



BROOKSHIRE

Brookshire Gives Back!

Because it's the right thing to do...

Brookshire is a family owned business. We believe in supporting our men and women in the military, police and fire department. We have always given a discount to those who serve and put their life on the line. It is our way of saying "Thank you", and it is the honorable thing to do.

Going forward Brookshire gives back again! When you book your wedding with us, we will make a donation in your name to the recognized charity of your choice.

We at Brookshire have always given back and will continue to do so. Why?

Because it's the right thing to do...

Brookshire goes Green!

Our indoor and outdoor lights are all now LED's. They are energy saving, highly efficient and clean for the environment. It was a BIG project, but we at Brookshire want to do our part to help save our planet. Resources are precious, and this is one way we can help.

We have also made many changes to our menu to continue to support our local community and to provide you with a cleaner safer product.

Our chicken is:

- ✓ *Locally raised on family farms in Ohio*
- ✓ *Hormone free (USDA approved)*
- ✓ *Allergen Free*
- ✓ *Gluten Free*
- ✓ *MSG Free*
- ✓ *Soy Free*

Our produce is:

- ✓ *Locally sourced*
- ✓ *Home grown*
- ✓ *Picked fresh daily*

Our Herbs and Garnishes:

- ✓ *Fresh from our own garden*

Our fish is:

- ✓ *Sustainable raised in pristine waters*
- ✓ *Free of contaminants, PCB's and toxins*
- ✓ *Fully traceable*
- ✓ *All natural*
- ✓ *No hormones*
- ✓ *No antibiotics*
- ✓ *Global G.A.P. – Global partnership for good agricultural practice*

weddings • receptions • social events
www.brookshire.biz

BROOKSHIRE GIVES BACK

Brookshire is dedicated to giving back. When you book your wedding with us, we will make a donation to the recognized charity selected from the list below. We've selected a number of charities to support that are committed to helping others. Feel free to learn more about the organizations below by checking out their websites. Make your selection below and Brookshire will do the rest.

- Make-A-Wish.** Make-A-Wish is committed to the vision of granting the wish of every eligible child. They rely on wish referrals from caring individuals to help reach more kids with life threatening medical conditions every year and grant them a wish that changes lives, forever. Wish.org
- SourcePoint: Council for Older Adults of Delaware County.** The organization provides an Enrichment Center, day trips, social activities, home delivered meals, caregiver support and workshops, information and referrals, adult day services, homemaker services, emergency response services, home repair services, insurance and medical counseling, personal care, prescription assistance, respite, online directory of services, education events, senior health, transportation, and a safety day. mysourcepoint.org
- Faith Mission.** Faith Mission's goal is to create a better world by serving people in need. Central Ohio based, Faith Mission provides food, shelter, employment, free clinics and case management to people in need. FaithMissionofOhio.org
- Compassion International.** Compassion is not just a child sponsorship organization. They are a child development organization. Child development begins with a commitment to the children and families and extends beyond simple involvement in their lives to long term dedication and perseverance. Child development is an investment – an investment of time for a lifetime. Compassion.com
- Wounded Warriors.** The greatest casualty is being forgotten. Wounded Warriors' mission is to honor and empower wounded warriors. Their vision is to foster the most successful, well-adjusted generation of wounded service members in our nation's history. Woundedwarriorsproject.org
- Nationwide Children's.** When you give to Nationwide Children's, you are giving the gift of hope. More than one million children receive lifesaving care at Nationwide Children's every year. Each and every child deserves the chance of a healthy future. NationwideChildrens.org
- The Drop Box.** In an attempt to protect and care for newborn babies that would otherwise have been abandoned on the streets of Seoul, Pastor Lee built a "baby box" at Jusarang Community Church, and made it his mission to welcome unwanted babies. Young mothers and those fearful of their baby's disabilities drop off their children, sometimes in the middle of the night, in hopes that they can live better lives than the mothers could give them. thedropboxfilm.com
- Capital Area Humane Society.** For 131 years, the Capital Area Humane Society has been sheltering homeless animals, fighting animal cruelty and neglect, and offering programs to address the needs of animals in our community. CAHS-pets.org
- The James.** Giving to the OSUCCC – The James, you are providing immediate funding for cancer research and patient care. Cancer.osu.edu

INVESTMENT

Reception Packages

SIMPLY ELEGANT PACKAGE

*Choose from our Dinner Buffet,
Family Style, Signature Stations
or Brunch Buffet*

74.99 PER GUEST

FRIDAYS, OFF SEASON SATURDAYS
(MAR & APR, NOV & DEC)

84.99 PER GUEST

SATURDAYS (MAY - OCT)

69.99 PER GUEST

SUNDAYS

SUPERIOR SERVED DINNER PACKAGE

Choose from our Served Dinner menu

104.99 PER GUEST

ALL DATES

PLATINUM SERVED DINNER PACKAGE

Choose from our Platinum Package menu

134.99 PER GUEST

ALL DATES

WINTER WONDERLAND PACKAGE

JANUARY OR FEBRUARY

*Choose from our Dinner Buffet,
Family Style, Signature Stations
or Brunch Buffet*

66.99 PER GUEST

FRIDAYS, SATURDAYS & SUNDAYS

EXCLUSIVE DATES PACKAGE

*Choose from our Dinner Buffet,
Family Style, Signature Stations
or Brunch Buffet*

66.99 PER GUEST

ANY MONDAY - THURSDAY DATE

*EXCLUDES HOLIDAYS

CHILDREN AGES 2-12

*Children will enjoy a special house-made meal of chicken fingers,
gourmet macaroni and cheese, and fresh fruit*

54.99 PER GUEST

ADULT GUEST MINIMUMS

Mon - Thurs 75 Adults

Friday 95 Adults

Saturday 140 Adults

Sunday 75 Adults

tax, service fee, ceremony and outdoor chair rental additional



SIMPLY ELEGANT PACKAGE

FACILITY

*Brookshire Ballroom Rental: 5 hour reception package which includes your cocktail hour
Outdoor Patios
Dance Floor
Tables and Chiavari chairs
Set up and tear down
Access to both suites for wedding party*

PERSONNEL

*Venue Coordinator On-site
Event Captain; Full Service Staff
Bartender(s)*

BEVERAGE SERVICE

*Coffee, Decaffeinated Coffee, Hot/Iced Tea Beverage Station
4.5 Hour Open Bar featuring Soft Drinks, Beer and Wine*

MENU *see menus for full offerings*

*Two Entree Buffet or Two Entree Family Style - Includes Two Appetizers, Two Side Selections, Artisan Bread Basket with Infused Dipping Oil, and Seasonal Green Salad served Family Style with Ranch and Balsamic Vinaigrette Dressing
Signature Stations or Brunch Buffet- see menu for full offerings*

TABLESERVICE

*Linens for Buffet, Cake, Head and Guest Tables
Linens available in 80 colors
Pre-set Napkins available in 80 colors
Pre-set Water
China, Flatware, and Glassware
Cake Cutting with China Plates, Flatware and Napkins
Select Decor on Buffet Tables*

CENTERPIECES

Individualized Fresh Floral Centerpieces created exclusively for your wedding reception by our in-house floral designers. Our designers will cover in detail every item needed for your centerpieces, including colors, style, inspiration and theme you want to create. We have a large variety of vases including but not limited to: mercury bowls, vintage, mason jars, large pilsners, cylinders and lanterns.

WEDDING CAKE

Individualized Cake, Cupcakes, Pies or Dessert collection personalized for your wedding. Not only do our cakes look like a piece of art, they taste wonderful too. We have approximately 40 different cake flavors and many fillings for you to choose. Every layer can be a different flavor and filling. Our cake designer will schedule a consultation with you and create the wedding cake of your dreams.

PROFESSIONAL DJ

5 Hours professional DJ service with your choice of over 70,000 songs. Song selections include music from the 1920s to present day. Your DJ will schedule a consultation and personally communicate with you concerning every aspect of your song selections, timeline, special dances, grand entrance, emcee your entire reception and more.

SUPERIOR SERVED DINNER PACKAGE

FACILITY

Brookshire Ballroom Rental: 5 hours reception package which includes your cocktail hour
Outdoor Patios
Dance Floor
Tables and Chiavari chairs
Set up and tear down
Access to both suites for wedding party

PERSONNEL

Venue Coordinator On-site
Event Captain; Full Service Staff
Bartender(s)

BEVERAGE SERVICE

Champagne Toast for both Wedding Party and Guests
4.5 Hour Full Open Bar featuring Soft Drinks, Beer, Wine and Premium Liquor
Tablesides Coffee, Hot/Iced Tea

MENU *see menus for full offerings*

Choice of Two Entrees; Three Appetizers: One Passed, Two Stationed; Two Side Selections
Mixed Green Salad with Balsamic Vinaigrette Dressing or Iceberg Lettuce Wedge with Ranch Dressing
Artisan Bread Basket with Infused Dipping Oil

TABLESERVICE

Linens for Cake, Head and Guest Tables
Linens available in 80 colors
Pre-set Napkins available in 80 colors
Pre-set Water
China, Flatware and Glassware
Cake Cutting with China Plates, Flatware and Napkins

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PLATINUM SERVED DINNER PACKAGE

FACILITY

Brookshire Ballroom Rental: 5 hours reception package which includes your cocktail hour
Outdoor Patios
Dance Floor
Tables and Chiavari chairs
Set up and tear down
Both Ballrooms
Access to both suites for wedding party

PERSONNEL

Venue Coordinator On-site
Event Captain; Full Service Staff
Bartender(s)

BEVERAGE SERVICE

Champagne Toast for both Wedding Party and Guests
4.5 Hour Full Open Bar featuring Soft Drinks, Beer, Wine and Platinum Liquor
Tableside Coffee, Hot/Iced Tea

MENU *see menus for full offerings*

The Platinum Package includes all the features of the Superior Package along with an upgraded chef-driven menu featuring premium choices, see Platinum Package Menu.
In addition, Platinum Package clients choose 2 of the Premium Enhancement options attached

TABLESERVICE

Linens for Cake, Head and Guest Tables
Linens available in 80 colors
Pre-set Napkins available in 80 colors
Pre-set Water
China, Flatware and Glassware
Cake Cutting with China Plates, Flatware and Napkins

CENTERPIECES

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5 Hours professional DJ service with your choice of over 70,000 songs. Song selections include music from the 1920s to present day. Your DJ will schedule a consultation and personally communicate with you concerning every aspect of your song selections, timeline, special dances, grand entrance, emcee your entire reception and more.

CEREMONY PACKAGES

Did you know? 95% of our couples decide to have their ceremony here as well. The breathtaking scenery and ease of travel for your guests make a relaxing experience for all. We can host a beautiful candlelit indoor ceremony or a scenic open-air outdoor ceremony. We have multiple ceremony locations on site with a comprehensive rain plan. Brookshire is honored to host your ceremony and celebrate afterwards with your family and friends.

Includes 2.5 additional hours, 4-foot altar table with your choice of color poly or satin linen, Brookshire pergola or indoor arch, venue coordinator to assist you with prompting your wedding party down the aisle, one hour for rehearsal, preferred vendor list for photography and officiant services.

DJ SERVICES

Our DJ is happy to assist with your ceremony music. Beginning with your guests arrival 30 minutes prior to you walking down the aisle, they will hear the music selection of your choice. In your one on one consultation, you can coordinate all music for your ceremony including: prelude, processional, ceremony, recessional and postlude. Includes speaker set up, microphone and lavalier for officiant.

<i>Fridays, Saturdays, and Sundays</i>	600
<i>Any Exclusive Dates</i>	500

OUTDOOR CHAIR RENTAL

*Outdoor ceremonies require rental of white folding chairs
2 per chair*

CEREMONY FLORAL AVAILABLE

Our talented in-house floral artists can assist you with any floral needs for your ceremony. Bridal party bouquets or boutonnieres, altar arrangements, pergola décor, petals down the aisle, and more. All of your flowers will be cohesive with reception centerpieces for the complete look at a modest additional cost.

COCKTAIL HOUR APPETIZER SELECTION MENU

DISPLAYED APPETIZERS

COCKTAIL MEATBALLS

House-made perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce

SPINACH RISOTTO STUFFED MUSHROOMS

Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese

BACON WRAPPED WATER CHESTNUTS

Lightly glazed with honey cracked pepper sauce

MINI CHEESEBURGERS

House-made all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

SPINACH AND ARTICHOKE FONDUE

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with pita bread

BUFFALO CHICKEN DIP

Hot, creamy and decadent, served with salty, crisp corn tortilla chips

PETITE CAPRESE

Fresh buffalo mozzarella, tomato and basil drizzled in aged balsamic vinegar glaze served in a ceramic spoon

BAMBOO SKEWER CHICKEN SATAY

Marinated chicken on a bamboo skewer served in a shot glass with your choice of Thai peanut or Asian dipping sauce

MINI BEEF WELLINGTONS

Perfectly portioned bite size beef wrapped in a flaky puff pastry

LOADED POTATO CUPS

Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt

CRUDITE CUPS

An individual serving of fresh seasonal vegetables served with choice of ranch or roasted red pepper dip

SHRIMP SHOOTERS

Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge

SCOOP OF FRUIT , IF K ABOBS

Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone

SOUP AND SANDWICH SHOOTERS

Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack served with hearty tomato basil soup

DOMESTIC CHEESE BOARD

Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers

BRUSCHETTA DISPLAY

Beautifully displayed parmesan crusted ciabatta bread served with basil marinated tomatoes

CHARCUTERIE

A selection of cured meats including but not limited to prosciutto, soppressetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread

ASSORTED FLAT BREAD PIZZA

Fresh mozzarella, balsamic vinegar, tomato and basil 
Caramelized onion with bacon & gruyere
Prosciutto, pear & olive oil
Spicy sausage and fontina cheese

CHICKEN & WAFFLES

Bite sized breaded chicken and belgian waffle drizzled in maple syrup

CHEESE BALL

Combination of our house-made cheese blend, including cream cheese and cheddar cheese, paprika, garlic and chives rolled in our bacon crumble

RAVIOLI SPOONS

Our specialty cheese-filled ravioli served on a bed of house-made marinara sauce in an individualized ceramic spoon

 - CAN ALSO BE SERVED TABLESIDE  - CAN ALSO BE PASSED

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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BROOKSHIRE

COCKTAIL HOUR APPETIZER SELECTION MENU CONT'D

PASSED APPETIZERS

NAKED BLT CHEESEBURGER

100% ground beef petite patty skewered with cheese, bacon, lettuce and tomato

MEAT & POTATO SKEWER

Tender, juicy marinated steak skewered with a seasoned baby potato and roasted garlic clove

SMOKED SALMON PINWHEEL

with dill cream cheese on a sea salt flatbread

People's choice award winner at "Taste of New Albany"

SEAFOOD CEVICHE

with scallops, shrimp, tuna and salmon marinated in extra virgin olive oil, lime juice and Italian parsley

SHRIMP AND GRITS

Seasoned Shrimp on warm cheddar grits served in individual ramekins

TUNA POKE

Raw tuna salad with soy sauce, scallions, cucumber and sesame seeds on a sea salt flatbread

FISH TACOS

Tender seasoned cod, pico de gallo and lettuce in a crisp tortilla shell with spicy bistro sauce

LAMB SATAY

Featuring Ohio grown tomatoes with cous cous in a saffron broth served in a shot glass

POLENTA CAKE

with shallot and garlic chevre porcini mushroom duxcell

DUCK CONFIT

BBQ duck seasoned with herbs, slow cooked, topped with a jicama radish slaw served on a corn cake

ASIAN NOODLES

Individual ceramic spoons with delicate noodles topped with ginger, carrot and Asian balsamic caviar

TORTILLA CHIPS

with homemade guacamole and shrimp

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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BROOKSHIRE

DINNER BUFFET MENU

Includes salad served tableside with balsamic vinaigrette & ranch dressing, artisan bread basket with infused dipping oil, pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced or hot tea, linens, napkins, china, flatware and full service staff

Includes two Cocktail Hour Appetizers, one of which can be passed or served tableside for no additional charge

ENTREES

Choice of Two

ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

SLOW ROASTED ROSEMARY CHICKEN

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

CHICKEN CORDON BLEU

Tender marinated chicken stuffed with prosciutto ham and cheese, rolled in our blend of breadcrumbs, thyme, butter, salt and pepper and cooked to perfection making this classic dish the perfect entrée

ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and Italian cheese medley, topped with marinara

HONEY LEMONGRASS BAKED CHICKEN

Bone-in chicken thighs baked in our lemongrass, soy and honey seasoning

FOUR CHEESE STUFFED SHELLS

Jumbo shells filled with a blend of Italian cheeses and topped with marinara

LASAGNA PRIMAVERA

Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich creamy parmesan sauce

FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki or maple bourbon glaze

SPIRALED FAJITA STEAK

Thinly sliced flank steak grilled to perfection and filled with julienned vegetables, seasoned with olive oil, salt and pepper, and fresh rosemary

BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

PORK SCALLOPINI

Tender roasted pork in a creamy sage sauce

GRILLED AUKRA NORWEGIAN SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

CHEF CARVED MEATS

Choice of One

Top round roast with mushroom sauce

Pork loin with apple cranberry relish

Roast turkey with gravy

Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish +2 pp

SIDES

Choose one from each category

Vegetables:

Chef's Roasted Seasonal Vegetables

Vegetable Orzo Pasta

Honey Glazed Carrots

Fresh Green Beans with Bacon and Onion

Oven Roasted Brussel Sprouts

Southern Style Corn with Red Peppers

Roasted zucchini, yellow squash and onions

Roasted Asparagus

Starch:

Penne Pasta with Marinara, Alfredo or Pesto

Roasted Garlic Mashed Potatoes

Smashed Red Skin Potatoes

Gourmet Macaroni & Cheese

Au Gratin Potatoes

Broccoli Rice Casserole

Baked Potato Wedges

Parsley New Potatoes

Wild Rice Pilaf

Sweet Potatoes

Third entrée available additional 5 pp
Third side option available additional 3.50pp

VEGETARIAN - VEGAN - GLUTEN FREE

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BROOKSHIRE

FAMILY STYLE MENU

Includes a seasonal green salad served family style with balsamic vinaigrette and ranch dressing, artisan bread basket with infused dipping oil, pre-set water with a self-serve beverage station including regular and decaffeinated coffee, iced or hot tea, linens, napkins, china, flatware and full service staff

Includes two Cocktail Hour Appetizers, one of which can be passed or served tableside for no additional charge

ENTREES

Choice of Two

PINEAPPLE GLAZED SMOKED HAM ☹

Thick sliced ham with pineapple glaze

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA

Traditional Marsala wine mushroom sauce

SLOW ROASTED ROSEMARY CHICKEN ☹ WITH NO JUS

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

CARIBBEAN JERK CHICKEN ☹

Grilled marinated chicken breast covered with fresh pineapple mango salsa

CHICKEN CORDON BLEU

Tender marinated chicken stuffed with prosciutto ham and cheese, rolled in our blend of breadcrumbs, thyme, butter, salt and pepper and cooked to perfection making this classic dish the perfect entrée

ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and Italian cheese medley, topped with marinara

FOUR CHEESE STUFFED SHELLS

Jumbo shells filled with a blend of Italian cheeses and topped with marinara

PORK SCALLOPINI

Tender roasted pork in a creamy sage sauce

FLANK STEAK ☹

Tender, juicy biased cut steak served in a sweet teriyaki or maple bourbon glaze

SPIRALED FAJITA STEAK ☹

Thinly sliced flank steak grilled to perfection and filled with julienned vegetables, seasoned with olive oil, salt and pepper, and fresh rosemary

BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgandy mushroom sauce

BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

PENNE PASTA ♻ WITH NO CHICKEN

Pesto sauce made with basil and pine nuts, grilled chicken and asparagus topped with romano cheese

PASTA WITH MEATBALLS

Pasta with marinara sauce and house-made beef and pork blend baked meatballs

SIDES

Choose one from each category

Vegetables:

Chef's Roasted Seasonal Vegetables ♻ ♻ ☹

Vegetable Orzo Pasta ♻

Honey Glazed Carrots ♻ ☹

Fresh Green Beans with Bacon and Onion ☹

Oven Roasted Brussel Sprouts ♻ ♻ ☹

Southern Style Corn with Red Peppers ♻ ☹

Roasted zucchini, yellow squash and onions ♻ ♻ ☹

Roasted Asparagus ♻ ♻ ☹

Starch:

Penne Pasta with Marinara ♻ ♻, Alfredo ♻ or Pesto ♻ ♻

Roasted Garlic Mashed Potatoes ♻ ☹

Smashed Red Skin Potatoes ♻

Gourmet Macaroni & Cheese ♻

Au Gratin Potatoes ♻

Broccoli Rice Casserole ♻

Baked Potato Wedges ♻

Parsley New Potatoes ♻ ☹

Wild Rice Pilaf

Sweet Potatoes ♻ ☹

Third entrée available additional 5 pp
Third side option available additional 3.50pp

♻ - VEGETARIAN ♻ - VEGAN ☹ - GLUTEN FREE

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BRUNCH STYLE MENU

*Pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea
linens, napkins, china, flatware and full service staff*

Brunch menu includes ALL of the following:

FRESH SCRAMBLED EGGS  

AUTHENTIC BELGIAN WAFFLES 

With butter, maple syrup, fresh fruit topping, chocolate chips, walnuts and freshly whipped cream

FRESH FRUIT DISPLAY  

With strawberry cream cheese dip

CRISP BACON AND SAUSAGE 

HOMESTYLE POTATOES   

CHOICE OF ORZO SALAD (WARM OR COLD) OR MIXED GREEN SALAD 

CHEF CARVED GLAZED HAM 

ASSORTED BREAKFAST PASTRIES 

CHOCOLATE COVERED STRAWBERRIES   

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SIGNATURE STATIONS MENU

Includes pre-set water with self-serve beverage station including regular and decaffeinated coffee, iced and hot tea, china, flatware and full service staff

DISPLAY SELECTIONS

Choice of Two

SPINACH AND ARTICHOKE FONDUE

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with pita bread

BUFFALO CHICKEN DIP

Hot, creamy and decadent, served with salty, crisp corn tortilla chips

DOMESTIC CHEESE BOARD

Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers

CHIPS AND DIP DISPLAY

Served with crispy corn tortilla chips, hummus, black bean & roasted corn salsa, tomato salsa, and guacamole

FRESH FRUIT DISPLAY

Fresh seasonal fruit served with strawberry cream cheese dip

HORS D'OEUVRES

Choice of Four

COCKTAIL MEATBALLS

House-made perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce

SPINACH RISOTTO STUFFED MUSHROOMS

Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese

BACON WRAPPED WATER CHESTNUTS

Lightly glazed with honey cracked pepper sauce

MINI CHEESEBURGERS

House-made all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

PETITE CAPRESE

Fresh buffalo mozzarella, tomato and basil drizzled in aged balsamic vinegar glaze served in a ceramic spoon

BAMBOO SKEWER CHICKEN SATAY

Marinated chicken on a bamboo skewer served in a shot glass with your choice of Thai peanut or Asian dipping sauce

MINI BEEF WELLINGTONS

Perfectly portioned bite size beef wrapped in a flaky puff pastry

LOADED POTATO CUPS

Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt

CRUDITE CUPS

An individual serving of fresh seasonal vegetables served with choice of ranch or roasted red pepper dip

SHRIMP SHOOTERS

Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge

SCOOP OF FRUIT IF KABOBS

Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone

SOUP AND SANDWICH SHOOTERS

Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack served with hearty tomato basil soup

BRUSCHETTA DISPLAY

Beautifully displayed parmesan crusted ciabatta bread served with basil marinated tomatoes

CHARCUTERIE

A selection of cured meats including but not limited to prosciutto, soppressetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread

ASSORTED FLAT BREAD PIZZA

*Fresh mozzarella, balsamic vinegar, tomato and basil 
Caramelized onion with bacon & gruyere
Prosciutto, pear & olive oil
Spicy sausage and fontina cheese*

CHICKEN & WAFFLES

Bite sized breaded chicken and belgian waffle drizzled in maple syrup

CHEESE BALL

Combination of our house-made cheese blend, including cream cheese and cheddar cheese, paprika, garlic and chives rolled in our bacon crumble

SIGNATURE STATIONS MENU CONT'D

RAVIOLI SPOONS

Our specialty cheese-filled ravioli served on a bed of house-made marinara sauce in an individualized ceramic spoon

NAKED BLT CHEESEBURGER

100% ground beef petite patty skewered with cheese, bacon, lettuce and tomato

MEAT & POTATO SKEWER

Tender, juicy marinated steak skewered with a seasoned baby potato and roasted garlic clove

SMOKED SALMON PINWHEEL

*with dill cream cheese on a sea salt flatbread
*People's choice award winner at "Taste of New Albany"**

SEAFOOD CEVICHE

with scallops, shrimp, tuna and salmon marinated in extra virgin olive oil, lime juice and Italian parsley

SHRIMP AND GRITS

Seasoned Shrimp on warm cheddar grits served in individual ramekins

TUNA POKE

Raw tuna salad with soy sauce, scallions, cucumber and sesame seeds on a sea salt flatbread

FISH TACOS

Tender seasoned cod, pico de gallo and lettuce in a crisp tortilla shell with spicy bistro sauce

LAMB SATAY

Featuring Ohio grown tomatoes with cous cous in a saffron broth served in a shot glass

POLENTA CAKE

with shallot and garlic chevre porcini mushroom duxcell

DUCK CONFIT

BBQ duck seasoned with herbs, slow cooked, topped with a jicama radish slaw served on a corn cake

ASIAN NOODLES

Individual ceramic spoons with delicate noodles topped with ginger, carrot and Asian balsamic caviar

TORTILLA CHIPS

with homemade guacamole and shrimp

STATIONS

Choice of One

MARTINI MASHED POTATO STATION

Mashed potatoes, whipped butter, sour cream, shredded cheddar cheese, bacon bits, scallions and house-made salsa served in martini glass

BAKED POTATO STATION

Seasoned baked potatoes served with whipped butter, sour cream, shredded cheddar cheese, bacon bits and scallions, house-made salsa and mixed green salad

TACO STATION

Soft tortillas served with seasoned ground beef, grilled chicken, tortilla chips, fresh lettuce, onions, tomatoes, salsa, shredded cheddar cheese, sour cream, taco sauce, jalapenos, mexican style rice and refried beans

CHEF MANNED PASTA STATION

Choice of two pastas; ziti, penne, linguini or cheese tortellini served with alfredo and marinara sauce, diced chicken and choice of meatballs or italian sausage, onions, peppers, mushrooms, tomatoes, olives, parmesan cheese, caesar salad and garlic bread

TAC AND GUAC STATION

Fish or chicken tacos, fresh made guacamole, black bean and mango salsa, lettuce, shredded cheddar cheese, sour cream and house made crispy corn tortilla chips

CARVER SANDWICH STATION

Served with select bread and buns, toppings and sauces

Choice of one

HONEY HAM

ROASTED TURKEY BREAST

PORK TENDERLOIN

ROAST BEEF

PRIME RIB *additional 2 pp*

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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BROOKSHIRE

SERVED DINNER MENU

Includes a specialty salad, artisan bread basket with infused dipping oil and tableside beverages including water, regular and decaffeinated coffee, linens, napkins, china, flatware and full service staff

Includes three Cocktail Hour Appetizers, two of which can be passed or served tableside

ENTREES

Choice of One or Two

SURF & TURF WITH SHRIMP

Filet prepared with house made demi-glaze and choice of grilled shrimp skewer or crab cake topped with remoulade, served with roasted garlic mashed potatoes and asparagus

AUKRA NORWEGIAN SALMON WITH LEMON DILL OR MANGO SALSA

Served with wild rice pilaf and asparagus

STUFFED CHICKEN BREAST

Sausage and polenta filling topped with garlic cream sauce, roasted garlic mashed potatoes and asparagus

ROASTED HALF CHICKEN

Marinated in fresh herbs and served with roasted garlic mashed potatoes and asparagus

ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and Italian cheese medley, topped with marinara and served with penne pasta with marinara and asparagus

PANCETTA AND PEAR-STUFFED PORK

Bone-in stuffed pork chop with pancetta and pear served over au gratin potatoes with grilled asparagus

BARRAMUNDI FRESHWATER FISH

Barramundi is oven roasted and has a mild buttery flavor, very moist and succulent served with tomato caper relish, wild rice pilaf and asparagus

PRIME RIB

USDA prime rib of beef topped with hickory au jus served with roasted garlic mashed potatoes and asparagus

PETITE FILET & CHICKEN DUET

Chicken breast and filet of beef served with asparagus and roasted garlic mashed potatoes

SALADS

MIXED GREEN SALAD

Cherry tomatoes, house made croutons, bleu cheese crumbles, toasted walnuts, almonds or pecans and served with balsamic vinaigrette

CLASSIC WEDGE

Crisp bacon, hard boiled egg, red onion, bleu cheese crumbles and served with ranch dressing

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BROOKSHIRE

PLATINUM PACKAGE MENU

Includes a specialty salad, artisan bread basket with infused dipping oil and tableside beverages including water, regular and decaffeinated coffee, linens, napkins, china, flatware and full service staff

DISPLAY STATIONS

Choice of One

ANTIPASTO STATION

Cured Italian meats including salami, spicy capicola, prosciutto, and mortadella along with fresh Italian cheeses including parmigiano reggiano, fresh mozzarella, pecorino and provolone served with mixed olives and assorted peppers displayed on rustic platters

SEAFOOD BAR -EXCEPT CROSTINI

Shrimp, fresh oyster shooters, mussels, lobster salad crostini, and crab claws with cocktail sauce, lemons and limes

FRUIT DISPLAY

Fruit and anglaise stuffed waffle cones and fresh fruit skewers served with chocolate sauce and peanut butter dipping sauce

IMPORTED CHEESE DISPLAY -EXCEPT CROSTINI

Assorted imported cheeses such as brie, parmesan, aged cheddar, gouda and feta with crostini, olive spread, and figs served on a display of rustic platters

VEGETABLE DISPLAY

Fresh vegetables displayed on a variety of platters featuring zucchini, squash, asparagus, peppers, and mushrooms accompanied by ranch and onion dips

SMOKED SALMON DISPLAY -EXCEPT CRACKERS

Fresh, never frozen Scottish Salmon smoked in Scotch barrels served alongside with cream cheese, hardboiled egg whites and yolks, red onions, tomatoes and imported crackers and flatbreads

MEDITERRANEAN DISPLAY -EXCEPT PITA

Grilled artichoke hearts, roasted red pepper hummus, pita chips and homemade Moroccan Cucumber Salad consisting of tomato, cucumber, onion, parsley, lemon juice and extra virgin olive oil

CAPRESE DISPLAY

Sliced heirloom tomatoes, fresh mozzarella cheese, Italian imported olive oil and fresh basil leaves

APPETIZERS

Choice of Two, which can be passed or served tableside for no additional charge

STUFFED MUSHROOM TRIO

Selection of mushrooms filled with spinach florentine, mushroom risotto and freshly grated parmesan cheese

SEARED LAMB CHOPS

on a bed of mustard demi sauce

MEATBALLS

100% beef meatballs tossed in marinara and veal meatballs in a Thai BBQ sauce

SATAY TRIO

Seared skewers of pork, beef, and chicken satay with ginger cilantro Thai peanut sauce

MINI BISON SLIDERS

Bison sliders with mushroom and swiss. Served with mustard, ketchup and pickles

TUNA WONTONS

with Thai curry aioli and served on a bed of microgreens

CHICKEN LOLLIPOPS

With selections of Thai, BBQ, Buffalo and Sesame gourmet dipping sauces

SMOKED SALMON

With dill cream cheese, tomato, and onion served on bagel chips

PROSCIUTTO AND MELON WEDGES

Lightly glazed with balsamic drizzle

MINIATURE CRAB CAKES

With a dill and old bay aioli

JUMBO BLANCHED ASPARAGUS

Wrapped in prosciutto

HAND CRAFTED DEVEILED EGGS

With a hint of truffle oil

FRESH FRUIT SKEWERS

Delicately laced with mint leaves

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PLATINUM PACKAGE MENU CONT'D

SALADS

Choice of One

FRESH RIPE STRAWBERRY & SPINACH SALAD  
with crumbled chevre cheese and almond slivers; lightly dressed with a balsamic vinaigrette

CAPRESE SALAD  
Red and yellow heirloom tomatoes and fresh mozzarella on a bed of bibb lettuce with a balsamic glaze

ROMAINE & RADICCHIO  
with sliced apples, dried cranberries, walnuts, and gorgonzola cheese; featuring a blush wine vinaigrette

CLASSIC CAESAR SALAD  
served in a crisp parmesan cup with romaine lettuce and a caesar dressing drizzle

PLATED ENTREES

Choice of Two

FILET OSCAR  -IF SAUCE REMOVED
6 oz Midwestern grain fed, certified angus beef center cut filet topped with crab meat, blanched asparagus tips, and bearnaise sauce. Served with roasted Yukon gold fingerling potatoes and asparagus wrapped in thinly sliced carrot ribbons; if 8oz filet is desired, add \$3pp

NY STRIP  -IF SAUCE REMOVED
10 oz Midwestern grain fed, certified angus beef New York strip steak served with roasted Yukon gold potatoes and asparagus wrapped in thinly sliced carrot ribbons

THE BROOKSHIRE DUO  -IF SAUCE REMOVED
Your choice of two of the following entrees served with horseradish mashed potatoes and roasted seasonal vegetables

Choose Two

- Certified angus beef, Midwestern grain fed, 4 oz center cut filet
- Hormone free chicken breast, 4 oz locally raised
- Poached lobster tail, chemical free, certified ocean friendly
- Shrimp skewer, chemical free, certified ocean friendly

CHICKEN SALTIMBOCCA
6 oz locally raised, hormone free semi boneless chicken breast stuffed with ginger, sage and spinach, and wrapped in prosciutto with a roasted shallot reduction. Served with roasted Yukon gold fingerling potatoes and haricot verts with olive oil, garlic, red pepper flakes and julienned vegetables

GRILLED CHILEAN SEA BASS 
6 oz chemical free, certified ocean friendly filet of Chilean sea bass with cilantro, citrus juices, and mango orange relish. Served with roasted Yukon gold fingerling potatoes and roasted baby carrots with lemon drizzle

GRILLED YELLOW FIN TUNA 
6 oz chemical free, certified ocean friendly filet of grilled yellow fin tuna served with cilantro jasmine rice and roasted baby carrots with lemon drizzle

SHRIMP AND SCALLOP
Chemical free, certified ocean friendly shrimp and scallops served on a bed of linguini with roasted baby carrots and lemon drizzle

SLOW ROASTED LAMB CHOPS 
Slow roasted and herb crusted New Zealand rack of lamb. Served with brown sugar roasted sweet potatoes and asparagus wrapped in thin carrot ribbons

LAMB SHANK OSSO BUCCO
All-natural domestic lamb shanks served on a bed of vegetable cous cous with roasted baby carrots and lemon drizzle

TUSCAN VEAL CHOP 
10 oz all-natural domestic veal chop roasted with olive oil, rosemary, garlic and sage served with brown sugar roasted sweet potatoes and asparagus wrapped in thinly sliced carrot ribbons

BONE IN PORK CHOP 
10 oz all natural, steroid and antibiotic free premium bone in pork chop with dijon and herbs in an apricot demi-glaze. Served with roasted Yukon gold fingerling potatoes and roasted seasonal vegetables

SEARED DUCK BREAST
Maple leaf duck breast served on a bed of wild rice pilaf with leeks and shitaki mushrooms. Served with haricot verts with olive oil, garlic and red pepper flakes with a garnish of julienned vegetables

STUFFED PORTOBELLO MUSHROOM  
Portobello mushroom top filled with braised spinach, asparagus, feta, riced cauliflower and roasted red pepper puree. Served with coconut almond rice and haricot verts with olive oil, garlic, red pepper flakes and a garnish of julienned vegetables

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PLATINUM PACKAGE MENU CONT'D

SIDES

Choice of Two

Our chef has paired each entrée with a recommended starch and vegetable. However, you may substitute one starch and one vegetable from the below list:

Roasted asparagus wrapped in thinly sliced carrot ribbons  

Roasted brussel sprouts with bacon and onion 

Roasted haricot verts with olive oil, garlic, red pepper flakes and a garnish of julienned vegetables  

Roasted baby carrots drizzled in lemon  

Twice baked potatoes with cheddar cheese and chives  

Lobster mashed potatoes 

Horseradish mashed potatoes  

Risotto cakes

White cheddar au gratin potatoes 

Coconut rice with almond slivers 

Wild rice pilaf with leeks and shitaki mushrooms 

Mixed vegetable cous cous 

Brown sugar roasted sweet potatoes  

Roasted Yukon gold fingerling potatoes  

LATE NIGHT BITES

BANANAS FOSTER STATION

Vanilla ice cream with all of the toppings to make the perfect bananas foster including cherries jubilee, bananas and our housemade rum sauce

SWEET TREATS

An assorted display of your favorite late-night desserts including mini Italian cream horns (clothes pins), beignets, cannoli's and macaroons

OLDE FASHION POPCORN STATION

Freshly popped popcorn with a variety of toppings including salt, grated parmesan, cajun pepper, cinnamon and sugar. Guests can also mix in their favorite treats for the perfect balance of salty and sweet including assorted candies, marshmallows, peanuts and sprinkles

SOFT PRETZEL STATION

Plain and salted pretzel twists and pretzel bites with sweet and savory toppings including honey mustard, spicy mustard, nacho cheese, marinara, icing and caramel to make the perfect treat

SLIDER STATION

Create your own slider. Combination of beef, pork and chicken sliders served alongside everything needed to make the perfect slider including pickled onions, ketchup, mustard, pickles and buffalo sauce

TACO STATION

Create your own mini tacos. Grilled chicken and beef, lettuce, cheese, sour cream, tomatoes and olives. Served with both soft and hard tortillas

*Some stations can be made Gluten Free with modifications

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BROOKSHIRE

ADDITIONAL BEVERAGE PACKAGES

HOUSE LIQUOR PACKAGE +\$7 PER PERSON

Beer: Budweiser, Bud light, Michelob Ultra, Yuengling Lager

Wine: Vista Point Cabernet, Merlot, Chardonnay, White Zinfandel, Jacob's Creek Moscato

Liquor: McCormick's Vodka, McCormick's Rum, McCormick's Gin, Amaretto, 10 High/Canadian Mist Whiskey, Dekuyper Triple Sec, La Prima Tequila, Lauder's Scotch, Caroline's Irish Creme Liqueur, Dekuyper Peach Schnapp's

Soda: Pepsi, Diet Pepsi, Sierra Mist, Ginger ale

Coffee, Decaf, Iced Tea, Water

PREMIUM LIQUOR PACKAGE +\$10 PER PERSON

Beer: Budweiser, Bud light, Michelob Ultra, Yuengling Lager

Wine: Vista Point Cabernet, Merlot, Chardonnay, White Zinfandel, Jacob's Creek Moscato

Liquor: Buckeye Vodka, Bacardi Rum, Tanqueray Gin, Amaretto, Dekuyper Triple Sec, Jose Cuervo Gold Tequila, Bailey's Irish Creme Liqueur, Jim Beam, Seagram's 7 Whiskey, Dewar's Scotch, Dekuyper Peach Schnapp's, Captain Morgan Spiced Rum

Soda: Pepsi, Diet Pepsi, Sierra Mist, Ginger ale

Coffee, Decaf, Iced Tea, Water

PLATINUM PACKAGE +\$15 PER PERSON

Beer: Budweiser, Bud Light, Michelob Ultra, Yuengling Lager

Wine: Vista Point Cabernet, Merlot, Chardonnay, White Zinfandel, Jacob's Creek Moscato

Liquor: Tito's Vodka, Bacardi Rum, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Dekuyper Triple Sec, Don Julio Tequila Silver, Jack Daniels, Crown Royal, Glenlivet 12 Scotch, Makers Mark Bourbon, Bailey's Irish Crème Liqueur, Jim Beam Whiskey, Dekuyper Peach Schnapps, Kahlua, Amaretto

Soda: Pepsi, Diet Pepsi, Sierra Mist, Ginger ale

Coffee, Decaf, Iced Tea, Water

CRAFT KEG: \$295

1/6 BARREL: \$165

SIGNATURE DRINKS: \$99 PER GALLON (MAY VARY)

SPECIALTY WINE BY THE CASE AVAILABLE (THROUGH HEIDELBERG DISTRIBUTING)

CHAMPAGNE \$24 PER BOTTLE OR \$3 PER PERSON FOR TOASTS

**Subject to change*

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BROOKSHIRE

LATE NIGHT BITES MENU

A great option for your guests after dinner and cake. Choose items from our menu below to satisfy those late night cravings. Ask us for our favorites! Pricing is based on total guest count.

BANANAS FOSTER STATION

Vanilla ice cream with all of the toppings to make the perfect bananas foster including cherries jubilee, bananas and our housemade rum sauce

OLDE FASHION POPCORN STATION

Freshly popped popcorn with a variety of toppings including salt, grated parmesan, cajun pepper, cinnamon and sugar. Guests can also mix in their favorite treats for the perfect balance of salty and sweet including assorted candies, marshmallows, peanuts and sprinkles

SOFT PRETZEL STATION

Plain and salted pretzel twists and pretzel bites with sweet and savory toppings including honey mustard, spicy mustard, nacho cheese, marinara, icing and caramel to make the perfect treat

SLIDER STATION

Create your own slider. Combination of beef, pork and chicken sliders served alongside everything needed to make the perfect slider including pickled onions, ketchup, mustard, pickles and buffalo sauce

TACO STATION

Create your own mini tacos. Grilled chicken and beef, lettuce, cheese, sour cream, tomatoes and olives. Served with both soft and hard tortillas

7.95 per person (per item)

**Some stations can be made Gluten Free with modifications*

ASSORTED FLAT BREAD PIZZA

*Fresh mozzarella, balsamic vinegar, tomato and basil 
Caramelized onion with bacon & gruyere
Prosciutto, pear & olive oil
Spicy sausage and fontina cheese*

MINI CHEESEBURGERS

House-made all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

CHICKEN & WAFFLES

Bite sized breaded chicken and belgian waffle drizzled in maple syrup

5.95 per person (per item)

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BROOKSHIRE

CAKE FLAVORS

White Almond Sour Cream
Vanilla
Yellow
Deep Chocolate
Chocolate
Banana
Jack Daniels Spice
Red Velvet
Peanut Butter
Lemon
Kahlua Fudge
Irish Crème
German Chocolate

Frangelica Hazelnut
Dulce de Leche
Black Forest
Key Lime
Pumpkin
Mandarin Orange
Strawberry
Margarita
White Chocolate
Pistachio
White Chocolate Raspberry
Snickerdoodle
Carrot

FILLINGS

FRUIT FILLINGS

Pineapple
Cherry
Lemon
Strawberry
Blueberry
Apricot
Raspberry
Blackberry

**The above flavors can also be made into a crème filling*

MOUSSE FILLINGS

Chocolate
Cheesecake
Cinnamon
Bailey's
Cappuccino
Coconut
Butter Brickle
Creamsicle
Crème Brulee
Key Lime
Strawberry
Raspberry
Lemon
White Chocolate
Vanilla

PREMIUM FILLINGS

Dark Chocolate Ganache
White Chocolate Ganache
Buckeye Ganache
Caramel

FREQUENTLY ASKED QUESTIONS

What is the deposit to book my date?

1,000

What is the Service Fee?

20%.

Are there Taxes?

Yes, but not everything in the package is taxable.

What are the Payment Terms?

After the deposit, your next payment is due approximately one month from the time of booking. You will then have subsequent payments due up until your event with the last payment due at your final appointment 3 weeks prior to your event.

What is the fee to include my ceremony at Brookshire?

600

Outdoor Ceremonies:

Chair Rental: 2 per white folding chair

How much time do I have for my ceremony?

2.5 additional hours for preparation, pictures and ceremony.

When would my ceremony rehearsal take place?

If you have your ceremony at Brookshire, you are guaranteed one hour for your rehearsal. This time cannot be confirmed until 30 days prior to your wedding due to other events. It is the responsibility of your officiant to orchestrate your rehearsal.

Is there a rain plan for my ceremony?

Yes, we have several rain plan options.

How much time do I have for my reception?

5 hours.

Can I add additional hours to my package?

Yes, 350.00 per hour plus beverages.

Are the lighted fabric ceiling sweeps, dance floor lights, and colored pillar lights included in the packages?

No, not all brides love the "Light Up Your Night" package as much as we do, but it can be added for an additional fee of 650.

Can I add liquor to my beer and wine package?

Yes, it is unlimited for 4.5 hours at 7 pp.

Can I bring my own alcohol?

No, we are a permit holding premise.

When is my final guest count due?

Two weeks prior to your event.

What is the minimum guest count?

95 adults on Friday, 75 adults early Saturday and Sunday. 140 adults on Saturday evening.

How many people can Brookshire accommodate?

Up to 500 guests in both ballrooms.

Does Brookshire offer alternative pricing?

Yes. We provide special rates for March, April, November and December Saturdays, All Jan – Feb Dates, and any Monday-Thursday date.

Are my wedding cake, centerpieces and DJ really included?

YES!

When will I meet with the florist, the pastry chef, and the DJ?

After you attend an open house to get ideas, you can contact and meet with any of the vendors.

Ideal Timeline:

Florist - up to 9 months before wedding day (no less than 1 month before wedding)

Pastry Chef - up to 9 months before wedding day (no less than 1 month before wedding)

DJ - 45 to 60 days before wedding day

What if I want to take out one of the following items in my package; Wedding Cake, Floral Centerpieces, or Professional DJ?

If you want to take out an item included in the package, you would receive a \$150 credit to your package for each item.

Can I upgrade my package?

Yes, we have a multitude of options that can "multiply the fun" including our Photo Booth, Warm Your Heart, Light Up your Night, Smores Buffet, Warm & Toasty, Venetian Hour and More!



BROOKSHIRE