

BRIGHTWOOD GOLF & COUNTRY CLUB WEDDINGS



Brightwood Golf & Country Club is nestled in the heart of Dartmouth just two minutes from the MacDonald Bridge. Our banquet facilities are available year-round accommodating groups up to one hundred sixty (160) people for sit down dinners and two hundred (200) for a stand up reception. Amidst our eighteen holes golf course is our clubhouse. Our Ballroom has a wonderful floor to ceiling brick fireplace, a picturesque view of our eighteenth green and an impressive view of the Halifax Bridge. The smaller Vidito Room also has the same scenic view. Brightwood will provide the perfect setting for your Wedding Day. Our staff will ensure that your special day is a success.

BRIGHTWOOD GOLF & COUNTRY CLUB

Rental Information

Ballroom Rental: (Includes standard white linen and skirting)

Seven Hundred & Fifty Dollars (\$750.00)

Socan Fee: (Society of composers, Author and Music Publishers of Canada)

Fifty Nine Dollars & Seventeen Cents (\$63.49)

ReSound Fee: (With any form of music played)

Twenty Six Dollars & Sixty-Three Cents (\$26.63)

Linen Rentals:

Cream color floor length table cloths (\$10.00 per table)

Cream color chair covers (\$3.00 per chair)

Ceremony Fee:

With the Ballroom Rental & Reception (\$150.00)

The Ballroom cannot be rented for a Ceremony only





Rental Includes:

- **Event coordinator to assist in planning your wedding day at Brightwood Golf & Country Club**
- **Red seal certified Chef and culinary team**
- **Event supervisor, experienced servers and bartenders**
- **Standard white table linen and napkins**
- **Ivory Floor Length Table Cloths \$10 each**
- **Ivory chair covers \$3 each**
- **Access to patio overlooking the golf course**
- **China, flatware and stemware**
- **Table numbers and stands**
- **Cake knife and server**
- **Easel**
- **In-house sound system for speeches**
- **Use of LCD projector, screen, microphone and podium**
- **Independent climate-controlled room**
- **Ample complimentary parking**



Wedding Buffet Options

CHOICE OF ONE CARVED ITEM:

- Roasted striploin with red wine demi-glace
- Slow roasted ham with sweet mustard glaze
- Savory roasted stuffed pork loin with cremini mushroom sauce
- Slow roasted prime rib with yorkshire pudding (add \$5 per person)

CHOICE OF ONE STATIONED ITEM:

- Maple glazed salmon with Dijon maple cream
- Turkey with savory dressing and home-style gravy
- Baked haddock with lemon caper sauce
- Grilled chicken with pesto apple cream sauce

BUFFETS INCLUDE:

- Mescaline salad, curry pasta salad, caesar salad
- Vegetable crudité
- Cheese & crackers
- Assorted pickles and beets
- Garlic roasted potatoes
- Seasonal vegetables
- Assortment of desserts
- Rolls & butter
- Coffee & tea

PRICE: \$44.50 PER PERSON

(15% gratuity plus tax additional)



***Minimum Of 60 Guests Required For Listed Prices. Less than the required number of guests will be quoted pricing from our Food & Beverage Manager**

Wedding Plated Dinner Options

CHOICE OF ONE APPETIZER:

- Caesar salad- Artisan romaine, crisp bacon, garlic croutons, parmesan cheese and garlic dressing
- Spinach salad- Baby spinach, red onion, mandarins, toasted almonds and cranberry poppyseed
- Mescaline salad- Artisan greens, julienne vegetables, goat cheese, spiced pecans and balsamic
- Beet salad- Purple and golden beets, goat cheese, arugula and zesty honey dressing
- Butternut squash soup with cinnamon crème fraiche
- Fire roasted red pepper and tomato with balsamic glaze and parmesan
- Cauliflower and parsnip with rosemary crouton
- Wild mushroom bisque with truffle oil and chive

CHOICE OF ONE ENTRÉE:

FAIRWAY CHOICES - \$37.50 (15% gratuity plus tax additional)

- Roasted pork loin with whiskey bacon sauce
- Chicken supreme with wild mushroom rosemary demi-glace

PAR 3 CHOICES - \$40.00 (15% gratuity plus tax additional)

- Turkey dinner with home-style gravy and savory dressing
- Asiago and red pepper stuffed chicken breast with spinach cream sauce
- Seared salmon with dijon maple cream sauce

BOGEY CHOICE - \$49.50 (15% gratuity plus tax additional)

- Roasted prime rib with red wine demi-glace and yorkshire pudding

CHOICE OF ONE DESSERT:

- New York style cheesecake with chocolate ganache or mixed berry compote & whipped cream
- Crème Brulee choice of salted caramel or dark chocolate baileys served with biscotti
- Crisp choice of apple or wild berry served with whipped cream and berries
- Strawberry or lemon mousse cake served with raspberry coulis and whipped cream

All plated meals are served with garlic mashed potato, glazed root vegetables, rolls, coffee & tea

**One meal choice for all guests. Dietary options available

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Hot Hors D'Oeuvre Options

(Served by the dozen)

(Minimum of three dozen per hors d'oeuvre choices with a maximum of five choices)

*Bacon Wrapped Scallops	\$28
*Coconut Shrimp with Curry Aioli	\$22
*Chicken Wings with Assorted Sauces	\$22
*Curry Chicken Satays	\$20
*Mini Beef Wellington	\$25
*Spanakopita	\$20
*Vegetable Spring Rolls with Plum, Lime Sauce	\$20
*Buttermilk Chicken Tender with Chipotle Aioli	\$21
*Sweet & Sour Meatball	\$20
*BBQ Beef Sliders or Pork Sliders with Crispy Onion	\$27

(15% gratuity plus tax additional)

Cold Hors D'Oeuvre Options

(Served by the dozen)

(Minimum of three dozen per hors d'oeuvre choices with a maximum of five choices)

*Bacon & Onion or Ham, Pepper, Onion Mini Quiche	\$18
*Bruschetta with Balsamic Glaze	\$20
*Beef Crostini with Grainy Mustard & Maple Onion	\$20
*Vegetable Roulade with Cream Cheese in a Flour Tortilla	\$20
*Smoked Salmon Roulade with Garlic Dill Cream Cheese	\$20
*Spiced Cold Shrimp with a Sarahi Sauce	\$21
*Cucumber Dill Cream Cheese & Smoked Salmon Canape	\$24
*Chicken & Apple Salad on a Crostini	\$20
*Seafood Salad with Chipotle Dressing Crostini	\$22

(15% gratuity plus tax additional)

Platter Service Options (Stationary)

***Cheese Board with Crackers**

\$4.50 Per Person

\$195 for 50 People

***Vegetable Crudité & Dip**

\$3.50 Per Person

\$140 for 50 People

***Fresh Fruit Medley**

\$4.50 Per Person

\$170 for 50 People

***Iced Shrimp - With Lemon Dill & Spicy Seafood Sauce**

\$180 for 200 Pieces

***Mid-Eastern Tray - Hummus, Spinach Dip, Tzatziki with Flatbread & Fried Pita Crisps**

\$120 for 30 People

***Charcuterie Board – Assorted Cured Meats, Cheese, Olives & Grilled Vegetables**

\$190 for 30 People

***Pepperoni, Cheese & Pickle Tray – Pepperoni, Cheese, Pickles & Crackers**

\$120 for 40 People

***Smoked Salmon – Capers, Red Onion, Lemon & Dill. Served With Cream Cheese, Crackers & Toast Points**

\$165 for 30 People

***Assorted Sandwiches – Roast Beef, Ham, Egg Salad, Chicken Salad & Tuna Salad**

\$4.50 Per Sandwich

***Dessert Bar – Cheesecake With Assorted Sauces, Mini Pies, Sweets & Cakes (1.5 Pieces Per Person)**

\$10

Bar Service



White Wine

- Jost Chablis – Nova Scotia \$26.26 (Litre)
- Cono Sur Sauvignon Blanc - Chile \$33.00 (Litre)
- Cono Sur Chardonnay – Chile \$33.00 (Litre)
- Pradrino Pinot Grigio – Italy \$33.00 (Litre)
- Lindeman’s Semillon Chardonnay – Australia \$33.00 (Litre)
- Cliff 79 Chardonnay- Australia - \$32.10 (750ml)
- Baron Philippe De Rothschild Chardonnay- France - \$32.50 (750ml)
- Las Moras Reserve Sauvignon Blanc- Argentina - \$31.00 (750ml)
- Naked Grape Unoaked Chardonnay- Canada - \$26.00 (750ml)
- Hardy’s Stamp Riesling Gewurztraminer- Australia - \$31.00 (750ml)

Red Wine

- Jost Comtessa – Nova Scotia \$26.26 (Litre)
- Frontera Cabernet Sauvignon- Chile - \$33.00 (Litre)
- Lindeman’s Shiraz Cabernet- Australia - \$33.00 (Litre)
- Cono Sur Merlot- Chile - \$33.00 (Litre)
- Cliff 79 Cabernet Shiraz- Australia - \$26.00 (750ml)
- Woodbridge By Robert Mondave Cabernet Sauvignon- California - \$29.00 (750ml)
- Baron Philippe De Rothschild Pinot Noir- France - \$32.50 (750ml)
- Don David Malbec- Argentina - \$38.00 (750ml)
- 3rd Generation Shiraz- Australia - \$32.10 (750ml)

Punches

- Non-Alcoholic Fruit Punch (Serves 40 People) - \$44.40
- Alcoholic Punch (Rum or Vodka) (Serves 40 People) - \$89.00
- Wine Spritzer Punch (Serves 40 People) - \$69.00

Note: There is a 15% service charge added when a host bar or ticket system is used at the bar. Members and guests are not permitted to bring their own alcoholic beverages into Club. 15% gratuity and 15% HST will be added to all prices unless otherwise indicated.