

# Traditional Plated Wedding Menus

All dinners served with Chef's choice of accompaniments, fresh baked bread and dinner beverages. Our vanilla bean ice cream will be served snowball style to compliment your wedding cake as dessert.

## 1<sup>st</sup> Course Selections:

Smoked vegetable napoleon with roast vegetable boursin cheese and beurre blanc

or

Salmon cake with panko bonito flake and fruited teriyaki demi-glace

or

Serrano ham timbale, citrus fennel salad and cilantro gastrique

or

Avocado stuffed with crab and lobster salad

or

Salad "Feijoada" with hearts of palm, smoked apple chicken sausage and grilled oranges

or

Lobster martini with focaccia swizzle stick

## 2<sup>nd</sup> Course Selections:

Lobster and cognac bisque with saffron quenelle

or

Traditional Caesar salad with parmesan crouton

or

Petite wedge of iceberg, marinated tomatoes, red onions and kalamata olives with lemon-oregano vinaigrette

or

Baby spinach, frisée, grape tomatoes and goat cheese with white balsamic vinaigrette

or

Bibb lettuce with manchego tartlet, hazelnut brittle and tangerine vinaigrette

or

Baby spinach arugula, spiced pecans, roasted pears and dried blueberries with raspberry vinaigrette

or

Butter bibb lettuce, arugula, red & yellow tomatoes, peppered bacon  
and crumbled gorgonzola cheese with pine nut-pear dressing

Brook Lodge Hotel & Conference Resort

A 19% service charge and 6% sales tax will be applied to all food and beverage.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Menus valid January 1 – December 31, 2009

## Entrée Selections:

Brook Lodge will allow up to three entrees to be served in a banquet room. Group will be charged for the number of each entrée selected. If serving more than one entrée, group is responsible for obtaining entrée selections at guarantee time, and must provide namecards for guests indicating entrée choice. All courses besides the entrée will be the same for all guests.

Brook Lodge offers a \$5.00 per person discount for Friday and Sunday receptions.

Sun-dried tomato and chèvre cheese stuffed roast chicken breast with pine nut aioli vinaigrette

\$49

Pan seared airline chicken breast "madras" with sultana couscous and roasted green beans

\$49

Roast chicken breast with fig compote and crème de leche

\$49

Garlic roasted pork loin with raspberry chipotle glaze, served with potato gratin

\$49

Seared Maple Leaf Farms duck breast with lingonberry sauce, served with scented basmati rice

\$50

Grilled black striped bass with saffron jasmine rice and fava bean coulis

\$51

Marinated grilled sable served with roasted lentil ragoût

\$52

8oz. New York strip steak lightly smoked and grilled, presented with Chianti-sorrel reduction,  
served with oven seared Yukon gold potatoes

\$52

Veal osso bucco with gremolata and deglazed pan sauce, served with asiago vegetable terrine

\$52

Center cut filet mignon on wild mushroom terrine with sun-dried tomato pistou,  
served over herb roasted fingerling potatoes

\$55

Maine lobster tail with drawn butter, served with potato flan

Market Price

Brook Lodge Hotel & Conference Resort

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## Vegetarian Entrée Selections:

Roasted vegetable and fennel risotto with fire roasted red sauce

or

Tender angel hair pasta tossed with roasted roma tomatoes, fresh basil, bocconcini mozzarella, olive oil & roast garlic

or

Pasta pillows filled with spinach and tossed in a roast vegetable broth infused with fresh oregano

\$49

## Combination Entrée Selections:

Choose two entrees from the list.

Both entrees will be served together as smaller portions with with chef's choice accompaniments.

or

Additional \$9 per person

## Children's Menu

available to children 12 and under by pre-order

(all children's meals are served with a fruit cup during the first course)

Choose one:

Chicken fingers and french fries

Homemade macaroni and cheese

Individual cheese or pepperoni pizza

\$9.95 per person

## Vendor Meals

Perfect for your musicians or photographer during your reception

Chef's choice plated dinner: \$24.99 per person

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Menus valid January 1 - December 31, 2009

# Wedding Dinner Buffets

All dinners served with fresh baked artisan rolls and dinner beverages. Minimum of 25 guests required.  
Our vanilla bean ice cream will be served snowball style to compliment your wedding cake as dessert.

## Salad Selections (choose two):

Baby spinach, arugula, spiced pecans, roasted pears and dried blueberries  
Romaine hearts with anchovy vinaigrette, fresh grated parmesan and toasted bread crouton  
Fresh mozzarella, roma tomatoes and basil  
Pasta, artichoke and pine nut  
Asian vegetable with noodles  
Asparagus and roasted pepper  
Marinated green bean

## Starch Selections (choose two):

Summer vegetable risotto  
Jasmine rice with fresh pea and mint  
Whipped Yukon gold potatoes with truffles and parmesan  
Potato timbale  
Micro potatoes with cipollini onions  
Fusilli with amougo sauce

## Vegetable Selections (choose two):

Grilled asparagus with orange butter sauce  
Broccolini in lemon caper sauce  
Roasted green beans with shallots and lavender  
Roasted summer vegetables in pesto  
Caponata - eggplant, onions, tomatoes, anchovies, olives, pine nuts and capers

## Entrée Selections:

Garlic roasted pork loin with raspberry chipotle glaze  
Pan seared airline chicken breast "madras" with sultana couscous  
Roast chicken breast with fig compote and crème de leche  
Veal osso bucco, gremolata and deglazed pan sauce  
8oz. New York strip steak lightly smoked and grilled with Chianti-sorrel reduction  
Grilled black striped bass

Choice of 2 entrees: \$52

Choice of 3 entrees: \$61

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Menus valid January 1 - December 31, 2009

# Specialty Stations

Create a unique reception menu by combining several stations for a complete meal or add one of our stations to your cocktail hour, brunch or buffet menu.

## Carving Stations

The following carving stations will be chef attended.

### New York Strip Loin

Roasted New York sirloin, lightly smoked with fine cognac truffle sauce  
\$200 (serves twenty five)

### Virginia Ham

Pineapple glazed smoked Virginia ham  
\$150 (serves twenty five)

### Roasted Turkey

Roasted turkey with cranberry orange chutney, giblet gravy and silver dollar rolls  
\$150 (serves twenty five)

### Fresh Herb Roasted Salmon

\$125 (serves fifteen)

### Beef Tenderloin

Pesto marinated roasted beef tenderloin with béarnaise sauce  
\$225 (serves twenty five)

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# Specialty Stations

Create a unique reception menu by combining several stations for a complete meal or add one of our stations to your cocktail hour, brunch or buffet menu.

## Action Stations

Appetizer portions prepared by our chefs in front of your guest  
(Minimum of 50 guests)

### Seared Scallops

Pan seared diver scallops served to order with Diablo sauce, lime cream sauce, lobster demi-glace, tangerine chutney, red onion marmalade, apple wood smoked bacon and roasted pepper coulis

\$15 per person

### Seafood Raw Bar

Fresh oysters on the half shell, clams, crab claws, steamed mussels, conch fritters, assorted mignonettes, cocktail and tartar sauces displayed in an ice sculpture

\$15 per person

### Tortellini Sauté

Multi colored asiago filled tortellinis sautéed with your choice of the following:  
Marinara, alfredo, palomino sauce, fresh vegetables, imported cheeses, grilled chicken breast, beef tips and shrimp

\$11 per person

### Salad Station

Hearts of romaine, spinach, arugula, rapini, grilled chicken, smoked flank steak, poached shrimp, assorted vegetables, cheeses, nuts and dressings

\$10 per person

### Ice Cream Creation Station

Double vanilla bean and chocolate ice creams, candy bar toppings, fresh strawberries, berries, toasted nuts, coconut, caramel, fudge, chocolate chips and malt balls  
Your guests choose their toppings and our chefs blend them together on our frozen granite slabs

\$7 per person

(perfect to go with wedding cake!)

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# Afternoon Reception Selections

Served on Saturday's from 10:00am to 1:00pm or Sunday's from 10:00am to 3:00pm.

All Saturday afternoon events must have an end time of 3:00pm or earlier.

Minimum of 50 people required for brunch menu.

Brunch menus include selection of one hot and one cold hors d'oeuvre selection and a fruit & cheese tray.

## Brunch Selection

Chilled assorted juices

Assorted breakfast pastries, muffins and pecan rolls

Fresh fruit display. Antipasto display

Imported & domestic cheese assortment

Chef selected pasta salad, Mixed field green salad with accoutrements

Brined smoked salmon with lemon and capers

Roasted vegetable frittata

Apple wood smoked bacon, Pork sausage links or patties

Roast New York strip loin with wild cherry demi-glace

Oven-roasted chicken breast with rosemary lemon sauce

Assorted fresh baked artisan rolls

Steamed vegetable trio, Chef selected potato du jour

\$39 per person

Add a carving station or action station to your menu.

See pricing under Specialty Stations

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# Afternoon Reception Selections

Served on Saturday's from 10:00am to 1:00pm or Sunday's from 10:00am to 3:00pm.

All Saturday afternoon events must have an end time of 3:00pm or earlier.

Lunch menus include selection of one hot and one cold hors d'oeuvre selection and a fruit & cheese tray.

## Plated Lunch Selections

Up to two entrees may be selected for plated lunch. Group will be charged for the number of each entrée served.

### 1st Course Selections:

Heirloom tomato gazpacho

or

Chilled strawberry-pear soup

or

Traditional Caesar salad

or

Mixed vegetable salad with imported feta cheese

or

Butter bibb lettuce, arugula, red & yellow tomatoes, peppered bacon, crumbled gorgonzola cheese and pine nut-pear dressing

### Entree Selections:

#### Chicken Cannelloni El Paso

Tender pasta tubes stuffed with smoked chicken, fresh spinach, sun-dried tomatoes, artichokes and parmesan cheese in a fire roasted béchamel sauce

\$26

#### Chicken Du Casse

Basted airline breast of chicken, grilled and finished in the oven with wilted spinach and Creole demi-glace

\$26

#### Angel Hair Lemonata

Diced artichoke and sun-dried tomatoes tossed with white wine, parmesan, extra virgin olive oil and fresh lemon

\$26

#### Beef Brisket

Sliced, smoked beef brisket topped with whiskey barbecue sauce over house made hash potatoes

\$26

#### Sweet Mustard Teriyaki Glazed Salmon

Fresh salmon fillet basted with sweet mustard teriyaki glaze and grilled, served atop scallion basmati rice

\$27

#### Zucchini Jacketed Halibut

Fresh halibut wrapped with garden fresh zucchini, pan seared and served with yogurt aioli & fresh vegetable hash

\$27

#### Embudo River Fire Roasted Flank Steak

Churrasco style marinated flank steak grilled and sliced, served with sweet tomatillo relish

\$26

#### New York Strip Steak

Strip steak grilled and slightly smoked with zip sauce gremolata and asiago au gratin potatoes.

\$29

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# Wedding Hors d'oeuvres Selections

Included in our wedding brunch, lunch and dinner menus are your choice of one hot and one cold hors d'oeuvre selection served during the social hour, along with a presentation of fresh fruit and international & domestic cheeses.

Choice of one selection from each category

## Cold Selections

- Apricot almond chicken salad tartlets
- Smoked salmon barquettes
- Pine nut and artichoke crostini with roasted garlic-tomato tapenade
- Savory vegetable éclairs
- Assorted bruschetta
- Grilled portabella tarts with spinach and boursin cheese
- Grilled marinated asparagus wrapped with serrano ham
- Roasted duck breast with escarole canapé
- Wasabi pea-encrusted tuna with ginger marmalade
- Rare beef tenderloin with apple horseradish on brioche

## Hot Selections

- Mini crab cakes with garlic aioli
- Leek, feta and kalamata olive mini tartlets
- Spinach and feta cheese in phyllo
- Micro potatoes with boursin and Cumberland sauce
- Lobster hush puppies with Creole sauce
- Chorizo, black bean and corn hushpuppies
- Crimini mushroom caps filled with deviled crab
- Short ribs with sweet hoisin scallion sauce
- Tapenade and tomato puff

Brook Lodge also offers several additional hors d'oeuvre selections that can be purchased. Selections below are priced per fifty pieces or ask your event coordinator about additional options.

### Additional Hot Hors d'oeuvres

- Coconut crusted shrimp - \$150
- New Zealand grilled lamb chops - \$175
- Firecracker shrimp with dipping sauce - \$125

### Additional Cold Hors d'oeuvres

- Jumbo shrimp with traditional cocktail sauce - \$150
- Phyllo cups with scallop ceviche - \$175
- Shrimp and lobster caviar in petite endive - \$150

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# Wedding Day Enhancements

## Self-Serve Deli Platter

Delivered to your overnight room or dressing room for your bridal party the day of your wedding.

Includes the following:

Field green garden salad with three dressings

Fresh fruit salad

Sliced ham, oven roasted turkey, pastrami

Swiss, cheddar and provolone

Lettuce, tomato, onion, pickles, mayonnaise and mustards

Fresh baked breads and homemade potato chips

Fresh baked cookies and brownies

Soft drinks and water

\$300 (serves 25)

## Boxed Lunch

Perfect for lunch on your wedding day

Includes chef's choice of sandwich, assorted sides, dessert and choice of soft drink

\$15.99 each

## Premium Dressing Room Snacks

Brook Lodge provides a complimentary snack basket of chips, candy and soft drinks in your dressing room.

Upgrade your snacks to a fruit tray, fresh vegetables with dip and assorted cheeses and meats with crackers

\$8 per person

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# Reception Enhancements

## Dry Snacks

(each pound serves 8)

Mixed nuts - \$18 per pound

Chex mix - \$9 per pound

Pretzels - \$8 per pound

Homemade Potato chips with French onion dip - \$9 per pound

Homemade corn tortilla chips with guacamole and fresh salsa - \$9 per pound

## Plated Dessert

Add a mouth-watering dessert course specially prepared by our pastry chef to your dinner.

\$7 per person

Mango-Ginger Pavlova

*Ginger marinated mango macerated with spiced rum  
with double vanilla sabayon sauce*

OR

Molten New York Cheesecake

*Individual triple chocolate cheesecake  
with molten center*

OR

Gianduja con Panna

*Chocolate hazelnut frozen custard*

OR

Pistachio "Kulfi"

*Non-egg frozen custard studded with pistachios with  
pomegranate mirin syrup*

OR

Chocolate Risotto Tuile

*Rice pudding served in a cookie cup  
with almond crème fraîche*

Blood Orange and Mascarpone Frozen Soufflé

*White chocolate graham cracker crust topped with  
sweet cheese and cream*

OR

Roast Pineapple Charlotte

*Caramelized pineapple folded into a luscious custard  
and contained with ladyfingers with sauce Rebecca*

OR

Summer Berry Shortcake

*Marinated fresh berries with a citrus biscuit  
and fresh whipped cream*

OR

Tiramisu

*Traditional Italian "pick me up" espresso  
with chocolate and cream*

## Premium Coffee Station

Upgrade your included coffee station with flavored syrups, whipped cream, sugar in the raw, chocolate shavings, cinnamon sticks, lemon/orange zest, shortbread cookies and biscotti.

\$2 per person

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## Reception Enhancements Continued...

### Cocoa Dusted Plates

A logo or monogram dusted onto your dessert plates with cocoa powder creates a dramatic presentation and a personal touch to your evening

\$2.50 per plate

### Monogram Cookies

Delicious fresh baked sugar cookies with the bride and grooms initials beautifully scribed in icing.

Makes the perfect favor for your guests to take home.

\$2 per cookie

### Chocolate Dipped Spoons

Spoons dipped in dark and white chocolate.

Perfect to go with coffee or as a favor for your guests to take home.

\$0.75 per spoon

### Ice Sculptures

As the center of your hors d'oeuvres display or your dessert buffet, a lighted ice carving is a beautiful and eye catching centerpiece option.

Contact your coordinator for design options and pricing.

# After Glow Options

## Chocolate Fountain

Wow your guests with a fountain of mouth-watering chocolate or caramel. Served with pound cake squares, shortbread cookies, pretzel sticks, bananas, strawberries and pineapple for dipping

\$8 per person

## Dessert Buffet

Petit fours, Chocolate dipped coconut macaroons,  
Tiramisu in chocolate cups, Turtle cheesecake diamonds,  
Fresh berry tarts with vanilla custard and assorted Éclairs

\$8 per person

## Late Night Pizzas

Served to your guests near the midnight hour for a hearty snack before saying goodnight.

Your choice of up to four toppings

(8 slices per pizza)

\$15 per pizza

## Milk & Cookies Bar

Send your guests to bed with a delicious assortment of white and flavored milks along with a variety of fresh baked cookies and brownies

\$5 per person

## Coney Bar

Beef up the end of your evening with late night comfort food.

Hotdogs with all the toppings including mustard, ketchup, onions, chili and cheese

\$6.50 per person

## Nacho Bar

Treat your guests with the munchies to a late night snack.

Assortment of tortilla chips with melted cheddar and Monterey jack cheeses, olives, jalapenos, salsa, guacamole and sour cream

\$6.50 per person

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# Brook Lodge Wine List

## White Wines

### Sauvignon Blanc

113 Pascal Jolivet	Sancerre	30
115 Robert Mondavi	Oakville	28
117 Meridian	Paso Robles	19

### Pinot Grigio

118 Rancho Zabaco, Pinot Gris	California	26
119 San Angelo, Pinot Grigio	Tuscany	24
120 Papio, Pinot Grigio	California	22
111 Peter Zemmer, Pinot Grigio	Alto Adige	22

### Chardonnay

127 Cakebread	Napa	48
136 Kendall-Jackson, Vintners Blend	California	26
138 Raymond, Amberhill	California	22
139 Clos du Bois	Sonoma	22
140 Yellowtail	Australia	22
141 *Redwood Creek	California	22
** Vintner's Cellar Winery, Chattanooga Choo Choo (oaked)	Kalamazoo	26

### Riesling & Gewurztraminer

145 Schmitt Sohne, Classic Riesling	Mosel	22
148 Schmitt Sohne, Piesporter Spatlese	Mosel	18

### Interesting White Wines

159 Wyncroft, Riesling (Dry)	Lake Michigan	40
150 Chateau Talbot, Calliou Blanc	St. Julien	36
154 Beringer, Viognier	Napa	26
156 Trimbach, Pinot Gris	Alcace	22
157 Beringer, White Zinfandel	Napa	22
158 *Redwood Creek, White Zinfandel	California	22
** Vintner's Cellar Winery, I've Got A Gal In Kalamazoo, White	Kalamazoo	21

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# Red Wines

## Pinot Noir

261 Wyncroft	Lake Michigan	70
268 Louis Jadot	Gevrey-Chambertin	45
271 Robert Mondavi	Napa	36
277 Rodney Strong	Russian River Valley	30
** Vintner's Cellar Winery, Twilight Time	Kalamazoo	24

## Zinfandel

202 Rodney Strong, Knotty Vines	Sonoma	28
203 Chateau Souverain	Sonoma	28

## Cabernet Sauvignon

218 Robert Mondavi	Napa	40
220 Beaulieu Vineyards	Napa	36
222 Chateau Souverain	Alexander Valley	32
223 Rodney Strong	Sonoma	30
224 Meridian	Paso Robles	26
225 *Redwood Creek	California	22

## Bordeaux and Bordeaux Styled Wines

243 Wyncroft, Shou	Lake Michigan	80
245 Chateau Talbot, Grand Cru Classe	St. Julien	70
253 Cain Cuvee	Napa	40

## Merlot

293 Chateau St. Jean	Sonoma	35
295 Benziger	Sonoma	30
296 Beaulieu Vineyards	Napa	28
298 Fetzer, Eagles Peak	California	26
299 *Redwood Creek	California	22
** Vintner's Cellar Winery, In the Mood (oaked)	Kalamazoo	31

## Shiraz

238 Stonehaven, Limestone Coast	Australia	26
229 Yellowtail	Australia	22

## Spanish & Italian Wines

** Vintner's Cellar Winery, Sing Sing Sing, Sangiovese	Kalamazoo	29
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\*Ask your coordinator about additional Spanish or Italian wine selections

### Dessert Wines

301 Bricco Riella, Moscato D'Asti	Italy	22
305 Sandeman Port	Portugal	22

### Champagne & Sparkling Wines

401 Perrier Jouet, Fleur de Champagne, Rose	Champagne	160
402 Veuve Cliquot Ponsardin, Le Grande Dame	Champagne	140
403 Moet & Chandon, Dom Perignon	Champagne	140
404 Veuve Cliquot Ponsardin, Brut	Champagne	60
405 Piper Heidsieck, Brut	Champagne	50
407 Mumm Cuvée, Blanc de Blanc	California	35
411 Korbel, Brut	California	22
412 Martini & Rossi, Asti Spumante	Italy	22
414 Cooks	California	18
*** Mawby sparkling wines	Michigan	

\* Denotes Brook Lodge House Wine

\*\* Vintner's Cellar wines are custom ordered and available with custom label – contact your coordinator for details

\*\*\* A variety of Mawby sparkling wines can be custom ordered – contact your coordinator for specific types and pricing

Availability of wines is subject to change. In the event a wine becomes unavailable, Brook Lodge reserves the right to substitute a wine of equal or greater value without notice.

# Brook Lodge Wedding Reserve Wine

Brook Lodge is proud to partner with Vintner's Cellar Winery of Kalamazoo to offer personalized specialty wine. Choose from a variety of red, white and fruit flavor wines to serve with dinner or on the bar. Wines are also available in full, half and quarter size bottles to be used as favors or welcome gifts. All wines include a personalized wine label that can be custom designed with your names, photo and wedding date.

## White Wines

Walwood Hall Sauvignon Blanc	\$24.00
Green Eyes Pinot Grigio	\$29.00
Club Hollywood Verdicchio	\$24.00
Ramona Palace Riesling	\$24.00
Chattanooga Choo-Choo Chardonnay (un-oaked/oaked)	\$24.00/\$26.00
I've Got a Gal in Kalamazoo House White	\$21.00
Avalon Gewurztraminer	\$24.00

## Red Wines

Twilight Time Pinot Noir	\$24.00
Piacere Valpolicella	\$24.00
I've Got a Gal in Kalamazoo House Red (un-oaked/oaked)	\$24.00/\$31.00
In the Mood Merlot (un-oaked/oaked)	\$24.00/\$31.00
Sing, Sing, Sing Sangiovese	\$29.00
Sentimental Journey Shiraz (un-oaked/oaked)	\$24.00/\$31.00
Moonlight Serenade Cabernet Sauvignon (un-oaked/oaked)	\$24.00/\$31.00
Alla Terra Barolo	\$31.00

## Blush Wines

Pink Elephant White Merlot	\$28.00
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## Fruit Flavored Wines

Peach Chardonnay, Pear Riesling, Raspberry Zinfandel, Black Cherry Pinot Noir, Black Currant Merlot or Wildberry Shiraz	\$21.00
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## Dessert Wines

Goodnight Irene Ice Wine (375ml)	\$50.00
Rouge Doux Red Dessert Wine (375ml)	\$56.00

\*Contact your coordinator about pricing for half and quarter size bottles

Vintner's Cellar also offers the option to make your own wine and have it bottled especially for your wedding. Wine needs to be made 8 months to 8 weeks ahead of time depending on the type.

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# Brook Lodge Beverage Service

Brook Lodge offers the following three pricing options for your reception bar service.

## Hosted Consumption Bar Service:

You can select what types of beverages you would like to offer, and drinks are tallied throughout the evening.

You will be charged, per drink, based on what is actually served.

## Hosted Complete Beverage Service:

You are charged a per person pricing for a set number of hours based on what types of drinks you would like to offer your guests. Charges are applied to the total number of guaranteed guests, with the exception of children under 12. We recommend this option for ease in budgeting for your bar service.

## Cash Bar Service:

Your guests pay the bartender individually for their own beverages.

## Hosted Consumption Bar Pricing

Premium Brand	\$5.00 per drink
Super Premium Brands	\$8.25 per drink
Cordials, Cognacs & Liqueurs	\$6.25 per drink
House Wine	\$5.00 per glass
Domestic Beer	\$4.00 per bottle
Imported, Seasonal & Microbrew Beer	\$5.00 per bottle
Soft Drinks & Juices	No charge

## Cash Bar Pricing

Premium Brands	\$5.25 per drink
Super Premium Brands	\$8.50 per drink
Cordials, Cognacs & Liqueurs	\$6.50 per drink
House Wine	\$5.25 per glass
Domestic Beer	\$4.25 per bottle
Imported, Seasonal & Microbrew Beer	\$5.25 per bottle
Soft Drinks & Juices	\$1.50 per glass

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## Hosted Complete Beverage Service

For ease in planning we present per person pricing for Complete Beverage Service. If you choose this option you will be assessed the per person amount for the guaranteed number of guests attending your event, excluding children under 12.

### Complete Beverage Service #1

Includes house wine, imported & domestic beer, soft drinks & juices

For four hours - \$20 per person

For five hours - \$24 per person

### Complete Beverage Service #2

Includes premium brand drinks, house wine, imported & domestic beer, soft drinks & juices

for four hours - \$22 per person

for five hours - \$26 per person

### Complete Beverage Service #3

Includes premium brand drinks, cognacs, cordials, liqueurs, house wine, imported & domestic beer, soft drinks & juices

for four hours - \$25 per person

for five hours - \$28 per person

### Complete Beverage Service #5

Includes super premium and premium brand drinks, house wine, imported & domestic beer, soft drinks & juices

for four hours - \$28 per person

for five hours - \$31 per person

## Frozen Drink Bar

The following drinks will be made to order at a station for your guests.

Pina coladas, margaritas & daiquiris

\$6.50 per drink - based on consumption

*or add \$2 per person to a complete beverage service*

## Non-Alcoholic Beverage Service

For guest's wishing no alcohol served at their event or in addition to a cash bar

Includes water, soft drinks and juices for your entire event

\$3 per person

## Fees and Requirements

A bartender fee of \$100 will be assessed for each bartender on all hosted and cash bars. One bartender will be scheduled for every 75 guests. All hosted and cash bars require the service of a bartender. Brook Lodge Hotel & Conference Resort reserves the right to substitute brands with equal or greater name recognition.

Brook Lodge Hotel & Conference Resort

A 19% service charge and 6% sales tax will be applied to all food and beverage.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Menus valid January 1 - December 31, 2009

## Punches

	Non-Alcoholic	Alcoholic
Pineapple Limeade	\$20	
White Grape Cooler Punch	\$20	
Apple Sunrise Punch	\$20	
Mimosa	\$20	\$40
Tropical Citrus Punch	\$20	\$60 (with Rum)
Cranberry Lemonade Punch	\$20	\$60 (with Vodka)
Strawberry Champagne Punch		\$60
White Grape, Tangerine & Sparkling Wine Punch		\$60
Black Cherry Rum Punch		\$80
Caribbean Love Punch		\$100

All punches are priced per gallon.  
(except Caribbean Love Punch, priced per 1-1/2 gallon)  
One gallon punch serves approximately 20 drinks.

## Champagne Toast

Champagne toast is included with the reception package.  
There is a \$1 per person charge to upgrade your toast to Korbel or Martini & Rossi.

## Special Requests

Brook Lodge is happy to try and accommodate special requests for the bar. You will be required to provide us with the quantity of the item you would like ordered and will be charged for the entire quantity ordered.

The following is a listing of the types of beverages served at Brook Lodge,  
based on your selections.

### Premium Brand Liquors

Vodka	Absolut, Stolichnaya
Gin	Tanqueray, Beefeater
Rum	Bacardi, Captain Morgan Spiced Rum, Myers Dark Rum
Scotch	Johnnie Walker Red Label, Johnnie Walker Black Label, J&B Rare, Chivas Regal
Bourbon	Maker's Mark
Whiskey	Jack Daniels Old #7, Seagram's 7, Crown Royal, Southern Comfort
Tequila	Jose Cuervo
Schnapps	Peachtree
Liqueurs	Amaretto, Kahlua, Bailey's Irish Cream

### Super Premium Liquors

Vodka	Grey Goose
Gin	Van Gogh, Bombay Sapphire
Scotch	MacAllen 12 year, Balvenie Doublewood, Laphroaig
Bourbon	Pappy Van Winkle 15 year, Booker's Bourbon
Tequila	Herradura Reposado
Cognac	Domaines P. Frapin, VSOP, Remy Martin VSOP

### Liqueurs, Cognacs and Cordials

B&B DOM, Frangelico, Chambord, Grand Marnier, Drambuie,  
Cointreau, E&J Gallo, Sambuca Romana, Courvoisier VS

### House Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

### Domestic Bottled Beer

MGD, Miller Lite, Bud Light

### Imported, Seasonal & Microbrew Bottled Beer

Heineken, Amstel Light, Labatt's Blue, Bell's & Arcadia seasonal beer  
and additional local seasonal favorites

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Menus valid January 1 - December 31, 2009

## Other Available Services

- Butler passed service for your hors d'oeuvres reception or champagne toast  
-\$25/per hour/per server
- LCD projector & screen for PowerPoint, slide or video presentations  
-\$175 (LCD projector only)  
-\$250 (includes laptop computer)
- Evening bonfire on the recreation lawn  
-\$200 (includes s'mores and bonfire for 2 hours)
- Outdoor sound system for ceremonies (includes choice of either wireless handheld or wireless lapel microphone, CD system and speaker)  
-\$80
- Menu cards at each place setting, printed on translucent vellum  
-\$.50 per card
- White columns  
-\$10 per column
- White birdcage for cards  
-\$20
- Chair covers with sash  
-\$5 per cover (plus applicable shipping)
- Specialty Linen Overlays  
-\$5 to \$45 per linen depending on fabric selection (plus applicable shipping)
- Romance package for bride and groom's overnight room  
-\$50 (includes champagne, chocolate-covered strawberries, rose petals and candles)

### For events served outdoors:

- \$100.00 service fee for outdoor dining
- Events served outdoors may require rental of tents, chairs and tables as needed.

# Glossary of Food Terms

**aioli** [ay-OH-lee; I-OH-lee] A strongly flavored garlic mayonnaise.

**andouille** [an-DOO-ee; ahn-DWEE] A spicy, heavily smoked sausage made from pork chitterlings and tripe. Andouille is a specialty of Cajun cooking.

**béarnaise sauce** [behr-NAYZ] A classic French sauce made with a reduction of vinegar, wine, tarragon and shallots and finished with egg yolks and butter.

**béchamel sauce** [bay-shah-MEHL; BEH-shah-mehl] French white sauce made by stirring milk into a butter-flour roux. Béchamel is often the base of many other sauces.

**beurre blanc** [burr BLAHN; burr BLAHNGK] Meaning “white butter,” this classic French sauce is composed of a wine, vinegar and shallot reduction into which chunks of cold butter are whisked until the sauce is thick and smooth.

**bocconcini** [boh-kohn-CHEE-nee] Small nuggets (about 1 inch in diameter) of fresh mozzarella.

**brioche** [BREE-ohsh; bree-AHSH] This French creation is a light yeast bread rich with butter and eggs.

**Camembert cheese** [KAM-uhm-behr] Cow’s milk cheese with a white, downy rind and smooth, creamy interior.

**ceviche** [seh-VEE-chee; seh-VEE-cheh] An appetizer popular in Latin America consisting of raw fish marinated in citrus juice. The action of the acid in the citrus juice “cooks” the fish, thereby firming the flesh and turning it opaque. Onions, tomatoes and green peppers are often added to the marinade.

**charlotte** [SHAR-luht] This classic dessert begins with a mold lined with ladyfingers then filled with layers of fruit and custard and thoroughly chilled.

**chèvre cheese** [SHEHV-ruh; SHEHV] French for “goat,” chèvre is a pure white goat’s-milk cheese with a delightfully tart flavor.

**chorizo** [chor-EE-zoh; chor-EE-soh] A highly seasoned, coarsely ground pork sausage flavored with garlic, chili powder and other spices.

**churrasco** [chuh-RAS-koh; choor-RAHS-kaw] Meat cooked over an open fire on a skewer.

**cioppino** [chuh-PEE-noh] Fish stew made with tomatoes and a variety of fish and shellfish.

**coulis** [koo-LEE] A general term referring to a thick puree or sauce.

**couscous** [KOOS-koos] A granular semolina (coarsely ground wheat flour) that is a staple in North African cuisine. Cooked, it may be served with milk as porridge, with a dressing as a salad or sweetened and mixed with fruits as a dessert.

**Cumberland sauce** A full flavored sauce that is a combination of red currant jelly, port, orange and lemon zests, mustard and seasonings.

**Feijoada** [fay-ZHWAH-duh] Brazil’s most famous regional dish, feijoada is an assorted platter of thinly sliced meats accompanied by side dishes of rice, black beans, shredded kale or collard greens, hearts of palm, orange slices and hot peppers.

**fennel** [FEHN-uhl] Aromatic plant with pale green, celerylike stems and bright green, feathery foliage. The base and stems can be eaten raw in salads or cooked in a variety of methods.

**frittata** [frih-TAH-tuh] An Italian omelet that usually has the ingredients mixed with eggs rather than being folded inside.

**gastrique** [gah-STREEK] A syrupy reduction of caramelized sugar and vinegar.

**gemelli** [jay-MEHL-lee] Italian for “twins,” referring culinarily to short, 1 1/2 inch twists that resemble two strands of spaghetti twisted together.

**gianduja** [zhahn-DOO-yah] From Switzerland, gianduja is a silky-smooth, hazelnut-flavored chocolate.

**gnocchi** [NYOH-kee; NOH-kee] Italian for “dumplings.” Gnocchi is made from potatoes and shaped into little balls then cooked in boiling water.

**gremolata** [greh-moh-LAH-tah] A garnish made of minced parsley, lemon peel and garlic.

**gribiche** [grih-bee-CHAY] A sauce composed of chopped shallots, parsley, cornichons, capers, hard-boiled eggs, oil, vinegar, and seasonings. The yolk of the boiled egg is usually reserved and mashed with the olive oil first to help thicken the sauce.

**hoisin** [HOY-sihn; hoy-SIHN] A thick, reddish-brown sauce that is sweet and spicy, and widely used in Chinese cooking. It’s a mixture of soybeans, garlic, chile peppers and various spices.

**jujube** [JOO-joob] Chinese date.

**kudzu** [KOOD-zoo] This legume-family plant has been popular in Japan and China for thousands of years. The leaves and stems can be cooked and the roots are dehydrated and pulverized into a powder that can be used for thickening soups and sauces to dredging foods to be deep fried.

**leban** [LEH-behn] A soft cheese made with yogurt.

**Madeira** [muh-DEER-uh] Named after the Portuguese-owned island where it’s made, Madeira is a distinctive fortified wine that is excellent for cooking.

**madras** [MAD-ruhs; muh-DRAHS] Indian style of preparation.

**Marsala** [mahr-SAH-lah] Imported from Sicily and made from local grapes, Marsala is Italy's most famous fortified wine. It has a rich, smoky flavor that can range from sweet to dry.

**mascarpone cheese** [mas-kar-POHN; mas-kahr-POH-nay] From Italy's Lombardy region, mascarpone is a buttery-rich double-cream to triple-cream cheese made from cow's milk.

**mignonette** [meen-yawn-NEHT] A sauce of shallots, champagne and vinegar used for oysters.

**mirin** [MIHR-ihn] A low alcohol, sweet, golden wine made from glutinous rice. It adds sweetness and flavor to a variety of dishes, sauces and glazes.

**miso** [MEE-soh] Soybean paste often used in Japanese cooking that has the consistency of peanut butter.

**osso buco** [AW-soh BOO-koh; OH-soh BOO-koh] An Italian dish made of veal shanks braised with olive oil, white wine, stock, onions, tomatoes, garlic, anchovies, carrots, celery and lemon peel.

**Palomino sauce** [pal-uh-MEE-noh] Combination of white and red sauces.

**panko bonito** [buh-NEE-toh] Thinly shaved dried salmon mixed with bread crumbs

**panzanella** [pahn-zah-NEHL-lah] An Italian bread salad made with onions, tomatoes, basil, olive oil, vinegar and seasonings and chunks of bread.

**Pavlova** [pav-LOH-vuh] From Australia, this famous dessert is named after the Russian ballerina Anna Pavlova. It consists of a crisp meringue base topped with whipped cream and fruit.

**Peppadew peppers** [PEP-pah-doo] The tiny peppadew resembles a cross between a cherry tomato and a very small red pepper. The flavor is a unique blend of sweet and spicy and come in mild and hot versions.

**pistou** [pees-TOO] A mixture of crushed basil, garlic and olive oil used as a condiment or sauce.

**polenta** [poh-LEHN-tah] A staple of northern Italy, polenta is a mush made from cornmeal. It can be eaten hot with a little butter or cooled until firm, cut into squares and fried.

**quenelle** [kuh-NEHL] A light, delicate dumpling made of seasoned, minced or ground fish, meat or vegetables bound with eggs.

**ragoût** [ra-GOO] A thick, rich, well-seasoned stew of meat, poultry or fish that can be made with or without vegetables.

**rapini** [rah-PEE-nee] Another name for broccoli raab. Broccoli raab is a vegetable related to both the cabbage and turnip family. It has 6- to 9-inch stalks and scattered clusters of tiny broccolilike buds.

**rugalach** [RUGH-uh-luhkh] Bite-size crescent-shaped cookies with jam filling, made with a rich cream-cheese dough.

**sabayon** [sah-bah-YAWN] French word for zabaglione. A sauce made by whisking together egg yolks, wine and sugar over simmering water so they thicken into a light, foamy custard.

**sauce Rebecca** [ri-BEH-kah] A sauce made up of sour cream, fresh lemon juice and brown sugar.

**sultana** [suhl-TAN-uh] Originating in Smyrna, Turkey, this small, pale golden-green grape cultivated primarily for raisins.

**tasso** [TAH-soh; TA-soh] A Cajun specialty, tasso is a lean chunk of cured pork or beef that's been richly seasoned with ingredients such as red pepper, garlic and any of several other herbs or spices. It's then smoked for about 2 days.

**timbale** [TIHM-buhl; tihm-BAHL] A mold, generally high-sided, drum shaped and slightly tapered at the bottom and closed end, used to bake various dishes.

**tuile** [TWEEL] French for "tile," a tuile is a thin, crisp cookie that is placed over a rounded object while still hot from the oven. Once cooled and stiff, the cookie resembles a curved roof tile.

**wasabi** [WAH-sah-bee] Japanese version of horseradish come from the root of an Asian plant. It's used to make into a green-colored condiment that has a sharp, pungent fiery flavor.