

**SPECIAL EVENTS AND
CELEBRATIONS**

ON-SITE EVENT MENU

Brookside716.com

2990 Lockport Olcott Rd, Newfane NY

716-377-7744



BREAKFAST BUFFET

\$21.95 PER GUEST

INCLUDES THE FOLLOWING:

SCRAMBLED EGG STATION

*Fluffy fresh scrambled eggs served two ways. Classic and also topped with a melted cheese blend.
Accompanied by a selection of sautéed mushrooms, onions, peppers and fresh salsa served on the side.*

CRISPY SEASONED HOMEFRIES

BACON & SAUSAGE

SWEET SELECTION (CHOOSE 1)

Our homemade maple & vanilla French toast casserole

Belgian pearl sugar waffle with fresh strawberry topping on the side

Belgian chocolate chip waffles

COFFEE, TEA, JUICE & SOFT DRINKS

BUFFET ADD ONS:

ADD A LITTLE EXTRA TO YOUR BUFFET WITH THESE POPULAR UPGRADES

FRESH FRUIT OR YOGURT FRUIT PARFAITS

\$4

SLIDER SANDWICHES (CHOOSE 1)

\$5 PER SELECTION PER PERSON

**BEEF ON WECK, CHICKEN SALAD, HAM & SWISS POPPYSEED, TURKEY CRANBERRY, GRILLED CHICKEN,
CRISPY CHICKEN, TURKEY CHEDDAR & BACON, BUFFALO CHICKEN, BBQ PULLED PORK,**

BAR OPTIONS

**MANY GUESTS ENJOY A MIMOSA, BLOODY
MARY OR GLASS OF WINE WITH BRUNCH. THIS
SERVICE CAN BE ADDED IN ONE OF TWO WAYS:**

1. HOST TAB

**CHARGES ARE ADDED TO YOUR FINAL BILL
BASED ON ACTUAL CONSUMPTION**

2. CASH BAR

**GUESTS PURCHASE THEIR OWN ALCOHOLIC
BEVERAGES**

BOTTOMLESS MIMOSA BAR

\$12 PER GUEST

- 2 HOURS

**A SELF-SERVE MIMOSA STATION FEATURING
CHILLED CHAMPAGNE ON ICE WITH AN
ASSORTMENT OF FRUIT JUICES. GUESTS ENJOY
UNLIMITED MIMOSAS FOR A TWO HOUR
DURATION**

SIGNATURE SLIDER BUFFET

OUR MOST POPULAR PACKAGE FOR LUNCHEONS, SHOWERS, MEMORIALS AND FAMILY CELEBRATIONS!

**GUESTS ENJOY TWO SLIDER SANDWICH VARIETIES PAIRED WITH TWO
HOMEMADE SIDES. ... \$19.95 PER GUEST**

COFFEE, TEA AND SOFT DRINKS INCLUDED

UPGRADE TO (3) SLIDER SELECTIONS ADD \$5 PER GUEST

UPGRADE TO (4) SLIDER SELECTIONS ADD \$8 PER GUEST

SLIDER SANDWICH CHOICES:

BEEF ON WECK

*TENDER SLOW ROASTED BEEF SHAVED AND
SERVED IN SEASONED AU JUS PAIRED WITH A
MIX OF KUMMELWECK AND PLAIN ROLLS
SERVED ON THE SIDE*

CHICKEN SALAD

*OUR DELICIOUS HOMEMADE CHICKEN SALAD
ON A SOFT BUN WITH CRISP LETTUCE*

HAM & SWISS POPPYSEED

*LAYERS OF HAM AND SWISS ON SWEET
HAWAIIAN ROLLS, BRUSHED WITH A BUTTERY
POPPYSEED SPREAD AND BAKED TO GOLDEN
PERFECTION*

CHEESEBURGER

*CLASSIC WITH AMERICAN CHEESE, LETTUCE,
TOMATO, PICKLES & MAYO ON SLIDER BUNS*

BUFFALO CHICKEN

*CRISPY BREADED CHICKEN TOSSED IN A
BUFFALO SAUCE WITH BLUE CHEESE, LETTUCE
AND TOMATO*

BBQ PULLED PORK

*SLOW COOKED PORK, SHREDDED UNTIL
TENDER AND TOSSED IN OUR SIGNATURE BBQ
SAUCE SERVED WITH ROLLS ON THE SIDE*

STEAK & CHEESE

*A MINI VERSION OF OUR STEAK HOAGIE WITH
LETTUCE, TOMATO, MAYO AND OIL*

TURKEY CRANBERRY

*SLICED TURKEY WITH A DELICIOUS CRANBERRY
CREAM CHEESE AND LETTUCE ON A SLIDER
BUN*

CRISPY OR GRILLED CHICKEN SANDWICH

*CHOOSE CRISPY BREADED OR GRILLED
CHICKEN LAYERED WITH LETTUCE, TOMATO,
PICKLES AND WHITE AMERICAN CHEESE,
FINISHED WITH OUR SIGNATURE BROOKSIDE
SAUCE ON A SOFT SLIDER BUN*

SIDES: CHOOSE (2)

**CHEF OR CAESAR SALAD - MACARONI & CHEESE - BAKED PASTA
PARMESAN - MASHED POTATOES - ROASTED VEGETABLES - MACARONI
SALAD - POTATO SALAD - BROCCOLI SALAD - FRESH FRUIT**

ADDITIONAL SIDES \$4 PER GUEST

TRADITIONAL LUNCH OR DINNER BUFFET

1 ENTRÉE- \$22.95

2 ENTRÉES - \$26.95

3 ENTRÉES - \$29.95

OUR TRADITIONAL BUFFET OFFERS YOUR CHOICE OF ONE, TWO OR THREE ENTRÉE SELECTIONS. EACH SERVED WITH A CHEF OR CAESAR SALAD, DINNER ROLLS & BUTTER AND YOUR CHOICE OF TWO SIDES, COFFEE, TEA AND SOFT DRINKS INCLUDED

ENTRÉE SELECTIONS:

BREADED CHICKEN BREASTS

HAND BREADED & BAKED TO PERFECTION

SEASONED & GRILLED CHICKEN BREASTS

* GLUTEN FREE OPTION *

CHICKEN CORDON BLUE

TENDER CHICKEN BREAST STUFFED WITH HAM AND SWISS CHEESE, BREADED AND BAKED TO PERFECTION, THEN TOPPED WITH A CREAM SAUCE

BALSAMIC CHICKEN CAPRESE

MARINATED CHICKEN THIGHS TOPPED WITH MOZZARELLA CHEESE AND FRESH BRUSCHETTA. FINISHED WITH A REDUCED BALSAMIC GLAZE

GLUTEN FREE OPTION

CHICKEN PARMESAN

HAND BREADED CHICKEN BREASTS SERVED IN MARINARA, TOPPED WITH MOZZARELLA & PARMESAN CHEESE. (SUGGESTED SIDE CHOICE: PASTA)

CHICKEN & BISCUIT GRAVY

OUR SIGNATURE HOMEMADE CHICKEN GRAVY LOADED WITH TENDER CHICKEN, CARROTS & CELERY. (SUGGESTED SIDES: MASHED POTATOES & HOMEMADE BISCUITS)

STEAK TIPS IN GRAVY

SLOW COOKED STEAK TIPS IN HOMEMADE GRAVY WITH BURGUNDY WINE AND CARAMELIZED ONIONS

SLOW ROASTED PORK & GRAVY

SLOW ROASTED PORK IN A HOMEMADE GRAVY WITH CARAMELIZED ONIONS.

CHICKEN MARSALA

PAN SEARED CHICKEN BREAST SIMMERED WITH MUSHROOMS IN A SAVORY MARSALA WINE SAUCE

CHICKEN FRENCH

TENDER CHICKEN BREASTS LIGHTLY BATTERED AND SAUTÉED TO GOLDEN PERFECTION AND FINISHED IN A DELICATE LEMON, WHITE WINE & BUTTER SAUCE

POT ROAST IN GRAVY

FORK-TENDER BEEF, SLOW COOKED IN A SAVORY BROWN GRAVY

OVEN ROASTED TURKEY BREAST WITH GRAVY

SUGGESTED SIDE CHOICES: STUFFING & MASHED POTATOES

BEEF ON WECK

TENDER SLOW ROASTED BEEF SHAVED AND SERVED IN SEASONED AU JUS PAIRED WITH A MIX OF KUMMELWECK AND PLAIN ROLLS SERVED ON THE SIDE

SIDE CHOICES ON NEXT PAGE

SIDE CHOICES

POTATOES

CREAMY MASHED POTATOES

MAKE IT LOADED MASHED
WITH CHEESE & BACON ADD
\$1 PER GUEST

SALT POTATOES

BAKED POTATOES WITH BUTTER & SOUR CREAM

ADD CHEESE & BACON
EITHER ON OR ON THE SIDE
ADD \$1 PER GUEST

AU GRATIN SCALLOPED POTATOES

PASTAS

BAKED PASTA IN MARINARA WITH MOZZARELLA & PARMESAN

CAVATAPPI ALFREDO

CLASSIC MAC & CHEESE

GOUDA MAC & CHEESE ADD
\$1 PER GUEST

VODKA PENNE

ROASTED VEGETABLES

BABY CARROTS IN BUTTER

VEGETABLES

STEAMED BROCCOLI

GREEN BEANS IN GARLIC BUTTER

GLAZED BABY CARROTS IN A BROWN SUGAR GLAZE

ADDITIONAL SIDE CHOICES \$4 PER PERSON

BAR OPTIONS

OPEN TAB

YOU CAN RUN A BAR TAB
FOR YOUR GUESTS AND
WE'LL SIMPLY ADD THE
TOTAL TO YOUR FINAL BILL

LIMITED TAB

YOU SET THE LIMIT OR
CHOOSE WHAT'S INCLUDED
(FOR EXAMPLE, DOMESTIC
BEER AND HOUSE WINE
ONLY)

CASH BAR

YOUR GUESTS PAY FOR
THEIR OWN DRINKS AS THEY
GO

COLD APPETIZERS

FRESH FRUIT TRAY

MELONS, PINEAPPLES, GRAPES AND BERRIES -
\$4 PER GUEST

VEGGIE TRAY

FRESH VEGGIES SERVED WITH BLUE CHEESE,
RANCH & HONEY MUSTARD - \$3 PER GUEST

FIESTA ASSORTMENT

TORTILLA CHIPS, FRESH SALSA, QUESO & SOUR
CREAM - \$3 PER GUEST

CLASSIC CHEESE & CRACKER TRAY

AN ASSORTMENT OF SLICED DOMESTIC
CHEESES AND CRACKERS - \$3 PER GUEST

DELUXE CHEESE & CRACKER TRAY

OUR CLASSIC CHEESE & CRACKER ASSORTMENT
ELEVATED WITH FLAVORED CHEESE SPREADS,
SLICED PEPPERONI & SALAMI, FLAVORED
CHEESE CURDS AND A MIXTURE OF OLIVES -
\$5 PER GUEST

FRESH BRUSCHETTA WITH CROSTINI

\$3 PER GUEST

HOT APPETIZERS

MEXICAN STREET CORN DIP

SERVED WITH HOMEMADE TORTILLA CHIPS -
\$3 PER GUEST

SOFT PRETZEL BREADSTICKS

SERVED WITH CHEDDAR CHEESE SAUCE AND
WHITE QUESO - \$3 PER GUEST

SPINACH ARTICHOKE DIP

SERVED WITH HOMEMADE TORTILLA CHIPS -
\$3 PER GUEST

BUFFALO CHICKEN WING DIP

SERVED WITH HOMEMADE TORTILLAS -
\$4 PER GUEST

SPINACH & CHEESE STUFFED MUSHROOMS

\$3 PER GUEST

50 CHICKEN WINGS

TOSSED IN ANY SAUCE WITH BLUE CHEESE,
CELERY & CARROTS - \$70.00

25 CHICKEN FINGERS

SERVED PLAIN OR TOSSED IN YOUR FAVORITE
SAUCE - \$60.00

HOMEMADE MEATBALLS IN MARINARA

\$4 PER GUEST

ITALIAN SAUSAGE LINKS IN MARINARA

\$4 PER GUEST

SAUSAGE, BACON & CHEESE STUFFED MUSHROOMS

\$3 PER GUEST

BUILD-YOUR-OWN TACO BAR

PRICING PER PERSON:

ONE MEAT CHOICE

\$19.95

INCLUDES ENOUGH FOR THREE TACOS PER GUEST

TWO MEAT CHOICES

\$21.95

INCLUDES ENOUGH FOR FOUR TACOS, TWO OF EACH MEAT FOR EACH GUEST

THREE MEAT CHOICES

\$23.95

INCLUDES ENOUGH FOR SIX TACOS, TWO TACOS OF EACH MEAT CHOICE PER GUEST

CHOOSE YOUR TACO MEATS:

CLASSIC GROUND BEEF

SEASONED DICED CHICKEN

SLOW COOKED AND SEASONED PULLED PORK

MARINATED FLANK STEAK

INCLUDED:

SOFT FLOUR TACO SHELLS

GLUTEN FREE SOFT CORN OR HARD CORN SHELLS AVAILABLE UPON REQUEST

OUR HOMEMADE TORTILLA CHIPS

NATURALLY GLUTEN FREE

LETTUCE, FRESH PICO DE GALLO. TACO SAUCE

FRESH MANGO SALSA, OUR SIGNATURE BOOM BOOM SAUCE

FRESH GUACAMOLE & OUR CREAMY WHITE QUESO DIP

COFFEE, TEA AND SOFT DRINKS

DESSERT OPTIONS

ASSORTED MINI DESSERTS

\$6.00 PER GUEST

A SWEET VARIETY OF OUR BITE SIZE FAVORITES- FROM BROWNIES AND BARS TO COOKIES, CHEESECAKES AND SEASONAL PIES OR BAKED GOODS.

*SELECTIONS ARE CHEFS CHOICE AND MAY VARY BASED ON HOLIDAYS AND AVAILABILITY
SERVED BUFFET STYLE TWO PER GUEST*

FULL SIZE DESSERT

\$7.50 PER GUEST

CHOOSE ONE DESSERT FOR YOUR ENTIRE GROUP FROM OUR SELECTION OF CAKES, CHEESECAKES OR FRUIT PIES.

EACH GUEST WILL RECEIVE ONE FULL SIZE SLICE / SERVING OF THE DESSERT YOU SELECT / MULTIPLE DESSERT SELECTIONS MAY BE AVAILABLE FOR LARGER GROUPS

(SELECTIONS ON NEXT PAGE)

THIS CHOICE NEEDS TO BE ORDERED 10 DAYS IN ADVANCE

CAKE CUTTING SERVICE

\$40 FEE

INCLUDES DISPOSABLE PLATES, PLASTIC FORKS AND NAPKINS

IF YOU WOULD LIKE TO BRING YOUR OWN CAKE AND HAVE US CUT AND SERVE IT WE ARE HAPPY TO TAKE CARE OF THAT FOR YOU!

BRING YOUR OWN DESSERT

NO ADDITIONAL CHARGE

YOU'RE WELCOME TO BRING YOUR OWN DESSERTS AND PROVIDE YOUR OWN PLATES, NAPKINS AND UTENSILS!

FULL SIZE DESSERT SELECTIONS

CAKES

Triple Chocolate
Carrot
Banana Caramel
Cherry Chip Almond
Chocolate Salted
Caramel
Red Velvet with
Cheesecake Filling
Ho Ho
Orange Creamsicle
Peanut Butter Ho Ho
Strawberry Jam
Coconut Pineapple
White Wedding
Triple Lemon
PB Oreo
Triple Oreo
Strawberry Crunch
Raspberry Ho Ho

CHEESECAKE

Turtle
Cinnamon Roll
Raspberry Lemon
Orange Creamsicle
Smores
Nutter Butter
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Caramel Brownie
Chocolate Chip
Cookie Dough
Cannoli
Chocolate Peanut
Butter Cup
White Chocolate
Raspberry
Raspberry Swirl
Strawberry Glaze
NY Style
Strawberry Cinnamon
Roll
Lemon Blueberry

PIES

Mile High Apple
Banana Cream
Coconut Cream
Cherry
Blueberry
Lemon Meringue
Peach
Raspberry
Strawberry Rhubarb
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Chocolate Peanut
Butter

Other

Chocolate Oblivion
(Gluten Free)
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THINGS TO KNOW

EVENT TERMS & POLICIES

EVENT SERVICE FEE ... \$200

TO MAKE YOUR EVENT EASY AND WORRY FREE, THIS FEE COVERS THE EXTRA STAFFING, SETUP, DISPOSABLE TABLE CLOTHS, WARMING FUEL AND CLEAN UP AFTER YOUR EVENT

**MINIMUM 30 GUEST REQUIRED OR \$600 BEFORE TAX, GRATUITY AND
EVENT SERVICE FEE**

OUR FACILITY IS CLOSED ON MONDAYS

FOR PARTIES OF 50 OR FEWER:

*WE RESERVE THE RIGHT TO SPLIT THE ROOM IN HALF IF NEEDED FOR ANOTHER EVENT OR
RESTAURANT OPERATIONS*

FRIDAY NIGHTS:

*ARE OUR BUSIEST NIGHT OF THE WEEK AND EVENT BOOKINGS ARE NOT ALWAYS AVAILABLE. WE WILL
DO OUR BEST TO ACCOMMODATE REQUESTS BUT FRIDAY AVAILABILITY CANNOT BE GUARANTEED.*

DECORATING:

*YOU MAY DECORATE WITH YOUR OWN ITEMS; HOWEVER, NO OPEN FLAMES, CANDLES, CONFETTI OR
CONFETTI FILLED BALLOONS ARE PERMITTED*

8% SALES TAX AND 20% GRATUITY

ARE ADDED TO ALL IN- HOUSE EVENTS (THIS APPLIES TO BAR TAB AS WELL)

\$100 DEPOSIT TO SECURE YOUR DATE

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

FINAL HEADCOUNT POLICY-

*YOUR FINAL GUEST COUNT IS REQUIRED IN ADVANCE TO DETERMINE THE AMOUNT OF FOOD WE
PREPARE. IF FEWER GUESTS ATTEND THAN THE CONFIRMED NUMBER, THE ORIGINAL COUNT WILL STILL
BE CHARGED. IF ADDITIONAL GUESTS ARRIVE WE WILL ACCOMMODATE THEM AND ADJUST THE FINAL
BILL TO INCLUDE THE NEW NUMBER OF GUESTS*

PAYMENT DETAILS:

CHECKS CAN BE MADE PAYABLE TO "THE BROOKSIDE"

A 3% FEE APPLIES TO ALL EVENT CREDIT CARD PAYMENTS

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

More Things To Know Next Page.....

HOW TO BOOK YOUR EVENT

**PLEASE CONTACT OUR EVENT COORDINATOR
DIRECTLY AT:**

716-377-7744

At Brookside, our events have grown so much that we now have a dedicated Event Coordinator to help you plan every detail and make your celebration truly special!

If you have any questions or need to make changes, please reach out directly to our Event Coordinator using the same method of communication you used when booking your event. This helps ensure all of your event details stay accurate and up to date.

Please note our Event Coordinator works remotely and is not on site at the restaurant. While our in-restaurant staff is always happy to greet you and make your visit enjoyable, they are also busy taking care of dine in guests and answering calls for take out orders. They do not have access to your event details or notes.

For that reason, if you call or stop by the restaurant to discuss your event, our staff will not be able to answer detailed questions. The coordinator is happy to help and the best person to contact for all event related needs!

A \$100 DEPOSIT IS REQUIRED ONCE THE DATE HAS BEEN APPROVED.

THIS DEPOSIT CONFIRMS YOUR COMMITMENT TO THAT DATE ALLOWING US TO HOLD IT FOR YOUR EVENT AND MARK IT AS UNAVAILABLE TO OTHER INQUIRIES.

TO RESERVE YOUR APPROVED DATE:

DEPOSITS CAN BE MADE IN PERSON BY CASH, CHECK OR CREDIT CARD.

WHEN LEAVING THE DEPOSIT SIMPLY PROVIDE YOUR NAME, PHONE NUMBER AND EVENT DATE WITH THE HOST AND IT WILL BE FILED WITH THE EVENT DETAILS

YOU MAY CALL THE RESTAURANT AND LEAVE THE DEPOSIT OVER THE PHONE WITH A CREDIT CARD IF NEEDED 716-778-8500

THANK YOU FOR CHOOSING BROOKSIDE!