

# ***Brookhall Event Center***

***11930 Central Ave NE., Blaine, MN 55434 763-755-8731***

***Event Director: Michelle michelle@blainbrookbowl.com***

*Brookhall gives the atmosphere of classic elegance. With three distinctive centers, we offer the ideal Facility for all social gatherings, receptions, team sporting events, luncheons, meeting rooms, conferences and much more. Our professional staff and caterer are highly experienced in coordinating all the details and organization to make your social gathering an event long to be remembered. If lavish buffets or tempting hors d'oeuvres are in order, we will take the worry out of your arrangements.*

*Let Brookhall be the perfect backdrop for a lifetime of memories*

## **Facility Capacity**

*Ballroom will seat 450 guests for buffet seating, 500 for a plated dinner service & 600 for theater seating  
North or South Hall will seat 250 guests for buffet seating*

## **Brookhall Rental and Pricing**

*Rental includes linen table clothes, linen napkins, wait staff, bartender, security and centerpieces*

### **North or South Hall:**

*Sunday through Thursday \$300 No food and beverage minimum*

*Friday \$400 No food and beverage minimum*

*Saturday \$500 No food and beverage minimum*

### **Ballroom:**

*Sunday through Thursday \$600 No food and beverage minimum*

*Friday \$800 No food and beverage minimum*

*Saturday \$1,000 Requires a \$5,000 food and beverage minimum in addition to Hall Rental*

*50% off Hall Rental November thru March with purchase of food.*

*There is a \$200 deposit to reserve a date. The remaining hall rental would be due 60 days after the rental agreement has been signed. Confirmed number of attendees must be stated and all food and or beverage will be paid for no later than 10 days before your event. We accept cash, credit and debit cards. Sorry- checks are no longer accepted*

*Due to regulations set forth by the Minnesota Department of Health and Brookhall Policy, all food prepared by Brookhall Catering Service must be consumed on the premise. Therefore, left over food must stay on site and will be discarded by Brookhall Staff. We do not allow "To Go" Containers.*

## **Brookhall Preferred DJ Services**

*We are not exclusive with them but highly recommend the following services*

*You may also bring in your own DJ Service or Band*

*Energy Entertainment \$700 for up to 6 hours of music. No deposit required when booking through Brookhall*

*ARAN Music Service \$800 exclusive pricing when booking through Brookhall (value \$1,000)*

## **Optional Services Offered**

<i>Wedding Ceremony at Brookhall. Includes use of our Private "Brides Room"</i>	<i>\$300</i>
<i>AV Equipment. Includes Projector, 84x84 Screen and powered AV Cart with speakers</i>	<i>\$75</i>
<i>Decorative Arch. For use during Brookhall ceremony and or behind your head table</i>	<i>\$40</i>
<i>Tulling and Lights. Includes head table, coffee table, cake table and gift table</i>	<i>\$50</i>

<i>Mirrored Tiles. 12x12 beveled edge mirrors included on all guest tables</i>	<i>\$50</i>	
<i>Cake Cutting Service</i>	<i>\$50</i>	
<i>Champagne Service to All Guests. Champagne not included</i>		<i>\$75</i>

### **Beverages**

<i>12oz Soda</i>	<i>Glass</i>	<i>\$1.00</i>	<i>Unlimited pop for your event is \$1 per your final guest count</i>
<i>Domestic Bottled Beer</i>		<i>\$4.00</i>	
<i>Premium Bottled Beer</i>		<i>\$4.50</i>	
<i>Premium Cocktails</i>	<i>Starting at</i>	<i>\$5.00</i>	
<i>House Wine</i>	<i>Glass</i>	<i>\$5.00</i>	<i>Hosted Bottles of Wine is \$25 per bottle</i>
<i>Asti Champagne</i>	<i>Bottle</i>	<i>\$22.00</i>	<i>Non- Alcoholic Catabwa is \$11 per bottle</i>
<i>Domestic Keg Beer (16 gallons)</i>		<i>\$250.00</i>	
<i>Imported Craft Keg Beer</i>	<i>Starting at</i>	<i>\$300.00</i>	
<i>Coffee Station (included with buffets)</i>		<i>\$75.00</i>	

*\*\*All hosted beverages are subject to an 18.5% service charge\*\**

### **Desserts**

<i>Carmel Apple Granny</i>	<i>\$3.00 per slice</i>
<i>A buttery caramel and toffee-studded custard with Granny Smith Apples piled high on a shortbread crust</i>	
<i>Chocolate Peanut Butter Stack</i>	<i>\$3.00 per slice</i>
<i>A sweet and salty peanut butter crunch, light and creamy milk chocolate and buttery caramel, all layered twice on our lighter than expected brownie cake then topped with crunchy Honey Roasted Peanuts.</i>	
<i>Summer Berry Stack</i>	<i>\$3.00 per slice</i>
<i>Bright berries layered across a citrus flecked cake, tart key lime and creamy white chocolate cheese on a buttery crunch layer with raspberry.</i>	
<i>Lemonade Cake</i>	<i>\$3.00 per slice</i>
<i>Layered lemon cake with a cool lemon mousseline and Meyer lemon curd</i>	
<i>Red Velvet Cake</i>	<i>\$3.00 per slice</i>
<i>Red velvet cake layers, stacked four high, are spread with a deep chocolate truffle filling, then filled and frosted with a tangy cream cheese icing.</i>	
<i>Chocolate Lovin' Spoon Cake</i>	<i>\$3.00 per slice</i>
<i>A giant mouthful of chocolate pudding between two layers of dark moist chocolate cake</i>	
<i>Carrot Cake</i>	<i>\$3.00 per slice</i>
<i>This dark, fruity and moist cake is from an old family recipe</i>	
<i>New York Cheese Cake</i>	<i>\$3.00 per slice</i>
<i>Cheesecake so creamy smooth and satisfying. Drizzled with your choice of raspberry, chocolate or vanilla icing or cherry pie filling</i>	
<i>Variety of Bars (assorted)</i>	<i>80 pieces \$99.00</i>
<i>Strawberry Swirl Cheesecake, Blonde Brownie, Lemon Bar and Ultimate Brownie</i>	

*Assorted Cookies (choose 3 selections in increments of 12)*

*\$1.00 each*

*Chocolate Chip, Lemon Cooler, Mc3M, Heath Crunch, Peanut Butter and Oatmeal Raisin*

*\*\*Some items may require a minimum quantity purchase\*\**

### **Hors D' Oeuvres**

#### *Hot Selections*

<i>Pulled Roast Beef or Pulled Pork- served with buns</i>	<i>Roast Beef \$155</i>	<i>Pulled Pork \$145.00</i>
<i>Chicken Wings- Sauces choices: Mild, Medium, Hot, Three Alarm, Jerk, Teriyaki, Ranchero or Bourbon</i>	<i>50pcs</i>	<i>\$69.00</i>
<i>Chicken Strips- with Dijon Mustard Sauce</i>		<i>50pcs</i>
<i>\$89.00</i>		
<i>Meatballs- in your choice of sauces: BBQ, Swedish, Cajun Swedish, Bourbon or Teriyaki</i>	<i>100pcs</i>	<i>\$69.00</i>
<i>Cocktail Franks- in BBQ sauce</i>	<i>100pcs</i>	<i>\$59.00</i>
<i>Deep Fried Mushrooms</i>	<i>Approximately 100pcs</i>	<i>\$49.00</i>
<i>BBQ Riblets</i>	<i>50pcs</i>	<i>\$89.00</i>
<i>Walleye Fingers</i>	<i>50pcs</i>	<i>\$126.00</i>
<i>Mini Tacos- served with sour cream and salsa</i>	<i>Approximately 120pcs</i>	<i>\$49.00</i>
<i>Queso Dip- served with Tortilla Chips</i>		<i>\$45.00</i>
<i>Spinach Dip- served with Tortilla Chips</i>		<i>\$65.00</i>
<i>French Fries</i>	<i>Serves Approximately 25 to 35</i>	<i>\$49.00</i>
<i>Waffle Fries</i>	<i>Serves Approximately 25 to 35</i>	<i>\$49.00</i>
<i>Tater Tots</i>	<i>Serves Approximately 25 to 35</i>	<i>\$49.00</i>
<i>Mini Tacos- served with sour cream and salsa</i>	<i>Approximately 120pcs</i>	<i>\$49.00</i>
<i>Mini Corn Dogs</i>	<i>120pcs</i>	<i>\$49.00</i>

#### *Cold Selections (serves approximately 40 people)*

<i>Potato Salad</i>	<i>\$45.00</i>
<i>Cole Slaw</i>	<i>\$45.00</i>
<i>Pasta Salad</i>	<i>\$45.00</i>
<i>Pink Fruit Salad</i>	<i>- mandarin oranges, pineapple, cherry pie filling, marshmallows, blended with whip cream</i>
<i>\$45.00</i>	
<i>Relish Platter</i>	<i>\$65.00</i>
<i>Deviled Eggs</i>	<i>50 half pieces \$69.00</i>
<i>Assorted Cheese Platter</i>	<i>Cubed or Sliced \$85.00</i>
<i>Fresh Vegetable Platter- broccoli, cauliflower, carrot, celery, cherry tomatoes. Served with homemade dip</i>	<i>\$85.00</i>
<i>Fresh Fruit Platter- served with seasonal fruit</i>	<i>\$99.00</i>
<i>Assorted Meat Platter- shaved ham and turkey. Served with Pull-Apart Rolls</i>	<i>\$149.00</i>

#### *Snacks (serves approximately 40 people)*

<i>Tortilla Chips with Salsa</i>	
<i>\$29.00</i>	
<i>Potato Chips with homemade garlic and dill dip</i>	<i>\$29.00</i>
<i>Cheex Mix</i>	<i>\$21.00</i>
<i>Seasoned Pretzels</i>	<i>\$19.00</i>

### **Lunch Buffets**

*All entrees are served buffet style with a minimum of twenty five guests.*

*Lunch entrees are available from 11am to 4pm.*

*Hot Entrees are served with a crisp salad, our own homemade Ranch dressing, warm French rolls and butter pats.*

*Includes a coffee station*

*Chicken Cordon Bleu* *\$10.95*

*Tender Chicken Cordon Bleu with marinara sauce. Served atop a bed of pasta accompanied by fresh steamed vegetables*

*Chicken Parmesan* *\$10.95*

*Served atop a bed of Fettucine noodles, sprinkled with parmesan cheese and marinara. Accompanied by fresh green beans*

*Baked Lasagna* *\$10.95*

*Served with fresh steamed vegetables*

#### *Lunch Buffet (continued)*

*Beef Sirloin Tips*

*\$10.95*

*Tenderloin beef tips combined in a creamy blend of bleu cheese and Alfredo sauce served atop a bed of egg noodles.*

*Served with fresh steamed vegetables.*

*Lunch Combination* *\$12.95*

*Combine any two of the above selections.*

*Beef and Chicken Taco Buffet* *\$11.95*

*Seasoned ground beef and shredded seasoned chicken. Complete with corn tortilla shells, flour soft shells, shredded lettuce,*

*Cheddar Jack cheese, diced tomatoes, black olives, raw onions, Jalapeno peppers, salsa, sour cream and Guacamole.*

*Served with refried beans and Tortilla Chips*

### **Plated Dinner Service**

*All plated dinners are served directly to each guest.*

*\*\*Unless otherwise noted, all dinners are served with your choice of baked potato, Au Gratin Potatoes or wild rice pilaf*

*All other plated entrees include a crisp salad with homemade buttermilk Ranch dressing,*

*steamed vegetable and a warm French roll. Served with a butter pat.*

*\*\*Garlic Foccacia Crusted Chicken Breast*

*\$15.95*

*4oz chicken breast served over a bed of Fettucine noodles*

*\*\*Broccoli Alfredo* *\$15.95*

*Fettucine noodles topped with creamy Alfredo sauce and broccoli florets. Served with a bread stick*

*Stuffed Pork Chop* *\$17.95*

*Stuffed 6oz pork chop with a bread crumb dressing*

*BBQ Ribs* *\$18.95*

*Platter piled high with ribs, bar-b-cued in our homemade sauce*

*Deep Fried Jumbo Shrimp* *\$19.95*

*Lightly battered jumbo shrimp served with cocktail and tartar sauce with a lemon wedge*

*Orange Roughy* \$22.95  
*Seasoned and broiled filet with drawn butter and a lemon wedge*

*New York Strip* \$23.95  
*8oz strip served at a single temperature of your choice*

*Sirloin Steak* \$23.95  
*12oz sirloin served with a giant Portabella mushroom cap. Served at one temperature of your choice*

*T-Bone Steak* \$24.95  
*12oz T-Bone served at a single temperature of your choice*

*Filet Mignon* \$25.95  
*Center cut bacon wrapped filet served with mushroom sauce. Served at one temperature of your choice*

*Prime Rib- Premium large cut served with Au Jus*  
\$26.95

*Steak and Shrimp* \$26.95  
*6oz sirloin with four broiled shrimp in garlic butter*

### **Brookball Favorite Buffets**

*All buffets are designed so your guests may return to the buffet as they like.*

*\*Unless otherwise noted, all buffets include choice of a steamed vegetable, choice of potato, vegetable tray, relish tray, crisp tossed salad with our homemade buttermilk ranch dressing, pink fruit salad, warm French rolls with butter patts. All buffets include a coffee a station.*

*Baked Chicken Dinner* \$16.95  
*Choice of Au Gratin, mashed potatoes and gravy, roasted red potatoes or wild rice pilaf. Steamed vegetable choices are California medley, corn, green beans and mixed bean medley*

*Baked Ham Dinner* \$16.95  
*Choice of Au Gratin, mashed potatoes and gravy, roasted red potatoes or wild rice pilaf. Steamed vegetable choices are California medley, corn, green beans and mixed bean medley*

*Sliced Roast Turkey Dinner* \$16.95  
*Choice of Au Gratin, mashed potatoes and gravy, roasted red potatoes or wild rice pilaf. Steamed vegetable choices are California medley, corn, green beans and mixed bean medley. Served with sage dressing and cranberry sauce.*

*Sliced Roast Beef Dinner*  
\$17.95  
*Tender roast beef served in Au Jus. Choice of Au Gratin, mashed potatoes and gravy, roasted red potatoes or wild rice pilaf. Steamed vegetable choices are California medley, corn, green beans and mixed bean medley*

*Combination Buffet* \$19.95  
*Your choice any two of the selections above: Baked Chicken, Baked Ham, Sliced Roast Turkey or Sliced Roast Beef*  
*Choice of Au Gratin, mashed potatoes and gravy, roasted red potatoes or wild rice pilaf. Steamed vegetable choices are California medley, corn, green beans and mixed bean medley*

## **Brookhall Specialty Buffets**

### *\*Italian Buffet*

**\$18.95**

*This buffet includes the following: Lasagna or Spaghetti, Cheese Penne Pasta with Italian Sausage, Fettucine Alfredo, marinated pasta salad, tossed Caesar Salad, garlic bread sticks. Served with a vegetable tray.*

### *\*Lasagna or Spaghetti Dinner*

**\$16.95**

*Served with fresh baked garlic bread sticks, marinated pasta salad, tossed Caesar Salad and vegetable tray*

### *\*Taco Buffet*

*Choice of One Meat \$10.95      Choice of Two Meats \$12.95*

*Your choice of seasoned beef or seasoned chicken or both. Served with shredded lettuce, diced onions, diced tomatoes, shredded Monterrey Jack cheese blend, black olives, Jalapeno Peppers, sour cream, guacamole, salsa, hard and shells. Served with refried beans and tortilla chips*

### *\*Fajita Bar*

*Choice of One Meat \$16.95      Choice of Two Meats \$18.95      Choice of Three Meats \$20.95*

*Your choice of Seasoned Beef or Seasoned Chicken or Pork Carnita. All choices are simmered with roasted onion, red peppers and green peppers. Served with shredded lettuce, diced tomatoes, shredded Monterrey Jack cheese blend, Jalapeno Peppers, black olives, sour cream and salsa, Served with tortilla chips*

*All food options are subject to Minnesota State Sales Tax and an 18.5% Service Charge*

*\*Prices are subject to change without notice\**