

TRADEMARK COLLECTION®
BY WYNDHAM



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## **INTRO**

The Historic Brookstown Inn is truly unique, classically designed, comfortable, and backed by a renowned staff. Our venue can easily accommodate rehearsal dinners, wedding ceremonies, receptions, and wedding luncheons that impress even the most discriminating of tastes for up to 200 guests. Couple this with our impeccable, historic guest rooms, and in-house catering services, and you have the ideal location for any gathering.





# THE VENUE



#### **COURTYARD**

Wedding ceremonies for up to 200 can be hosted in our outdoor Courtyard. The grounds are brick covered and lined with cherry blossom trees, providing ample shade and beautiful coloring throughout the seasons. Step down into the Lower Courtyard for cocktail hour, before moving indoors to the Arista Mills Room for reception. The Lower Courtyard can accommodate up to 100 for ceremony, 150 for cocktail hour, or 48 for seated reception.

#### Inclusions:

- Day of access to space from 10:00 am until 10:00 pm
- Use of Upper and Lower Courtyard\*\*
- White drape set-up for Courtyard archway
- White folding garden chairs for up to 150 guests
- 60" round tables and 6' rectangular tables
- In-House China, flatware, and glassware
- Wrought-iron, freestanding easels
- Two Brookstown-branded cornhole boards and bags
- Rehearsal time up to one hour, subject to availability
- Complimentary self-parking on-site
- Wireless high-speed internet access





<sup>\*\*</sup>Indoor space rental is required when renting the Courtyard.



#### THE ARISTA MILLS ROOM

Celebrate in fabulous style at this former cotton mill factory turned architectural gem.

The Arista Mills Room features exposed brick walls, antique structural elements, chandeliers, historic wood columns, oversized windows with ample natural light, and built-in dance floor. At its height, the factory was a spinning and weaving mill to manufacture the chambray cloth for work clothing. Now, the Arista Mills Room solely produces intimate gatherings or large celebrations for up to 200 people. The space features a foyer suitable for a cocktail hour and includes the original elements of the circa 1837 building. This is a space you can truly make your own!

#### **Inclusions:**

- Exclusive day of access to space from 10:00am until 10:00pm
- Wedding Suite Rental for Night Before and Night of Wedding
- Padded Banquet chairs for up to 150 guests
- White folding garden chairs for up to 150 guests. \$150 reset fee if used for both outdoor ceremony and indoor reception.
- 60" round tables and 6' rectangular tables
- 8 bistro tables

- Wrought-iron, freestanding easels
- · Ambient, adjustable lighting
- Built-in 19x24 dance floor
- In-house China, flatware, and glassware
- Complimentary self-parking on-site
- Wireless high-speed internet access
- Spouse-to-be Getting Ready Room\*



#### **COTTON MILL LOUNGE**

Past the Arista Mills entrance, the Cotton Mill Lounge carries a Jazz Lounge vibe featuring full-service bar. Dark and swanky with rich wood accents and grand bar, soft seating, and lighting accents. This interesting space is perfect for private functions such as welcome receptions and rehearsal dinners for up to 56. When this space is not being rented, the Lounge is utilized for our nightly wine and cheese receptions.

#### Inclusions:

- Bar Stools and Bistro Tables
- Padded Banquet chairs or white folding garden chairs
- 60" round tables and 6' rectangular tables
- In-house China, flatware, and glassware
- Wrought-iron, freestanding easels
- Wireless high-speed internet access





"Dur wedding experience with the Prootstown Inn was nothing bist positive. From the beginning you husband and I knew it was the perfect venue for us."

- AMBER W.



## PRIVATE EVENT MENU SELECTIONS

The Cotton Mill culinary team at the Historic Brookstown Inn prides itself on its dedication to excellence in food and beverage services. They handle all coordination for your food and beverage needs throughout your event with on-site catering services.

Our Chef will help you create a delicious, customized menu anywhere from traditional southern to global cuisine to provide guests with an unforgettable experience. Choose from Open Bar Packages, Host Bar or Cash Bar.



# REHEARSAL DINNERS, WELCOME PARTIES, AND FAREWELL BRUNCHES

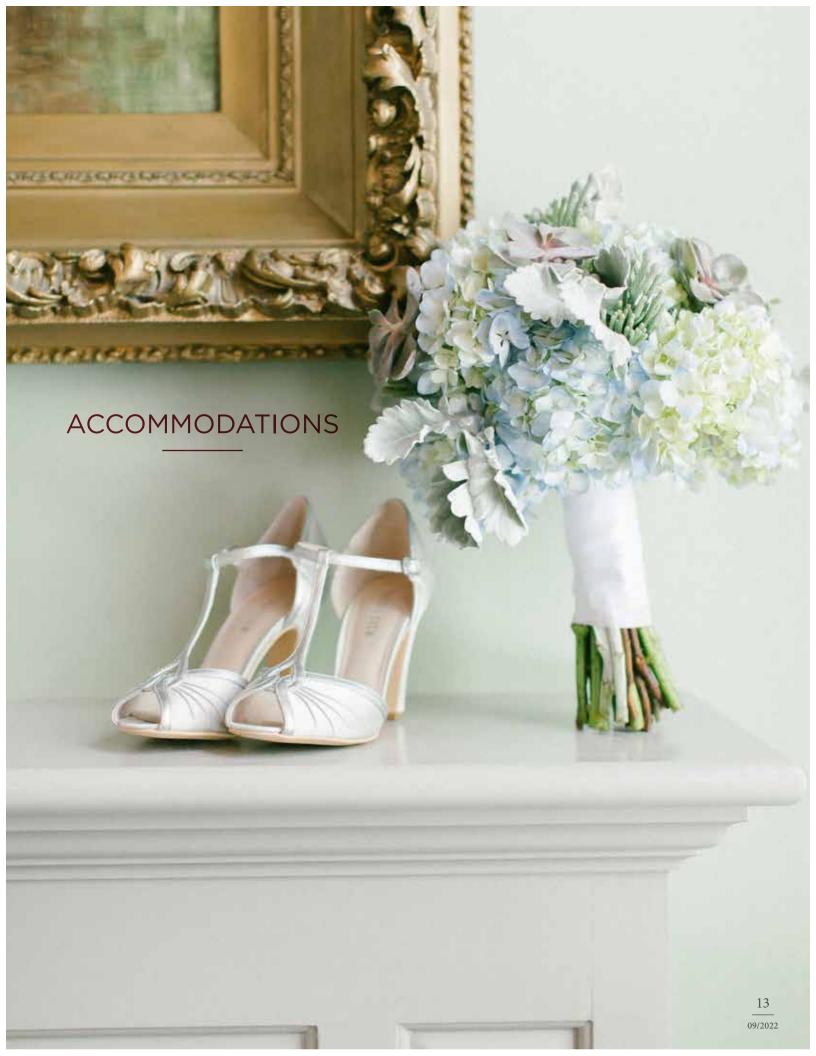
Start the weekend celebrations off with a rehearsal dinner and welcome reception!

The rehearsal dinner is more than a meal, it is a cherished memory. Make your dinner unique with farm fresh ingredients, local wines, and toasts. Following the dinner bring all your out-of-town guests together for an evening welcome party.

A Welcome Reception is a great way to include everyone who may be arriving the night before the ceremony but not a member of the wedding party. The Courtyard can transform from dinner service to cocktails and hors d'oeuvres without the hassle of booking a separate venue.

Your guests will be ravenous after a long night of celebrating (and dancing!). To ensure everyone leaves your wedding weekend satisfied, a post-wedding brunch is a great way to say goodbye to loved ones. Let us help you plan a farewell brunch!





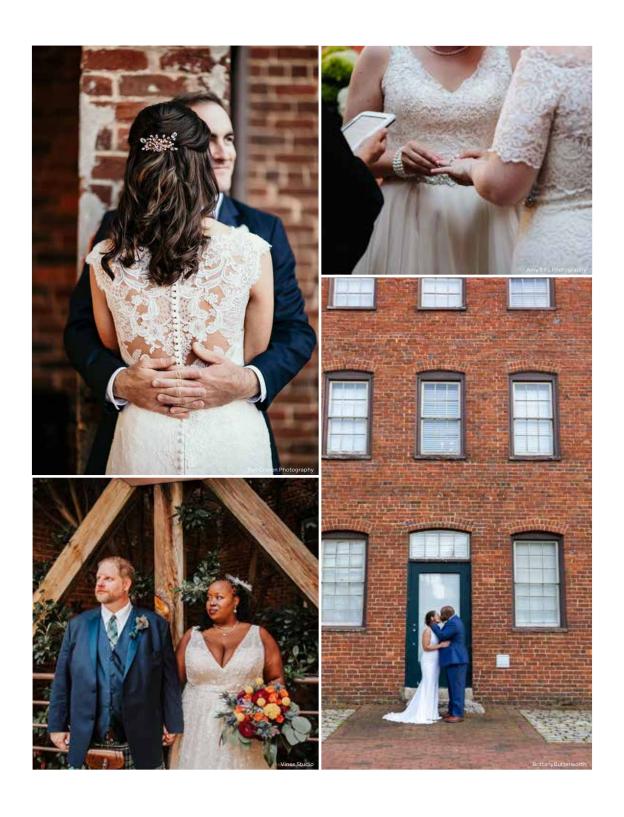
#### **ACCOMMODATIONS**

The Historic Brookstown Inn features 70 well-appointed and unique guest rooms with charming architectural elements of the mill including exposed brick and wood beams. We can block off rooms at a discounted rate for your out-of-town guests. Your guests will enjoy free breakfast, wine and cheese, and cookies before bed.

Wedding packages include two complimentary nights in one of our over-sized suites, which include large living room area, fireplace, and garden tub. The large, original windows and natural light make it an ideal setting for hair and makeup and getting ready pictures.



# VENUE RENTAL



## **VENUE RENTAL**

#### **PEAK SEASON**

April-June, September-November

Friday	Saturday	Sunday		
\$4000	\$6000	\$4000		

#### **OFF PEAK SEASON**

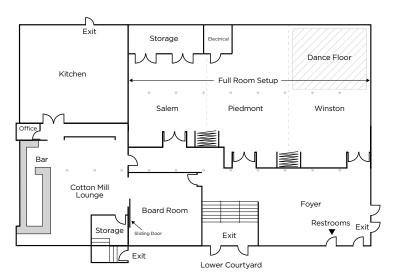
Jaunuary-March, July-August, December

Friday	Saturday	Sunday		
\$2500	\$4000	\$2500		

Additional charges include catering, 22% service fee, and 7% sales tax. Holidays subject to blackout dates, surcharges, and/or minimums. Day of access to space from 10:00am until 10:00pm
These rates are valid through 2023

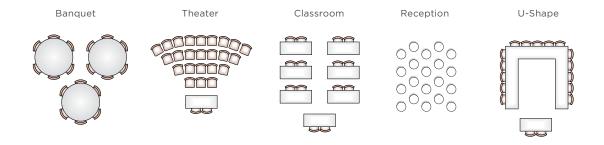
## FLOOR PLANS

Facilities Include: The Arista Mills Room, The Winston, Salem, and Piedmont Rooms, J. Burns Boardroom, The Breakfast Room and Parlor, and the Courtyard for outdoor events.



#### SEATING CAPACITIES AND ARRANGEMENTS

Room	Cocktail Reception	Banquet	50% Occupancy	Boardroom	U-Shape	Classroom	Theater	Square Feet	Room Size	Ceiling Height
Grand Ballroom	200	200	75	40	40	100	175	2500	71 x 36	10 ft.
Winston	75	50	25	20	20	30	50	984	24 x 41	10 ft.
Piedmont	75	50	20	20	20	30	50	984	24 x 41	10 ft.
Salem	25	40	25	20	20	20	40	575	23 x 25	10 ft.
Foyer	100	56	28	N/A	N/A	N/A	100	748	22 x 34	12 ft.
Boardroom	30	24	12	18	18	18	40	441	21 x 21	12 ft.
Lounge	56	48	24	18	18	18	40	600	30 x 20	12 ft.
Lower Courtyard	125	100	50	N/A	N/A	N/A	N/A	875	25 x 35	-
Upper Courtyard	175	150	75	N/A	N/A	N/A	N/A	2,600	64 x 40	-
Breakfast Room	50	34	17	20	20	30	50	714	17 x 42	20 ft.
Parlor	50	42	20	20	20	30	50	850	17 x 50	20 ft.



## **VENDOR COLLECTION**

#### **BRIDAL BOUTIQUES**

Bellissima 336.602.1900 bellissimabrides.com

#### **CAKES**

Cake and All Things Yummy 336.310.4504 cakeandallthingsyummy.com

Dewey's Bakery 336.725.8321 deweys.com

**Lavender and Honey Kitchen** 336-422-7500 Lavenderandhoneykitchen.com

**Maxie B's** 336.288.9811 maxieb.com

Nothing Bundt Cakes 336.306.9146 nothingbundtcakes.com

**Regi Originals** 336.924.4111 regioriginals.com

**The Humble Bee Shoppe** 336.293.7457 thehumblebeeshoppe.co

**To Your Health Bakery** 336.618.5275 toyourhealthbakery.com

#### DJ

**Triad DJ & Events** 336.420.1563 triaddj.com

Kurt Myers 336.721.1560 kurt@wbfj.com

#### **FLORISTS**

**Beverly's of Midway** 336.764.1091 flowersbybeverly.net

**Bo-Ty Walker Florist** 336.722-7673 georgewalkerflorist.com

Dahlia's 336.293.7726 dahlias-flowers.com

**Daly Floral Designs** 336.509.1020 @dalyfloraldesigns

Green Bee Floral Designs greenbeefloraldesigns.com

Twin City Floral 336.416.1871 @twincityfloral

#### PIPE AND DRAPE

**Triad DJ & Events** 336.420.1563 triaddj.com

#### **RENTALS**

**Party Reflections** 336.765.6560 partyreflections.com

**The Prettiest Pieces** 336-202-3758 www.theprettiestpieces.com

#### **TRANSPORTATION**

ABC Door 2 Door 336.721.9921 abcdoor2door.com

**Triad Trolleys** 336.722.7777 triadecoadventures.com

#### **VIDEOGRAPHY**

Camel City Videography camelcityvideo.com

#### WEDDING PLANNERS

Charming Carolina Events & Weddings 336.816.4204 charmingcarolina.com

### **OUR TEAM**



ALLISON WATTS

Director of Sales

Allison who joined the Brookstown Inn team in August 2010 currently serves as the Director of Sales. She earned her degree in Hospitality Management at East Carolina University. Originally from Winston-Salem, she moved back to her roots!

After 15 years in the hospitality industry, Allison still is eager to learn and grow. She loves working with her team to plan an event and see it come to fruition and thereby create a seamless and memorable experience for guests.

Allison enjoys a good tomato sandwich, chips and salsa, relaxing by the pool, and traveling. Her husband, Evan, is also a Winston native and they reside in Winston with their 3 pets – Mila, Mishka, and Midas.



ERIK BACIUSKA
Food and Beverage Director and Catering Services Manager

Erik was born in New Jersey and moved to North Carolina in 1999 with his family to Stokesdale. After studying Industrial Design and Drafting at Appalachian State University, he decided to follow his passion for the culinary arts, and moved to Charleston, SC to attend the Culinary Institute of Charleston. During his time in "Chuck Town" he was selected to be a part of the opening kitchen crew at "Husk" restaurant. Husk was voted "best new restaurant in America 2011" by Bon Appetite Magazine. Along the way, he has also spent years working in multiple roles including Executive Chef for Childress Vineyards, Sapona Ridge Country Club, Visions Catering, and more.

In his free time, Erik enjoys keeping seasonal gardens, canning and pickling of seasonal vegetables or maintaining a flock of chickens for egg production.

