



BROOKSHIRE

Brookshire Gives Back!

Because it's the right thing to do...

Brookshire is a family owned business. We believe in supporting our men and women in the military, police and fire department. We have always given a discount to those who serve and put their life on the line. It is our way of saying "Thank you", and it is the honorable thing to do.

Going forward Brookshire gives back again! When you book your wedding with us, we will make a donation in your name to the recognized charity of your choice.

*We at Brookshire have always given back and will continue to do so, why
Because it's the right thing to do...*

Brookshire goes Green!

Beginning January we are going green. Our indoor and outdoor lights are all now LED's. They are energy saving, highly efficient and clean for the environment. It was a BIG project, but we at Brookshire want to do our part to help save our planet. Resources are precious, and this is one way we can help.

We have also made many changes to our menu to continue to support our local community and to provide you with a cleaner safer product.

Our chicken is:

- ✓ *Locally raised on family farms in Ohio*
- ✓ *Hormone free (USDA approved)*
- ✓ *Allergen Free*
- ✓ *Gluten Free*
- ✓ *MSG Free*
- ✓ *Soy Free*

Our produce is:

- ✓ *Locally sourced*
- ✓ *Home grown*
- ✓ *Picked fresh daily*

Our fish is:

- ✓ *Sustainable raised in pristine waters*
- ✓ *Free of contaminants, PCB's and toxins*
- ✓ *Fully traceable*
- ✓ *All natural*
- ✓ *No hormones*
- ✓ *No antibiotics*
- ✓ *Global G.A.P. – Global partnership for good agricultural practice*

weddings • receptions • social events
www.brookshire.biz

WELCOME TO BROOKSHIRE

Nowhere else in Central Ohio will you find such grace and beauty. Come join us for the perfect event, one not easily forgotten. Brookshire is the perfect venue for any occasion. Brookshire is second to none. The moment you enter the grounds of Brookshire, you will feel the old world charm of Tuscany where fully mature trees encompass each side and deer feed in the meadows and wander through the trees.

Imagine yourself walking down the aisle surrounded by the quiet serenity of our outdoor ceremony area, surrounded by stately oaks and mighty hickories. Your guests may be graced with the presence of deer and young fawn, truly an unforgettable event. Forever captured in time, the perfect couple, the perfect dress, the perfect kiss, the perfect moment, only at Brookshire.

No two events are ever alike. Brookshire recognizes this and with our dedicated associates, we make sure your day is unique to you. With a multitude of in-house services available, Brookshire blends industry experience with personal touches that are sure to create memories that last a lifetime. Brookshire has once again been awarded "Best of Weddings" from The Knot. We have also been presented The Knot "Hall of Fame" award. This is very hard to obtain and only a select few have received it. Come see what makes Brookshire so special and experience first-hand the event of your dreams.

INVESTMENT

SIMPLY ELEGANT PACKAGE

*Choose from our Dinner buffet,
One Entrée Family Style, Hors D'oeuvres Buffet
or Brunch Buffet*

66.99 PER GUEST
FRIDAYS & SUNDAYS

SUPERLATIVE PACKAGE

*Choose from our Dinner buffet,
One Entrée Family Style, Hors D'oeuvres Buffet
or Brunch Buffet*

76.99 PER GUEST
SATURDAYS

SUPERIOR SIT DOWN PACKAGE

Choose from our Served Dinner menu

99.99 PER GUEST
FRIDAYS, SATURDAYS & SUNDAYS

tax, service fee, ceremony and outdoor chair rental additional

SIMPLY ELEGANT PACKAGE

AVAILABLE FOR WEDDING RECEPTIONS ON
FRIDAY, EARLY SATURDAY UNTIL 3PM OR SUNDAY

FACILITY

Brookshire Ballroom Rental: 5 hours beginning upon Guest Arrival
Outdoor Patios
Dance Floor
Tables and Chivari chairs
Set up and tear down
Both Ballrooms

PERSONNEL

Facility Manager On-site
Event Captain; Full Service Staff
Bartender(s)

BEVERAGE SERVICE

Coffee, Decaffeinated Coffee, Hot/Iced Tea Beverage Station
4.5 Hour Open Bar featuring Soft Drinks, Beer and Wine

MENU *see menus for full offerings*

Two Entree Buffet or One Entree Family Style - Including Appetizers, Side Selections, Artisan Bread Basket with Honey Butter, and Served Seasonal Green Salad with Ranch or House Vinaigrette Dressing
Hors D'oeuvres Buffet or Brunch Buffet- see menu for full offerings

TABLESERVICE

Linens for Buffet, Beverage, Cake, DJ, Hors D'oeuvres, Gift, Head and Guest Tables
Linens for all tables available in 80 colors
Pre-set Linen Napkins available in 80 colors
Pre-set Water
China and Flatware
Cake Cutting with China Plates, Flatware and Napkins
Select Decor on Buffet Tables

CENTERPIECES

Individualized Fresh Floral Centerpieces personally created exclusively for your wedding reception by our in-house floral designer. Our designer will cover in detail every item needed for your reception, including colors, style, inspiration and theme you want to create. We have a large variety of vases also including milk glass, mason jars and lanterns.

WEDDING CAKE

Individualized Cake, Cupcakes or Dessert collection personalized for your wedding. Not only do our cakes look like a piece of art, they taste wonderful too. We have over 40 different flavors and many fillings for you to choose. Every layer can be a different flavor and filling. Our cake designer will consult with you and create the wedding cake of your dreams.

DJ

5 Hours DJ service with your choice of over 70,000 songs. Songs selections include music from the 1920s to present day. Your DJ will personally communicate with you concerning every aspect of your song selections, timeline, special dances, grand entrance, emcee your entire reception and more.



SUPERLATIVE PACKAGE

AVAILABLE FOR SATURDAY EVENING WEDDING RECEPTIONS

FACILITY

Brookshire Ballroom Rental: 5 hours beginning upon Guest Arrival
Outdoor Patios
Dance Floor
Tables and Chivari chairs
Set up and tear down
Up to 150 Guests: One Ballroom; Over 150 Guests: Both Ballrooms

PERSONNEL

Facility Manager On-site
Event Captain; Full Service Staff
Bartender(s)

BEVERAGE SERVICE

Coffee, Decaffeinated Coffee, Hot/Iced Tea Beverage Station
4.5 Hour Open Bar featuring Soft Drinks, Beer and Wine

MENU *see menus for full offerings*

Two Entree Buffet or One Entree Family Style - Including Appetizers, Side Selections, Artisan Bread Basket with Honey Butter, and Served Seasonal Green Salad with Ranch or House Vinaigrette Dressing
Hors D'oeuvres Buffet or Brunch Buffet- see menu for full offerings

TABLESERVICE

Linens for Buffet, Beverage, Cake, DJ, Hors D'oeuvres, Gift, Head and Guest Tables
Linens for all tables available in 80 colors
Pre-set Linen Napkins available in 80 colors
Pre-set Water
China and Flatware
Cake Cutting with China Plates, Flatware and Napkins
Select Decor on Buffet Tables

CENTERPIECES

Individualized Fresh Floral Centerpieces personally created exclusively for your wedding reception by our in-house floral designer. Our designer will cover in detail every item needed for your reception, including colors, style, inspiration and theme you want to create. We have a large variety of vases also including milk glass, mason jars and lanterns.

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DJ

5 Hours DJ service with your choice of over 70,000 songs. Songs selections include music from the 1920s to present day. Your DJ will personally communicate with you concerning every aspect of your song selections, timeline, special dances, grand entrance, emcee your entire reception and more.



SUPERIOR SIT-DOWN PACKAGE

AVAILABLE FOR ALL EVENTS

FACILITY

Brookshire Ballroom Rental: 5 hours beginning upon Guest Arrival
Outdoor Patios
Dance Floor
Tables and Chivari chairs
Set up and tear down
Both Ballrooms

PERSONNEL

Facility Manager On-site
Event Captain; Full Service Staff
Bartender(s)

BEVERAGE SERVICE

Champagne Toast for both Wedding Party and Guests
4.5 Hour Full Open Bar featuring Soft Drinks, Beer, Wine and Liquor
Tableside Coffee, Hot/Iced Tea

MENU *see menus for full offerings*

Choice of Entrees; Hors D'oeuvres: One Passed, Two Stationed; Two Side Selections
Mixed Green Salad with Balsamic Vinaigrette Dressing or Iceberg Lettuce Wedge with Ranch Dressing
Artisan Bread Basket with Honey Butter

TABLESERVICE

Linens for Buffet, Beverage, Cake, DJ, Hors D'oeuvres, Gift, Head and Guest Tables
Linens for all tables available in 80 colors
Pre-set Linen Napkins available in 80 colors
Pre-set Water
China and Flatware
Cake Cutting with China Plates, Flatware and Napkins
Select Decor on Buffet Tables

CENTERPIECES

Individualized Fresh Floral Centerpieces personally created exclusively for your wedding reception by our in-house floral designer. Our designer will cover in detail every item needed for your reception, including colors, style, inspiration and theme you want to create. We have a large variety of vases also including milk glass, mason jars and lanterns.

WEDDING CAKE

Individualized Cake, Cupcakes or Dessert collection personalized for your wedding. Not only do our cakes look like a piece of art, they taste wonderful too. We have over 40 different flavors and many fillings for you to choose. Every layer can be a different flavor and filling. Our cake designer will consult with you and create the wedding cake of your dreams.

DJ

5 Hours DJ service with your choice of over 70,000 songs. Songs selections include music from the 1920s to present day. Your DJ will personally communicate with you concerning every aspect of your song selections, timeline, special dances, grand entrance, emcee your entire reception and more.

DINNER BUFFET MENU

Includes salad served tableside with house made vinaigrette and ranch dressing, artisan bread with honey butter, pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced or hot tea, linens, napkins, china, flatware and full service staff

HORS D'OEUVRES

Choice of two, one of which can be passed or served tableside for no additional charge

COCKTAIL MEATBALLS

Handmade perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce

SPINACH RISOTTO STUFFED MUSHROOMS

Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese

BACON WRAPPED WATER CHESTNUTS

Lightly glazed with honey cracked pepper sauce

CHICKEN SALAD STUFFED PHYLLO CUPS

Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups

MINI CHEESEBURGERS

Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

SPINACH AND ARTICHOKE FONDUE

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with crisp corn tortilla chips

BUFFALO CHICKEN DIP

Hot, creamy and decadent served with salty, crisp corn tortilla chips

CHICKEN DRUMMIES

Chicken legs frenched and fried served with asian, barbecue and buffalo sauces

LOADED POTATO CUPS

Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt

CRUDITE CUPS

An individual serving of seasonal, fresh, crisp vegetables served with choice of ranch, bleu cheese or roasted red pepper dip

SHRIMP SHOOTERS

Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge

SCOOP OF FRUIT

Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone

SOUP AND SANDWICH SHOOTERS

Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup

LETTUCE WRAPS

Marinated asian chicken or shrimp and vegetables in bibb lettuce with soy dipping sauce

TRADITIONAL DEVEILED EGGS

Beautifully placed in individual spoons, garnished with a sprig of chive and paprika

DOMESTIC CHEESE BOARD

Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers

BRUSCHETTA DISPLAY

Parmesan crusted ciabatta bread served with basil marinated tomatoes

NOT YOUR AVERAGE DOG

Petite hot dog served in a soft bun with ketchup, sriracha ketchup, mustard and sweet relish

CHARCUTERIE

A selection of cured meats including but not limited to prosciutto, soppressetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread

ASSORTED FLAT BREAD PIZZA

*Fresh mozzarella, balsamic vinegar, tomato and basil
Caramelized onion with bacon & gruyere
Prosciutto, pear & olive oil
Spicy sausage with broccolini and fontina cheese*

DINNER BUFFET MENU CONT'D

ENTREES

Choice of Two

ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

SLOW ROASTED ROSEMARY CHICKEN

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

ASIAN FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki glaze

BEEF BRACIOLE

Thin slices of rolled beef flank steak stuffed with a perfectly balanced blend of garlic, bread crumbs, provolone and mozzarella cheese and topped with beefy tomato sauce

BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

PORK SCALLOPINI

Roasted pork in a heavy cream sage sauce

LASAGNA PRIMAVERA

Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

GRILLED SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

CHEF CARVED MEATS

Choice of One

Top round roast with mushroom sauce

Pork loin with apple cranberry relish

Roast turkey with gravy

Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish for an additional \$2 pp

SIDES

Choice of Two

Wild Rice Pilaf, Parsley New Potatoes, Penne Pasta with Marinara or Alfredo Sauce, Au Gratin Potatoes, Chef's Roasted Seasonal Vegetables, Fresh Green Beans, Chive or Roasted Garlic Mashed Potatoes, Oven Roasted Brussel Sprouts, Smashed Red Skin Potatoes, Vegetable Orzo Pasta Salad, Honey Glazed Carrots, Southern Style Corn, Macaroni & Cheese

FAMILY STYLE MENU

Includes a seasonal green salad served family style with house made vinaigrette and ranch dressing, artisan bread with honey butter, pre-set water with a self-serve beverage station including regular and decaffeinated coffee, iced or hot tea, linens, napkins, china, flatware and full service staff

HORS D'OEUVRES

Choice of two, one of which can be passed or served tableside for no additional charge

COCKTAIL MEATBALLS

Handmade perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce

SPINACH RISOTTO STUFFED MUSHROOMS

Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese

BACON WRAPPED WATER CHESTNUTS

Lightly glazed with honey cracked pepper sauce

CHICKEN SALAD STUFFED PHYLLO CUPS

Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups

MINI CHEESEBURGERS

Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

SPINACH AND ARTICHOKE FONDUE

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with crisp corn tortilla chips

BUFFALO CHICKEN DIP

Hot, creamy and decadent served with salty, crisp corn tortilla chips

CHICKEN DRUMMIES

Chicken legs frenched and fried served with asian, barbecue and buffalo sauces

LOADED POTATO CUPS

Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt

CRUDITE CUPS

An individual serving of seasonal, fresh, crisp vegetables served with choice of ranch, bleu cheese or roasted red pepper dip

SHRIMP SHOOTERS

Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge

SCOOP OF FRUIT

Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone

SOUP AND SANDWICH SHOOTERS

Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup

LETTUCE WRAPS

Marinated asian chicken or shrimp and vegetables in bibb lettuce with soy dipping sauce

TRADITIONAL DEVEILED EGGS

Beautifully placed in individual spoons, garnished with a sprig of chive and paprika

DOMESTIC CHEESE BOARD

Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers

BRUSCHETTA DISPLAY

Parmesan crusted ciabatta bread served with basil marinated tomatoes

NOT YOUR AVERAGE DOG

Petite hot dog served in a soft bun with ketchup, sriracha ketchup, mustard and sweet relish

CHARCUTERIE

A selection of cured meats including but not limited to prosciutto, soppressetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread

ASSORTED FLAT BREAD PIZZA

*Fresh mozzarella, balsamic vinegar, tomato and basil
Caramelized onion with bacon & gruyere
Prosciutto, pear & olive oil
Spicy sausage with broccolini and fontina cheese*

FAMILY STYLE MENU CONT'D

ENTREES

Choice of One, Second entree available at additional cost

PINEAPPLE GLAZED SMOKED HAM

Thick sliced ham with pineapple glaze

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA

Traditional Marsala wine mushroom sauce

SLOW ROASTED ROSEMARY CHICKEN

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with a blend of sweet pineapple mango salsa

PORK SCALLOPINI

Roasted pork in a heavy cream sage sauce

BEEF BRACIOLE

Thin slices of rolled beef flank steak stuffed with a perfectly balanced blend of garlic, bread crumbs, provolone and mozzarella cheese and topped with beefy tomato sauce

ASIAN FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki glaze

BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgandy mushroom gravy

PENNE PASTA

Pesto sauce made with basil and pine nuts, grilled chicken and chef's roasted seasonal vegetables topped with romano cheese

PASTA WITH MEATBALLS

Pasta with marinara sauce and handmade beef and pork blend baked meatballs

SIDES

Choice of Two

Wild Rice Pilaf, Parsley New Potatoes, Penne Pasta with Marinara or Alfredo Sauce, Au Gratin Potatoes, Chef's Roasted Seasonal Vegetables, Fresh Green Beans, Chive or Roasted Garlic Mashed Potatoes, Oven Roasted Brussel Sprouts, Smashed Red Skin Potatoes, Vegetable Orzo Pasta Salad, Honey Glazed Carrots, Southern Style Corn, Macaroni & Cheese

Second entrée available for an additional \$5 pp

HORS D'OEUVRES BUFFET MENU

Includes pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff

DISPLAY SELECTIONS

Choice of Two

SPINACH AND ARTICHOKE FONDUE

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with crisp corn tortilla chips

BUFFALO CHICKEN DIP

Hot, creamy and decadent served with salty, crisp corn tortilla chips

DOMESTIC CHEESE BOARD

Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers

CHIPS AND DIP DISPLAY

Served with crispy corn tortilla chips, hummus, black bean & roasted corn salsa, tomato salsa, and guacamole

FRESH FRUIT DISPLAY

Fresh seasonal fruit served with peanut butter dip or strawberry cream cheese dip

HORS D'OEUVRES

Choice of Five

COCKTAIL MEATBALLS

Handmade perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce

SPINACH RISOTTO STUFFED MUSHROOMS

Mushroom caps delicately filled with rich, creamy risotto lightly dusted with parmesan cheese

BACON WRAPPED WATER CHESTNUTS

Lightly glazed with honey cracked pepper sauce

CHICKEN SALAD STUFFED PHYLLO CUPS

Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups

MINI CHEESEBURGERS

Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

CHICKEN DRUMMIES

Chicken legs frenched and fried served with asian, barbecue and buffalo sauces

LOADED POTATO CUPS

Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt

CRUDITE CUPS

An individual serving of seasonal, fresh, crisp vegetables served with choice of ranch, bleu cheese or roasted red pepper dip

SHRIMP SHOOTERS

Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge

SCOOP OF FRUIT

Fresh seasonal fruit anchored in pastry cream served in a sweet waffle cone

SOUP AND SANDWICH SHOOTERS

Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup

LETTUCE WRAPS

Marinated asian chicken or shrimp and vegetables in bibb lettuce with soy dipping sauce

TRADITIONAL DEVILED EGGS

Beautifully placed in individual spoons, garnished with a sprig of chive and paprika

BRUSCHETTA DISPLAY

Parmesan crusted ciabatta bread served with basil marinated tomatoes

NOT YOUR AVERAGE DOG

Petite hot dog served in a soft bun with ketchup, sriracha ketchup mustard and sweet relish

CHARCUTERIE

A selection of cured meats including but not limited to prosciutto, soppressetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread

ASSORTED FLAT BREAD PIZZAS

*Fresh mozzarella, balsamic vinegar, tomato and basil
Caramelized onion with bacon & gruyere
Prosciutto, pear & olive oil
Spicy sausage with broccolini and fontina cheese*

HORS D'OEUVRES BUFFET MENU CONT'D

ACTION STATIONS

Choice of One

MARTINI MASHED POTATO STATION

Mashed potatoes, whipped butter, sour cream, shredded cheddar cheese, bacon bits, scallions and house-made salsa served in martini glass

BAKED POTATO STATION

Seasoned baked potatoes served with whipped butter, sour cream, shredded cheddar cheese, bacon bits and scallions, house-made salsa and mixed green salad

TACO STATION

Soft tortillas served with seasoned ground beef, grilled chicken, tortilla chips, fresh lettuce, onions, tomatoes, salsa, shredded cheddar cheese, sour cream, taco sauce, jalapenos, mexican style rice and refried beans
For an additional \$3 pp

PASTA STATION

Choice of two pastas; ziti, penne, linguini or cheese tortellini served with alfredo and marinara sauce, diced chicken and choice of meatballs or italian sausage, onions, peppers, mushrooms, tomatoes, olives, parmesan cheese, caesar salad and garlic bread
For an additional \$3 pp

TAC AND GUAC STATION

Fish or chicken tacos, fresh made guacamole, black bean and mango salsa, lettuce, shredded cheddar cheese, sour cream and house made crispy corn tortilla chips
For an additional \$3 pp

CARVER SANDWICH STATION

Served with select bread and buns, toppings and sauces

HONEY HAM

ROASTED TURKEY BREAST

PORK TENDERLOIN

ROAST BEEF

PRIME RIB *for an additional \$2.00 pp*

BRUNCH STYLE MENU

*Pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced or hot tea
linens, napkins, china, flatware and full service staff*

Brunch menu includes ALL of the following:

FRESH SCRAMBLED EGGS

AUTHENTIC BELGIAN WAFFLES

With butter, maple syrup, fresh fruit topping, chocolate chips, walnuts and freshly whipped cream

MIXED GREEN SALAD

House made vinaigrette and ranch dressing

FRESH FRUIT DISPLAY

With strawberry cream cheese dip

CRISP BACON AND SAUSAGE

FRESH VEGETABLE DISPLAY

Choice of ranch, bleu cheese or roasted red pepper dip

HOMESTYLE POTATOES

SLOW ROASTED CHICKEN

VEGETABLE ORZO PASTA SALAD

CHEF CARVED GLAZED HAM

ASSORTED BREAKFAST PASTRIES

CHOCOLATE COVERED STRAWBERRIES

SERVED DINNER MENU

Includes a specialty salad, artisan bread with honey butter and tableside beverages including water, regular and decaffeinated coffee, linens, napkins, china, flatware and full service staff

HORS D'OEUVRES

Choice of three, two of which can be passed or served tableside for no additional charge

COCKTAIL MEATBALLS

Handmade perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce

SPINACH RISOTTO STUFFED MUSHROOMS

Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese

BACON WRAPPED WATER CHESTNUTS

Lightly glazed with honey cracked pepper sauce

CHICKEN SALAD STUFFED PHYLLO CUPS

Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups

MINI CHEESEBURGERS

Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

SPINACH AND ARTICHOKE FONDUE

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with crisp corn tortilla chips

BUFFALO CHICKEN DIP

Hot, creamy and decadent served with salty, crisp corn tortilla chips

CHICKEN DRUMMIES

Chicken legs frenched and fried served with asian, barbecue and buffalo sauces

LOADED POTATO CUPS

Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt

CRUDITE CUPS

An individual serving of seasonal, fresh, crisp vegetables served with choice of ranch, bleu cheese or roasted red pepper dip

SHRIMP SHOOTERS

Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge

SCOOP OF FRUIT

Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone

SOUP AND SANDWICH SHOOTERS

Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup

LETTUCE WRAPS

Marinated asian chicken or shrimp and vegetables in bibb lettuce with soy dipping sauce

TRADITIONAL DEVEILED EGGS

Beautifully placed in individual spoons, garnished with a sprig of chive and paprika

DOMESTIC CHEESE BOARD

Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers

BRUSCHETTA DISPLAY

Parmesan crusted ciabatta bread served with basil marinated tomatoes

NOT YOUR AVERAGE DOG

Petite hot dog served in a soft bun with ketchup, sriracha ketchup, mustard and sweet relish

CHARCUTERIE

A selection of cured meats including but not limited to prosciutto, soppressetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread

ASSORTED FLAT BREAD PIZZA

*Fresh mozzarella, balsamic vinegar, tomato and basil
Caramelized onion with bacon & gruyere
Prosciutto, pear & olive oil
Spicy sausage with broccolini and fontina cheese*

SERVED DINNER MENU CONT'D

ENTREES

Choice of One or Two

SURF & TURF

Filet prepared with house made demi-glace and choice of grilled shrimp skewer or crab cake topped with remoulade, served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables

LEMON DILL SALMON

Served with wild rice pilaf and chef's roasted seasonal vegetables

STUFFED CHICKEN BREAST

Sausage and polenta filling topped with garlic cream sauce, roasted garlic mashed potatoes and chef's roasted seasonal vegetables

ROASTED HALF CHICKEN

Marinated in fresh herbs and served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables

PANCETTA AND PEAR-STUFFED PORK

Chops or loin served over au gratin potatoes with chef's roasted seasonal vegetables

BARRAMUNDI FRESHWATER FISH

Barramundi is oven roasted and has a mild buttery flavor, very moist and succulent served with tomato caper relish, wild rice pilaf and chef's roasted seasonal vegetables

PRIME RIB

USDA prime rib of beef topped with hickory au jus served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables.

SALADS

MIXED GREEN SALAD

Cherry tomatoes, house made croutons, bleu cheese crumbles, toasted walnuts, almonds or pecans and served with balsamic vinaigrette

CLASSIC WEDGE

Crisp bacon, egg, red onion, bleu cheese crumbles and served with ranch dressing

FREQUENTLY ASKED QUESTIONS

What is the deposit to book my date?

\$1,000.00.

What is the Service Fee?

20%.

Are there Taxes?

Yes, but not everything in the package is taxable.

What are the Payment Terms?

Your next payment after the deposit is due one month from the time of booking. You will then have subsequent payments due up until your event with the last payment due 2 weeks prior to your event.

What is the fee to include my ceremony at Brookshire?

Saturday evening \$400.00, plus outdoor chair rental at \$2.00 per chair.

Saturday early-afternoon, Friday or Sunday \$300.00, plus outdoor chair rental.

How much time do I have for my Ceremony?

2.5 additional hours for preparation, pictures and ceremony.

Is there a rain plan for my Ceremony?

Yes, we have several rain plan options.

How much time do I have for my Reception?

5 hours.

Can I add additional hours to my package?

Yes!

Can I upgrade my package?

Yes, we have a multitude of packages that can “multiply the fun” including Warm Your Heart, Sugar Sugar, Venetian Hour, Warm & Toasty and more!

Are the fabric ceiling sweeps and lights included in the package?

No, not all brides love the “Light Up Your Night” package as much as we do, but it can be added for an additional fee of \$650.00.

Can I add liquor to my beer and wine package?

Yes, it is unlimited for 4.5 hours at \$6.00 pp.

Can I bring my own alcohol?

No, we hold a liquor license.

When is my final guest count due?

Two weeks prior to your event.

What is the minimum guest count?

85 adults on Friday, 75 adults early Saturday and Sunday. 110 adults on Saturday evening.

How many people can Brookshire accommodate?

Up to 500 guests in both ballrooms.

How many ballrooms does Brookshire have?

Brookshire has two side by side ballrooms that open up to one large ballroom. If your guest count is under 150, your event will be in one ballroom. If your guest count is over 150, your event will be in both ballrooms.

Can I have both Ballrooms if my guest count is under 150?

Yes, on Saturdays you may purchase the other ballroom for \$1200.00. On Fridays and Sundays, both ballrooms are automatically included at no additional cost.

Does Brookshire offer discounted pricing?

Yes. January and February our package pricing is reduced. Please see our website for details.

Are my wedding cake, centerpieces and DJ really included?

YES!