

Welcome



Congratulations!

We at Brier Creek Country Club wish to extend our most sincere welcome and honest best wishes for your upcoming wedding. We are extremely pleased you are viewing our beautiful venue for your big day.

Our team of professionals are here for you!

We are very dedicated to making your dreams a reality.

We pride ourselves on offering a unique event, tailored to your wants and needs.

*Thank you for considering Brier Creek Country Club for your special day.
We would love to help!*

At Your Service,
**Shannon
Donovan**
Wedding Coordinator

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



Rehearsal Dinner



NC Family BBQ, \$28

House Greens

mixed greens, tomatoes, cucumbers, carrots, cheddar cheese, buttermilk ranch, herb balsamic vinaigrette

Biscuits & Cornbread with Honey Butter, Tomato & Cucumber Salad

Shirley's Fried Chicken, Slow Cooked Carolina Pulled Pork Shoulder

Grilled Corn on the Cob, Southern Homestyle Potato Salad

The Italian Feast, \$32

Antipasto Salad Bar

chopped romaine, marinated peppers & olives, cured italian meats, grana cheese

romano vinaigrette, pesto buttermilk dressing

Grilled Vegetable Display, Focaccia with Garlic & Herb Infused Olive Oil

Farmer's Market Layered Vegetable Bake

layered with asiago, herbed cream

Braised Italian Sausage & Classic Meatballs

rotini, red gravy

Grilled Chicken Penne

smoked portabella, alfredo

Fresco Fiesta, \$28

Taco Salad

romaine & radicchio, tortilla crisps, diced tomato, pickled jalapeno, black bean & corn salsa, crumbled cotija

ranchero dressing, cilantro lime vinaigrette

Chips & Salsa Bar, Black Beans & Rice

Fajita Station

cilantro lime marinated fresh catch, chicken, seared sirloin flank steak, flour tortillas, peppers & onions

Chicken Enchiladas

fire grilled tomatillo salsa, ancho chile drizzle, queso fresco

Southern Comfort, \$35

Apple Cider Cole Slaw

julienne opal apples, shredded cabbage & carrots, poppyseed cider vinaigrette

Southern Homestyle Potato Salad, Biscuits & Cornbread with Honey Butter

Grilled, Marinated & Pickled Farmer's Market Display

Smoked Brisket & Baked Beans, Stewed Chicken with Carolina Rice

Three Cheese Mac & Cheese

coffee, tea & lemonade are included in package price



Reception



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



Reception



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



Reception



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, sauce 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*



Reception



Buffet Dinner Station

Garden or Caesar Salad Bar
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



Reception



Served Dinner

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 onion, 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



Reception



Served Dinner

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

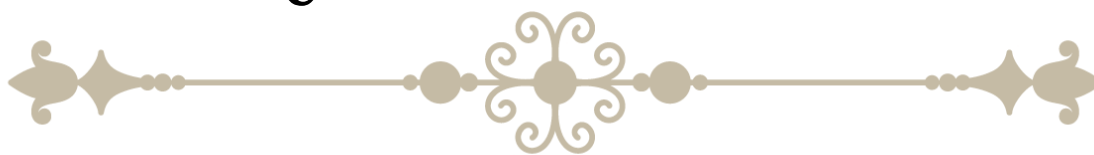
Sliced Skirt Steak & Grilled Chicken
bourbon marinated skirt steak
& cilantro lime marinated chicken
sweet potato hash, broccolini, herb spiked demi \$39

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

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



After Dinner



Sweet Tooth

After Dinner 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 flavors -
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 flavors -
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 wedding cake cutting \$1
Host supplied wedding cake "painted plate" \$3



After Dinner



Late Night Snack

Taco Truck

*shredded beef short rib & chicken chorizo soft shell tacos
pork carnitas pancakes, pork belly sopes
queso fundido, fresh minced onions, jalapenos, salsa verde, pico de gallo \$7*

Nacho Estacion

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

Closed On Sunday Chicken Sliders

pickle-brined fried chicken breast, chipotle aioli, pickle slaw, waffle fries in cups \$5

Brick Oven

custom made pizzas & calzones, antipasto salad, garlic knots \$6

Chicken Wing Bar

house bbq, italian lemon pepper, buffalo & blazin, carrot & celery sticks, ranch & bleu cheese \$8

Night Owl's Breakfast

sausage egg & cheese biscuits, breakfast burritos, crispy tater tots, orange juice chubbies \$5

Juicy Lucy Sliders

*cheddar stuffed double beef sliders, soft roll
chimichuri aioli, chipotle buttermilk aioli, house hot pepper tapenade, caramelized red onion jam \$6*

Chicago Style Mini Dogs

*vienna beef frank, relish, sport peppers, cucumber, tomato, diced onion,
celery salt, mustard, but NO KETCHUP!! shoestring fries in cups \$6*

~ stationed for 45 minutes ~



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



Farewell Brunch



Assorted Pastries, Muffins & Croissants

Potato Homefries

Crisp Applewood Smoked Bacon & Sausage Links

Farm Fresh Scrambled Eggs

Warm Oatmeal

assorted topping bar

Seasonal Fruit Display

Belgian Waffles

whipped butter, berries, whipped cream, maple syrup

~ Choice of Enhancements ~

Chef's Selection of Miniature Quiche

\$3.5

BC Benedict

tavern ham, creamed spinach, poach egg, hollandaise, croissant

\$5

Salty Air Raw Bar

market price

House Cured Salmon Gravlax

mini bagels, traditional accoutrements

\$6

Southern Biscuit Bar

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

\$7

“Build Your Own” Yogurt Parfaits

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

\$5

Prime Rib Carving Station

au jus, horseradish

\$10

Local Old Mill of Guilford

Creamy Cheese Grits

\$3

BC Coffee Shoppe Cafe

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

\$4

Country Ham Carving Station

sorghum glaze, local lusty monk mustard

\$8

Chef Attended Omelet Station & Farm Fresh Cracked Eggs

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

\$8 | \$125 Chef Fee

\$23 per guest plus service charge & tax

orange & cranberry juice, coffee & hot tea, iced tea included



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

Makeup Artist

Natalie Toskic ~ 747.202.8937

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

Wedding Planners

Premier Party Planners ~ 919.699.1882
Erin McLean Events ~ 919.740.3824
A Southern Soiree ~ 919.280.2045



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 \$1,500 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.

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.

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 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.

	<i>Palmer's Cove & Governor's Lounge</i>	<i>Grand Ballroom</i>
F&B Minimum	\$5,000	\$7,000 Friday & Sunday \$10,000 Saturday
Room Rental Fees	\$950	\$2,000



Arrangements



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.

Ceremony

We would be honored to hold your ceremony at Brier Creek. The ceremony fee is \$1,500.00 plus tax. Included in this fee is 100 white ceremony chairs. If additional chairs are needed, they will be rented at the host's expense. Also included is our professional wedding coordinator's services which include:

*administrating the rehearsal and ceremony for the bridal party
coordinating a timeline and set up needs with your vendors
creating a timeline for the event*

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 - \$1.00 each, plus tax	Custom Ice Carvings - quote
Custom Printing - quote	Dance Floor - \$250.00, plus tax
Gold Chivari Chairs - \$4.00 per chair, plus tax	Bridal Suite - complimentary
Specialty Linens - quote	Consumption Bartender - \$125.00, plus tax
Specialty Chairs - quote	Uniform Chef - \$125.00, plus tax

Sparkler Exit - \$300, plus tax for 150 guests. Sparklers must be supplied by Club

