



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

November 2017

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Brook-Lea Country Club

Hors D'oeuvres

Hot Selections

- ✧ *Fried Chicken Tenders with Honey Mustard and BBQ Sauce*
- ✧ *Bacon Wrapped Scallops*
- ✧ *Puff Pastry Brie & Pear Purse with Almonds*
- ✧ *Shrimp Pot Stickers with Dipping Sauce*
- ✧ *Artichokes French*
- ✧ *Chicken En Croute with Cranberry and Almonds in Puff Pastry*
- ✧ *Assorted Mini Quiche*
- ✧ *Assorted Mini Deep-Dish Pizza*
- ✧ *Tender Beef Sirloin Brochette Teriyaki*
- ✧ *Mini Beef Wellington*
- ✧ *Portobello Mushroom Purse*
- ✧ *Bruschetta on Toast Points topped with Mozzarella*
- ✧ *Mini Corned Beef Reuben*
- ✧ *Lamb "Lollipop" Chop*
- ✧ *Spinach and Feta Cheese Spanakopita*
- ✧ *Asian Chicken Satay*
- ✧ *Asian Vegetable Egg Rolls*
- ✧ *Italian Sausage Stuffed Mushrooms*
- ✧ *Chicken Quesadilla*
- ✧ *Clams Casino*
- ✧ *Mini Chicken Cordon Bleu*

Cold Selections (priced per 100)

- ✧ *Phyllo Cups filled with Chicken, Shrimp, Crab & Egg Salad*
- ✧ *Chilled Jumbo Shrimp with Cocktail Sauce*
- ✧ *Prosciutto Wrapped Melon*
- ✧ *Fresh Sliced Fruit and Berries Display*

Displays (priced per person)

- ✧ *International and Domestic Cheese, Fruit, and Berries with Crackers*
- ✧ *Fresh Sliced Fruit and Berries Display*
- ✧ *Fresh Vegetable Crudités with Assorted Dipping Sauces*
- ✧ *Antipasto with Grilled Vegetables, Sliced Italian Meats, Fresh Mozzarella, Olives and Artichokes Served w/Balsamic Vinaigrette*
- ✧ *Baked Brie with Puff Pastry with Raspberry Sauce and Almonds And Sliced Baguette Bread (serves 25)*

Ice Sculptures

- ✧ *Professionally Carved to your Design*

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

Brook-Lea Country Club

Breakfast

The Continental

*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)

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

Add to any of the above Breakfasts:

*Individual Yogurts
Bagels with Cream Cheese
Assorted Dry Cereal with Milk
Chef Prepared Omelets to Order or Chef Carved Baked Ham*

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

Brook-Lea Country Club

Meeting Breaks

(All pricing is per person)

Fresh Brewed Coffee and Decaffeinated Coffee and Hot Tea

Fresh Sliced Fruit and Berries Display.....

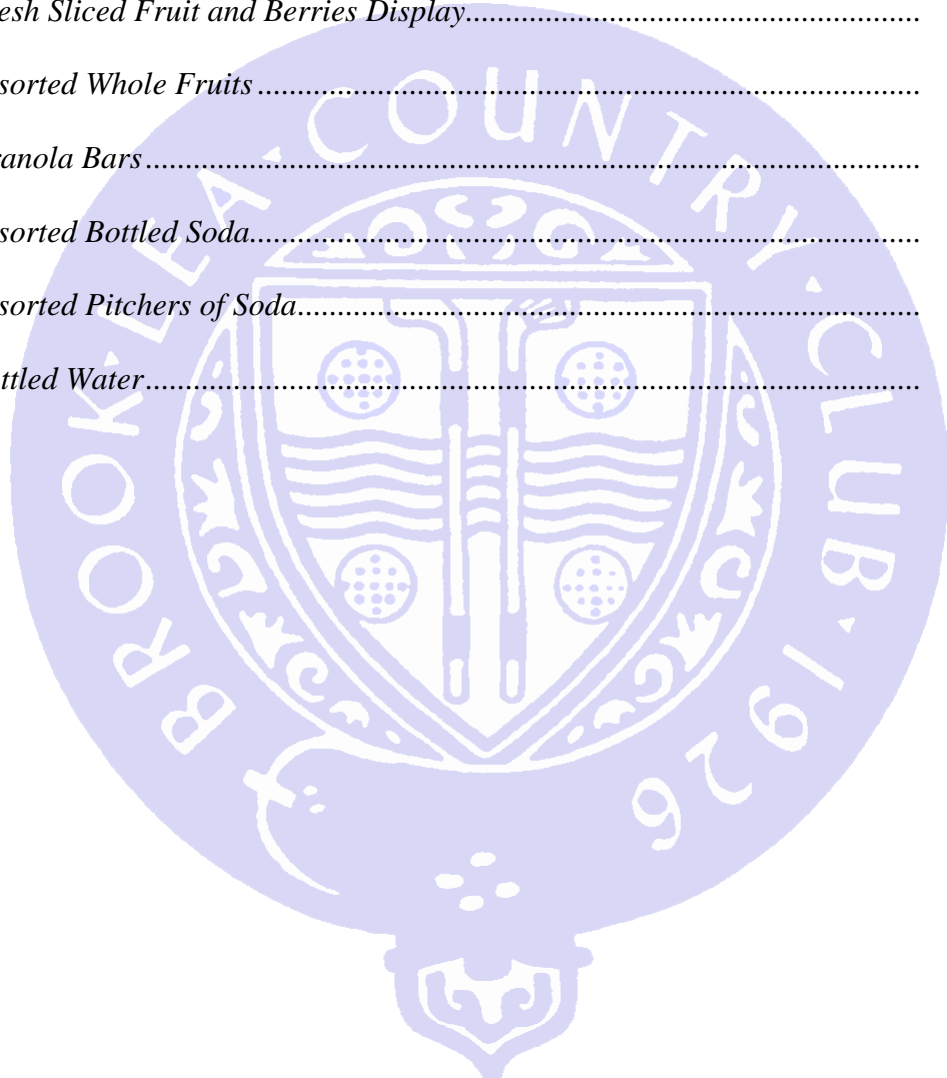
Assorted Whole Fruits

Granola Bars.....

Assorted Bottled Soda.....

Assorted Pitchers of Soda.....

Bottled Water.....



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

Brook-Lea Country Club

Lunch Buffets

(For parties of 20 or more)

Wrap Buffet

Garden Salad with Two Dressings

(Choice of three wraps)

Sliced Ham, Roast Turkey Breast, Roast Beef,

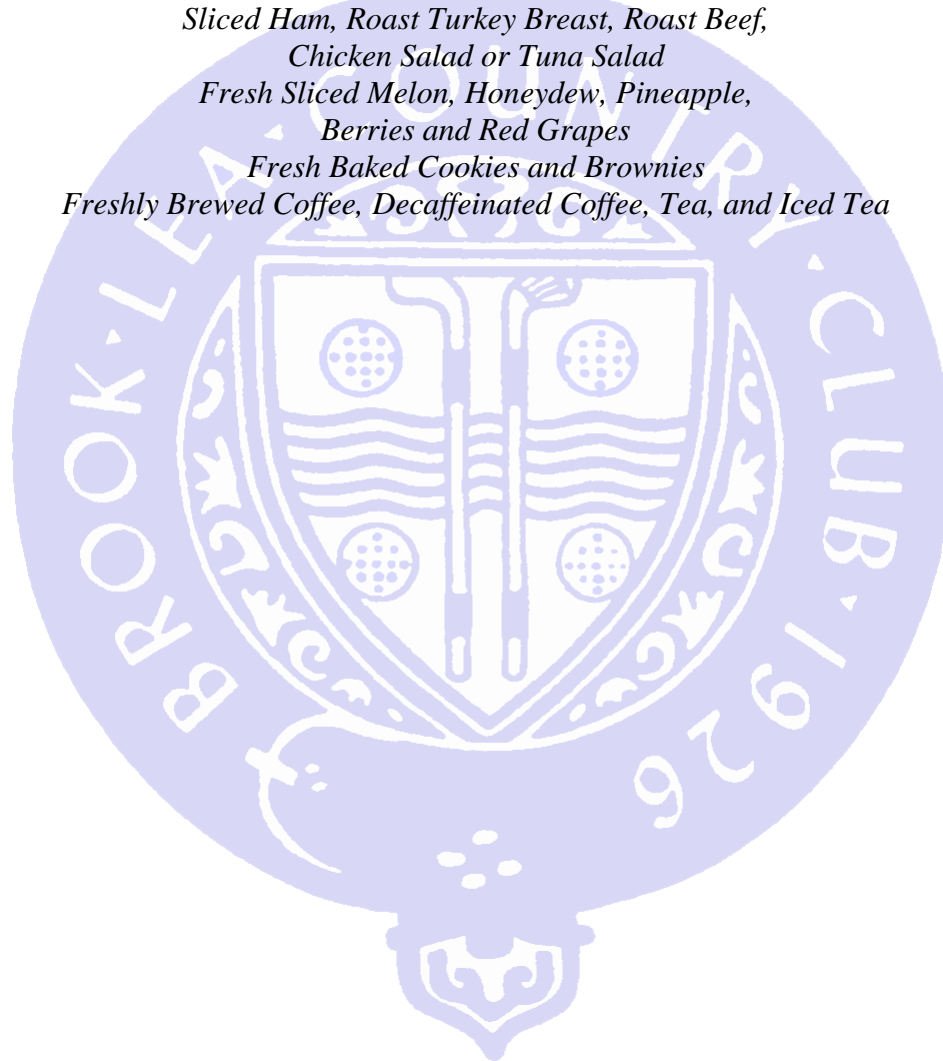
Chicken Salad or Tuna Salad

Fresh Sliced Melon, Honeydew, Pineapple,

Berries and Red Grapes

Fresh Baked Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Iced Tea



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

Brook-Lea Country Club

Buffet Lunch Selections

(For parties of 20 or more)

Soup & Salad Bar

*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

*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 ---
Add Assorted Bottled Soda ----*

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

Brook-Lea Country Club

Hearty and Comforting Lunch Buffets

(For parties of 25 or more)

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
Penne Alfredo or Penne Marinara
Wild Rice Pilaf
Garlic Smashed Potatoes*

For each additional choice from the above

Choice of Hot Entrées:

*Chicken French
Chicken Marsala
Tenderloin Tips with Buttered Egg Noodles
Pan Seared Salmon with Citrus Glaze
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 ---

Add Assorted Bottled Soda ----

Add House-Baked Cookies and Brownies ----

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

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 72 hours ahead of the event. Color coding and place cards are preferred for events with multiple entrees. Special requests accommodated.

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).

Strip Loin of Beef served with Sautéed Mushrooms

Broiled Tilapia with Lemon Buerre Blanc

Mediterranean Penne Pasta with Spinach, White Beans, Artichokes, Olives,

Tomatoes, Garlic and Parmesan Cheese

Sole Almondine Lemon Buerre Blanc

Grilled Salmon with Raspberry Sauce

Petit Filet Mignon with Sautéed Mushrooms

Classic Chicken French with Lemon Buerre Blanc

Fettuccini topped with Fresh Vegetables

Chicken Cordon Bleu with Supreme Sauce

Salads

Pecan Crusted Chicken Breast served over Field Greens

tossed in a Raspberry Vinaigrette

Par Three Salad – Chicken, Tuna and Shrimp Salads

served with Field Greens

Grilled Shrimp Caesar Salad

Black & Blue Salad – Crisp Romaine and Blackened Tenderloin

tossed with Blue Cheese Dressing

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

Brook-Lea Country Club

Tournament Lunch Buffet

*Priced per person
Includes Iced Tea and Lemonade*

The Shotgun Starter

*Italian Sausage
Zweigle's Hot Dogs
Hamburgers
Baked Beans
Coleslaw
Potato Chips
Relish Tray*

The Putter

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

The Picnic

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

**prepared outdoors on the Grill - weather permitting*

The Pool Party

Cheese Sheet Pizza, Soda and Ice Cream

Chicken Fingers, French Fries, Popsicles & Soda

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

Brook-Lea Country Club

Dinner Buffet Selections

*(For parties of 35 or more - prices per person)
All prices subject to 20% Service/Gratuuity Charge and 8% Sales Tax.*

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

Pasta

*Penne with Marinara and
Alfredo on the Side*

Potato – Select One

*Au Gratin
Roasted Red Bliss
Garlic Smashed
Rosemary Yukon Gold
Twice Baked*

Chef Fresh Vegetable

Chefs Seasonal Selection

Entrée

Choose Two or Three

*Chicken French
Mediterranean Chicken Roulade
Chicken Marsala
Salmon Au Poivre
Roasted Pork Loin with Mustard Crust
Grilled Chicken with Cranberry Mandarin Orange Glaze
Chicken Cordon Bleu
Chicken Rosemary with Red Currant Glaze
Filet of Sole with Crab Stuffing
Beef Burgundy
Sliced Roast Sirloin*

Carved Items – Priced, additionally by the person

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

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 72 hours ahead of the event. Color Coding and place cards are preferred for events with multiple entrees. Please inquire of special requests.
All prices subject to 20% Service/Gratuuity Charge and 8% Sales Tax.*

Starters (please select one)

Chef Select Soup

Jumbo Shrimp Cocktail

Fresh Sliced Fruit/Berries

French Onion Soup

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 ~ Additional

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

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

12oz Angus Strip Steak with a Cabernet Reduction

Sliced Beef Tenderloin Bordelaise

Roast Prime Rib of Beef with Beef Jus

Grilled Sirloin Filet served with a Mushroom Sauce

6oz Grilled Filet and Shrimp Scampi

Chicken Entrée

Stuffed Chicken Breast filled with Prosciutto and Provolone Cheese

Classic Chicken French finished with a Lemon Sherry Sauce

Half Roasted Chicken

Seafood Entrée

Brook-Lea Signature Shrimp Scampi with Spinach, Cherry Tomatoes, White Wine and Garlic

Pan Seared Scallops with a Citrus Herb Beurre Blanc

Citrus Seared Salmon Fillet finished with a White Wine Sauce

Grilled Swordfish served with a Tropical Fresh Salsa

Roasted Chilean Sea Bass served over Wilted Greens

Lamb-Pork-Vegetarian

Frenched Pork Chops Served with Natural Pan Drippings

8oz Pork Tenderloin with Citrus Glaze

Dijon Rack of Lamb with Natural Jus

Roasted Vegetable Wellington in Puff Pastry with Roasted Red Pepper Sauce

Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee & Herbal Teas

Brook-Lea Country Club

Dessert Selections

*Ice Cream Sundae
Crème De Menthe Parfait
Rainbow Sherbet*

*Chocolate Overload
Carrot Cake
Carmel Apple Pie*

*House - Made Specialties:
Crème Brulee 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

Thirst Quencher

Coffee Station and Assorted Soda

Afternoon Energizer

Assorted Cookies, Brownies & The Thirst Quencher

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

Brook-Lea Country Club

Brunch

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

One Entrée Selection

Two Entrée Selections

Three Entrée Selections

Entrée Includes Chef's Vegetable Medley

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, Vegetable Scramble)*

Starches (select one)

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

Entrée:

- ✧ *Vegetable Lasagna*
- ✧ *Beef Burgundy w/Egg Noodles*
- ✧ *Chicken Cordon Blue*
- ✧ *Chicken Marsala*
- ✧ *Sliced Roast Sirloin of Beef in a Hunter Sauce*
- ✧ *Fruit Blintzes Assorted*
- ✧ *Stuffed Filet of Sole w/Crab*
- ✧ *Chicken French*
- ✧ *Rosemary Roasted Pork Loin*
- ✧ *Orange Crusted Salmon*
- ✧ *Chicken Parmesan*
- ✧ *Mediterranean Chicken*

Made to Order Omelet Station –Additional

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

- ✧ *Includes Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee & Herbal Teas*

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Brook-Lea Country Club

Stations

Three Stations Recommended

Pasta Station:

- ✧ *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 Marsala Demi-Glace, Rolls and Condiments*
- ✧ *Roast Sirloin of Beef with Brandy Mushroom Glace, Rolls and Condiments*
- ✧ *Roasted Turkey with Fresh Rolls and Condiments*
- ✧ *Honey Glazed Baked Ham with Fresh Rolls and Condiments*
- ✧ *Slow Roasted Prime Rib Au Jus*
- ✧ *Center Cut Roasted Pork Loin with Apple Chutney*

Action Stations

Caesar Salad Station
With Grilled Chicken and Market Vegetables

Veal Piccata
Medallions of Veal w/Capers, Lemon and White Wine

Shrimp Scampi
W/Garlic, White Wine, Lemon
Presented with Saffron Rice and Bruschetta

Steak Diane
Tenderloin of Beef, Finished with Brandy,
Mushroom and Dijon Mustard

Pork, Shrimp or Chicken (pick two)
Stir Fry with Oriental Vegetables and Fried Rice

Fajita Station
Southwestern NY Strip Steak, Guacamole
Salsa, Sour Cream and Flour Tortillas

Dessert and Coffee
Assorted Tortes and Mini Cannoli's, Cream Puffs,
Cookies and Brownies

Omelet Station
Prepared to order with Ham, Peppers,
Onions, Mushrooms, Cheese and Tomatoes

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

Brook-Lea Country Club

Buffet

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

Soup and Salad Buffet

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

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
Citrus-Glazed Salmon
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 Price

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

Our Premier Wedding Package includes:
Hand Passes Hors D'oeuvres (3)
Three Hour Open Bar (Club Select Liquor, Wine, Beer and Soda)
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
- ✧ *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,
- ✧ Roasted Vegetable Medley, Asparagus – Zucchini Medley, Honey Roasted Carrots

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

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.

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.

There will be a \$50.00 charge for parties of (30) people or less if the services of a bartender are required.

Well Brand Selection ---

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

Call Brand Selection ---

- ✧ *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 ---

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

Beer - 1/4 Keg-

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

Wine - *Wine selections may also be made from our wine list, with an additional charge per bottle*

Individual Drink Pricing

*(For tab's fewer than 50 or
Cash Bar arrangements)*

Juice

Soda

Well Cocktail/Mixer

Call Cocktail/Mixer

Premium Cocktail/Mixer

House White/Red Wine

Premium Red or White Wine

Domestic Beer

Imported Beer

Bottled/Can Beverages by the Case

(Tournament Refreshments Only)

Bottled Soda (Pepsi)

Bottled Water (20oz)

Local (Genny Products)

Domestic (Coors/Mich/Bud)

Canadian (Labatts)

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

Brook-Lea Country Club

Bar Options

Any guest who appears to be under the age of 30 may be asked for identification.

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Open Bar Packages

A fully stocked bar featuring our Call, Premium or Deluxe Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beers, Soft Drinks, Juices and Mixers, priced per person for a specified period of time. Our bartenders use a 1¼ ounce jigger for all standard drinks.

Beer, Wine & Soda

1 Hour
2 Hours
3 Hours
4 Hours

House Brands

1 Hour
2 Hours
3 Hours
4 Hours

Call Brands

1 Hour
2 Hours
3 Hours
4 Hours

Premium Brands

1 Hour
2 Hours
3 Hours
4 Hours

The Hosted Bar

A fully stocked bar featuring our Call, Premium or Deluxe Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beers, Soft Drinks, Juices and Mixers. Our bartenders use a 1¼ ounce jigger for all standard drinks. Charges are based on a per drink basis reflecting the actual number of drinks consumed.

House Brands
Domestic Beer
House Wine

Call Brands
Import Beer
Premium Wine

Premium Brands
Soft Drinks & Juices

The Cash Bar

A fully stocked bar. Guests purchase drinks individually. Bartender charges are the responsibility of the sponsoring organization. Our bartenders use a 1¼ ounce jigger for all standard drinks. Cash bar prices are inclusive of 20% administrative fee and 8% New York sales tax.

House Brands
Domestic Beer
House Wine

Call Brands
Import Beer
Premium Wine

Premium Brands
Soft Drinks & Juices

All prices (Unless Noted) are subject to 20% Service/Gratuity Charge and 8% Sales Tax.

Brook-Lea Country Club

Additional Services & Rentals

Audio Visual Rental

Member Rate

Non-Member Rate

*36" Color Television
VCR/DVD Player
LCD Projector
Screen
Wireless Microphone
Flipchart with Easel*

Pool Parties

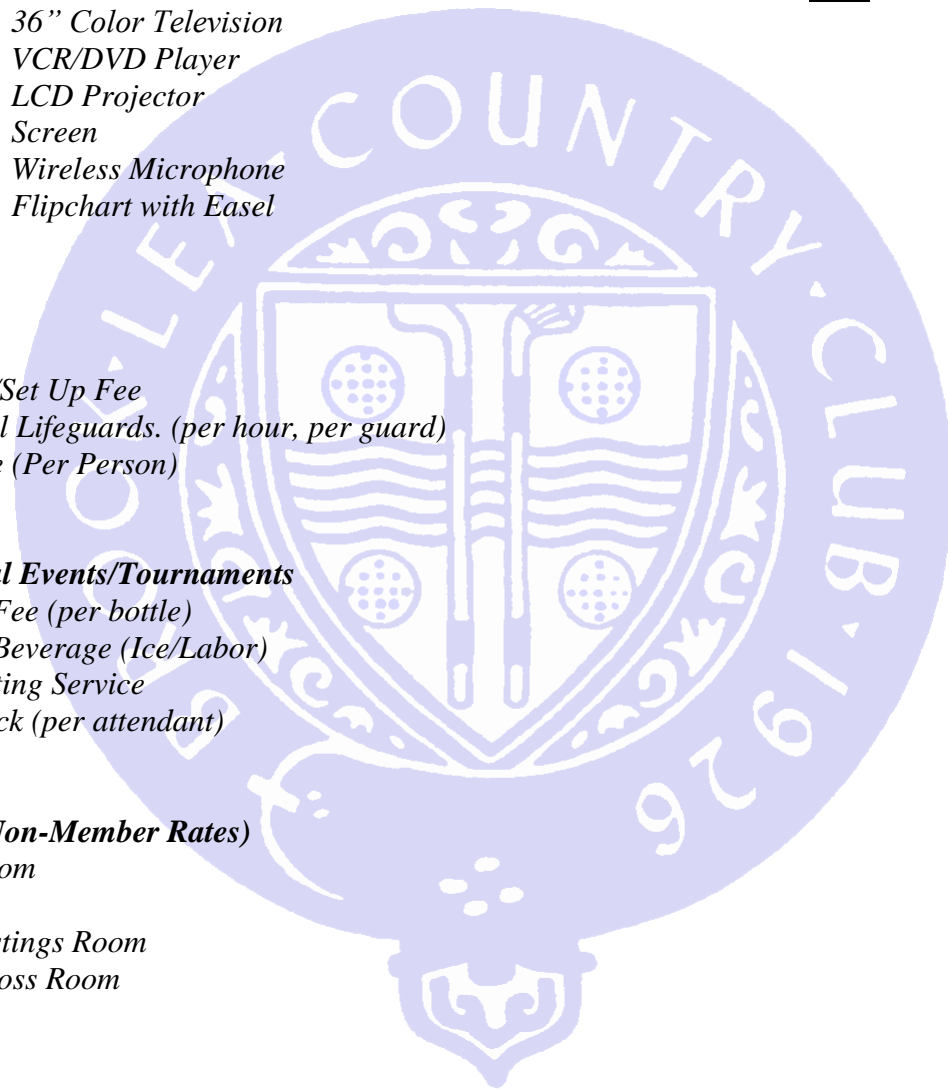
*Cleaning/Set Up Fee
Additional Lifeguards. (per hour, per guard)
Guest Fee (Per Person)*

Weddings/Special Events/Tournaments

*Corkage Fee (per bottle)
Donated Beverage (Ice/Labor)
Cake Cutting Service
Coat Check (per attendant)*

Room Rentals (Non-Member Rates)

*Board Room
Library
Mary Hastings Room
Donald Ross Room*



Policies & General Information

This information is provided to answer the more common concerns and questions and is not an Agreement.

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 within 5 business days of our verbal agreement. 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*
- *Non-Member events require a pre-payment of 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.*

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 (a copy of tax-exempt status if applicable)*
- *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*

Accepted: _____

Responsibility & Conduct:

- *The organization or individual holding the event will be solely responsible for the conduct of the events guests and any outside contractors associated with the event. 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 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.*

Accepted: _____

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.*

Accepted: _____

Brook-Lea Country Club

Preferred Vendors

Gardner Photography
www.gardnerphotography.net
585-748-7427

Magic Moments Photography
www.magicmomentsrochester.com
585-703-1680

Images Unveiled
www.imagesunveiled.com
877-434-4588

Savoias Pastry Shoppe
www.savoiapastry.com
585-482-1130

Etna Pastry Shoppe
www.etnapastryshop.com
585-429-6369

Cakes by Karen
www.cakesbykarenonline.com
585-349-7804

Just Wright Entertainment
www.jwedj.com
585-426-9694

The Party Connection
www.theparty-connection.com
585-865-1420

Picture the Best
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
585-444-6666

Diamonds Limousine
www.diamondslimo.com
585-533-9050

Charisma Jewelers
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
585-247-8271

Skylighters Fireworks
www.skylightersfireworks.com
716-903-3291

Sweet Sammie Jane's Pastry Shoppe
www.sweetsammiejanes.com
585-474-3100

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