

Brookfield Country Club

Special Events Menu

Come discover what a first class country club can offer; great golf, & elegant surroundings with all of the amenities you have come to expect and more!



Located in Clarence, New York, Brookfield Country Club was established in 1927 and has served as host to such prestigious events as the 1948 Western Open won by Mr. Ben Hogan and the 1985 USGA Junior Boys Championship won by Mr. Charles Rymer. Designed by Canadian Architect William Harries, the golf course spreads over approximately 170 acres and can be described as a traditional layout, with subtle elevation change, mature tree lined fairways and small to medium sized greens

Visit Our Web Site @ www.brookfieldcc.com

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Brookfield Country Club
5120 Shimerville Road, Clarence, NY 14031

Catering Beverage Package

*All Open Bars Consist of Call or Premium Brand Liquors,
House Wines, an Assortment of Imported & Domestic Beer,
Assorted Soft Drinks & Juices.*

Call Brand Bar Service

*Smirnoff, Dewar's, Canadian Club, Seagram's VO, Beefeater,
Bacardi, Southern Comfort, Captain Morgan*

<i>One hour</i>	<i>\$7 Per Person</i>
<i>Two Hours</i>	<i>\$12 Per Person</i>
<i>Three Hours</i>	<i>\$16 Per Person</i>
<i>Four Hours</i>	<i>\$20 Per Person</i>

Premium Brand Bar Service

*Absolut, Grey Goose, Seagram's VO, Johnny Walker Red, Jim Beam
Tanqueray, Southern Comfort, Jack Daniels, Crown Royal*

<i>One hour</i>	<i>\$8 Per Person</i>
<i>Two Hours</i>	<i>\$16 Per Person</i>
<i>Three Hours</i>	<i>\$19 Per Person</i>
<i>Four Hours</i>	<i>\$25 Per Person</i>

Beer & Wine Bar Service

Includes Assorted Soft Dinks & Juices

<i>One hour</i>	<i>\$5 Per Person</i>
<i>Two Hours</i>	<i>\$9 Per Person</i>
<i>Three Hours</i>	<i>\$11 Per Person</i>
<i>Four Hours</i>	<i>\$14 Per Person</i>

Dinner Wine Service at Tables

*House Red & White Wine
\$26 Per Bottle or \$6 Per Person*

House Champagne toast

\$26 Per Bottle/ \$2.50 Per Person

Mimosas and Bloody Mary Bar

<i>One Hour</i>	<i>\$5 Per Person</i>
<i>Two Hours</i>	<i>\$8 Per Person</i>

<i>Fruit Punch</i>	<i>\$20 Per Gallon</i>
<i>Champagne/Wine Punch</i>	<i>\$40 Per Gallon</i>

Cash Bar Prices

*A \$50.00 Bartender Fee will be Charged to all Cash Bars
For under 25 people.*

*Call Brand Cash Bar:
Smirnoff, Dewar's, Canadian Club, Beefeater,
Jack Daniels, Bacardi, Southern Comfort, Captain Morgan*

*Rocks- \$6.00 per drink
Mixed Drinks-\$5.00 per drink
Wine-\$5.00 per glass
Beer- \$3.00 per beer
Soft Drinks & Juices- \$2.00*

*Premium Brand Cash Bar
Absolut, Grey Goose, Tanqueray, Johnny Walker Red, Crown Royal, as well as
Call Liquors*

*Rocks-\$7.00 per drink
Mixed Drinks-\$6.00 per drink
Wine-\$5.00 per glass
Beer- \$3.00 per beer
Soft Drinks and Juices- \$2.00 per drink*

Wine List

*Several fine wines are available from our Wine List for your enjoyment. If a wine
you desire is not on our list, we will order it for you*

*An Additional Bartender Fee of \$50.00 Will Be Charged To Have a Bartender for
Groups with Less Than 25 Guests*

*Brookfield Country Club will schedule the appropriate amount of bartenders
needed for your event. If you chose to have additional bartenders a bartender fee
may be applied.*

Shots are prohibited in all areas of Brookfield Country club, at all times.

Catering Hors D'oeuvres

(Priced Per Piece)

Vegetable

<i>Stuffed Mushrooms with Spinach & Feta Cheese</i>	<i>\$1.25</i>
<i>Vegetable Quesadillas</i>	<i>\$1.50</i>
<i>Asparagus Wrapped in Phyllo Dough with Asiago and Fontina Cheese</i>	<i>\$2.00</i>
<i>Spanikopita- Phyllo Triangles Stuffed with Spinach & Feta Cheese</i>	<i>\$1.25</i>
<i>Breaded Artichoke Hearts with Parmesan</i>	<i>\$2.25</i>
<i>Brie & Raspberry In Phyllo</i>	<i>\$2.25</i>
<i>Spinach and Goat Cheese Pizzas</i>	<i>\$1.75</i>
<i>Assorted Mini Quiches</i>	<i>\$1.25</i>
<i>Mini goat cheese and fig pizzas</i>	<i>\$2.00</i>

Seafood

<i>Jumbo Shrimp with Cocktail Sauce</i>	<i>\$4.00</i>
<i>Medium Shrimp with Cocktail Sauce</i>	<i>\$2.00</i>
<i>Stuffed Mushrooms with Crabmeat</i>	<i>\$1.50</i>
<i>Scallops Wrapped In Bacon</i>	<i>\$3.00</i>
<i>Mini Crab Cakes with Cajun Remoulade</i>	<i>\$3.00</i>
<i>Clams casino</i>	<i>\$2.00</i>

Meat/Poultry:

<i>Thai Chicken Kabobs with Peanut Sauce</i>	<i>\$2.25</i>
<i>(Teriyaki and Sweet & Sour Sauces Also Available)</i>	
<i>Chicken Enchiladas</i>	<i>\$2.25</i>
<i>Chicken & Vegetable Quesadillas</i>	<i>\$2.00</i>
<i>Stuffed Mushrooms with Italian Sausage</i>	<i>\$1.25</i>
<i>Mini Beef Wellington</i>	<i>\$3.00</i>
<i>Mini Chicken En Croute</i>	<i>\$3.00</i>
<i>Mini Chicken Cordon Bleu</i>	<i>\$2.00</i>
<i>Beef Sate</i>	<i>\$2.25</i>

Elegant Reception Displays

Cheese, Fruit, & Vegetable Display

With Assorted Crackers & Dip.

\$4.00 Per Person

Deluxe Cheese, Fruit, & Vegetable Display

Imported & Domestic Cheeses, Fresh Seasonal Fruit & Vegetables, with Assorted Crackers and Dip.

\$5.00 Per Person

Smoked Salmon Display

With Assorted Crackers & Traditional Accompaniments.

40-50 people \$125

75- 100 people \$245

Antipasto Display

Sharp Provolone, Prosciutto Ham, Salami, Olives, Roasted Tomatoes, Roasted Peppers, Fresh Mozzarella and Baguette Bread.

\$7 Per Person

Premier Seafood Display:

*Raw Clam & Oysters, Stone Crab Claws, Shrimp Cocktail
Market Price*

Mediterranean Display

*Olive Tampanade, Hummus, Baba Ghannouj, Spicy Carrots,
Tamboule Served with Baked Pita Points.*

\$6 Per Person

Dinner Buffet

*Mini Salad Bar with Two Dressings, Assorted Fresh Baked Breads and Butter
Chef's Choice Seasonal Vegetable & Starch, Coffee & Tea,
And an Ice Cream Sundae with a Cookie*

-Chicken Francaise or Marsala

-Oven Roasted Chicken

-Beef Bourguignon

- Sliced NY Sirloin with Madeira Wine Sauce

-Broiled Orange Roughy or Haddock with Lemon Butter Sauce

-Pork Loin with Dressing

-Vegetable Lasagna or Creamy Pasta Primavera with Fresh Vegetables

Choice of 2 \$17 per person

Choice of 3 \$25 per person

Catering Station Menu

Soup & Salad Station

*Soup du Jour, Mixed Greens Salad with Assorted Accompaniments & Two Dressings, Fresh Bread & Butter.
\$4 Per Person*

Carving Stations

Served with Assorted Fresh Rolls, and Appropriate Condiments

<i>Top Round</i>	<i>\$7 Per Person</i>
<i>Steamship Pork Roast</i>	<i>\$7 Per Person</i>
<i>Virginia Ham</i>	<i>\$7 Per Person</i>
<i>Roasted Turkey</i>	<i>\$7 Per Person</i>
<i>Beef Strip loin</i>	<i>\$8 Per Person</i>
<i>Pork Loin</i>	<i>\$8 Per Person</i>
<i>Tenderloin</i>	<i>\$10 Per Person</i>

Pasta Station

*Two Different Types of Pasta, Two Different Sauces with Fresh Vegetables cooked to order.
\$6 Per Person
Add Chicken \$7*

Shrimp Scampi

*Made to order & Served with Rice.
\$8 Per Person*

Chicken Stir Fry

*Chicken sautéed with Oriental Vegetables, Sauce & Rice.
\$6.50 Per Person
Add shrimp for \$2*

Chicken Fajita Station:

*Chicken, Assorted Vegetables and Spices, Cooked to Order, Served with Fajita Shells and Various Accompaniments
\$6.50 Per Person
Add Sliced Sirloin for \$2
Add Shrimp for \$2*

Potato Bar

*Baked or Smashed Potatoes, Served with Broccoli, Cheddar Cheese, Bacon Pieces, Sour Cream, Whipped Butter & Salsa.
\$4 Per Person*

*Food is supplied for 90 minutes/ 40-person minimum
(Chef's may be supplied for an additional \$45 per chef)*

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*5120 Shimerville Road, Clarence, NY 14031,
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Elegant Dessert Stations

Coffee Station

*Regular & Decaf Coffee with Assorted Herbal Teas
\$2 Per Person*

Deluxe Coffee Station

*Regular & Decaf Coffee, Herbal Teas, Assorted
Flavored Syrups, Chocolate Shavings, Cinnamon Sticks,
Sugar Cubes, and Fresh Whipped Cream.
\$3 Per Person*

Coffee and Cookie Break Service:

*Regular and Decaf Coffee, Herbal Teas and Assorted Cookies
\$4.50 Per Person*

Cordial Station & Premium Cordial Stations

*Assorted Cordials & After Dinner Drinks
Priced Per Drink \$7*

Petite Pastries

*Brownies, French Silk Coconut & Ganache Bars, Chocolate Covered Strawberries,
Fruit Tarts, Lemon Meringue Tarts, Éclairs,
Mini Cheesecakes, Baklava, Truffles, Petit Fours, Chocolate Mousse Tarts,
\$1.25 per piece*

Coffee & Petite Pastry Station

\$6 Per Person

Sundae Bar

*Vanilla and Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce,
Fruit Sauce, Whipped Cream, Nuts, Cherries, Chocolate Chips,
Oreo Crumbs, and Candy Sprinkles
\$4.50 Per Person*

Deluxe Sundae Bar

*Vanilla & Chocolate Ice Cream, Lemon & Raspberry Sorbet
Hot Fudge, Caramel Sauce, and Fruit Sauce; Toppings Include, Whipped Cream,
Fresh Berries, Hershey Kissables, Toffee, Nuts, Mixed Chocolate Curls, Mini Cookies
and Fresh Belgium Waffles
\$6.50 Per Person
(additional \$29.99 chef fee)*

Catering Dinner Menu

*All Entrees include House or Caesar salad, Vegetable and Starch,
Coffee and Tea Service. Children's meals available*

Chicken Française

*Chicken Breast In a Light Egg Batter & Sautéed and served with
a Lemon Butter Sauce.*

\$24 Per Person

Chicken Eleanor

*Chicken Breast Sautéed with Sweet Red Peppers, Carrots, and
Mushrooms in a Marsala Wine Sauce.*

\$24 Per Person

Signature Chicken

*French-Cut Chicken, Stuffed with Chicken, Spinach, Feta Cheese,
Pine Nuts and Roasted Red Peppers, served with a Chicken Essence Sauce*

\$26

Filet Mignon

Beef Tenderloin Grilled To Perfection.

\$35 Per Person

Sliced Tenderloin of Beef

Served With Bordelaise Sauce.

\$34 Per Person

Prime Rib Au Jus

Tender, Juicy Prime Rib

\$30 Per Person

Grilled Salmon

Served with Champagne Dill Sauce.

\$26 Per Person

Crab Stuffed Shrimp

*Baked Shrimp with Crabmeat Stuffing & served with
a Champagne Beurre Blanc.*

\$27 Per Person

Maryland Crabcakes

Jumbo Lump Crabcakes, Broiled and served with a Lemon Caper Remoulade

\$32

Gorgonzola Pork Chop

*Stuffed with Gorgonzola, Spinach, Sun-Dried Tomatoes and Artichoke Hearts,
Served with a Pan Glaze.*

\$24 Per Person

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Dual Entrée Selections

Grilled Filet Mignon with A Single Lobster Tail
Market Price

Filet Mignon Combined with Stuffed Shrimp
with Crab Meat and topped with a Champagne Beurre Blanc.
\$34 Per Person

Sliced Tenderloin of Beef with Bordelaise Sauce
*Combined with BCC's **Signature Chicken***
\$34 Per Person

Sliced Tenderloin of Beef with Bordelaise
*Combined with **Grilled Salmon***
And a Champagne Dill Sauce
\$33 Per Person

Grilled Filet Mignon
*Combined with **Maryland Crabcakes***
\$36 Per Person

Grilled Filet Mignon or Sliced tenderloin
*Combined with the **Chicken Francaise or Marsala***
\$32 Per Person

Soups

Try one of our Homemade Soups
\$2 Per Person

Salads

Caesar Salad
Mixed Greens Salad
Choice of Dressings on the side, \$2 per Table

**(Chef's choice potato and vegetable always recommended with varying
availability of vegetables in season)*

Starches

Roasted Baby White Potatoes, Rice Pilaf, Wild Rice, Dutchess, Twice baked

Vegetables

*Seasonal Medley of Vegetables, Carrots, Broccoli, & Cauliflower, Green Beans
Almandine, Seasonal Oven Roasted Vegetables, Baby Carrots*

Plated Dinner Desserts

NY Style Cheesecake

Our Famous Homemade Cheesecake Served with Whipped Cream

** Seasonal Flavors Available*

\$6

Chocolate Mousse Cone

Homemade Dark Chocolate Mousse Served with Fruit Sauce, Berries and Garnished with a Cookie

\$6

Strawberry Tiramisu

Light Sponge Cake filled with Strawberry Preserve, Mascarpone Cheese and Whipped Cream, topped with Chocolate

\$6

Citrus Trifle

Layers of homemade Pound Cake, Blackberry and Fresh Citrus Curd, Served with Fruit Sauce, Berries and Whipped Cream.

\$6

Crème Brulee

Creamy Baked Custard Topped with a Thin Layer of Caramelized Sugar and Served with a Cookie

** Seasonal Flavors Available*

\$6

Hazelnut Cappuccino Tort

Layers of Devil's Food Cake and Cappuccino Mousse Topped with Chocolate Ganache and served with Hazelnut Caramel Sauce

\$6

Phyllo Kiss

Chocolate Raspberry Truffle Wrapped in Phyllo Dough, Baked and Served with Fruit Sauce, Berries and Whipped Cream

\$6

Special Occasion Cakes

Basic White, Yellow or Chocolate Cake with Vanilla or Chocolate Buttercream Frosting, Served with Fruit Sauce and Berries

\$2 Per Person

(Additional fillings and decorations available)

Space Availability

Meadowbrook Room ~up to 90 people

Ballroom ~ up to 300 people

Terrace room ~ up to 60 people

*Greer Room accommodates smaller functions up to 20 people
(Seasonal availability on the Back Patio and the Pool)*

Banquet room capacity will vary depending on set-up requirements

Additional Rental Items/Services:

Coat Check-\$15.00 Per Hour

Valet Parking-Variable (mandatory for functions over 180)

Baby Grand Piano-\$100.00

Dance Floor Rental- \$100.00

Additional Votive Candles (We Will Provide 3 Per Table at No Cost)

\$.75 Each additional votive

Double Pointed Tablecloths-\$2.00 Per Table

Ice Carving-Variable

Available Audio/Visual Equipment:

8' Screen-\$20.00

Flip Chart w/Markers-\$20.00

TV-\$20.00

DVD/ VCR-\$20.00

Podium and Microphone- No Cost

Any use of Brookfield's facilities must be member sponsored.

The Brookfield Country Club Banquet Menu
Terms Of Agreement

- A Non-refundable 25% Deposit is due Along with the Signed Contract to Confirm Your Event (*Deposit is NOT Required for Brookfield Members).
- An additional charge of 8.75% Tax and 20% Gratuity (15% for Member Functions) will be automatically added to your bill.
- Payment is due prior to your event by **cash or check only**. (For Brookfield members, the balance of the event will be billed to your member charge).
- All food and beverage prices and availability are subject to change due to market fluctuations.
- The minimum guaranteed number of guests is due no later than (7) seven days prior to your function. Your count may increase, but never decrease after the minimum guarantee has been established. All charges will be based on the guarantee, or the actual number of guests served, if greater than the guarantee.
- If choices are to be offered, selections must be communicated to the Banquet Coordinator (7) seven days prior to your scheduled function. **It is required to have place cards designating choices for all events offering more than one meal.** Finalized room diagrams must be provided 3 days prior to the event
- Special permission must be given by the General Manager for all outside food and beverages the host desires to bring into the Club. (Exceptions are Special occasion cakes & cookies). Plating and corkage fees may be applied.
- We reserve the right to substitute an alternate room should the number of attendees increase or decrease significantly.
- Brookfield Country Club reserves the right to refuse alcoholic service for guests judged to be intoxicated. Alcoholic beverages may not be served to persons under the age of 21. Shots of alcohol are forbidden at any function at the club.
- Valet Parking is required for all functions (at an additional cost) over 180guests.
- Brookfield Country Club will not be responsible for personal property brought in by members, guests, or visitors.
- Brookfield Country Club must be notified of event cancellation at least 90 days prior to the event. If appropriate notice is not given, the host will be charged 50% of the estimated function cost. Please read your event contract for further obligations.
- Brookfield Country Club does **not permit denim of any kind** on the premises. It is the host's responsibility to inform his/her guests of this policy in order to avoid embarrassment for everyone