

# BRACKETT'S CROSSING COUNTRY CLUB



Be A Part of It.



# TABLE OF CONTENTS

GENERAL INFORMATION .....	3
ROOM RENTAL .....	4
SMALL MEETING PACKAGES .....	5
FRESH BEGINNINGS .....	6
ELEVATED PLATED LUNCH .....	7
AFTERNOON SNACK ATTACK .....	8
APPETIZER STATIONS .....	9
APPETIZERS .....	10
ELEVATED APPETIZERS .....	11
CLUBHOUSE BUFFETS .....	12
BRACKETT'S BUFFET .....	13
PLATED MEALS .....	14 - 17
SWEETS & SNACKS .....	18
ALL INCLUSIVE DINNER PACKAGE .....	19
BEVERAGES .....	20 - 21
ROOM DIAGRAMS .....	22 - 23
BRACKETT'S RENTALS .....	24 - 25



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Our Social Media &  
Contact Information**

# GENERAL INFORMATION

## **GUARANTEES:**

Brackett's Crossing Country Club guarantees the availability of the facilities for which the contract was made on the dates and times specified. Food and beverage pricing is guaranteed 60 days prior to your event date. **Please refer to your official Brackett's contract for your date to notify Brackett's Crossing of your guaranteed count.** If the guaranteed count is not submitted, we will consider the last number given to Brackett's Crossing to be your guaranteed number. If an increase in count is requested after your deadline, a \$250 rush fee may be added to your event balance. The guaranteed count will be the minimum for which you will be billed. You will be charged for the guaranteed count or the number attending, whichever is greater. **You may not lower your count after your deadline date.**

## **DEPOSIT:**

A deposit and a signed contract are required to hold a room. All deposits are non-refundable. Deposits may be made in cash, check or credit card. **All credit card transactions will incur a 3.5% service fee.** The deposit is applied towards payment of your final bill.

## **TAX & SERVICE CHARGES:**

All items are subject to Minnesota state sales tax and 20% service charge. There is also sales tax on the service charge as required by the State of Minnesota. Service charges are the property of Brackett's Crossing and are distributed to the direct and indirect personnel providing service to your event.

## **PAYMENTS:**

Payment may be made with cash, check or debit or credit card. **All card transactions will incur a 3.5% service fee.** There are no exceptions to this policy. In the event that food and/or beverages are added the day of the function, payment is due at the end of the event or will be invoiced to the contracted party.

## **CANCELLATIONS:**

If your event is canceled, please see verbiage per your contract noting cancellation fees.

## **HEALTH DEPARTMENT REGULATIONS & CLUB POLICY:**

Brackett's Crossing must provide all food and beverages consumed on the premises. Menu and alcohol selections must be submitted to Brackett's Crossing at least one month prior to your event. Brackett's Crossing does not allow any outside food or beverage and has the right to confiscate any brought onto the premises and charge an outside food or beverage fee. The one exception to this is dessert item(s) (provided by a licensed vendor). **Health Department regulations prohibit us from allowing carryout of any leftover food or beverage.**

## **MULTIPLE ENTREE & DESSERT FEE:**

Split entree and dessert fees apply for more than one plated entree or plated dessert selected and can be quoted at the time of booking. **It is the host's responsibility to provide each guest with a place card to note their entree selection.** If the host would like desserts served to specific guests, a place card must also include this selection. Common denotations include varying colors or small symbol/sticker on the lower right-hand corner of the card.

## **SET-UP & TEAR-DOWN:**

The client is responsible for all setup and tear-down of room decorations within the contracted time frame. This includes table centerpieces, table favors, place cards, candy/dessert bars and so on. **All confetti, loose glitter, nails, tape, thumbtacks, and open flame candles are strictly prohibited.** Brackett's Crossing Country Club is not responsible for personal belongings and rental property before, during or after the event. Keepsakes must be taken the day/night of the event. **NO** items may be left in rental rooms overnight. Brackett's Crossing Country Club is not responsible for any items left behind. A cleaning fee will be billed to events that do not properly clear out and leave the reserved spaces in a tidy manner by the pre-determined departure time. The fee charged will be proportionate to the time and staffing required to restore the reserved space to its original condition.

**All Prices Are Subject to an 8.125% Sales Tax. Alcohol Prices Are Subject to a 10.625% Alcohol Sales Tax. A 20% Service Charge is Added to All Food and Beverage Items. Sales Tax Also Applies on the Service Charge. Prices Are Subject to Change Without Notice.**

# ROOM RENTAL

Room Layout and Buffet Meals Will Affect Seating Capacity.

Room Rental Includes Venue Coordinator, Servers, Bartenders, Security, Tables with Standard Table Linen and Skirting, Chairs and Corresponding Setup, Linen Napkins, Full Place Settings, Wooden Dance Floor (Platinum and Diamond Only), Cake Cutting and Serving, Wireless Internet and Microphone(s) and AUX Cord Access

The Food Minimum Stated Above MUST be Met. Beverage Spending Does NOT Apply Towards the Food Minimum. Shortage Fees Will be Charged if the Food Minimum is Not Met.

## SATURDAY (MAY - OCTOBER)

Ballrooms	Seating Capacity	Deposit	Room Rental	Food Minimum
Platinum	500	\$2,500	\$4,000	\$12,000
Diamond	250	\$1,000	\$3,000	\$8,000
Emerald	200	\$1,000	\$2,500	\$5,000
Pearl	80	\$500	\$600	\$1,500

## FRIDAY & SUNDAY (YEAR-ROUND), SATURDAY (NOVEMBER - APRIL)

Ballrooms	Seating Capacity	Deposit	Room Rental	Food Minimum
Platinum	500	\$2,500	\$3,500	\$8,000
Diamond	250	\$1,000	\$2,500	\$6,000
Emerald	200	\$1,000	\$2,000	\$4,000
Pearl	80	\$500	\$500	\$1,200

## MONDAY - THURSDAY (YEAR-ROUND)

Ballrooms	Seating Capacity	Deposit	Room Rental	Food Minimum
Platinum	500	\$2,000	\$2,000	\$3,500
Diamond	250	\$1,000	\$1,500	\$2,500
Emerald	200	\$800	\$1,000	\$1,500
Pearl	80	\$300	\$300	\$800

## SMALL MEETING & EVENT (YEAR-ROUND)

Rooms	Seating Capacity	Deposit	Room Rental	Food Minimum
Trofeos	42	\$100	\$250	\$500
Sunset	30	\$75	\$125	\$250
Boardroom	14	\$50	\$75	\$150

# SMALL MEETING PACKAGES

Brackett's Small Meetings Packages Are Perfect for Groups of 2 - 50.

## EARLY BIRD MEETING PACKAGE

\$65 / Person | Timing: 8:00 AM - 2:00 PM  
Package Includes Breakfast, Lunch, Room Rental (Boardroom, Sunset, Pearl or Emerald (If More Than 15ppl), Audiovisual Needs and Unlimited Water and Coffee for All Attendees.

### Breakfast

- Early Birdie Continental

### Select One Buffet (25+ppl) OR Up to Three Elevated Lunch Plates

- Summer Barbecue Buffet
- Chicken Caesar Salad or Wrap
- Turkey Club Sandwich or Wrap
- Chicken Lettuce Wraps or Tortilla Wrap
- Autumn Grain Bowl

## ALL DAY MEETING PACKAGE

\$85 / Person | Timing: 8:00 AM - 4:00 PM

Package Includes Breakfast, Lunch, PM Snack, Room Rental (Boardroom, Sunset, Pearl or Emerald (If More Than 15ppl), Audiovisual Needs and Unlimited Water and Coffee for All Attendees.

### Select One Breakfast

- BYO Greek Yogurt Bowl
- Sunrise Scramble
- Avocado Toast Bar

### Select One Snack Attack Option

- Assorted Pre-Packaged Snacks
- Assorted Gourmet Cookies
- Charcuterie Board
- Chips & Dips

## EVENING DELIGHT MEETING PACKAGE

\$75 / Person | Timing: 3:00 PM - 9:00 PM  
Package Includes PM Snack, Dinner, a Dinner Drink Up to an \$8 Value, Room Rental (Boardroom, Sunset, Pearl or Emerald (If More Than 15ppl), Audiovisual Needs and Unlimited Water for All Attendees.

### Select One Snack Attack Option

- Assorted Pre-Packaged Snacks
- Assorted Gourmet Cookies
- Charcuterie Board
- Chips & Dips

### Select One Buffet (25+ppl) OR Up to Three Plated Meals

- Italian Buffet
- Golden Grain Bowl
- Seared Salmon
- Sundried Tomato & Tarragon Chicken Breast
- Grilled Boneless Pork Chop

### Select One Buffet (25+ppl) OR Up to Three Elevated Lunch Plates

- Summer Barbecue Buffet
- Chicken Caesar Salad or Wrap
- Turkey Club Sandwich or Wrap
- Chicken Lettuce Wraps or Tortilla Wrap
- Autumn Grain Bowl

Meeting Packages Do NOT Include Taxes. Additional Hours, Beverages, Meal Modifications and Other Rental Items Are an Additional Charge.

# FRESH BEGINNINGS

## EARLY BIRDIE CONTINENTAL

\$12.00 / Person

Seasonal Fruit, Pastries, Fruit Breads and Muffins with Butter

## BYO GREEK YOGURT BOWL

\$14 / Person

Vanilla Greek Yogurt, Granola, Strawberries, Grapes, Raspberries, Bananas, Honey and Assorted Nuts and Seeds

## SUNRISE SCRAMBLE

\$16 / Person

Eggs, Breakfast Potatoes and Bacon Served with a Fruit Cup

## AVOCADO TOAST BAR

\$19 / Person

Whole Grain Toast, Avocado, Salt, Pepper, Olive Oil and Balsamic Glaze with Your Choice of Two of the Following:

- Hard Boiled Eggs - With Crumbled Bacon
- Pico de Gallo - Tomato, Jalapeno, Onion and Cilantro
- Smoked Salmon - Pickled Red Onion, Capers and Arugula
- Tomato Bruschetta - Tomato, Mozzarella, Basil and Garlic



## EAGLE BUFFET

\$20 / Person | 25 Person Minimum

Seasonal Fruit, Pastries, Fruit Breads, Scrambled Eggs, Bacon, Sausage and Country Potatoes

*\*\* Add Waffles or French Toast \$4 / Person*

*\*\* Add Biscuits and Gravy \$6 / Person*

## SPECIAL OCCASIONS BRUNCH BUFFET

\$31 / Person | 25 Person Minimum

Strawberry Salad, Seasonal Fruit, Display of International and Domestic Cheese, Crackers, French Bread, Chickpea Roasted Vegetable Salad and Your Choice of BYO Yogurt Bowl or Avocado Toast Bar

### FRUIT CUP

\$4 / Person

### CARAMEL PECAN STICKY BUN

\$5 / Person

### GREEK YOGURT PARFAIT

\$7 / Person

### DANISH PLATTER

\$19 / Dozen

### BAGELS WITH CREAM CHEESE

\$24 / Dozen

# ELEVATED PLATED LUNCH

Maximum 50 Guests | Select Up to **Three Plates**

## CHICKEN CAESAR SALAD

\$20 / Person

Herb Seared Chicken Breast, Romaine Lettuce, Parmesan, Croutons and Caesar Dressing Served with Bread Roll and Butter

*\*\*Also Available as a Wrap in a Flour Tortilla Served with Kettle Chips*

## TURKEY CLUB SANDWICH

\$20 / Person

Turkey, Lettuce, Tomato, Bacon, Cheddar Jack Cheese and Mayo on Cranberry Wild Rice Bread Served with Kettle Chips

*\*\*Also Available as a Wrap in a Flour Tortilla*

## CHICKEN LETTUCE WRAPS

\$20 / Person

Grilled Five Spice Chicken with Soy Sauce, Sesame Oil, Match Stick Carrots, Pickled Red Onion, Cucumber, Cilantro and Green Onion Served in Bibb Lettuce Wraps Served with Bread Roll and Butter

*\*\*Also Available as a Wrap in a Flour Tortilla Served with Kettle Chips*

## SPINACH SALAD

\$21 / Person

Herb Seared Chicken Breast, Baby Spinach, Apple Wood Smoked Bacon, Bleu Cheese, Red Onion and Tomato Dressed with Herb Buttermilk Dressing Served with Bread Roll and Butter

## STRAWBERRY CHICKEN SALAD

\$22 / Person

Herb Seared Chicken, Bibb Lettuce, Strawberries, Pickled Red Onion, Goat Cheese and Toasted Almonds Dressed with Balsamic Strawberry Vinaigrette Served with Bread Roll and Butter

## AUTUMN GRAIN BOWL

\$22 / Person

Warm Quinoa, Roasted Acorn Squash, Mesclun Mix, Goat Cheese, Toasted Walnuts and Dried Cranberries Dressed with Citrus Vinaigrette Served with Bread Roll and Butter

## SLICED PRIME RIB SANDWICH

\$28 / Person

Prime Rib, Lettuce, Tomato, Caramelized Onion, Smoked Cheddar and Horsey Sauce on Cranberry Wild Rice Bread Served with Kettle Chips

## ADDITIONAL SIDES:

\$4 / Person

Cup of Fruit or Pasta Salad

\$6 / Person

Cup of Soup (Tomato Basil or Chicken Wild Rice)



# AFTERNOON SNACK ATTACK

## SAVORY SNACK

### PRE-PACKAGED SNACKS

\$3 / Snack

Assortment of Individually Packaged Trail Mix, Peanuts, Chips, Granola, Cookies, Crackers, Candy, Etc.

### CHIPS & DIPS

\$5 / Snack

Tortilla Chips Served with Pico de Gallo, Guacamole and Salsa

### CHARCUTERIE BOARD

\$6 / Person

Assorted Cured Meats and Cheeses Served with Grilled and Pickled Vegetables and an Assortment of Crackers and Appropriate Accoutrements

### DOLLAR BUN SANDWICHES

\$7 / Person

Ham, Turkey, Cheese, Lettuce and Tomato Served on Dollar Buns with Sides of Mayo, Mustard, Kettle Chips and a Fruit Cup



## SWEET SNACK

### GOURMET COOKIES

\$4 / Person

Assortment of Gourmet Cookies

### CHOCOLATE DIPPED STRAWBERRY

\$7 / Person

Strawberries Dipped in Dark Chocolate Drizzled with White Chocolate

### GINGERED BERRIES

\$9 / Person

Safe for GF, DF, NF and EF Guests

### SALTED CARAMEL BROWNIE

\$9 / Person

Served with Vanilla Ice Cream



# APPETIZER STATIONS

## BY THE PLATTER

Medium Display Serves 30 - 40 Guests  
Large Display Serves 50 - 60 Guests

### GARDEN VEGETABLE DISPLAY

Large \$215 | Medium \$130

Assorted Garden Vegetables  
Served with House Made Dill Sauce

### SEASONAL FRUIT DISPLAY

Large \$230 | Medium \$135

Melons, Pineapple and Strawberries

### CHARCUTERIE DISPLAY

Large \$285 | Medium \$205

Assorted Cured Meats and Cheeses  
Served with Grilled and Pickled Vegetables  
and an Assortment of Crackers

### CREAMY SPINACH & ARTICHOKE DIP

\$215 (Serves 60 Guests)

Served with Warm Pita and French Bread

## IMMERSIVE CULINARY STATIONS

Inquire About a Personalized Action Station to Elevate Your Culinary Experience.

\$14.50 / Person Starting | Minimum 50 Portions per Station

\$125 / Culinarian

*\*\*BC to Decide Quantities Needed*

### FLAMBE DESSERT STATION

Personalized Fruit and Berry Flambé  
Served over Ice Cream

### GRAZING TABLE STATION

Display of Chef's Selections for the Ultimate Charcuterie  
Board Featuring BC Hand Carved Wood Slabs

## BY THE PIECE

### STATIONED CHICKEN WINGS

\$32 / 25 Pcs

Served with Bleu Cheese, Ranch Dressing,  
Carrots and Celery Sticks  
Choice of Barbecue, Buffalo or Hot Dry Rub

### STATIONED MEATBALLS

\$42 / 50 Pcs

Choice of Barbecue, Swedish or Firecracker

### SEAFOOD DISPLAY

\$340 / 150 Pcs | \$175 / 75 Pcs

Served with Lemons, Cocktail Sauce and Mango Salsa.

Choice of Up to Three Options:

Chilled Shrimp

Crab Claws

Hot Smoked Salmon

Lox Cured Salmon

Shrimp Ceviche

Spicy Grilled Shrimp



### PASTA STATION

Up to Two Sauces of Your Choosing  
Served with Warm Garlic Bread or Bread Sticks

### CARVING STATION

Up to Two Proteins of Your Choosing  
Served with Appropriate Sauces

# APPETIZERS

Minimum Order of **Two** Dozen per Selection | Up to **Four** Selections  
Minimum Order of **Two** Dozen per Selection | Up to **Four** Selections

## COLD

### MEDITERRANEAN SKEWER

\$25 / Dozen

Grape Tomato, Feta Cheese and Olive (GF)

### SMOKED LOX

\$29 / Dozen

Herb Cream Cheese, Chive, Capers and Lemon Zest  
Served on a Cucumber Slice (GF)

### BACON BOURSIN CHERRY TOMATO

\$31 / Dozen

Cherry Tomato, Boursin Cheese, Bacon and Chive (GF)

### WATERMELON STACKER

\$31 / Dozen

Watermelon, Goat Cheese, Pickled Red Onion,  
Mint and Balsamic Glaze (GF)

### TOMATO BASIL BRUSCHETTA

\$31 / Dozen

Served on a Crostini

### APPLE PROSCIUTTO CROSTINI

\$32 / Dozen

Green Apple, Prosciutto Ham and Boursin Cheese  
with a Balsamic Glaze Served on a Crostini

### LEMON CHICKEN SALAD

\$32 / Dozen

Served in Phyllo Cup with Red Grapes

## HOT

### LOADED POTATO BITES

\$30 / Dozen

Melted Cheese, Sour Cream, Bacon and Chive (GF)

### MUSHROOM CROWN

\$31 / Dozen

Stuffed with Spinach and Artichoke (GF)

### ASIAN STYLE POTSTICKER

\$31 / Dozen

Stuffed with Pork and Drizzled with Sweet Chili Sauce

### CHICKEN TOSTADA

\$31 / Dozen

El Pastor Seasoned Chicken, Salsa Verde and  
Pineapple Pico de Gallo Served on a Tostada

### PORK TENDERLOIN SKEWER

\$33 / Dozen

Jerk Seasoned Pork Tenderloin Drizzled  
with Mango Pineapple Glaze (GF)

### VEGETABLE SPRING ROLL

\$33 / Dozen

Served with Sweet and Sour Sauce

### SPICY KOREAN BEEF BITES

\$35 / Dozen

Spicy Beef Served on a Cucumber Slice  
Drizzled with Korean Barbecue (GF)

# ELEVATED APPETIZER



## VEGETABLE ENDIVE

\$37 / Dozen

Grilled Summer Vegetables and Honey Herb Cream Cheese  
Served on a Belgium Endive (GF)

## BUFFALO CHICKEN CROSTINI

\$39 / Dozen

Served on a Garlic Focaccia Crostini

## SHRIMP COCKTAIL SHOOTER

\$40 / Dozen

Served with Cocktail Sauce (GF)



## JUMBO TATOR TOT

\$42 / Dozen

House Made with Smoked Gouda and  
Anaheim Peppers Served with Ranch Sour Cream

## BACON WRAPPED SHRIMP

\$55 / Dozen

Jumbo Shrimp Wrapped in Apple Wood Smoked Bacon  
Served with Blackberry Ketchup (GF)  
*\*\* Upgrade to Scallops \$2 / Dozen*



## GRILLED STEAK & POLENTA CAKES

\$65 / Dozen

Grilled Tenderloin with Warm Tomato  
and Gorgonzola Cheese (GF)

## BEEF WELLINGTON BITES

\$68 / Dozen

Seared Tenderloin and Mushroom Duxelle  
Drizzled with a Dijon Cream Sauce

# CLUBHOUSE BUFFETS

Minimum 25 Guests

## SUMMER BARBECUE

\$30 / Person

Pulled Pork, Hamburger Patties, Chicken Breasts, Assortment of Cheese, Tomato, Lettuce, Onion and a Variety of Condiments, Assortment of Buns, Macaroni and Cheese, Coleslaw, Baked Beans and Kettle Chips

## ITALIAN

\$32 / Person

Caesar Salad, Pasta Salad, Italian Sausage, Meatballs in a Pomodoro Sauce, Chicken Parmesan, Fettuccine and Penne Pastas, Basil Infused Marinara Sauce, Parmesan Alfredo Sauce, Roasted Italian Zucchini and Squash, Garlic Bread and Shaved Parmesan

## SOUTHERN COMFORT

\$35 / Person

Mixed Greens Salad with Tomato, Cucumber, Carrot and Peppercorn Bacon Ranch, Coleslaw, Potato Salad with Cheese, Bacon and Chive, Cheesy Hashbrown Bake, Southern Style Green Beans, Pulled Pork Served with Vinegar, Barbecue, and Carolina Style Mustard Sauce, Fried Chicken and Red Beans and Rice with Andouille and Shrimp

## SOUTHWEST FAJITA

\$37 / Person

Roasted Vegetable Quinoa Salad, Southwestern Caesar Salad, Grilled Chicken Fajita and Marinated Flank Steak with Onion and Bell Pepper, Flour Tortillas, Tomato, Lettuce, Sour Cream, Guacamole, Roasted Corn Salsa, Monterey Jack and Cheddar Cheese, Chipotle Lime Cream Salsa Verde, Roasted Poblano Cream Cilantro Lime Rice, Black Beans and House Fried Tortilla Chips

## HOT SANDWICHES

\$38 / Person

Wedge Iceberg Salad with Roma Tomatoes, Pickled Red Onions, Chickpeas, Crumbled Gorgonzola and Ranch Dressing, Orzo and Fresh Mozzarella Salad with Red Peppers, Zucchini, Olives, Tomatoes, Olive Oil, Red Wine Vinegar, Garlic and Fresh Herbs Served with Prime Rib Philly Steak Sandwich, Chicken Parmesan Sandwich, Cubano Sandwich and a Rachel Sandwich Accompanied with an Assortment of Breads and Served with Kettle Chips



# BRACKETT'S BUFFET

Includes Seasonal Vegetables and an Assortment of Rolls  
Served with Sweet Butter.

2 Entree Selections | \$42 / Person | Minimum 25 Guests

3 Entree Selections | \$46 / Person | Minimum 50 Guests

## SELECT TWO STARTERS

- **Caesar Salad** - Romaine Lettuce, Parmesan, Carrot and Croutons Tossed in Caesar Dressing
- **Country Club Salad** - Mixed Greens with Grape Tomato, Cucumber, Red Onion and Carrot Dressed with Sweet Onion Mustard Dressing
- **Greens and Herbs Salad** - Mixed Greens with a Blend of Herbs, Chive, Basil, Mint, Roasted Apple and Spiced Candied Walnuts Dressed with Honey-Herb Vinaigrette
- **House Pasta Salad** - Blend of Cavatappi Pasta and Vegetables Tossed in Vinaigrette
- **Steakhouse Salad** - Baby Spinach, Apple Wood Smoked Bacon, Bleu Cheese, Red Onion and Tomato Dressed with Herb Buttermilk Dressing
- **Watermelon Salad** - Cucumber and Feta Cheese Salad

## SELECT TWO ACCOMPANIMENTS

- Cheesy Potato and Onion Bake
- Rice Pilaf Blend
- Rosemary Roasted Baby Potatoes
- Smoked Gouda Mashed Potatoes
- Whipped Ancho Sweet Potatoes



## SELECT TWO TO THREE ENTREES

- French Onion Beef Short Rib Finished with Caramelized Onions and Carrots
- Seared Salmon Finished with Dill and Caper Beurre Blanc
- Grilled Beef Flank Steak Finished with Balsamic Bourbon Glaze
- Grilled Boneless Pork Chop Finished with Forest Mushroom Demi-Glace
- Tomato Basil Chicken Breast with Sun-Dried Tomatoes and Fried Basil Finished with Basil Cream Sauce
- Wild Mushroom, Asparagus and Ricotta Cheese Stuffed Pasta Shells

# PLATED MEALS

Includes Seasonal Vegetables and an Assortment of Rolls Served with Sweet Butter.

## SALADS

Select **One** Salad to be Served with Your Plated Entree(s)

### CAESAR SALAD

Romaine Lettuce, Parmesan, Carrot and Croutons Tossed in Caesar Dressing

### CITRUS SALAD

Bibb Lettuce, Grapefruit, Mandarin Orange, Red Onion and Bleu Cheese Dressed with Sweet Citrus Vinaigrette

### COUNTRY CLUB SALAD

Mixed Greens with Grape Tomato, Cucumber and Carrot Dressed with Sweet Onion Mustard Dressing

### GREENS & HERBS SALAD

Mixed Greens with a Blend of Herbs, Chive, Basil, Mint, Roasted Apple and Spiced Candied Walnuts Dressed with Honey-Herb Vinaigrette

Romaine Lettuce, Roasted Pear, Dried Cranberries, Toasted Pecans and Mozzarella Dressed with Honey Poppy-Seed Dressing

### STRAWBERRY SALAD

Bibb Lettuce, Strawberries, Pickled Red Onion, Goat Cheese and Toasted Almonds Dressed with White Balsamic Strawberry Vinaigrette



## SIDES

Select **One** Side to Pair with Chosen Protein Entree(s) | Up to **Two** Side Pairings

Creamy Risotto

Rosemary Roasted Baby Potatoes

Herb Roasted Vegetable and Potato Medley

Seared Fingerling Potatoes

Parsley Buttered Potatoes

Smoked Gouda Mashed Potatoes

Rice Pilaf Blend

Whipped Ancho Sweet Potatoes

# PLATED MEALS



## VEGETARIAN

### EGGPLANT CRISPS

\$30 / Person

Fried Eggplant, Mozzarella and Heirloom Tomato  
Finished with Basil, Arugula, Olive Oil and  
Balsamic Glaze

### GOLDEN GRAIN BOWL

\$30 / Person

Warm Quinoa, Roasted Gold Beet, Carrot, Arugula,  
Feta Cheese and Pumpkin Seeds Served with Tahini  
Dressing

\*\*Can Be Made Vegan\*\*

### STUFFED BUTTERCUP SQUASH

\$30 / Person

Buttercup Squash with Red Pepper Coulis, Jasmine  
Quinoa Roasted Corn and Poblano Stuffing

\*\*Vegan Option\*\*

## SEAFOOD

### SEARED SALMON

\$35 / Person

Finished with Dill and Caper Beurre Blanc

### HERB MARINATED WALLEYE

\$40 / Person

Seared Lemon and Herb Marinated Walleye  
Served with House Made Tartar Sauce

### SEARED CHILEAN SEA BASS

\$46 / Person

Finished with Honey Dijon Glaze

## PASTA

### VEGETABLE PESTO PRIMAVERA

\$30 / Person

Roasted Garden Vegetables Served Over Pesto  
Cavatappi Pasta with Mozzarella and Garden Herbs

\*\*Add Chicken Breast \$6 / Person

### WILD MUSHROOM, ASPARAGUS & RICOTTA CHEESE STUFFED SHELLS

\$30 / Person

Served with Roasted Tomato Ragout  
and Mozzarella

## KIDS MEALS

### MACARONI & CHEESE

\$16 / Child (Ages 2 - 10)

Macaroni and Cheese  
Served with Fruit and Garlic Bread

### CHICKEN STRIPS

\$16 / Child (Ages 2 - 10)

Chicken Strips  
Served with Fruit and Fries

# PLATED MEALS

## POULTRY

### **TOMATO BASIL CHICKEN BREAST**

\$33 / Person

Herb Seared Chicken Breast Paired with Sun-Dried Tomatoes and Fried Basil Finished with Basil Cream Sauce

### **APPLE & BRIE CHICKEN BREAST**

\$34 / Person

Herb Seared Chicken Breast Stuffed with Granny Smith Apples and Brie Cheese Finished with Maple Dijon Glaze

### **PEACH & PECAN CHICKEN**

\$35 / Person

Airline Chicken Stuffed with Pecan Cream Cheese Finished with Drunken Peaches Sauce



## BEEF

*\*\*Given the 2026 Beef Market, All Pricing for 2026 Beef Menu Items Are Subject to Market Price 60-Days Prior to Event Date\*\**

### **FRENCH ONION BEEF SHORT RIB**

\$47 / Person

Finished with Caramelized Onions and Carrots

### **GRILLED NY STRIP**

\$48 / Person

Finished with Balsamic Bourbon Glaze

### **GRILLED TENDERLOIN**

\$50 / Person

Finished with Wild Mushroom Cream Sauce



# PLATED MEALS

## PORK

### SMOKED PORK TENDERLOIN

\$33 / Person

Finished with Garlic Honey Chili Sauce

### GRILLED BONELESS PORK CHOP

\$34 / Person

Mustard and Garlic Marinated

Finished with Forest Mushroom Demi-Glace



## DUO PLATE

### CHICKEN & SALMON

\$45 / Person

Tomato Basil Chicken Breast Finished with Basil Cream Sauce Paired with Seared Salmon Finished with a Dill and Caper Beurre Blanc

### BEEF & CHICKEN

\$56 / Person

Grilled Tenderloin Finished with Wild Mushroom Cream Sauce Paired with Apple and Brie Chicken Breast Finished with Maple Dijon Glaze

### BEEF & WALLEYE

\$60 / Person

Grilled Tenderloin Finished with Wild Mushroom Cream Sauce Paired with Seared Lemon and Herb Marinated Walleye Served with House Made Tartar Sauce



# SWEETS & SNACKS

Minimum Order of **Two** Dozen per Selection | Up to **Four** Selections

## BY THE DOZEN

**ASSORTED GOURMET COOKIES**  
\$17 / Dozen

**ASSORTED BARS & BROWNIES**  
\$24 / Dozen

**BERRY CHEESECAKE BITE**  
\$27 / Dozen

**MINI KEY LIME PIE**  
\$29 / Dozen

**CARAMEL APPLE  
TARTLET**  
\$29 / Dozen

**CHOCOLATE  
BROWNIE CUP**  
\$29 / Dozen

**S'MORE BARK  
BROWNIE**  
\$29 / Dozen

**OREO CHOCOLATE  
MOUSSE CUP**  
\$31 / Dozen

**CANNOLI**  
\$35 / Dozen

**CHOCOLATE DIPPED  
STRAWBERRIES**  
\$40 / Dozen

## BY THE PLATE

**NEW YORK STYLE CHEESECAKE**  
\$9 / Person  
Choice of Macerated Berries or Salted Caramel

**FLOURLESS CHOCOLATE TORTE**  
\$9 / Person  
Topped with Raspberry Sauce and Raspberries

**GINGERED BERRIES**  
\$9 / Person  
*\*\*Safe for GF, DF, NF and EF Guests*

**SALTED CARAMEL BROWNIE**  
\$9 / Person  
Served with Vanilla Ice Cream

**BERRY TARTLET**  
\$9 / Person  
Tartlet with Orange Cream Cheese and Fresh Berries

**TRIPLE MOUSSE CAKE**  
\$10 / Person  
Layers of Chocolate Cake and Chocolate Mousses

## LATE NIGHT SNACKS

**FIESTA BAR**  
Nachos \$13 / Person  
Tacos \$16 / Person  
Taco Beef and Grilled Chicken Served  
with Appropriate Accompaniments

**LOADED TATER TOT BAR**  
\$13 / Person  
Served with Appropriate Accompaniments

**SOFT PRETZEL BAR**  
\$15 / Person  
Pretzel Sticks with Classic Salt  
Served with Honey Mustard and  
Queso Dip and Cinnamon Sugar  
Served with Chocolate Sauce

**STATE FAIR STATION**  
\$18 / Person  
Onion Rings, French Fries,  
Mini Corn Dogs, Cheese Curds  
and Mini Donuts

**THIN CRUST PIZZA**  
\$25 / Pizza  
Cheese, Sausage, Pepperoni, Veggie

# ALL INCLUSIVE DINNER PACKAGE

\$70 / Person | Minimum 50 Guests



## SELECT TWO TO FOUR APPETIZERS

- Bacon Boursin Tomato (GF)
- Tomato Basil Bruschetta
- Mushroom Crown (GF)
- Pork Tenderloin Skewer (GF)
- Vegetable Endive (GF)
- Buffalo Chicken Crostini

## SELECT ONE SALAD

- Caesar Salad
- Country Club Salad
- Greens and Herbs Salad



## SELECT ONE TO TWO SIDES

- Creamy Risotto
- Rosemary Roasted Baby Potatoes
- Rice Pilaf Blend
- Gouda Smoked Mashed Potatoes

## SELECT ONE TO THREE ENTREES

- Seared Salmon
- Tomato Basil Chicken Breast
- Apple & Brie Chicken Breast
- French Onion Short Rib
- Smoked Pork Tenderloin
- Grilled Boneless Pork Chop

*\*\*Can Add Kid's Meal or Vegetarian Meal If Needed*

## SELECT ONE LATE NIGHT SNACK

- Fiesta Nacho Bar
- Thin Crust Pizza
- Loaded Tater Tot Bar
- Soft Pretzel Bar



# BEVERAGES

## NON-ALCOHOLIC BEVERAGES

### CHILLED JUICES

\$25 / Gallon  
\$6 / Carafe

### SOFT BEVERAGES

\$3 / Cup  
Coke Products

### HOT COFFEE

\$3 / Cup  
\$15 / Carafe  
\$80 / Urn

### LEMONADE, ICED TEA OR FRUIT PUNCH

\$25 / Gallon  
\$6 / Carafe

### ASSORTED NA BOTTLED BEVERAGES

\$4.25 / Bottle  
Coke Products, Water,  
Sparkling Water,  
Powerade, Lemonade,  
Vitamin Water, Etc

### HOT BEVERAGE STATION

\$4 / Person  
Your Choice of Up to Two Flavors:  
Hot Apple Cider, Coffee or Hot  
Chocolate Appropriate Assortment  
of Accompaniments Based Upon  
Beverage(s) Selected

## ULTIMATE BEVERAGE PACKAGES

### SODA PACKAGE

\$3 / Person

Includes Unlimited Consumption of Fountain Sodas, Lemonade and Chilled Juices

*\*\*Minimum 100 Guests*

### HOSTED MOCKTAILS & COCKTAILS

\$9 / Mocktail Portion | \$12 / Call Cocktail Portion

*\*\*Minimum 20 Portions / Increase by Portions of 10*

Main Squeeze Margarita | Mint To Be Mojito | Wedding Bell-ini | You & Me G&T

*\*\*Inquire About Personalized Options*

### BASIC PACKAGE

One Hour | \$18 / Person

Five Hour | \$28 / Person

Choice of One Domestic Tap  
Beer, House Wine and Soda

### RAIL PACKAGE

One Hour | \$22 / Person

Five Hour | \$32 / Person

Rail Brand Liquors PLUS  
Basic Package Offerings

### CALL PACKAGE

One Hour | \$28 / Person

Five Hour | \$38 / Person

Call Brand Liquors PLUS  
Rail Package Offerings

### PACKAGE UPGRADE OPTIONS

Add One Hour of Basic Package | \$3 / Person

Add One Hour of Rail Package | \$4 / Person

Add One Hour of Call Package | \$5 / Person

Add High Noon and Carbliss | \$3 / Person

Upgrade Two Rail Liquors for Two Call Liquors  
for the Rail Package | \$2 / Person

Upgrade Two Call Liquors for Two Premium Liquors  
for the Call Package | \$3 / Person

# BEVERAGES

## KEG BEER

\$425 / 16-Gallon Domestic Keg

Coors Light, Michelob Golden Light and Miller Lite

*\*\*The Above Selections Are Available for Reserve*

Bud Light, Busch Light, Coors Banquet, Grain Belt, Michelob Ultra and Miller Genuine Draft

\$525 / 16-Gallon Premium Keg

Summit EPA, Foggy Geezer, Brackett's Brew, Kona Big Wave and Surly Furious

*\*\*The Above Selections Are Available for Reserve*

## BOTTLED BEER

\$6 / Non-Alcoholic Bottle

Heineken 0.0 and Stella 0.0

\$7 / Domestic Bottle

Michelob Golden Light, Budweiser, Bud Light, Miller Lite, Coors Light and Michelob Ultra

\$8 / Premium Bottle

Heineken, Corona, Blue Moon, Modelo and Angry Orchard (GF)

## SELTZERS

\$8 / High Noon Can

Assorted Flavors

\$9 / Carbliss Can

Assorted Flavors



## WINE & BUBBLES

\$7 / Glass

\$25 / Bottle of House Wine & Bubbles

Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Merlot and White Zinfandel

*\*\*Coastal Vines Cellars*

Concha Y Toro Sweet White

*\*\*Concha Y Toro*

Semi-Sweet Prosecco

*\*\*Risata*

## LIQUOR

\$7 / Rail Beverage

Bols Amsterdam Vodka, Miles London Dry Gin, Conciere Silver Rum, Christian Brothers Brandy, Jim Beam, Canadian Club Whiskey, Dewars White Label Scotch and El Toro Gold Tequila

\$8 / Call Beverage

Absolut, Tito's, Bacardi, Bacardi Limon, Fords, Captain Morgan, Jameson, Jack Daniels, Four Roses, Seagram's 7, Malibu, Fireball, Jager, Kahlua, Korbel, Rumble Minze, Blarney's Irish Cream and Milagro Reposado

\$11 / Premium Beverage

Ketel One, Grey Goose, Bombay Sapphire, Tanqueray, Crown Royal, Johnnie Walker Red Label, Maker's Mark, Herradura Silver and Herradura Reposado

\$12+ / Premium Plus Beverage

Angels Envy, Glenfiddich 12, Woodford Reserve, Casamigos Blanco, Milagro Select Barrel Blanco, Patron Silver, Hendrick's and Disaronno

Please Inquire About Custom Orders of Beer, Wine, Champagne and Liquor.



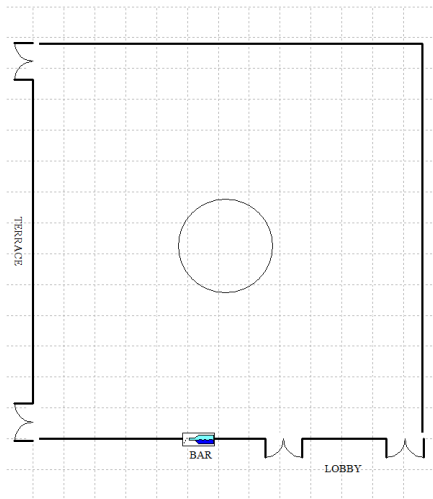
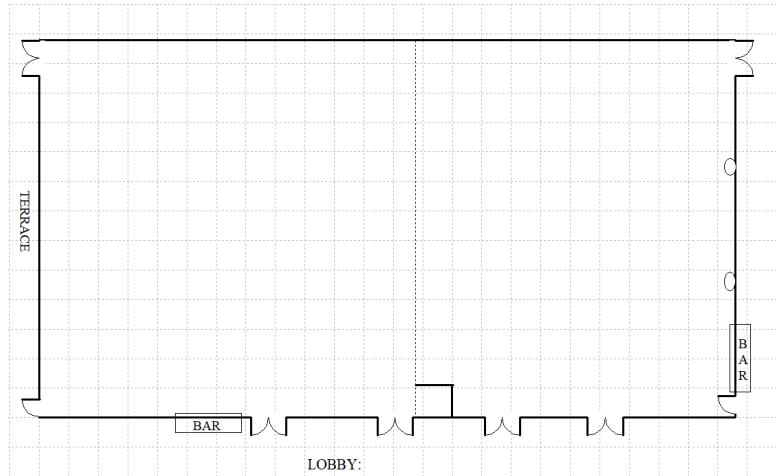
# ROOM DIAGRAMS

Room Setup, Buffet Meals and Audiovisual Equipment Will Affect Actual Seating Capacity.

## PLATINUM BALLROOM

63' x 120' (7560 Square Feet)

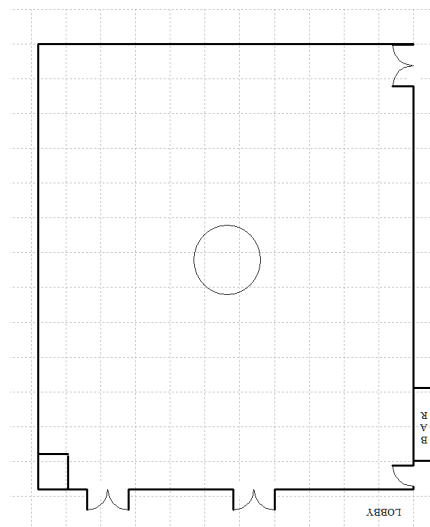
- Seating Capacity for 500
- Floor to Ceiling Windows
- Outdoor Terrace with an Awning, Italian Twinkle Lights and Fire Table
- Two Grand Chandeliers
- Two Built-In Bars



## DIAMOND BALLROOM

63' x 65' (4095 Square Feet)

- Seating Capacity for 250
- Floor to Ceiling Windows
- Outdoor Terrace with an Awning, Italian Twinkle Lights and Fire Table
- Grand Chandelier
- Built-In Bar



## EMERALD BALLROOM

63' x 55' (3465 Square Feet)

- Seating Capacity for 200
- Floor to Ceiling Windows
- Grand Chandelier
- Built-In Bar

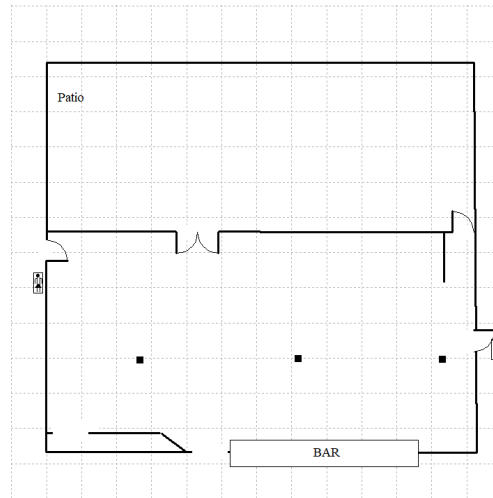
# ROOM DIAGRAMS

Room Setup, Buffet Meals and Audiovisual Equipment Will Affect Actual Seating Capacity.

## PEARL ROOM

**31' x 55' (1705 Square Feet)**

- Seating Capacity for 80
- Floor to Ceiling Windows
- Outdoor Patio with a Pergola
- Built-In Bar



## OTHER DIMENSIONS

### GUEST TABLE

Table Diameter | 66"  
High Top Table Diameter | 30"  
6' and 8' Table Width | 30"

### BANQUET CHAIR

Chair Height | 35"  
Width of Back of Chair | 18"  
Seat Base | 16"

### DANCE FLOOR

Small | 12' x 12'  
Standard | 16' x 24'  
Large | 24' x 24'

### FIREPLACE

Front and Back of Mantle | 61"  
Length of Mantle | 116"  
Depth of Mantle | 5" - 8"  
Height from Mantle to Ceiling | 51"

### CEILING HEIGHT

Ballroom | 12'  
Pearl Room | 9'

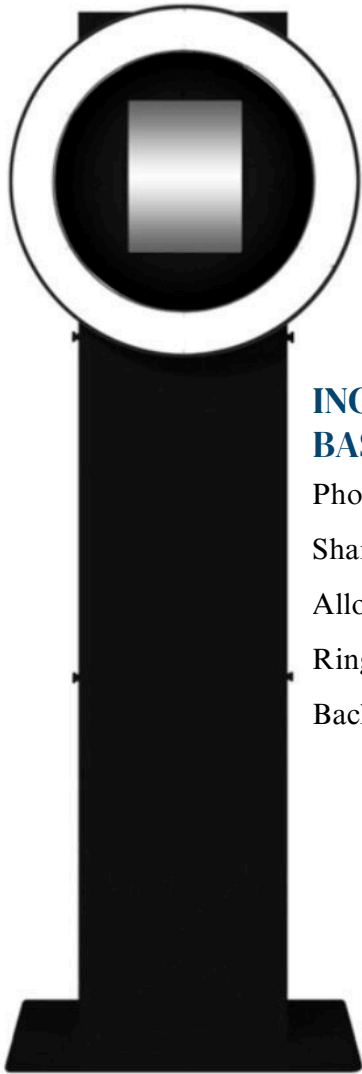
# BRACKETT'S RENTALS

Brackett's is Excited to Offer Two In-House Photo Booth Options.

Our Photo Booths Marry the Classic Fun of a Photo Booth with Modern Amenities.

**\*\*Please Note the Photo Booth Link will be Active for Two Months Following Your Event Date\*\***

## UNLIMITED USE DURING YOUR EVENT



### BASIC PACKAGE PRICING

Monday - Thursday | \$150  
Friday / Sunday | \$350  
Saturday | \$400

### INCLUDED WITH THE BASIC PACKAGE

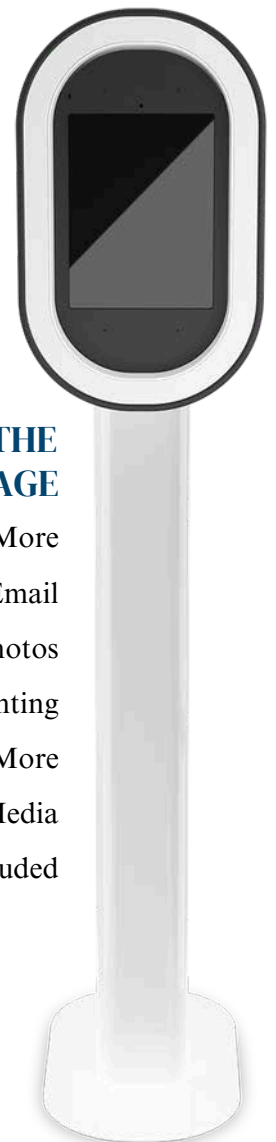
Photos and GIFS  
Share Instantly Via Text  
Allows for Group Photos  
Ring Lighting  
Backdrop Included

### PREMIUM PACKAGE PRICING

Monday - Thursday | \$350  
Friday / Sunday | \$550  
Saturday | \$600

### INCLUDED WITH THE PREMIUM PACKAGE

Photos, GIFs, Boomerangs and More  
Share Instantly Via Text or Email  
Allows for Large Group Photos  
Preferred Ring Lighting  
Filters, Glam Mode and More  
A Custom Logo Added to Your Media  
Backdrop Included



# BRACKETT'S RENTALS

Any Rental Items Broken During Your Event Will be Added to Your Final Bill.

## ACRYLIC TABLE FRAMES

\$1 / Frame

For Table Numbers or Photos

## CHARGER PLATES

\$1 / Plate

Choice of Gold, Silver or Rose Gold

## MIRRORED TILE

\$2 / Tile

Square or Round Glass Mirror Tile

## CANDLE VOTIVE

\$2 / Votive

Choice of Gold, Silver or Glass

Includes Votive and Liquid Wax Candle

## BLACK LANTERN

\$10 / Lantern

Includes Black Lantern, Votive  
and Liquid Wax Candle

## 3-CYLINDER FLOATING CANDLES

\$20 / Set

Includes Floating Candles and (3) Glass  
Cylinders of Varying Heights

## EASEL

\$10 / Easel

Floor Length or Table Easels

## YARD GAMES

\$125

BC Bag Toss, Giant Jenga and Yard Yahtzee

## BLACK PIPE & DRAPE

\$100 | Black Curtain Draping

\$50 | Piping and Bases Only

## IVORY PIPE & DRAPE

\$100 | Ceremony Draping

\$200 | Head Table Backdrop

\$300 | Ballroom Sheer Wall

## FEATURED BACKDROP

\$200 / Backdrop

Greenery or Gold or Silver Sequin

## LCD PROJECTOR & SCREEN

\$100

## 62" SMART TV

\$75

## DANCE FLOOR

\$150 | Pearl Room Dance Floor (12' x 12')

\$150 | Extra Large Dance Floor (24' x 24')

## PORTABLE OR SECOND INDOOR BAR

\$350

## DESSERT HANDLING

\$150

## FLOOR LENGTH LINENS

\$12 / Linen

White or Black Round and High Top Tables