



2021 *Wedding Guide*



BROADMOOR
COUNTRY CLUB

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www.broadmoorcc.com
www.facebook.com/broadmoorweddingandeventcenter

Platinum Package

\$125 ^{per} person

- Event Manager for the duration of your ceremony & reception
- premium champagne toast for bridal party before the ceremony /reception
- on-course photo opportunities
- a round of golf for a foursome including carts
- private food tasting for 6
- your choice of (4) passed hors d' oeuvres during cocktail hour
- fresh fruit, vegetable, & cheese station during cocktail hour
- pre-set salad course
- (2) Dinner Entrée selections prepared by Broadmoor's Executive Chef
- Premium Unlimited Open Bar includes:
 - Domestic and Craft Beer
 - Wine
 - Premium Liquor Package (vodka, rum, gin, tequila, bourbon & whiskey)
 - Non-alcoholic Beverages
- champagne toast for all at your reception
- complete staffing for the entire event
- use of Ladies Lounge Room as Bridal Party dressing room & salon
- use of The President's Room for wedding party's use prior to grand entrance
- 15' x 15' dance floor
- floor length premium linens including tablecloths, skirting, and linen napkins
- coordinating chair covers
- white padded resin chairs for your ceremony
- full use of china, glassware, and silverware
- tables and chairs
- cake cutting service

20% Service Charge and 9% sales tax will be applied to all food & beverage purchases.



Platinum Package Food Selections

Passed Hors d Oeuvres (Please select 4)

- Caprese Pick – grape tomato, fresh Mozzarella & basil
- Baked Brie – crescent roll bite, cranberry mostarda, pecan
- Nicoise Crostini – seared tuna, quail egg, potato coin
- Steamed Bun – pork belly, pickles, gochujang hoisin
- Crab Cake – Dungeness crab, caper berry, remoulade
- Tikka masala – chicken thigh, yogurt, tomato cream
- Tuna Tartar – wonton, yuzu, soy ginger vinaigrette
- Pate – pig and fig, grain mustard, pickled onion
- Bruschetta – tomato, basil, EVOO, 15 year balsamic
- Burrata – country bread, prosciutto, tapenade
- Grilled Cheese – local ham, onion jam, taleggio
- Arancini – red wine risotto, herbed bread crumbs, parmesan
- Sticky Rib – pork rib, peanut, ginger lemongrass caramel
- Smoked Salmon Crostini – goat cheese, eggplant, caper

Salads (Please select 1)

- Caesar Salad
freshly grated parmesan cheese, homemade garlic croutons with creamy Caesar dressing.
- Classic Wedge Salad
blue cheese crumbles, bacon, diced tomato, homemade garlic croutons with blue cheese dressing.
- Garden Salad
tomato, cucumber, carrots, red cabbage, and shredded cheese.

Please select one dressing:
ranch, blue cheese, Italian or
balsamic vinaigrette

Vendor Meals Can Be Provided at the Cost of \$40 per person

20% Service Charge and 9% sales
tax will be applied to all food &
beverage purchases.

Platinum Package Food Selections

(Continued)

Vegetable Selections (Please select one)

- Creamed Spinach Steakhouse Style
- Broccolini Piccata
- Grilled asparagus with Tarragon Butter
- Roasted Whole Baby Carrots
- Seasonal Vegetable Medley
- Steamed green beans, lemon and almonds
- Charred street corn w/ lime, jalapeno, Cojita and cilantro

Starch Selections (Please select one)

- Pt Reyes Blue Cheese polenta
- Truffle Fries with Parmesan and herbs
- Goat Cheese whipped potatoes
- Au Gratin Potato
- Smashed sweet potato w/ smoked honey butter & cinnamon
- Lobster Mac n Cheese
- Roast Kobucha squash

Dinner Entrée Selections (Please select two)

- **Roasted Chicken Breast**
Wild mushroom, pancetta and red wine reduction
- **Chicken Cordon Blue**
ham, Swiss, herbed bread crumbs, with a pickled mustard dijon sauce
- **Slow Roasted Salmon**
Brown butter leek sauce
- **Broiled Cod Puttanesca**
Olive, Caper, Tomato and parsley
- **Grilled Filet Mignon**
Sauce Béarnaise or Cognac Peppercorn or Maître d Butter
- **Braised Beef Short Rib**
Tomato, red wine and veal reduction
- **Sous Vide Lamb Shank**
Red wine lentils


Vendor Meals Can Be Provided at the Cost of \$40 per person

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Gold Package

\$ 97 ^{per}
person

- Event Manager for the duration of your ceremony & reception
- private food tasting for 6
- your choice of (3) passed hors d' oeuvres during cocktail hour
- fresh fruit, vegetable, & cheese station during cocktail hour
- pre-set salad course
- (2) Dinner Entrée selections prepared by Broadmoor's Executive Chef
- buffet style or food stations are available for an additional charge
- Deluxe Open Bar includes:
 - Domestic Beer
 - House Wine
 - Call Liquor (vodka, rum, gin, tequila, bourbon & whiskey)
 - Non-Alcoholic Beverages
- champagne toast for all guests at your reception
- complete staffing for the entire event
- use of Ladies Lounge Room as bridal party dressing room & salon
- use of The President's Room for wedding party's use prior to grand entrance
- 15' x 15' Dance Floor
- floor length linens including tablecloths, skirting, and linen napkins
- white or black chair covers
- white padded resin chairs for wedding ceremony
- tables and chairs
- full use of china, glassware, and silverware
- cake cutting service



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Gold Package Food Selections

Passed Hors d Oeuvres (Please select 3)

- Steamed Bun – pork belly, pickles, gochujang hoisin
- Baked Brie – crescent roll bite, cranberry mostarda, pecan
- Caprese Pick – grape tomato, fresh Mozzarella & basil
- Nicoise Crostini – seared tuna, quail egg, potato coin
- Bruschetta – tomato, basil, EVOO, 5 year balsamic
- Arancini – red wine risotto, herbed bread crumbs, parmesan
- Burrata – country bread, prosciutto, tapenade
- Grilled Cheese – local ham, onion jam, taleggio

Salads (Please select 1)

- Garden Salad
tomato, cucumber, carrots, red cabbage, and shredded cheese.
- Classic Wedge Salad
blue cheese crumbles, bacon, diced tomato, homemade croutons, with blue cheese dressing.

Please select one dressing:
ranch, blue cheese, Italian or balsamic vinaigrette

Vendor Meals Can Be Provided at the Cost of \$40 per person

20% Service Charge and 9% sales tax will be applied to all food & beverage purchases.



Gold Package Food Selections

(Continued)

Vegetable Selections (Please select one)

- Grilled asparagus with Tarragon Butter
- Roasted Whole Baby Carrots
- Broccolini Piccata
- Seasonal Vegetable Medley
- Steamed green beans, lemon and almonds

Starch Selections (Please select one)

- Pt Reyes Blue Cheese polenta
- Truffle Fries with Parmesan and herbs
- Goat Cheese whipped potatoes
- Au Gratin Potato
- Smashed sweet potato w/ smoked honey butter & cinnamon

Dinner Entrée Selections (Please select two)

- **Roasted Chicken Breast**
Wild mushroom, pancetta and red wine reduction
- **Chicken Cordon Blue**
ham, Swiss, herbed bread crumbs, with a pickled mustard dijon sauce
- **Slow Roasted Salmon**
Brown butter leek sauce
- **Grilled Filet Mignon**
Sauce Béarnaise or Cognac Peppercorn or Maître d Butter
- **Braised Beef Short Rib**
Tomato, red wine and veal reduction

Vendor Meals Can Be Provided at the Cost of \$40 per person


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Silver Package

\$80 ^{per} person

- private tasting for 2
- pre-set salad course
- (2) Dinner Entrée selections prepared by Broadmoor's Executive Chef
- Modified open bar includes:
 - Domestic beer (canned)
 - House wine (red, white, rosé)
 - House liquor
 - Non-Alcoholic beverages
- complete staffing for your entire wedding/reception
- use of Ladies Lounge Room as bridal party dressing room & salon
- use of the President's Room for wedding party's use prior to grand entrance
- 15' x 15' dance floor
- floor length linens including tablecloths, skirting, and linen napkins
- white or black chair covers
- full use of china, glassware, and silverware
- cake cutting service



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Silver Package Food Selections

Salads (Please select one)

- Garden Salad
tomato, cucumber, carrots, red cabbage, and shredded cheese.
- Classic Wedge Salad
blue cheese crumbles, bacon, diced tomato, homemade croutons, with blue cheese dressing.

Please select one dressing:
ranch, blue cheese, Italian or balsamic vinaigrette

Vegetable Selections (Please select one)

- Roasted Whole Baby Carrots
- Seasonal Vegetable Medley
- Steamed green beans, lemon & almonds

Starch Selections (Please select one)

- Goat Cheese whipped potatoes
- Au Gratin Potato
- Smashed sweet potato w/ smoked honey butter & cinnamon

Dinner Entrees Seletions (Please select two)

- Slow Roasted Salmon
Brown butter leek sauce
- Braised Beef Short Rib
Tomato, red wine and veal reduction
- Roasted Chicken Breast
Wild mushroom, pancetta and red wine reduction
- Chicken Cordon Blue
ham, Swiss, herbed bread crumbs, with a pickled mustard dijon sauce

Vendor Meals Can Be Provided at the Cost of \$40 per person

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Food and Beverage Enhancements

- fresh crudités with dip
- cheese and charcuterie display
- sliced fresh fruit display
- passed hors d'oeuvres
- reception 5-hour Premium Open Bar upgrade
- dinner wine service pricing dependent upon wine selection
- late night snacks

Amenity Enhancements

- colored sashes – \$2 per person
- gold chargers – \$1 per charger
- full premium linen upgrade – market price
- white resin padded ceremony chairs – market price
- tent rental for ceremony based upon placement and guest count.
please request quote.
- pianist for cocktail hour – \$350
- DJ service \$1,000 for reception with up lighting,
\$200 additional for ceremony provided by DJ Sound Solution
- coat attendant – \$100
- valet service – outsourced by a third party.
please request quote.



Banquet Room and Facility Information

Broadmoor Country Club offers a spacious full-service clubhouse perfect for your wedding ceremony and reception. With over 200 acres surrounding the clubhouse, there are ample opportunities for unique and scenic ceremony sites. Guests will enjoy ample and convenient parking within our gated grounds at no additional expense to the host or guest. We take great pride in the team of professional and accommodating staff members who facilitate all events at the Broadmoor. With indoor seating up to 200 in our Banquet Room, seating of up to 100 in the Fairway Room, seating of 50 in the Living Room and seating of 40 in the Donald Ross Room, we are pleased to offer you first-rate accommodations with the finest amenities.

Deposits & Minimum Requirements

In order to secure your reception date, a \$1,500 deposit along with a signed contract must be received. All deposits are non-refundable, non-transferable, and will be applied as payment to the final invoice. Additional payments may be made in installments leading up to the event date though the balance must be paid in full two days prior to the wedding date.

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