

# **Brookhall Event Center**

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

**Event Director: Michelle [michelle@blainbrookhall.com](mailto:michelle@blainbrookhall.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 up to 400 guests and 500 for theater seating

North or South Hall will seat up to 200 guests

## **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	Requires a \$500 Food & Beverage Minimum (Brookhall closes at 10pm)
Friday	\$400	Requires a \$2,000 Food & Beverage Minimum (Brookhall Closes at 12am)
Saturday	\$500	Requires a \$2,000 Food & Beverage Minimum (Brookhall Closes at 12am)

### Ballroom:

Sunday through Thursday	\$600	Requires a \$1,000 Food & Beverage Minimum (Brookhall closes at 10pm)
Friday	\$800	Requires a \$2,500 Food & Beverage Minimum (Brookhall Closes at 12am)
Saturday	\$1,000	Requires a \$5,000 Food and Beverage Minimum (close at 12am)

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

## **Payments & Timelines**

*Deposit- \$200 to reserve a date and required signed contract, house policy form & damage deposit form.*

*Remaining Hall Rental- will be due 60 days after the rental agreement has been signed.*

*Damage Deposit- \$500 will be due 60 days after the contract has been signed*

*Table linen color and linen napkin choice- two months prior to your event*

*Final payment for food, any beverage or optionals- 10 days before your event.*

*We accept cash, credit and debit cards. There is a 3.5% credit card fee. Ask about cash discount*

*Sorry- personal checks are no longer accepted*

*Damage deposit-. This damage deposit will be refunded within 7-10 business days. In extreme cases the client or clients will be held financially responsible for any physical damage to the inside or outside of Brookhall caused by their guests during their event. This may include but not limited to damage, excessive clean up or stolen items.*

## **Decorating & Entertainment**

*Decorating- up to three hours prior to your event. Need more time? \$50 hourly to extend your time*

*Decorating for a wedding? Time and availability varies and will be discussed along with your needs*

*Ceremony within the hall? four hours prior to your ceremony is free. Need more time? \$50 hour to extend your time.*

*DJ, band or entertainment On Fridays & Saturdays must be finished by 12am with all guests and decorations out by 1am.*

*DJ, band or entertainment On Sunday-Thursday must be finished by 10pm with all guests and decorations out by 11pm.*

*If your entertainment needs more than an hour to tear down, pack up and leave you may want to finish earlier to meet this timeline.*

*Leftover food- 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.*

## Optional Services Offered

\*\*All optionals are subject to 8.125% MN Sales Tax\*\*

Ceremony Service. Includes Set up, Clean Up, Decorative Arch, and use of our Private "Brides Room"	\$500
Decorative Backdrop with finished top (20 feet long)	\$300 without lights or \$350 with lights
Decorative Backdrop with finished top (30ft long)	\$400 without lights or \$450 with lights
Decorative Backdrop <u>without finished top &amp; no lights</u>	20ft \$200/ 30ft \$300
Decorative Arch	\$50
Tulle and Lights for the head table	\$70
Tulle and lights for extra tables. Price is per table. Use for coffee, cake & gift table	\$20 per table
Uplighting under the head table	\$50
Uplighting for extra tables. Price is per table. Use for coffee, cake & gift table	\$20 per table
Icicle Lighting under the skirting for the head table	\$100
Icicle Lighting under the skirting. Price is per table. Use for coffee, cake & gift table	\$20 per table
Accent Lights for walls *also requires a refundable deposit of \$300* Rental is per Light.	\$50 per Light
Cake Cutting Service *cutting & plating your cake then self serve at the cake table	\$100
Cake served to each guest	\$2 per guest
Cupcake Stand	\$50
Cupcake Service *Putting out your cupcakes prior to your event	\$50
Wedding Card Box	\$20
Wine Glass Specialty Centerpieces *displayed in the office	\$8 per table
Small votives with tea lights	\$2 per table
Mirrored Tiles. 12x12 beveled edge mirrors or 12x12 round mirrors included on all guest tables	\$3 per table
Wood Centerpieces	\$2 each
AV Equipment. Includes Projector, HDMI Cable, 84x84 Screen, powered AV Cart and small speakers (must supply your own laptop or DVD player with HDMI capability)	\$75

### Brookhall Premiere Package \$638 (Value \$750) \*This is a 15% discount\*

- Package includes 20 foot backdrop with lights behind the head table
- Tulle & lights for the head table, coffee table, gift table and cake table
- Uplighting under the head table, coffee table, gift table, cake table and DJ Table
- Icicle lighting (clear) draped behind the skirting for the head table, coffee table, gift table and cake table

## Beverages

Cash Bar unless you would like to host beverages of your choice for your guests

### Non-Alcoholic Selections

12oz Soda Glass	\$1.00 or Host bottomless pop at \$1 per your final count
Coffee Station	\$75.00
Fruit Punch (1.5 Gallon)	\$30.00

### Alcohol Selections

Domestic Bottled Beer	\$5.00	
Premium Bottled Beer	\$5.50	
Premium Cocktails	Starting at \$6.25	
Domestic Keg Beer (16 gallons)	\$250	*1-16gal keg serves approx. 160-12oz cups of beer
Imported Craft Keg Beer	Starting at \$300	
House Wine	Glass \$6.00	Hosted Bottles of Wine is \$25 per bottle
Asti Champagne	Bottle \$22.00	Non- Alcoholic Catabwa is \$11 per bottle

### Champagne Service to All Guests. \*\$3 each person per on your final guest count given 10 days prior to your event.

- Brookhall staff will serve one round of Champagne to your guests at your meal service for a celebratory toast
- Includes Asti Champagne for those 21yrs and older and Non-Alcoholic Catabwa for those under 21 years old

\*\*All hosted beverages are subject to a 20% service charge (gratuity)\*\* MN Sales Tax is included

## Desserts

### *Variety of Bars (assorted)*

*Strawberry Swirl Cheesecake, Blonde Caramel Brownie, Lemon Bar and Seven Layer* 80 pieces \$110

*Peanut butter stack, triple berry stack, chocolate chip brownie, blonde brownie, Oreo, apple streusel* 80 pieces \$175

*Assorted Cookies (must order a minimum increment of 24 each if choosing more than one choice)* \$1 each

*Chocolate chip, white chunk, macadamia nut, lemon Cooler, M&M, heath crunch, peanut butter, oatmeal raisin*

*Caramel Apple Granny* \$3 per slice

*A buttery caramel and toffee-studded custard with Granny Smith Apples piled high on a shortbread crust*

*Chocolate Peanut Butter Stack* \$3 per slice

*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.*

*Summer Berry Stack* \$3 per slice

*Bright berries layered across a citrus flecked cake, tart key lime and creamy white chocolate cheese on a buttery crunch layer with raspberry.*

*Lemonade Cake* \$3 per slice

*Layered lemon cake with a cool lemon mousseline and Meyer lemon curd*

*Red Velvet Cake* \$3 per slice

*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.*

*Chocolate Lovin' Spoon Cake* \$3 per slice

*A giant mouthful of chocolate pudding between two layers of dark moist chocolate cake*

*Carrot Cake \* This dark, fruity and moist cake is from an old family recipe* \$3 per slice

*New York Cheese Cake* \$3 per slice

*Cheesecake so creamy smooth and satisfying. Drizzled with your choice of raspberry, chocolate or vanilla icing or cherry pie filling*

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

*All food options are subject to an 8.125% Minnesota State Sales Tax and a 20% Service Charge (gratuity)*

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

## Hors D' Oeuvres

### Hot Selections

Pulled Roast Beef- served with buns (serves approximately 40)		\$165
Pulled Pork- served with buns (serves approximately 40)		\$160
Pulled Seasoned Chicken- served with buns (serves approximately 40)		\$155
Pulled Seasoned Turkey- served with buns (serves approximately 40)		\$155
Penne Alfredo with Chicken (serves approximately 40)		\$160
Sloppy Joes- served with buns (serves approximately 40)		\$90
Chicken Wings (bone in)- (Buffalo, Bourbon, BBQ, Sweet Chili, Parmesan garlic, Mango habanero)	50pcs	\$70
Chicken Skewers (Mild, Medium, Hot, Three Alarm, Jerk, Teriyaki, Ranchero or Bourbon)	40pcs \$89 or 80pcs	\$170
Chicken Strips- Served with BBQ Sauce or Ranch *additional sauce \$10	50pcs	\$90
Meatballs- in your choice of sauce: BBQ, Swedish, Bourbon, Cajun Swedish,	160pcs	\$70
Cocktail Franks- in BBQ sauce	100pcs	\$75
Garlic Bread Sticks	50pcs	\$50
Deep Fried Mushrooms with a side of Ranch dressing	Approximately 100pcs	\$60
Mini Tacos- served with sour cream and salsa	Approximately 120pcs	\$60
Mini Corn Dogs	120pcs	\$60

### Cold Selections (serves approximately 40 guests unless noted)

Assorted Meat Platter- shaved ham and turkey. Served with Pull-Apart Rolls		\$150
Sliced Cheese Platter (60 slices) *served with crackers		\$80
Assorted Cubed Cheese Platter *served with crackers		\$100
Turkey Cranberry Pinwheels (30 pieces) *Turkey, Cranberry Aioli, bacon bits, lettuce, tomato & cream cheese		\$40
Turkey Bacon Pinwheels (30 pieces) *Turkey, bacon bits, Swiss cheese, tomato, cream cheese & Ranch		\$40
Roast Beef & Horseradish Pinwheels (30 pieces) *Beef, creamy horseradish, caramelized onions & cream cheese		\$40
Italian Beef Pinwheels (30 pieces) *Beef, banana peppers, tomato, cream cheese & Italian dressing		\$40
Cream Cheese Wontons (100 pieces) *Served with a side of sweet chili sauce		\$75
House Salad with Ranch Dressing (serves approximately 40)		\$60
Caesar Salad (serves approximately 40)		\$75
Fresh Vegetable Platter- broccoli, cauliflower, carrot, celery, cherry tomatoes. Served with homemade dip		\$90
Relish Platter (pickle spears, green olives, black olives, sweet pickles)		\$65
Pasta Salad		\$55
Fresh Fruit Platter- served with seasonal fruit		\$155
Pink Fruit Salad- mandarin oranges, pineapple, cherry pie filling, marshmallows, blended with whip cream		\$60
Deviled Eggs	50 half pieces	\$70
Potato Salad		\$65
Cole Slaw		\$65

### Snacks

Tortilla Chips served with Spinach Dip		\$80
Tortilla Chips served with our homemade Queso Dip		\$80
Tortilla Chips with Salsa		\$40
Potato Chips with homemade garlic & chive dip		\$40
Garden of Eatin' *Serves approximately 30		\$30
Pretzels *Serves approximately 20		\$20

### The Sweet Side Desserts

Variety of Bars (assorted)		
Strawberry Swirl Cheesecake, Blonde Caramel Brownie, Lemon Bar and Seven Layer	80 pieces	\$110
Peanut butter stack, triple berry stack, chocolate chip brownie, blonde brownie, Oreo, apple streusel	80 pieces	\$175
Assorted Cookies (must order a minimum increment of 24 each if choosing more than one choice)		\$1 each
Chocolate chip, white chunk macadamia nut, lemon Cooler, M&M, heath crunch, peanut butter, oatmeal raisin		

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### **Lunch Buffets**

*Lunch Buffets are available from 11am to 2pm.*

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

*Includes a coffee station*

*Chicken Cordon Bleu* *\$15.95*

*Tender Chicken Cordon Bleu with marinara sauce. Served on a bed of pasta accompanied by steamed vegetables  
Includes a crisp salad, homemade Buttermilk Ranch dressing and a garlic bread stick or a French bread roll*

*Chicken Parmesan* *\$15.95*

*Served on a bed of pasta, sprinkled with parmesan cheese and marinara. Accompanied by steamed vegetables  
Includes a crisp salad, homemade Buttermilk Ranch dressing and a garlic bread stick or a French bread roll*

*Baked Lasagna* *\$15.95*

*Served with a crisp salad, homemade Ranch dressing and a garlic bread stick or a French bread roll*

*Beef Sirloin Tips* *\$16.95*

*Tenderloin beef tips combined in a creamy blend of bleu cheese and Alfredo sauce served on a bed of pasta.  
Accompanied with steamed vegetables. Includes a crisp salad, homemade Buttermilk Ranch dressing and a  
garlic bread stick or a French bread roll*

*Lunch Combination- Combine any two of the above selections* *\$19.95*

*Accompanied with steamed vegetables. Includes a crisp salad, homemade Buttermilk Ranch dressing and a  
garlic bread stick or a French bread roll*

*Taco Buffet* *Choice of One Meat \$12.95      Choice of Two Meats \$14.95*

*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. Add Spanish Rice for \$1 per plate upgrade.*

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### **Plated Meal Service**

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

*Plated meal service is available 11am-7pm*

<i>Garlic Crusted Chicken Breast</i> <i>4oz garlic crusted chicken breast served over a bed of Fettucine noodles. Served with a crisp garden salad with homemade buttermilk ranch and a garlic bread stick</i>	<i>\$19.95</i>
<i>Vegetable Stir Fry</i> <i>Stir Fry Vegetables lightly tossed in teriyaki sauce and served on top of a bed of white rice. Served with a crisp garden salad with homemade buttermilk ranch and a garlic bread stick **Add a chicken breast for \$2</i>	<i>\$17.95</i>
<i>Broccoli Alfredo</i> <i>Fettucine noodles topped with creamy Alfredo sauce and broccoli florets. Served with a crisp garden salad with homemade buttermilk ranch and a garlic bread stick **Add a chicken breast for \$2</i>	<i>\$17.95</i>
<i>Pork Chop</i> <i>6oz Pork chop. Served with a baked potato, choice of a steamed vegetable. Served with a crisp garden salad with homemade buttermilk ranch and a French Bread Roll</i>	<i>\$24.95</i>
<i>St. Louis Style BBQ Ribs</i> <i>Half rack of BBQ Ribs. Served with a baked potato, choice of a steamed vegetable, a crisp garden salad with homemade buttermilk ranch and a French Bread Roll</i>	<i>\$24.95</i>
<i>Deep Fried Jumbo Shrimp</i> <i>Lightly battered jumbo shrimp served with cocktail and tartar sauce and a lemon wedge. Served with a baked potato, choice of a steamed vegetable, a crisp garden salad with homemade buttermilk ranch and a French Bread Roll</i>	<i>\$24.95</i>
<i>Baked Cod</i> <i>Bake filet served with melted butter and a lemon wedge. Served with a baked potato, choice of a steamed vegetable, a crisp garden salad with homemade buttermilk ranch and a French Bread Roll</i>	<i>\$24.95</i>
<i>New York Strip</i> <i>8oz strip served at a single temperature of your choice. Served with a baked potato, choice of a steamed vegetable, a crisp garden salad with homemade buttermilk ranch and French Bread Roll</i>	<i>\$25.95</i>
<i>Sirloin Steak</i> <i>12oz sirloin served with a giant Portabella mushroom cap. Served at one temperature of your choice. Served with a baked potato, choice of a steamed vegetable, a crisp garden salad with homemade buttermilk ranch and a French Bread Roll</i>	<i>\$27.95</i>
<i>Filet Mignon</i> <i>8oz Center cut bacon wrapped filet served with mushroom sauce. Served at one temperature of your choice. Served with a baked potato, choice of a steamed vegetable, a crisp garden salad with homemade buttermilk ranch and a French Bread Roll</i>	<i>\$32.00</i>
<i>Prime Rib- Premium 12oz cut served with Au Jus. Served with a baked potato, choice of a steamed vegetable, a crisp garden salad with homemade buttermilk ranch and a French Bread Roll</i>	<i>\$29.95</i>
<i>Steak and Shrimp- 6oz sirloin with four broiled shrimp in garlic butter. Served with a baked potato, choice of steamed vegetable, a crisp garden salad with homemade buttermilk ranch and a French bread roll.</i>	<i>\$29.95</i>

*All food options are subject to an 8.125% Minnesota State Sales Tax and a 20% Service Charge (gratuity)*

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### **Brookhall Favorite Buffets**

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

*All Brookhall Favorite Buffets include choice of a steamed vegetable, choice of potato, vegetable tray, relish tray, crisp salad with our homemade buttermilk ranch dressing, pink fruit salad, French roll or Garlic Bread Stick with butter pats. All buffets include a coffee a station.*

*Baked Chicken Dinner* *\$16.95*

*Our bone in baked chicken is tender and seasoned to perfection and is a client favorite.  
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 sliced roast beef simmered 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, Penne Pasta Alfredo with Italian Sausage or Chicken, 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 \$12.95      Choice of Two Meats \$14.95*

*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. Add Spanish Rice for \$1 per plate upgrade.*

*\*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. Add Spanish Rice for \$1 per plate upgrade.*

*Children's Meal Option- up to 10yrs old (served plated to the specific young guests as ordered)* *(per plate) \$13.00*

*Chicken tender with French fries. Can be served as a substitute for any lunch buffet, plated dinner or dinner buffet*

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