



Brook-Lea  
Country Club  
Banquet Menus

***As you walk down the fairway of life you must smell the roses, for you only get to play one round.***

***--Ben Hogan***

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## *Hors D'oeuvres*

### **Hot Selections (priced per 100)**



✧ <i>Fried Chicken Tenders with Honey Mustard and BBQ Sauce</i>	<i>\$150.00</i>
✧ <i>Bacon Wrapped Scallops</i>	<i>\$210.00</i>
✧ <i>Puff Pastry Brie &amp; Pear Purse with Almonds</i>	<i>\$195.00</i>
✧ <i>Shrimp Pot Stickers with Dipping Sauce</i>	<i>\$150.00</i>
✧ <i>Artichokes French</i>	<i>\$195.00</i>
✧ <i>Chicken En Crouete with Cranberry and Almonds in Puff Pastry</i>	<i>\$195.00</i>
✧ <i>Assorted Mini Quiche</i>	<i>\$150.00</i>
✧ <i>Assorted Mini Deep Dish Pizza</i>	<i>\$150.00</i>
✧ <i>Tender Beef Sirloin Brochette Teriyaki</i>	<i>\$195.00</i>
✧ <i>Mini Beef Wellington</i>	<i>\$275.00</i>
✧ <i>Portobello Mushroom Purse</i>	<i>\$175.00</i>
✧ <i>Bruschetta on Toast Points topped with Mozzarella</i>	<i>\$175.00</i>
✧ <i>Mini Corned Beef Reuben</i>	<i>\$175.00</i>
✧ <i>Lamb "Lolly Pop" Chop</i>	<i>\$275.00</i>
✧ <i>Spinach and Feta Cheese Spanakopita</i>	<i>\$175.00</i>
✧ <i>Asian Chicken Satay</i>	<i>\$195.00</i>
✧ <i>Asian Vegetable Egg Rolls</i>	<i>\$195.00</i>
✧ <i>Italian Sausage Stuffed Mushrooms</i>	<i>\$175.00</i>
✧ <i>Chicken Quesadilla</i>	<i>\$175.00</i>
✧ <i>Clams Casino</i>	<i>\$175.00</i>
✧ <i>Mini Chicken Cordon Bleu</i>	<i>\$195.00</i>

### **Cold Selections (priced per 100)**

✧ <i>Phyllo Cups filled with Chicken, Shrimp, Crab &amp; Egg Salad</i>	<i>\$130.00</i>
✧ <i>Chilled Jumbo Shrimp with Cocktail Sauce</i>	<i>\$250.00</i>
✧ <i>Prosciutto Wrapped Melon</i>	<i>\$130.00</i>

### **Displays (priced per person)**

✧ <i>International and Domestic Cheese, Fruit, and Berries with Crackers</i>	<i>\$3.50</i>
✧ <i>Baked Brie with Puff Pastry with Raspberry Sauce and Almonds W/Sliced Baguette Bread (serves 25)</i>	<i>\$50.00</i>
✧ <i>Fresh Vegetable Crudités with Assorted Dipping Sauces</i>	<i>\$2.50</i>
✧ <i>Antipasto with Grilled Vegetables, Sliced Italian Meats, Fresh Mozzarella, Olives and Artichokes Served w/Balsamic Vinaigrette</i>	<i>\$3.95</i>

### **Ice Sculptures**

✧ <i>Professionally Carved to your Design</i>	<i>\$300.00 and up</i>
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# Brook-Lea Country Club

## *Breakfast*

### ***The Continental***

*\$9.00/Person*

*Assorted Morning Pastries and Muffins*

*Fresh Fruit Compote*

*Orange and Cranberry Juice*

*Fresh Brewed Coffee and Decaffeinated Coffee and  
Hot Tea*

### ***Classic Breakfast Buffet***

*(for Parties of 20 or More)*

*\$13.95/Person*

*Assorted Morning Pastries*

*Fresh Sliced Fruit and Berries Display*

*Pancakes with Hot Syrup*

*Breakfast Potatoes*

*Scrambled Eggs*

*Bacon and Country Sausage*

*Fresh Brewed Coffee and Decaffeinated Coffee and  
Hot Tea*

### ***Add to any of the above Breakfasts:***

*Individual Yogurts \$1.50*

*Bagels with Cream Cheese \$1.25*

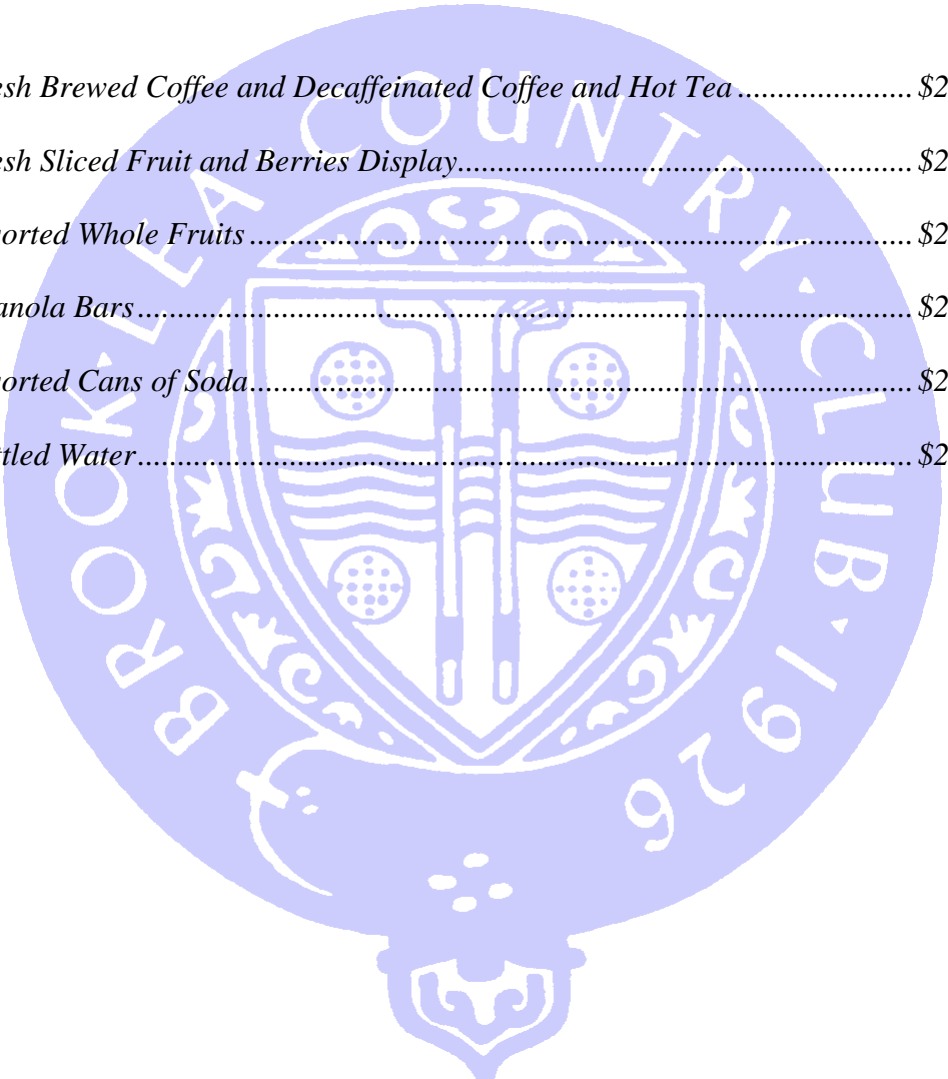
*Assorted Dry Cereal with Milk \$1.50*

*Chef Prepared Omelets to Order or Chef Carved Baked Ham \$5.00*

# *Brook-Lea Country Club*

## *Meeting Breaks*

*(All pricing is per person)*



<i>Fresh Brewed Coffee and Decaffeinated Coffee and Hot Tea</i> .....	<i>\$2.75</i>
<i>Fresh Sliced Fruit and Berries Display</i> .....	<i>\$2.75</i>
<i>Assorted Whole Fruits</i> .....	<i>\$2.00</i>
<i>Granola Bars</i> .....	<i>\$2.00</i>
<i>Assorted Cans of Soda</i> .....	<i>\$2.50</i>
<i>Bottled Water</i> .....	<i>\$2.00</i>



# *Brook-Lea Country Club*

## *Lunch Buffets*

*(For parties of 20 or more)*

### *Wrap Buffet*

*\$13.95 per Person  
Plus tax and gratuity*

*Garden Salad with Two Dressings*

*(Choice of three wraps)*

*Sliced Ham, Roast Turkey Breast, Roast Beef,*

*Chicken Salad and Tuna Salad*

*Fresh Sliced Melon, Honeydew, Pineapple,*

*Berries and Red Grapes*

*Fresh Baked Cookies and Brownies*

*Freshly Brewed Coffee, Tea, and Iced Tea*

# **Brook-Lea Country Club**

## **Buffet Lunch Selections**

*(For parties of 20 or more)*

### **Soup & Salad Bar**

*\$11.95/Person*

*Chef Select Soup w/Crackers  
Assorted Rolls and Butter  
Tossed Greens, Julienne Ham, Turkey  
Shredded Cheese, Tomatoes, Cucumbers,  
Olives, Mushrooms, Carrots, Croutons,  
And Dressings  
Fresh Sliced Fruit Salad  
Tri-Colored Tortellini Salad*

### **Deli Buffet**

*\$15.95/Person*

*Chef Select Soup w/Crackers  
Garden Salad with Two Dressings  
Sliced Ham, Roast Turkey Breast,  
Roast Beef and Tuna Salad  
Assorted Sliced Cheeses  
Assorted Breads and Rolls  
Lettuce, Tomato and Onion Condiments  
Fresh Sliced Fruit and Berries  
Chef's Pasta Salad  
Relish Tray  
Brownies, Cookies and Lemon Bars*

*Add Fresh Brewed Coffee and Decaffeinated Coffee and Hot Tea --- \$2.75/person*

*Add Assorted Cans of Soda ---- \$2.50/person*

# **Brook-Lea Country Club**

## **Hearty and Comforting Lunch Buffets**

*(For parties of 25 or more)*

**\$19.95 per person**

### **Soup & Salad Bar:**

*Chef Select Soup with Crackers, Tossed Garden Greens, Julienne Ham, Turkey and Shredded Cheese, Tomatoes, Cucumbers, Olives, Mushrooms, Carrots, Croutons, Salad Dressings, Rolls and Butter*

### **Choice of Two of the Following:**

*Potato Salad  
Pasta Salad  
Chef's Fresh Vegetables  
Antipasto Salad  
Fresh Sliced Fruit and Berries  
Oven Roasted Potatoes  
Wild Rice Pilaf  
Garlic Smashed Potatoes*

### **Choice of Two Hot Entrées:**

*Chicken French  
Chicken Marsala  
Tenderloin Tips with Buttered Egg Noodles  
Pan Seared Salmon with Citrus Glaze  
Penne Alfredo or Penne Marinara  
Baked Ham with Brown Sugar Glaze  
Roast Pork Tenderloin  
Oriental Chicken and Vegetable Stir-Fry  
Beef and Broccoli Stir-Fry  
Sliced Sirloin of Beef with Hunter Sauce*

*Add Regular and Decaffeinated Coffee and Tea --- \$2.75/person*

*Add Assorted Cans of Soda ---- \$2.50/person*

*Add House-Baked Cookies and Brownies ---- \$2.00/person*



# Brook-Lea Country Club

## Served Lunch Selections

Priced per-person, for parties of 20 or more.

Parties fewer than 20 people may pre-order from a selection of our current ala-carte menus.

(Entrée Prices include choice of Starter, Starch, Vegetable, Rolls/Butter and Beverage).

Up to three choices are recommended, provided one of the three is a vegetarian option.

A preorder is required one week prior to the event. Changes to the count may be made up to 48 hours ahead of the event.

Color coding and place cards are preferred for events with multiple entrees.

Special requests accommodated.

All pricing subject to 20% gratuity and 8% sales tax.

### Starters

(select one)

*Chef Select Soup*

*Sliced Fresh Fruit and Berries*

*House Salad with Choice of Two Dressings*

### Lunch Entrées

(Entrée Prices include choice of Starter, Starch, Fresh Vegetable, Rolls/Butter and Fresh Brewed Coffee, Decaf Coffee and Tea).

<i>Strip Loin of Beef served with Sautéed Mushrooms</i>	\$21.95
<i>Broiled Tilapia with Lemon Buerre Blanc</i>	\$18.00
<i>Mediterranean Penne Pasta with Spinach, White Beans, Artichokes, Olives, Tomatoes, Garlic and Parmesan Cheese</i>	\$15.50
<i>Sole Almondine Lemon Buerre Blanc</i>	\$18.00
<i>Grilled Salmon with Raspberry Sauce</i>	\$19.00
<i>Petit Filet Mignon with Sautéed Mushrooms</i>	\$22.95
<i>Classic Chicken French with Lemon Buerre Blanc</i>	\$17.95
<i>Fettuccini topped with Fresh Vegetables</i>	\$15.50
<i>Chicken Cordon Bleu with Supreme Sauce</i>	\$17.95

### Salads

<i>Pecan Crusted Chicken Breast served over Field Greens tossed in a Raspberry Vinaigrette</i>	\$14.00
<i>Par Three Salad – Chicken, Tuna and Shrimp Salads served with Field Greens</i>	\$14.00
<i>Grilled Shrimp Caesar Salad</i>	\$16.00
<i>Black &amp; Blue Salad – Crisp Romaine and Blackened Tenderloin tossed with Blue Cheese Dressing</i>	\$17.00

# **Brook-Lea Country Club**

## **Tournament Lunch Buffet**

*Priced per person  
Includes Iced Tea and Lemonade*

### **The Shotgun Starter**

*Italian Sausage  
Zweigles Hot Dogs  
Hamburgers  
Baked Beans  
Coleslaw  
Potato Chips  
Relish Tray  
\$10.95*

### **The Putter**

*Sliced Cold Cuts  
Three Chef-Selected Chilled Salads  
Potato Chips  
Condiments and Rolls  
\$9.95*

### **The Picnic**

*BBQ Chicken Breast  
Zweigles Hotdogs  
Hamburgers  
Red Bliss Potato Salad  
Baked Beans  
Relish Tray  
Brownies and Cookies*

*\*prepared outdoors on the Grill - weather permitted  
\$12.95*

### **The Pool Party**

*Note: prices are in addition to pool guest fees*

*Cheese Sheet Pizza, Soda and Ice Cream  
\$5.95 – Children  
\$7.95 - Adults*

*Chicken Fingers, French Fries, Popsicles & Soda  
\$6.95 – Children  
\$8.95 - Adults*

# **Brook-Lea Country Club**

## **Dinner Buffet Selections**

*(For parties of 50 or more - prices per person)*

### **Served Salad**

*With Freshly Baked Rolls*

### **Select One**

*House Salad with Selection of Dressings*

*Classic Caesar Salad*

*Baby Spinach with Red Onions, Mushrooms, Crumbled Bacon & Balsamic Vinaigrette*

### **Buffet**

*Antipasto Display*

*Chef Selected Vegetables*

*Fresh In-Season Fruit*

*Chef Selected Chilled Salad*

### **Pasta**

*Penne with Marinara and  
Alfredo on the Side*

### **Potato – Select One**

*Au Gratin*

*Roasted Red Bliss*

*Garlic Smashed*

*Rosemary Yukon Gold*

*Twice Baked*

### **Entrees**

**Choose Two or Three**

*Chicken French*

*Mediterranean Chicken Roulade*

*Chicken Marsala*

*Grilled Tuna*

*Salmon Au Poivre*

*Roasted Pork Loin with Mustard Crust*

*Grilled Chicken with Cranberry Mandarin Orange Glaze*

*Chicken Cordon Bleu*

*Chicken Rosemary with Red Current Glaze*

*Filet of Sole with Crab Stuffing*

*Beef Burgundy*

*Sliced Roast Sirloin*

**Two Entrée Choices: \$24.95**

**Three Entrée Choices: \$27.95**

### **Carved Items – Priced, additionally by the person**

<i>Prime Rib Au Jus</i>	<i>\$ 5.00</i>
<i>Top Sirloin of Beef, Bordelaise</i>	<i>\$ 3.00</i>
<i>Sliced Tenderloin of Beef</i>	<i>\$ 7.00</i>
<i>Brown Sugar-Glazed Ham</i>	<i>\$ 3.00</i>
<i>Slow-Roasted Turkey</i>	<i>\$ 3.00</i>

# Brook-Lea Country Club

## Served Dinner Selections

Priced per-person, for parties of 20 or more. Parties fewer than 20 people may pre-order from a selection of our current ala-carte menus. Up to three choices are recommended, provided one of the three is a vegetarian option.

A preorder is required one week prior to the event. Changes to the count may be made up to 48 hours ahead of the event. Color Coding and place cards are preferred for events with multiple entrees. Please inquire of special requests.

All pricing subject to 20% Gratuity and applicable 8% sales tax.

### Starters (please select one)

Chef Select Soup	\$3.25	Fresh Sliced Fruit/Berries	\$3.50
Jumbo Shrimp Cocktail	\$10.95	French Onion Soup	\$3.50

### Served Salad (Included with Dinner Pricing ---Please Select One)

Mixed Green Salad with Two Dressings

Classic Caesar Salad with Asiago Cheese

Baby Spinach with Red Onions, Mushrooms, Crumbled Bacon & Balsamic Vinaigrette ~ Additional \$1.50PP

Brook-Lea Signature Salad Mixed Greens Strawberries, Red Grapes, Craisins, Cucumbers and Red Onion tossed with Raspberry Vinaigrette ~ \$1.50 PP

Caprese Style Salad with Tomatoes and Fresh Mozzarella Served Over Mixed Greens and Balsamic Vinaigrette ~ Additional \$1.50 PP

### Dinner Entrées

(Entrees include a Mixed Green Or Caesar Salad, Warm Rolls with Butter, Potato or Rice or Risotto or Polenta and Fresh Vegetable)

#### Beef Entrée

8oz Grilled Filet Mignon	\$32.00
12oz Angus Strip Steak with a Cabernet Reduction	\$30.00
Sliced Beef Tenderloin Bordelaise	\$32.00
Roast Prime Rib of Beef with Beef Jus	\$27.00
Grilled Sirloin Filet served with a Mushroom Sauce	\$26.00
6oz Grilled Filet and Shrimp Scampi	\$32.00

#### Chicken Entrée

Stuffed Chicken Breast filled with Prosciutto and Provolone Cheese	\$25.00
Classic Chicken French finished with a Lemon Sherry Sauce	\$24.00
Half Roasted Chicken	\$19.00

#### Seafood Entrée

Brook-Lea Signature Shrimp Scampi with Mushrooms, Spinach, Cherry Tomatoes, White Wine and Garlic	\$28.00
Pan Seared Scallops with a Citrus Herb Beurre Blanc	\$28.00
Citrus Seared Salmon Fillet finished with a White Wine Sauce	\$26.00
Grilled Swordfish served with a Tropical Fresh Salsa	\$28.00
Roasted Chilean Sea Bass served over Wilted Greens	\$32.00

#### Lamb-Pork-Vegetarian

Frenched Pork Chops Served with Natural Pan Drippings	\$26.00
8oz Pork Tenderloin with Citrus Glaze	\$24.00
Dijon Rack of Lam with Natural Jus	\$30.00
Roasted Vegetable Wellington in Puff Pastry with Roasted Red Pepper Sauce	\$22.00

# *Brook-Lea Country Club*

## *Dessert Selections*

**\$3.95**

*Ice Cream Sundae  
Crème De Menthe Parfait  
Rainbow Sherbet*

**\$5.95**

*Chocolate Overload  
Carrot Cake  
Carmel Apple Pie*

**\$6.95**

*House - Made Specialties:  
Crème Brule with Fresh Berries  
Tiramisu Cake  
New York Style Cheesecake  
with Macerated Berries*

## **Coffee & Beverage Stations**

*Note: Hors D'oeuvres and Stations do not include beverages. Priced per person*

### **Coffee Station**

*Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee & Herbal Teas  
Flavored Creamers*

**\$2.95**

### **Thirst Quencher**

*Coffee Station and Assorted Soda*

**\$3.95**

### **Afternoon Energizer**

*Assorted Cookies, Brownies & The Thirst Quencher*

**\$5.95**

# **Brook-Lea Country Club**

## **Shower Package-Brunch**

*(For parties of 35 or more-priced per person)*

### **Brunch Menu includes:**

- ✧ *In-Season Sliced Fresh Fruit, Berries and Grapes*
- ✧ *Assorted Morning Pastries and Muffins*
- ✧ *Choice of One – Bacon, Sausage or Ham*
- ✧ *Scrambled Eggs or Baked Strata (Casserole of Egg, Cheese and Vegetables)*

### **Starches (select one)**

- ✧ *Breakfast Potatoes*
- ✧ *Wild Rice Blend*
- ✧ *Rigatoni Marinara*
- ✧ *Red Roasted Potatoes*

### **Entrees Selections (Choice of one, two or three)**

- ✧ *Vegetable Lasagna*
- ✧ *Beef Burgundy w/Egg Noodles*
- ✧ *Chicken Cordon Blue*
- ✧ *Chicken Marcela*
- ✧ *Sliced Roast Sirloin of Beef in a Hunter Sauce*
- ✧ *Fruit Blintzes Assorted*
- ✧ *Stuffed Fillet of Sole w/Crab*
- ✧ *Chicken French*
- ✧ *Rosemary Roasted Pork Loin*
- ✧ *Orange Crusted Salmon*
- ✧ *Chicken Parmesan*
- ✧ *Mediterranean Chicken*
- ✧ *Vegetable Medley*
- ✧ *Includes Beverage (Coffee, Decaf, Tea)*

***One Entree Selection --\$15.95***

***Two Entree Selections--\$19.95***

***Three Entree Selections--\$21.95***

### ***Omelet Station –Add \$6.95***

*Prepared to order with Ham, Peppers, Onions, Mushrooms, Cheese, Salsa and Artichokes*

*All prices subject to 20% Service/Gratuity Charge and 8% Sales Tax.*



# Brook-Lea Country Club

## Shower Package-Stations

Three Stations Recommended

### **Pasta Station @ \$7.95++pp:**

- ✧ Penne, Tri Colored Farfalle and Cheese Tortellini. Marinara, Alfredo, Sun-Dried Tomato Pesto, or Bolognese (any three). Presented with Hearth-Baked Breads, Grated Cheese, and Diced Prosciutto Ham

### **From the Carving Board (All Carved In-Room)**

- ✧ Tenderloin of Beef (Chateaubriand) with Marcela Demi Glace, Rolls and Condiments \$13.50++pp
- ✧ Roast Sirloin of Beef with Brandy Mushroom Glace, Rolls and Condiments \$ 7.95++pp
- ✧ Roasted Turkey with Fresh Rolls and Condiments \$ 6.50++pp
- ✧ Honey Glazed Baked Ham with Fresh Rolls and Condiments \$ 6.50++pp
- ✧ Slow Roasted Prime Rib Au Jus \$ 9.50++pp
- ✧ Center Cut Roasted Pork Loin with Apple Chutney and Biscuits \$ 6.50++pp

### **Action Stations**

Caesar Salad Station With Grilled Chicken and Market Vegetables \$6.50	Veal Piccata Medallions of Veal w/Capers, Lemon and White Wine \$9.50
Shrimp Scampi W/Garlic, White Wine, Lemon Presented with Saffron Rice and Bruschetta \$10.50	Steak Diane Tenderloin of Beef, Finished with Brandy, Mushroom and Dijon Mustard \$10.25
Pork, Shrimp or Chicken (pick two) Stir Fry with Oriental Vegetables and Fried Rice \$7.95	Fajita Station Southwestern NY Strip Steak, Guacamole Salsa, Sour Cream and Flour Tortillas \$9.25
Dessert and Coffee Assorted Tortes and Mini Cannoli's, Cream Puffs, Cookies and Brownies \$6.95	Omelet Station Prepared to order with Ham, Peppers, Onions, Mushrooms, Cheese and Tomatoes \$6.95

All prices subject to 20% Service/Gratuuity Charge and 8% Sales Tax.

# **Brook-Lea Country Club**

## **Shower Package-Bufferet**

*(For parties of 35 or more-priced per person)*

### **Soup and Salad Buffet @ \$13.95**

*Assorted Rolls, Bread Stick and Miniature Muffins*

*Antipasto Display*

*Deli Platter with Cold Cuts and Cheeses*

*Chef-Selected Soup of the Day*

*Red Bliss Potato Salad*

*Beverage: Coffee, Decaf, Tea and Iced Tea*

### **The Hearty & Comforting Buffet @ \$20.95**

*Salad Bar and Assorted Dressing*

*Sliced Fresh Fruit & Berries*

*Chef-Selected Vegetables*

*Beverages: Coffee, Decaf, Tea and Iced Tea*

#### **Entrées (Choice of Two)**

Chicken French

Chicken Marsala

Chicken Dijonaise

Chicken Piccata

Half Roasted Chicken w/Tomato-Sherry Essence & Exotic Mushrooms

Citrus-Glazed Salmon

Grilled Tuna with Tropical Salsa

Roasted Pork Loin

Tenderloin Tips Burgundy

#### **Starch (Choice of One)**

Garlic Smashed Potatoes

Oven-Roasted Red Bliss Potatoes

Wild Rice Pilaf

Penne Pasta Primavera

Rigatoni Marinara

### **Add a Carved Item for an Additional \$3.95pp**

Slow-Roasted Top Sirloin

Baked Ham with Brown Sugar Glaze

Roasted Turkey

*All prices subject to 20% Service/Gratuity Charge and 8% Sales Tax.*

# *Brook-Lea Country Club*

## *Premier Wedding Package*

*\$66.00 per person*

Our Premier Wedding Package includes:  
Butler Served (3) Hors D'oeuvres  
Club Select Three Hour Open Bar  
Champagne Toast  
Three-Course Dinner  
Cutting and Serving the Wedding Cake  
International Coffee Station  
Mirror Tiles and Votive Candle Centerpieces

*Create an unforgettable dining experience with the assistance of our Executive Chef*

### ***Appetizers*** (Please Select One)

- ✧ *Wedding Soup* – Traditionally prepared with Italian Style Meatballs, Acini De Pepe Pasta, Escarole and Garlic in Parmesan Chicken Broth
- ✧ *Sliced Fresh Fruit and Berries*
- ✧ *Four Cheese Tortellini Pasta* – Tossed in your choice of Pesto, Alfredo or Vodka Marinara with Asiago Cheese

### ***Salads*** (Please Select One – All salads served with Fresh Rolls and Butter)

- ✧ *Club Salad* – Chopped Romaine, Grape Tomatoes, Crumbled Bacon, Toasted Almonds and Gorgonzola Cheese served with Raspberry Vinaigrette Dressing
- ✧ *Baby Spinach Salad* – Served with Bacon, Red Onion, Mushrooms, Feta Cheese and Balsamic Dressing
- ✧ *Mixed Greek Salad* – Topped with Fresh Seasonal Vegetables and your Choice of Two Dressings
- ✧ *Romaine Salad* – Chopped Romaine with Sliced Strawberries and Mandarin Orange segments served with Poppy Seed Dressing

### ***Entrees Selections*** (Please Select Three)

- ✧ *Roast Prime Rib of Beef* – Slow Roasted Rib of Beef Au Jus
- ✧ *Chicken Wellington* – Boneless Breast of Chicken Topped with Mushroom Duxelle and baked in Puff Pastry and finished with a Madeira Sauce
- ✧ *Boneless Breast of Chicken* – Choice of either a Havarti and Prosciutto Mornay Sauce or a Cabernet Sauvignon Rosemary Demi Glaze
- ✧ *Baked Salmon* – Served with a Lemon Dill Sauce or Honey Almond Crusted
- ✧ *Vegetarian Napoleon* – Crispy Breaded Eggplant, Squash, Roasted Red Peppers, Portobello Mushroom and Mozzarella Cheese finished with a Tomato Coulis
- ✧ *Grilled Tournedos of Beef with Baked Salmon* – Served with Champagne Herb Buerre Blanc

### ***Starch and Vegetable*** (Please Select One of Each)

- ✧ Olive Oil and Fine Herb Roasted Red Bliss Potato, Cajun Roasted Yukon Gold Potato, Garlic Smashed Potato, Three Cheese Duchess Potato
- ✧ Roasted Vegetable Medley, Asparagus – Zucchini Medley, Honey Roasted Carrots

# Brook-Lea Country Club

## Consumption Bar

(For parties of 50 or more)

Prices shown for full bottles; billed by the tenths of a bottle consumed

### Well Brand Selection --- \$95.00/bottle

- ✧ Whiskey, Gin, Vodka, Scotch, Bourbon, Rum, Vermouth, Crème de Menthe, Brandy, Schnapps, Crème de Cocoa, Triple Sec, Anisette

### Call Brand Selection --- \$115.00/bottle

- ✧ Beefeater, Bombay, Gordon's, Tanqueray, Smirnoff, Absolut, Stolichnaya, VO, Canadian Club, 7-Crown, Irish Whiskey, Dewars, J&B, Johnny Walker-Red Label, Old Grand Dad, Wild Turkey, Jack Daniels, Southern Comfort, Bacardi Rums, Myers, Captain Morgan

### Premium and Imported Cordials --- \$125.00/bottle

- ✧ Grey Goose, Makers Mark, Bombay Sapphire, Bailey's Irish Cream, Kahlua, Sambuca, Amaretto DiSaronno, Frangelico, Chambord, Crown Royal, Johnny Walker-Black Label, Chivas Regal

### Beer - 1/2 Keg-Serves approximately 200 Glasses --- \$175.00

- ✧ Coors Light, Labatt's Blue, Labatt's Blue Light

### Individual Drink Pricing

(Inclusive of tax. For tab's fewer than 50 or Cash Bar arrangements)

Juice	\$2.75
Soda	\$2.50
Well Cocktail/Mixer	\$6.00
Call Cocktail/Mixer	\$8.00
Premium Cocktail/Mixer	\$10.00
House White Wine	\$5.50
House Red Wine	\$5.50
Premium Red or White Wine	\$8.00
Domestic Beer	\$4.50
Imported Beer	\$5.50

### Bottled Beverages by the Case

(Tournament Refreshments)

Canned Soda (Coke)	\$48.00
Bottled Water (20oz)	\$48.00
Local (Genny Products)	\$60-70.00
Domestic (Coors/Mich/Bud)	\$70-85.00
Canadian (Labatts)	\$70-90.00

# *Brook-Lea Country Club*

## *Additional Services & Rentals*

<u>Audio Visual Rental</u>	<u>Member Rate</u>	<u>Non-Member Rate</u>
16" Color Television	\$ 50.00	\$ 75.00
VCR/DVD Player	\$ 20.00	\$ 30.00
LCD Projector	\$ 25.00	\$ 50.00
Screen	\$ 15.00	\$ 25.00
Wireless Microphone	\$ 25.00	\$ 50.00
Flipchart with Easel	\$ 15.00	\$ 25.00
Mac Adapter for Projector	\$8.00	\$ 18.00

### Pool Parties

*Cleaning/Set Up Fee*

*(When bringing in own pizza/cake)*

*Additional Lifeguards*

*(per hour, per lifeguard)*

### Flat Rates

**\$ 30.00**

**\$ 20.00**

### Weddings/Special Events/Tournaments

*Corkage Fee (per bottle)*                   \$ 15.00

*Chair Covers with Bow (per chair)*       \$ 4.50

*Donated Beverage (Ice/Labor)*           \$ 75.00

*Cake Cutting Service*                     \$50.00

*Coat Check*                                     \$30.00

### Room Rentals (Non-Member Rates)

*Board Room*                                     \$100.00

*Library*   \$250.00

*Mary Hastings Room*                       \$500.00

*Donald Ross Room*                         \$1,000.00

# Policies & General Information

We would like to make your occasion as memorable as possible and look forward to meeting with you to go over the details. The following information is provided to answer the more common concerns and questions.

## **Banquet Reservations, Deposits, & Contracts:**

- A Club member must sponsor all functions.
- The sponsoring member must be present at the function.
- Final count (guaranteed minimum) is due 3 business days prior to event.
- The sponsoring member is ultimately responsible for charges incurred.
- The Board of Governors reserves the right to accept or decline a reservation.
- Tentative dates, without deposit, will be held for only two weeks.
- A contract will be written and provided for all private banquets.
- Deposits are not refundable, but is applicable to final invoice.

Accepted: \_\_\_\_\_

## **Charges:**

- Charges will be based on the guaranteed minimum or the actual number of attendees, whichever is greater
- Most banquet items are priced per person unless otherwise noted.
- Pricing of banquet menu items cannot be guaranteed more than six months prior to the function.
- Additional charges may apply for additional or excessive linen, décor, set-up, staffing, valet, etc., as well as for any damage to property and facilities and or extraordinary clean up to the premises.

Accepted: \_\_\_\_\_

## **Menu Selections:**

- Final meal counts provided to banquet coordinator one week before the date of event
- Place cards are required for served dinners to indicate entrée selections to the banquet staff
- The Club reserves the right to discuss previously booked menus if market pricing and/or availability affect our ability to provide the menu.
- All pricing is subject to 8.0% tax and 20% gratuity (please provide a copy of tax-exempt status if applicable)
- Homemade baked goods, cookies, snacks, and other food are not permitted.
- Cakes and goods may be brought in from a licensed establishment. Please make arrangements with the Club for delivery to Club prior to event.
- At the conclusion of your event, you can NOT remove food from the premises without approval of the Club Manager.

Accepted: \_\_\_\_\_

## **Dress & Conduct:**

- Members and Hosts are responsible for their guests' compliance with the Club dress code. To help avoid any mutual embarrassment, it is advisable to notify guests, musicians, photographers, etc., in advance. No jeans or collarless shirts are allowed either in the Clubhouse or on the Course. A more detailed policy is available for review. Damage and misconduct are ultimately the responsibility of the Member and/or host of function

Accepted: \_\_\_\_\_

## **Decorations:**

- The Club will be available for decorating purposes during normal operating hours provided that the room is not reserved for another use. Decorations must conform to applicable fire codes. Glitter and Confetti are prohibited. We request that decorations be removed immediately following the function. Arrangements can be made with the Club regarding drop-offs prior to events and picking up after events.

Accepted: \_\_\_\_\_



# *Brook-Lea Country Club*

## *Preferred Vendors*

Gardner Photography  
[www.gardnerphotography.net](http://www.gardnerphotography.net)  
585-748-7427

Magic Moments Photography  
[www.magicmomentsrochester.com](http://www.magicmomentsrochester.com)  
585-703-1680

Images Unveiled  
[www.imagesunveiled.com](http://www.imagesunveiled.com)  
877-434-4588

Savoias Pastry Shoppe  
[www.savoiapastry.com](http://www.savoiapastry.com)  
585-482-1130

Etna Pastry Shoppe  
[www.etnapastryshop.com](http://www.etnapastryshop.com)  
585-429-6369

Cakes by Karen  
[www.cakesbykarenonline.com](http://www.cakesbykarenonline.com)  
585-349-7804

Just Wright Entertainment  
[www.jwedj.com](http://www.jwedj.com)  
585-426-9694

The Party Connection  
[www.theparty-connection.com](http://www.theparty-connection.com)  
585-865-1420

Picture the Best  
[PictureTheBest@gmail.com](mailto:PictureTheBest@gmail.com)  
585-943-4725

Ziembiec Wholesale Florist Inc  
[ziembiec@frontiernet.net](mailto:ziembiec@frontiernet.net)  
585-325-1980

S & S Limousine  
[www.sslimousine.com](http://www.sslimousine.com)  
585-444-6666

Diamonds Limousine  
[www.diamondslimo.com](http://www.diamondslimo.com)  
585-533-9050

Charisma Jewelers  
[www.charismajewelers.com](http://www.charismajewelers.com)  
585-227-7700

Air Affair Party Rental  
Chair, Table and Tent Rental  
585-293-2524

Menkas Touch of Elegance  
[www.menkastouch.com](http://www.menkastouch.com)  
585-247-8271

Skylighters Fireworks  
[www.skylightersfireworks.com](http://www.skylightersfireworks.com)  
716-903-3291

Sweet Sammie Jane's Pastry Shoppe  
[www.sweetsammiejanes.com](http://www.sweetsammiejanes.com)  
585-474-3100

Grand Occasions  
<https://www.facebook.com/Grand.Occasions.Roc>  
8585-298-7282