



# Brentwood Country Club Special Events Packages

# Policies and Procedures

## Viewing the Property

Please contact us for a tour of the Club with one of our Special Events Coordinators

Please follow BCC policies regarding dress and behavior during the tour. Photographs of the property are permitted.

## Deposit

To book any of the rooms at BCC, we ask for the full room rental amount and a signed contract. The deposit will be applied to the final invoice.

## Cancellation

Should you wish to cancel your event at BCC, we do ask for advanced notice. The following fees will be applied according to the notice given:

**30 Days:** 25% of all payments will be returned to the client, less the non-refundable deposit.

**Less than 30 Days:** All payments and deposits will be forfeited and retained by the Club.

Should any major changes, as defined by BCC, are made **48 hours** prior to the event date to the room requirements, guest expectancy, food and beverage, etc. full payment of guaranteed items will be included on the final invoice.

In the event of undesirable weather, any outdoor events will be moved into the Clubhouse at no additional charges. We would also be happy to reschedule your event at a later date.

## Entertainment and Decorations

BCC allows every event one hour prior to the event for the host and/or the contracted vendor's access to the rented rooms for decorations and set up. Clean-up and tear-down from the event should be completed within one hour after the event concludes.

Arrangements for entertainment are the responsibility of the party host. Any bands, DJs, etc. that wish to view the property prior to the event date may set up an appointment with the events staff.

No decorations involving tacks or nails into the woodwork or damage to the building will be permitted. It is our policy that any damages to the property or equipment will be charged to the party host.

The throwing of rice or bird seeds and sparklers upon departure are strictly prohibited. There is a \$200 clean up fee for the use of rose petals when thrown during an exit from any event. The host of the event will be charged for any damage caused to the Clubhouse by guests of that event.

## **Menus**

Outside food and beverage is limited to specialty desserts, i.e. wedding and birthday cakes; and favors. Outside food, non-alcoholic beverages, and alcoholic beverages are prohibited from being brought on site for any event. BCC offers a complete menu to serve every party of any size; this can be found beginning on page 7.

Should you have something specific in mind for your event, please let us know. Chef and his staff would be more than happy to work with you.

## **Alcohol Policy**

The Tennessee State Liquor Commission regulates the sale and service of all alcoholic beverages. BCC is responsible for the regulations. It is policy that absolutely no alcohol beverages are to be brought onto BCC property. All persons giving or sponsoring a party are advised that the sale or consumption of alcoholic beverages to persons under the age of 21 years of age is not permitted on the premises of Brentwood Country Club.

BCC reserves the right to cease service of alcoholic beverages in the event that persons under the state mandated age limit are present at the function and attempt to receive service of alcoholic beverages.

## **Labor Charges, Attendant Fees, and Bartender Charges**

In order to ensure the best possible service and ease for your guests, we will schedule an appropriate number of servers for your event. We do add a **20%** taxable club charge; which includes staffing, gratuity, tables, chairs, linen (white, black or ivory), china, glassware, silverware, buffet equipment, set-up, tear down, and parking; to the event and/or each ticket as described in your contract.

Multiple bars can be arranged anywhere in BCC to make your event run smoothly. In order to ensure that everyone is served in a timely manner, we do require that there is one (1) bartender for every 75-100 guests. There is a \$75 fee for every four hours per bartender.

## **Sales Tax and Gratuities**

Tennessee State Sales Tax is **9.25%**. This is added to the total cost of the event. If your company is state tax exempt, please submit a tax exemption form at the time of booking. Tax exempt status does not include any alcohol purchases.

## **Financial Arrangements**

Members of BCC can elect to prepay the guaranteed charges for their event, or be invoiced on their monthly statements. Payment is expected within 30 days of receipt.

Non-members of BCC will receive their invoice within one week after the event. All invoices must be paid in full 30 days of receipt.

## **Credit Card Policy**

Should you wish to process any of your deposits or final payments via credit card, BCC adds a **5%** convenience fee to the total of amount being charged.

# Non-Member Room Rental

Whether it's a corporate meeting, a birthday party, or a wedding that you're planning, we have the perfect space for you. Each room at Brentwood Country Club can be arranged and decorated to meet your unique needs.

|                                | Number of People | 2 Hours | 3 Hours | 4 Hours | 5 Hours | Additional Hours |
|--------------------------------|------------------|---------|---------|---------|---------|------------------|
| Frey-Moore Private Dining Room | 20               | \$50    |         |         |         |                  |
| Steeplechase                   | 20               | \$200   | \$250   | \$300   | \$350   | \$70 per hour    |
| Parlor                         | 40               | \$375   | \$475   | \$575   | \$675   | \$115 per hour   |
| McGavock & Hayes               | 40               | \$375   | \$475   | \$575   | \$675   | \$155 per hour   |
| Midway Room                    | 100              | \$450   | \$525   | \$750   | \$850   | \$200 per hour   |
| Patio Room                     | 150              | \$575   | \$800   | \$1,000 | \$1,250 | \$225 per hour   |
| Events Lawn*                   | 200              | \$650   | \$800   | \$1,000 | \$1,250 | \$225 per hour   |
| Outdoor Patio*                 | 200              | \$825   | \$900   | \$1,300 | \$1,500 | \$250 per hour   |
| Cabana**                       |                  | \$150   | \$150   | \$150   | \$150   |                  |
| Entire Pool**                  |                  | \$550   | \$675   | \$800   | \$875   | \$175 per hour   |
| Whole Club House***            | 400              | N/A     | N/A     | \$3,500 | \$4,200 | \$480 per hour   |

\*\*Entire Pool and Cabana are only available from Memorial Day until Labor Day and do not receive a discount. Rental fee does not include life guard fee.

\*\*\*Rental of BCC Clubhouse excludes access to the Cabana, Events Lawn, Outdoor Patio, and Members-Only areas of the Clubhouse.

# A la Carte Services

We offer a variety of Special Services, all a la carte, that will help you prepare and enjoy your event. We can help you meet with vendors, design your menu, and take care of almost all of those day-of items.

## Audio/Visual

Projector \$100

Screen \$50

Television \$75

Microphone and Podium \$75

## Pre-Event

Specialty order of 100 napkins \$12

Specialty order of 10 table cloths \$16

## Day-of Preparations

Service Fees:

Assisting event host with set-up as directed: \$100 for two hours

Setting up the event without event host assistance: \$250 for two hours

Table Numbers and Mirrors \$5 per table

Chair Cover rental and set up: \$.75 per BCC cover; Rental cost plus \$.75 per Rented Cover

Chair Tie rental and set up: Rental cost plus \$1 per Tie

Cocktail Table rental \$10 per table

Dance Floor \$175

## Event

Valet\* Minimum \$350.00; any additional hours is priced \$25/hr per valet

\* 1 attendant for every 50-75 guests

Bartender\* Fee \$75 for four hours per bartender

\*1 bartender for every 75-100 people

Chef's Attendant Fee \$75 for four hours per attendant

Passed hors d'oeuvres \$25 per hour per attendant

Cake Cutter \$75

Facility Manager during event \$20 per hour – BCC Staff

Security Manager during event \$20 per hour. 5 hour minimum- Outside Vendor

Ceremony to Reception Transition \$250

Cleaning Fee for the Bridal Suite \$250

## Food and Beverage

Please allot a minimum amount for your event's food and beverage costs. The minimum amounts are based the time of day your event is being held, as shown in the chart below. The amounts can be applied to any food and non-alcoholic beverages. However, they cannot be applied to any room rental fees, taxes, or the 20% club charge.

| Breakfast<br>7:00AM-10:30AM | Lunch<br>11:00AM-2:00PM | Dinner<br>5:00PM-9:00PM |
|-----------------------------|-------------------------|-------------------------|
| \$10.00 per person          | \$15.00 per person      | \$25.00 per person      |

## BREAKFAST & BRUNCH

---

### BUFFET MENU

All buffet options require a minimum of 25 guests.

Includes water & coffee station

**Add an assortment of fruit juices for \$2.50 per person**

#### **The BCC Continental Breakfast Buffet \$12 per person**

Fresh Fruit, Bagels and Cream Cheese, Pastries, Muffins, Butter and Jams & Yogurt

*Add hot oatmeal for \$1.50 per person*

#### **The McGavock Breakfast Buffet \$14 per person**

Country ham quiche with spinach, tomatoes, goat & cheddar cheese, herb roasted potatoes, seasonal fresh fruit, and pastries

*Add hot oatmeal for \$1.50 per person*

#### **The Tex-Mex Breakfast Buffet \$16 per person**

Breakfast Burrito with scramble eggs, bacon, Swiss cheese, potatoes, sour cream, salsa, cilantro, guacamole & seasonal fresh fruit

#### **The BCC Southern Breakfast Buffet \$18 per person**

White and Wheat Toast, Buttermilk and Jams, BCC Scrambled Cheesy Eggs, Breakfast Sausage, Hickory-Smoked Bacon, Sweet Potato Hash or Breakfast Potatoes, Buttermilk Biscuits and Sausage Gravy

*Add Fruit Pastries or Flap Jacks and Maple Syrup for \$1.50 per person each*

#### **Omelet Station \$8.00 per person**

*\*requires \$75.00 per attendant\**

## BREAKFAST & BRUNCH

---

### PLATED MENU

#### **Cinnamon Roll French Toast \$10 per person**

Thick slices of cinnamon roll French toast with fruit compote, powdered sugar & maple syrup, served with bacon or sausage and herb potatoes

#### **Sunny Morning \$11 per person**

2 scrambled eggs, sausage or bacon, roasted potatoes, toast, butter and jellies

#### **Omelet \$12 per person**

Your choice of egg or egg white omelet with grilled veggies, spinach, brie or cheddar cheese, bacon or sausage, & served with fried herb potatoes and seasonal fresh fruit

*Add two toppings for an additional \$2.00*

*25 person maximum*

#### **Country Ham Quiche \$13 per person**

Country ham quiche with spinach, tomatoes, goat & cheddar cheese, herb roasted potatoes, seasonal fresh fruit, and pastries

#### **Crab Cake Benedict \$14 per person**

An English muffin topped with two crab cakes, poached eggs, and served with sautéed creamed spinach, herb fried red bliss potatoes, sausage or bacon & choron sauce

#### **Blackened Shrimp \$14 per person**

Blackened grilled shrimp with cheesy creamed spinach, caramelized onion pan fried potatoes, & a poached or sunny side up egg

#### **ADD ONS:**

Coffee: \$2 per person

Assorted Juice \$2.50 per person

Fresh seasonal fruit \$3.25 per person

## LUNCH

---

### BUFFET MENU

All buffet options require a minimum of 25 guests. Any buffet menu with less than 25 guests will be charged for the minimum servings.

#### **The Nashville Deli Lunch \$17 per person**

Fresh Bread and Rolls, Sliced Turkey, Roast Beef, Genoa Salami, and Cured Ham, Assorted Sliced Cheeses, Lettuce, Tomato, and Red Onion, Assorted Condiments, Creamy Pasta Salad Primavera, Chips and Dill Pickle Spears & Fresh Baked Brownies and Cookies

#### **BCC Classic**

Salad bar with fresh toppings and dressing options, Chef's choice of starch and vegetables, rolls & butter

#### Entrée Choices:

Chicken Marsala, Herb Marinated Grilled Chicken, Chicken Picatta, Roasted Pork Loin with apple and caramelized onion jam

One Entrée: \$16.95

Two Entrées: \$22

Garlic Beef Tenderloin, Blackened Salmon, Lemon-Thyme Crusted Grouper, Classic BBQ Ribs

One Entrée: \$18.95

Two Entrées: \$24.95

#### **BCC Southern**

One, two, or three proteins and three vegetables

Salad bar with fresh toppings and dressing options, rolls & butter

#### Entrée Choice (one, two or three):

Fried Chicken, BBQ Ribs, Pulled Pork, Meatloaf

#### Side Choice (three):

Green Beans, Mac & Cheese, Mashed Potatoes, Turnip Greens, Corn, Broccoli, Garlic Roasted Potatoes

One Entrée: \$19.95

Two Entrées: \$22.95

Three Entrées: \$24.95

## LUNCH

---

### PLATED MENU

For all plated lunches, we require a preselected menu of a maximum three choices. We must have a final count of all menu choices one week prior to your event

#### **Farm Burger \$12.95**

Seasoned all-beef patty topped with Cheddar cheese, tomato, and grilled onion  
Served with fries

#### **Grilled Chicken and Artichoke Salad \$13**

Romaine hearts, sunflower seeds, crumbled feta and a Creole mustard vinaigrette

#### **Bang Bang Shrimp Wrap \$14**

Crispy shrimp, iceberg, tomato, mayonnaise, Mae Ploy, sambal  
Served with fries

#### **Potato Crusted Grouper \$14**

Potato crusted grouper with black lentils, purple cauliflower, olive oil toasted fennel & pepper agrodolce

#### **Farmland Stuffed Chicken \$16**

Grilled chicken breast stuffed with baby spinach, sun-dried tomatoes, and Boursin cheese. Served with grilled asparagus and pesto orzo

#### **Grilled Atlantic Salmon \$18**

Served with baby squash and zucchini, roasted red potatoes and lemon dill beurre blanc

#### **Charred Filet \$24**

Charred filet served with rosemary & truffle potatoes gratin, mustard greens, Cipollini onion confit, and port reduction

## HORS D'OEUVRES

---

\* Items can be passed for \$25 per server per hour.

### COLD

#### **Poached Shrimp Crostini**

With Boursin cheese & shrimp mousse

\$4

#### **Marinated Tomato Layers**

With Mozzarella cheese, basil, pesto & Vincotto

\$2

#### **Smoked Salmon Crostini**

With herb garlic cheese & caper spread

\$4

#### **Ahi Tuna Tacos**

With shaved tuna, pickled ginger & yuzu crème

\$ 4

#### **Poached Pear**

Poached pear with bleu cheese, candied walnuts & fig preserved

\$3

#### **Mini Caesar Salad**

With parmesan crisp, truffle Caesar dressing, and sundried tomatoes

\$3

#### **Bacon Wrapped Dates**

With fig vinaigrette

\$ 3

#### **Mini BLT**

With candied bacon and your choice of mustard or mayo

\$3

### WARM

#### **Lamp Lollipops**

Grilled lamp lollipops with black berry gastrique & black berries

\$5

#### **Grilled Shrimp Bruschetta**

Grilled shrimp & avocado on toasted bruschetta

\$4

#### **Spinach & Artichoke Empanadas**

Spinach & artichoke dip wrapped & baked in a puff pastry

\$3

#### **BBQ Sliders**

With cotton onions, pickles & sauce

\$4

#### **Beef Sliders**

With all the accompaniments

\$4

#### **Ham & Cheese Biscuit**

With brie cheese, Tennessee ham & fig preserved

\$3

#### **Coconut Shrimp**

Deep fried and served with a mango reduction sauce

\$4

#### **Beef Wellingtons**

With rosemary demi or horseradish aioli

\$4

COLD CON'T

**Beef Crostini**

Shaved beef with pickled red onion, horseradish  
crème & fraiche  
\$4

**Ceviche**

Lightly poached shrimp, diced avocado, tomato,  
red onion, diced Jalapeno, cilantro, and fresh  
lime juice  
\$3

WARM CON'T

**Mini Chicken & Waffles**

With Bourbon maple syrup  
\$4

**Fried Chicken Sliders**

With spicy aioli & pickles  
\$3

**Mini Quiche**

Ham & cheese mini quiche/ spinach artichoke &  
goat cheese mini quiche  
\$3

**Duck Spring Roll**

With sweet chili sauce  
\$5

---

**DISPLAYED HORS D'OEUVRES**

---

**Hummus & Crudité Platter \$5.95 per person**

House-made hummus served with fresh raw veggies and warm pita bread

**Charcuterie \$6.95 per person**

Chef's selection of cured meats and artisanal cheeses, marinated olives, crackers, and extra virgin olive  
oil

**Buffalo Dip \$6.95 per person**

Marinated braised shredded chicken, softened cream cheese, ranch dressing, house made buffalo  
sauce, cheddar cheese, topped with toasted bread crumbs

**Domestic Cheese, Fruit & Veggies \$7.95 per person**

Chef's selection of domestic cheeses, crackers, and fresh seasonal fruit

## ACTION STATIONS

---

### **Mac & Cheese Bar \$4.50 per person**

BCC mac & cheese with an assortment of toppings

*Martini glasses available upon request*

### **Salad Bar \$6.95 per person**

Choose either the classic Caesar or BCC mixed green salad with assorted toppings & house dressings

### **Smashed Potato Bar \$7 per person**

Your choice of house-made smashed potatoes or wasabi mashed potatoes

Full accompaniments include: shredded cheese, bacon bits, scallions, sour cream & butter

OR teriyaki beef, scallions, sour cream & butter

*Martini glasses available upon request*

### **Shrimp & Grits Bar \$8.50 per person**

Blackened grilled shrimp and pimento cheesy grits with roasted red peppers, green onions, & red pepper sauce

### **Pasta Action Station \$10 per person**

Choose from penne or angel hair, red or white sauce, and parmesan cheese!

~add grilled chicken for \$1 per person~

~add grilled shrimp for \$2 per person~

*A \$75 attendant fee will be added to the Pasta Action Station*

### **Chicken Fajita/ Beef Taco Bar \$10.50 per person**

Served with black beans, guacamole, fried tortillas, sour cream, diced tomatoes, pepper jack cheese & Mexican rice

### **Sushi \$12**

Handmade sushi made to order served with wasabi, fresh ginger & soy sauce

*A \$75.00 attendant fee will be added to the Sushi Action Station*

## CARVING STATIONS

---

A \$75 fee is applied for each carving attendant.

**Smoked Turkey Breast \$7.50 per person**

Served with cranberry-apple relish and yellow mustard

**Brown Sugar Roasted Ham \$8 per person**

Served with a maple glaze and a whole-grain mustard

**Honey-Soy Marinated Pork Loin \$9 per person**

Served with a delicious mango chutney and scallion butter

**Slow Roasted Prime Rib \$10.50 per person**

Served with horseradish cream and warm au jus

**Beef Tenderloin \$14.25 per person**

Served with sweet Dijon mustard and creamy bleu cheese and peppercorn  
sauce

**DINNER**

---

**BUFFET MENU**

All buffet options require a minimum of 25 guests.

Chef's choice of starch, vegetables, rolls & butter

Entrée Options:

Roasted Maryland Farms Chicken Breast \$18

Garlic Rosemary Chicken \$18

BCC Fried Chicken \$18

Chicken Picatta \$22.95

Tilapia \$22

*Two Entrees: \$26.50*

Grilled Skirt Steak \$23

Whole Grain Mustard & Peppercorn Crusted Beef Tenderloin \$26

Braised Short Rib \$24

Apple Cider Marinated Pork Loin \$24

Maple-Soy Glazed Grouper \$24

Blackened Charred Salmon \$24

*Two Entrees: \$30*

## DINNER

---

### PLATED MENU

All meals served with a garden or Caesar salad, dinner rolls and butter

#### **Crispy Shin Chicken \$24**

Crispy shin chicken breast with roasted sweet potato hash, broccoli rabe caramelized shallots & lemon jus

#### **Grilled Atlantic Salmon \$25**

With lemon butter sauce and served with Chef's choice of vegetable and starch

#### **Stuffed Chicken \$26.50**

Boursin cheese, sundried tomatoes, spinach & mushrooms served with pesto orzo and grilled asparagus

#### **Potato Crusted Grouper \$26.50**

With julienne vegetable, broccoli puree, and citrus beurre blanc

#### **Chicken al Mattone \$26.50**

With mushrooms, tomatoes, olives, artichokes, and ragu baby squash

#### **Short Rib \$28.50**

Served with exotic mushroom risotto, garlic charred asparagus, and bourbon beef jus

#### **Pan Seared Scallops \$32.50**

With roasted corn succotash, bourbon candied bacon, & lemon dill sauce

#### **Filet \$36.50**

6oz. herb grilled Filet with parmesan gnocchi, honey braised carrots, baby spinach & cabernet truffle reduction

## DINNER

---

### DUOS

All meals served with a garden or Caesar salad, dinner rolls and butter

#### **Chicken & Shrimp \$32**

Pan roasted airline chicken breast and garlic herb crusted shrimp with truffle rosemary potato gratin and asparagus pan sauce

#### **Pork Tenderloin & Pork Belly \$36**

Flame grilled pork tenderloin and braised pork belly with charred vegetables topped with a mango pineapple relish

#### **Beef Medallion & White Fish \$42**

Grilled beef medallion and seared white fish with wild mushroom potato hash, sautéed French beans, green onions, and light peppercorn bordelaise cream sauce

#### **Scallops & Pork Belly \$42**

Seared scallops and crispy pork belly with sautéed vegetable ribbons bourbon pork jus

#### **Filet & Lobster Tail – Market Price**

Flame grilled filet and lobster tail with herb potato cake and grilled vegetables with a duo of sauces

## DESSERT

---

### **Mini Dessert Shooters \$2.50 per person**

Chocolate Mousse with Heath Bar Crunches  
Hazelnut Espresso Chocolate Mousse with Whipped Cream  
Strawberry Cheesecake  
Pina Colada with Pineapples  
Chocolate Ganache Cheesecake  
Banana Pudding

### **Desserts \$5.50 ++ per person**

Pecan Pie with a Bourbon sauce  
Oreo Pie  
Strawberry Shortcake  
Baked Alaska (*maximum of 25 guests required*)

Flourless Chocolate Cake  
(*Additional \$1.50 ++ per person*)

## Dessert Station Menu

### **Popcorn Bar \$2.50 per person**

Fill up a bag of original butter, white cheddar, or caramel corn. Take it to go if you like!

### **S'more Roasting Bar \$3.50 per person**

\*50 person minimum for S'mores Roasting Bar\*

### **Ice Cream Bar \$6.50 per person**

Chocolate & Vanilla ice cream and a variety of toppings

## SPIRITS

---

Bottled Domestic Beers starting at \$3.50 each

Bottled Imported Beers starting \$4.50 each

Liquor by the drink starting at \$7 per glass

Mixed Cocktails starting at \$7.50 per glass

Interested in creating a signature cocktail?

We can personalize a beverage for you!

### Wine Packages

#### First Tier

Woodbridge California

\$8.00 ++ per glass

*Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Sauvignon Blanc*

#### Second Tier

Robert Mondavi California

\$10.00 ++ per glass

*Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Sauvignon Blanc*

#### Third Tier

Hahn Estate California

\$13.00 ++ per glass

*Cabernet Sauvignon, Chardonnay, Merlot, GSM (Grenache, Syrah & Mourvedre), Pinot Noir, Pinot Gris*

Must be 21 in order to consume alcohol

Corkage fees are applied to outside wine:

750ML \$20.00 per bottle

1.5ML \$30.00 per bottle