

PRIVATE EVENTS

BROOK'S KITCHEN & TAP

EVENTS@BROOKS-OBT.COM // 630.613.9588

PRIVATE EVENT SPACES

FROM 10-100 GUESTS

BEVERAGE SERVICE

ALL BAR OPTIONS ARE PER PERSON UNLESS OTHERWISE SPECIFIED. MINIMUM APPLIES.

BROOK'S BAR UP TO 50 GUESTS

- cocktail style, casual setup
- 4 HDTV's
- access to bar



BANQUET ROOM UP TO 100 GUESTS COCKTAIL UP TO 75 GUESTS SEATED

- bright & roomy
- private bartender available by request
- cocktail or banquet style



COVERED PATIO UP TO 50 GUESTS

- access to bar
- 4 HDTV's
- cocktail style, casual setup



BAR PACKAGES

PACKAGE 1: BEER & WINE

// 2 hrs: \$24 – 3 hrs: \$35 – additional half hour: \$6 //

includes domestic draft beer, domestic beer bottles, house wine (white & red), & soft drinks

PACKAGE 2: CRAFT BEER & WINE

// 2 hrs: \$28 – 3 hrs: \$41 – additional half hour: \$7 //

includes all items in package #1, plus craft and imported beers

PACKAGE 3: PREMIUM

// 2 hrs: \$32 – 3 hrs: \$45 – additional half hour: \$8 //

includes all items from previous packages, plus craft & imported beers, select wines, and call liquor

PACKAGE 4: BASED ON CONSUMPTION

- *beverage charges will be calculated based on consumption, depending on what guests order at the event*
- *drinks will be placed on one bill and presented to the host at the conclusion of the event*
- *event hosts are welcome to customize the beverage options offered to the events by setting limitations (monetary limit and/or liquor exclusions)*

MIMOSA BAR // \$180 //

// serves approx. 24 people //

6 bottles of Pierre Delize - Blanc de Blancs, orange juice, cranberry juice, pineapple juice, seasonal berries



BROOK'S KITCHEN & TAP

PRIVATE EVENTS & CATERING MENU

THREE-COURSE PLATED LUNCH

\$25/PP

-- choose 1 option --

KITCHEN SALAD

baby greens, grape tomato, cucumber, carrot, purple onion, radish, choice of white balsamic or ranch dressing served on the side

CLASSIC CAESAR SALAD

romaine lettuce, cucumber, grape tomato, shaved parmesan, herb croutons, tossed with caesar dressing

SEASONAL SOUP

choice of: Italian vegetable, creamy chicken & rice, cream of mushroom, or tomato bisque

-- choose 3 options, guests will select one of the three choices at the event --

PRIME RIB SANDWICH

shaved prime rib, sweet peppers, onion, fontina cheese, toasted ciabatta, choice of side (+2)

BROOK'S CHEESE BURGER

cheddar cheese, lettuce, tomato, onion, dill pickle, brioche bun, choice of side

CHICKEN CLUB

herb & garlic chicken breast, bacon, fontina, avocado, arugula, tomato, spicy mayo, toasted sourdough, choice of side

GARLIC-LIME SHRIMP TACOS

avocado sauce, lettuce, pico de gallo, cayenne aioli, flour tortillas, 3 tacos per order (no side)

BAJA FISH TACO

blackened mahi mahi, avocado sauce, baja sauce, cilantro, radish, slaw, corn tortillas, 3 tacos per order (no side)

PORTOBELLO BURGER

grilled portobello, roasted peppers, burrata cheese, arugula, tomato, balsamic, brioche bun, choice of side

CHICKEN CAESAR SALAD

romaine, cucumbers, grape tomatoes, shaved parmesan, garlic-herb croutons, house caesar dressing

// SIDE OPTIONS //

-- choose 2 options, guests will select one to accompany their meal --

Creamy Cole Slaw

Roasted Potatoes

Seasonal Roasted Vegetables

House French Fries

Grilled Asparagus (+1.50)

Truffle Fries (+1.50)

-- choose 1 option --

GELATO

chocolate or vanilla

SORBET

seasonal selection

FRUIT SALAD

seasonal selection of fruits and berries

THREE-COURSE PLATED DINNER

\$50/PP

-- choose 1 option --

KITCHEN SALAD

baby greens, grape tomato, cucumber, carrot, purple onion, radish, choice of white balsamic or ranch dressing served on the side

CLASSIC CAESAR SALAD

romaine lettuce, cucumber, grape tomato, shaved parmesan, herb croutons, tossed with caesar dressing

TUSCAN KALE SALAD

tuscan kale, fuji apple, jack cheese, dried cherries, sunflower seeds, dates, honey-lemon dressing

SEASONAL SOUP

choice of: Italian vegetable, creamy chicken & rice, cream of mushroom, or tomato bisque

-- choose 3 options, guests will select one of the three choices at the event --

NEW YORK STRIP

garlic mashed potatoes, grilled asparagus, demi (+10)

ROSEMARY CHICKEN

roasted potatoes, french beans rosemary cream sauce

FAROE ISLAND SALMON

mashed potatoes, french beans, mango salsa

BABY BACK RIBS

1/2 rack of ribs, house fries, cole slaw

SPICY CHICKEN TORTELLINI

blackened chicken, broccoli, sweet peppers lime, hot peppers, parmesan cream

ROASTED VEGGIE PASTA

roasted seasonal vegetables, garlic, shallot chili flake, white wine, veggie stock, parmesan

-- choose 1 option --

GELATO

chocolate or vanilla

SORBET

seasonal selection

HOUSE-MADE PIE

Choice of: Banana Cream, French Silk, Apple, Cherry, Peach, Pumpkin, Key Lime (other flavor options are available upon request)

NEW YORK STYLE CHEESECAKE

salted caramel drizzle

FRUIT SALAD

seasonal selection of fruits and berries

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// FIRST COURSE //

// SECOND COURSE //

// THIRD COURSE //

// FIRST COURSE //

// SECOND COURSE //

// THIRD COURSE //

BROOK'S KITCHEN & TAP

PRIVATE EVENTS & CATERING MENU

// PRICES BELOW ARE PER PIECE UNLESS OTHERWISE INDICATED // MINIMUM ORDERS APPLY //

COLD APPETIZERS

// MINIMUM: 2 DOZEN //

CAPRESE STACK fresh tomato, basil, burrata cheese, balsamic	\$3.50
SOUTHWEST AVOCADO TOAST smashed avocado, pico, baja sauce, jack cheese	\$2.95
APPLE, BRIE & PROSCIUTTO CROSTINI honey, arugula	\$2.95
MEDITERRANEAN BRUSCHETTA CROSTINI hummus, tomato, onion, cucumber, mint, olives, feta	\$2.95
AHI TUNA CEVICHE lime-marinated ahi tuna, tajin, radish, pico de gallo, avocado, tortilla chips	\$4.95
BLACKENED SHRIMP TOSTADA guacamole, pineapple salsa	\$3.95

HOT APPETIZERS

// MINIMUM: 2 DOZEN //

PRETZEL BITES with white queso, house mustard	\$10.95/dozen
SPINACH & ARTICHOKE STUFFED MUSHROOMS	\$1.95
WINGS choice of buffalo or BBQ sauce, ranch & blue cheese	\$1.85
MEATBALLS choose from marinara or Asian	\$1.95
CRISPY CHICKEN FINGERS	\$1.95
ITALIAN BEEF EGGROLLS stuffed with cheese, giardiniera, side of au jus	\$5.95
ROASTED VEGGIE QUESADILLAS roasted peppers, onions, sour cream	\$2.95
CHICKEN FAJITA QUESADILLAS chicken, roasted peppers, onions, sour cream	\$3.50
MIDNIGHT PIEROGIES potato & cheese dumplings, garlic, shallot, chili flakes, spinach, grape tomato, parmesan	\$2.95

FLATBREADS

// 2 DOZEN PIECES //

CLASSIC CHEESE marinara sauce and cheese	\$29.95
MARGHERITA burrata, fresh tomato, marinara, basil, balsamic	\$30.95
BBQ CHICKEN chicken, red onion, cheese, ranch, cilantro	\$35.95
ROASTED VEGGIE mushroom, red pepper, onion, asparagus, parmesan, honey lemon	\$34.95

BOWLS/PLATTERS

// SERVES APPROX. 24 //

FRESH FRUIT PLATTER pineapple, grapes, cantaloupe, honeydew, apple	\$75.00
CHIPS & SALSA BOWL with guacamole	\$85.00
HUMMUS PLATTER carrots, cucumber, peppers, olives, broccoli, cherry tomato, naan bread	\$75.00

SLIDERS & MINIS

// MINIMUM: 2 DOZEN //

STEAK BURGER SLIDER American cheese, pickle, ketchup	\$3.95
BUFFALO CHICKEN SLIDER (crispy or grilled) buffalo sauce, buttermilk ranch, arugula, blue cheese	\$3.95
PULLED PORK SLIDER BBQ, pickles, slaw	\$3.95
CHICKEN PARMESAN SLIDER (crispy or grilled) house marinara, cheese, giardiniera, basil	\$3.95
MINI GRILLED CHEESE trio cheese, applewood bacon, honey	\$3.50
MINI CUBAN swiss, Nueske's smoke ham, roasted pork, mustard, mayo, pickles	\$4.75
MINI ROASTED VEGGIE SANDWICH hummus, portabella, tomato, arugula, mini peppers, cucumber carrot, onion	\$3.75
MINI CAPRESE burrata cheese, tomato, basil, balsamic, arugula	\$3.75
MINI PRIME RIB SANDWICH sweet peppers, onions, fontina cheese	\$4.95

PASTA & MAINS

// MINIMUM: 2 DOZEN //

RIGATONI with marinara or vodka sauce	\$8.95
SPICY CHICKEN TORTELLINI blackened chicken, broccoli, sweet peppers, lime, hot peppers, parmesan cream	\$10.95
ROASTED MUSHROOM & SPINACH CHEESE TORTELLINI cheese filled tortellini, vino, parmesan cream, garlic, shallot, thyme, stock	\$9.95
ROASTED CHICKEN BREAST mushroom marsala, piccata, rosemary	\$7.95
SALMON 6 oz. portion, piccata, blackened, lemon butter	\$13.50
ITALIAN BEEF slow roasted Italian beef, roasted sweet peppers, giardiniera, french bread, w/jus	\$8.50
ITALIAN SAUSAGE with peppers and marinara	\$8.50
RIBS full slab of BBQ ribs	\$22.95/slab

SWEETS

// MINIMUM: 2 DOZEN //

HOUSE-MADE MINI PIES 2 dozen mini pies, choice of flavor below	\$3.50
HOUSE-MADE CUPCAKES 2 dozen cupcakes, choice of flavors below	\$3.50

// MINI PIE OPTIONS //

apple with crumb topping
blueberry with crumb topping
key lime
lemon meringue
chocolate cream

// CUPCAKE OPTIONS //

carrot cake with cream cheese frosting
funfetti with tie-dye frosting
red velvet with cream cheese frosting
devils food with chocolate buttercream
classic vanilla with vanilla buttercream

SIDES & EXTRAS

SALAD (HOUSE OR CAESAR) \$5.00/pp

BREAD SERVICE \$1.00/pp

ROASTED VEGETABLES / MASHED POTATOES / ROASTED POTATOES / GARLIC GREEN BEANS \$3.50/pp