh cucumber \$34*

Peach Glazed French Chicken Breast
*calico rice, baby carrots
thyme beurre blanc \$31*

Wood Grilled Filet Mignon
*butter braised haricots verts & baby carrots
potato pave, cabernet demi \$42*

Rosemary Dijon Seared Pork Tenderloin
*carrot - parsnip puree, roasted new potatoes
apple cider demi \$30*

Herb Marinated Bistro Steak
*whipped russet potatoes, farmers market vegetables
mushroom demi \$36*

Duo Entree

Grilled Shrimp Scampi & Chicken Breast
*calico rice, roasted root vegetables
herb marinated, garlic, lemon \$40*

Grilled Filet & Seared Chicken
*butter braised haricot verts & baby carrots
whipped russet potatoes, cabernet demi \$42*

Grilled Sirloin & Shrimp Oscar
*lump crabmeat, asparagus tips, hollandaise
wilted baby spinach, pernod spiked whipped potatoes \$42*

Surf & Turf
*woodfire grilled filet mignon, butter poached lobster tail
cabernet demi, lobster butter, truffled whipped
yukon gold potatoes, braised kale
market price*

Sliced Skirt Steak & Grilled Chicken
*bourbon marinated skirt steak
& cilantro lime marinated chicken
sweet potato hash, broccolini, herb spiked demi \$39*

Grilled Salmon & Chicken Breast
*whipped russet potatoes, broccolini
herb marinated, grain mustard hollandaise \$40*

*entrees served with choice of garden salad or caesar salad
artisan dinner rolls & butter*



Sweet Tooth



Dessert Stations

Viennese Table

fruit tarts, seasonal mousse cups, macarons, cream puffs
parfaits, cake pops, delicate cookies \$10

Ice Cream Shoppe

two flavors, candy bar crumbles, sprinkles, jimmies
stemmed cherries, marshmallows, hot fudge
caramel sauce, whipped cream \$8

Summer Pie Stand

apple, cherry, peach, french silk
key lime & sweet potato pies \$9

Cupcake Junction

- choice of 6 -
SOOO much chocolate, red velvet, salted caramel
jelly roll, funfetti, pistachio, cookie jar
lemon meringue \$7

BC Coffee Shoppe Cafe

flavored creamer, chocolate covered spoons
swizzle sticks \$4

A Shot of Sweetness

- miniature shooters & parfaits -
- choice of 6 -
red velvet cake, berry cheesecake, tiramisu, funfetti
SOOO much chocolate, carrot cake, fluffernutter
berries cahboust, s'mores torte, crème brulee \$9

Doughnut Holes Flambé

chef attended, a la mode \$8 | chef fee \$125

Served Desserts

Dulce de Leche Cheesecake

aztec chocolate \$5

Pistachio & Mascarpone Honeycake

crushed candied pistachio \$4

SOOO Much Chocolate Cake

what more can we say \$5

Key Lime Pie

raspberry drizzle \$4

Apple Pie

cinnamon ice cream \$5

Red Velvet Cake

cream cheese icing \$4

Bourbon Street Pecan Pie

whipped cream \$5

Family Style Desserts

Cookies & Brownies \$3.5

Squares & Bars \$4.5

Chocolate Covered Strawberries \$3

Petit Fours, Cream Puffs & Macarons \$5.5

Host supplied celebration cake cutting \$1

Host supplied celebration cake "painted plate" \$3



Spirits



Bar Packages

	<u>Call</u>	<u>Premium</u>	<u>Prestige</u>	<u>House Beer & Wine</u>
1 hour ~	\$21	\$25	\$30	\$18
2 hours ~	\$26	\$30	\$35	\$22
3 hours ~	\$30	\$35	\$40	\$26
4 hours ~	\$34	\$39	\$44	\$30
5 hours ~	\$38	\$42	\$48	\$34

Consumption Bar

Non Alcoholic Beverages \$3

Domestic Beers \$4, Import Beer \$5, House Wine \$8, Call Liquor \$8

Premium Liquor \$9, Prestige Liquor \$12 +

<i>Call</i>	<i>Premium</i>	<i>Prestige</i>
Smirnoff Vodka	Stolichnaya Vodka	Grey Goose Vodka
Gordon's Gin	Tanqueray Gin	Bombay Sapphire Gin
Bacardi Light Rum	Captain Morgan Rum	Gentleman Jack Bourbon
Canadian Club Whiskey	Seagram's V.O.	Jose Cuervo 1800 Tequila
Jim Beam Bourbon	Dewar's Scotch	Chivas Regal Scotch
Clan Macgreggor Scotch	Jack Daniel Black Label	Myers Rum
Montezuma Tequila	Jose Cuervo Especial	Crown Royal

Wine Service at Tables

by bottle

La Marca, Prosecco \$25	Meomi, Pinot Noir \$36
Moet & Chandon, Champagne \$46	Battle Axe, Malbec \$32
Veuve Cliquot Brut, Champagne \$67	7 Deadly Zins, Red Zinfandel \$30
Laguna, Chardonnay \$30	The Prisoner, Cabernet Sauvignon \$45
William Hill, Chardonnay \$29	14 Hands, Cabernet Sauvignon \$28
Livio Esperto, Pinot Grigio \$27	Edge, Cabernet Sauvignon \$36
Whispering Angel, Rose \$36	The Velvet Devil, Merlot \$30
The Crossings, Sauvignon Blanc \$25	Papillon, Red Blend \$65

Martini Bar

one hour, \$14

Shaken or Stirred! choice of 3 flavors

Cordial Tasting

one hour, \$9

Pernod, White Sambuca, Kahlua, B&B
Grand Marnier, Tia Maria, Irish Cream

Bourbon Tasting

one hour, \$9

Wild Turkey 101, Woodford Reserve
Knob Creek, Eliga Craig

Craft Beer Table

market price



Suggested Vendors



Flowers

The English Garden ~ 919.341.6650
Purple Poppy ~ 919.562.1402
Tre Bella, Inc. ~ 919.620.6187
Fresh Affairs ~ 919.954.0808

Photographer

Herndon Weddings ~ 919.971.8445
Thirteenth Moon ~ 336.737.4306
Blue Barn Photography ~ 919.624.7139
Richard Barlow ~ 252.258.8976
Renee Sprink ~ 919.285.1670

Videographers

Heart Stone Films ~ 919.827.4452

Accommodations

Embassy Suites ~ 919.572.2200
Hampton Inn & Suites ~ 919.484.0500
Hilton Garden Inn ~ 919.313.5165
Residence Inn ~ 919.472.1005
Courtyard by Marriott ~ 919.472.1000
Fairfield Inn & Suites ~ 919.246.0107

Entertainment

All Around Raleigh DJ ~ 919.757.8296
EastCoast Entertainment ~ 919.218.7368
Bunn DJ Company ~ 919.785.9001
DJ Spin ~ 919.924.0560

Lighting

Simpsound DJ & Lighting ~ 919.218.7368

Transportation

Carolina Livery ~ 919.957.1111

Bakeries

Pastry Works ~ 919.828.5932
Ashley Cakes ~ 919.649.0404
Cinda's Creative Cakes ~ 919.303.1151
Edible Art ~ 919.856.0604

Stationary

Cute Buttons ~ 919.462.9618
Ink Topiary ~ 803.431.9126



Arrangements



Confirmation of Space Reservation - Contract & Deposit

The Club requires an authorized *Guidelines* contract and deposit in order to secure the date and location of the function. A non-refundable deposit of \$500 is required to secure the date. If your deposit is not received by the due date, the desired function date will be released.

Balance of Payment

Final payment for the estimated charges is due five business days prior to the event by check or credit card. If a member, we are happy to bill your membership account and normal billing policies will apply. Should the final count increase or any other charges be incurred, payment will be due at the conclusion of the event. If the event is scheduled more than one year in advance, a second deposit of 50% of the estimated charges will be due six months prior to the event date.

F&B Minimums & Rental Fees

The F&B minimums are outlined in the charts below. The minimum expenditure does not include room rental fee(s), consumption or credit card bar sales, service charge, state sales tax, or any other miscellaneous charges. In order to reserve a private room for an event, a room fee is required. This fee includes all set-up and break-down of the function, as well as standard tables, chairs and house linen. The room rental fee is waived for all Members of Brier Creek except in the event that the Club is closed, rental of Jasmine Court or entire Clubhouse is contracted. Non-members may be sponsored by a Brier Creek member, this will reduce the room rental fee by half. The member must sign the contract to verify the relationship. Any event requested for a date or time when the Clubhouse is closed, will receive no discounts, even if a member or a member sponsor is hosting the event. The definition of a *Member Sponsor* is an individual who owns property in Brier Creek Country Club. In order to receive the discount, the individual must contact the Events Director with approval of sponsorship. The individual must also be in attendance for the duration of the event. Please note that menu items and pricing is subject to change without notice. F&B Minimums for A.M. events refer to breakfast events. F&B Minimum for P.M. events refers to all day meetings, lunch or evening events.

	Maximum Guest	F&B Minimum for A.M.	F&B Minimum for P.M.	Room Rental
Jasmine Court	400	\$1,500	\$3,500	\$1,500
Palmer's Cove & Governor's Lounge	100	\$850 \$1500 Saturday	\$1600 \$4000 Saturday	\$750
Grand Ballroom	325	\$2,000 \$4,000 Saturday	\$4,500 \$7,000 Saturday	\$1,500 \$2,000 Saturday
Belmont	60	\$600	\$2,000	\$500
Naples & Mizner	100	\$1,000	\$3,500	\$750
Naples	60	\$600	\$2,000	\$500
Dogwood	18	\$300	\$500	\$200



Arrangements



Guest Guarantee

The Club must be notified by the Client with the final expected number of attendees no later than five days prior to the function. For functions with menus that include advance choice entrees or other items, it is the Client's responsibility to provide place cards labeled with each guest's selection of entrée or other items, along with a floor plan and guest list depicting the selections as well. Any requests for entrée or other item changed on the day of the event will be charged additionally over the guaranteed count.

State Sales Tax & Service Charge

All food and beverage items are subject to North Carolina Sales Tax and a 22% Service Charge. For tax exempt clients, please forward a copy of the tax exempt certificate to our events department. Otherwise, tax will be charged.

Large Service Fee

For Banquets estimating 225 or more guests, Brier Creek is required to hire additional service staff. Additional staff are selected to match our high standards of professionalism and quality of service. The following fees are applicable, as necessary:

225 - 275 guests: \$350.00, plus tax 276 + guests: \$700.00, plus tax

Outdoor Spaces

Brier Creek reserves the right to make a final decision to move any outdoor event to an inside banquet room due to inclement weather predicted by the National Weather Service forecast. Events will be moved inside due to wind, rain or a 40% or greater forecast of precipitation. The decision to move will be made approximately four hours before the arrival time of guests.

Additional Services

Please let your Event team know if you require any additional equipment or services other than the ones listed below.

Gold Chargers - \$1 each, plus tax	Meeting BC Notepads & Pens - \$1 each, plus tax
Custom Printing - quote	Dance Floor - \$250, plus tax
Gold Chiavari Chairs - \$4 per chair, plus tax	Flip Chart & Markers - \$45 each, plus tax
Specialty Linens or Chairs - quote	LCD Projector & Screen - \$200 each, plus tax
Uniform Chef - \$125, plus tax	Microphones - \$25 each, plus tax
Consumption Bartender - \$125, plus tax	Stage - \$250, plus tax

