

Briarwood Golf Club &
Banquet Center

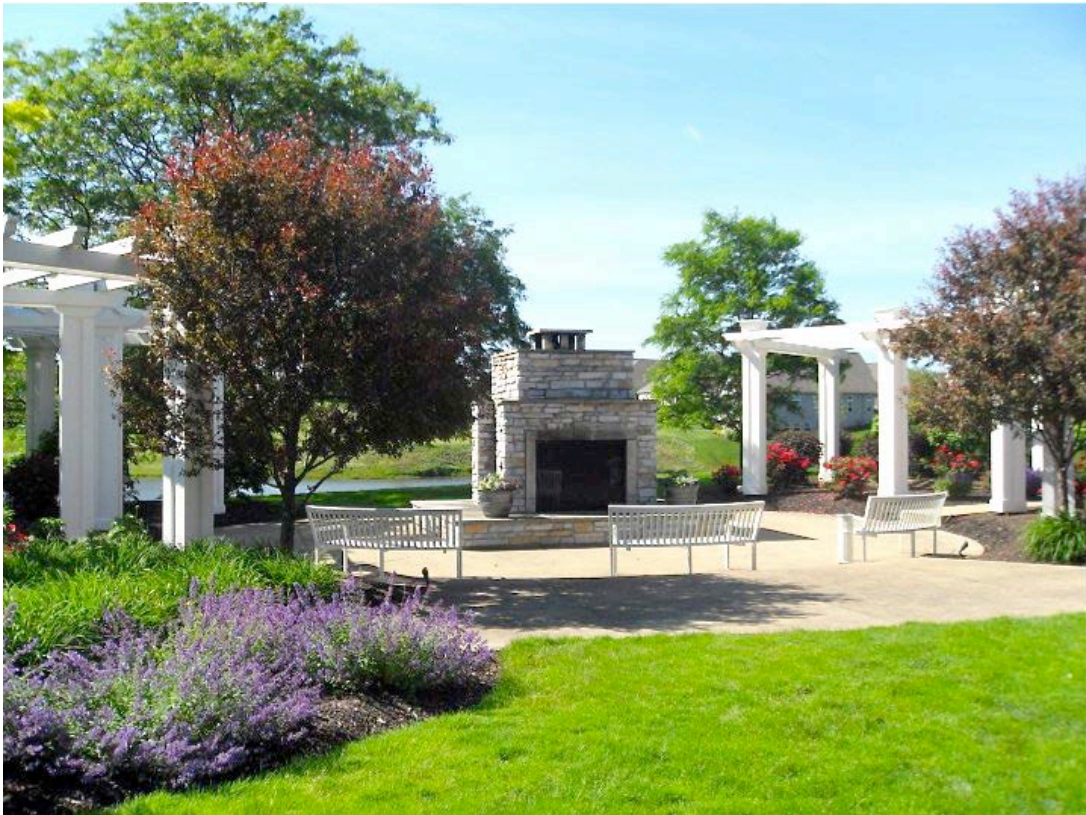


2737 Edgerton Road
Broadview Heights, Ohio 44147

Briarwood Golf Club and Event Center

Event Details

Briarwood Golf Club is the perfect location for your special event. Located in the rolling hills of Broadview Heights, nature provides a beautiful backdrop. We are available for events ranging from wedding ceremonies and receptions, baby and wedding showers, birthday/ anniversary parties and more! Whatever your special event needs are, we would love to help. Our staff is warm and welcoming and will provide expert attention to make sure your event is perfect.



Elegant Affairs By Alfonso's
Dave Epifano 440-821-6145
Dfepinnacle@yahoo.com

General Information

Contract Guarantee

A guaranteed number of guests will be required no later than 7 days prior to the scheduled event. No allowances will be made for any decrease in guaranteed guest count. Should, for any reason, actual attendance be less than 80% below initial booking amount, an additional fee will be assessed.

Payment information

After the final confirmation of guests attending (7 days prior to event), we will present you with a total. We ask that payment is made at this time (5 days prior to your scheduled event).

Any payments to Briarwood Golf Club may be made by cash, check, Visa, MasterCard, American Express, or Discover Card. We do not offer house accounts or direct billing.

At the conclusion of your event, you will be presented with a final bill for any additional charges incurred that day (i.e. bar costs, menu changes).

8% Ohio Sales Tax, when applicable, and 20% Service Charge is applied to all menus. If your organization is Tax Exempt, please provide your event coordinator with your tax exempt number prior to your function.

Alfonso's Catering reserves the right to make room reassignments if a substantial fluctuation in your head count occurs.

Liquor Policy

As part of our liquor license, all alcohol must come through Briarwood Golf Club. Briarwood Golf Club reserves the right to refuse bar service and dismiss any guests who appear to be intoxicated or disruptive.

Food Policy

We do not allow any food outside of Alfonso's Catering, with the exception of a wedding cake, to be brought into our serviced functions. We are more than happy to accommodate any special dietary needs and will work with you to create a custom menu for your event. If left over food is available at the end of your event, we are happy to package this up for you to take home, however it is not a guarantee that there will ever be extra to take home.

Children's Menu Pricing

Alfonso's Catering does offer special pricing for children. Children under 3 are free of charge, while children 4-12 years of age are \$10.00. They have the option of eating from the buffet, or choosing chicken tenders with French fries. Please let us know if you plan to have children attend your event and what their menu choice will be.

Event Rules and Regulations

Payment Terms:

Final guest count will be provided 7 days prior to your event. The remaining balance will be due five (5) business days prior to your event, no exceptions. Payment may be made in the form of Credit Card, Cash or Check to Briarwood Golf Club. After payment is made, your final count cannot go down, but can go up if needed.

Room Set-up:

The timing of the set-up of the room for an event is dependent on what events are happening that week and are at the discretion of the Briarwood staff. We will do our best to accommodate, but it is not a guarantee that you may be able to set up, or decorate in the banquet room prior to the day of your event. Please schedule a time to decorate with our event coordinator. All set up of additional decor, including using outside centerpieces, flowers, etc. is the responsibility of the party who has booked the room and not our staff. In some situations, we may be able to assist with favors, however please discuss this with our event coordinator prior to the day of your event. All decor, including items hung from the walls, must be approved by our event coordinator. We are not able to store any decorations prior to the event. It is part of the agreement, that arrangements must be made for all extra decorations to be removed from the premises at the end of your event. In the event that a 2nd bar is used for your event and planned for outdoors, it is at the discretion of Briarwood's staff, on whether the set-up needs to be brought indoors, due to weather or climate the day of your event.

Room Rental:

The hours of the room rental will be decided prior to the event, based on which package is chosen. All vendors, including DJ, should be made aware and scheduled within the timing allotted for the room rental. Clean up of the room including decorations are expected to be completed by the time written in the final contract. The room should be vacant within 45 minutes of the reception end time, so please make arrangements prior. Your DJ and bar should coordinate together with your reception end time.

Vendors:

Vendor set-up times must be discussed and cleared with the Briarwood staff. A vendor itinerary must be presented to the event coordinator 3 days prior to your wedding for approval. Your cake is to not be delivered more than 3 hours prior to your event and should be set up by your vendor. Briarwood is not responsible for the cooling and setting up of your cake. If you plan to use our grounds for pictures, please discuss the locations with our event coordinator prior.

Liability:

Briarwood is not responsible for the loss of personal articles and does not claim responsibility for gifts, cards or items brought to an event. You will be responsible for any damage inflicted to the building, property or grounds during the time of your event.

Cancellation:

You have 45 days from the time you give your deposit to cancel with us and get your deposit back. After the 45 days, your deposit will be non-refundable. Cancellations made within 30 days of actual event date will not receive the deposit back.

Services and Fees

Standard Services

(Included)

All banquet round tables
Classic linens in white, or ivory
Napkin color of your choice (included with buffet packages)
Classic Centerpiece
Cutting and plating of your cake (included with buffet packages)
Free parking

Additional Services

(Additional charges apply)

Premium linens in color of your choice (price dependent on color)
Signature Centerpieces (\$5 per table, \$1 per votive)
Chair covers with sash (\$4.50 per chair)
Table Sashes (\$4.00 per runner and up)

Rental Fees

Room fee

50-74 guests room fee of \$250
75 or more guests room fee of \$200
25-50 guest room fee of \$150



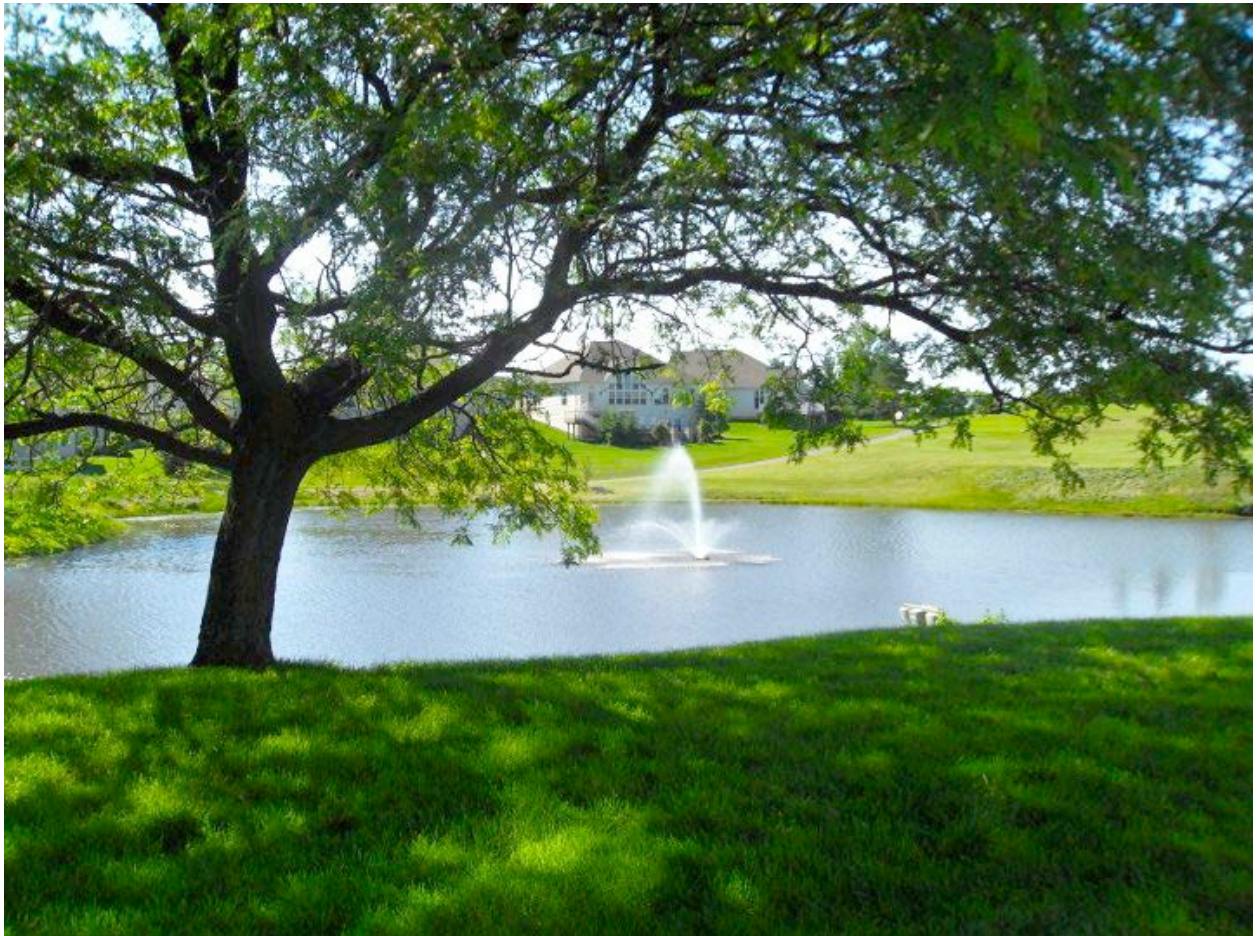
Briarwood Golf Club & Event Center

Golf Outings

Elegant Affairs By Alfonso's Catering

Our Mission

Alfonso's will provide you and your guests with the best possible catering experience and event execution period!



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Payment Information

Cash, check, Visa, MasterCard, American Express, or Discover Card can make any payments, We do not offer house account or direct billing.

8% Ohio Sales Tax, when applicable, and 20% Service Charge is applied to all menus. If your organization is Tax Exempt, please provide your event coordinator with your exempt number prior to your function.

Alfonso's Catering reserves the right to make room reassignments if a substantial fluctuation in your head count occurs.

All pricing represents full service, which includes set up, clean up, white, black, or ivory linen table clothes, china, and Glassware and service personnel when applicable.

Menu and Food Policy

Our menu is provided exclusively through Alfonso's Catering, a long-standing tradition of providing excellent food and service, Alfonso's Catering is the perfect choice for your event. The following items are designed to assist in planning your event. Sample menus and policies are enclosed. Please feel free to inquire about additional options.

Golf Outings

The price per person includes all set up, service personnel and sales tax. The finest Disposable Plastic ware available can be rented with an additional \$400.00 room charge.



Alfonso's Golf Outing Menu: Eagle Package

Combination of lunch and dinner: \$30.00 per person
(All items are grilled on premise)

Lunch (Select one)

Angus Burger W/ relish Trays
Italian sausage and peppers w/ relish trays
All beef hot dogs w/ relish trays
Served with assorted chips

Dinner (Select one)

Center cut strip steak
Fresh grilled chicken
St. Louis Ribs
Herb Roasted bone in chicken

Sides (Select three)

Herb seasoned roasted red skin potatoes
Rotini w/ house made tomato or marinara sauce
Unbelievable Pasta Salad
Green bean almandine
Corn on the cob
Baked Beans
Fresh Field greens w/ house Italian dressing
Caesar Salad
Wild Rice
Parsley buttered red skins
Coleslaw
Corn O'Brian

Menu Pricing includes sales tax, gratuity & non-alcoholic beverages

Alfonso's Golf Outing Menu: Beverage Service

Domestic Keg Beer

½ Keg: \$155.00

¼ Keg: \$100.00

(Prices May Vary)

Beverage Cart

Includes but not limited to:

Assorted sodas, Gatorades and Bottled Waters

Domestic and Imported Beers



Elegant Affairs
By
Alfonso's Catering

To book your event please contact David Epifano 440-821-6145
E-mail: dfepinnacle@yahoo.com

“Better Food, Priced Lower”

440-821-6145



Breakfast Package's

Continental

\$10.00 per person

Fresh assortment of homemade muffins,
Sweet breads, Danish and bagels including jams,
Cream cheese and whipped butter.

Fresh seasonal fruit

Assorted juices

Coffee and tea

Includes plastic ware

All American Breakfast 1

\$17.00 per person

Scrambled eggs

Crisp bacon, link sausage, or honey ham

Breakfast potatoes

French toast with maple syrup and whipped butter

Assortment of Danish, sweet breads, muffins and bagels

Fresh seasonal fruit

Assorted juices

Coffee and tea

Includes plastic ware

All American Breakfast 2

\$17.50 per person

Fresh seasonal fruit

Assorted juices

Coffee and tea

Includes plastic ware

Services

Showers, Anniversaries, Birthdays, 1st Communion, Baptisms, Rehearsal Dinners, or Any Occasions

**includes fresh baked Italian bread and butter, individually plated salads with assorted pastries and fresh brewed coffee*

Entrees

(Select Two)

Chicken Marsala
Stuffed Chicken Fontina
Herb-Roasted Chicken
Italian Grilled Chicken
Chicken Francaise
Chicken Parmigiana
Apricot Chicken
Rosemary Chicken
Chicken Cordon Bleu

Roasted Pork Tenderloin with Sauce
Pork Loin with Raspberry Sauce
Stuffed Pork with Herbed Sausage Stuffing
Roast Top Round of Beef
Braised London Broil
Sugar-cured Baked Honey Ham
Homemade Lasagna
Stuffed Shells with Fresh Basil
Italian Sausage with Peppers & Onions

Pasta & Potato

(Select One)

Rigatoni with Red, Alfredo, Marinara,
Tomato Vodka, or Blush Sauce
Herb Roasted Red Skin Potatoes
Roman-style Potatoes
Garlic Mashed Potatoes

AuGratin Potatoes
Lyonnais Potatoes
Wild Rice
Cavatelli

Vegetables

(Select One)

Italian Roasted Vegetables
Green Bean Almandine
Steamed Broccoli with Lemon & Garlic
Bahama Blend with Yellow Carrots
Corn with Roasted Red Peppers
Cinnamon Glazed Carrots

Dessert

(Select One)

Assorted, Fresh Baked Finger Pastries

Spumoni with Wafer (add \$1.00 per person)

Chocolate Tipped Cannoli (add \$2.50 per person)

*Prices are subject to a 8% sales tax and a 20% service charge.

All menus are subject to change.

Buffet Style

One Entrée \$18.95

Two Entrée \$19.95

Family Style

One Entrée \$20.95

Two Entrée \$21.95

Plated

One Entrée \$22.95

Two Entrée \$23.95



Wedding Dinner Service

**Includes Fresh baked Italian bread and butter, individually plated salads with assorted pastries and fresh brewed coffee.*

Salads

(Select One)

Alfonso's Famous House Salad
Field Greens with Fresh Fruit & a Citrus Dressing
Caesar Salad
Spinach Salad with Strawberries, Candied Walnuts & Goat Cheese

Entrees

(Select One or Two)

Chicken Marsala
Stuffed Chicken Fontina
Chicken Francaise
Sherry-Seared Chicken Cutlet
Chicken Cordon Bleu
Rosemary Chicken
Chicken Au Poivre with Madeira Peppercorn Sauce

10 oz. New York Strip Steak with Onion Strips
8 oz. Filet Mignon, Slow Roasted with Burgundy Demi Glaze (add \$6.00 per person)
Chef Carved, Aged Prime Rib (add \$5.00 per person)

Veal Francaise
Veal Florentine

Pork Tenderloin with Pan Gravy
Sage & Sausage Stuffed Pork Tenderloin
Rosemary Pork Loin
Grilled Long Done Pork Chop (add \$2.00 per person)

Twin Lobster Tails (market price)
North Atlantic Salmon with Jack Daniels BBQ Glaze
Sword Fish Cutlet with a Lemon Butter Sauce

Accompaniments

(Select Two)

Herb Roasted Red Skin Potatoes
Roman Style Potatoes
Lyonnaise Potatoes
Gnocchi With a Tomato Vodka Sauce
Garlic Mashed Potatoes
Twice Baked Potatoes
Capri Blend
Green Beans Almondine
Broccoli with Lemon & Garlic
Italian Oven Roasted Vegetable
Cinnamon Glazed Baby Carrots
Bahama Blend Vegetables with Yellow Carrots

**Prices subject to 8% Sales Tax and 20% service charge.
All menus and prices are subject to change.*

Buffet Style

One Entrée \$28.95

Two Entrée \$29.95

Family Style

One Entrée \$31.95

Two Entrée \$32.95

Plated Style

One Entrée \$33.95

Two Entrée \$34.95

Cocktail Reception

Hand Carve Chef Station
(Select One)

Applewood Honey Ham
Roasted Pork Tenderloin with Rosemary Glaze
Savory Smoked Turkey Breast with Spicy Honey Mustard
Braised, Slow Roasted Flank Steak

Pasta Sautee Station
(Select One)

Penne Rigate with Vodka Sauce
Linguini with Garlic, Olive Oil & Fresh Basil
Gnocchi with Blush Sauce
Penne Pasta with Chicken Tuscany

Hors d Oeuvres
(Select Five)

Scallops Wrapped in Bacon (add \$2.00 per person)
Assorted Chicken Wings
Stuffed Mushrooms
Water Chestnuts Wrapped in Bacon
Pot Stickers with Plum Sauce
Spring Rolls with Pineapple Chutney
Crustini with Goat Cheese & Herbs
Spanakopita
Zucchini Coins
Calamari Marinara
Mini Bruschetta
Breaded Ravioli with Marinara Sauce
Red Potato Skins Stuffed with Cheddar Cheese & Bacon
Bite Sized Italian Sausage & Peppers
Swedish Meatballs
Skewered Chicken with Sauce
Mini Assorted Croissant Platter (30 pieces)
Lollipop Lamb Chops (add \$3.00 per person)

\$26.95 per person

Prices subject to 8% sales tax and 20% service charge.

All menus and prices are subject to change.

Alfonso's Hors d'oeuvres Packages

Our hors d'oeuvres service is for a minimum of 20 guests and is provided on hour prior to dinner. The package is combined with one of our dinner packages and priced per person I addition to the package.

Displayed Hors d'oeuvres

\$5.95

(Choose 3)

Vegetable Crudités, Bruchetta, Salmon Crudités, “Water Chestnuts with Bacon”, *Stuffed Mushrooms Caps, Tomato and Fresh Mozzarella Crustini, Chilled Shrimp, *Skewered Chicken Strips, *Vegetable Egg Rolls, Beef Brochettes, Asparagus tips wrapped with Smoked Turkey, Smoked Salmon with Cheese, *Pot Stickers, *Coconut Shrimp, *Lolli-pop Lamb Chops (add \$2.00 more) or Alfonso's Famous Pizza

Passed Hors d'oeuvres \$6.95 per person (*indicates passed options)

Cold Displayed Platters

(Priced Per Person)

Iced Gulf Shrimp \$4.95

Combination platter – Fresh Vegetable, Cheese and Fruit Crudités with crackers \$4.95

Fresh Vegetable Crudités with ranch dressing \$1.95

Fresh Fruits with assortment of yogurt dips \$2.95

Imported and Domestic Cheeses with crackers \$2.95

Bruchetta with olives and tomatoes \$2.95

Italian Platter \$4.25

Antipasto Platter \$5.95

Cocktail Sandwiches \$2.95

Red Pepper Hummus and Pita Chips \$2.95

Hot Displayed Platters

(Priced Per Person)

Italian Sausage, Green Peppers, and Onions
\$ 3.25

Stuffed Mushrooms \$ 3.25

Calamari Fritter and Marinara Sauce \$ 2.95

Zucchini Coins \$ 2.95

Cheddar Jalapenos Poppers \$ 2.50

Mini Italian Meatballs \$ 2.25

Mozzarella Marinara \$ 2.25

Lolli-pop Lamb Chops \$ 4.95

Water Chestnuts Wrapped with Bacon \$
2.75

Vegetable Egg Rolls \$ 2.95

Pot-stickers with Plum Sauce \$ 2.25

Wings (breaded or non-breaded) with choice
of flavor \$ 2.95

Breaded Ravioli with Marinara Sauce \$ 2.95

Stuffed Mild Banana Peppers with Sausage
\$2.95

All menus and prices are subject to change.
Prices subject to 7.75% sales tax and 20% service charge

Briarwood Golf Club World Class Clam Bake

A Dozen Steamed Clams

Clam Broth

Creamy Clam Chowder

Grill-Roasted Chicken

Country Fresh Corncob

Candied Yams

Fresh HOT Bread

Cinnamon Butter

Assorted Pastries

Coffee Service

Addition Clams at Market Price

6 oz. Cold Water Lobster Tail at Market Price

10 oz. New York Strip steak in Place of Chicken is \$5.00

\$25.95 per person

Prices subject to 8% sales tax and 20% service charge.

All menus and prices are subject to change



Drink Packages

All packages are based on 4 hours open bar
If your guest count exceeds 125 guests, a 2nd free standing bar will come included
Bartenders come included with our bar packages

Standard Bar

\$16 per person

Each additional hour \$3.00 per person
(must be pre-determined and pre-paid)

Includes house brand liquors, house wines by the glass, bottled domestic beer, soft drinks and wash

Vodka, Gin, Rum, Scotch, Bourbon, Whiskey, Tequila, Triple Sec, Amaretto, Peach Schnapps, Domestic bottled beer

Deluxe Bar

\$19 per person

Each additional hour \$4.00 per person (must be pre-determined and pre-paid)
Includes call brand liquors, house wines by the glass, bottled domestic and imported beer, soft drinks and wash

Absolute Vodka, Tangueray Gin, Bacardi Rum, Dewars Scotch, Jim Beam Bourbon, Seagrams
7 Whiskey, Cuervo Gold Tequila, Triple Sec, Amaretto, Peach Schnapps, Kahlua, Domestic and Imported Beers

Premium Bar

\$22 per person

Each additional hour \$5.00 per person (must be pre-determined and pre-paid)
Includes premium brand liquors, house wines by the glass, bottled domestic and imported beer, soft drinks and wash

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Johnny Walker Black Scotch, Makers
Mark Bourbon, Crown Royal Whiskey, Cuervo Gold Tequila, Triple Sec, Amaretto, Peach
Schnapps, Kahlua, Domestic and Imported Beers

Drink Packages

Wine and Beer Bar

\$14 per person

Each additional hour \$3.00 per person

(must be pre-determined and pre-paid)

Choice of three house wines

Cabernet Sauvignon

Merlot

Pinot Noir

Chardonnay

Pinot Grigio

White Zinfandel

Choice of two domestic beers Budweiser

Bud Light

MGD

Miller Lite

Michelob Ultra

O'Douls

Yuengling

Choice of two imported beers

Heineken

Amstel Light

Labatt Blue

Sam Adams

Sam Light

Upgraded wine and champagne selections are available to customize your event

Consumption and Cash Bar

Final tab must be paid in full at the end of the evening

Soft drinks and juices (\$2.00)

Domestic beer (\$3.00)

Imported beer (\$4.00)

House wine by the glass (\$5.00)

House brand liquor (\$5.00)

Call brand liquor (\$5.50)

Premium brand liquor (\$6.00)

Bartender Fee (\$100.00)

124 guests maximum for one bartender, bartender fee only applies to a consumption or cash bar

Soft Drink Bar (\$5.00 per person)

Wine Selections

Priced per bottle

Whites

Blackstone Pinot Grigio \$18.00

Blackstone Chardonnay \$18.00

Robert Mondavi Private Selection Chardonnay \$18.50

Robert Mondavi Private Selection \$18.50

Wente Riesling \$19.95

Napa Cellars Chardonnay \$22.95

Nobilo Icon Sauvignon Blanc \$22.95

Santa Margherita Pinot Grigio \$29.95

Reds

Blackstone Merlot \$18.00

Blackstone Cabernet \$18.00

Robert Mondavi Private Selection Merlot \$18.50

Robert Mondavi Private Selection Cabernet \$18.50

Primal Roots Red Blend \$19.95

Camelot Pinot Noir \$19.95

Trivento Malbec \$19.95

Cellar # 8 cabernet \$22.00

Greg Norman Shiraz \$22.95

Wild Horse Merlot \$22.95

