



BROCK HOUSE

R E S T A U R A N T

2018 Wedding Package

(January 1, 2018 – December 31, 2018)

Celebrating 40 Years of Wedding Memories

*“Every once in a while,
right in the middle of an ordinary life,
Love brings us a fairytale...”*

Overlooking the Pacific Ocean and North Shore Mountains, ideally situated on Jericho Beach in the heart of Vancouver’s Westside, the Brock House Restaurant combines elegance and charm with breathtaking views. The exceptional West Coast cuisine, warm and professional service, and amazing seaside location create the perfect venue for any important occasion.

The Brock House Restaurant is surrounded by a beautifully maintained garden, a favourite of many professional photographers. Specializing in weddings, Brock House Restaurant boasts one of Vancouver's most romantic and spectacular ceremony sites as well as a dining experience that promises to be one of the highlights of your wedding reception.

The Brock House Restaurant has received worldwide recognition for its reputation as an extraordinary wedding reception facility. We currently host over 250 weddings annually, many of which are planned from overseas, including China, Japan, Australia and England.



Prices subject to change. Applicable service charge and taxes will be added
(GF) = Gluten Free (V) = Vegan (Veg) = Vegetarian

Brock House History

Philip Gilman, a mining engineer from England, purchased two of the three waterfront lots belonging to Brock House in 1906 and the third in 1909, giving him an estate of two and a half acres with over 300 feet of sandy beach waterfront with a depth of about 350 feet. In 1911 he engaged the noted architect, Samuel Maclure, to design the house, and in March 1912 let go the contract for construction to the firm of Coffin & McLelland. Mr. & Mrs. Gilman and two young sons moved early the following year.

In July 1922 Philip Gilman sold the property to Mildred Brock, wife of Dean Reginald Brock of UBC, and the Gilmans, now with five children, returned to England. The Brocks had five sons, the four younger ones moving in with their parents in August 1922. Mrs. Brock named the house Brockholm – '-holm' meaning low-lying land near water; and for the next thirteen years the Brocks made it a hospitality house for a wide variety of purposes enjoyed by thousands of people from the world over. In July of 1935 Dean and Mrs. Brock were killed in an airplane accident, but three of the sons remained in the house until it was sold in March 1938 to David Tait, another mining engineer.

In 1952, the Tait's sold Brock House to the Federal Government and it was occupied by the RCMP, Vancouver Sub-Division Headquarters Staff, until 1971. On May 1, 1975, the property was turned over by the Federal Government to the City of Vancouver as part of the transfer of the Jericho Waterfront Lands. Since 1977 the house and grounds have been leased to Brock House Society from the Vancouver Board of Parks and Recreation.

Brock House Society, a non-profit organization registered under the British Columbia Societies Act, was founded in 1974 to preserve, restore and administer Brock House as an Activity Centre for Senior Citizens and a restaurant open to the public. Brock House, situated on two and a half acres of waterfront property, contains over twelve rooms including the Conservatory, Meyer, Halpern, Oak, Art, and Begg rooms as well as eight fireplaces and the society and restaurant offices located on the third floor. The Brock House Restaurant, open to the public in the evenings and on the weekends, provides a beautiful waterfront view of downtown Vancouver and the North shore mountains. Over the past 40 years, the restaurant has become known for its delicious food creations and its friendly, attentive service.



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Gourmet Hors d' Oeuvres

MUST SELECT A MINIMUM OF 4 HORS D'OEUVRES PER PERSON

**Hors d' Oeuvres Must be Added to an Existing Menu*

\$3.75 PER PIECE, PER PERSON

Spinach & Feta Phyllo Bundles (*Veg*)

Cherry Tomato & Pearl Bocconcini Skewer with Fresh Basil (*GF*)

Prosciutto Wrapped Melon with Balsamic Glaze (*GF*)

Vegetable cups *served in individual cups with ranch dressing* (*Veg*)

Beef Satays with Teriyaki Sauce

Chicken Satays (*GF*)

Vegetable Spring Rolls with Plum Sauce (*Veg*)

Soup Shooters, *choice of Butternut Squash, Tomato or Asparagus Bisque*(*Veg*)

Mini Savory Lentil Cakes (*Veg, V*)

Savory Mashed Potato Stuffed Mushrooms (*Veg, V*)

Spinach & Artichoke Quiche (*Veg*)

\$4.50 PER PIECE, PER PERSON

Smoked Salmon with Caper Cream Cheese on a Cucumber (*GF*)

Tomato & Goat Cheese Bruschetta

Mini Beef Tenderloin Brochettes (*GF*)

Beef Nagamaki *asparagus wrapped with beef*

Mini Crab Cakes *served with a Sweet Thai Chili Sauce*

Signature Kobe Meatballs *with roasted red peppers and fresh parmesan*

Prawn Cocktail *served with homemade cocktail sauce* (*GF*) (*1 piece*)

Specialty Hors d' Oeuvres

Tomato Bisque Shooters with Mini Grilled Cheese (*Veg*) **\$7**

Mini Beef Sliders *with lettuce & tomato & Cajun mayonnaise* **\$5**

Grilled Lamb Chops *topped with Dijon* (*GF*) **\$9**

Prawn Cocktail with Homemade Cocktail Sauce (*GF*) **3 per person \$12**

OceanWise Northern Divine Caviar from the Sunshine Coast **10g per person \$50** *served on a buttery blini with crème fraiche & chives*



TOMATO & GOAT CHEESE BRUSCHETTA



SHRIMP & VEGETABLE SPRING ROLLS



JUMBO PRAWN COCKTAIL

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Platters

*Platters Must be Added to an Existing Menu

Fresh Vegetable Platter served with creamy dill dip *serves 50 guests, \$250*

Seasonal Fresh Fruit Platter *serves 50 guests, \$350*

Domestic & Imported Cheese Platter served with assorted crackers *serves 50 guests, \$400*

Assorted Tea Sandwiches turkey & tomato, roast beef, ham & cheese classic tuna *serves 50 guests, \$400*

Open Faced Smoked Salmon Sandwich Platter served with cream cheese, fresh dill, red onions and capers on bagels *serves 50 guests, \$480*

Antipasto Platter assorted grilled vegetables with artichoke hearts, salami, capicola, bocconcini, tapenade *serves 50 guests, \$450*

Breads & Spreads hummus, olive tapenade, baba ganoush, served with focaccia, sundried tomatoes, pitas and assorted crackers *serves 50 guests \$400*

Specialty Stations

Minimum 50 guests required

*Specialty Stations Must be Added to an Existing Menu

Pasta Station

Two types of pasta with Fresh Parmesan Cheese **\$12**

Served with: Tomato, and Alfredo sauce

Accompanied with baby shrimp, mushrooms, onions, red & green peppers

Whole Crispy Suckling Pig

Serves up to 100 guests **\$880**

Crispy Duck Station

Asian style roasted duck carved in front of guests and served with fried rice **\$12**

Dim Sum Station

Assorted pot stickers, har gow, siu mai & spring rolls, 4 pieces per person **\$12**

Gourmet Sushi Display

Assorted homemade sushi rolls, 4 pieces per person **\$14**

with pickled ginger, wasabi & soy sauce

Sandwich Station

Buffalo pulled chicken & sliced roast beef with fresh baguettes, sesame buns, **\$13** mayonnaise, coleslaw, pickles, Dijon mustard and horseradish

Iced Seafood Display (5 pieces per person)

Oysters on the half shell, snow crab legs, jumbo prawns, mussels

& clams served with homemade cocktail sauce, Tabasco sauce & lemon slices **\$32**



ICED SEAFOOD STATION - OYSTERS



HOUSEMADE SUSHI

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Cocktail Lunch Reception

Minimum 30 guests required

\$43

PASSED HORS D'OEUVRES

(1 piece of each item per person)

Vegetable Spring Rolls

Cherry Tomato & Pearl Bocconcini Skewers

Chicken Satays

Spinach & Artichoke Quiche

STATIONARY PLATTERS

Fresh Vegetable Platter

Fresh seasonal vegetables served with a creamy dill dip

Antipasto Platter

*Assorted grilled vegetables with artichoke hearts,
salami, capicola, bocconcini, tapenade*

Tea Sandwiches

*Includes turkey & tomato, roast beef,
ham & cheese, classic tuna*

Domestic & Imported Cheese Platter

Served with an assortment of crackers

ASSORTED MINIATURE DESSERTS

Profiteroles

Chocolate Mousse

Assorted Dessert Squares

Coffee & Tea

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Cocktail Lunch

Minimum 30 guests required

\$48

PASSED HORS D'OEUVRES

(1 piece of each item per person)

Vegetable Spring Rolls with Plum Sauce

Mini Savory Lentil Cakes

Chicken Satays

Tomato & Goat Cheese Bruschetta

Beef Satays

Spinach & Artichoke Quiche

STATIONARY PLATTERS

Antipasto Platter

*Assorted grilled vegetables with artichoke hearts,
salami, capicola, bocconcini, tapenade*

Fresh Vegetable Platter

Fresh seasonal vegetables served with a creamy dill dip

Tea Sandwiches

*Includes turkey & tomato, roast beef,
ham & cheese, classic tuna*

ASSORTED MINIATURE DESSERTS

Profiteroles

Chocolate Mousse

Assorted Dessert Squares

Coffee & Tea

***This menu may not be used as a dinner option**

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Cocktail Dinner Reception

Minimum 50 guests required

\$60

PASSED HORS D'OEUVRES

(1 piece of each item per person)

Signature Kobe Meatballs

Prosciutto Wrapped Melon with Balsamic Glaze

Tomato & Goat Cheese Bruschetta

Vegetable Spring Rolls with Plum Sauce

Smoked Salmon with Caper Cream Cheese on a Cucumber

Savory Potato Stuffed Mushrooms

Chicken Satays

STATIONARY PLATTERS

Fresh Vegetable Platter

Fresh seasonal vegetables served with a creamy dill dip

Antipasto Platter

Assorted grilled vegetables with artichoke hearts, salami, capicola, bocconcini, tapenade

Domestic & Imported Cheese Platter

Served with an assortment of crackers

Fresh Fruit Platter

Variety of seasonal fruits

Pasta Station

Attended by a chef

Two types of pasta with Fresh Parmesan Cheese

Served with: Tomato, and Alfredo sauce

Accompanied with baby shrimp, mushrooms, onions, red & green peppers

ASSORTED MINIATURE DESSERTS

Profiteroles

Chocolate Mousse

Dessert Squares

Coffee & Tea

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Set Entrée Menus

All Plated Menus include Fresh Baked Bread, Coffee and Tea.

FALSE CREEK \$36

Point Grey Salad

*Mixed greens, beets, dried cranberries,
with a raspberry vinaigrette*



Chicken Hunter

With a mushroom, tomato burgundy sauce atop fettuccini



Crème Caramel

Individually baked and garnished with seasonal berries

LIONS GATE \$50

Salmon Bisque Soup



Brock House Salad

Romaine lettuce, tomatoes, cucumbers, with a honey lime dressing



Brochette of Beef

*Tender pieces of brandy-peppercorn marinated beef; presented atop a bed of rice pilaf and served
with seasonal vegetables*



Rich Chocolate Mousse

Garnished with strawberries and whipped cream

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Choice Entrée Menus

All Plated Menus include Fresh Baked Bread, Coffee and Tea.
All Choice Menus offer tableside service at no additional charge. Entrées are selected tableside.

JERICHO WAVE \$59

Point Grey Salad

*Mixed greens, beets, dried cranberries,
with a raspberry vinaigrette*



Chicken Hunter

With a mushroom, tomato burgundy sauce atop fettuccini

OR

Grilled Salmon

With a grilled lemon sauce, roasted potatoes and seasonal vegetables

OR

Butternut Squash Ravioli

Served in a butternut squash & tomato cream sauce



Profiteroles

Cream, filled puff pastries, garnished with chocolate & strawberries

KITS POINT \$68

Wild Mushroom Soup



Brock House Salad

Romaine lettuce, tomatoes, cucumbers, with a honey lime dressing



Grilled Salmon

With a grilled lemon sauce, roasted potatoes and seasonal vegetables

OR

Portobello Florentine

*Roasted mushroom stuffed with spinach, topped with hollandaise sauce,
served with garlic mashed potatoes & grilled vegetables*

OR

New York Steak

8 oz. served with garlic mashed potatoes and grilled vegetables



Rich Chocolate Mousse

Garnished with strawberries and whipped cream

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Choice Entrée Menus

All Plated Menus include Fresh Baked Bread, Coffee and Tea.
All Choice Menus offer tableside service at no additional charge. Entrées are selected tableside.

STANLEY PARK \$76

Seafood Chowder
Puff Pastry "en croute"



Point Grey Salad
*Mixed greens, beets, dried cranberries,
with a raspberry vinaigrette*



Filet Mignon
8 oz. served in a merlot sauce with roasted potatoes and grilled vegetables

OR

Chicken Hunter
With a mushroom, tomato burgundy sauce atop fettuccini

OR

Lemon Halibut
Served with a lemon and coriander sauce, with mashed potatoes and seasonal vegetables



Crème Caramel
Individually baked and garnished with seasonal berries

LOCARNO BEACH \$88

Lobster Bisque
With a hint of Cognac and Puff Pastry "en croute"



Classic Caesar Salad
Fresh parmesan cheese, house made croutons and traditional dressing



Filet Mignon
8 oz. served in a merlot sauce with roasted potatoes and grilled vegetables

OR

Sablefish
With a soy ginger glaze, seasonal vegetables, jasmine rice

OR

Roasted Duck Breast
With roasted potatoes, seasonal vegetables & a wild berry sauce



Homemade Cheesecake
Served with a strawberry coulis

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Create Your Own Menu

All Plated Menus include Fresh Baked Bread, Coffee and Tea.
Please select a minimum of 3 courses, the Catering Department will provide menu pricing.
Tableside service offered for Entrée course only (maximum 3 entrée choices)

SOUPS

Seafood Chowder with Puff Pastry “en croute”
Lobster Bisque with Cognac and Puff Pastry “en croute”
Salmon Bisque Soup
Tomato Bisque Soup (GF/Veg/V)
Wild Mushroom Soup (Veg)
Roasted Butternut Squash Soup (Veg)

SALADS

Brock House *romaine lettuce, tomatoes, cucumbers served with a honey lime dressing* (Veg/GF)*
Point Grey *mixed greens, beets, dried cranberries raspberry vinaigrette* (Veg/GF/V)*
Jericho *mixed greens, tomatoes, bell peppers & feta, honey herb & balsamic vinaigrette* (Veg/GF)*
Classic Caesar *fresh parmesan, house made croutons and traditional dressing*
Spinach *baby spinach, mushroom, onions, bacon, egg with a honey lime dressing* (GF)*
Heart to Heart *marinated artichoke hearts, heart of palm, cherry tomatoes, feta cheese (Veg/GF)*
Pear & Arugula *sunflower seeds and shaved Reggiano served with lemon vinaigrette * (Veg/GF)*
Tomato & Bocconcini Salad with a balsamic glaze reduction and fresh basil (Veg/GF)
**dressings served on the side*

ACCOMPANIMENTS

Prawn Cocktail *3 large cocktail prawns served with homemade cocktail sauce(GF)*
Grilled Prawns *add a skewer of 3 large prawns to accompany your entree (GF)*
4oz. Butter Basted Lobster Tail *to be added onto entrées or served family style (please inquire for seasonal pricing)*

INTERMEZZO

Lemon Sorbet
Champagne Sorbet
Watermelon, *with sea salt and mint*
Cantaloupe *with mint*

POULTRY ENTRÉES

All entrees are accompanied with the chef's selection of fresh seasonal vegetables

Roasted Duck Breast *served with roasted potatoes & wild berry sauce*
Roasted Rosemary Chicken *served with roasted potatoes (GF)*
Chicken Provencal *breaded and stuffed with prosciutto, served with roasted potatoes*
Chicken Marsaala *chicken breast braised with Marsaala wine and mushrooms, served with mashed potatoes*
Chicken Hunter *chicken breast in a mushroom, tomato burgundy sauce atop fettuccini*

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Create Your Own Menu

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Please select a minimum of 3 courses, the Catering Department will provide menu pricing.
Tableside service offered for Entrée course only (maximum 3 entrée choices)

SEAFOOD ENTRÉES

All entrees are accompanied with the chef's selection of fresh seasonal vegetables
Grilled Salmon *with a grilled lemon sauce served with roasted potatoes (GF)*
Maple Glazed Salmon *served with jasmine rice (GF/Dairy Free)*
Sablefish *served with seasonal vegetables, a soy ginger glaze and jasmine rice (Dairy Free)*
Grilled Lemon Halibut *served with a lemon and coriander sauce and mashed potatoes*
Baked Halibut *served with a tropical fruit salsa and mashed potatoes*
Whole Lobster *served with garlic mashed potatoes please inquire for seasonal pricing (GF)*

MEAT ENTRÉES

All entrees are accompanied with the chef's selection of grilled vegetables

Brochette of Beef *brandy-peppercorn marinated beef; presented atop a bed of rice pilaf (GF)*
Rosemary Roasted Rack of Lamb *served with Dijon mashed potatoes (GF)*
8oz. AAA New York Steak *served with garlic mashed potatoes (GF)*
8oz. AAA Brandy Peppercorn New York Steak *served with garlic mashed potatoes (GF)*
8oz. AAA Beef Tenderloin *served in a creamy gorgonzola sauce with roasted potatoes*
8oz. AAA Filet Mignon *served in a merlot sauce with roasted potatoes (GF)*

VEGETARIAN & VEGAN ENTRÉES

Portobello Florentine *roasted mushroom stuffed with spinach, topped with hollandaise sauce, served with garlic mashed potatoes & grilled vegetables (Veg/GF)*
Vegan Vegetable Medley *mixed vegetables and tofu served over jasmine rice (Veg/GF/V)*
Butternut Squash Ravioli *served in a butternut squash & tomato cream sauce (Veg)*
Mushroom Ravioli *served in a creamy white sauce (Veg)*
Baked Quinoa Stuffed Bell Peppers *quinoa, black beans, vegetables, topped with cheese, served with roasted potatoes and vegetables (Veg/GF)*
Savory Lentil Cake *baked and lightly flavored with cumin, served with sweet pepper relish and a light curry sauce (Veg/V)*

DESSERTS

True Tiramisu *a true Italian pleasure drizzled with Tia Maria Liqueur (Veg)*
Eton Mess *fresh strawberries, meringue pieces and whipped cream (GF/Veg)*
Profiteroles *cream filled puff pastries, garnished with chocolate and strawberries (Veg)*
Rich Chocolate Mousse *garnished with strawberries and whipped cream (GF/Veg)*
Mario's Gelato *two scoops of vanilla and/or chocolate gelato (GF/Veg)*
Mario's Sorbet *two scoops of raspberry and/or lemon sorbet (Veg/GF/V)*
Crème Caramel *individually baked and garnished with seasonal berries (GF/Veg)*
Homemade Cheesecake *served with a strawberry coulis (Veg)*
French Macarons *earl grey & pistachio macarons with fresh fruit (GF/Veg)*

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Lunch Reception Buffet

All Buffet Menus include Fresh Baked Bread, Coffee and Tea
Minimum 40 guests required

\$50

Fresh Vegetable Platter

Fresh seasonal vegetables served with a creamy dill dip

SALADS

Brock House Salad

Classic Caesar Salad

Point Grey Salad

PASTA STATION

Attended by a chef

Two types of pasta with Fresh Parmesan Cheese

Served with: Tomato, and Alfredo sauce

Accompanied with baby shrimp, mushrooms, onions, red & green peppers

HOT ENTRÉES

Roasted Rosemary Chicken

Baked Bell Peppers stuffed with rice & black beans

ACCOMPANIMENTS

Seasonal Roasted Vegetables

Roasted Potatoes

Rice Pilaf

DESSERTS

Seasonal Fresh Fruit Platter

Chocolate Mousse

Homemade Cheesecake

Assorted Dessert Squares

Coffee & Tea

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Sunset Buffet

All Buffet Menus include Fresh Baked Bread, Coffee and Tea
Minimum 50 guests required

\$58

Antipasto Platter

*Assorted grilled vegetables with artichoke hearts,
salami, capicola, bocconcini, tapenade*

Fresh Vegetable Platter

Fresh seasonal vegetables served with a creamy dill dip

SALADS

Brock House Salad
Point Grey Salad
Classic Caesar Salad
Potato Salad

CHEF ATTENDED CARVING STATION

Roast Beef served with horseradish, Dijon mustard & gravy

HOT ENTRÉES

Chicken Hunter
Butternut Squash Ravioli

ACCOMPANIMENTS

Seasonal Roasted Vegetables
Roasted Potatoes
Rice Pilaf

DESSERTS

Profiteroles
Chocolate Mousse
Homemade Cheesecake
Assorted Dessert Squares

Coffee & Tea

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Jericho Buffet

All Buffet Menus include Fresh Baked Bread, Coffee and Tea
Minimum 50 guests required

\$70

Antipasto Platter

*Assorted grilled vegetables with artichoke hearts,
salami, capicola, bocconcini, tapenade*

Fresh Vegetable Platter

Fresh seasonal vegetables served with a creamy dill dip

Fresh Seafood Platter

Poached salmon, prawns and shrimp

SALADS

Brock House Salad

Point Grey Salad

Classic Caesar Salad

Potato Salad

CHOOSE TWO OF THE FOLLOWING:

Roast Beef served with horseradish, Dijon mustard & gravy (chef attended)

Roasted Turkey served with cranberry sauce & gravy (chef attended)

Baked Ham prepared with a honey glaze (chef attended)

Red Snapper with a lemon beurre blanc sauce

HOT ENTRÉES

Chicken Hunter

Butternut Squash Ravioli

ACCOMPANIMENTS

Seasonal Roasted Vegetables

Roasted Potatoes

Rice Pilaf

DESSERTS

Seasonal Fresh Fruit Platter

Chocolate Mousse

Homemade Cheesecake

Assorted Dessert Squares

Coffee & Tea

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Granville Island Buffet

All Buffet Menus include Fresh Baked Bread, Coffee and Tea
Minimum 50 guests required

\$88

Antipasto Platter

*Assorted grilled vegetables with artichoke hearts,
salami, capicola, bocconcini, tapenade*

Fresh Vegetable Platter

Fresh seasonal vegetables served with a creamy dill dip

Fresh Seafood Platter

Poached salmon, prawns and shrimp

SALADS

Brock House Salad

Pear & Arugula Salad

Classic Caesar Salad

Tomato & Bocconcini Salad

CHEF ATTENDED CARVING STATIONS

Roasted Leg of Lamb served with mint jelly

Prime Rib served with horseradish, Dijon mustard & gravy

HOT ENTRÉES – CHOOSE TWO OF THE FOLLOWING

Roasted Rosemary Chicken (GF)

Mushroom Ravioli

Baked Ling Cod with a Grilled Lemon Sauce

ACCOMPANIMENTS

Seasonal Roasted Vegetables

Roasted Potatoes

Rice Pilaf

DESSERTS

Seasonal Fresh Fruit Platter

Chocolate Mousse

Homemade Cheesecake

Tiramisu

Assorted Dessert Squares

Coffee & Tea

Prices subject to change. Applicable service charge and taxes will be added

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Signature Seafood Buffet

All Buffet Menus include Fresh Baked Bread, Coffee and Tea
Minimum 50 guests required

\$108

Antipasto Platter

*Assorted grilled vegetables with artichoke hearts,
salami, capicola, bocconcini, tapenade*

Fresh Vegetable Platter

Fresh seasonal vegetables served with a creamy dill dip

Fresh Seafood Platter

Poached salmon, prawns and shrimp

Gourmet Sushi Platter

(4 pieces /person)

*Assorted homemade sushi rolls
with pickled ginger, wasabi & soy sauce*

SALADS

Brock House Salad

Spinach Salad

Classic Caesar Salad

Tomato & Bocconcini Salad

Potato Salad

CHEF ATTENDED CARVING STATIONS

Prime Rib *served with horseradish and Dijon mustard*

Seafood & Pasta Station *made to order with a selection of
scallops, prawns, mussels & clams with a variety of pastas & sauces*

HOT ENTRÉES

Roasted Duck Breast *with Wild Berry Sauce*

Baked Ling Cod *with a Grilled Lemon Sauce*

ACCOMPANIMENTS

Seasonal Roasted Vegetables

Roasted Potatoes

Rice Pilaf

DESSERTS

Seasonal Fresh Fruit Platter

Chocolate Mousse

Profiteroles

Homemade Cheesecake

Tiramisu

Assorted Dessert Squares

Coffee & Tea

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Deluxe Seafood Buffet

All Buffet Menus include Fresh Baked Bread, Coffee and Tea
Minimum 50 guests required

\$150

Antipasto Platter

*Assorted grilled vegetables with artichoke hearts,
salami, capicola, bocconcini, tapenade*

Fresh Vegetable Platter

Fresh seasonal vegetables served with a creamy dill dip

Fresh Seafood Platter

Poached salmon, prawns and hand peeled shrimp

Gourmet Sushi Platter

(4 pieces /person)

*Assorted homemade sushi rolls salmon & tuna sashimi
with pickled ginger, wasabi & soy sauce*

SALADS

Brock House Salad

Spinach Salad

Point Grey Salad

Classic Caesar Salad

Tomato & Bocconcini Salad

Seafood Pasta Salad

Deluxe Iced Seafood Display

(10 pieces/ person)

Oysters on the half shell, crab legs and jumbo prawns served with
homemade cocktail sauce, Tabasco sauce and lemon slices

CARVING STATIONS

Prime Rib served with horseradish and Dijon mustard

Seafood & Pasta Station made to order with a selection of
scallops, prawns, mussels & clams with a variety of pastas & sauces

HOT ENTRÉES

Seafood Fusion with prawns, salmon, halibut, scallops & mussels

Roasted Duck Breast with Wild Berry Sauce

Sablefish with a Soy Ginger Glaze

ACCOMPANIMENTS

Seasonal Roasted Vegetables

Roasted Potatoes

Rice Pilaf

DESSERTS

Seasonal Fresh Fruit Platter

Chocolate Mousse

Profiteroles

Homemade Cheesecake

Tiramisu

Assorted Dessert Squares

Coffee & Tea

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Dessert Stations

*Dessert Stations Must be Added to an Existing Menu

Decadent Dessert Buffet \$18

Rich Chocolate Mousse
Crème Brulee
Cheesecake with Strawberry Coulis
True Tiramisu
Profiteroles
Assorted Dessert Squares

Chef Accompanied Crepe Station \$20

Crepes made to order with various toppings
- Strawberry coulis
- Sautéed caramelized bananas
- Sliced Strawberries
- Nutella
- Chocolate sauce
- Whipped Cream

Sundae Station \$12

Mario's Vanilla & Chocolate Gelato
Toppings
- Chocolate & Strawberry Sauce
- Rainbow Sprinkles
- Maraschino Cherries
- Whipped Cream
- Chocolate Chips

Specialty Coffee Station \$13

Custom made cappuccino, latte, espresso at a station.
Min. 80 people required, 3.5 hrs max.
***Iced cappuccino available for the hot summer!*



CHEESECAKE



CHOCOLATE MOUSSE

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Late Night Bites

*Late Night Bites Must be Added to an Existing Menu

*Minimum order of 60% of guests

\$10 PER PERSON

Midnight Grilled Cheese

Mini assorted grilled cheese sandwiches, Cheddar, Swiss & Jalapeno Havarti cheeses.

Pub Night

French fries and miniature beef sliders topped with tomato, lettuce & cheddar cheese.

Taco Station

Pulled chicken, served with flour tortillas, fresh tomato salsa, cheese, lettuce, sour cream, refried beans & rice pilaf

House Made Flat Bread Pizza

Classic Pepperoni: thin slices of pepperoni and mozzarella cheese

Hawaiian: pineapple and slices of ham topped with mozzarella cheese

Margherita: Fresh mozzarella, basil, and sliced tomatoes

Deluxe Poutine Station *French fries served with curd cheese & gravy with a selection of Bacon Bits & Chives.*



FILET MIGNON



PUFF PASTRY 'EN CROUTE'



BAKED HALIBUT & TROPICAL FRUIT SALSA



SPINACH SALAD

Prices subject to change. Applicable service charge and taxes will be added

(GF) = Gluten Free (V) = Vegan (Veg) = Vegetarian

Wedding Lunch Reception Package

\$80

SPARKLING WINE TOAST

One flute of sparkling wine per person given at your requested time



NON-ALCOHOLIC FRUIT PUNCH, LEMONADE OR ICED TEA

Choice of one – Available all afternoon



LUNCH RECEPTION BUFFET



WINE WITH LUNCH

Half a bottle of our house private label Peller Estates
Chardonnay or Merlot per person with lunch, served by our staff

**This Wedding Reception Package is non-transferable and must be used as is.
Lunch Reception Buffet may be substituted for any buffet or plated menu of equal or
greater value. The price difference will be adjusted accordingly.
This package may not be used as a dinner option.**

**Prices subject to change. Applicable service charge and taxes will be added
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Wedding Dinner

Reception Package

\$128

SPARKLING WINE

One flute of sparkling wine per person given at your requested time



NON-ALCOHOLIC FRUIT PUNCH, LEMONADE OR ICED TEA

Choice of one – Available for the entire event



PASSED HORS D'OEUVRES

(1 piece of each item per person)

Tomato & Goat Cheese Bruschetta, Signature Kobe Meatballs,
Chicken Satays, Vegetable Spring Rolls with Plum Sauce,
Smoked Salmon on a Cucumber



JERICO BUFFET



WINE WITH DINNER

Half a bottle of our house private label Peller Estates
Chardonnay or Merlot per person with dinner, served by our staff



LATE NIGHT BITES

Midnight Grilled Cheese

Mini assorted grilled cheese sandwiches, Cheddar, Swiss & Jalapeno Havarti cheeses.

**This Wedding Reception Package is non-transferable and must be used as is.
Substitutions are not permitted for Late Night Bites or Hors d' Oeuvres.
Jericho Buffet may be substituted for any buffet or plated menu of equal or greater value.
The price difference will be adjusted accordingly.**

Prices subject to change. Applicable service charge and taxes will be added
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Bar & Beverages

Brock House Restaurant promotes responsible beverage service. Alcohol will be served until 12:30am Monday – Saturday and until 12:00am on Sunday

CASH BAR: Your guests are responsible for the purchase of their own drinks. Bar attendant fee applicable at \$40/ hour per attendant. Minimum 3 hour service.

HOST BAR: The host is financially responsible for all beverages that are consumed by their guests. The host can also delegate what drinks are available at the bar.

A standard full bar set up includes: scotch, rye, gin, vodka, light rum, domestic, micro and imported beer, ciders, house red and white wine and assorted soft drinks and juices.

NON-ALCOHOLIC BEVERAGES

Sparkling Apple Cider (750 ml bottle) \$20/bottle

Bottled Sparkling Water (750 ml bottle) \$8/ bottle

Iced Coffee Station \$6/person

BAR PRODUCTS

HOST BAR PRICE

Regular Highballs \$7.50

Domestic Beer \$7.50

Micro Beer \$8.00

Import Beer \$8.50

Glass of House Wine \$7.50

Ciders \$8.50

Juices \$3.50

Soft Drinks \$3.50

PUNCHES: 1 gallon = 25 glasses, presented in punch bowls for guests to help themselves

Fruit Punch \$80/gallon (non-alcoholic)

Iced Tea or Lemonade \$80/gallon (non-alcoholic)

Unlimited non-alcoholic \$10 per person

*Fruit Punch, Iced Tea,
Lemonade or Soft Drinks*

Champagne Punch \$100/gallon

Homemade Sangria \$110/gallon

SPECIALTY COCKTAILS \$12

Elegantly passed on trays by staff during cocktail hour.

Purple Rain Martini *vodka, blue curaçao, pineapple juice, lime juice & grenadine*

Snow White Martini *vodka, lychee liqueur & lychee juice*

Lime Green Apple Martini *vodka, green apple schnapps, apple juice & lime juice*

Pretty in Pink Cosmo *vodka, peach schnapps & pink lemonade*

Brock House Bellini *vodka, peach schnapps, orange juice & sparkling wine*

Prices subject to change. Applicable service charge and taxes will be added

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Red Wine

British Columbia

Peller Estates	Merlot	\$38
Sandhill	Cabernet Merlot	\$44
Mission Hill	Pinot Noir	\$48
Cedar Creek	Merlot	\$50
Sandhill	Syrah	\$52
Mission Hill	Cabernet Sauvignon	\$62
Quail's Gate	Pinot Noir	\$60
Inniskillin	Meritage Dark Horse	\$65
Sandhill	One	\$85
Mission Hill	Oculus	\$215

Australia

Lindemans Bin 50	Shiraz	\$40
Wolf Blass "Yellow Label"	Cabernet Sauvignon	\$48
Rosemount Estate	Shiraz	\$48

California

RM Woodbridge	Merlot	\$40
Cupcake	Cabernet Sauvignon	\$42

Chile

Concha Y Toro Diablo	Cabernet Sauvignon	\$40
Santa Rita Reserva	Merlot	\$42

France

DuBoeuf	Beaujolais	\$44
Louis Latour	Bourgogne Pinot Noir	\$68
Perrin	Vacqueyras	\$62
La Fiole	Chateauneuf du Pape	\$100

Italy

Masi	Valpolicella Classico	\$42
Frescobaldi	Nipozzano Chianti Rufina	\$62

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White Wine

British Columbia

Peller Estates	Chardonnay	\$38
Peller Estates	Rose	\$38
Jackson Triggs	Sauvignon Blanc	\$41
Mission Hill	Pinot Blanc	\$40
Prospect Winery	Riesling	\$40
Mission Hill	Chardonnay	\$42
Quail's Gate	Gewurztraminer	\$46
Sandhill	Sauvignon Blanc	\$48
Sandhill	Pinot Gris	\$48
Quail's Gate	Chardonnay	\$50
Sandhill	Viognier	\$60

Australia & New Zealand

Lindemans Bin 65	Chardonnay	\$40
Yalumba Organic	Chardonnay	\$46
Oyster Bay	Sauvignon Blanc	\$48

California

RM Woodbridge	Sauvignon Blanc	\$39
Cupcake	Chardonnay	\$42

Chile

Concha Y Toro Diablo	Pinot Grigio	\$40
Santa Rita Reserva	Sauvignon Blanc	\$42

France

Paul Mas	Viognier	\$40
Lurton Les Fumee Blanches	Sauvignon Blanc	\$42
Louis Latour	Chardonnay	\$63
Chartron	Pouilly Fuisse	\$92

Germany

Moselland	Piesporter Riesling	\$40
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Italy

Ruffino	Orvieto Classico	\$40
Bolla	Pinot Grigio	\$40

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Sparkling Wine

Henkell Trocken	Germany	\$45
Veuve du Vernay Blanc de Blancs Brut	France	\$50
Segura Vivdas Brut Rose	Spain	\$53
Prosecco Frizzanti Villa Teresa Organic	Italy	\$56
Mionetto Prosecco DOC Treviso Brut	Italy	\$65
Summerhill Cipes Brut	Canada	\$72
Mumm Cordon Brut	France	\$146
Veuve Clicquot Brut	France	\$166
Dom Perignon	France	\$480



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Policies & Procedures

1. DEPOSIT

A **non-refundable, non-transferable** security deposit is required at time of booking (**\$1500.00 + applicable rental fee**) in order to secure the date and room(s). This amount will be reflected on the final bill after the event. The security deposit will be regarded as a down payment towards the total cost of the event.

2. CONTRACT

A signed contract with a valid credit card number including a photocopy of the front and back of the credit card is required in order to secure a booking.

3. PAYMENT

A full prepayment is required one month (30 days) in advance based on a food and beverage estimate prepared by the Catering Department. Prepayments are payable by cheque, e-transfer, wire transfer or cash; **credit cards are not accepted**. The final bill must be settled within the two weeks following your event. Any queries with regards to your final bill must be brought to our attention within 14 days of receiving your invoice. In the event of an overpayment the amount will be credited back in the form of a cheque. For a balance owing, the balance will be charged to the credit card on the contract.

4. CANCELLATION

Our cancellation policy requires that the Catering Department be informed of a cancellation at least 6 months (180 days) prior to the event. In any case, the Deposit is non-refundable. In the event that less than 6 months (180 days) notice of cancellation is given you will be held liable for the venue rental fee, ceremony fee (if applicable), tent fee, and for the minimum food and beverage as stated in your contract unless the room can be re-booked with an equivalent banquet. All cancellations must be received in writing.

5. GUARANTEES

A final guest count and any layout related changes are required 5 business days prior to your event by 5:00pm PST (for weekend events, your final guest count and layout changes will be due by 5:00pm PST on Monday of that week.) You will be billed for this guaranteed number or the actual number whichever is greater. If no final guest count is received you will be billed for the expected number or the actual number whichever greater.

6. PRICING

All prices are stated exclusive of taxes and service charges. Prices are subject to change without notice.

7. TAXES, LABOUR & SERVICE CHARGES

A 5% Government Sales Tax (GST) applies to all food, beverage, and service charges. Rental charges (i.e. tent décor fee) are subject to 5% GST and 7% PST. All alcoholic beverages are subject to 5% GST and 10% Provincial Liquor Tax. An 18% service charge will apply to all food and beverages.

8. LIABILITY

Brock House Restaurant shall not be liable or responsible in any manner whatsoever for any loss, injury or damages in any form or of any kind sustained by the Host or any person attending the function or any other person, firm or corporation whatsoever including , without limitation, any loss or damage resulting from: the inability of Brock House Restaurant to perform the services set out herein as a result of any strike, flood, fire, force majeure or act of God; the conduct of any person or persons attending the function; the conduct of the Host or the management of the function by or on behalf of the Host.

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Brock House Restaurant is not liable for loss or damage to any gifts, cards, goods, property or equipment brought onto the property by the Hosts and/or their guests. If in a situation where Brock House Restaurant is unable to host the event, any money prepaid to Brock House Restaurant will be refunded. Brock House Restaurant is not liable for any other expenses incurred by the client.

9. ABUSIVE BEHAVIOR

Any abusive conduct by a Host toward a Brock House Restaurant employee will not be tolerated and are grounds for Brock House Restaurant to respectfully decline hosting the event. Any money prepaid to Brock House Restaurant will be refunded to the Host. Brock House Restaurant is not liable for any other expenses incurred by the Host or provide any reimbursement for any damages resulting from cancelling the event. Abusive conduct may consist of physical, non-physical, verbal or non-verbal behavior that may be perceived to be of a demeaning, exploitative, derogatory or humiliating nature.

10. SECURITY

If required at the sole judgment of Brock House Restaurant, to maintain adequate security measures in light of the size and nature of the event, Brock House Restaurant shall provide, at the Host's expense, security personnel for the event supplied by a reputable licensed guard or security agency.

11. RECEPTION HOURS

Afternoon (Saturday & Sunday) 11:00 a.m. - 4:00 p.m. (9:30 a.m. access for decorators and vendors)

Evening (Monday through Sunday) 6:30 p.m. - 1:00 a.m. (4:30 p.m. access for decorators and vendors)

Any vendor/decorator or guests on site prior to, or after the contracted time shall result in a fee of \$1000.00 per hour which will be charged to the Host and reflected in the final invoice.

12. RATES

Rental Rates apply on all weekends (Fridays, Saturdays and Sundays) as well as holidays and pre-holiday dates. Food & Beverage Minimum Spend Guarantees apply with each booking. Rental Rates and Food & Beverage Minimum Spend Guarantees vary depending on season and date. Please contact the Catering Department for current rates.

13. SPECIAL WHOLE RESTAURANT/VENUE BUY-OUTS

Brock House will often host up to two functions at a time with the Foyer and the Main Entrance as the shared common space. Main Floor and 2nd Floor Venues are separate and secure with its own washrooms. To ensure absolute privacy, the entire house can be bought out anytime during the year with an additional rental fee. Please contact the Catering Department for prices. The whole house is automatically rented for Saturday evenings in July and August.

14. CAPACITY

May through September Maximum of 280 people for a sit-down dinner or buffet (using a combination of the Conservatory and Garden Tent for seating)

Main Floor Venue, White Garden Tent & North Lawn In peak season, the Brock House Restaurant can accommodate up to a maximum of 280 people with 180 people at round tables of 10 under the waterfront garden tent and a maximum of 100 people at banquet tables of 6-12 in the Conservatory. The Halpern Room (located directly behind the Conservatory) can accommodate a maximum of 50 people at banquet tables of 10 in the case of overflow or for use in the off season. In addition to the Conservatory and garden tent, guests will have access to the North Lawn.

Second Floor Venue & West Lawn

The 2nd Floor can accommodate a maximum of 50 people at banquet tables, and the Sun Room (located directly off of the Begg Room) will hold an additional 8 guests in overflow if required. With the 2nd Floor venue, guests have access to a private patio and access to the West Lawn.

Prices subject to change. Applicable service charge and taxes will be added

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15. CEREMONY

The grounds are available for a ceremony hosted in conjunction with food and beverage catered by the Brock House Restaurant. There is a \$500.00 ceremony fee applicable when hosting your ceremony and reception on the property regardless if chairs or a registry table is required to be set up on the Main Floor and North Lawn. This includes the set-up of our white resin folding garden chairs, a registry table to sign your papers and a bride's room. The ceremony fee for the second floor is \$350.00.

16. TENT SIDEWALLS & HEATERS

Events that take place under the garden tent will have use of our clear tent sidewalls & heaters. The tent is a temporary structure and is designed to handle most normal weather conditions; however there may be situations such as heavy rain, high winds or lightning that may result in unsafe conditions. An event may be required to relocate indoors if evacuation of the tent is necessary.

17. MENU SELECTION

In order to guarantee your selections, please provide your menu and wine selections to our Catering Department no later than 6 weeks prior to your event. No amendments to the menu and wine selections will be permitted 4 weeks prior to the event. The client is responsible for making sure the Catering Department receives this information on time.

18. FOOD & BEVERAGE

All food and beverages must be provided by Brock House Restaurant. Due to health regulations, food may not be brought in or removed from Brock House Restaurant. Wedding Cakes and Cupcakes from a Bakery that practices FoodSafe are an exception; however a service fee of \$2.50 per guest will apply for cakes and \$1.50 per guests for cupcakes. Brock House Restaurant is unable to provide storage or set-up for specialty cakes. Corkage events are respectfully declined.

19. LIQUOR LAWS

Brock House Restaurant must provide all alcohol and do not allow outside alcohol to be brought in under any circumstance. Provincial liquor laws prohibit the service of alcoholic beverages prior to 11:00 a.m. and after 12:30 a.m. Monday through Saturday and prior to 12:00 p.m. and after 12:00 a.m. on Sundays. Brock House Restaurant reserves the right to refuse service to any guest we determine to be intoxicated and reserves the right to escort this guest off the property if deemed necessary. The Host acknowledges that Brock House Restaurant is bound by the Liquor License Act of the Province of British Columbia and that the compliance of that Act is a condition of the use of Brock House Restaurant.

20. DELIVERIES & SET-UP

Vendors and decorators are granted access no earlier than two hours prior to the event to begin setup. Afternoon function access: 9:30 a.m. and Evening function access: 4:30 p.m. Brock House Restaurant will accept delivery of small materials required for use during your function prior to the event date. Deliveries must be prearranged with the Catering Department and is subject to the availability of space. All items must be clearly labeled with the function date and name of the Host. Brock House Restaurant assumes no responsibility for the damage or loss of any articles left on our premises prior to, during, or following the event and will not be responsible for the delivery, pick-up or return of any materials. Any vendor/decorator or guests on site prior to, or after the contracted time shall result in a fee of \$1000.00 per hour or portion of the hour will be charged to the Host and reflected in the final invoice.

21. POLICY VIOLATIONS

Brock House Restaurant reserves the right to inspect and monitor all events and to discontinue service in the event that a violation of any facility policy or provincial law is being made. In any such case the Host is still liable for any outstanding balances.

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22. DECORATING

The use of nails, staples, glue or any like material is not permitted on any walls, doors, posts, ceilings, surrounding trees or any like objects of Brock House Restaurant. Rice, confetti, sparklers, faux flower petals, table sparkles of any nature is forbidden. Bubbles and birdseed are recommended alternatives. Open flames are not permitted on the lawn including sparklers & coals. Lanterns lit by candles, including sky lanterns are not permitted on the property. All décor items must be removed immediately after the conclusion of the event without exception including any flower petals for the ceremony. A charge of \$300.00 will be levied when deemed necessary by Brock House for the removal of garbage, décor items, or extraordinary cleaning. Set up and removal of décor items are solely the responsibility of the Host. No tape or pins of any kind can be applied or hung to the fabric and/or pipes in the tent. Items may not be strung or hung from the chandeliers under the tent.

23. FACILITY DAMAGE

The host shall be held responsible for any damage to the Brock House Restaurant's property during their event and is responsible for the actions and/or conducts of their guests. Any damage to Brock House Restaurant will be billed to the host. A damage fee of \$80.00 per table linen will apply to any Brock House Restaurant table linens damaged in any nature including by candle wax, or flame.

24. REHEARSAL

A 30 minute ceremony rehearsal is permitted on the lawns, subject to availability at no additional cost. All rehearsals are self conducted and must be booked in advance with the Catering Department.

25. MUSIC

Brock House Restaurant has two exclusive in-house DJ providers: Man About Town Entertainment (Michael@manabouttownent.com) and X-Treme Event Group Inc. (info@x-treemeevent.com). Once booked, please contact the company directly regarding your entertainment needs. All entertainment for the purpose of dancing is subject to a one time S.O.C.A.N. (Society of Composers, Authors and Music Publishers of Canada) charge of \$59.17 and Re:Sound licensing charge of \$26.63. Amplified live bands will not be permitted on the property at any time. No exceptions will be made. Classical ensembles are permitted, with a maximum of three musicians. All music must be kept at a reasonable volume throughout your event. No music is permitted outside after 10:00 p.m. in respect of our neighbors.

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Complimentary Necessities

BRIDE'S ROOM

Brock House Restaurant includes the use of a complimentary bride's room equipped with a full length mirror and complimentary snacks for all weddings. We are pleased to offer Champagne in your bridal room on request.

FULL SET UP & CLEAN UP

Full set up and cleanup of Brock House Restaurant equipment including:

- Banquet Tables (Round or Rectangular)
- Chiavari Dining Chairs (Indoor Use)
- White Resin Garden Folding Chairs (Outdoor Use)
- White Linen Table Cloths and Napkins
- Clothed Wedding Cake Table
- Clothed Gift & Guest Book Tables
- Personalized Printed Menus for Choice Entrée Menus
- Table Number Stands and Table Numbers
- Flatware, Glassware, Tableware
- Bride's Waiting Room with Full-Length Mirror
- Coat Room Facilities
- Dance Floor
- Podium and Microphone (Main Floor Only)



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