

# *Banquet & Catering*



*205 W. Church St., Williamston, MI 48895 (517) 655-4694  
brookshiregolfclub.com*

# Welcome...

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*Thank you for your interest in the Brookshire Inn & Golf Club. The banquet room overlooks the picturesque 9th green and flower gardens, offering one of the most scenic views in the area. As well as offering the idyllic setting for your event, you will be given first class service and attention.*

*At the Brookshire we pride ourselves in giving you exactly what you want and expect on your wedding day or during your special event. Every function at Brookshire is unique because we know that every client has different styles and tastes. We will assist you throughout this process from choosing your menu to selecting speciality wines. We welcome your ideas and will work with them in planning your special day.*

*Please contact us at:*

Banquet Services  
Brookshire Inn & Golf Club  
205 W. Church St.  
Williamston, MI 48895  
Phone: (517) 655-4694, ext. 3  
Fax: (517) 655-5697  
E-mail: [events@brookshiregolfclub.com](mailto:events@brookshiregolfclub.com)  
[www.brookshiregolfclub.com](http://www.brookshiregolfclub.com)

# Breakfast Selections...



*Priced Per Person*

*Regular & Decaf Coffee &  
Donuts*

*\$2.99*

*Continental Breakfast*

Regular & decaf coffee &  
assorted teas, assorted mini  
muffins & bagels.

*\$5.99*

*Light Breakfast*

Assorted granola bars,  
variety of individual  
yogurts, fresh fruit tray,  
regular & decaf coffee &  
assorted teas.

*\$6.99*

*Business*  
*Continental Breakfast*

Regular & decaf coffee, assorted  
teas, cranberry & orange juice,  
mini muffins & bagels.

*\$6.99*

Add fruit tray

*\$7.99*

*Full Breakfast*

Regular & decaf coffee,  
assorted teas, cranberry  
& orange juice, scrambled  
eggs, bacon or sausage,  
hash browns, whole grain  
breads, bagels & fresh  
fruit.

*\$10.99*

## *Ala Carte*

*(Priced Per Person)*

Yogurt.....\$1.99

Assorted Muffins.....\$1.99

Bagels & Cream Cheese.....\$2.49

Breakfast Breads.....\$1.99

*All food & beverages are subject to a 6% Michigan sales tax and a 20% service charge.*

# *Plated Luncheon... Priced Per Person*



*Available from 11:00 a.m. - 2:00 p.m.  
All lunches are served with coffee, ice tea & lemonade.*

## *Entrees*

*(Includes tossed Inn salad or Caesar salad, potato or vegetable & fresh baked bread.)*

*Lemon Tarragon Chicken ..... \$15.99*  
Chicken breast topped with a light lemon tarragon sauce.

*Garlic Rosemary Chicken ..... \$15.99*  
A tender breast of chicken lightly seasoned with herbs & topped with a rosemary cream sauce.

*Chicken Dijon ..... \$15.99*  
A 6 oz. tender chicken breast grilled & topped with a honey mustard sauce.

*Teriyaki Chicken ..... \$15.99*  
A tender & juicy chicken breast marinated in a teriyaki & orange sauce.

*Fettuccine Primavera Alfredo ...\$10.99*  
*with Chicken ..... \$15.99*  
Fresh fettuccine noodles tossed with fresh vegetables & alfredo sauce.

*London Broil ..... \$17.99*  
Tender slices of marinated flank steak.

*Sizzler Steak ..... \$15.99*  
A 7 oz. USDA choice cut sirloin steak cooked to your liking.

*Beef Tenderloin Tips ..... \$17.99*  
Tender sirloin beef tips, smothered in our smooth bourbon mushroom sauce & served with a side of "haystack" onions.

## *Lighter Lunches*

*(All salads are served with fresh baked rolls.)*

*Asian Salad ..... \$12.99*  
Diced chicken breast, cashews, mandarin oranges & red onions tossed with romaine & oriental dressing.

*Chicken Or Tuna Salad ..... \$10.99*  
Your choice of homemade chicken or tuna salad served with fresh fruit.

*Chargrilled Chicken Caesar .... \$11.99*  
A grilled chicken breast atop romaine lettuce, roma tomatoes, red onions, mozzarella & Parmesan cheese with a Tuscan Caesar dressing.

*Cobb Salad ..... \$11.99*  
Mixed Greens with diced chicken breast, bacon, egg, tomato, & blue cheese.

*Steak & Potato Salad ..... \$13.99*  
Grilled steak, potato skins, red onions, artichoke hearts & green peppers.

*Traverse Bay Cherry Salad ... \$10.99*  
*with Chicken ..... \$12.99*  
Michigan dried cherries, tossed greens, pine nuts & bl

*Fruit Plate ..... \$10.99*  
Served with sherbert or cottage cheese along with mini muffins.

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# *Plated Luncheon... (cont'd.)*

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## *Sandwiches*

(Served with a choice of potato salad or coleslaw & kettle chips.)

*Hot Brown* ..... \$11.99  
Warm turkey, ham & bacon on English muffins topped with fresh tomato & cheese sauce.

*Seafood Croissant* ..... \$12.99  
Fresh made seafood salad with lettuce & tomato.

*Turkey Melt* ..... \$11.99  
Smoked turkey breast, provolone cheese, lettuce, tomato & a savory bistro sauce on our signature Bavarian soft pretzel roll.

*Italian Grinder* ..... \$11.99  
Shaved pepperoni, provolone cheese, Italian sausage, ham, peppers & onions on a French batard with creamy Italian dressing.

*Pulled Pork BBQ Grinder* ..... \$11.99  
Pulled pork tossed in our BBQ sauce & topped with haystack onions & American cheese.

*Steak Bite Sandwich* ..... \$12.99  
Tender chunks of beef with warm boursin cheese fondue & topped with haystack onions.

*Blackened Chicken Caesar Wrap* ..... \$11.99  
Blackened chicken breast, romaine, Caesar dressing, mozzarella & red onions in a jalapeno cheddar tortilla wrap.

*Chicken, Spinach & Artichoke Wrap* ..... \$11.99  
Grilled chicken breast, lettuce & tomato with our homemade spinach artichoke dip.

**Special Dietary Needs:** If someone in your group requires a vegetarian or gluten free meal, please advise your events coordinator & we will provide an alternate meal at no additional charge.

*All food & beverages are subject to a 6% Michigan sales tax and a 20% service charge.*

# Luncheon Buffets... Priced Per Person



*Available from 11:00 a.m. - 2:00 p.m.  
All buffets are served with coffee, ice tea & lemonade.*

*BBQ Lovers Buffet* ..... \$17.99  
BBQ or herbal roasted chicken & Brookshire's house speciality BBQ ribs. Served with potato or vegetable, salad & rolls.

*"Pastabilities" Buffet*..... \$15.99  
Linguine noodles, homemade alfredo sauce, homemade marinara sauce, sliced chicken breast, homemade meatballs, breadsticks & choice of Caesar or house salad bowl.

*Hawaiian Buffet* ..... \$14.99  
Ham with pineapple glaze & rosemary garlic chicken. Served with choice of potato or vegetable, salad & rolls.

*Italian Buffet* ..... \$13.99  
Traditional meat lasagna & your choice of homemade vegetable lasagna or stuffed shells. Served with choice of Caesar salad or house salad & breadsticks.

*Burgers & Brats Buffet* ..... \$13.99  
Served with cole slaw or potato salad, baked beans & chips.

*Salad Buffet* ..... \$12.99  
Select two salads - cobb, chicken caesar, Grand Traverse cherry or steak & potato. Served with homemade soup & rolls.

*Taco Bar Buffet*..... \$12.99  
Homemade carne asada & shredded chicken, flour (or corn) tortillas, lettuce, tomato, onion, shredded cheese, salsa & sour cream. Served with Mexican rice & refried beans.

*Pulled Pork Sandwich Buffet* ..... \$12.99  
House seasoned and BBQ pulled pork served with cole slaw or potato salad, baked beans & chips.

*Soup, Salad & Sandwich Buffet*..... \$12.99  
Homemade soup of the day, deli meats & cheese, chips & tossed garden salad with assorted dressings or potato salad.

*Pizza Buffet* ..... \$11.99  
Assorted pizzas, fresh baked breadsticks & choice of Caesar or house salad bowl.

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# Plated Dinners...Priced Per Person



*Includes one selection from each category on the dinner accompaniments page -- For two entree choices add \$1.00 per person & for three or more add \$2.00 per person.*

## Beef

### Sliced Beef Tenderloin

Slow roasted whole beef tenderloin, sliced & served with a bourdeaux sauce.

\$31.99

### Slow Roasted Prime Rib

We know how to serve prime rib. "A House Speciality".

10 oz. - \$25.99

12 oz. - \$30.99

### Filet Mignon

8 oz. tender filet lightly seasoned & grilled to perfection.

\$30.99

### Ribeye Steak

10 oz. USDA choice ribeye steak grilled to perfection.

\$27.99

### N.Y. Strip Steak

10 oz. USDA choice, chargrilled to perfection.

\$25.99

### Haystack Sirloin

10 oz. USDA choice sirloin cooked to your liking & served atop a "haystack" of shaved onion slivers.

\$22.99

**(All steaks will be cooked to medium temperature)**

## Poultry

### Chicken Oscar

6 oz. chicken breast topped with fresh asparagus, lump crab & a bearnaise sauce.

\$26.99

### Boursin Chicken

6 oz. chicken breast stuffed with a garlic boursin cheese topped with supreme sauce.

\$22.99

### Chicken Piccata

Chicken breast cutlets, dredged in flour, browned & served with a lemon caper sauce.

\$20.99

### Chicken Dijon

A 6 oz. tender chicken breast grilled & topped with a honey mustard sauce.

\$20.99

### Chicken Marsala

Pan seared 6 oz. chicken breast with sauteed mushrooms in a marsala wine sauce.

\$20.99

### Teriyaki Chicken

A tender & juicy chicken breast marinated in a teriyaki & orange sauce.

\$20.99

### Garlic & Rosemary Chicken

A tender breast of chicken lightly seasoned with herbs & topped with a rosemary cream sauce.

\$20.99

**Special Dietary Needs:** If someone in your group requires a vegetarian, vegan or gluten free meal, please advise your events coordinator & we will provide an alternate meal at no additional charge.

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# Plated Dinners... (cont'd)



## Pork

### Rosemary Crusted Pork Chop

8 oz. boneless pork chop encrusted in rosemary panko breadcrumbs.

\$21.99

### Herb Crusted Pork Loin

Herb roasted center cut pork loin served with a parsley shallot sauce.

\$20.99

### Pork Tenderloin

Pork tenderloin medallions with a ginger lime marinade.

\$20.99

### BBQ Ribs

Slow cooked with our special homemade Jack Daniels BBQ sauce.

\$20.99

## Vegetarian

### Fettuccine Primavera Alfredo

Fresh fettuccine noodles tossed with fresh vegetables & our own alfredo sauce.

\$17.99

### Vegetable Lasagna

A homemade white sauce lasagna layered with assorted grilled vegetables, ricotta & mozzarella cheese.

\$19.99

### Stuffed Portobello Caps

Large portobello mushroom caps stuffed with large fresh vegetables & herbed cream cheese, topped with seasoned breadcrumbs & lightly baked.

\$19.99

## Seafood

### Salmon Steak

8 oz. chargrilled fresh coho salmon, lightly seasoned with a herb glaze.

\$23.99

### Whitefish

Baked Lake Superior whitefish lightly seasoned with lemon pepper & garlic spice.

\$20.99

### Baked Tilapia

Delicate white fish topped with a fresh lemon dill butter.

\$20.99

### Lobster Ravioli

Lobster stuffed ravioli topped with a vodka cream sauce.

\$21.99

## Kids Meals

### Chicken Tenders

Chicken tenders served with french fries.

\$10.99

Children are between ages 3-10.

## Combination Plates

Having difficulty deciding on an entree? Consider offering a combination plate to your guests. The combination plates are smaller portions of two entrees. Ask your events coordinator for more details.

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# Dinner Buffets... Priced Per Person



With all buffet dinners choose one starch, vegetable and salad choice from the dinner accompaniments page. Buffets also include freshly baked rolls and coffee, tea or milk.

One Entree...\$20.99  
Two Entrees...\$24.99  
Three Entrees...\$29.99

## Beef

(maximum of one selection)

### Sliced Beef Tenderloin

(add \$2.00 per person)

Slow roasted whole beef tenderloin, sliced & served with a bourdeaux sauce.

### Slow Roasted Prime Rib

(add \$2.00 per person)

We know how to serve prime rib. "A House Speciality".

### Tenderloin Tips Cabernet

Tender beef medallions simmered in a homemade red wine sauce.

### London Broil

Thinly sliced strips of marinated flank steak.

### Old Fashioned Pot Roast

Slow roasted beef so tender it falls apart.

## Poultry

### Boursin Chicken

6 oz. chicken breast stuffed with a garlic boursin cheese topped with supreme sauce.

### Chicken Piccata

Chicken breast cutlets, dredged in flour, browned & served with a lemon caper sauce.

### Chicken Dijon

A 6 oz. tender chicken breast grilled & topped with a honey mustard sauce.

### Chicken Marsala

Pan seared 6 oz. chicken breast with sauteed mushrooms in a marsala wine sauce.

### Teriyaki Chicken

A tender & juicy chicken breast marinated in a teriyaki & orange sauce.

### Garlic & Rosemary Chicken

A tender breast of chicken lightly seasoned with herbs & topped with a rosemary cream sauce.

### Rotisserie Style Chicken

Bone in chicken seasoned in our rotisserie seasoning. On the bone chicken stays juicy and moist.

All food & beverages are subject to a 6% Michigan sales tax and a 20% service charge.

# Dinner Buffets...(cont'd)



## *Pork*

### Herb Crusted Pork Loin

Herb roasted center cut pork loin served with a parsley shallot sauce.

### Pork Tenderloin

Pork tenderloin medallions with a ginger lime marinade.

### BBQ Ribs

Slow cooked with our special homemade Jack Daniels BBQ sauce.

### Baked Ham

Ham sliced and glazed with pineapple or citrus orange sauce.

## *Seafood*

### Salmon Steak

Baked salmon with herb butter or roasted salmon with leek sauce.

### Whitefish

Baked New England whitefish lightly seasoned with lemon pepper & garlic spice.

### Baked Tilapia

Delicate white fish topped with a fresh lemon dill butter.

### Lemon Peppered Cod

Broiled cod filets topped with lemon peppered seasoning.

### Lobster Ravioli

Lobster stuffed ravioli topped with a vodka cream sauce.

## *Vegetarian & Pasta*

### Fettuccine Primavera Alfredo

Fresh fettuccine noodles tossed with fresh vegetables & our own alfredo sauce.

### Stuffed Shells

Jumbo stuffed shells with a four cheese mixture and house marinara.

### Manicotti

Large pasta stuffed with a ricotta cheese mixture then topped with our homemade marinara sauce and fresh mozzarella cheese.

### Vegetable Lasagna

A homemade white sauce lasagna layered with assorted grilled vegetables, ricotta & mozzarella cheese.

### Beef Lasagna

A homemade red sauce layered with beef, ricotta & mozzarella cheese.

### Stuffed Portobello Caps

Large portobello mushroom caps stuffed with large fresh vegetables & herbed cream cheese, topped with seasoned breadcrumbs & lightly baked.

## *Kids Buffet*

Children ages 3-10 may have half off the buffet selected or plated chicken fingers.

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# Dinner Accompaniments...



*All plated & buffet dinner meals include one starch, vegetable & salad option. Add \$1.00 per person when choosing an additional item from any category.*

## Salad Choices

*Tossed Salad  
Caesar Salad  
Spinach Salad*

*Greek Salad  
Asian Salad*

## Potato Choices

*Twice Baked Potato  
(additional \$1.00 per person)  
Baked Potato  
Baked Sweet Potato  
Steamed Redskins  
Roasted Redskins*

*Augratin Potatoes  
Scalloped Potatoes  
Garlic Smashed Potatoes  
Wild Rice  
Cranberry Apple Stuffing*

## Vegetable Choices

*Roasted California Blend  
Vegetables  
Sauteed Fresh Green Beans  
Sunshine Blend Bean Mixture  
Buttered Sweet Corn  
Key West Blend Vegetables*

*Broccoli Florets  
Honey Tarragon Baby Carrots  
Stir Fry Vegetables  
Asparagus (additional  
\$1.00 per person)*

*Rolls, butter and beverage (coffee, tea or milk) are provided with each meal.*

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## *Hot Appetizers... Priced Per 100 Pieces*

### *Stuffed Mushroom Caps:*

Large caps stuffed with seafood ..... - \$159.00

Or chorizo..... - \$139.00

### *Mini Southwest Quesadillas.* \$149.00

Chicken, peppers & cheese in flour tortillas served with fresh salsa.

### *Meatballs* ..... \$119.00

BBQ, sweet & sour or Swedish.

### *Chicken Wings* ..... \$169.00

Honey, BBQ or spicy.

### *Rueben Rolls* ..... \$179.00

Corned beef, sauerkraut & Swiss cheese.

### *Coconut Shrimp* ..... \$249.00

Battered shrimp coated with flaked coconut.

### *Potato Skins* ..... \$119.00

Topped with melted cheese and bacon. Served with sour cream.

### *Chicken Strips* ..... \$179.00

Served with choice of sauce.

### *Spinach & Artichoke Dip* .... \$139.00

A blend of cheeses, artichokes & sauteed spinach. Served with lawash chips.

### *Hot Crab & Cream Cheese* ... \$159.00

Crab & cream cheese with a hint of horseradish.

### *Crab Rangoons* ..... \$209.00

Served with orange marmalade.

### *Quichettes* ..... \$179.00

Quiche lorraine and other quiches available upon request.

### *Boneless Chicken Wings* ..... \$169.00

Breaded chicken bites. Served with choice of sauce.

### *Spanikopita* ..... \$189.00

Mini spinach pie in phyllo.

### *Mini Beef Wellingtons - Market Price*

Petite puff pastry with beef bites & mushroom duxelles.

### *Vegetable Spring Rolls* ..... \$169.00

Cabbage, celery, mushrooms, carrots & water chestnuts.

### *Southwest Spring Rolls* ..... \$169.00

Southwest seasoned chicken, cheese, & vegetables wrapped in a wonton skin. Served with a creamy cilantro dipping sauce.

### *Lamb "Lollipops"* ..... Market Price

### *Chicken Kebobs* ..... \$199.00

Marinated chicken, mushrooms & onions.

### *Toasted Ravioli* ..... \$119.00

Cheese ravioli lightly breaded and toasted, served with marinara sauce.

Appetizers are priced at a minimum of one piece per person and are prepared for the total number of guests guaranteed for your event. Speciality items available at market price. Appetizer only parties may be quoted on a per person basis. Some appetizers are available butler style. A fee of \$20.00 per butler will be added to the final bill.

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# Cold Appetizers...Priced Per 100 Pieces



*Prosciutto Wraps*.....\$239.00  
Prosciutto wrapped green onion or asparagus and cream cheese.

*Smoked Salmon Platter*..... \$229.00

*Hummus* ..... \$129.00  
Traditional & roasted red pepper served with lawash chips.

*Bruschetta* ..... \$119.00  
Basic, tomato, Parmesan & French bread.

*Silver Dollar Sandwiches* ....\$149.00  
Turkey & ham on a silver dollar roll.

*Fruit Salsa* ..... \$124.00  
Seasonal fresh fruit served with cinnamon lawash chips.

*Shrimp Cocktail* .....Market Price

## Late Night Snacks (Served until 10:00 p.m.)

*Cheese* ..... \$15.50  
*Pepperoni* ..... \$16.50  
*(2) Items* ..... \$17.50  
*Speciality* ..... \$20.00  
Meatlovers, BBQ Chicken, Hawaiian, BLT or Vegetarian

*Party Subs (Serves 50)*..... \$89.00  
Turkey or Ham

*Tator Tot Buffet:* Tator tots, cheese sauce, chili, green onion, jalepeno, bacon, ranch, salsa & sour cream ..... \$5.99 per person

## Cold Trays

### Fresh Vegetable Platter with Dip

*Small (serves 25)* ..... \$49.00  
*Medium (serves 50)* ..... \$89.00  
*Large (serves 100)* ..... \$129.00

### Fresh Fruit Trays (seasonal fresh fruit)

*Small (serves 25)* ..... \$40.00  
*Medium (serves 50)* ..... \$89.00  
*Large (serves 100)* .....\$149.00

## Cheese & Crackers

*Small (serves 25)* .....\$55.00  
*Medium (serves 50)* .....\$105.00  
*Large (serves 100)* ..... \$159.00

## Dry Snacks (Serves 50)

*Potato Chips & Dip* .....\$39.00  
*Spanish Peanuts* .....\$59.00  
*Mixed Nuts* ..... \$79.00  
*Pretzels* .....\$39.00  
*Chex Mix* ..... \$49.00  
*Dinner Mints* .....\$39.00

All food & beverages are subject to a 6% Michigan sales tax and a 20% service charge.



# Bar Services...

## Hosted Bar

Charges are based upon actual consumption. Host is charged per drink for all beverages served to guests.

## Semi-Hosted Bar

The host specifies which alcohol will be offered to their guests. Host is charged per drink for all beverages

## Cash Bar

Guests purchase their own beverages.

**Packages are available to groups of 50 or more for 3-6 consecutive hours. Beverage packages are priced per person.**

| <u>Basic</u>            |         |
|-------------------------|---------|
| Beer & Wine Hourly Bar: |         |
| Domestic Draft Beer     |         |
| Five House Wines        |         |
| Soft Drinks             |         |
| Coffee                  |         |
| 3 hours .....           | \$11.99 |
| 4 hours .....           | \$13.49 |
| 5 hours .....           | \$14.99 |
| 6 hours .....           | \$16.49 |

| <u>Standard Bar House liquors.</u>   |         |
|--|---------|
| Vodka, Gin, Scotch, Whiskey, Bourbon, Rum, Tequila, Peach Schnapps, Sweet/Dry Vermouth, Triple Sec, Domestic Draft |         |
| Five House wines & Assorted Pepsi Products.  |         |
| 3 hours .....  | \$17.00 |
| 4 hours .....  | \$18.50 |
| 5 hours .....  | \$20.00 |
| 6 hours .....  | \$21.50 |

| <u>Call Bar Premium Liquors</u>  |         |
|--|---------|
| Absolut Vodka, Canadian Club Whiskey, Cuervo Tequila, Bacardi Rum, Jim Beam Bourbon, Captain Morgan Spiced Rum, Peach Schnapps, Triple Sec, Tanqueray Gin, Kahlua, Dewars Scotch, Domestic Draft |         |
| House wines & assorted Pepsi products.   |         |
| 3 hours .....  | \$19.50 |
| 4 hours .....  | \$21.50 |
| 5 hours .....  | \$23.50 |
| 6 hours .....  | \$25.50 |

## Keg Beer

Miller High Life, Miller Lite, Coors Light, Labatts, Labatts Blue Light, Killians, Budweiser & Bud Light.

\$289.00 per keg

Premium or imported kegs are available per special request.

From \$389.00 per keg

## Wine

Cabernet Sauvignon, Merlot, Chardonnay, Moscato & White Zinfandel

\$17.99 per liter

Pinot Grigio, Sauvignon Blanc & Pinot Noir

\$20.99 per liter

## Punch

Non-alcoholic .....\$39.00  
 Bay Breeze .....\$59.00  
 Whiskey Sour .....\$59.00  
 Champagne .....\$59.00

## Champagne

Quotes available upon request.

## Sodas

Per Glass ..... \$2.50  
 Unlimited throughout the event ..... \$3.00 per person

A bartender fee of \$25.00 per hour will be assessed unless bar exceeds \$250.00.

In accordance with the liquor laws of the State of Michigan, all alcoholic beverages must be purchased from the Brookshire Inn & dispensed by our personnel. No alcoholic beverages of any kind can be taken from the premises. The legal drinking age is 21 and is strictly enforced.

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# Desserts...

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*Fresh Baked Cookies*  
*Carrot Cake*  
*Double Chocolate Brownies*  
*Chocolate Layer Cake*  
*Cheesecake with Strawberries*  
*Cherry or Blueberry Pie*  
*Dutch Apple Pie*  
*Ice Cream or Sherbert*

*One Item -- \$2.49    Two Items -- \$3.99*

## *Premium Desserts*

*Fruits of the Forest Pie*  
*A mixture of raspberries, apples,*  
*rhubarb & blackberries.*

*Godiva Chocolate Cheesecake*  
*Layers of Godiva Chocolate*  
*cheesecake & mousse.*

*Snickers Pie*  
*Eats like a candy bar! Chunks of*  
*snickers bar, fudge brownie,*  
*caramel, peanuts & cream cheese*  
*filling.*

*Chocolate Lava Cake*  
*A warm dark & decadent flourless*  
*cake filled with silky chocolate*  
*ganache.*

*Tiramisu*  
*Sponge cake, espresso flavored*  
*mascarpone mousse, whipped*  
*cream & a dusting of cocoa.*

*Cookies & Cream Ice Cream*  
*Cake*  
*Vanilla ice cream with chocolate*  
*cookies.*

*\$5.95 Per Person*

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# Banquet Policies...



**DEPOSIT:** Based on the date and or size of your event, the Brookshire will require a deposit equal to the amount of the room rental upon confirmation of any event date.

**PAYMENTS:** Direct bill applications must be approved a minimum of 7 days prior to the function. For all social functions, including but not limited to wedding receptions, clubs, fraternities, sororities, etc., payment in full is due 72 hours prior to the function. Brookshire accepts cash, personal check, visa, mastercard or discover as forms of payment. Credit card payments that are made by phone are subject to a 1% service fee.

**PRICING:** Price quotations, verbal or written, are subject to change due to fluctuation in food costs or increased cost of operation. Confirmed pricing will be given 90 days prior to the date of the event. **All food and beverages served are subject to a 6% Michigan sales tax and 20% service charge.** Groups requesting tax exemption must complete a tax exempt form prior to the date of the function.

**BOOKING PROCEDURE:** It is Brookshire's preference that when planning an event we work with one person. This ensures a successful event due to accurate communication of information. Banquet services must be notified three weeks prior to the event with menu selection, bar set up, linen selections, estimated number of guests and all other details.

**FOOD & BEVERAGE:** All federal, state and local laws pertaining to food and beverage purchases or consumption are strictly adhered to. All food and beverage must be purchased from the Brookshire Inn. No food and beverage, with the exception of wedding cakes, may be brought into the Brookshire Inn. **Leftover food or beverages may not be taken from the premises due to state health regulations.**

All alcoholic beverages must be served by a Brookshire employee and consumed on premise. All beverages must be purchased from the Brookshire Inn in accordance with the Michigan Liquor Control Commission. No alcoholic beverages will be served to anyone under the age of 21. The Brookshire reserves the right to discontinue service of alcoholic beverages to any individual. If a packaged price has been purchased no refund will be given.

**MULTIPLE ENTREE SELECTIONS:** Entree selections on all banquets will be limited to one plated selection unless dietary needs exist. If multiple entree selections are ordered, a multiple entree charge of \$1.00 per person will be assessed for two selections and \$2.00 for three selections.

**SMOKING POLICY:** The Brookshire Inn & Golf Club is a smoke free facility. Smoking is permitted outside of the building entrance or off the deck.

**ENTERTAINMENT:** Musicians, orchestras, photographers, etc., are to be booked by the client and will be solely their responsibility. If these groups are to be included in your guaranteed meal count, please advise the banquet services department 7 days prior to the event. All bands must finish by 1:00 a.m. The banquet room must be emptied by 2:00 a.m.

**GUARANTEE POLICY:** The Brookshire Inn must be notified 7 days prior to the event with the exact number of guests. This number will be your guaranteed number and can not be decreased after this time. If no guarantee is received by the deadline, the Brookshire will consider the last indication of expected guests to be the guarantee. The guaranteed number will be the minimum number for bill procedures. If fewer guests attend than the number guaranteed, you will be charged for 100% of the guaranteed number. The Brookshire will prepare for 5% above the guaranteed number of guests. If the number of guests exceeds the guaranteed number and the 5% allowance, you will be charged an additional fee. Brookshire reserves the right to substitute food if the number exceeds 105%.

**LIABILITY & DAMAGES:** The Brookshire Inn reserves the right to inspect and control all private functions. Liability for any damage to the premises will be the responsibility of and charged to the sponsoring organization. The party in charge of the function is responsible for the conduct of all who attend.

The Brookshire Inn will not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to or following the function. This includes decorations brought in by the client.

# Frequently Asked Questions...



- Q. Is there a room rental fee?*  
The room rental will vary depending on which day of the week the event will be held and the guaranteed number of guests.
- Q. Is there a dance floor?*  
Yes. The DJ or band may set up adjacent to the dance floor. Bands or DJ may play until 1:00 a.m.
- Q. May I use my own caterer?*  
All food and beverages excluding the wedding cake must be provided by the Brookshire Inn.
- Q. Is your facility handicap accessible?*  
Yes. Our banquet entrance has a handicap ramp.
- Q. Is there decorating restrictions?*  
There is no restriction for table decorations. Wall decorations must be limited to the south, east and west walls. The foyer and north wall may not be decorated. Balloons, confetti and glitter is not allowed. Real flowers must be used for ceremonies, fake flowers are not allowed.
- Q. Is the banquet room part of the restaurant?*  
The banquet room is separate from the restaurant. It has its own private entrance, restrooms, and bar facility.
- Q. Can we get married there?*  
We have flower gardens for a ceremony site. There is a \$250.00 fee for the use of the grounds.
- Q. Will my event coordinator be on site the night of my reception?*  
No, your event coordinator will assist you with your planning process but a banquet manager will follow through with your event details the evening of the reception.
- Q. Does Brookshire supply table numbers or placecards for assigned seating?*  
No, this would be the responsibility of the event host.
- Q. Do you offer outdoor reception options?*  
Unfortunately, we do not have an space for outdoor only receptions.