



# BRACKETT'S CROSSING COUNTRY CLUB

**Be A Part of It.**





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Our Social Media &  
Contact Information**

# 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.

**All Prices Are Subject to an 8.125% Sales Tax and a 20% Service Charge to All Food and Beverage Items. Alcohol Prices Are Subject to a 10.625% Alcohol Sales Tax. Sales Tax Also Applies to the Service Charge. Prices Are Subject to Change Without Notice.**



# ROOM RENTAL

Room Layout, Buffet Meals and Audiovisual Needs Will Affect Seating Capacity.

Your Room Rental Will Include the Following:

Server(s), Bartender(s), Security (If Needed), Tables with Required Table Linens and Skirting, Chairs and Corresponding Setup, Linen Napkins In a Variety of Colors and Full Place Settings (Chinaware, Glassware, Flatware), Wireless Internet, Wireless Microphone(s) and AUX Hook-Up

## 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 (YEAR ROUND)

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.

Beverage Spending Does NOT Apply Towards the Food Minimum.

Shortage Fees Will be Charged if the Food Minimum is Not Met.



# SMALL MEETING PACKAGES

Brackett's Small Meetings Packages Are Perfect for Groups of 2 - 50.

## EARLY BIRD MEETING PACKAGE

\$60 / Person | Timing: 8:00 AM - 2:00 PM  
Package Includes Breakfast, Lunch, Room Rental (Boardroom, Sunset, Pearl or Emerald (If More Than 15ppl)), Audiovisual Needs and Unlimited Water and Coffee for All Attendees.

### Breakfast

- Early Birdie Continental

### Select One Buffet (25+ppl) OR Up to Three Elevated Lunch Plates

- Double Eagle Deli Buffet
- Summer Barbeque Buffet
- Chicken Caesar Salad or Wrap
- Turkey Club Sandwich or Wrap
- Chicken Lettuce Wraps or Tortilla Wrap
- Autumn Grain Bowl

## ALL DAY MEETING PACKAGE

\$85 / Person | Timing: 8:00 AM - 4:00 PM

Package Includes Breakfast, Lunch, PM Snack, Room Rental (Boardroom, Sunset, Pearl or Emerald (If More Than 15ppl)), Audiovisual Needs and Unlimited Water and Coffee for All Attendees.

### Select One Breakfast

- BYO Greek Yogurt Bowl
- Sunrise Scramble
- Avocado Toast Bar

### Select One Snack Attack Option

- Assorted Pre-Packaged Snacks
- Assorted Gourmet Cookies
- Charcuterie Board
- Chips & Dips

## EVENING DELIGHT MEETING PACKAGE

\$70 / Person | Timing: 3:00 PM - 9:00 PM  
Package Includes PM Snack, Dinner, a Dinner Drink Up to an \$8 Value, Room Rental (Boardroom, Sunset, Pearl or Emerald (If More Than 15ppl)), Audiovisual Needs and Unlimited Water for All Attendees.

### Select One Snack Attack Option

- Assorted Pre-Packaged Snacks
- Assorted Gourmet Cookies
- Charcuterie Board
- Chips & Dips

### Select One Buffet (25+ppl) OR Up to Three Plated Meals

- Southwest Fajita Buffet
- Italian Buffet
- Golden Grain Bowl
- Seared Salmon
- Sundried Tomato & Tarragon Chicken Breast
- Grilled Boneless Pork Chop

### Select One Buffet (25+ppl) OR Up to Three Elevated Lunch Plates

- Double Eagle Deli Buffet
- Summer Barbeque Buffet
- Chicken Caesar Salad or Wrap
- Turkey Club Sandwich or Wrap
- Chicken Lettuce Wraps or Tortilla Wrap
- Autumn Grain Bowl

Meeting Packages Do NOT Include Taxes and Gratuity. Additional Hours, Beverages, Meal Modifications and Other Rental Items Are an Additional Charge.



# FRESH BEGINNINGS

## EARLY BIRDIE CONTINENTAL

\$12 / Person

Seasonal Fruit, Pastries, Fruit Breads and Muffins with Butter

## BYO GREEK YOGURT BOWL

\$13 / Person

Vanilla Greek Yogurt, Granola, Fresh Cut Strawberries, Grapes, Raspberries, Bananas, Honey and Assorted Nuts and Seeds

## SUNRISE SCRAMBLE

\$15 / Person

Eggs, Breakfast Potatoes and Bacon Served with a Fruit Cup

## AVOCADO TOAST BAR

\$18 / Person

Whole Grain Toast, Avocado, Salt, Pepper, Olive Oil and Balsamic Glaze with Your Choice of Two of the Following:

- Tomato Bruschetta - Tomato, Mozzarella, Basil and Garlic
- Pico de Gallo - Tomato, Jalapeno, Onion and Cilantro
- Hard Boiled Eggs - With Crumbled Bacon
- Smoked Salmon - Pickled Red Onion, Capers and Arugula



## EAGLE BUFFET

\$19 / Person | 25 Person Minimum

Seasonal Fruit, Pastries, Fruit Breads, Scrambled Eggs, Bacon, Sausage and Country Potatoes

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

*\*\* Add Biscuits and Gravy \$5 / Person*

## SPECIAL OCCASIONS BRUNCH BUFFET

\$30 / Person | 25 Person Minimum

Strawberry Bibb Salad, Seasonal Fruit, Display of International and Domestic Cheese, Crackers, French Bread, Chickpea Roasted Vegetable Salad and Your Choice of BYO Yogurt Bowl or Avocado Toast Bar

### FRUIT CUP

\$4 / Person

### CARAMEL PECAN STICKY BUN

\$5 / Person

### GREEK YOGURT PARFEIT

\$7 / Person

### DANISH PLATTER

\$19 / Dozen

### BAGELS WITH CREAM CHEESE

\$24 / Dozen



# ELEVATED PLATED LUNCH

Maximum 50 Guests | Select Up to **Three** Plates

## CHICKEN CAESAR SALAD

\$19 / Person

Grilled Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan, Croutons and Caesar Dressing Served with Bread Roll and Butter

*\*\*Also Available as a Wrap in a Flour Tortilla Served with Kettle Chips*

## TURKEY CLUB SANDWICH

\$19 / Person

Turkey, Lettuce, Tomato, Bacon, Cheddar Jack Cheese and Mayo on Cranberry Wild Rice Bread Served with Kettle Chips

*\*\*Also Available as a Wrap in a Flour Tortilla*

## CHICKEN LETTUCE WRAPS

\$19 / Person

Grilled Five Spice Chicken with Soy Sauce, Sesame Oil, Match Stick Carrots, Pickled Red Onion, Cucumber, Cilantro and Green Onion Served in Bibb Lettuce Wraps Served with Bread Roll and Butter

*\*\*Also Available as a Wrap in a Flour Tortilla Served with Kettle Chips*

## SPINACH SALAD

\$20 / Person

Grilled Herb Marinated Chicken Breast, Baby Spinach, Apple Wood Smoked Bacon, Bleu Cheese, Red Onion and Tomato Dressed with Herb Buttermilk Dressing Served with Bread Roll and Butter

## STRAWBERRY CHICKEN SALAD

\$21 / Person

Grilled Herb Marinated Chicken, Bibb Lettuce, Strawberries, Pickled Red Onion, Goat Cheese and Toasted Almonds Dressed with Balsamic Strawberry Vinaigrette Served with Bread Roll and Butter

## AUTUMN GRAIN BOWL

\$21 / Person

Warm Quinoa, Roasted Acorn Squash, Mesclun Mix, Goat Cheese, Toasted Walnuts and Dried Cranberries Dressed with Citrus Vinaigrette Served with Bread Roll and Butter

## SLICED PRIME RIB SANDWICH

\$22 / Person

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

## ADDITIONAL SIDES:

\$4 / Person

Cup of Fruit or Pasta Salad

\$5 / Person

Cup of Soup (Tomato Basil or Chicken Wild Rice)





# AFTERNOON SNACK ATTACK

## SAVORY SNACK

### PRE-PACKAGED SNACKS

\$3 / Snack

Assortment of Individually Packaged Tail Mix, Peanuts, Chips, Granola, Cookies, Crackers, Candy Etc

### CHIPS & DIPS

\$4 / Snack

Tortilla Chips Served with Pico de Gallo, Guacamole and Salsa

### CHARCUTERIE BOARD

\$5 / Person

Assorted Cured Meats and Cheeses Served with Grilled and Pickled Vegetables and an Assortment of Crackers and Appropriate Accoutrements

### DOLLAR BUN SANDWICHES

\$6 / Person

Ham, Turkey, Cheese, Lettuce and Tomato Served on Dollar Buns with Sides of Mayo, Mustard, Kettle Chips and Fresh Fruit



## SWEET SNACK

### GOURMET COOKIES

\$4 / Person

Assortment of Gourmet Cookies

### CHOCOLATE DIPPED STRAWBERRY

\$6 / Person

Strawberries Dipped in Dark Chocolate Drizzled with White Chocolate

### GINGERED BERRIES

\$8 / Person

Safe for GF, DF, NF and EF Guests

### SALTED CARAMEL BROWNIE

\$9 / Person

Served with Vanilla Ice Cream





# APPETIZER STATIONS

## BY THE PLATTER

Medium Display Serves 30 - 40 Guests  
Large Display Serves 50 - 60 Guests

### GARDEN VEGETABLE DISPLAY

Large \$210 | Medium \$125  
Assorted Garden Vegetables  
Served with House Made Dill Sauce

### SEASONAL FRUIT DISPLAY

Large \$220 | Medium \$130  
Fresh Melons, Pineapple and Strawberries

### CHARCUTERIE DISPLAY

Large \$275 | Medium \$200  
Assorted Cured Meats and Cheeses  
Served with Grilled and Pickled Vegetables  
and an Assortment of Crackers

### CREAMY SPINACH & ARTICHOKE DIP

\$210 (Serves 60 Guests)  
Served with Warm Pita and French Bread

## IMMERSIVE CULINARY STATIONS

Inquire About a Personalized Action Station to Elevate  
Your Culinary Experience.

Minimum 50 Portions per Station  
\$100 / Culinarian

*\*\*BC to Decide Quantities Needed*

### FLAMBE DESSERT STATION

Personalized Fruit and Berry Flambé  
Served over Ice Cream

### GRAZING TABLE STATION

Display of Chef's Selections for the Ultimate Charcuterie  
Board Featuring BC Hand Carved Wood Slabs

## BY THE PIECE

### STATIONED CHICKEN WINGS

\$20 / per 25 Pcs  
Served with Bleu Cheese, Ranch Dressing,  
Carrots and Celery Sticks  
Choice of Barbeque, Buffalo or Hot Dry Rub

### STATIONED MEATBALLS

\$40 / per 50 Pcs  
Choice of Barbeque, Swedish or Firecracker

### SEAFOOD DISPLAY

\$330 / 150 Pcs | \$170 / 75 Pcs  
Served with Lemons, Cocktail Sauce and Mango Salsa.  
Choice of Up to Three Options:  
Chilled Shrimp  
Crab Claws  
Spicy Grilled Shrimp  
Shrimp Ceviche  
Hot Smoked Salmon  
Lox Cured Salmon



### PASTA STATION

Up to Two Sauces of Your Choosing  
Served with Warm Garlic Bread or Bread Sticks

### CARVING STATION

Up to Two Proteins of Your Choosing  
Served with Appropriate Sauces



# APPETIZERS

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

## COLD

### MEDITERRANEAN SKEWER

\$24 / Dozen

Grape Tomato, Feta Cheese & Olive (GF)

### SMOKED LOX

\$28 / Dozen

Herb Cream Cheese, Chive, Capers and Lemon Zest  
Served on a Cucumber Slice (GF)

### BACON BOURSIN CHERRY TOMATO

\$30 / Dozen

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

### WATERMELON STACKER

\$30 / Dozen

Watermelon, Goat Cheese, Pickled Red Onion,  
Mint and Balsamic Glaze (GF)

### TOMATO BASIL BRUSCHETTA

\$30 / Dozen

Served on a Crostini

### APPLE PROSCIUTTO CROSTINI

\$31 / Dozen

Green Apple, Prosciutto Ham and Boursin Cheese  
with a Balsamic Glaze Served on a Crostini

### LEMON CHICKEN SALAD

\$32 / Dozen

Served in Phyllo Cup with Red Grapes

## HOT

### GRILLED PEPPADEW PEPPER

\$24 / Dozen

Stuffed with Goat Cheese and Chive (GF)

### SPINACH MUSHROOM CROWN

\$30 / Dozen

Stuffed with Spinach and Artichoke (GF)

### ASIAN STYLE POTSTICKER

\$30 / Dozen

Stuffed with Pork and Drizzled with Sweet Chili Sauce

### CHICKEN TOSTADA

\$30 / Dozen

El Pastor Seasoned Chicken, Salsa Verde and  
Pineapple Pico De Gallo Served on a Tostada

### PORK TENDERLOIN SKEWER

\$32 / Dozen

Jerk Seasoned Pork Tenderloin Drizzled  
with Mango Pineapple Glaze (GF)

### VEGETABLE SPRING ROLL

\$32 / Dozen

Served with Sweet and Sour Sauce

### KOREAN BEEF SATAY SKEWER

\$35 / Dozen

Drizzled with Korean Barbeque Sauce (GF)



# ELEVATED APPETIZER



## VEGETABLE ENDIVE

\$36 / Dozen

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

## BUFFALO CHICKEN CROSTINI

\$38 / Dozen

Served on a Garlic Focaccia Crostini

## SHRIMP COCKTAIL SHOOTER

\$39 / Dozen

Served with Cocktail Sauce (GF)



## JUMBO TATOR TOT

\$41 / Dozen

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

## BRAISED BEEF SHORT RIB & POLENTA

\$54 / Dozen

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)

*\*\*Upgrade to Scallops \$2 / Dozen*

## DUCK CONFIT

\$70 / Dozen

With Apricot Glaze, Mission Fig and  
Pomegranate Arils Served on a Crostini



# CLUBHOUSE BUFFETS

Minimum 25 Guests

## DOUBLE EAGLE DELI

\$25 / Person

Roast Prime Rib, Ham, Turkey, Assortment of Cheese, Tomato, Lettuce and Onion and a Variety of Condiments, Assortment of Bread, Vegetarian Pasta Salad and Kettle Chips

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

## SUMMER BARBEQUE

\$28 / Person

Pulled Pork, Hamburger Patties, Chicken Breasts, Assortment of Cheese, Tomato, Lettuce, Onion and a Variety of Condiments, Assortment of Buns, Macaroni and Cheese, Coleslaw, Baked Beans and Kettle Chips

## SOUTHWEST FAJITA

\$31 / Person

Roasted Corn, Black Bean and Red Pepper Salad, Southwestern Caesar Salad, Grilled Chicken Fajita and Marinated Flank Steak with Onion and Bell Pepper, Flour Tortillas, Tomato, Lettuce, Jalapeno, Sour Cream, Guacamole, Pico de Gallo Salsa, Monterey Jack and Cheddar Cheese, Southwestern Style Rice, Refried Beans and Tortilla Chips

## ITALIAN

\$31 / Person

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, Garlic Bread and Shaved Parmesan

## SOUTHERN COMFORT

\$33 / Person

Mixed Greens Salad with Tomato, Cucumber, Carrot and Peppercorn Bacon Ranch, Coleslaw, Potato Salad with Cheese, Bacon and Chive, Cheesy Hashbrown Bake, Southern Style Green Beans, Pulled Pork Served with Vinegar, Barbeque, and Carolina Style Mustard Sauce, Fried Chicken, Shrimp, Red Beans and Rice, Andouille Sausage, Green Pepper and Onion



# BRACKETT'S BUFFET

Includes Seasonal Vegetables and an Assortment of Rolls  
Served with Sweet Butter.

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

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

## SELECT TWO STARTERS

- Country Club Salad - Mixed Greens with Grape Tomato, Cucumber, Red Onion and Carrot Dressed with Sweet Onion Mustard Dressing
- Greens & Herbs Salad - Mixed Greens with a Blend of Herbs, Chive, Basil, Mint, Roasted Apple and Spiced Candied Walnuts Dressed with Honey-Herb Vinaigrette
- Caesar Salad - Romaine Lettuce, Parmesan, Carrot and Croutons Tossed in Caesar Dressing
- Steakhouse Salad - Baby Spinach, Apple Wood Smoked Bacon, Bleu Cheese, Red Onion and Tomato Dressed with Herb Buttermilk Dressing
- Watermelon, Cucumber and Feta Cheese Salad
- House Pasta Salad

## SELECT TWO ACCOMPANIMENTS

- Cheesy Potato and Onion Bake
- Rice Pilaf Blend
- Roasted Baby Potatoes
- Whipped Ancho Sweet Potatoes
- Whipped Gold Potatoes



## SELECT TWO TO THREE ENTREES

- Seared Salmon Finished with Dill and Caper Beurre Blanc
- Herb Seared Chicken Breast Finished with Boursin Cheese Cream Sauce
- Herb Seared Chicken Breast with Sundried Tomatoes and Wild Mushrooms Finished with Tarragon Cream Sauce
- Grilled Beef Flank Steak with Baby Onions and Garlic Wine Reduction
- Grilled Boneless Pork Chop Finished with Forest Mushroom Demi-Glace
- Braised Beef Short Rib Finished with Red Wine Demi-Glace
- Wild Mushroom, Asparagus and Ricotta Cheese Stuffed Pasta Shells





# PLATED MEALS

Includes Seasonal Vegetables and an Assortment of Rolls Served with Sweet Butter.

## SALADS

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

### CAESAR SALAD

Romaine Lettuce, Parmesan, Carrot and Croutons Tossed in Caesar Dressing

### COUNTRY CLUB SALAD

Mixed Greens with Grape Tomato, Cucumber, Red Onion and Carrot Dressed with Sweet Onion Mustard Dressing

### GREENS & HERBS SALAD

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

### STRAWBERRY SALAD

Bibb Lettuce, Strawberries, Pickled Red Onion, Goat Cheese and Toasted Almonds Dressed with White Balsamic Strawberry Vinaigrette

### CITRUS SALAD

Bibb Lettuce, Grapefruit, Mandarin Orange, Red Onion and Bleu Cheese Dressed with Sweet Citrus Vinaigrette

### PEAR SALAD

Romaine Lettuce, Roasted Pear, Dried Cranberries, Toasted Pecans and Mozzarella Dressed with Honey Poppy-Seed Dressing



## SIDES

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

Creamy Risotto

Garlic and Herb Fingerling Potatoes

Parsley Buttered Potatoes

Rice Pilaf Blend

Roasted Baby Potatoes

Root Vegetable Medley

Whipped Ancho Sweet Potatoes

Whipped Gold Potatoes

# PLATED MEALS

## VEGETARIAN

### EGGPLANT CRISPS

\$28 / Person

Fried Eggplant, Mozzarella and Heirloom Tomato  
Finished with Basil, Arugula, Olive Oil and  
Balsamic Glaze

### GOLDEN GRAIN BOWL

\$28 / Person

Warm Quinoa, Roasted Gold Beat, Carrot, Arugula,  
Feta Cheese and Pumpkin Seeds Served with Tahini  
Dressing

### STUFFED BUTTERCUP SQUASH

\$30 / Person

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

## SEAFOOD

### SEARED SALMON

\$34 / Person

Finished with Dill and Caper Beurre Blanc

### HERB CRUSTED WALLEYE

\$39 / Person

Parmesan and Herb Crusted Walleye Served  
with House Made Tartar Sauce

### SEARED CHILEAN SEA BASS

\$46 / Person

Finished with Honey Dijon Glaze



## PASTA

### VEGETABLE PESTO PRIMOVERA

\$29 / Person

Roasted Garden Vegetables Served Over Pesto  
Cavatappi Pasta with Mozzarella and Garden Herbs  
**\*\*Add Chicken Breast \$5 / Person**

### WILD MUSHROOM, ASPARAGUS & RICOTTA CHEESE STUFFED SHELLS

\$30 / Person

Served with Roasted Tomato Ragout  
and Mozzarella

## KIDS MEALS

### MACARONI & CHEESE

\$15 / Child (Ages 2 - 10)

Macaroni and Cheese  
Served with Fruit and Garlic Bread

### CHICKEN STRIPS

\$15 / Child (Ages 2 - 10)

Chicken Strips  
Served with Fruit and Fries



# PLATED MEALS

## POULTRY

### HERB SEARED CHICKEN BREAST

\$32 / Person

Finished with Boursin Cheese Cream Sauce

### SUNDRIED TOMATO & TARRAGON CHICKEN BREAST

\$33 / Person

Sundried Tomatoes and Wild Mushrooms

Finished with Tarragon Cream Sauce

### PEACH & PECAN CHICKEN

\$35 / Person

Airline Chicken Stuffed with Pecan Cream Cheese

Finished with Drunken Peaches Sauce



## BEEF

### BRAISED BEEF SHORT RIB

\$38 / Person

Finished with Red Wine Demi-Glace

### GRILLED PRIME GRADE NY STRIP

\$40 / Person

Finished with Baby Onions and Garlic Wine Reduction

### GRILLED FILET OF BEEF TENDERLOIN

\$41 / Person

Finished with Port Wine Demi-Glace and Fresh Herbs





# PLATED MEALS

## PORK

### SMOKED PORK TENDERLOIN

\$32 / Person

Finished with Garlic Honey Chili Sauce

### GRILLED BONELESS PORK CHOP

\$33 / Person

Mustard & Garlic Marinated

Finished with Forest Mushroom Demi-Glace

## DUO PLATE

### CHICKEN & SALMON

\$42 / Person

Herb Seared Chicken Breast Finished with Boursin Cheese Cream Sauce Paired with Seared Salmon Finished with a Dill and Caper Beurre Blanc

### BEEF & CHICKEN

\$43 / Person

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

### BEEF & SHRIMP

\$45 / Person

Grilled Filet of Beef Tenderloin Finished with Red Wine Demi-Glace Paired with Spicy Shrimp Finished with Cajan Cream

### 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





# SWEETS & SNACKS

## BY THE DOZEN

**ASSORTED GOURMET COOKIES**  
\$17 / Dozen

**ASSORTED BARS & BROWNIES**  
\$23 / Dozen

**TURTLE CHEESECAKE BITE**  
\$26 / Dozen

**MINI KEY LIME PIE**  
\$28 / Dozen

**FRESH FRUIT TARTLET**  
\$28 / Dozen

**BAILEY'S CHOCOLATE  
MOUSSE CUP**  
\$28 / Dozen

**S'MORE BARK**  
\$28 / Dozen

**OREO CHOCOLATE  
MOUSSE CUP**  
\$30 / Dozen

**CANNOLI**  
\$32 / Dozen

**CHOCOLATE DIPPED  
STRAWBERRIES**  
\$38 / Dozen

## BY THE PLATE

**NEW YORK STYLE CHEESECAKE**  
\$8 / Person  
Choice of Macerated Berries or Salted Caramel

**FLOURLESS CHOCOLATE TORTE**  
\$8 / Person  
Topped with Raspberry Sauce and Raspberries

**GINGERED BERRIES**  
\$8 / Person  
*\*\*Safe for GF, DF, NF and EF Guests*

**SALTED CARAMEL BROWNIE**  
\$9 / Person  
Served with Vanilla Ice Cream

**BERRY TARTLET**  
\$9 / Person  
Tartlet with Orange Cream Cheese and Fresh Berries

**TRIPLE MOUSSE CAKE**  
\$10 / Person  
Layers of Chocolate Cake and Chocolate Mousses

## LATE NIGHT SNACKS

**FIESTA BAR**  
Nachos \$12 / Person  
Tacos \$15 / Person  
Taco Beef and Grilled Chicken Served  
with Appropriate Accompaniments

**LOADED TATER TOT BAR**  
\$12 / Person  
Served with Appropriate Accompaniments

**SOFT PRETZEL BAR**  
\$14 / Person  
Pretzel Knots with Parmesan Garlic  
and Classic Salt Served with Honey  
Mustard and Queso Dip

**STATE FAIR STATION**  
\$17 / Person  
Onion Rings, French Fries,  
Mini Corn Dogs, Cheese Curds  
and Mini Donuts

**GOURMET PIZZA**  
\$24 / Pizza  
Cheese, Sausage, Pepperoni, Veggie

# ALL INCLUSIVE DINNER PACKAGE

Includes Seasonal Vegetables and an Assortment of Rolls Served with Sweet Butter.

\$66 / Person | Minimum 50 Guests



## SELECT TWO TO FOUR APPETIZERS

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

## SELECT ONE SALAD

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



## SELECT ONE TO TWO SIDES

- Creamy Risotto
- Oven Roasted Baby Potatoes
- Rice Pilaf Blend
- Whipped Gold Potatoes

## SELECT ONE TO THREE ENTREES

- Seared Salmon
- Herb Seared Chicken Breast
- Sundried Tomato & Tarragon Chicken Breast
- Grilled Filet Of Beef Tenderloin
- Grilled Boneless Pork Chop
- Smoked Pork Tenderloin

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

## SELECT ONE LATE NIGHT SNACK

- Fiesta Nacho Bar
- Gourmet Pizza
- Loaded Tater Tot Bar
- Soft Pretzel Bar







# BEVERAGES

## NON-ALCOHOLIC BEVERAGES

### CHILLED ASSORTED JUICES

\$20 / Gallon (Orange Juice Only)  
\$6 / Carafe

### LEMONADE, ICED TEA OR FRUIT PUNCH

\$20 / Gallon  
\$6 / Carafe

### SOFT BEVERAGES OR HOT TEA

\$2 / Cup  
We Serve Coke Products

### HOT BEVERAGE STATION

\$4 / Person  
Your Choice of Up to Two Flavors:  
Hot Apple Cider, Coffee or Hot Chocolate  
Appropriate Assortment of Accompaniments  
Based Upon Beverage(s) Selected

### FRUITED WATER STATION

\$4 / Person  
Your Choice of Up to Two Flavors:  
Lemon, Lime, Orange and Thyme  
Cucumber, Melon and Mint  
Lemon, Blueberry and Strawberry

## ULTIMATE BEVERAGE PACKAGES

### SODA PACKAGE

\$2 / Person  
Includes Unlimited Consumption of Fountain Sodas, Lemonade and Chilled Juices  
*\*\*Minimum 100 Guests*

### HOSTED MOCKTAILS & COCKTAILS

\$9 / Mocktail Portion | \$12 / Call Cocktail Portion  
*\*\*Minimum 20 Portions / Increase by Portions of 10*  
*\*\*Inquire About Personalized Options*

Main Squeeze Margarita      Mint To Be Mojito  
Wedding Bell-ini              You & Me G&T

### BASIC PACKAGE

One Hour | \$18 / Person  
Five Hour | \$28 / Person  
Choice of One Domestic Tap  
Beer, House Wine and Soda

### RAIL PACKAGE

One Hour | \$22 / Person  
Five Hour | \$32 / Person  
Rail Brand Liquors PLUS  
Basic Package Offerings

### CALL PACKAGE

One Hour | \$28 / Person  
Five Hour | \$38 / Person  
Call Brand Liquors PLUS  
Rail Package Offerings

### PACKAGE UPGRADE OPTIONS

Add One Hour of Basic Package | \$3 / Person  
Add One Hour of Rail Package | \$4 / Person  
Add One Hour of Call Package | \$5 / Person

Add High Noon and Carbliss | \$3 / Person

Upgrade House Wine to Premium Wine | \$3 / Person

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

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

# BEVERAGES

Please Inquire for Custom Orders of Beer, Wine, Champagne and Liquor.

## KEG BEER

\$425 / 16-Gallon Domestic Keg

Coors Light, Michelob Golden Light and Miller Lite

*\*\*These Selections Are Available for Reserve*

Bud Light, Busch Light, Coors Banquet, Grain Belt, Michelob Ultra and Miller Genuine Draft

\$525 / 16-Gallon Premium Keg

Summit EPA, Summit IPA and Surly Furious

*\*\*These Selections Are Available for Reserve*

## 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, Corona, Blue Moon, Modelo, Greens Dry Hop (GF) and Greens IPA (GF)

## SELTZERS

\$8 / High Noon Can

Assorted Flavors

\$9 / Carbliss Can

Assorted Flavors



## WINE & BUBBLES

\$7 / Glass | \$25 / Bottle of 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

*\*\*Risata*

\$9 / Glass | \$40 / Bottle of 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, Conciere Silver Rum, Christian Brothers Brandy, Bench Mark and Canadian Club Whiskey, Dewars White Label Scotch and El Toro Gold Tequila

\$8 / Call Beverage

Absolut, Tito's, Beefeater, Fords, Bacardi, Captain Morgan, Jameson, Jack Daniels, Jim Beam, Fireball, Jager, Kahlua, Rumpleminz, Blarneys Irish Cream and Milagro Reposado

\$11 / Premium Beverage

Kettle One, Grey Goose, Bombay Sapphire, Tanqueray, Crown Royal, Johnny Walker Red, Makers Mark, Korbel and Herradura Silver and Reposado

\$12+ / Premium Plus Beverage

Angels Envy, Glenfiddich 12, Woodford Reserve, Casamigo Blanco, Milargo Select Barrel Blanco and Patron Silver



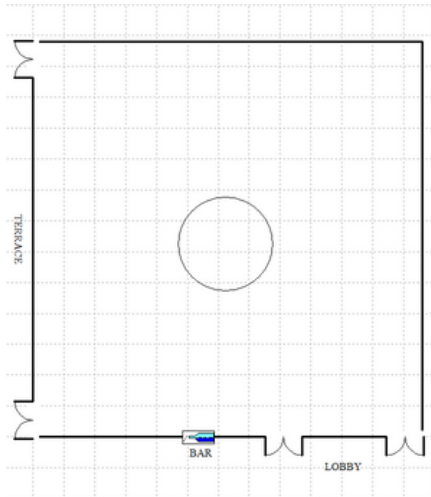
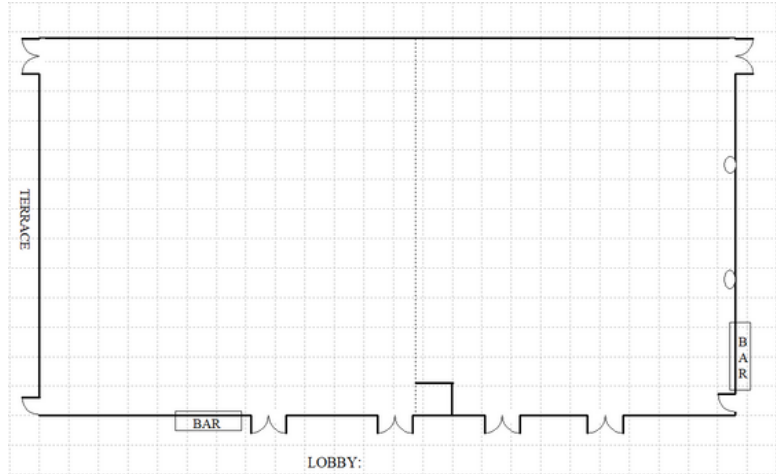
# ROOM DIAGRAMS

Room Setup, Buffet Meals and Audiovisual Equipment Will Affect Actual Seating Capacity.

## PLATINUM BALLROOM

63' x 120' (7560 Square Feet)

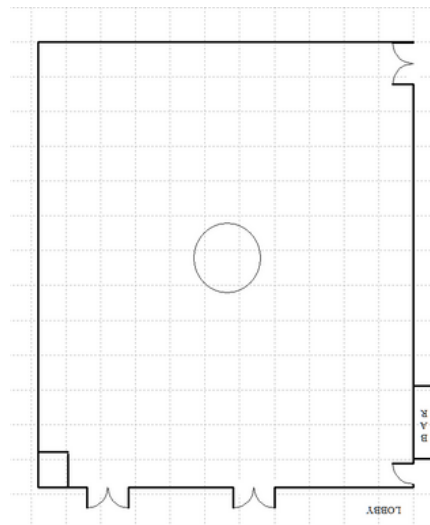
- Seating Capacity for 500
- Floor to Ceiling Windows
- Outdoor Terrace with an Awning, Italian Twinkle Lights and Fire Table
- Two Grand Chandeliers
- Two Built-In Bars



## 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)

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





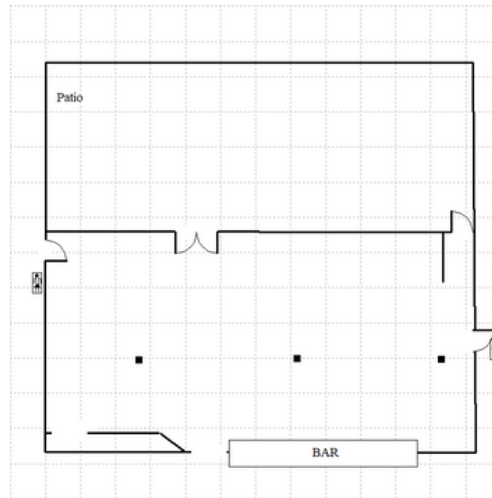
# ROOM DIAGRAMS

Room Setup, 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"  
Length of Mantle | 116"  
Depth of Mantle | 5" - 8"  
Height from Mantle to Ceiling | 51"

### CEILING HEIGHT

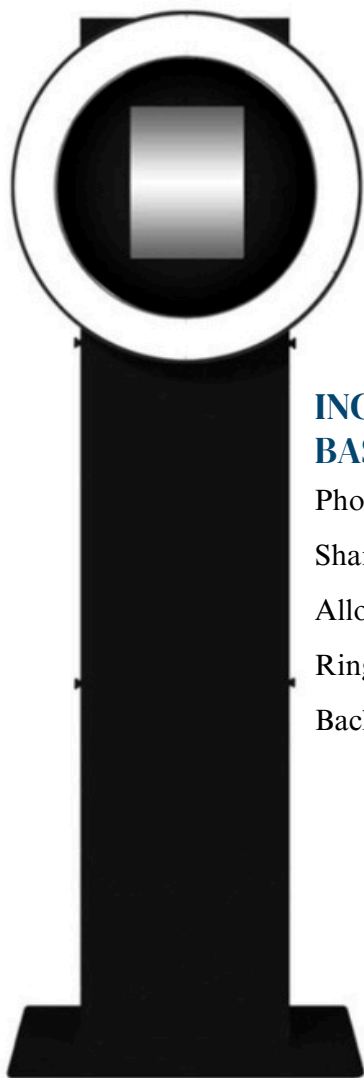
Ballroom | 12'  
Pearl Room | 9'



# BRACKETT'S RENTALS

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 EVENT



### BASIC PACKAGE PRICING

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

### INCLUDED WITH THE BASIC PACKAGE

Photos and GIFS  
Share Instantly Via Text  
Allows for Group Photos  
Ring Lighting  
Backdrop Included

### PREMIUM PACKAGE PRICING

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

### INCLUDED WITH THE PREMIUM PACKAGE

Photos, GIFs, Boomerangs and More  
Share Instantly Via Text or Email  
Allows for Large Group Photos  
Preferred Ring Lighting  
Filters, Glam Mode and More  
A Custom Logo Added to Your Media  
Backdrop Included



# BRACKETT'S RENTALS

Any Rental Items Broken During Your Event Will be Added to Your Final Bill.

## ACRYLIC MAGNETIC TABLE FRAMES

\$1 / Frame

For Table Numbers or Photos

## CHARGER PLATES

\$1 / Plate

Choice of Gold, Silver or Rose Gold

## 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

## BLACK OR IVORY PIPE & DRAPE

\$100 | Black Curtain Draping

\$50 | Piping and Bases Only

## FEATURED BACKDROP

\$200 / Backdrop

Greenery or Gold or Silver Sequin

## EASEL

\$10 / Easel

Floor Length or Table Easels

## EXTENSION CORDS / POWER STRIPS

\$10 Each

## CONFERENCE PHONE

\$25

## FLIP CHART & MARKERS

\$30 Each

## 62" SMART TV

\$75

## LCD PROJECTOR & SCREEN

\$200

## DANCE FLOOR

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

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

\$350 | Extra Large Dance Floor (24' x 24')

## PORTABLE OR SECOND INDOOR BAR

\$350

## BABY GRAND PIANO

\$150