



BROOK-LEA EVENTS

MAKE IT SPECIAL, MAKE IT BROOK-LEA

585.247.3242 | WWW.BROOKLEACC.COM
891 PIXLEY ROAD, ROCHESTER, NY 14624

Welcome to Brook-Lea Country Club

The Board and Management of Brook-Lea appreciate your support of the club. Our goal is to provide you with the product, service and atmosphere you should expect from one of the finest private clubs in Western New York. We are happy to discuss any questions, ideas, thoughts and suggestions you may have to create the event that best suits your needs.



Photos Captured by Alexandra Elise Photography

Room Rental Fees

Donald Ross Room

Capacity: 185 people

Hastings Room

Capacity: 70 people

Telesca Library

Capacity: 40 people

Board Room

Capacity: 15 people

Numbers are approximate. Room capacities are affected by placement and requirements of Bar, Buffets, Dance Floor, Display Tables and Audio/Visual needs.

Contact Information

www.brookleacc.com | 585.247.3242
891 Pixley Road, Rochester, NY 14624

General Manager

Mario Gatti
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Executive Chef

Matt Maryjanowski
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Events Manager

Sarah Frey
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Please let the Events Manager know of any special dietary needs, such as allergies, at least two weeks prior to the event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Breakfast

FOR PARTIES OF 40 OR MORE
SERVED BEFORE 11AM

The Continental

- Assorted Morning Pastries and Muffins
- Fresh Fruit Display
- Orange and Cranberry Juice
- Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

Classic Breakfast Buffet

- Assorted Morning Pastries
- Fresh Sliced Fruit and Berries Display
- Pancakes or French Toast with Hot Syrup
- Breakfast Potatoes
- Scrambled Eggs
- Bacon & Country Sausage
- Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

Additional Options

Assorted Juices

Substitute Sugar Waffles for Pancakes or French Toast

Brunch Buffet

FOR PARTIES OF 40 OR MORE

SERVED BETWEEN
10AM AND 12PM

Includes

- Assorted Morning Pastries and Muffins
- Bacon and Sausage
- In-Season Sliced Fresh Fruit

Eggs (Choose One)

- Scrambled Eggs
- Baked Strata

Starches (Choose One)

- Breakfast Potatoes
- Rigatoni Marinara
- Red Roasted Potatoes

Entrée Options

- Beef Burgundy with Egg Noodles
- Chicken Cordon Bleu
- Chicken French
- Chicken Marsala
- Chicken Parmesan
- Chicken Piccata
- French Toast Casserole
- Fruit Blintzes Assorted
- Grilled Chicken Primavera
- Rosemary Roasted Pork Loin
- Salmon with Lemon Beurre Blanc
- Sirloin Medallions with Mushroom Marsala Cream Sauce
- Sliced Roast Sirloin of Beef with Mushroom Madeira Sauce
- Stuffed Filet of Sole w/Crab
- Vegetable Lasagna

The Brunch Buffet includes Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

Additional Options

Mimosa Bar

30 servings

Includes champagne, orange juice, cranberry juice and assortment of fruit

Flavored Iced Coffee Bar

30 servings

Soft Beverage Station

Choose up to three soft beverages

Lunch Buffets

FOR PARTIES OF 40 OR MORE
SERVED BETWEEN 11AM AND 2PM

Picnic Buffet

- **Choose Two:** Coleslaw, Macaroni Salad, Potato Salad, Pasta Salad, Baked Beans
- Zweigle's Hot Dogs
- Hamburgers and Cheeseburgers
- Condiments
- Potato Chips
- Brownies and Cookies
- Iced Tea and Lemonade Station

Substitute or Add Grilled Chicken or Italian Sausage

Wrap Buffet

- **Choose Three:** Sliced Ham, Roast Turkey Breast, Roast Beef, Chicken Salad, Tuna Salad or Roasted Vegetable
- Potato Chips
- Fresh Sliced Fruit
- Garden Salad with Two Dressings
- Pasta Salad
- Iced Tea and Lemonade Station

***Gluten Free Wraps available with advanced notice

Deli Buffet

- Chef Select Soup w/Crackers
- Garden Salad with Two Dressings
- Fresh Sliced Fruit and Berries
- Pasta Salad
- Sliced Ham, Roast Turkey Breast, Roast Beef and Tuna Salad
- Assorted Sliced Cheeses, Assorted Breads, Condiments
- Iced Tea and Lemonade Station

Deluxe Lunch Buffet

FOR PARTIES OF
40 OR MORE

SERVED BETWEEN
11AM AND 2PM

Includes

- House Salad with Selection of Dressings
- Warm Rolls and Butter
- Penne Pasta with Marinara Sauce
- Chef Select Vegetable

Potato (Choose One)

- Au Gratin
- Roasted Red Bliss
- Garlic Smashed
- Rosemary Yukon Gold

Entrée Options

- Beef Burgundy with Egg Noodles
- Chicken French
- Chicken or Pork Marsala
- Chicken Parmesan
- Chicken Piccata
- Eggplant Parmesan
- Filet of Sole with Crab Stuffing
- Grilled Chicken with Pineapple Salsa
- Grilled Chicken Primavera
- Penne Pasta with Ratatouille
- Roasted Pork Loin with Mustard Crust
- Salmon with Lemon Beurre Blanc
- Sliced Roast Sirloin with Mushroom Madeira Sauce
- Sirloin Steak Au Poivre

Additional Options

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

Soft Beverage Station

Choose up to three soft beverages

Served Lunch

Priced per-person, for parties of 40 or more. Entrée prices include choice of one starter, starch, and vegetable, includes rolls and butter. A maximum of 3 entrée choices are allowed.

A preorder is required one week prior to the event. Color coding and place cards are required for events with multiple entrées. Special requests accommodated.

Starters (Choose One)

- Chef Select Soup
- Fresh Fruit and Berries
- House Salad with Choice of Two Dressings

Entrée Options

- Broiled Tilapia with Lemon Beurre Blanc
- Classic Chicken French with Lemon Beurre Blanc
- Chicken Parmesan
- Chicken Milanese with Arugula Salad
- Chicken Cordon Bleu with Supreme Sauce
- Fettuccini Alfredo topped with Fresh Vegetables
- Grilled Chicken Primavera with Spinach, Artichokes and Red Peppers
- Grilled Salmon with Raspberry Sauce
- Mediterranean Penne Pasta with Spinach, Artichokes, Olives, Tomatoes, Garlic and Parmesan Cheese
- 10oz Ribeye Steak served with Sautéed Mushrooms
- Petit Filet Mignon with Sautéed Mushrooms

Additional Options

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

Soft Beverage Station

Choose up to three soft beverages

Hors D'oeuvres

Selections (Priced Per Piece)

Minimum of 50 pieces per hor d'oeuvre

- Artichoke or Broccoli French
- Asian Vegetable Egg Rolls
- Assorted Mini Quiche
- Bacon Wrapped Jalapenos & Brisket
- Bacon Wrapped Scallops
- Bruschetta on Toast Points topped with Mozzarella
- Chilled Jumbo Shrimp with Cocktail Sauce
- Chicken Quesadilla
- Italian Sausage Stuffed Mushrooms
- Lamb “Lollipop” Chop
- Mini Beef Wellington
- Mini Chicken Cordon Bleu
- Portobello Mushroom Purse
- Shrimp or Pork Pot Stickers with Dipping Sauce
- Spinach & Feta Cheese Spanakopita
- Sun Dried Tomato and Mascarpone Arancini

Selections (Priced Per Person)

For parties of 40 or more

- Charcuterie Board with Grilled Vegetables, Sliced Italian Meats, Fresh Mozzarella, Olives and Artichokes Served w/Balsamic Vinaigrette
- Assorted Flatbread Pizzas
- Pretzel Station with Assorted Cheese and Mustard Condiments
- Fresh Sliced Fruit and Berries Display
- Fresh Vegetable Crudités with Assorted Dipping Sauces
- International and Domestic Cheese with Crackers

Dinner Buffet

FOR PARTIES OF
40 OR MORE

Includes

- House Salad with Selection of Dressings
- Warm Rolls and Butter

Pasta

- Penne with Marinara

Potato (Choose One)

- Au Gratin
- Roasted Red Bliss
- Garlic Smashed
- Rosemary Yukon Gold

Chef Fresh Vegetable

- Chef's Seasonal Selection
- Steamed Broccoli
- Green Beans

Entrée Options

- Chicken French
- Chicken or Pork Marsala
- Chicken or Pork Parmesan
- Chicken Piccata
- Filet of Sole with Crab Stuffing
- Grilled Chicken Primavera
- Grilled Chicken with Pineapple Salsa
- Roasted Pork Loin with Mustard Crust
- Salmon with Lemon Beurre Blanc
- Sliced Roast Sirloin with Mushroom Madeira Sauce
- Sliced Roast Sirloin with Stewed Tomatoes and Peppers & Onions
- Sirloin Steak Au Poivre

Carved Items (Optional)

Prime Rib Au Jus | \$15/person

Top Sirloin of Beef, Bordelaise | \$9/person

Sliced Tenderloin of Beef | \$17/person

Brown Sugar-Glazed Ham | \$8/person

Ahi Tuna | \$12/person

Slow-Roasted Turkey | \$9/person

Additional Options

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

Soft Beverage Station

Choose up to three soft beverages

Served Dinner

Priced per-person, for parties of 40 or more. Entrée prices include choice of one salad, starch, and vegetable, includes rolls and butter. A maximum of 3 entrée choices are allowed.

A preorder is required one week prior to the event. Color coding and place cards are required for events with multiple entrées. Special requests accommodated.

Served Salad (Select One)

- Mixed Green Salad with Two Dressings
- Classic Caesar Salad with Asiago Cheese
- Baby Spinach with Red Onions, Mushrooms, Crumbled Bacon and Balsamic Vinaigrette
- Brook-Lea Signature Salad Mixed Greens Strawberries, Red Grapes, Craisins, Cucumbers and Red Onion tossed with Raspberry Vinaigrette

Dinner Entrées

Beef Entrées

- 6oz Grilled Filet and Shrimp Scampi
- 8oz Grilled Filet Mignon
- 12oz Angus Strip Steak with a Cabernet Reduction
- 12oz Ribeye with Maître d' Butter
- Grilled Sirloin Filet served with a Mushroom Sauce

Chicken Entrées

- Airline Chicken Breast Rosemary Velouté
- Classic Chicken French finished with a Lemon Sherry Sauce
- Chicken with a Mushroom Marsala Sauce
- Chicken Parmesan with Tomato Sauce and Mozzarella Cheese
- Stuffed Chicken Breast filled with Prosciutto and Provolone Cheese

Seafood Entrées

- Citrus Seared Salmon Fillet finished with Lemon Beurre Blanc
- Grilled Swordfish served with a Tropical Fresh Salsa
- Pan Seared Scallops with a Citrus Herb Beurre Blanc
- Roasted Chilean Sea Bass served over Wilted Greens
- Shrimp Scampi with Spinach, Cherry Tomatoes, White Wine and Garlic

Additional Entrées

- 8oz Pork Tenderloin with Pineapple Salsa
- Dijon Rack of Lamb with Natural Jus
- Pork Parmesan with Tomato Sauce and Mozzarella Cheese
- Frenched Pork Chops Served with Natural Pan Drippings
- Roasted Vegetable Napoleon Roasted Red Pepper Sauce

Desserts

A maximum of 2 choices are allowed for parties of less than 50 guests.
Up to 3 choices are allowed for parties of more than 50 guests.

Plated Desserts (Priced Per Plate)

Apple Pie
Brownie Sundae
Chocolate Cake
Chocolate Mousse
Classic Creme Brulee
Freshly Baked Cookies
Ice Cream or Sorbet
New York Style Cheesecake with Strawberry Sauce
Tiramisu
Warm Apple Crisp with Vanilla Ice Cream

Specialty Desserts

Ice Cream Sundae Bar

Chocolate and/or Vanilla Ice Cream, Rainbow Sprinkles, Assorted Candy Pieces, Peanuts, Chocolate and Carmel Sauces, Whipped Cream and Maraschino Cherries

Pastry Display

Chef's Selection of Chocolate Dipped Strawberries, Mini Gourmet Brownie Bars, Mini Cheesecakes, Mini Eclairs, Cream Puffs, Petit Fours, Mini Cannoli, Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

Dessert Table

Chef's Assortment of Cakes and Pies Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

Cake Cutting Fee

All cakes must come from a licensed bakery, in original packaging with a receipt.

Choose to Bring in your Dessert or Pastry

A dessert service fee will apply for all outside desserts. Our staff will display and serve your dessert on our tiers and china. All desserts must come from a licensed bakery, in original packaging with a receipt.

Chef Created Experiences

PRICED PER PERSON, AVAILABLE TO
BROOK-LEA MEMBERS AND THEIR
GUESTS ONLY

Chef's Table

Join Chef in his kitchen, observe and discuss as he prepares a custom 5 course meal for you and your guests. Maximum of 6 people, beverages not included.

Wine Dinner

A 5 course Chef selected meal, each course is paired with a complementary wine chosen by our Clubhouse Manager, Michael. Additional beverages not included. Minimum of 8 people, maximum of 30 people.

As always, members are not charged room rental, dessert or equipment fees for their personal events!

Ask about hosting other custom event options at the Fire Pit or Pool!

Bar Options

For parties of 40 or more. Any guest who appears to be under the age of 30 may be asked for identification. Alcoholic beverage service is at the discretion of the server. Our servers have the right and ability to refuse service to anyone who appears to be intoxicated. Brook-Lea CC does not serve "Shots". Our bartenders use a 1-1/4 ounce jigger for all standard drinks.

Open Bar

Priced per person for a specified period of time

Beer, Wine and Soda	House Brands	Call Brands	Premium Brands
1 Hour	1 Hour	1 Hour	1 Hour
2 Hours	2 Hours	2 Hours	2 Hours
3 Hours	3 Hours	3 Hours	3 Hours
4 Hours	4 Hours	4 Hours	4 Hours

Consumption Bar

Charges are based on a per drink basis reflecting the actual number of drinks consumed

Cash Bar

Guests purchase drinks individually

Additional Options

Mimosa Bar

Includes champagne, orange juice, cranberry juice and assortment of fruit

Flavored Iced Coffee Bar

Includes iced coffee, flavor syrups, cream and sugar

Champagne Toast

House Champagne

Veuve du Vernay

Bottles of Wine

Wine selections can be made from our wine list, with an additional \$5.00 charge per bottle. There is a corkage fee for personal bottles.

1/4 Keg of Beer | Pricing Varies by Variety of Beer

Additional Services and Rentals

Rentals

36" Color Television
Projector and Screen
Dance Floor
Chair Covers

Additional Fees

Corkage Fee (Per Bottle)
Donated Beverage (Ice, Labor) | Golf Tournaments Only
Client Provided Dessert Fee (From Licensed Bakery)

Room Rental Fees

Donald Ross Room

Capacity: 185 people

Hastings Room

Capacity: 70 people

Telesca Library

Capacity: 40 people

Board Room

Capacity: 15 people

Numbers are approximate. Room capacities are affected by placement and requirements of Bar, Buffets, Dance Floor, Display Tables and Audio/Visual needs.

Policies and General Information

Banquet Reservations, Deposits and Contracts

- A Club member must sponsor all functions, the sponsoring member must be present at the function.
- Final count (guaranteed minimum) is due one week prior to event.
- The sponsoring member is ultimately responsible for all 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 separate contract will be written and provided for all private banquets within 5 business days of our verbal agreement. Deposits are not refundable, but is applicable to final invoice.

Menu Selections

- Final meal counts are to be provided to banquet coordinator one week before the 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% service fee, which includes a 15% gratuity and 5% administration fee (taxable). A copy of a tax-exempt form is required for tax-exempt status.
- Homemade goods, cookies, snacks, etc. including homemade beverages of any kind are not permitted.
- Cakes and goods may be brought in from a licensed establishments only (Fee Applies). Please make arrangements with the Club for delivery prior to event.
- At the conclusion of your event, you can NOT remove food from the premises

Alcohol Consumption

- Any guest who appears to be under the age of 30 may be asked for identification. Alcoholic beverage service is at the discretion of the server. Our servers have the right and ability to refuse service to anyone who appears to be intoxicated. Brook-Lea CC does not serve “Shots” or multi-liquor drinks.

Policies and General Information

Charges

- Charges will be based on the guaranteed minimum or the actual number of attendees, whichever is greater
- Non-Member events may require a pre-payment of up to 95% of the estimated total one week prior to the event. Full payment is due at the conclusion of the event.
- Pricing of banquet menu items cannot be guaranteed more than two 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.
- Additional charges may also apply for any additional and non-pre agreed to foods, beverages, and/or services.
- Additional cancellation fees, in excess of the nonrefundable deposit, may be required if the event is canceled with in 30 days of the scheduled date.
- A finance fee will be added to all invoices over 30 days passed due.

Responsibility and Conduct

- The organization or individual holding the event will be solely responsible for the conduct and appearance of the event's guests and any outside contractors associated with the event, please see Brook-Lea's dress code on our website, or ask for a copy from the Event Manager. Damage to club property or property of Brook-Lea CC members caused by the group will be billed to the person signing this contract. Brook-Lea CC will not be responsible for damage or loss of personal property, or for Personal Injury of any kind to any guest during the course of the function except as a result of gross negligence of the club or willful misconduct of any employee of the club. Excluding golf outings, Guest are not allowed on the golf course at any time. Unless prior special arrangements are made, no access will be provided to any other facilities of the club.

Decorations

- The Club will be available for decorating purposes one and a half hours prior to your event. Decorations must conform to applicable fire codes and must be approved by the BLCC Management. Duct-tape, 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.