

*Brackett's Crossing
Country Club*

Your Love, Our Passion.



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**Scan the QR Code for
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 and Buffet Meals Will Affect Seating Capacity.

Your Room Rental Will Include the Following:

Onsite Professional Venue Coordinator, Servers, Bartenders, Security, 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), Standard Portable Wooden Dance Floor (Platinum and Diamond Only; 16' x 24'), Cake Cutting and Serving, Wireless Internet, Wireless Microphone(s) and AUX Hook-Up

SATURDAY (MAY - OCTOBER)

Ballrooms	Seating Capacity	Deposit	Room Rental	Food Minimum
Platinum	425	\$2,500	\$4,000	\$10,000
Diamond	225	\$1,000	\$3,000	\$8,000
Pearl	80	\$500	\$600	\$1,500

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

Ballrooms	Seating Capacity	Deposit	Room Rental	Food Minimum
Platinum	425	\$2,500	\$3,000	\$8,000
Diamond	225	\$1,000	\$2,500	\$6,000
Pearl	80	\$500	\$400	\$1,200

MONDAY - THURSDAY (YEAR ROUND)

Ballrooms	Seating Capacity	Deposit	Room Rental	Food Minimum
Platinum	425	\$2,000	\$2,000	\$6,000
Diamond	225	\$1,000	\$1,000	\$4,000
Pearl	80	\$300	\$300	\$800

****Inquire About Our Emerald Ballroom Hold Option for Ceremony Plan B or Additional Floorplan Space****

BRIDAL SUITE RENTAL

Rooms		Deposit	Room Rental	Food Minimum
Sunset	Bridal Suite	\$0	\$350	\$0
Boardroom	Groom Suite	\$0	\$100	\$0

****Rent BOTH Bridal and Groom Suite for \$400****

****Bridal and Groom Suite Included with Onsite Ceremonies****

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.

Romantic Ceremonies

GARDEN CEREMONY | \$3,000

Only Available for Wedding Receptions in Platinum or Diamond Ballrooms

- White Ceremony Chairs (Up to 300)
- Outdoor Pergola
- Surround Sound Speakers and Wireless Microphone
- Two Bridal Party Suites (9:00 AM - 12:30 AM)
- Lunch for 20
- Rehearsal Time (Based Upon Availability)

****Inclement Weather Plan B Based Upon Guest Capacity and Room Layout****



EMERALD BALLROOM | \$2,000

Only Available for Wedding Receptions in Diamond Ballroom



- White Ceremony Chairs (Up to 225)
- Two Sections of Staging for Alter
- Surround Sound Speakers and Wireless Microphone
- Two Bridal Party Suites (9:00 AM - 12:30 AM)
- Lunch for 20
- Rehearsal Time (Based Upon Availability)





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



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, 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, Rumpelminz, 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



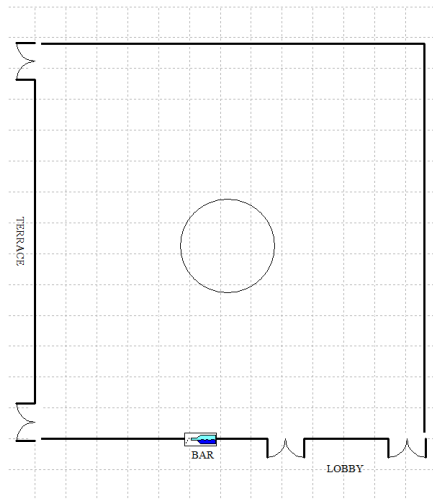
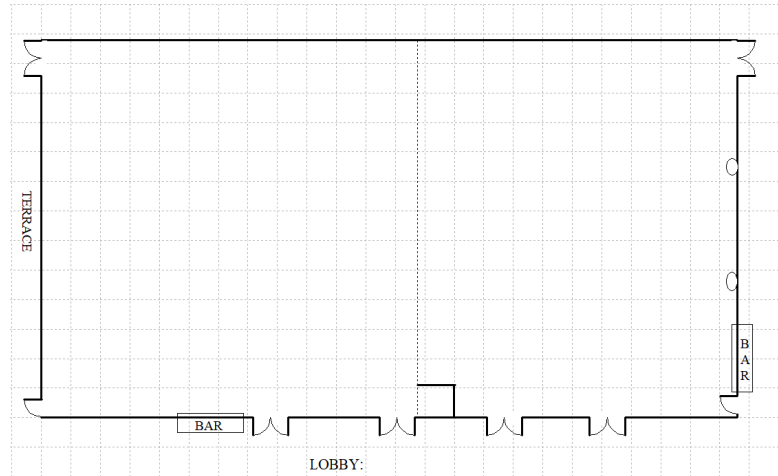
Room Diagrams

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

PLATINUM BALLROOM

63' x 120' (7560 Square Feet)

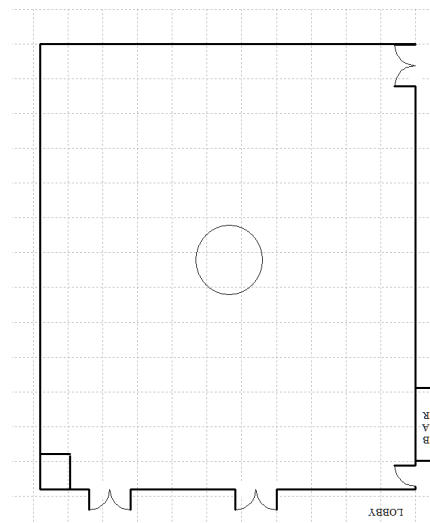
- Seating Capacity for 425
- Floor to Ceiling Windows
- Outdoor Terrace with an Awning, Italian Twinkle Lights and Fire Table
- Two Grand Chandeliers
- Two Built-In Bars



DIAMOND BALLROOM

63' x 65' (4095 Square Feet)

- Seating Capacity for 225
- 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 225
- Floor to Ceiling Windows
- Grand Chandelier
- Built-In Bar



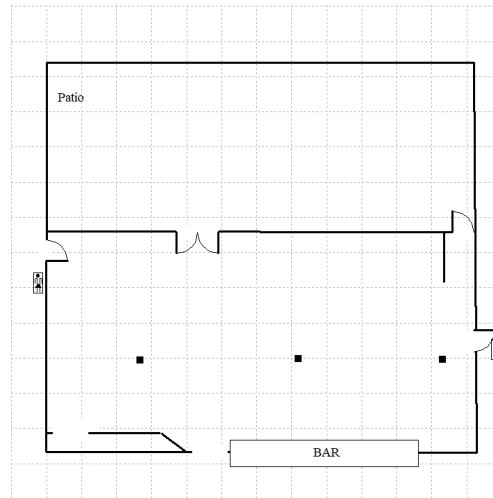
Room Diagrams

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"
- High Top Table Height | 42"
- 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' or 20' x 20'
- Large | 24' x 24'

GARDEN CEREMONY

- Ceremony Seating Capacity for 300
- Pergola Cross-Beam Length | 14'
- Pergola Column to Column Width | 10'
- Pergola Height | 7' 3"
- Aisle from Start of Pavers to Pergola | 50'

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'
- Ballroom Under Beams | 11'

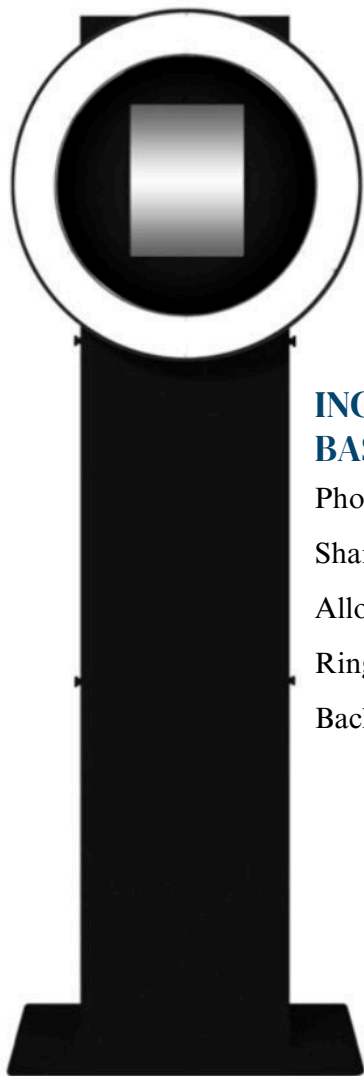




Brackett's Rentals

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

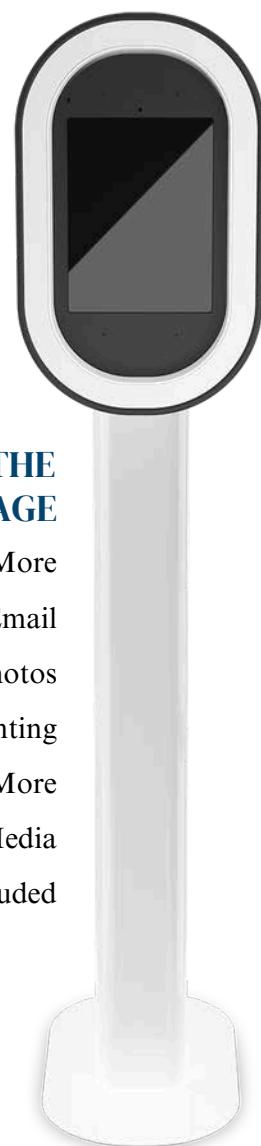
Photos and GIFS
Share Instantly Via Text
Allows for Group Photos
Ring Lighting
Backdrop Included

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

CHANDELIER

\$50

For Ceremony or Head Table Use

NEON SIGN

\$100

“Forever & Always” White Neon Sign

EASEL

\$10 / Easel

Floor Length or Table Easels

BLACK PIPE & DRAPE

\$100 | Black Curtain Draping

\$50 | Piping and Bases Only

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

\$125

BC Bag Toss, Giant Jenga and Yard Yahtzee

LCD PROJECTOR & SCREEN

\$100

62" SMART TV

\$75

BABY GRAND PIANO

\$150

DANCE FLOOR

\$150 | Pearl Room Dance Floor (12' x 12')

\$150 | Extra Large Dance Floor (24' x 24')

PORTABLE OR SECOND INDOOR BAR

\$350

DESSERT STATION SETUP

\$150



