



ESTABLISHED 1900

BROCKTON, MA



1900

# E v e n t M e n u

Thorny Lea Golf Club was founded to provide excellence in golf and to promote fellowship amongst its members. We're committed to maintaining our facility to the highest standard while providing exceptional value.



# W e l c o m e

## Thorny Lea Golf Club Events & Planning



At Thorny Lea Golf Club, we believe the place where you host your function, wedding or golf outing should be as memorable as the occasion itself. No matter what you envision your special day to be, the staff at this historic location will exceed your expectations. We will see to everything – from menu selection, linens, and seating plans to photographers and audiovisual needs. Whether you desire a formal celebration or a casual dinner, we offer the ideal setting for a memorable celebration.

For your corporate outing, take advantage of a championship golf course and our driving range. Relax afterwards with a cocktail, delight on the gourmet creations of our talented Chef and enjoy stunning views of the golf course from our elegant club house deck. We also offer meeting facilities for those seeking an inspiring locale for collaboration. From the initial walk-through to the final departure, our professional services will make your special event a spectacular affair. Select Thorny Lea Golf Club, and experience our historic charm, unlimited amenities, and first-class service.

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# Wedding, Showers, Funerals & Socials

## Ballroom

Whether you are getting married, attending a family member's birthday, hosting a bridal or baby shower or celebrating a wedding anniversary, Thorny Lea's hospitality delivers an unparalleled level of service, attention to detail and a unique, beautiful environment perfect for any special occasion. You'll find our traditional New England Style Clubhouse staged with Chiavari chairs offers a stately ballroom and foyer for large events and a more intimate dining room for smaller events. Both rooms overlook the golf course with access to the deck. The menu selection and room setup are customized to fit your occasions. Our professional events staff takes care of all the details and is happy to provide assistance with every step of the planning process.



## Enhancements

- Additional Hour Fees are Available
- Specialty Floor Length Linens are Available
- Complimentary Smart TV on Mobile Stand
- Complimentary Sound System
- Complimentary Wifi

## Food Requirement

All events and gatherings require a minimum Food Spending before 4:00 pm of \$500.00.

All events and gatherings require a minimum Food Spending after 4:00 pm of \$1,000.00.



# Breakfast

*Our culinary professionals offer delightful and fresh ingredients for your joyous occasion.*

*Our menu is designed with importance of nutrition and healthy eating.*

## Continental Breakfast- \$13

Assorted Muffins and Danish

Bagels and Cream Cheese

Butters and Spreads

Fresh Seasonal Fruit

Passed Regular and Decaffeinated Coffees and Teas and Chilled Juices



## Great Beginnings- \$22

Assorted Muffins and Danish

Butters and Spreads, Fresh Fruit Salad

Scrambled Fresh Local Eggs, Crisp Bacon and Sausage Links

Home Fried Potatoes, Belgium Waffles with Maple Syrup,

Strawberries and Whipped Cream,

Passed Regular and Decaffeinated Coffees and Teas and Chilled Juices

## Brunch

**Please Choose Lunch Entree Menu Selection:**

One entrée \$29 Two entrées \$33 Three entrées \$35

Entrée Selection: Roast Beef, Chicken Piccata or Baked Haddock

Includes

Assorted Muffins and Danish, Butters and Spreads, Fresh Fruit Salad

Scrambled Fresh Local Eggs, Crisp Bacon and Sausage Links

Belgium Waffles with Maple Syrup, Strawberries and Whipped Cream

Oven Roasted Potatoes, Fresh Seasonal Vegetable

House Baked Cookies and Brownies

Passed Regular and Decaffeinated Coffee, Tea and Chilled Juices

## Omelet Station- \$10

Fresh local eggs with a selection of breakfast meats, cheeses and local vegetables prepared to order for each guest



*Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.*

*All events and gatherings require a minimum **food** spending before 4:00 pm of \$500.00 before club charge and taxes.*

# Lunch

*Thorny Lea's Chef will freshly prepare delicious luncheon meals for showers, bereavements and social.*

*Lunch served between 11:00 am 4:00 pm Luncheon entrées include starter, entrée, vegetable, starch, passed coffee, dessert and warm rolls and butter.*

## Served Starter Course

(Includes Choice of One)

Garden Salad, Caesar Salad, Soup du Jour or New England Clam Chowder



## Served Entree

(Includes Choice of One)

Baked Haddock \$29

Buttery crumb topping and lemon

Chicken Marsala \$27

Sautéed with mushrooms, rich marsala sauce

Chicken Piccata \$27

Lemon, white wine, caper and butter sauce

Fresh Atlantic Salmon Fillet \$29

Lemon pan roasted

Sautéed Harvest Chicken \$28

Mushrooms, cranberries, sage, marsala demi glaze

Tenderloin Beef Medallions \$32

Burgundy mushroom sauce

## Vegetables

(Includes Choice of One)

Steamed Green Beans Amandine

Honey Glazed Carrots

Roasted Brussel Sprouts

Steamed Broccoli

## Starch

(Includes Choice of One)

Rice Pilaf

Oven Roasted Herbed Red Bliss

Buttermilk and Chive Mashed

Roasted Fingerlings

## Served Dessert

(Includes Choice of One)

New York Cheesecake, Apple Crisp a la mode,  
Vanilla Ice Cream with Sauce Selection or House Baked Cookies & Brownies



## Lunch Buffets

The Inside Nine \$23

Potato Salad and Cole Slaw

Garden Salad or Caesar Salad

Chicken Salad or Tuna Salad

Deli Display: Roast Beef, Turkey, Ham

Assorted Sliced Cheeses

Bakery Fresh Rolls and Sliced Breads

House Baked Cookies and Brownies

Passed Coffees and Teas

Italian Buffet \$27

Garden Salad or Caesar Salad

Chicken Parmesan

Meatballs and Penne Marinara

Garlic Bread

House Baked Cookies and Brownies

Passed Coffees and Teas

Luncheon of Champions \$32

Garden Salad or Caesar Salad

*Selection of two entrées:*

Entree Selection: Chicken Marsala, Atlantic Salmon, Broiled Haddock, Roast Beef

Choose One: Rice Pilaf, Roasted Potatoes or Roasted Garlic Whipped Potatoes

Includes Fresh Seasonal Vegetable

House Baked Cookies and Brownies

Passed Coffees and Teas

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*All events and gatherings require a minimum **food** spending before 4:00 pm of \$500.00.*

# Hors D'oeuvres

*We use the freshest and finest ingredients, prepared with style and creativity.  
Our menu is designed with importance of nutrition and healthy eating.*

## Landscape

### **International Cheeses with Fruit \$5**

Imported and Domestic Hard and Soft Cheeses & Assortment of Crackers, Sliced Melons, Berries and Grapes

### **Fresh Garden Vegetable Crudités \$5**

Colorful Array of Garden Fresh Vegetables artfully presented with two Specialty Dips

### **Antipasto Display \$13**

Sliced Cured Italian Meats, Imported and Domestic Cheeses, Mediterranean Olives, Grilled Seasonal Vegetables, Marinated Mushrooms, Artichokes, Tomatoes, Fresh Mozzarella, Crostini, Assorted Breads and Condiments

### **Raw Bar market price**

Shrimp Cocktail, Oysters and Littlenecks on the Half Shell, Jonah Crab Claws and Lemon and Sauces

### **Mediterranean Display \$13**

House made Hummus and Tabbouleh, Cucumbers, Tomatoes, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts and Pita Wedges

## Passed Chilled

Asparagus wrapped in prosciutto di parma	225
Melon wrapped in prosciutto di parma	200
Tenderloin carpaccio on crostini	250
Shrimp cocktail with house made cocktail sauce and fresh lemon	400
Tomato and mozzarella crostini	200
Lobster salad on cucumber rounds	400
Prosciutto-wrapped fresh mozzarella	200
Caprese skewers	200

## Hot

Bacon-wrapped chicken tenderloin with maple glaze	200
Herb stuffed mushroom caps	200
Steak teriyaki with Asian chili sauce	225
Chicken teriyaki with Asian chili sauce	200
Vegetable quesadilla	175
Buffalo chicken spring rolls with bleu cheese dip	250
Maryland crab cakes with lemon chive aioli	275
Coconut shrimp with Asian chili sauce	300
Bacon-wrapped scallops with maple glaze	300
Philly cheese steak spring rolls	250
Vegetarian spring rolls with sesame ginger sauce	175
Lollipop lamb chops	400

*Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.*

*All events and gatherings require a minimum **food** spending after 4:00 pm of \$1000.00.*



# Served Dinner

Whether we're playing host to your wedding reception, rehearsal dinner or retirement, we'll bring together the best of everything.  
Dinners served after 4:00 pm Dinner entrées include starter, entrée, vegetable, starch, passed coffee, dessert and warm rolls and butter.

## Served Starter Course

(Includes Choice of One)

Garden Salad, Caesar Salad, Soup du Jour or New England Clam Chowder

## Served Entree

### Poultry Entrée

Roasted Cornbread Stuffed Chicken Breast \$31

Sage, onion, celery and cornbread, chicken Velouté

Chicken Piccata \$31

With a lemon, white wine, caper and butter sauce

Chicken Marsala \$31

Wild mushrooms, rich Marsala wine

Sautéed Harvest Chicken \$31

Boneless breasts, mushrooms, cranberries, sage, Marsala demi glaze

### Beef Entrée

Grilled New York Sirloin \$45

Burgundy mushroom sauce

8 oz. Filet Mignon \$52

Demi-glaze

### Seafood Entrée

Baked Haddock \$35

Buttery crumb topping and lemon

Grilled Fillet of Salmon \$36

Lemon citrus



### Duos Entree

Filet Mignon and Baked Stuffed Shrimp \$54

6oz filet with demi glaze, and two shrimp baked with a bread stuffing

Roasted Cornbread Stuffed Chicken Breast and Baked Stuffed Shrimp \$40

Roasted chicken breast with two shrimp stuffed with bread stuffing

### Vegetables

(Includes Choice of One)

Steamed Green Beans Amandine

Honey Glazed Carrots

Roasted Brussel Sprouts

Steamed Broccoli

### Starch

(Includes Choice of One)

Rice Pilaf

Oven Roasted Herbed Red Bliss

Buttermilk and Chive Mashed

Roasted Fingerlings

### Served Dessert

(Includes Choice of One)

New York Cheesecake, Apple Crisp a la mode,

Vanilla or Chocolate Ice Cream with Sauce Selection or House Baked Cookies & Brownies or

**Display:** Ice Cream Sundae Bar- Chocolate and Vanilla Ice Cream, Freshly Whipped Cream,

Hot Fudge and Caramel Sauce, Assorted Candy Toppings and Maraschino Cherries

### Course Alternatives

(Limited Alternative Meals upon Request for Dietary Needs)

Pasta Primavera \$27 or Eggplant Stack \$27

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# Dinner Buffet

Whether we're playing host to your wedding reception, rehearsal dinner or retirement, we'll bring together the best of everything. Dinners served after 4:00 pm. Dinner entrees include starter, entrée, vegetable, starch, passed coffee, dessert and warm rolls and butter.

## Buffet Style

(Includes Choice of One or Two Entrees)

### Grilled Fillet of Salmon

Lemon Dill Sauce

### New England Baked Haddock

Butter Crumb Topping, Lemon

### Baked Cornbread Stuffed Chicken

Sage, Onion, Celery and Cornbread

### Chicken Parmesan

House Marinara, Italian Cheeses

### Sautéed Chicken Piccata

Lemon Caper Sauce

### Sautéed Chicken Marsala

Wild Mushrooms, Marsala Wine Sauce

### Pasta Primavera

Fresh Seasonal Vegetables

### Chef Carved Roasted Turkey

Warm Turkey Gravy

### Chef Carved Honey Glazed Ham

Dijon Mustard

### Chef Carved Roasted

### Prime Rib of Beef

Warm Au Jus

Add \$4 Per Person

### Chef Carved Roasted Sirloin

Burgundy Mushroom Sauce

Add \$4 Per Person

## Vegetables

(Includes Choice of One)

### Steamed Green Beans Amandine

Honey Glazed Carrots

Roasted Brussel Sprouts

Steamed Broccoli

## Starch

(Includes Choice of One)

### Rice Pilaf

Oven Roasted Herbed Red Bliss

Buttermilk and Chive Mashed

Roasted Fingerlings; Garlic Oil, Lemon and Parsley

## Served Dessert

(Includes Choice of One)

New York Cheesecake, Apple Crisp a la mode,

Vanilla or Chocolate Ice Cream with Sauce Selection or House Baked Cookies & Brownies or

**Display:** Ice Cream Sundae Bar- Chocolate and Vanilla Ice Cream Freshly Whipped Cream,

Hot Fudge and Caramel Sauce, Assorted Candy Toppings and Maraschino Cherries

\$39 per person for choice of any 1 Entrée

\$43 per person for choice of any 2 Entrée

## Served Child's Meal

(Limited as an Alternative Meal Only)

Chicken fingers with fries & honey mustard \$15

Pasta with Marinara sauce or butter \$15

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

All events and gatherings require a minimum *food* spending after 4:00 pm of \$1000.00.



# Dinner Starter Stations

*The food is absolutely amazing. Everyone will rave about the delicious food and atmosphere.*

*Dinners served after 4:00 pm Dinner entrées include starter, entrée, vegetable, starch, passed coffee, dessert and warm rolls and butter.*

*Station style menus with attendants are priced separately and are add-ons to buffet menu pricing.*

## Salad Station

(Includes Choice of One)

Garden Salad \$5 or Caesar Salad \$5

Served with Dressing

Warm Butter and Rolls

## Soup Station

(Includes Choice of One)

Soup D' Jour \$5 or Chowder \$5

Served as Cups

Oyster Crackers

## Appetizer Stations

### **Birdie Station** \$12

Choice of Two Bone in Wings

Plain, Buffalo, Honey BBQ, or Garlic Romano Wings

Selection of Dipping Sauces

### **Thorny Station** \$12

Mozzarella Sticks

Potato Skins

Chicken Tenders

Cocktail Franks

### **Slider Station** \$12

Hamburger, Cheeseburger and Chicken Sliders

with French Fries accompaniments

### **The Eagle Station** \$15

Sliced Fresh Fruit

Macaroni and Cheese

Individual Pizzas

Chicken Tenders

French Fries

### **Cinco d Mayo Station** \$18

**Make your own Taco**

Hard and Soft Tortillas

Ground Seasoned Beef, Grilled Chicken

Sautéed Peppers and Onions

Cheese, Shredded Lettuce, Tomatoes and Onions

Sour Cream and Salsa, Mexican Rice and French Fries



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# Dinner Entree Stations

## Entree Station

### **Fajita Station** \$17

Grilled Chicken and Marinated Steak  
Warm Tortillas, Sautéed Peppers and Onions  
Salsa, Sour Cream, Guacamole, Shredded Cheddar Jack Cheese  
Tomatoes, Red Onion and Shredded Lettuce

### **Chaffered Pasta Station** \$16

Selection of two Pastas and two Sauces  
Pasta Selections: Penne, Cavatappi, Angel Hair, or Cheese Tortellini  
Sauce Selections: House Marinara, Basil Pesto, or Alfredo  
Finished with Imported Italian Cheese and Fresh Herbs

### **Pasta Sautee Station** \$24

(Groups 50 or Smaller Only)  
Shrimp, Sausage, Meatballs and Grilled Chicken  
Selection of Seasonal Garden Vegetables,  
Roasted Red Peppers, Artichoke Hearts  
Select Two Pastas: Penne, Gemelli, Angel Hair or Cheese Tortellini  
Select Two Sauces: House Marinara, Basil Pesto or Alfredo  
Finished with Imported Italian Cheese and fresh Herbs

### **Dessert Station** \$7

(Includes Choice of One)  
House Baked Cookies & Brownies or  
Ice Cream Sundae Bar- Chocolate and Vanilla Ice Cream  
Freshly Whipped Cream, Hot Fudge and Caramel Sauce  
Assorted Candy Toppings and Maraschino Cherries



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# Beverages

Wine (by the glass)	10
Premium Wine	12
Domestic Beer	4.5
Imported Beer	5.5
House Brands	7.5
Call Brands	8.5
Martini	9.5
Premium Brands	12
Soda and Juice	2

## Bottled Wine Selections

### White and Sparkling

Columbia Crest Chardonnay	30
Kendall Jackson Chardonnay	35
Mezzacorona Pinot Grigio	28
Santa Margherita Pinot Grigio	55
Starborough Sauvignon Blanc	32
Polka Dot Riesling	30
Beringer White Zinfandel	30
Korbel California Sparkling	35
Ruffino Prosecco	40
La Crema Chardonnay	50
Cakebread Cellars Chardonnay	80
Spasso Pinot Grigio	30

### Red

Lucky Star Pinot Noir	32
La Crema Pinot Noir	50
Columbia Crest Merlot	30
Gabbiano Chianti	30
Ruffino Gold Chianti	75
Seven Falls Merlot	36
Columbia Crest Cabernet	30
Aquinas Cabernet	40
William Hill Cabernet	40
Greg Norman Shiraz	40



During the cocktail reception wait staff service is provided; should an additional bar be desired, a setup fee of \$150 will be charged. Thorny Lea charges \$100 per bartender. When gratuity trays are undesirable, the charge is \$200 per bartender. A portion of all bartender fees and set up fees are distributed to employees and a portion is retained by the club for administrative expense. Administrative fees do not represent a tip or service charge for wait staff, service staff, bartenders, or any other club employee. Thorny Lea has the right to refuse alcohol service to any guest that in our opinion is intoxicated. All alcoholic beverages must be supplied by Thorny Lea Golf Club.

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# Thorny Lea Reviews

Thorny Lea was amazing from start to finish! I cannot even come up with one fault for this venue. Not only is it beautiful but the staff, coordinators and food was amazing! I will start with the food, it was truly spectacular, I received so many praises on it, it was hot, on time and delicious! Reviewed by Mary M, The Knot



Thorny Lea not only provided us with our dream wedding. Our guests are still raving about the facility, service and food. Reviewed by Kara M, The Knot



We used Thorny Lea for our wedding reception. We could not be more pleased. We booked with them in August and our wedding was June 1. Dan, Sharon and Carolina were helpful every step of the way. I could call or email anytime and I would receive a response within 24 hrs. The venue is beautiful! My guests raved about the food and how neat the grounds were. The waiters were nice and very hospitable. I am so happy we choose Thorny Lea and I stand by my 5 stars!" Reviewed by Shante and John, The Knot

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