

Wedding Packages



BROOKHAVEN
COUNTRY CLUB



Welcome to Brookhaven

Elevate your event experience with the choice of five distinctive private dining rooms, tailored to accommodate groups ranging from intimate parties of 8 to grand gatherings of 500 guests at Brookhaven Country Club. Our versatile spaces provide the perfect backdrop for any occasion, ensuring an ambiance that suits your unique vision.

Conveniently situated just 11 miles from DFW Airport, our location ensures accessibility for you and your guests. As you plan your event, rest easy knowing that a plethora of overnight accommodation options await within minutes of our venue. Among them, the Sheraton Dallas Hotel by the Galleria stands as a prime choice, providing a seamless extension of comfort and convenience for your attendees.

At Brookhaven Country Club, we not only provide diverse and exquisite private dining spaces but also prioritize the ease and comfort of your entire event experience, making us the ideal choice for your special occasion.





Signature Services

To enhance your experience, we provide a range of complimentary amenities, including but not limited to:

- Excellent service from our dedicated and respectful staff
- On-site banquet manager and captain
- All-day venue access (for Tier 2 & Tier 3)
- Knee-length linens and napkins
- Chiavari chairs and banquet tables
- Uplighting, centerpieces, and chargers
- Flatware, glassware, and silverware
- Wi-Fi with upgraded access points

To ensure your big day runs seamlessly from start to finish, we do require a professional event coordinator or planner to be on-site throughout the day. While our dedicated and friendly event sales team manages and coordinates all venue-specific details, a coordinator or planner provides focused attention to your overall wedding vision. Should you need assistance securing one, we are happy to share our curated list of trusted preferred vendors. At Brookhaven Country Club, our commitment goes beyond providing a beautiful venue—we strive to make your planning experience effortless, enjoyable, and flawlessly executed.



Reception Packages



| | Classic Starting at \$75 per guest | Signature Starting at \$100 per guest | Premium Starting at \$130 per guest |
|---------------------------------------|---|--|--|
| All-day venue access | ✗ | ✓ | ✓ |
| Plated Two-Course Dinner or Buffet | ✓ | ✓ | ✓ |
| Passed Hors D'Oeuvres | One | Two | Three |
| Hours of hosted bar package | ✗ | One | Two |
| Complementary champagne toast | ✓ | ✓ | ✓ |
| Complementary coffee service | ✓ | ✓ | ✓ |
| Floor-length linens | ✗ | ✗ | ✓ |
| House Centerpieces | ✓ | ✓ | ✓ |
| Gold or Black Chiavari chairs | Black | Black or Gold | Black or Gold |

Reception Packages pricing is per guest and is exclusive of service charge and tax. Pricing subject to change and applies to groups up to 300 guests. Additional fees may apply for groups over 300 guests.

Enhancements

Enhance your wedding day with flexible options designed to elevate both the experience and the flow of your celebration. From extended venue access and ceremony setups to upgraded bar offerings, elegant tabletop details, and seamless in-house amenities, each enhancement allows you to customize your day with intention. Whether you're creating a grand reception, adding thoughtful guest comforts, or incorporating meaningful personal touches, our team is here to help you curate a celebration that reflects your vision while ensuring every detail is executed with care and ease.

- Indoor or Outdoor Ceremony | \$2,000
- Additional Event Time | \$500/hr
- Cake Cutting & Distribution | \$250
- Passed Food or Alcohol Server | \$150/server
- In-House AV | \$250
 - Includes screens, projectors, speakers, and mics
- 8x16 Skirted Stage | \$250
- Gold Chiavari Chairs | \$5 per chair
- Black Stage Facade | \$250
- Welcome Sign | Price varies by option
- Poster Customization in Foyer | \$50
- Custom Menu Design | Priced per quantity, material and size
- Groomsmen Access to Frank's Place | \$250
 - Includes 2 beer buckets
- Valet Service | \$200/hr
- Floor-Length Linens | \$20 per table
- Uplighting | \$15 per light
- Bridal suite food and beverage available upon request

Hors D'oeuvres

Our hors d'oeuvres offerings are designed to complement your celebration with thoughtfully curated hot and cold selections. Hosts may choose an assortment based on their selected tier, with each package including two pieces per selection per guest to ensure a seamless cocktail hour experience. Additional selections may be added at \$8 per piece, with a minimum of two dozen pieces per selection. Passed hors d'oeuvres are served by a dedicated attendant at \$150/attendant, allowing guests to enjoy each bite with ease while maintaining the flow and sophistication of your event.

Hot

- **Italian Meatball** | Spiced Vodka Sauce
- **Beef Skewer** - Chimichurri Sauce
- **Chicken Diablo** | Bacon Wrapped Jalapeño and BBQ Spice
- **Mini Chicken Quesadilla** | Pulled Chicken & Cheese Blend
- **Mini Lump Crab Cake** | Cilantro Lime Aioli

Cold

- **Tomato Basil Bruschetta** | Tomato, Balsamic, & Chiffonade Basil
- **Caprese Skewer** | Marinated Mozzarella, Grape Tomato, TX EVOO, Basil & Balsamic Glaze
- **Tuna Poke Wonton** | Sesame Seeds, Sweet Chili Dressing, Sriracha Aioli & Green Onion
- **Shrimp Cocktail Shooter** | Chilled Shrimp & Cocktail Sauce



Display

Options

Priced per display | Feeds 30

French Countryside | \$275

Aged cheddar, smoked gouda, almonds, French baguette, & grapes

Fresh Fruit Board | \$400

Assorted seasonal fresh fruits

Fresh Vegetable Board | \$400

Assorted seasonal fresh vegetables

Savory Antipasto Display | \$450

Shaved prosciutto, salami, grilled vegetables, parmesan cheese, toasted bread & lavosh

Plated

Dinner Options

Includes one of each; salad, entrée, starch and vegetable. All served plated style. Rolls and butter included. Starch, vegetable and salad options must be the same for each guest. Assigned seating and menu cards required for separate entrées

Entrée:

Chicken Fried Chicken | Red Eye Gravy

Oven Roasted Chicken Breast | Lemon Butter Sauce

Grilled Flank Steak | Forestière Sauce

Seared Salmon | Sweet Chili Glaze

Chicken Forestière

Entrée Upgrades:

Artichoke Stuffed Chicken | \$6/Per person increase

Filet Mignon | Bourbon Peppercorn Demi
\$8/Per person increase

Duo of Filet Mignon & Roasted Chicken Breast | Cabernet Demi
\$12/Per person increase

Duo of Filet Mignon & Seared Salmon | Orange Butter Sauce
\$15/Per person increase

Halal Cuisine | Market Price

Salad:

Classic Caesar | Romaine hearts, shaved parmesan, garlic bread croutons, & caesar dressing

Garden Greens | Artisan greens, goat cheese, dried cherries, pear tomatoes, cucumber, & aged balsamic vinaigrette

Vine Ripe Tomato | Mixed greens, feta cheese, & balsamic reduction caramelized sweet shallot dressing

Starch:

Parmesan Risotto

Whipped Potato

Whipped Sweet Potato

Herb Roasted Fingerling Potato

Vegetable:

Roasted Market Vegetables

Roasted Asparagus

Green Beans Almondine

Balsamic Crispy Brussels Sprouts

Buffet

Dinner Options

Truly Tex Mex

Southwestern Salad | Black Beans, Roasted Corn, Tortilla Strips, & Chili-Lime Vinaigrette

Grilled Corn Relish | Roasted Poblano, Cilantro, Red Onion, & Lime

Cilantro Slaw | Cabbage & Cilantro Vinaigrette

Toppings | Grilled Peppers & Onions, Fire Roasted Salsa, Sour Cream, Cheddar Cheese, Pico de Gallo, Jalapeños, & Flour Tortillas

Beef Barbacoa

Pork Carnitas

Cilantro Green Rice

Borracho Beans

Churros | Caramel Sauce

North Texas BBQ

Cobb Salad | Croutons, Tomato, Hard-boiled Egg, Blue Cheese Crumble, & Poblano Ranch Dressing

Potato Salad | Red Onions, Parsley, & Dijon Aioli

Fried Barn Brussels Sprouts | Tossed in BBQ Spice

BBQ Spiced Chicken

Sliced Brisket

Pecan Pie

Tuscany

Caesar Salad | Croutons & Parmesan Cheese

Baked Ziti | Beef Ragu & Mozzarella Cheese

Grilled Pesto Chicken | Pasta Alfredo

Garlic Bread

Herb Roasted Vegetables

Cannolis | Ricotta Cheese



Carving Station

Menu Options

Priced per slab | \$200 attendant fee | One slab feeds 15 guests

Honey Roasted Turkey Breast | \$300

Gourmet Mustard

Smoked Salmon | \$500

Mustard Herb Aioli

Sea Salt Tenderloin of Beef | \$800

Roasted Garlic Fondue

Prime Rib | \$900

Horseradish Cream Sauce



Late Night Snack

Menu Options

Priced per piece | \$200 attendant fee

Selected items will be displayed

Mini Chicken Quesadilla | \$8/per piece

Honey Butter Chicken Biscuit | \$9/per piece

Cheeseburger Sliders | \$9/per piece



Bar Offerings

Bar Setup + 1 Bartender | \$250

Additional Bartender | \$150

Passed Alcohol Attendant | \$150

Cashless Non-Hosted Bar

Drinks available for purchase

Consumption Bar

Bar service is billed based on actual consumption. The host is charged only for beverages served during the event.

Starting prices:

House Spirits | \$12

Premium Spirits | \$15

Domestic Beer | \$7.50

Imported Beer | \$8.50

House Wine & Champagne | \$12

Premium Wine & Champagne | \$18

Soft Drinks | \$6

House Bar Package - Additional Hours

1 Hour | \$5/person increase

Premium Bar Package - Additional Hours

1 Hour | \$8/person increase



Bar Packages

House Bar

One bartender required per 100 guests

Spirits | Espolón Tequila, Jack Daniel's Whiskey, Mr. Boston Gin, Vodka, Bourbon, Rum, and Scotch

Wines | Mionetto Prosecco, Korbel Champagne, Charles & Charles Rosé, Three Thieves Chardonnay, Three Thieves Pinot Noir, Pinot Grigio, Cabernet Sauvignon and Chardonnay

Domestic Beer | Coors Light, Miller Lite, Shiner Bock and Michelob Ultra

Imported Beer | Blue Moon, Modelo, Corona, Founders All Day IPA and Sam Adams

A photograph of a bride and groom. The groom is on the left, wearing a white shirt and a dark suit jacket, holding a snifter glass filled with amber liquid and garnished with pink cherry blossoms. The bride is on the right, wearing a white lace wedding dress, holding a coupe glass filled with a light-colored drink, garnished with a lemon slice and a white flower. The background is softly blurred.

Bar Packages

Premium Bar

One bartender required per 100 guests

Spirits | Lalo Tequila, Jack Daniel's Whiskey, Beefeater Gin, Tito's Vodka, Jim Beam White Label Bourbon, Bacardi Superior Rum, and Dewar's White Label Scotch

Wines | Mionetto Prosecco, Mumm Napa Champagne, Coppola Diamond Rosé and Sauvignon Blanc, Francis Coppola Chardonnay, Pinot Noir, Cabernet Sauvignon

Domestic Beer | Coors Light, Miller Lite, Shiner Bock and Michelob Ultra

Imported Beer | Blue Moon, Modelo, Corona, Founders All Day IPA and Sam Adams



Additional Information

FACILITY FEE FOR NON-MEMBERS

Indulge in the exclusivity of your event with our Facility Fee, providing you with private access to the Club and exclusive use of our private event rooms. This fee includes: setup, breakdown, and cleanup of requested tables, chairs, china, glassware, and flatware; choice of knee-length poly linens available in white, ivory, or black; choice of linen napkins available in white, ivory, or black; gold or black Chiavari chairs; pipe and drape (on request); and house centerpieces (on request).

Our Facility Fee is a commitment to providing you with a private and elevated experience, ensuring that every element of your event is executed with precision and care. At Brookhaven Country Club, we understand that the venue is the canvas for your celebration, and our goal is to create a masterpiece that exceeds your expectations.

FOOD & BEVERAGE MINIMUM

For all events we have a Food and Beverage minimum in place to guarantee the highest quality and attention to detail. The Food and Beverage minimum represents the minimum dollar amount that the host/client must invest in retail food and beverage items provided by the club for the event.

In the event that the Food and Beverage minimum is not met, a minimum fee reflecting the difference will be charged. This policy ensures that the level of service and quality remains consistent. It's important to note that the Food and Beverage minimum is subject to fluctuations based on the incoming demand for the specific date or month in question, as well as the expected headcount for the event.

TAX & SERVICE CHARGE

To ensure a seamless experience, please be aware that a sales tax of 8.25% will be applied to all banquet charges, as well as a 22% service charge will be added to all food, beverage, facilities, and services. This charge reflects the dedication and expertise of our event staff, guaranteeing that every aspect of your event is executed with the highest level of professionalism and care.

CEREMONY FEE

For those seeking the perfect backdrop for their ceremony, we offer both outdoor and indoor options on site. These locations are subject to a ceremony fee that encompasses a host of exclusive features, ensuring a seamless transition from ceremony to celebration. The fee includes: use of preferred ceremony space (outdoor and indoor options), one additional hour of overall event time, white garden chairs (outdoor ceremony), white garden, black, or gold Chiavari chairs (indoor ceremony), setup and breakdown of requested tables and chairs, and a bridal prep room.



FAQs

Can I hire outside catering?

Brookhaven Country Club Private Events does allow hosts to bring third-party food on property for their event. A service fee of \$35+ tax + gratuity per guest applies. This fee includes the event space, tables and chairs, linen-draped buffet tables, trash service, 1–2 attendants and water and iced tea service. Third-party/host responsibilities include:

Providing all food items, disposable plates, flatware, napkins, serving dishes, serving utensils, and any necessary heat sources. Please note that neither the host nor the third-party vendor will have access to the BCC kitchen or its equipment. All outside caterers must provide a current Certificate of Insurance prior to the event.

If I am using outside catering, is your equipment available for rent?

Yes, see pricing below.

\$250 – Plates and silverware

\$350 – Plates, silverware, and glassware

Requires (4) attendant fees in addition to rental pricing at \$75 per attendant

\$50 per chafer (includes pan and sterno)

Requires two attendant fees at \$75 per attendant

Can you accommodate dietary-restrictions?

Yes. We are happy to accommodate dietary-restricted meals, including gluten-free, vegan, and allergy-friendly options. These meals will be prepared as a chef's-choice plate based on the restriction provided. Assigned seating or name cards are required for any dietary-restricted meals to ensure our service staff can properly identify and serve the correct meal to each guest. If your guest count includes a large number of dietary-restrictions, we strongly recommend selecting a plated meal to ensure the best experience and proper accommodation for all guests.

What is the weather backup plan for an outdoor ceremony?

In the event of inclement weather, we will accommodate your ceremony indoors in our Garden Terrace room to ensure a smooth and comfortable experience for you and your guests.

FAQs Cont.

Can we bring in outside décor & equipment?

Absolutely! We encourage you to personalize the space and make it your own. The restrictions for outside décor are that confetti and glitter aren't permitted and nothing sticky can be placed on the walls or windows. Cold sparklers, open flame or fog/smoke machines are not permitted indoors without a licensed pyrotechnic operator. Any décor & equipment brought in by your vendors must be removed and cleaned up at the end of the event. We don't allow vendors to store equipment overnight for next day pickup.

Do we need a wedding planner or day-of coordinator?

Our goal is for you to relax and fully enjoy your celebration. For that reason, we require a wedding planner or day-of coordinator to manage logistics, vendors, and the overall flow of the day.

Are outside vendors allowed?

Yes. Outside vendors are welcome, and we encourage you to personalize your day with vendors of your choice. We also provide a preferred vendor list for your convenience on request. All outside vendors are required to provide a Certificate of Insurance (COI). This includes bakers providing custom cakes.

Who will be our main point of contact from Brookhaven on the day of our event?

Your main point of contact will be your Banquet Manager. Your planner will be introduced to them on the day of your event, and they will be available to assist with any questions and ensure everything runs smoothly.





BROOKHAVEN
COUNTRY CLUB

*Let's
Connect!*



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