



BROOK-LEA WEDDINGS

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

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 wedding that best suits you.



Contact Information

General Manager

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Hors D'oeuvres



Hand Passed Selections

Artichoke French
Asian Vegetable Egg Rolls
Assorted Mini Quiche
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
Phyllo Cups filled with Chicken, Shrimp, Crab & Egg Salad
Portobello Mushroom Purse
Shrimp Pot Stickers with Dipping Sauce
Spinach & Feta Cheese Spanakopita

Stationed Selections

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



Includes

House Salad with Selection of Dressings
Warm Rolls and Butter
Penne Pasta 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

Beef Burgundy with Egg Noodles
Chicken French
Chicken Marsala
Chicken 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
Sirloin Steak Au Poivre

Carved Items (Additional Cost)

Prime Rib Au Jus
Top Sirloin of Beef, Bordelaise
Sliced Tenderloin of Beef
Brown Sugar-Glazed Ham
Ahi Tuna
Slow-Roasted Turkey

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.

Served Dinner



Entrées 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

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

Frenched Pork Chops Served with Natural Pan Drippings

Roasted Vegetable Napoleon Roasted Red Pepper Sauce

Additional Vegetarian and Vegan Entrées are available upon request

Wedding Packages



The Platinum Package

4 Hour Open Bar with Call Select Liquor, Wine, Beer and Soda
Hand Passed Hors D 'Oeuvres (Choose 4)
Fresh Crudit  Display with Assorted Dips
Imported and Domestic Cheese and Crackers
Choice of Italian Wedding Soup or Four Cheese Tortellini Pasta
Served Dinner (Choose 3) or 3 Entr  Buffet Dinner
Champagne Toast
Cake Cutting and Service
Coffee Station



Wedding Packages



The Gold Package

4 Hour Open Bar with House Select Liquor, Wine, Beer and Soda
Hand Passed Hors D'Oeuvres (Choose 4)
Served Dinner (Choose 3) or 3 Entrée Buffet Dinner
Champagne Toast
Cake Cutting and Service
Coffee Station

The Silver Package

3 Hour Open Bar with House Select Liquor, Wine, Beer and Soda
Hand Passed Hors D'Oeuvres (Choose 3)
Served Dinner (Choose 3) or 3 Entrée Buffet Dinner
Champagne Toast
Cake Cutting and Service
Coffee Station

Upgrades to Any Package

Chair Covers
Upgrade to Call from House Brand Bar
Upgrade to Premium from Call Brand Bar
Please discuss specific bar requests with Event Manager

Package Pricing is based on a one hour cocktail hour and
additional 4 hour Reception.
Additional hours will incur an additional service fee.

Late Night Options



Brook-Lea Plate

Our take on a Rochester tradition!

Build your own plate - Hot Dogs, Hamburgers, Home Fries, Mac Salad, Hot Sauce and Condiments

Sheet Pizza

Made with Pepperoni

Other Toppings Available upon Request

Chicken Wings Station |

Chicken Wings with Choice of 2 Sauces, Bleu Cheese, Carrots and Celery on the Side

Sauces: Mild, Hot, BBQ, Country Sweet, Garlic Parmesan, Mango Habanero and Sweet Teriyaki

Please see the Hors D'oeuvres List for more Options

Something Sweet



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

Dessert Table

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

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

Additional Information



Venue Fee

Spaces Included

Donald Ross Room for Reception
Mary Hastings Room for Cocktail Hour
Board Room with Private Bathroom and Kitchenette
for Bridal Party Use

Outdoor Spaces Available for on site Ceremonies



Policies and General Information



Wedding 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 weddings 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 Event Manager 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).
- 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. 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
- Weddings require a pre-payment of the estimated total one week prior to the event. Full payment of any additional costs is due at the conclusion of the event.
- Pricing of wedding menu items cannot be guaranteed more than two months prior to the event.
- 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 90 days of the scheduled date.
- There will be a 3% convenience fee added to any deposits or payments made with credit or debit card.

Responsibility and Conduct

- The individuals 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. 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.