



Brackett's Crossing Country Club

2024 EVENTS CATERING PACKET

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General Information

GUARANTEES:

Brackett's Crossing Country Club guarantees the availability of the facilities for which the contract was made on the dates and times specified. Food and beverage pricing is guaranteed 60 days prior to your event date. **Please refer to your official Brackett's contract for your date to notify Brackett's Crossing of your guaranteed count.** If the guaranteed count is not submitted, we will consider the last number given to Brackett's Crossing to be your guaranteed number. If an increase in count is requested after your deadline, a \$250 rush fee may be added to your event balance. The guaranteed count will be the minimum for which you will be billed. You will be charged for the guaranteed count or the number attending, whichever is greater. **You may not lower your count after your deadline date.**

DEPOSIT:

A deposit and a signed contract are required to hold a room. All deposits are non-refundable. Deposits may be made in cash, check or credit card. **All credit card transactions will incur a 3.5% service fee.** The deposit is applied towards payment of your final bill.

TAX & SERVICE CHARGED:

All items are subject to Minnesota state sales tax and a 20% service charge. There is also sales tax on the service charge as required by the State of Minnesota. Service charges are the property of Brackett's Crossing and are distributed to the direct and indirect personnel providing service to your event.

PAYMENTS:

Payment may be made in cash, check or credit card. **All credit card transactions will incur a 3.5% service fee.** There are no exceptions to this policy. In the event that food and/or beverage are added the day of the function, payment is due at the end of the event or will be invoiced to the contracted party.

CANCELLATIONS:

If your event is cancelled, please see verbiage per your contract noting cancellation fees.

HEALTH DEPARTMENT REGULATIONS & CLUB POLICY:

Brackett's Crossing must provide all food and beverages consumed on the premise. Menu and alcohol selections must be submitted to Brackett's Crossing at least one month prior to your event. Brackett's Crossing does not allow any outside food or beverage and has the right to confiscate any brought onto the premise. The exception to this is a dessert item(s) (provided by a licensed vendor). **Health Department regulations also prohibit us from allowing carryout of any leftover food or beverage.**

MULTIPLE ENTREE & DESSERT FEE:

Split entree and dessert fees apply for more than one plated entree or plated dessert selected, and can be quoted at the time of booking. It is the host's responsibility to provide each guest with a place card to note their entree selection. If the host would like desserts served to specific guests, a place card must also include this selection. Common denotations include varying colors or small symbol/sticker on the lower right hand corner of the card.

SET-UP & TEAR-DOWN:

The client is responsible for all setup and tear-down of room decorations within the contracted time frame. This includes table centerpieces, table favors, place cards, candy/dessert bars and so on. **All confetti, loose glitter, nails, tape, thumb tacks and open flame candles are strictly prohibited.** Brackett's Crossing Country Club is not responsible for personal belongings and rental property before, during or after the event. Keepsakes must be taken the day/night of the event. NO items may be left in rental rooms overnight. Brackett's Crossing Country Club is not responsible for any items left behind. A cleaning fee will be billed to events that do not properly clear-out and leave the reserved spaces in a tidy manner by the pre-determined departure time. The fee charged will be proportionate to the time and staffing required to restore the reserved space to the original condition.



Room Rental Information

Room layout, head table style, buffet meals & audiovisual equipment will affect seating capacity.



SATURDAY (MAY - OCTOBER):

Ballrooms:	Seating Capacity:	Deposit:	Room Rental:	Food Minimum:
Platinum	500	\$2,500	\$3,500	\$12,000
Diamond	250	\$1,000	\$2,500	\$8,000
Emerald	200	\$1,000	\$2,000	\$4,000
Pearl	80	\$500	\$600	\$1,500

FRIDAY & SUNDAY (YEAR ROUND), SATURDAY (NOVEMBER - APRIL):

Ballrooms:	Seating Capacity:	Deposit:	Room Rental:	Food Minimum:
Platinum	500	\$2,500	\$3,000	\$8,000
Diamond	250	\$1,000	\$2,000	\$6,000
Emerald	200	\$1,000	\$1,500	\$3,500
Pearl	80	\$500	\$400	\$1,200

MONDAY - THURSDAY (YEAR ROUND):

Ballrooms:	Seating Capacity:	Deposit:	Room Rental:	Food Minimum:
Platinum	500	\$2,000	\$1,500	\$3,000
Diamond	250	\$1,000	\$1,000	\$2,000
Emerald	200	\$200	\$800	\$1,500
Pearl	80	\$200	\$300	\$800



SMALL MEETING & EVENT RENTAL:

Rooms:	Seating Capacity:	Deposit:	Room Rental:	Food Minimum:
Trofeos	42	\$100	\$250	\$500
Sunset	30	\$75	\$125	\$250
Boardroom	14	\$50	\$75	\$150

The food minimum stated above **MUST** be met by all events. Beverage spending does **NOT** apply towards the food minimum. Shortage fees will be charged if the food minimum is not met.



Room Rental Information

Continued

You will have access to your space during the timeframe as stated in your contract.
There will always be a Brackett's staff member available to you and your group.



WHAT IS INCLUDED WITH THE ROOM RENTAL?

Server(s) and Bartender(s)

Tables, Chairs and Corresponding Setup

Table Linens and Skirting (White, Black or Ivory)

Cloth Napkins (Variety of Colors Available)

Wireless Internet, Wireless Microphone(s) and AUX Hook-Up



ADDITIONAL RENTALS & SERVICES

Built-In LCD Projector and Screen with a Compatible Laptop | \$200

62" Smart Television w/ DVD and Blue Ray | \$75

Conference Phone | \$25

Extension Cords / Power Strips | \$10 Each

Flip Chart and Markers with Easel | \$30 Each

Staging (6' x 8' Sections) | \$75 / Section

Baby Grand Piano | \$150

Small Dance Floor (12' x 12') | \$150

Standard Dance Floor (16' x 24') | \$300

Large Dance Floor (24' x 24') | \$450

Portable Bar or Second Indoor Bar | \$300



Fresh Beginnings Breakfast

THE EARLY BIRDIE CONTINENTAL

\$12 / Person

Sliced Seasonal Fruit, Fresh Baked Pastries,
Sliced Fruit Breads and Muffins with Butter

HOT PLATED BREAKFAST

\$15 / Person

Eggs, Breakfast Potatoes and Bacon
Served with a Fruit Cup

EAGLE BUFFET:

\$19 / Person | 25 Person Minimum

Sliced Seasonal Fruit, Fresh Baked Pastries and Sliced Fruit Breads,
Scrambled Eggs, Crispy Bacon and Sausages and Country Potatoes

***Add Waffles or French Toast \$4 / Person*

SPECIAL OCCASIONS BRUNCH BUFFET

\$30 / Person | 25 Person Minimum

Strawberry Bibb Salad, Sliced Seasonal Fruit, Display of International
and Domestic Cheese, Crackers and Sliced French Bread and
Marinated Summer Vegetable Salad

Tea Sandwiches to Include:

Chicken Salad with Cashews and Craisins on a Mini Croissant

Prosciutto Ham and Pear with a Honey Herb Cream Cheese on Toast Points

Roasted Vegetable and Herb Cream Cheese Pinwheels



A LA CART OPTIONS

MUFFINS WITH FRUIT & NUT BREADS

\$20 / Dozen

Variety of Flavors with
Whipped Butter

DANISH PLATTER

\$19 / Dozen

Fruit Filled, Cream Cheese
and Cinnamon

BAGELS WITH CREAM CHEESE

\$24 / Dozen

Assorted Bagels
with Cream Cheese

All prices are subject to an 8.125% sales tax and a 20% service charge. Alcohol prices are subject to a 10.625% sales tax.
Sales tax also applies to the service charge. Prices are subject to change without notice.



Elevated Lunch Plates

Maximum 50 Guests | Select Up to Two Plates

CHICKEN CAESAR SALAD

\$18 / Person

Herb Marinated Chicken, Torn Lettuce, Shaved Parmesan, Croutons and House Caesar Dressing Served with a Bread Roll and Butter

SPINACH SALAD

\$20 / Person

Herb Marinated Chicken, Baby Spinach, Apple Wood Smoked Bacon, Bleu Cheese, Red Onions, Tomatoes and Herb Buttermilk Dressing Served with a Bread Roll and Butter



CHICKEN CAESAR WRAP

\$18 / Person

Herb Marinated Chicken, Torn Lettuce, Shaved Parmesan and House Caesar Dressing Rolled in a Tortilla Shell Served with Kettle Chips

TURKEY CLUB WRAP

\$19 / Person

Fresh Sliced Turkey, Lettuce, Tomato, Bacon, Cheddar Jack Cheese and Mayo Rolled in a Tortilla Shell Served with Kettle Chips

TURKEY CLUB SANDWICH

\$19 / Person

Fresh Sliced Turkey, Lettuce, Tomato, Swiss Cheese and Herb Aioli on Cranberry Wild Rice Bread Served with Kettle Chips

SLICED PRIME RIB SANDWICH

\$22 / Person

Fresh Sliced Prime Rib, Lettuce, Tomato, Caramelized Onion, Smoked Cheddar and Horsey Sauce on Cranberry Wild Rice Bread Served with Kettle Chips

ADDITIONAL SIDES:

\$3 / Person

Cup of Fruit or Pasta Salad

\$5 / Person

Cup of Soup (Tomato Basil or Chicken Wild Rice)



All prices are subject to an 8.125% sales tax and a 20% service charge. Alcohol prices are subject to a 10.625% sales tax. Sales tax also applies to the service charge. Prices are subject to change without notice.



Presentation Displays

Medium Display Serves 30 - 40 Guests

Large Display Serves 50 - 60 Guests

GARDEN VEGETABLE DISPLAY

Large \$210 | Medium \$125

Broccoli, Cauliflower, Tomato, Bell Pepper,
Carrot and Celery Served with House Made Dill Sauce

SEASONAL FRUIT DISPLAY

Large \$220 | Medium \$130

Fresh Melons, Pineapple and Strawberries

CAPRESE DISPLAY

Large \$230 | Medium \$150

Heirloom Tomatoes, Fresh Mozzarella and
Balsamic Reduction

CHARCUTERIE DISPLAY

Large \$270 | Medium \$180

Cured Meats, Cheeses, Grilled and Marinated
Vegetables and Seasonal Accoutrements

INTERNATIONAL & DOMESTIC CHEESE

Large \$280 | Medium \$205

Smoked Cheddar, Provolone, Marble Colby, Swiss, Brie,
Sun Dried Tomato Antonella and Assorted Crackers

SEAFOOD DISPLAY

Large \$330 (150 Pcs) | Medium \$170 (75 Pcs)

Served with Sliced Lemons, Traditional Cocktail Sauce
and Mango Salsa
Your Choice of Up to (3) Options:
Chilled Shrimp
Crab Claws
Spicy Grilled Shrimp

CREAMY SPINACH & ARTICHOKE DIP

\$210 (Serves 60 Guests)

Served with Warm Pita and French Bread

STATIONED MEATBALLS

\$40 / per 50 Pcs

Choice of BBQ, Swedish or Firecracker





Immersive Culinary Stations

Minimum of 50 Portions per Station
\$100 Fee per Culinarian | BC to Decide Quantity Needed

Inquire about a personalized action station to elevate your and your guests' culinary experience.
Listed below are examples, but we can easily customize a station of your choosing.

FLAMBE DESSERT STATION

Inquire About Creating a Personalized Fruit and Berry Flambé Station to be Served over a Cold and Refreshing Cup of Ice Cream to Sweeten Your Guests Experience

GRAZING TABLE STATION

Inquire About Creating a Masterful Display of Chef's Selections for the Ultimate Charcuterie Board Table Featuring BC Hand Carved Wood Slabs

PASTA STATION

Select Up to Two Sauces of Your Choosing
Our Chef's Will Toss and Sauce the Pasta Before Your Eyes Allowing the Flavorful Aromas to Fill the Room
Serve It with Warm Garlic Bread or Bread Sticks

CARVING STATION

Select Up to Two Proteins of Your Choosing
Our Chef's Will Carve and Serve Fresh Slices of Steaming Hot Protein and Serve Them with Their Appropriate Sauces





Appetizers

Minimum Order of **Two** Dozen per Selection | Up to **Four** Selections

COLD

DEVEILED EGGS

\$24 / Dozen

Choice of Candied Bacon, Shrimp or Traditional (GF)

BACON BOURSIN CHERRY TOMATO

\$30 / Dozen

Cherry Tomato, Boursin Cheese,
Bacon and Chive (GF)

WATERMELON STACKER

\$30 / Dozen

Topped with Bacon, Goat Cheese, Basil
and Balsamic Glaze (GF)

TOMATO BASIL BRUSCHETTA

\$30 / Dozen

Served on a Crostini

APPLE PROSCIUTTO CROSTINI

\$31 / Dozen

Slivered Green Apple Wrapped in Prosciutto Ham
and Boursin Cheese Topped with a Balsamic Glaze
Served on a Crostini

STEAKHOUSE SALAD SKEWER

\$32 / Dozen

Iceberg Wedge, Cherry Tomato, Roasted Onion,
Bacon and Seared Steak Bite with Bleu Cheese (GF)

SHRIMP COCKTAIL SHOOTER

\$39 / Dozen

Cold Shrimp Served with Cocktail Sauce (GF)

HOT

ROMANO MUSHROOM CROWN

\$30 / Dozen

Stuffed with Sausage (GF)

PIZZA PINWHEEL

\$30 / Dozen

Pepperoni Pizza in a Croissant Pinwheel

ASIAN STYLE POTSTICKER

\$30 / Dozen

Stuffed with Pork and Drizzled with Sweet Chili Sauce

PORK TENDERLOIN SKEWER

\$32 / Dozen

Drizzled with Sweet Agave Glaze (GF)

VEGETABLE SPRING ROLL

\$32 / Dozen

Served with Sweet and Sour Sauce

ACHIOTE TOSTADA

\$33 / Dozen

Achiote Chicken and Jicama Slaw Served on Tostada

KOREAN BEEF SATAY SKEWER

\$35 / Dozen

Drizzled with Korean BBQ Sauce (GF)



Elevated Appetizers



GRILLED VEGETABLE & BELGIUM ENDIVE

\$36 / Dozen

Grilled Summer Vegetables and Honey Herb Cream Cheese
Served on a Belgium Endive (GF)

BLUEBERRY NAAN FLATBREAD

\$38 / Dozen

Blueberries, Caramelized Onion, Feta Cheese and
Arugula Topped with a Balsamic Reduction
Served on Grilled Naan Flatbread



BUFFALO CHICKEN CROSTINI

\$38 / Dozen

Buffalo Chicken Dip
Served on a Garlic Focaccia Crostini

JUMBO TATOR TOT

\$41 / Dozen

House Made Tator Tots with Smoked Gouda and
Anaheim Peppers Served with Ranch Sour Cream



BRIE PUFFS

\$45 / Dozen

Cranberry, Brie Cheese and Walnuts
Baked in a Puff Pastry Cup

BRAISED BEEF SHORT RIB & POLENTA

\$54 / Dozen

Braised Beef Short Rib Topped with Red Onion Marmalade
and Gorgonzola Cheese Served on a Seared Polenta Cake (GF)

BACON WRAPPED SHRIMP

\$54 / Dozen

Jumbo Shrimp Wrapped in Apple Wood Smoked Bacon
Served with Blackberry Ketchup (GF)



Clubhouse Buffets

Minimum of 25 Guests

DOUBLE EAGLE DELI

\$25 / Person

Roast Prime Rib, Ham and Turkey, Assortment of Sliced Cheeses, Tomatoes, Lettuce and Onions, Variety of Condiments, Assortment of Breads, Vegetarian Pasta Salad and Potato Chips

***Add Tomato Basil or Chicken Wild Rice \$5 / Person*

SUMMER BARBEQUE

\$28 / Person

Pulled Pork, Hamburger Patties, Chicken Breasts, Assortment of Sliced Cheeses, Tomatoes, Lettuce and Onions, Variety of Condiments, Assortment of Buns, Macaroni and Cheese, Coleslaw, Baked Beans and Potato Chips

SOUTHWEST FAJITA

\$30 / Person

Roasted Corn, Black Bean and Red Pepper Salad, Southwestern Caesar Salad with Crispy Corn Tortilla Strips, Grilled Chicken Fajita and Marinated Flank Steak with Onions and Bell Peppers, Warmed Flour Tortillas, Chopped Tomatoes, Shredded Lettuce, Jalapenos, Sour Cream, Guacamole, Pico de Gallo Salsa, Monterey Jack and Cheddar Cheese, Southwestern Style Rice, Refried Beans and Warm Tortilla Chips

ITALIAN

\$30 / Person

Traditional Caesar Salad, Pasta Salad, Italian Sausage, Meatballs in a Pomodoro Sauce, Chicken Parmesan, Fettuccine and Penne Pastas, Basil Infused Marinara Sauce, Parmesan Alfredo Sauce, Roasted Italian Zucchini and Squash, Freshly Baked Garlic Bread and Shaved Parmesan

GREEK

\$32 / Person

Traditional Greek Salad Served with a Red Wine Vinaigrette, Roasted Red Pepper Hummus, Honey Herb Goat Cheese Spread with Olives and Sundried Tomatoes with Pita Bread, Curry Yogurt Chicken with Roasted Pepper and Onion Tzaziki Sauce, Harissa and Agave Rubbed Salmon with a Saffron and Carrot Rice with Israeli Couscous and Vegetables





Brackett's Buffets

Includes seasonal vegetables and an assortment of freshly baked rolls served with sweet butter cream.

2 Entree Selections | \$41 / Person | Minimum 25 Guests

3 Entree Selections | \$44 / Person | Minimum 50 Guests

SELECT TWO STARTERS

- Mixed Greens with Grape Tomatoes, Sliced Cucumbers, Shaved Red Onions, Cross-Cut Carrots and Sweet Onion Mustard Dressing
- Mixed Greens with a Blend of Herbs, Chives, Basil and Mint Topped with Roasted Apple, Spiced Candied Walnuts and Honey-Herb Vinaigrette
- Classic Caesar Salad with Chopped Romaine Lettuce, Shaved Parmesan, Cross-Cut Carrots and Croutons Tossed in House Caesar Dressing
- Steakhouse Salad with Baby Spinach, Apple Wood Smoked Bacon, Bleu Cheese, Red Onions and Tomatoes with Herb Buttermilk Dressing
- Watermelon, Cucumber and Feta Cheese Salad
- House Pasta Salad

SELECT TWO ACCOMPANIMENTS

- Rice Pilaf with Wild Rice and Quinoa
- Oven Roasted Baby Potatoes
- Yukon Gold Mashed Potatoes
- Whipped Ancho Sweet Potatoes
- Cheesy Potato and Onion Bake

SELECT TWO TO THREE ENTREES

- Oven Poached Salmon with Sweet and Spicy Orange Glaze
- Herb Seared Chicken Breast with Boursin Cheese Cream Sauce
- Herb Seared Chicken Breast with Sundried Tomatoes and Wild Mushrooms Finishing with Tarragon Cream Sauce
- Grilled Beef Flank Steak with Creamy Peppercorn Sauce
- Grilled Boneless Pork Chop with Chipotle Honey Lime
- Braised Beef Short Rib Finished with Red Wine Demi-Glace
- Wild Mushroom, Asparagus and Ricotta Cheese Stuffed Pasta Shells





Plated Entrees

Includes seasonal vegetables and an assortment of freshly baked rolls served with sweet butter cream.

SALADS

Select **One** Salad to be Served with Your Plated Entree(s)

CAESAR SALAD

Chopped Romaine Lettuce, Shaved Parmesan, Cross-Cut Carrots and Croutons Tossed in House Caesar Dressing

COUNTRY CLUB SALAD

Mixed Greens with Grape Tomatoes, Sliced Cucumbers, Shaved Red Onions, Cross-Cut Carrots and Sweet Onion Mustard Dressing

GREENS & HERBS SALAD

Mixed Greens with a Blend of Herbs, Chives, Basil and Mint Topped with Roasted Apple, Spiced Candied Walnuts and Honey-Herb Vinaigrette

CITRUS SALAD

Tender Bibb Lettuce Topped with Grapefruit, Mandarin Oranges, Red Onion, Bleu Cheese and Sweet Citrus Vinaigrette

PEAR SALAD

Crisp Romaine Lettuce Topped with Sliced Roasted Pears, Dried Cranberries, Toasted Pecans, Mozzarella Cheese and Honey Poppy-Seed Dressing



SIDES

Select **One** Side to Pair with Chosen Protein Entree(s) | Up to **Two** Side Pairings

Whipped Gold Potatoes

Savory Farro Risotto

Whipped Ancho Sweet Potatoes

Classic Fried Rice

Parsley Buttered Potatoes

Oven Roasted Baby Potatoes

Rice Pilaf with Wild Rice and Quinoa

Garlic and Herb Fingerling Potatoes



Plated Entrees



VEGETARIAN

VEGETABLE STRUDEL

\$30 / Person

Puff Pastry Filled with Fresh Vegetables and Boursin Cheese Topped with Pomodoro Sauce

STUFFED BUTTERCUP SQUASH

\$30 / Person

Buttercup Squash with Red Pepper Coulis, Jasmine Quinoa Roasted Corn and Poblano Stuffing
Vegan Option

PASTA

TRADITIONAL FETTUCCINI ALFREDO

\$27 / Person

Served with Parmesan Cream Sauce and Fresh Basil
**Add Chicken Breast \$4 / Person

WILD MUSHROOM, ASPARAGUS & RICOTTA CHEESE STUFFED SHELLS

\$30 / Person

Served with Roasted Tomato Ragout and Mozzarella Cheese

KIDS MEALS

CHICKEN STRIPS

\$15 / Child (Ages 2 - 10)

Crispy Chicken Strips
Served with Fresh Fruit and Fries

MACARONI & CHEESE

\$15 / Child (Ages 2 - 10)

Macaroni and Cheese
Served with Fresh Fruit and Garlic Bread



Plated Entrees



POULTRY

HERB SEARED CHICKEN BREAST

\$32 / Person

Tender Herb Seared Chicken Breast
Finished with Boursin Cheese Cream Sauce

SUNDRIED TOMATO & TARRAGON CHICKEN BREAST

\$33 / Person

Tender Herb Seared Chicken Breast with
Sundried Tomatoes and Wild Mushrooms
Finished with Tarragon Cream Sauce

SPINACH & ARTICHOKE CHICKEN

\$35 / Person

Bell and Evans Chicken Breast Stuffed with
Spinach and Artichoke
Finished with Roasted Pepper Coulis

BEEF

BRAISED BEEF SHORT RIB

\$38 / Person

Tender Braised Beef Short Rib
Finished with Red Wine Demi-Glace

PRIME GRADE NY STRIP

\$40 / Person

Grilled New York Strip Finished with
Creamy Peppercorn Sauce

GRILLED FILET OF BEEF TENDERLOIN

\$41 / Person

Grilled Filet of Beef Tenderloin Finished with
Port Wine Demi-Glace and Fresh Herbs



DUO PLATE

CHICKEN & SALMON

\$42 / Person

Tender Herb Seared Chicken Breast Finished with
Boursin Cheese Cream Sauce Paired with Seared
Sweet and Spicy Orange Glazed Salmon

BEEF & CHICKEN

\$43 / Person

Grilled Filet of Beef Tenderloin Finished with Port Wine
Demi-Glace Paired with Tender Herb Seared Chicken
Breast Finished with Boursin Cheese Cream Sauce



Plated Entrees

PORK

GRILLED PORK CHOP

\$33 / Person

Boneless Mustard & Garlic Marinated Pork Chop
Finished with Forest Mushroom Demi-Glace

CHIPOTLE HONEY LIME PORK CHOP

\$33 / Person

Boneless Pork Chop Finished with
Chimichurri Sauce



SEAFOOD

SWEET & SPICY ORANGE

GLAZED SALMON

\$35 / Person

Seared Sweet and Spicy Orange Glazed Salmon

HERB CRUSTED WALLEYE

\$39 / Person

Parmesan and Herb Crusted Walleye
Served with House Made Tartar Sauce

SEARED WALLEYE CAKES

\$40 / Person

Seared Walleye Cakes Finished with
Creamy Lager Spiked Remoulade

DUO PLATE

BEEF & SHRIMP

\$45 / Person

Grilled Filet of Beef Tenderloin Finished with
Red Wine Demi-Glace Paired with Two Applewood
Smoked Bacon Wrapped Shrimp

BEEF & WALLEYE

\$47 / Person

Grilled Filet of Beef Tenderloin Finished with
Red Wine Demi-Glace Paired with Parmesan
and Herb Crusted Walleye
Served with House Made Tartar Sauce



Sweet Treats

Minimum Order of **Two** Dozen per Selection | Up to **Four** Selections

FRESH BAKED COOKIES

\$17 / Dozen

Assorted Gourmet Cookies

BARS & BROWNIES

\$23 / Dozen

Assorted Gourmet Bars
and Brownies

CHEESECAKE BITES

\$26 / Dozen

Cheesecake Drizzled with
Fudge and Caramel Topped
with Toasted Pecans

MINI KEY LIME PIES

\$28 / Dozen

Topped with Toasted Coconut
and Whipped Cream

FRESH FRUIT TARTLETS

\$28 / Dozen

Tartlet Filled with Orange-
Thyme Flavored Cream
Cheese and Berries

BAILEY'S CHOCOLATE MOUSSE CUPS

\$28 / Dozen

Chocolate Cups Filled with
Chocolate Mousse and
Bailey's Irish Cream

OREO MOUSSE SPOON

\$30 / Dozen

Layered Oreo Crumb and
Mousse Topped with a Mini
Oreo

CANNOLI BITES

\$32 / Dozen

Cannoli Cup with Sweet
Mascarpone and Ricotta
Filling with Chocolate Chips

FRENCH MACAROONS

\$36 / Dozen

Assortment of Chocolate,
Lime, Coconut, Caramel,
Cherry and Passion Fruit

CHOCOLATE DIPPED STRAWBERRIES

\$38 / Dozen

Fresh Strawberries Dipped
in Dark Chocolate

***Availability Based on
Seasonality*



PLATED DESSERTS

NEW YORK STYLE CHEESECAKE

\$8 / Person

Topped with Macerated Berries

SALTED CARAMEL CHEESECAKE

\$8 / Person

Topped with Salted Caramel Sauce

FLOURLESS CHOCOLATE TORTE

\$8 / Person

Topped with Raspberry Sauce and Fresh Raspberries

TRIPLE MOUSSE CAKE

\$10 / Person

Layers of Chocolate Cake with White and Dark
Chocolate Mousses



Late Night & Specialty Snacks



FIESTA BAR

Nachos \$12 / Person

Tacos \$15 / Person

Crispy Tortilla Chips, Queso, Taco Beef, Grilled Chicken, Lettuce, Pico de Gallo, Sour Cream, Chunky Guacamole, Salsa, Hot Sauce and Jalapenos

ASSORTED SWEETS BAR

\$13 / Person

Fan Favorites of Assorted Chocolates and Candies

SOFT PRETZEL BAR

\$14 / Person

Classic Pretzel Knots Dusted with Parmesan Garlic or Classic Salt Served with Honey Mustard and Queso Dip

FISH & CHIPS BAR

\$15 / Person

Fried Cod & Chips Served with House Tartar Sauce and an Apple Bacon Slaw

STATE FAIR

\$17 / Person

Onion Rings, French Fries, Mini Corn Dogs, Cheese Curds and Mini Donuts

GOURMET PIZZA

\$24 / Pizza

Choice of Cheese, Pepperoni, Sausage or Vegetable





All Inclusive Dinner Package

Includes seasonal vegetables and an assortment of freshly baked rolls served with sweet butter cream.

\$66 / Person | Minimum 50 Guests

SELECT TWO TO FOUR APPETIZERS

- Bacon Boursin Tomato (GF)
- Tomato Basil Bruschetta
- Romano Mushroom Crown (GF)
- Pork Tenderloin Skewer (GF)
- Grilled Vegetable Belgium Endive (GF)
- Buffalo Chicken Crostini



SELECT ONE SALAD

- Caesar Salad
- Country Club Salad
- Greens and Herbs Salad

SELECT ONE TO TWO SIDES

- Whipped Gold Potatoes
- Oven Roasted Baby Potatoes
- Savory Farro Risotto
- Rice Pilaf with Wild Rice and Quinoa

SELECT ONE TO THREE ENTREES

- Herb Seared Chicken Breast
- Sundried Tomato and Tarragon Chicken Breast
- Grilled Filet Of Beef Tenderloin
- Grilled Pork Chop
- Chipotle Honey Lime Pork Chop
- Sweet and Spicy Orange Glazed Salmon

***If A Kid's Meal or Vegetarian Meal Is Needed It Can Be Added*

SELECT ONE LATE NIGHT SNACK

- Gourmet Pizza
- Fiesta Nacho Bar
- Soft Pretzel Bar





Non-Alcoholic Beverages

COFFEE

\$30 / Unlimited

\$10 / Pot

CHILLED ASSORTED JUICES

\$6 / Carafe

\$3 / Glass

LEMONADE, ICED TEA OR FRUIT PUNCH

\$20 / Gallon

\$6 / Carafe

BOTTLED BEVERAGES

\$6 / Carafe

\$3 / Glass

SOFT BEVERAGES OR HOT TEA

\$2 / Cup

We Serve Coke Products



NON-ALCOHOLIC BEVERAGE PACKAGES

SODA PACKAGE

\$2 / Person

Includes Unlimited Consumption of Fountain Sodas,
Lemonade and Chilled Juices

***Minimum 100 Guests*

FRUITED WATER DISPLAY

\$4 / Person

Your Choice of Up to (2) Flavors:

Lemon, Lime, Orange and Thyme

Cucumber, Melon and Mint

Lemon, Blueberry and Strawberry

HOT BEVERAGE BAR

\$4 / Person

Your Choice of Up to (2) Flavors:

Hot Apple Cider

Coffee

Hot Chocolate

Appropriate Assortment of Accompaniments

Based Upon Beverage(s) Selected

HOSTED MOCKTAILS

\$9 / Portion

***Minimum 20 Portions / Increase by Portions of 10*

***Inquire About Personalized Mocktails*

***Inquire About Alcohol Pairings*

Main Squeeze Margarita

Mai Tai the Knot

Mint To Be Mojito

Wedding Bell-ini

You & Me G&T



Alcoholic Beverages

Please inquire for custom orders of beer, wine, champagne and liquors.

KEG BEER

\$425 / 16-Gallon Domestic Keg

Coors Light, Michelob Golden Light,
Michelob Ultra, Miller Lite

\$550 - \$600 / 16-Gallon Premium Keg

***Price Depending on Premium Selection*

BOTTLED BEER

\$6 / Non-Alcoholic Bottle

Heineken 0.0 and Coors Edge

\$7 / Domestic Bottle

Michelob Golden Light, Budweiser, Bud Light,
Miller Lite, Coors Light and Michelob Ultra

\$8 / Premium Bottle

Heineken, Summit, Corona, Downeast Cider (GF),
Blue Moon, Labatts and Loon Juice (GF)

SELTZERS

\$7 / White Claw Can

Assorted Flavors

\$8 / High Noon Can

Assorted Flavors



WINE & BUBBLES

\$7 / Glass | \$25 / Bottle House Wine & Bubbles

Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot
Noir, Cabernet Sauvignon, Merlot and White Zinfandel

***Coastal Vines Cellars*

Concha Y Toro Sweet White

***Concha Y Toro*

Semi-Sweet Prosecco

***Jeio Bisol*

\$9 / Glass | \$40 / Bottle Premium Wine

Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet
Sauvignon, Merlot and Rose

***Bonterra Organic Estates*

LIQUOR

\$7 / Rail Beverage

Bols Amsterdam Vodka, Miles London Dry Gin,
Barbarossa Silver Rum, Christian Brothers Brandy,
Jim Beam and Canadian Club Whiskey, Dewars White
Label Scotch and El Toro Gold Tequila

\$8 / Call Beverage

Absolut, Skyy, Tito's, Beefeater, Bombay London Dry,
Fords, Bacardi, Captain Morgan, Seagram's 7, Korbel,
Southern Comfort, Four Roses, Jameson, Jack Daniels,
Fireball, Jager, Kahlua, Rumpleminz, Blarneys Irish
Cream, Milagro Reposado and Blanco

\$10 / Premium Beverage

Prairie Organic, Stoli, Bombay Sapphire, Bulleit Bourbon,
Bulleit Rye, Crown Royal, Johnny Walker Red, Makers
Mark and Herradura Silver and Reposado

\$11+ / Premium Plus Beverage

Belvedere, Grey Goose, Ketel One, Drumshanbo Irish Gin,
Angels Envy, Glenfiddich 12, Knob Creek, Wild Turkey
101, Woodford Reserve, Casamigo Blanco and Reposado,
Milargo Select Barrel Blanco and Patron Silver



Hosted Beverage Packages

MIMOSA BAR

\$32 / Bottle

Includes Orange Juice, Seasonal Berries and Bubbles

BLOODY MARY BAR

\$9 / Glass

Includes Rail Vodka, Zing Zang Bloody Mary Mix and Appropriate Garnishes



THE ULTIMATE UNLIMITED PACKAGES

BASIC PACKAGE

One Hour | \$16 / Person

Five Hour | \$26 / Person

Choice of (1) Domestic Tap Beer Flavor, House Wines and Assorted Soda and Non-Alcoholic Beverages

RAIL PACKAGE

One Hour | \$21 / Person

Five Hour | \$31 / Person

Rail Brand Liquor Options PLUS All of the Basic Package Offerings

CALL PACKAGE

One Hour | \$26 / Person

Five Hour | \$36 / Person

Call Brand Liquor Options PLUS All of the Rail Package Offerings

PACKAGE UPGRADE OPTIONS

One Additional Hour of Basic Package | \$3 / Person

One Additional Hour of Rail Package | \$4 / Person

One Additional Hour of Call Package | \$5 / Person

Add White Claw to Either Package | \$2 / Person

Add High Noon to Either Package | \$3 / Person

Substitute Two Rail Liquors for

Two Call Liquors in the Rail Package | \$2 / Person

Substitute Two Call Liquors for

Two Premium Liquors in the Call Package | \$3 / Person



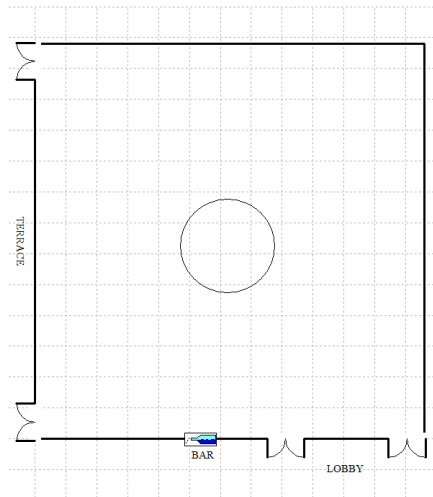
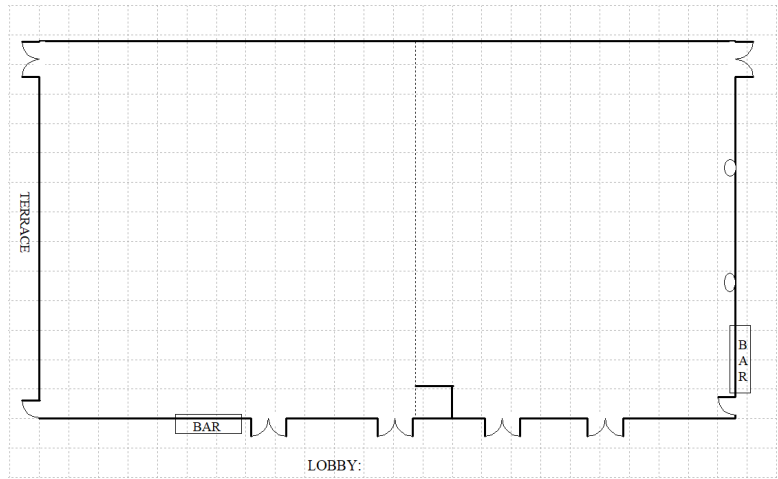
Room Diagrams & Descriptions

Room setup style, buffet meals and audiovisual equipment will affect actual seating capacity.

PLATINUM BALLROOM

63' x 120' (7560 Square Feet)

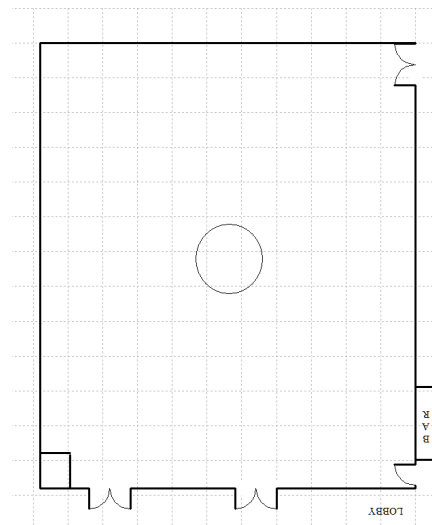
- Seating Capacity for 500
- Floor to Ceiling Windows
- Outdoor Terrace with an Awning, Italian Twinkle Lights and Fire Table
- Two Grand Chandeliers
- Two Built-In Bars



DIAMOND BALLROOM

63' x 65' (4095 Square Feet)

- Seating Capacity for 250
- Floor to Ceiling Windows
- Outdoor Terrace with an Awning, Italian Twinkle Lights and Fire Table
- Grand Chandelier
- Built-In Bar



EMERALD BALLROOM

63' x 55' (3465 Square Feet)

- Ceremony Seating Capacity for 200
- Floor to Ceiling Windows
- Grand Chandelier
- Built-In Bar

All prices are subject to an 8.125% sales tax and a 20% service charge. Alcohol prices are subject to a 10.625% sales tax. Sales tax also applies to the service charge. Prices are subject to change without notice.



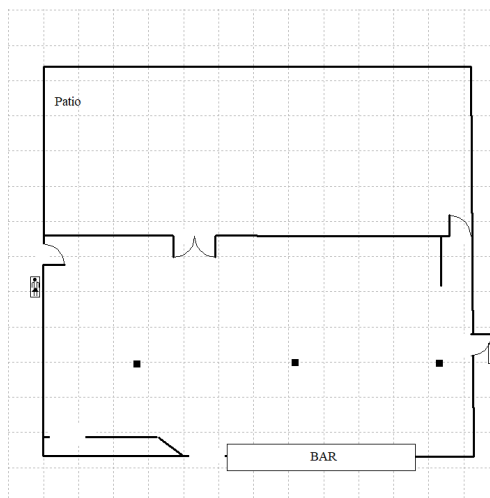
Room Diagrams & Descriptions Continued

Room setup style, buffet meals and audiovisual equipment will affect actual seating capacity.

PEARL ROOM

31' x 55' (1705 Square Feet)

- Seating Capacity for 80
- Floor to Ceiling Windows
- Outdoor Patio with a Pergola
- Built-In Bar



OTHER DIMENSIONS

GUEST TABLE

Table Diameter | 66"
High Top Table Diameter | 30"
6' and 8' Table Width | 30"

BANQUET CHAIR

Chair Height | 35"
Width of Back of Chair | 18"
Seat Base | 16"

DANCE FLOOR

Small | 12' x 12'
Standard | 16' x 24'
Large | 24' x 24'

FIREPLACE

Front and Back of Mantle | 61"
Height from Mantle to Ceiling | 51"

CEILING HEIGHT

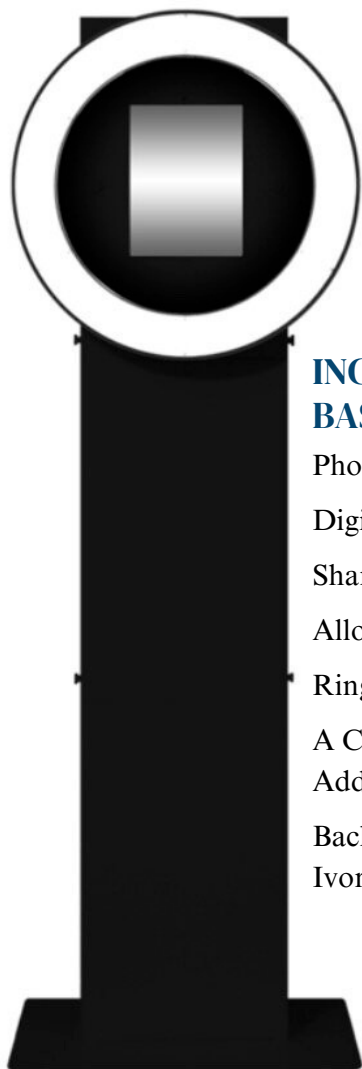
Ballroom | 12'
Pearl Room | 9'



Brackett's Photo Booth

Brackett's is excited to offer two in-house photo booth options.
Our photo booths marry the classic fun of a photo booth with modern amenities.

UNLIMITED USE DURING YOUR RECEPTION



BASIC PACKAGE PRICING

Monday - Thursday | \$150
Friday / Sunday | \$350
Saturday | \$400

INCLUDED WITH THE BASIC PACKAGE

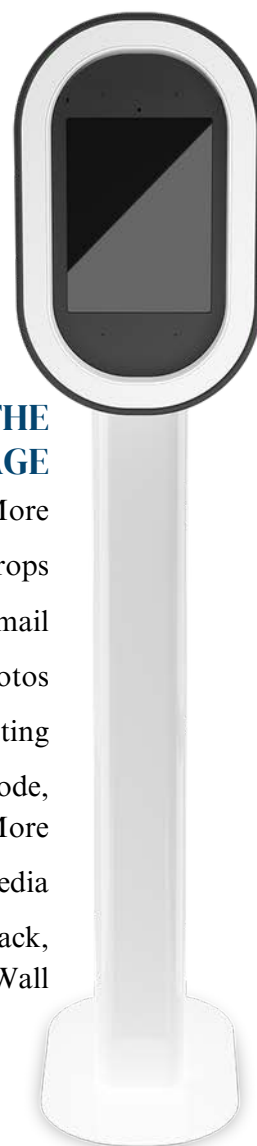
Photos, GIFS and More
Digital Props
Share Instantly Via Text
Allows for Group Photos
Ring Lighting
A Custom Logo
Added to Your Media
Backdrop Options Include
Ivory or Black

PREMIUM PACKAGE PRICING

Monday - Thursday | \$350
Friday / Sunday | \$550
Saturday | \$600

INCLUDED WITH THE PREMIUM PACKAGE

Photos, GIFs, Boomerangs and More
Digital Props
Share Instantly Via Text or Email
Allows for Large Group Photos
Preferred Ring Lighting
Filters, Overlays, Glam Mode,
Multicolored Ring Lighting and More
A Custom Logo Added to Your Media
Backdrop Options Include Ivory, Black,
Gold or Silver Sequin or Greenery Wall





Decor & Rental Items

Any rental items broken during your event will be added to your final bill.

MIRRORED TILE

\$2 / Tile

Square or Round Glass Mirror Tile

CANDLE VOTIVE

\$2 / Votive

Choice of Gold, Silver or Glass

Includes Votive and Liquid Wax Candle

BLACK LANTERN

\$10 / Lantern

Includes Black Lantern, Votive
and Liquid Wax Candle

3-CYLINDER FLOATING CANDLES

\$20 / Set

Includes Floating Candles and (3) Glass
Cylinders of Varying Heights

CHARGER PLATES

\$1 / Plate

Choice of Gold, Silver or Rose Gold

STAGING

\$75 / Section

6' x 8' Sections

Total of (6) Sections In-House

CHANDELIER

\$50

For Ceremony or Head Table Use

NEON SIGN

\$100

"Forever & Always" White Neon Sign

IVORY PIPE & DRAPE

\$100 | Ceremony Draping

\$200 | Head Table Backdrop

\$300 | Ballroom Sheer Wall

FEATURED BACKDROP

\$200 / Backdrop

Greenery or Gold or Silver Sequin

YARD GAMES

\$50 | Game

\$125 | All 3 Games

BC Bag Toss, Giant Jenga and Yard Yahtzee

EASEL

\$10 / Easel

Floor Length or Table Easels