

*Brackett's Crossing
Country Club*

Your Love, Our Passion.



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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 20% service charge. **Food and beverage items reflect the service charge included.** (Menu price alone shown in parenthesis). 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 with 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 beverages 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 canceled, 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 premises. 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 premises. The one exception to this is dessert item(s) (provided by a licensed vendor). **Health Department regulations 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, thumbtacks, 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 clearout 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 its original condition.

All Prices Are Subject to an 8.125% Sales Tax. Alcohol Prices Are Subject to a 10.625% Alcohol Sales Tax. A 20% Service Charge is Added to All Food and Beverage Items. Sales Tax Also Applies on 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 Minimums Listed Above Must be Met Based on Menu Pricing, Prior to the Service Charge Being Added. 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 | \$3,028 (\$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 | \$2,028 (\$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

\$14.40 / Person (\$12)

Seasonal Fruit, Pastries, Fruit Breads and Muffins with Butter

BYO GREEK YOGURT BOWL

\$15.60 / Person (\$13)

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

SUNRISE SCRAMBLE

\$18 / Person (\$15)

Eggs, Breakfast Potatoes and Bacon Served with a Fruit Cup

AVOCADO TOAST BAR

\$21.60 / Person (\$18)

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

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



EAGLE BUFFET

\$22.80 / Person (\$19) | 25 Person Minimum

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

** Add Waffles or French Toast \$4.80 / Person (\$4)

** Add Biscuits and Gravy \$6 / Person (\$5)

SPECIAL OCCASIONS BRUNCH BUFFET

\$36 / Person (\$30) | 25 Person Minimum

Strawberry 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

\$4.80 / Person (\$4)

CARAMEL PECAN STICKY BUN

\$6 / Person (\$5)

GREEK YOGURT PARFAIT

\$8.40 / Person (\$7)

DANISH PLATTER

\$22.80 / Dozen (\$19)

BAGELS WITH CREAM CHEESE

\$28.80 / Dozen (\$24)

Pricing Reflects the Service Charge Included (Menu Price Shown in Parenthesis is Prior to the Service Charge Being Added)

Appetizer Stations

BY THE PLATTER

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

GARDEN VEGETABLE DISPLAY

Large \$252 (\$210) | Medium \$150 (\$125)
Assorted Garden Vegetables
Served with House Made Dill Sauce

SEASONAL FRUIT DISPLAY

Large \$264 (\$220) | Medium \$156 (\$130)
Melons, Pineapple and Strawberries

CHARCUTERIE DISPLAY

Large \$330 (\$275) | Medium \$240 (\$200)
Assorted Cured Meats and Cheeses
Served with Grilled and Pickled Vegetables
and an Assortment of Crackers

CREAMY SPINACH & ARTICHOKE DIP

\$252 (\$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

\$24 / per 25 Pcs (\$20)
Served with Bleu Cheese, Ranch Dressing,
Carrots and Celery Sticks
Choice of Barbeque, Buffalo or Hot Dry Rub

STATIONED MEATBALLS

\$48 / per 50 Pcs (\$40)
Choice of Barbeque, Swedish or Firecracker

SEAFOOD DISPLAY

\$396 / 150 Pcs (\$330) | \$204 / 75 Pcs (\$170)
Served with Lemons, Cocktail Sauce and Mango Salsa.
Choice of Up to Three Options:
Chilled Shrimp
Crab Claws
Hot Smoked Salmon
Lox Cured Salmon
Shrimp Ceviche
Spicy Grilled Shrimp



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

\$28.80 / Dozen (\$24)

Grape Tomato, Feta Cheese & Olive (GF)

SMOKED LOX

\$33.60 / Dozen (\$28)

Herb Cream Cheese, Chive, Capers and Lemon Zest

Served on a Cucumber Slice (GF)

BACON BOURSIN CHERRY TOMATO

\$36 / Dozen (\$30)

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

WATERMELON STACKER

\$36 / Dozen (\$30)

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

TOMATO BASIL BRUSCHETTA

\$36 / Dozen (\$30)

Served on a Crostini

APPLE PROSCIUTTO CROSTINI

\$37.20 / Dozen (\$31)

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

LEMON CHICKEN SALAD

\$38.40 / Dozen (\$31)

Served in Phyllo Cup with Red Grapes

HOT

GRILLED PEPPADEW PEPPER

\$28.80 / Dozen (\$24)

Stuffed with Goat Cheese and Chive (GF)

MUSHROOM CROWN

\$36 / Dozen (\$30)

Stuffed with Spinach and Artichoke (GF)

ASIAN STYLE POTSTICKER

\$36 / Dozen (\$30)

Stuffed with Pork and Drizzled with Sweet Chili Sauce

CHICKEN TOSTADA

\$36 / Dozen (\$30)

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

PORK TENDERLOIN SKEWER

\$38.40 / Dozen (\$32)

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

VEGETABLE SPRING ROLL

\$38.40 / Dozen (\$32)

Served with Sweet and Sour Sauce

KOREAN BEEF SATAY SKEWER

\$42 / Dozen (\$35)

Drizzled with Korean Barbeque Sauce (GF)

Pricing Reflects the Service Charge Included (Menu Price Shown in Parenthesis is Prior to the Service Charge Being Added)

Elevated Appetizer



VEGETABLE ENDIVE

\$43.20 / Dozen (\$36)

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

BUFFALO CHICKEN CROSTINI

\$45.60 / Dozen (\$38)

Served on a Garlic Focaccia Crostini

SHRIMP COCKTAIL SHOOTER

\$46.80 / Dozen (\$39)

Served with Cocktail Sauce (GF)



JUMBO TATOR TOT

\$49.20 / Dozen (\$41)

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

BRAISED BEEF SHORT RIB & POLENTA

\$64.80 / Dozen (\$54)

With Red Onion Marmalade and Gorgonzola Cheese
Served on a Seared Polenta Cake (GF)



BACON WRAPPED SHRIMP

\$64.80 / Dozen (\$54)

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

***Upgrade to Scallops \$2.40 / Dozen (\$2)*

DUCK CONFIT

\$84 / Dozen (\$70)

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





Clubhouse Buffets

Minimum 25 Guests

DOUBLE EAGLE DELI

\$30 / Person (\$25)

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 \$6 / Person (\$5)*

SUMMER BARBEQUE

\$33.60 / Person (\$28)

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

\$37.20 / Person (\$31)

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

\$37.20 / Person (\$31)

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

\$39.60 / Person (\$33)

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 and Red Beans and Rice with Andouille and Shrimp



Brackett's Buffet

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

2 Entree Selections | \$49.20 / Person (\$41) | Minimum 25 Guests

3 Entree Selections | \$52.80 / Person (\$44) | Minimum 50 Guests

SELECT TWO STARTERS

- 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
- House Pasta Salad
- 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

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

- Braised Beef Short Rib Finished with Red Wine Demi-Glace
- Seared Salmon Finished with Dill and Caper Beurre Blanc
- Grilled Beef Flank Steak with Baby Onions and Garlic Wine Reduction
- Grilled Boneless Pork Chop Finished with Forest Mushroom Demi-Glace
- 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
- 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

CITRUS SALAD

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

COUNTRY CLUB SALAD

Mixed Greens with Grape Tomato, Cucumber 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

PEAR SALAD

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

STRAWBERRY SALAD

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



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

\$33.60 / Person (\$28)

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

GOLDEN GRAIN BOWL

\$33.60 / Person (\$28)

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

STUFFED BUTTERCUP SQUASH

\$36 / Person (\$30)

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

SEAFOOD

SEARED SALMON

\$40.80 / Person (\$34)

Finished with Dill and Caper Beurre Blanc

HERB CRUSTED WALLEYE

\$46.80 / Person (\$39)

Parmesan and Herb Crusted Walleye Served
with House Made Tartar Sauce

SEARED CHILEAN SEA BASS

\$55.20 / Person (\$46)

Finished with Honey Dijon Glaze

PASTA

VEGETABLE PESTO PRIMAVERA

\$34.80 / Person (\$29)

Roasted Garden Vegetables Served Over Pesto
Cavatappi Pasta with Mozzarella and Garden Herbs
***Add Chicken Breast \$6 / Person (\$5)*

WILD MUSHROOM, ASPARAGUS & RICOTTA CHEESE STUFFED SHELLS

\$36 / Person (\$30)

Served with Roasted Tomato Ragout
and Mozzarella

KIDS MEALS

MACARONI & CHEESE

\$18 / Child (\$15) (Ages 2 - 10)

Macaroni and Cheese
Served with Fruit and Garlic Bread

CHICKEN STRIPS

\$18 / Child (\$15) (Ages 2 - 10)

Chicken Strips
Served with Fruit and Fries





Plated Meals

POULTRY

HERB SEARED CHICKEN BREAST

\$38.40 / Person (\$32)

Finished with Boursin Cheese Cream Sauce

SUNDRIED TOMATO & TARRAGON CHICKEN BREAST

\$39.60 / Person (\$33)

Sundried Tomatoes and Wild Mushrooms

Finished with Tarragon Cream Sauce

PEACH & PECAN CHICKEN

\$42 / Person (\$35)

Airline Chicken Stuffed with Pecan Cream Cheese

Finished with Drunken Peaches Sauce



BEEF

BRAISED BEEF SHORT RIB

\$45.60 / Person (\$38)

Finished with Red Wine Demi-Glace

GRILLED PRIME GRADE NY STRIP

\$48 / Person (\$40)

Finished with Baby Onions and Garlic Wine Reduction

GRILLED FILET OF BEEF TENDERLOIN

\$49.20 / Person (\$41)

Finished with Port Wine Demi-Glace and Fresh Herbs



Pricing Reflects the Service Charge Included (Menu Price Shown in Parenthesis is Prior to the Service Charge Being Added)

Plated Meals

PORK

SMOKED PORK TENDERLOIN

\$38.40 / Person (\$32)

Finished with Garlic Honey Chili Sauce

GRILLED BONELESS PORK CHOP

\$39.60 / Person (\$33)

Mustard & Garlic Marinated

Finished with Forest Mushroom Demi-Glace



DUO PLATE

CHICKEN & SALMON

\$50.40 / Person (\$42)

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

BEEF & CHICKEN

\$51.60 / Person (\$43)

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

\$54 / Person (\$45)

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

BEEF & WALLEYE

\$56.40 / Person (\$47)

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
\$20.40 / Dozen (\$17)

ASSORTED BARS & BROWNIES
\$27.60 / Dozen (\$23)

TURTLE CHEESECAKE BITE
\$31.20 / Dozen (\$26)

MINI KEY LIME PIE
\$33.60 / Dozen (\$28)

FRESH FRUIT TARTLET
\$33.60 / Dozen (\$28)

**BAILEY'S CHOCOLATE
MOUSSE CUP**
\$33.60 / Dozen (\$28)

**S'MORE BARK
BROWNIE**
\$33.60 / Dozen (\$28)

**OREO CHOCOLATE
MOUSSE CUP**
\$36 / Dozen (\$30)

CANNOLI
\$38.40 / Dozen (\$32)

**CHOCOLATE DIPPED
STRAWBERRIES**
\$45.60 / Dozen (\$38)

BY THE PLATE

NEW YORK STYLE CHEESECAKE
\$9.60 / Person (\$8)
Choice of Macerated Berries or Salted Caramel

FLOURLESS CHOCOLATE TORTE
\$9.60 / Person (\$8)
Topped with Raspberry Sauce and Raspberries

GINGERED BERRIES
\$9.60 / Person (\$8)
***Safe for GF, DF, NF and EF Guests*

SALTED CARAMEL BROWNIE
\$10.80 / Person (\$9)
Served with Vanilla Ice Cream

BERRY TARTLET
\$10.80 / Person (\$9)
Tartlet with Orange Cream Cheese and Fresh Berries

TRIPLE MOUSSE CAKE
\$12 / Person (\$10)
Layers of Chocolate Cake and Chocolate Mousses

LATE NIGHT SNACKS

FIESTA BAR
Nachos \$14.40 / Person (\$12)
Tacos \$18 / Person (\$15)
Taco Beef and Grilled Chicken Served
with Appropriate Accompaniments

LOADED TATER TOT BAR
\$14.40 / Person (\$12)
Served with Appropriate Accompaniments

SOFT PRETZEL BAR
\$16.80 / Person (\$14)
Pretzel Knots with Parmesan Garlic
and Classic Salt Served with Honey
Mustard and Queso Dip

STATE FAIR STATION
\$20.40 / Person (\$17)
Onion Rings, French Fries,
Mini Corn Dogs, Cheese Curds
and Mini Donuts

GOURMET PIZZA
\$28.80 / Pizza (\$24)
Cheese, Sausage, Pepperoni, Veggie

Pricing Reflects the Service Charge Included (Menu Price Shown in Parenthesis is Prior to the Service Charge Being Added)

All Inclusive Dinner Package

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

\$79.20 / Person (\$66) | Minimum 50 Guests



SELECT TWO TO FOUR APPETIZERS

- Bacon Boursin Tomato (GF)
- Tomato Basil Bruschetta
- 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
- 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
- Smoked Pork Tenderloin
- Grilled Boneless Pork Chop

***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 JUICES

\$24 / Gallon (\$20)

\$7.20 / Carafe (\$6)

LEMONADE, ICED TEA OR FRUIT PUNCH

\$24 / Gallon (\$40)

\$7.20 / Carafe (\$6)

SOFT BEVERAGES

OR HOT TEA

\$2.40 / Cup (\$2)

We Serve Coke Products

ASSORTED NA BOTTLED BEVERAGES

\$5.10 / Bottle (\$4.25)

Coke Products, Water,
Sparkling Water,
Powerade, Lemonade,
Vitamin Water, Etc

HOT BEVERAGE STATION

\$4.80 / Person (\$4)

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

\$4.80 / Person (4)

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

\$2.40 / Person (\$2)

Includes Unlimited Consumption of Fountain Sodas, Lemonade and Chilled Juices

***Minimum 100 Guests*

HOSTED MOCKTAILS & COCKTAILS

\$10.80 / Mocktail Portion (\$9) | \$14.40 / Call Cocktail Portion (\$12)

***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 | \$21.60 / Person (\$18)

Five Hour | \$33.60 / Person (\$28)

Choice of One Domestic Tap
Beer, House Wine and Soda

RAIL PACKAGE

One Hour | \$26.40 / Person (\$22)

Five Hour | \$38.40 / Person (\$32)

Rail Brand Liquors PLUS
Basic Package Offerings

CALL PACKAGE

One Hour | 33.60 / Person (\$28)

Five Hour | \$45.60 / Person (\$38)

Call Brand Liquors PLUS
Rail Package Offerings

PACKAGE UPGRADE OPTIONS

Add One Hour of Basic Package | \$3.60 / Person (\$3)

Add One Hour of Rail Package | \$4.80 / Person (\$4)

Add One Hour of Call Package | \$5 / Person (\$5)

Add High Noon and Carbliss | \$3.60 / Person (\$3)

Upgrade House Wine to Premium | \$3.60 / Person (\$3)

Upgrade Two Rail Liquors for Two Call Liquors
for the Rail Package | \$2.40 / Person (\$2)

Upgrade Two Call Liquors for Two Premium Liquors
for the Call Package | \$3.60 / Person (\$3)

Beverages

KEG BEER

\$510 / 16-Gallon Domestic Keg (\$425)

Coors Light, Michelob Golden Light and Miller Lite

***The Above Selections Are Available for Reserve*

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

\$630 / 16-Gallon Premium Keg (\$525)

Summit EPA, Foggy Geezer, Brackett's Brew, Kona Big Wave and Surly Furious

***The Above Selections Are Available for Reserve*

BOTTLED BEER

\$7.20 / Non-Alcoholic Bottle (\$6)

Heineken 0.0 and Stella 0.0

\$8.40 / Domestic Bottle (\$7)

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

\$9.60 / Premium Bottle (\$8)

Heineken, Corona, Blue Moon, Modelo and Angry Orchard (GF)

SELTZERS

\$9.60 / High Noon Can (\$8)

Assorted Flavors

\$10.80 / Carbliss Can (\$9)

Assorted Flavors



WINE & BUBBLES

\$8.40 / Glass (\$7)

\$30 / Bottle of House Wine & Bubbles (\$25)

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*

\$10.80 / Glass (\$9)

\$48 / Bottle of Premium Wine (\$40)

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

***Bonterra Organic Estates*

LIQUOR

\$8.40 / Rail Beverage (\$7)

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

\$9.60 / Call Beverage (\$8)

Absolut, Tito's, Bacardi, Bacardi Limon, Fords, Captain Morgan, Jameson, Jack Daniels, Four Roses, Seagram's 7, Malibu, Fireball, Jager, Kahlua, Korbel, Rumpel Minze, Blarney's Irish Cream and Milagro Reposado

\$13.20 / Premium Beverage (\$11)

Ketel One, Grey Goose, Bombay Sapphire, Tanqueray, Crown Royal, Johnnie Walker Red Label, Maker's Mark, Herradura Silver and Herradura Reposado

\$14.40+ / Premium Plus Beverage (\$12+)

Angels Envy, Glenfiddich 12, Woodford Reserve, Casamigos Blanco, Milagro Select Barrel Blanco, Patron Silver, Hendrick's and Disaronno

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





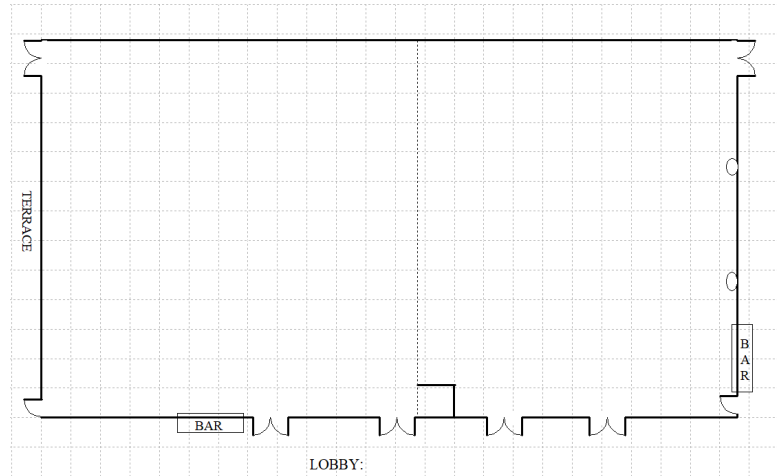
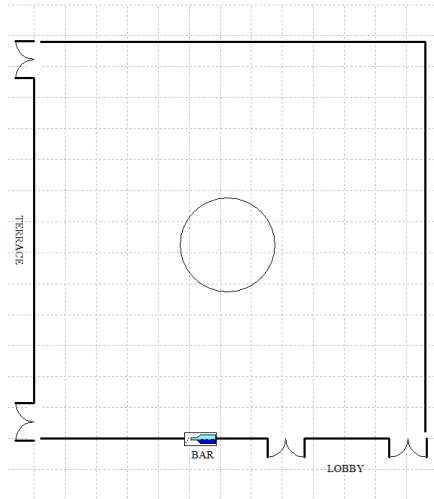
Room Diagrams

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

PLATINUM BALLROOM

63' x 120' (7560 Square Feet)

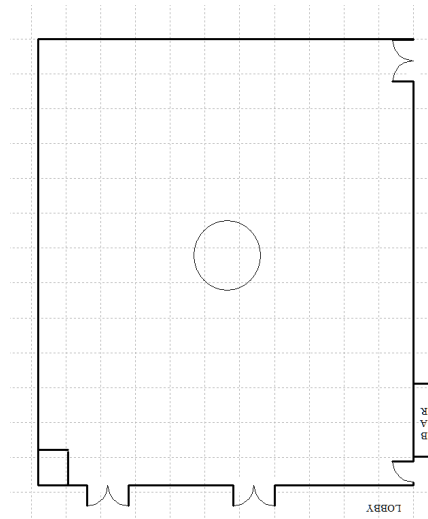
- Seating Capacity for 425
- Floor to Ceiling Windows
- Outdoor Terrace with an Awning, Italian Twinkle Lights and Fire Table
- Two Grand Chandeliers
- Two Built-In Bars



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



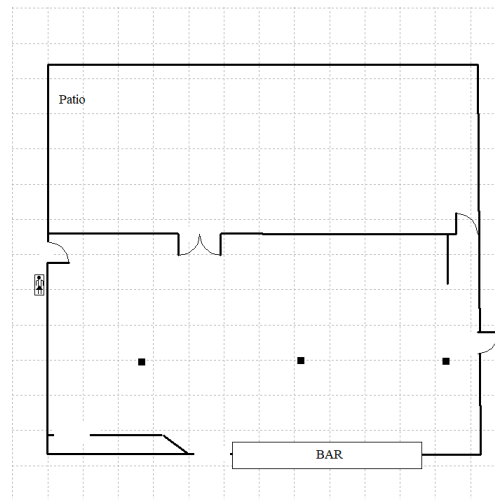
Room Diagrams

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'

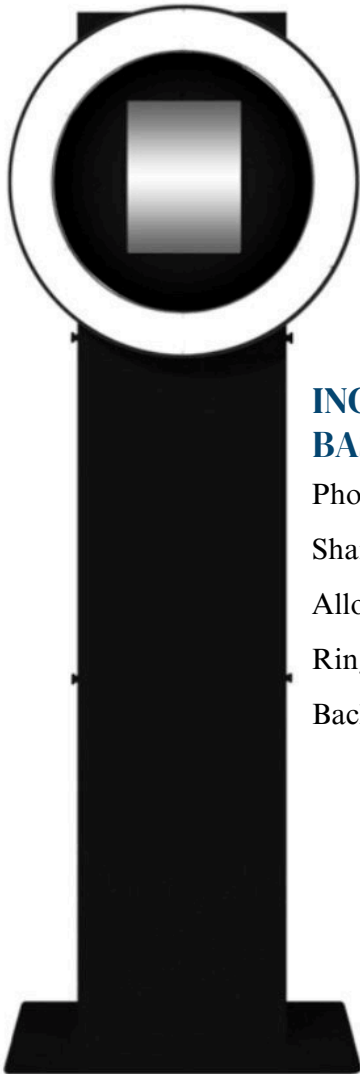




Brackett's Rentals

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.
Please note the Photo Booth Link will be Active for Two Months

UNLIMITED USE DURING YOUR EVENT



BASIC PACKAGE PRICING

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

INCLUDED WITH THE BASIC PACKAGE

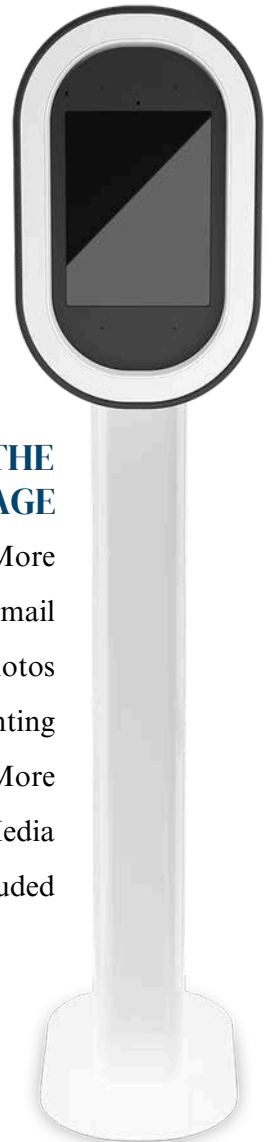
Photos and GIFS
Share Instantly Via Text
Allows for Group Photos
Ring Lighting
Backdrop Included

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 HANDLING

\$150