



Thank you for considering **BROOKS** for your private party event!

Please make your selections from the attached menus or contact us at 805.652.7070 to discuss other menu options or event requests. After making your selections, please complete the attached BROOKS Private Party Request Form and return via email to [info@restaurantbrooks.com](mailto:info@restaurantbrooks.com) or fax to 866.723.9091. Please refer to the below Private Party Policies when making your request.

The Private Party Policies apply to groups with 14 or more guests.

**Private Parties:**

***BROOKS Private Dining Room Buyout***

Available for up to 32 seated guests

\$2,200 food and beverage minimum for Friday/Saturday/Holiday dinner parties

***BROOKS Patio Buyout***

Available for up to 28 seated guests

\$1,800 food and beverage minimum for Friday/Saturday/Holiday dinner parties

***BROOKS Restaurant Buyout***

Available for up to 140 seated guests

\$5,500 food and beverage minimum for Sunday – Thursday dinner parties

\$8,500 food and beverage minimum for Friday/Saturday/Holiday dinner parties

Food and beverage minimums may apply for lunch parties and Sunday – Thursday dinner parties

**Above minimums do not include gratuity or tax**

**Beverages:** All beverages including liquor, wine, beer, coffee, tea and soda are an additional charge unless noted in the contract. Certain wines are available in limited quantities. Please confirm wine at time of deposit to ensure availability.

**Outside Food:** No outside food is allowed except for cakes. There is a \$2 per person cake plate fee based on the number of guests in attendance for cakes brought into BROOKS.

**Corkage:** Corkage is \$10.00 per bottle with a maximum two bottle allowance unless noted in the contract. After the two bottle maximum allowance, corkage is \$25 per bottle.

**Gratuity and Tax:** 20% gratuity and 8.25% tax is charged in addition to the proposal price.

**Guarantee:** Attendance must be confirmed five (5) days in advance. This number is considered your guaranteed attendance and will be reflected in the final charges.

**Deposit:** In order to confirm your reservation a signed contract and a 20% deposit is required. This deposit is applied towards the final bill the day of your event and is non-refundable.

**Payment:** Full payment is due upon the conclusion of your event unless pre-paid in advance. Cash, MasterCard, Visa, American Express and Discover are accepted. Company and personal checks are accepted by special arrangement. Please note that we are unable to split checks unless prior arrangements have been made.

# BROOKS Private Party Request Form

FAX to 866.723.9091 or Email to [info@restaurantbrooks.com](mailto:info@restaurantbrooks.com)

Name/ Company:

Date Requested:

Contact Number:

Number In Party:

Event Time:

Hors D'Oeuvres:

1st Course:

2nd Course:

Dessert:

Notes/Special Requests:

# BROOKS

## Three Course Private Party Dinner Menu - \$60 per Person

### 1<sup>st</sup> Course - Choice of (2)

**Cornmeal Fried West Coast Oysters** | Fennel Celery Root Slaw | Gorgonzola | "Buffalo" Aioli

**Pan-Seared New York Foie Gras** | Crème Friache Waffle | Crispy Pancetta | Fruit Compote

### Seasonal Soup

**Kenter Canyon Farms Young Field Greens** | Crumbled Goat Cheese | Spiced Pecans | Orange Walnut Vincotto Dressing

**Chopped Hearts of Romaine** | Parmesan Cheese | Herb Garlic Crouton | "Chi-Chi" Dressing

### 2<sup>nd</sup> Course - Choice of (2)

**Wood-Grilled 10 oz New York Steak** | Oven roasted Herbed Potatoes | Sautéed Green Beans | Roasted Garlic | Red Wine Sauce

**Pan-Roasted Scottish Salmon** | Soft Polenta Cake | Traditional Mediterranean Greek Salad | Spanish Extra Virgin Olive Oil

### Seasonal Fish

**Wood-Grilled Shelton Farms Free Range Chicken Breast** | Sautéed Collard Greens | Goat Cheese Potato Puree | Herb Chicken Jus

**24 Hour-Marinaded Short Ribs** | Olive Oil Parsnip Purée | Watercress Grilled Red Onion Salad | Cider Barbeque Glaze

### 3<sup>rd</sup> Course - Choice of (2)

**Chocolate Dessert** | Vanilla Bean Ice Cream | Fruit Purée

**Cinnamon Roll Bread Pudding** | Caramel Rum Sauce | Orange Whipped Cream

**Maytag Blue Cheesecake** | Macerated Seasonal Berries

# BROOKS

## Three Course Private Party Dinner Menu - \$46 Per Person

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

Choice of (2)

**Chopped Hearts of Romaine** | Parmesan Cheese | Herb Garlic Crouton | "Chi-Chi" Dressing

### Seasonal Soup

**Kenter Canyon Farms Young Field Greens** | Crumbled Goat Cheese | Spiced Pecans | Orange Walnut Vincotto Dressing

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

Choice of (2)

**Pan-Roasted Scottish Salmon** | Soft Polenta Cake | Traditional Mediterranean Greek Salad | Spanish Extra Virgin Olive Oil

**24 Hour-Marinated Short Ribs** | Olive Oil Parsnip Purée | Watercress Grilled Red Onion Salad | Cider Barbeque Glaze

### Seasonal Fish

**Wood-Grilled Shelton Farms Free Range Chicken Breast** | Sautéed Collard Greens | Goat Cheese Potato Puree | Herb Chicken Jus

### 3<sup>rd</sup> Course

Choice of (2)

**Chocolate Dessert** | Vanilla Bean Ice Cream | Fruit Purée

**Cinnamon Roll Bread Pudding** | Caramel Rum Sauce | Orange Whipped Cream

**Maytag Blue Cheesecake** | Macerated Seasonal Berries

# BROOKS

## Hors D'Oeuvres Menu

Price is based on piece per person:

Mini Maryland Crab Cake | Buffalo Aioli 2

Chilled Lobster & Mango Salad 2

Cured Tomato, Basil & Kalamata Tuscan Bruschetta | Goat Cheese 1.5

Spiced Chilled Prawns | Horseradish Tomato Dipping Sauce 2

Spicy Tuna Tartar | Crispy Wonton | Sriracha 2

Grilled Marinated Skirt Steak Skewers | Red Bell Pepper Ketchup 2.5

Seared Hudson Valley Foie Gras | Crème Friache Waffle | Seasonal Glaze 3.5

Smoked Chicken, Apples & Walnut Salad | Sourdough Croutons 2

# BROOKS

## Three Course Private Party Lunch Menu - \$35 Per Person

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

Choice of (2)

#### Seasonal Soup

**Chopped Hearts of Romaine** | Parmesan Cheese | Herb Garlic Crouton | "Chi-Chi" Dressing

**Kenter Canyon Farms Young Field Greens** | Crumbled Goat Cheese | Spiced Pecans | Orange Walnut Vincotto Dressing

**Cornmeal Fried West Coast Oysters** | Fennel Celery Root Slaw | Gorgonzola | "Buffalo" Aioli

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

Choice of (2)

**Pan-Roasted Scottish Salmon** | Soft Polenta Cake | Traditional Mediterranean Greek Salad | Spanish Extra Virgin Olive Oil

**Hand-Rolled Spinach Ricotta Gnocchi** | Sautéed Wild Mushroom Ragout | Pancetta | Rosemary Cream

**Wood-Grilled Citrus Marinated Chicken Breast** | Sautéed Collard Greens | Goat Cheese Potato Puree | Herb Chicken Jus

**Hand-formed 8 oz Angus Burger** | Grilled Red Onion | Maytag Blue Cheese | Smoked Bacon Hand Cut French Fries | Red Bell Pepper Ketchup

### 3<sup>rd</sup> Course

Choice of (2)

**Grilled Chocolate Pound Cake** | Caramel Latte Granita | Bananas Foster Compote

**Cinnamon Roll Bread Pudding** | Caramel Rum Sauce | Orange Whipped Cream

**Maytag Blue Cheesecake** | Macerated Seasonal Berries

# BROOKS

## Three Course Private Party Lunch Menu - \$35 Per Person

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

Choice of (2)

#### Seasonal Soup

**Chopped Hearts of Romaine** | Parmesan Cheese | Herb Garlic Crouton | "Chi-Chi" Dressing

**Kenter Canyon Farms Young Field Greens** | Crumbled Goat Cheese | Spiced Pecans | Orange Walnut Vincotto Dressing

**Cornmeal Fried West Coast Oysters** | Fennel Celery Root Slaw | Gorgonzola | "Buffalo" Aioli

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

Choice of (2)

**Pan-Roasted Scottish Salmon** | Soft Polenta Cake | Traditional Mediterranean Greek Salad | Spanish Extra Virgin Olive Oil

#### Seasonal Pasta

**Wood-Grilled Citrus Marinated Chicken Breast** | Sautéed Collard Greens | Goat Cheese Potato Puree | Herb Chicken Jus

**Hand-formed 8 oz Angus Burger** | Grilled Red Onion | Maytag Blue Cheese | Smoked Bacon Hand Cut French Fries | Red Bell Pepper Ketchup

### 3<sup>rd</sup> Course

Choice of (2)

**Chocolate Dessert** | Vanilla Bean Ice Cream | Fruit Purée

**Cinnamon Roll Bread Pudding** | Caramel Rum Sauce | Orange Whipped Cream

**Maytag Blue Cheesecake** | Macerated Seasonal Berries