



Brae Burn Country Club

2021 Weddings at Brae Burn



*Brae Burn is the perfect location to celebrate the beginning of your
Happily Ever After!*

For over 85 years, generations have come to know Brae Burn as the perfect setting for special events. We invite you to revel in the elegance, savor the prestige and unique, personalized experience at Brae Burn Country Club.

You'll dance the night away in our Grand Ballroom, with floor-to-ceiling windows highlighting the view of the manicured golf course. Your guests will nosh and nibble on delectable bites and sip and savor cocktails and champagne to celebrate an one-in-a-lifetime day!

8101 Bissonnet Houston, Texas 77074
All private events require a Member Host or Sponsor

713-774-2586
20% Club Service Charge and 8.25% State Sales Tax will be applied to all sales

www.braeburncc.com



Brae Burn Country Club



Love

Four Hours Hosted Bar - Domestic Beers, House Wines, Champagne, Assorted Sodas & Juices

Butler Passed Hors d'oeuvre—2 pieces per Guest, passed upon arrival

Dinner Buffet

Salad Choice: Select One (1)

- ♥ Baby Arugula Salad with Blackberries, Crumbled Goat Cheese, Caramelized Pecans, White Truffle Vinaigrette
- ♥ Baby Hearts of Romaine with Bartlett Pears, Candied Walnuts and Gorgonzola Crumbles, with Sherry Vinaigrette

Entrée Choice: Select One (1)

- ♥ Chef Carved Herb & Garlic Crusted Prime Rib of Beef with Horseradish Cream, Au jus, Creole Mustard, Garlic Caper-Aioli
- ♥ Whole Salmon Fillet topped with White Truffle Béarnaise Sauce on a bed of Sautéed Spinach, Dill Lemon Butter Cream Sauce
- ♥ Seared Breast of Chicken with Tarragon and Oven-dried Tomatoes, Natural Jus

Buffet with your choice of 1 Vegetable and 1 Starch and warmed Rolls and Butter

Seasonal Vegetable Medley or Haricots Verts

Wild Mushroom Risotto or Herb & Parmesan Whipped Potatoes

Regular & Decaffeinated Coffee, Iced Tea, and Water, 1 Bottle House Champagne for Bride and Groom Toast

Beveled Mirror and 3 Votive Candles, Gate Security and Hosted Valet Parking, Registry Table, Gift Table,

Expansive Dance Floor, Restroom Attendants (upon request), Bartenders, Cake Cutting Fee, Ivory Floor Length Linen, Your choice of Napkin color, Panoramic View of Our Lush Greens; Four hours of Event Time

\$85++ per Guest





Brae Burn Country Club



Adore

Gate Security and Hosted Valet Parking

Four Hours Hosted Bar

- ♥ Domestic Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Shiner Bock
- ♥ House Brand Liquors: Gilbey's Vodka, Gilbey's Gin, Clan MacGregor Scotch, Ron Rio Rum, Sunny Brook Bourbon, Rio Grand Silver Tequila (*Call and Premium Brand liquors are available for an additional price*)
- ♥ House Wine—2 Reds, 2 Whites

Butler Passed Hors d'oeuvre—Three (3) pieces per guest, passed upon arrival

Seated Dinner

Baby Field Green Salad with Poached Pear, Camembert Cheese, Raspberries,
Balsamic Vinaigrette
Parmesan Crostini and Butter

Entrée: Select One Entrée

- ♥ Rosemary and Mint Pan-Seared Chicken Breast,
- ♥ Shallot Roasted Chicken Breast with Artichoke Hearts and Sun-Dried Tomatoes, Lemon Beurre Blanc,
- ♥ Spinach and Boursin Chicken Roulade

Paired with your choice of Starch and Vegetable

Vegetarian Entrée Options available;

Beef Entrée and Duet Entrée available for an additional charge;

Regular & Decaffeinated Coffee, Iced Tea, and Water;
1 Bottle House Champagne for Bride and Groom Toast

Beveled Mirror and 3 Votive Candles; Gate Security and Hosted Valet Parking;
Registry Table, Gift Table;

Expansive Dance Floor; Restroom Attendants (upon request), Bartenders,
Cake Cutting Fee, Ivory Floor Length Linen, Your choice of Napkin color;
Panoramic View of Our Lush Greens;

Four hours of Event Time

\$95++ per Guest





Brae Burn Country Club



Romance

Four Hours Hosted Bar - Call Bar Package

- ♥ Domestic Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Shiner Bock
- ♥ Imported Beers: Heineken, Corona, Modelo, Stella
- ♥ Call Brand Liquors: Smirnoff Vodka, Bombay Gin, Dewar's Scotch, Jim Beam Bourbon, Captain Morgan White Rum, Don Julio Tequila (*Premium Brand liquors are available for an additional price*)
- ♥ House Wines—2 Red, 2 Whites

Butler Passed Hors d'oeuvre—Four (3) pieces per Guest, passed upon arrival

Seated Dinner

Select One (1) Salad

Surf and Turf : Grilled Filet Mignon wrapped in Bacon and topped with Blue Cheese Butter, and Jumbo Shrimp with Cognac Beurre Blanc, accompanied by Fingerling Potatoes Confit, Baby Vegetables

OR

Bridal Buffet

Select One (1) Salad

Two Entrée Choices - (Chicken, Beef, Seafood/Fish)

Two Starch options to include Saffron Rice, Horseradish or Garlic Whipped Potatoes, Fingerling Potatoes Confit, Wild Mushroom Risotto, Champagne Risotto

Two Vegetable Options to include Seasonal Vegetable Medley, Haricots Verts, roasted root vegetables, Tri-color baby Carrots, Grilled Asparagus, Charred Broccolini

Regular & Decaffeinated Coffee, Iced Tea, and Water;

1 Bottle House Champagne for Bride and Groom Toast

Beveled Mirror and Votive Candles; Gate Security and Hosted Valet Parking; Registry Table, Gift Table; Expansive Dance Floor; Restroom Attendants, Bartenders, Cake Cutting Fee,

Ivory Floor Length Linen, Your choice of Napkin color;
Panoramic View of Our Lush Greens; Four Hours of Event Time

\$112++ per Guest

Wedding Upgrades & Trends

8101 Bissonnet Houston, Texas 77074

All private events require a Member Host or Sponsor

713-774-2586

20% Club Service Charge and 8.25% State Sales Tax will be applied to all sales

www.braeburncc.com



Brae Burn Country Club



Jubilation

Four Hours Hosted Bar - Premium Bar Package

- ♥ Domestic Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Shiner Bock
- ♥ Imported Beers: Heineken, Corona, Modelo, Stella
- ♥ Tito's or Grey Goose Vodka, Crown Royal Whiskey, Glenfiddich Scotch, Tanqueray Gin, Bacardi Rum, Don Julio Tequila
- ♥ Sterling Vintner's Napa Wines—2 Reds, 2 Whites

Passed Hors d'oeuvres : Select Two (2)

Wagyu Meatballs with Blueberry Demi
Crab Salad on a Tortilla Crisp
Potato Blini with Smoked Salmon Mousse
Sesame Crusted Tuna Spoons, Wasabi Aioli

Appetizer Course: Select One (1)

Lobster Saffron Arancini, Basil tomato sauce, micro arugula
Wild Mushroom Ravioli, Sage cream sauce, basil reduction
Cauliflower Steak, Kalamata olive relish, white wine and tomato sauce

Salad Course: Baby arugula, roasted butternut squash, red beets and goat cheese, cranberry vinaigrette

Entrée Course: Select One (1)

Lamb Chops, Parsnip and Carrot Hash, Mint Jus
Pan Seared Salmon, Stuffed with Crab Mousse, Spinach Risotto, Dill Lemon Butter
Filet Mignon and Shrimp, Filet Mignon Wrapped in Bacon, Shrimp Brochette, Lyonnaise Potatoes, Bacon Tomato Jam
Seared Snapper, Parsnip Puree, Grilled Asparagus, Shallot Glaze

Regular & Decaffeinated Coffee, Iced Tea, and Water;
1 Bottle House Champagne for Bride and Groom Toast
Beveled Mirror and Votive Candles; Gate Security and Hosted Valet Parking;
Registry Table, Gift Table; Expansive Dance Floor;
Restroom Attendants, Bartenders, Cake Cutting Fee,
Ivory Floor Length Linen, Your choice of Napkin color
Panoramic View of Our Lush Greens, Four Hours of Event Time

\$118++ per Guest





Brae Burn Country Club

♥ Sustainable and Local

Go Green and Reduce the Carbon Footprint from your Wedding! From Local and Sustainable Greens & Blueberries in your Salad, Texas-raised Beef and Seafood from the Gulf, to Texas Cheeses for your Pre-Reception Display, we can locally source almost every item on your menu! Menu Cards at Each Table will let your guests know your commitment to the environment! Talk to Brae Burn's Catering Director for all the details and complete pricing!



♥ Late Night Bites

Extend the Culinary Experience throughout your entire evening! Give your guests an unexpected treat during the last hour of your event! We will Butler-Pass your choice of snack to ensure your guests leave with a great lasting impression! Choose from our delectable options, such as Mini Cheeseburgers, French Fries served in Paper Cones, Mini PB&J Sandwiches, Mini Corn Dogs, Mini Chicken Biscuits, Chicken and Waffle Skewers, Mini Grilled Cheese, and much more! Talk to Brae Burn's Catering Director for all the details and complete pricing!

♥ Comfort Foods

What's your favorite childhood food? Mac and Cheese? Peanut Butter and Jelly? Grilled Cheese and Tomato Soup? Meatloaf? Warm Doughnut Holes? Bring back your favorite comfort food on the most important day of your life! Let us put a modern spin on your favorites, either as an Hors d'oeuvre, or as part of dinner, with our take on the classics! From White Truffle Macaroni and Cheese, Hazelnut Butter and Raspberry Jam Mini Sandwiches, to Mini Gruyere Grilled Cheese Sandwiches and Tomato Soup Shooters, we can add an elegant touch to your culinary favorites and incorporate them into your special day! Talk to Brae Burn's Catering Director for all the details and complete pricing!



♥ Wedding Cake Accents

Dress up your Cake presentation with these unique ideas! Add Tuxedo Chocolate Covered Strawberries served tableside during Cake Cutting - - \$2.25 per Guest
"Bride" & "Groom" Chocolate Covered Strawberry Display - \$4.25 per Guest

♥ Signature Cocktail

Enhance your special day with a Signature Cocktail that highlights your exceptional event! Whether a Margarita or a White Russian, a special brand of Beer, or even Cream Sodas, a Signature Drink is sure to impress each of your guests! Talk to Brae Burn's Catering Director for all the Details and complete pricing!

♥ Wedding Martini Bar

Something Old, Something New, Something Borrowed, Something Blue...turn this time-honored wedding phrase into a hip way to impress your guests! They'll be sure to remember these cocktails long after your Wedding Day is over! Includes a traditional Dirty Martini with two Olives, a Cosmopolitan, a Mexican Martini, and a Blue Martini, as well as descriptive signage at the Bar! \$12.00++ per Guest, added to any Bar Package

♥ Custom Champagne Station

Champagne is the international symbol of celebration. Allow your guests to celebrate your special day with their own Champagne Blend. A Separate Champagne Station will be set up for your pre-reception, complete with Traditional, Rose' and Asti Champagnes along with Chambord, Orange Juice, Pomegranate Juice, Peach Schnapps, Cranberry Juice and Strawberry Garnish \$ 11.00++ per person for One Hour



Event Guidelines



Brae Burn Country Club

All Hors d'oeuvres passed for a maximum of One Hour

Hot Hors d'oeuvre

- ♥ *Jumbo Shrimp wrapped in Smoky Bacon*
- ♥ *Mini Crab Cakes with Cajun Remoulade*
- ♥ *Spanakopita*
- ♥ *Sesame Chicken Skewers, Soy-Ginger Gaze*
- ♥ *Hickory Smoked Salmon with Roasted Pears wrapped in Phyllo Dough*
- ♥ *Crab Beignets*
- ♥ *Sundried Tomato and Parmesan Bruschetta*
- ♥ *Grilled Beef Medallions with a Bleu Cheese Pecan Crust, Drizzled with Port Wine Reduction*
- ♥ *Brie Cheese and Cranberry Jam Bruschetta*
- ♥ *Spinach-Parmesan Arancini*

Cold Hors d'oeuvre

- ♥ *Roasted Red Bell Pepper Mousse Served in a Mini Bouchée*
- ♥ *Smoked Duck Breast With fig and Camembert Cheese*
- ♥ *Ripened Cantaloupe Wrapped in thinly sliced Prosciutto, garnished with Cracked Black Pepper and White Truffle Oil*
- ♥ *Green Apple-Brie Crostini, Chili Infused Honey*
- ♥ *Balsamic Roasted Mushrooms and Goat Cheese Mousse on Focaccia Crostini*
- ♥ *Roasted Pears and Goat Cheese Tartlet*
- ♥ *Mini Crab Cake, Chipotle Aioli*
- ♥ *Spinach Parmesan Arancini*
- ♥ *Green Apple-Brie Crostini, Chili Infused Honey*
- ♥ *Smoked Salmon Rosettes atop Cucumber Round, with Dilled Cream Cheese and Capers*



Brae Burn Country Club

Brae Burn Country Club is a Member-Owned, Private Country Club, and requires all private events to be sponsored or hosted by a Member in good standing. As a guest of Brae Burn, we ask that you adhere to the policies and guidelines as outlined below, as well as Club dress code policies and standards of conduct. Attendance at parties will be limited to the organization's members or host's guests only, and must be confined to the area where the function is being held.

Appointments

We are happy to meet with you to tour the facility or discuss your event. Catering office hours are Tuesday through Friday, by appointment. The Club is closed on Mondays. Evening and Saturday appointments are available, but are limited due to scheduled events. Please telephone the Catering Department to check availability, or for any follow-up meetings.

Food & Beverage Services

Brae Burn Country Club offers a complete selection of food and beverage items to complement your event. To ensure safety and comply with state and local health regulations, Brae Burn will provide all food and beverages, with the exception of Wedding, Anniversary, or Birthday Cakes, when purchased from a professional bakery. No food and beverage of any kind, not purchased at the Club, may be consumed on the Club's premises at any time.

The Club's buffet prices are based on minimum groups of thirty (30) or more people. Buffet Service Policy - On all buffets, the Club will prepare more than the anticipated need, to assure guests of a well-stocked table, and good presentation at all times during and after buffet-type service. With this policy, we must decline the use of carry-out containers.

We offer a Hosted Bar of Beer, Wine and Champagne, or Hosted Bar with specific packages offering House Brand Liquors, Call Brand Liquors, or Premium Brand Liquors, as well as packages including after-dinner Cordials and Cognacs. Bar service is limited to a maximum of Four Hours.

Printed menus are general guidelines. Our Catering Director and Executive Chef will be happy to prepare custom proposals to meet your specific needs or special dietary accommodations. Final details of the function are requested 30 days prior to the date of your event.

Pricing, Service Charge, State Sales Tax

All food and beverage sales are subject to a 20% Service Charge and applicable State Sales Tax. Exemption -Sales Tax Exempt groups must complete the Texas Sales Tax Exemption Certificate, provided by the Club, prior to their function. Groups that have resale status, where they collect from their attendees the sales tax, will be required to provide a Resale Tax Exempt Certificate and have on file with the Club. Quoted prices are subject to change, with a 90 day written notice, not to exceed a 10% increase, in order to meet changing economic costs.

Payment Methods

A deposit of 30% of the Food and Beverage Minimum Expenditure is required to reserve the date and space for any private functions. All deposits are non-refundable. Events must be paid in full seven (7) days prior to the event based on the guaranteed number of guests. We accept personal or company checks, money orders, cash, and cashier's checks only. No credit cards are accepted.

Additional Event Time

In the event that your event should proceed beyond the Four Hour reservation, an additional Room Rental Charge of \$500 per hour, (including any partial hours) will be added.

Setup of Event

Daytime Events - \$1.50 per Guest

Evening Events - \$3.50 per Guest

Charges will be added to all events. Includes custom table layout, table linens, valet parking, restroom attendant, coat check (winter months), and bartender (if applicable). Charges are based upon your minimum attendance guarantee or actual attendance, whichever is greater. Amounts are exclusive of State Sales Tax and Gratuity. **If you choose one of our Wedding Packages, this fee is already included in the package price.**