

# BANQUETS

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[Brookside716.com](http://Brookside716.com)



# **BREAKFAST BUFFET**

## **CLASSIC BREAKFAST**

\$18 PER GUEST

### **SCRAMBLED EGGS:**

PLAIN & CHEESE TOPPED SCRAMBLED EGGS, MUSHROOMS, ONIONS, PEPPERS AND SALSA ON THE SIDE

### **CHOOSE 1**

YOGURT PARFAITS OR FRESH FRUIT

### **CHOOSE 2**

BACON, SAUSAGE OR HAM

### **CHOOSE 1**

HOMEFRIES, HASHBROWNS OR CHEESY HASHBROWN CASSEROLE

### **CHOOSE 1**

BELGIAN WAFFLES WITH FRESH STRAWBERRIES

MAPLE & VANILLA FRENCH TOAST CASSEROLE

ASSORTED DANISHES, MUFFINS & PASTRIES

### **MAKE IT A BRUNCH:**

\$22

Add (2) slider, gourmet sandwiches or cold sandwich choices.

May also swap out breakfast side choices for any buffet side choices.

**ALL PACKAGES INCLUDE COFFEE, TEA, JUICE & SODA**

### **MIMOSAS & WINE PUNCHES**

#### **MIMOSA BAR**

Minimum 4 bottles to start, various juices & fruits  
... \$25 per bottle

#### **WINE PUNCH**

\$25.00 PER BOTTLE

**DONT SEE WHAT YOUR LOOKING FOR? WE CAN ACCOMODATE MOST REQUESTS!**

## LIGHT LUNCHES

### SOUP AND SALAD BAR

\$15 PER GUEST

TWO SOUP CHOICES AND  
FULL SALAD BAR

### SOUP AND COLD SANDWICH OR WRAP

\$14

(1) SOUP CHOICE (1) SANDWICH  
CHOICE

### SOUP & GOURMET SANDWICH OR (2) SLIDERS

\$15

(1) SOUP CHOICE (1) SANDWICH  
CHOICE

## COLD SANDWICHES

**\$16 PER GUEST**

**CHOOSE (2)**

FRESH FRUIT - CHEF OR CAESAR SALAD - MACARONI OR POTATO SALAD - HOMEMADE SOUP -  
MACARONI & CHEESE - INDIVIDUAL BAGS OF POTATO CHIPS

**CHOOSE (3)**

HAM, TURKEY OR ROAST BEEF SANDWICHES OR WRAPS  
CHICKEN, TUNA OR SHRIMP SALAD CROISSANTS

## GOURMET FINGER SANDWICHES OR SLIDERS

**\$18 PER GUEST / CHOOSE (4)**

ROAST BEEF & HORSEY  
HAM, SWISS & POPPYSEED  
CUBAN SLIDERS  
HONEY DILL CHICKEN SLIDERS  
MINI BBQ PULLED PORK  
BURGER SLIDERS  
*CLASSIC-BBQ-MAC&CHEESE-BLACK&BLUE*  
MEATBALL SLIDER  
CHICKEN CORDON BLEU  
BUFFALO CHICKEN

CROISSANT - TURKEY CRANBERRY OR  
CHICKEN SALAD WITH GRAPES  
BLT MELT ON GRILLED PANINI  
MINI BEEF ON WECK  
ROASTED VEGGIE, GOAT & GOUDA PANINI  
MINI POT ROAST  
CHICKEN PARMESAN  
MINI STEAK HOAGIE  
MINI REUBEN

**SIDES: CHOOSE (2)**

FRESH FRUIT - CHEF OR CAESAR - MACARONI OR POTATO SALAD - HOMEMADE SOUP - MACARONI &  
CHEESE - BAKED PASTA PARMESAN

# BRUNCH OR DINNER BUFFET

## ALL PACKAGES INCLUDE

JUICE, COFFEE, TEA & SODA

### HOMESTYLE MEALS

#### CHOOSE 1:

FRESH FRUIT / HOMEADE SOUP / CHEF SALAD / CAESAR SALAD

#### CHOOSE 1 DINNER:

CHICKEN & BISCUIT WITH MASHED POTATOES  
\$16 PER GUEST

ROASTED TURKEY OR PORK W/ GRAVY,  
STUFFING, MASHED POTATOES, CORN OR  
GREEN BEANS & DINNER ROLLS ... \$17 PER  
GUEST

SLOW ROASTED POT ROAST WITH GRAVY,  
MASHED POTATOES, CORN OR GREEN BEANS  
& DINNER ROLLS ... \$17 PER GUEST

BAKED HAM WITH SCALLOPED OR MASHED  
POTATOES, GLAZED CARROTS & DINNER  
ROLLS ... \$17 PER GUEST

SPAGHETTI & MEATBALLS W/ GARLIC BREAD ...  
\$16 PER GUEST

BEER BATTERED, PANKO BREADED OR  
BROILED HADDOCK WITH CHOICE OF POTATO  
... \$18 PER GUEST

### TRADITIONAL BUFFET

#### CHOOSE 1 STARTER:

YOGURT PARFAIT/ FRESH FRUIT / HOMEADE  
SOUP / CHEF SALAD / CAESAR SALAD

#### CHOOSE (1) BUFFET ENTRÉE AND (2) SIDES

(CHOICES ON NEXT PAGE) ... \$18 PER GUEST

- OR -

#### CHOOSE (2) BUFFET ENTRÉES AND (2) SIDES

\$21 PER GUEST

## SOUPS

CHICKEN NOODLE OR  
VEGETABLE

HAMBURGER VEGETABLE

CREAMY CHICKEN CORN  
CHOWDER

STUFFED BANANA PEPPER

TUSCAN SAUSAGE &  
POTATO

PHILLY CHEESESTEAK

CHICKEN & RICE

BUFFALO CHICKEN WING

STUFFED SWEET PEPPER

ITALIAN WEDDING

LOADED BAKED POTATO

WHITE BEAN CHICKEN CHILI

CHICKEN CHOWDER

CHILI

SHRIMP & CORN CHOWDER

CHEESEBURGER

CHEDDAR BROCCOLI

NEW ENGLAND CLAM  
CHOWDER

## **BUFFET ENTRÉES**

**ANY SLIDERS OR GOURMET SANDWICHES MAY ALSO BE INCLUDED AS AN ENTRÉE CHOICE**

### **BREAKFAST & BRUNCH**

#### **BREAK FAST BURRITOS**

CHICKEN , STEAK, HAM, BACON, PORK

#### **FRITTATA**

HAM & CHEDDAR - SPINACH & FETA - ONION,  
CHEESE & BACON OR SAUSAGE - TOMATO,  
BASIL & MOZZARELLA - ROASTED VEGGIE,  
GOUDA & GOAT - MUSHROOM SWISS

#### **SCRAMBLED EGGS**

PLAIN & CHEESE TOPPED WITH SIDE  
TOPPINGS

#### **CHICKEN & WAFFLES**

#### **EGGS BENEDICT**

HAM OR STEAK

### **BRUNCH OR DINNER**

#### **CHICKEN PARMESAN**

*BREADED CHICKEN BREASTS BAKED IN MARINARA  
TOPPED WITH MOZZARELLA & PARMESAN*

#### **CHICKEN CORDON BLEU**

*BREADED CHICKEN BREAST TOPPED WITH HAM & SWISS  
CHEESE AND FINSHED WITH A CREAM SAUCE*

#### **BALSAMIC CHICKEN CAPRESE**

*BONELESS CHICKEN THIGHS MARINATED IN BALSAMIC  
TOPPED WITH FRESH MOZZARELLA AND BRUSCHETTA  
AND FINISHED WITH A REDUCED BALSAMIC*

#### **OVEN ROASTED TURKEY BREAST**

*ROASTED AND SLICED SERVED WITH A TURKEY GRAVY  
20- 6OZ SERVINGS*

#### **SMOKED BBQ RIBS**

#### **CHICKEN- ROTISSERIE STYLE OR SMOKED BBQ CHICKEN**

*CHOOSE BETWEEN LEG QUARTERS (1 PER GUEST) OR  
VARIETY OF BREASTS, THIGHS & DRUMS*

#### **STUFFED PORK LOIN**

*CHEESE & SPINACH OR TRADITIONAL STUFFING*

#### **STEAK TIPS IN AN ONION BURGUNDY DEMI-GLACE**

#### **CAJUN BLUE CHICKEN ALFREDO**

#### **CHICKEN MARSALA**

*BONELESS THIGHS ,FRESH MUSHROOMS & ONIONS IN A  
RICH MARSALA WINE SAUCE*

#### **GRILLED OR BREADED CHICKEN BREAST**

#### **SPINACH ARTICHOKE CHICKEN**

#### **GRILLED OR BREADED PORK CHOPS**

#### **SMOKED BBQ PULLED PORK**

#### **ITALIAN SAUSAGE & HOMEMADE MEATBALLS IN MARINARA**

#### **SLOW ROASTED SLICED ROAST BEEF W/ GRAVY**

#### **CHICKEN FETTUCCHINI ALFREDO**

**ADDITIONAL BUFFET ENTRÉES \$4.50 PER GUEST**

## SIDES

### VEGETABLES

ROASTED SUMMER VEGETABLES  
GRILLED ASPARAGUS  
FRESH BROCCOLI  
MAPLE GLAZED CARROTS  
BRUSSEL SPROUTS WITH BACON  
PARMESAN ROASTED BABY REDS  
GARLIC & ALMOND GREEN BEANS  
FRESH CORN ON THE COB (SEASONAL)  
MEXICAN STREET CORN CASSEROLE  
(SEASONAL)  
BAKED BEANS

### POTATOES & RICE

AU GRATIN POTATOES  
CREAMY MASHED POTATOES  
RED SKIN GARLIC MASHED  
LOADED MASHED OR BAKED POTATOES  
*WITH CHEESE & BACON*  
BAKED SWEET POTATOES WITH MAPLE SAUCE  
SWEET POTATO CASSEROLE WITH PECAN  
CINNAMON TOPPING  
SEASONED RICE  
BAKED POTATOES WITH TOPPINGS  
SALT POTATOES  
STUFFING

### PASTA AND MAC & CHEESE

FETTUCCHINE IN A CAJUN BLUE ALFREDO  
CHEESE LASAGNA ROLL UPS IN MARINARA  
BAKED ZITI IN A GORGONZOLA CREAM SAUCE  
CLASSIC CHEDDAR MAC & CHEESE  
SMOKED GOUDA MAC & CHEESE  
BUFFALO BLUE MAC & CHEESE  
CAPELLINI IN WHITE WINE BUTTER WITH  
SUNDRIED TOMATOES AND SPINACH

CHEESE RAVIOLI IN TRADITIONAL MARINARA  
PENNE PASTA IN A CREAMY VODKA MARINARA  
GREEK ZITI- ZITI PASTA IN A WARM GREEK  
VINAIGRETTE WITH TOMATOES, BLACK  
OLIVES, FETA AND SPINACH  
STUFFED SHELLS WITH A RICOTTA,  
PARMESAN & MOZZARELLA STUFFING TOPPED  
WITH MARINARA  
FETTUCCHINI BROCCOLI ALFREDO  
BAKED PASTA MARINARA WITH MOZZARELLA  
& PARMESAN

### OTHERS

BELGIAN WAFFLES WITH FRESH STRAWBERRIES  
PASTRIES AND MUFFINS  
MAPLE & VANILLA FRENCH TOAST CASSEROLE

**ADDITIONAL SIDES \$3.00 PER GUEST**

## SALADS

### CHEF OR CAESAR

#### APPLE CRANBERRY ... + \$1 PER GUEST

*ROMAINE, RED ONION, DRIED CRANBERRIES, SWEET PEPPERS, GRANOLA, CANDIED PECANS, GOAT CHEESE & APPLES*

#### GREEK SALAD ... + \$1 PER GUEST

*ROMAINE, BLACK OLIVES, TOMATOES, FETA CHEESE, CUCUMBERS AND RED ONIONS*

#### STRAWBERRY MANGO ALMOND ... + \$1 PER GUEST

*ROMAINE, SLIVERED ALMONDS, MANGO, RED ONION, CANDIED PECANS, GOAT CHEESE AND A BLUBERRY POMEGRANITE VINIAGRETTE*

#### COBB SALAD ... + \$1 PER GUEST

*EGG, TOMATO BACON, CUCUMBER, AVACADO, BACON, CORN, RED ONION AND FETA CHEESE WITH HONEY DIJON DRESSING*

### POTATO SALAD

### COLESLAW

### GERMAN POTATO SALAD

### PASTA SALAD

*TRADITIONAL, DILL PICKLE, BLT OR GREEK*

### MACARONI SALAD

*TRADITIONAL, DILL OR TUNA*

### BROCCOLI SALAD

## DESSERTS

### **(1) CHOICE \$3 PER GUEST**

EACH ADDITIONAL CHOICE ADD \$2 PER GUEST

ASSORTED CHEESECAKES

ASSORTED CAKE CUPS

ASSORTED COOKIES, BROWNIES & BARS

ICE CREAM SUNDAES

*CHOCOLATE, HOT FUDGE, STRAWBERRY, CARAMEL, PINEAPPLE*

ASSORTED SEASONAL PIES

# APPETIZER PARTIES

MINIMUM OF \$15 PER PERSON REQUIRED FOR APPETIZER PARTIES

INCLUDES COFFEE, TEA, SODA & JUICE

## \$3 PER GUEST

SOFT PRETZEL FRIES  
DOMESTIC CHEESE &  
CRACKERS  
HOT OR COLD TACO DIP  
FRIED GREEN BEANS  
BRUSCHETTA WITH  
CROSTINI  
SEET POTATO FRIES WITH A  
MAPLE SAUCE  
CHEESE QUESADILLAS

DEEP FRIED CHEESE CURDS  
CLASSIC RELISH TRAY  
PIZZA LOGS  
FRESH FRUIT TRAY  
FRIED DILL PICKLE CHIPS  
FRENCH FRIES (\$2 PER  
GUEST)

VEGGIE TRAY  
MAC & CHEESE BITES  
MOZZARELLA STICKS  
SPINACH ARTICHOKE DIP  
BRUSCHETTA  
SOFT PRETZEL STICKS

## \$4 PER GUEST:

FRUIT & DOMESTIC CHEESE  
TRAY  
STEAK QUESADILLAS  
ITALIAN OR SWEDISH  
MEATBALLS  
SEAFOOD STUFFED  
MUSHROOMS  
COCONUT SHRIMP

HOT CRAB & SHRIMP DIP  
SAUSAGE & BACON  
STUFFED MUSHROOMS  
FIESTA ASSORTMENT-  
TORTILLA CHIPS, ASSORTED  
SALSAS, GUACAMOLE,  
QUESO, CILANTRO LIME  
SOUR CREAM

SHRIMP COCKTAIL  
CHICKEN QUESADILLA  
CHICKEN FINGERS  
IMPORTED & DOMESTIC  
CHEESE  
CHICKEN WINGS  
*ANY SAUCE WITH BLUE CHEESE,  
CELERY & CARROTS*

BUFFALO CHICKEN WING  
DIP

SPINACH & CHEESE  
STUFFED MUSHROOMS

## \$5 PER GUEST

SLIDERS CHOOSE (2)  
*(CHOICES ON PAGES PREVIOUS)*

BBQ BACON WRAPPED  
SCALLOPS

MINI TACOS  
*CHOICES: FISH, SHRIMP, CHICKEN,  
PORK OR STEAK*

BBQ BACON WRAPPED  
SHRIMP

FLATBREADS  
*CHOOSE (2) FROM FLATBREADS ON  
NEXT PAGE*

YOU MAY SPLIT ITEMS- FOR EXAMPLE IF YOU HAVE A PARTY FOR 50 PEOPLE AND YOU WANT CHEESE AND CRACKERS AND A RELISH TRAY YOU LIKELY WILL NOT NEED 50 PEOPLE WORTH OF BOTH AS MOST PEOPLE ONLY EAT A FEW OF THOSE. SO YOU COULD GET 25 PEOPLE WORTH OF EACH



# STATIONS

STATIONS INCLUDE COFFEE, TEA, JUICE AND SODA

## **BAVARIAN PRETZELS**

\$7.00 PER GUEST

VARIETY OF SOFT PRETZELS & VARIETY OF  
DIPS

## **DIPS**

\$11.00 PER GUEST

SPINACH ARTICHOKE DIP  
BUFFALO CHICKEN WING DIP  
HOT OR COLD TACO DIP  
CRAB & SHRIMP DIP

## **SMALL CHARCUTERIE**

\$15.00 PER GUEST

DOMESTIC CHEESES  
CURED MEATS & ROLLS  
VARIOUS OLIVES & PICKLES  
HUMMUS DIPS & PITA CHIPS  
BRUSCHETTA WITH CROSTINI  
ASSORTED NUTS, DRIED FRUITS &  
CHOCOLATES

## **DELUXE CHARCUTERIE**

\$25.00 PER GUEST

IMPORTED & DOMESTIC CHEESES & CRACKERS  
CHEESE SPREADS, BREADS & ROLLS  
HAM, ROAST BEEF, SLICED CHEESES  
CURED MEATS: PROSCIUTTO, SALAMI, SOPPRESSATA, PEPPERONI  
FRESH FRUITS & VEGETABLES  
VARIOUS OLIVES, PICKLES & PICKLED VEGETABLES  
BRUSCHETTA WITH TOASTED CROSTINI  
VEGGIE DIPS, HUMMUS & PITA CHIPS  
ASSORTED NUTS, CHOCOLATES, DRIED FRUITS, GOURMET & SWEET BREADS

## **FLAT BREADS**

CHOOSE ANY (4) ... \$14.00 PER GUEST

PRIME RIB  
TEQUILA LIME SHRIMP  
TACO  
STUFFED BANANA PEPPER  
STINGER  
VEGGIE, GOAT & GOUDA  
BBQ PORK  
BUFFALO CHICKEN  
BBQ CHICKEN

## **TACO BAR**

\$18.00 PER GUEST

BUILD YOUR OWN TACOS  
CHICKEN. PORK & STEAK  
SHELLS, LETTUCE, PICO DE GALLO, MANGO  
SALSA, LETTUCE, CHEESES, SOUR CREAM,  
TACO SAUCE, BOOM BOOM SAUCE  
HOMEMADE TORTILLA CHIPS, SALSAS,  
GUACAMOLE & QUESO

## MORE STATIONS

### KIDS FAVORITES

\$12.00 PER GUEST

CHICKEN NUGGETS, MAC & CHEESE BITES,  
MOZZARELLA STICKS & FRIES

### BUFFALO PACKAGE

\$16.00 PER GUEST

MINI BEEF ON WECK, CHICKEN WINGS, PIZZA  
LOGS & FRIES

### PIZZA & WINGS

30 WINGS & 12 SLICE CHEESE & PEPPERONI  
PIZZA ... \$65.00

50 WINGS & 24 SLICE CHEESE & PEPPERONI ...  
\$90.00

### 12 SLICE SPECIALTY PIZZA

\$20.00 EACH

BUFFALO BLUE CHICKEN

PRIME RIB

TOMATO, MUSHROOM & SPINACH  
WITH WHITE OR RED SAUCE

CHICKEN BACON RANCH

BBQ PORK OR CHICKEN

HAWAIIAN

CUP & CHAR

VEGGIE

ONIONS, MUSHROOMS, GREEN PEPPERS, BLACK OLIVES,  
TOMATOES, BANANA PEPPERS WITH WITE OR RED SAUCE

## BAR PACKAGES

### OPEN BAR WITH DOMESTIC BEER & HOUSE WINE ONLY

2 HR. \$11 PER  
GUEST

3 HR. \$14 PER  
GUEST

4 HR. \$17 PER  
GUEST

### OPEN BAR WITH DOMESTIC BEER, HOUSE WINE & BAR LIQUOR

2 HR. \$14 PER  
GUEST

3 HR. \$17 PER  
GUEST

4 HR. \$20 PER  
GUEST

### OPEN PREMIUM BAR, ANY BEER, WINE & LIQUORS

2 HR. \$19 PER  
GUEST

3 HR. \$22 PER  
GUEST

4 HR. \$25 PER  
GUEST

EACH ADDITIONAL HOUR \$3 PER  
GUEST

CASH OR TAB BAR:

20% GRATUITY ADDED TO TAB

### MIMOSA BAR

VARIOUS JUICES & FRESH  
FRUITS ... \$25.00 PER  
BOTTLE

## PLATED DINNERS

COFFEE, TEA, SODA AND JUICE INCLUDED  
BEEF & SEAFOOD PRICES SUBJECT TO CHANGE DUE TO MARKET PRICE

### **12 OR 16OZ PRIME RIB DINNER ... \$30 pp / \$34pp**

TOPPED WITH ONION RINGS & SERVED WITH (2) SIDE CHOICES & GARLIC BREAD

### **10 OZ OPEN FACED PRIME RIB SANDWICH ... \$26pp**

SERVED OVER CHEESEY GARLIC BREAD WITH (2) SIDE CHOICES & TOPPED WITH CARMELIZED ONIONS

### **8 OZ. FILET ... \$30 pp**

TOPPED WITH ONION RINGS AND SERVED WITH (2) SIDE CHOICES & GARLIC BREAD

### **12 OZ. STRIP STEAK ... \$28 pp**

TOPPED WITH ONION RINGS AND SERVED WITH (2) SIDE CHOICES AND GARLIC BREAD

### **16 OZ. GRILLED RIBEYE ... \$34 pp**

TOPPED WITH ONION RINGS AND SERVED WITH (2) SIDE CHOICES & GARLIC BREAD

### **STEAK NEPTUNE ... \$28 pp**

8 OZ. SIRLOIN TOPPED WITH SCALLOPS & SHRIMP IN A SEAFOOD SHERRY CREAM SAUCE WITH (2) SIDE CHOICES & GARLIC BREAD

### **BRAISED SHORT RIB ... \$28pp**

SLOW SIMMERED IN RED WINE WITH ROOT VEGETABLES SERVED OVER MASHED POTATOES WITH (1) SIDE CHOICE AND DINNER ROLLS

### **LOBSTER STUFFED HADDOCK & SHRIMP ... \$22 pp**

HADDOCK & SHRIMP TOPPED WITH LOBSTER STUFFING AND A SEAFOOD SHERRY CREAM SAUCE, CHOICE OF (2) SIDES & DINNER ROLLS  
*MAY HAVE ALL SHRIMP OR ALL HADDOCK*

### **LOBSTER STUFFED RAVIOLI ... \$24pp**

IN A SEAFOOD BLUSH SAUCE, SERVED WITH (1) SIDE AND GARLIC BREAD

### **SEAFOOD LASAGNA ... \$26 pp**

SHRIMP, SCALLOPS & LOBSTER LAYERED WITH A SEAFOOD CREAM SAUCE AND CHEESES SERVED WITH (2) SIDE CHOICES & GARLIC BREAD

### **TWIN LOBSTER TAIL DINNER ... MARKET**

TWO 6OZ. TAILS WITH (2) SIDE CHOICES & GARLIC BREAD

### **SEAFOOD PLATTER ... MARKET**

4 OZ. LOBSTERTAIL, SEARED SCALLOPS, SHRIMP SCAMPI AND LOBSTER STUFFED HADDOCK TOPPED WITH A SEAFOOD SHERRY CREAM SAUCE WITH CHOICE OF (2) SIDES AND GARLIC BREAD

## **THINGS TO KNOW**

### **HALL RENTAL**

80 GUEST MAXIMUM OR LESS IN BACK BANQUET AREA

MINIMUM 30 GUEST REQUIRED OR \$500 BEFORE TAX, GRATUITY AND BANQUET RENTAL REE

BANQUET RENTAL FEE \$250

\$1000 EVENT MINIMUM BEFORE TAX, GRATUITY AND RENTAL FEE TO HOST ON A MONDAY WHEN THE RESTAURANT IS OTHERWISE CLOSED

TABLE CLOTHS INCLUDED AND MAY REQUEST SPECIFIC COLOR

MAY DECORATE WITH YOUR OWN DECORATIONS

### **OTHER FEES**

8% TAX AND 20% GRATUITY ADDED TO ALL IN HOUSE EVENTS

\$100 DEPOSIT TO SECURE YOUR DATE

INSIDE OF 60 DAYS DEPOSIT IS NON REFUNDABLE

TOTAL HEAD COUNT & FOOD CHOICES DUE TEN DAYS PRIOR TO EVENT

PAYMENT CALCULATED ON FINAL HEAD COUNT EVEN IF LESS PEOPLE SHOW UP. IF MORE PEOPLE SHOW UP AND WE ACCOMODATE THEM, THERE WILL BE AN EXTRA CHARGE PER GUEST

YOU MAY BRING IN YOUR OWN DESSERT

CHECKS CAN BE MADE TO "THE BROOKSIDE"

3% FEE ADDED FOR ALL EVENT CREDIT CARD PAYMENTS

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

## **THANK YOU FOR CHOOSING BROOKSIDE!**

THE OPTIONS FOR FOOD CHOICES WITH BANQUETS ARE ENDLESS! WE CAN ACCOMODATE MOST REQUESTS. IF YOU DONT SEE WHAT YOU HAD IN MIND PLEASE LET US KNOW SO WE CAN MAKE YOUR EVENT AS MEMORABLE AS POSSIBLE!

# EVENT INFORMATION

**NAME:**

**NAME OF PERSON EVENT IS FOR:**

**PHONE NUMBER**

**TYPE OF EVENT**

**EVENT DATE**

**NUMBER OF GUESTS**

**COLOR SCHEME IF ANY**

**EMAIL**

**MENU CHOICES & NOTES**

May also swap out breakfast side choices for any buffet side sides.