Thorny Lea Golf Club

159 Torrey Street, Brockton MA 02301

Wedding Packages

At Thorny Lea Golf Club, we believe the place where you host your wedding should be as memorable as the occasion itself.
No matter what you envision your special day to be, the staff at Thorny Lea will exceed your expectations. Thorny Lea's hospitality delivers an unparalleled level of service, attention to detail and a unique, beautiful environment perfect for your special day. Enjoy stunning views from our elegant club house deck.

Whether you desire a formal celebration or a casual dinner, you will delight with the gourmet creations of our talented Chef.

Our professional events staff takes care of all the details and is happy to provide assistance with every step of the planning process.

From the initial walk-through to your final toast, our professional services will make your wedding day a spectacular affair.

For more information please contact Sharon at (508) 584-7060, Ext. 217 or by email at sharon@thornyleagc.com.

John Willis, Executive Chef
Rich Campbell, General Manager
Sharon Guthrie, Events Coordinator

The Sapphire Package

Champagne Toast

International Cheeses with Fruit

Served with an Assortment of Crackers & Seasonal Fruit

Choice of Three

Caprese Skewers

Herb Stuffed Mushroom Caps

Vegetarian Spring Rolls with Sesame Ginger Sauce

Asparagus Wrapped in Prosciutto Di Parma

Bacon Wrapped Chicken Tenderloin with Maple Glaze

Chicken Teriyaki with Asian Chili Sauce

Maryland Crab Cakes with Lemon Chive Aioli

Coconut Shrimp with Asian Chili Sauce

Bacon Wrapped Scallops with Maple Glaze

Steak Teriyaki with Asian Chili Sauce

Philly Steak Spring Rolls

Select One Salad

Caesar Salad

with Shaved Parmesan & Garlic Croutons

Roasted Brussel Sprouts

with Arcadian Mixed Greens, Dried Cranberries, Goat Cheese, Roasted Pumpkin Seeds and Cranberry Vinaigrette

Spinach Salad

with Strawberries, Mandarin Oranges, Blueberries, Feta Cheese, Toasted Almonds with Poppy Seed Dressing

Poached Pear

Arugula, Gala Apples, Spiced Walnuts, Pistachio Crusted Goat Cheese and Poppy Seed Dressing

Select Two Entrees

Grilled New York Sirloin with Burgundy Mushroom Sauce
Baked Haddock with Buttery Crumb Topping & Lemon
Chicken Marsala with Wild Mushrooms & Rich Marsala Wine
Roasted Cornbread Stuffed Chicken Breast with Sage, Onion, Celery, Cornbread and Chicken Veloute
Grilled Eggplant Stack with Quinoa and Sauteed Sweet Bell Peppers, on a Bed of Sauteed Spinach with Balsamic Reduction
Warm Rolls and Butter
Seasonal Fresh Vegetable
Roasted Potatoes or Buttermilk & Chive Mashed Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Plate and Serve Your Wedding Cake
$70.00 per person

The Emerald Package

Champagne Toast

International Cheeses with Fruit
Served with an Assortment of Crackers & Seasonal Fruit

Vegetable Crudité
Colorful Array of Fresh Vegetables with Specialty Dip

Choice of Three
Shrimp Cocktail with House Made Cocktail Sauce & Fresh Lemon
Lobster Salad on Cucumber Rounds
Herb Stuffed Mushroom Caps
Vegetarian Spring Rolls with Sesame Ginger Sauce
Asparagus Wrapped in Prosciutto Di Parma
Bacon Wrapped Chicken Tenderloin with Maple Glaze
Chicken Teriyaki with Asian Chili Sauce
Maryland Crab Cakes with Lemon Chive Aioli
Coconut Shrimp with Asian Chili Sauce
Bacon Wrapped Scallops with Maple Glaze
Steak Teriyaki with Asian Chili Sauce
Philly Steak Spring Rolls

Select One Salad

Caesar Salad
with Shaved Parmesan & Garlic Croutons

Roasted Brussel Sprouts
with Arcadian Mixed Greens, Dried Cranberries, Goat Cheese,
Roasted Pumpkin Seeds and Cranberry Vinaigrette

Spinach Salad

with Strawberries, Mandarin Oranges, Blueberries, Feta Cheese,
Toasted Almonds with Poppy Seed Dressing

Poached Pear
Arugula, Gala Apples, Spiced Walnuts, Pistachio Crusted Goat Cheese
and Poppy Seed Dressing

Select Two Entrees

Grilled New York Sirloin with Burgundy Mushroom Sauce
Baked Haddock with Buttery Crumb Topping & Lemon
Grilled Filet of Salmon with Lemon Citrus
Roasted Cornbread Stuffed Chicken Breast with Sage, Onion,
Celery, Cornbread and Chicken Veloute
Grilled Eggplant Stack with Quinoa and Sauteed Sweet Bell Peppers,
on a Bed of Sauteed Spinach with Balsamic Reduction
Warm Rolls and Butter
Seasonal Fresh Vegetable
Roasted Potatoes or Buttermilk & Chive Mashed Potatoes
Chocolate Dipped Strawberries Served with Bride and Groom's Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
$90.00 per person

The Diamond Package

Champagne Toast

International Cheeses with Fruit

Served with an Assortment of Crackers & Seasonal Fruit

Vegetable Crudité

Colorful Array of Fresh Vegetables with Specialty Dip

Gourmet Bread Station

Selection of Toasted Artisan Breads

Served with Imported Parmesan & Flavored Olive Oil

Choice of Three

Shrimp Cocktail with House Made Cocktail Sauce & Fresh Lemon

Lobster Salad on Cucumber Rounds

Herb Stuffed Mushroom Caps

Vegetarian Spring Rolls with Sesame Ginger Sauce

Asparagus Wrapped in Prosciutto Di Parma

Bacon Wrapped Chicken Tenderloin with Maple Glaze

Chicken Teriyaki with Asian Chili Sauce

Maryland Crab Cakes with Lemon Chive Aioli

Coconut Shrimp with Asian Chili Sauce

Bacon Wrapped Scallops with Maple Glaze

Steak Teriyaki with Asian Chili Sauce

Philly Steak Spring Rolls

Lollipop Lamb Chops

Two bottles of wine per table to accompany the meal

Select One Soup

House Made Seasonal Soup

New England Clam Chowder

Select One Salad

Caesar Salad
with Shaved Parmesan & Garlic Croutons
Roasted Brussel Sprouts
with Arcadian Mixed Greens, Dried Cranberries, Goat Cheese,
Roasted Pumpkin Seeds and Cranberry Vinaigrette
Spinach Salad
with Strawberries, Mandarin Oranges, Blueberries, Feta Cheese,
Toasted Almonds with Poppy Seed Dressing
Poached Pear
Arugula, Gala Apples, Spiced Walnuts, Pistachio Crusted Goat Cheese
and Poppy Seed Dressing

Select Two Entrees

8 oz. Roasted Cornbread Stuffed Chicken Breast with Sage, Onion,
Celery, Cornbread and Chicken Veloute
8 oz. Filet Mignon with Demi-Glace
6 oz. Filet Mignon with Demi-Glace with 2 Baked Stuffed Shrimp
Pan Seared Scallops with 6 oz. Filet Mignon with Demi-Glace
Warm Rolls and Butter
Seasonal Fresh Vegetable
Roasted Potatoes or Buttermilk & Chive Mashed Potatoes
Chocolate Dipped Strawberries Served with Bride and Groom's Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
$130.00 per person

Other Fees

Room Rental Fees:

Ballroom - $800

Dining Room - $400

Dining Room used for Cocktail Hour Only - $200

Bartender Fees:

$100 – Per Bartender/Any event over 100 guests requires 2 bartenders

$200 – Per Bartender if no tipping is requested

The customary 7% Sales Tax (City and State) and 18% Gratuity are additional.