BRIMSTONE WOODFIRE GRILL

BANQUET PACKAGES

14575 SW 5th Street | Pembroke Pines, Florida 33027 Phone: 954-430-2333 | www.brimstonewoodfiregrill.com klee@brimstonewfg.com | bchapman@grille401.com



BUFFET/STATIONS

PASS AROUNDS

Choose 3 items \$35pp Choose 4 items \$40pp Choose 5 items \$45pp Crab Cakes Kobe Beef Sliders BBQ Pork Sliders Tuna Bites Flat Breads Choice of two Margarita, Thai Shrimp, Beef Tenderloin & Mushroom, Chicken Alfredo

CARVING STATION

Leg of Lamb \$13 pp Beef Tenderloin \$18 pp Prime Rib \$19 pp Includes mashed potatoes and rolls Additional \$2 fee pp for vegetables

COLD DISPLAY

Fruit Platter \$4 per person Vegetable Platter \$4 per person Shrimp Cocktail Platter \$4 per piece Artisan Cheese and Crackers Platter \$5 per person Sushi Platter (36pc) \$60 assorted display available at additional cost

HOT DISPLAY

Served Buffet Style Spinach Dip \$3 per person Crab Cakes \$4 per piece Kobe beef Sliders \$4 per piece BBQ Pork Sliders \$4 per piece Flat Breads \$12 per order Margarita, Thai Shrimp, Beef Tenderloin & Mushroom, Chicken Alfredo

PASTA STATION

Chicken Alfredo \$9 per person Chicken Penne Pesto \$9 per person *Substitutive Shrimp for an additional \$2 per person*

Minimum 12 Guests 20% Service Charge 6% sales tax Carving Station attendant fee of \$100 based on two hours of service Salad Station upon request • Dessert Station upon request Buffet Service requires a minimum of \$30 per person charge Buffet Stations are subject to restriction in times of high volume or holidays



BRIMSTONE PACKAGE

\$70 pp

STARTER

Choice of 2 served family style Spinach Dip, Crab Cakes, or California Roll

SALAD COURSE

Choice of one Brimstone House Salad Caesar Salad

ENTREE

Choice of three Filet 8 oz. New York Strip Cedar Plank Salmon Pan-Seared Sea Bass Bell & Evans "All Natural" Chicken

All entrees are served with mashed potatoes and asparagus

DESSERT

Choice of one Chocolate Cake Cheese Cake Mango Guava Mousse

Package Includes Soda, American Coffee or Tea *prices do not include tax and gratuity*



WOOD FIRE PACKAGE

\$60 pp

STARTER

Choice of one Spinach Dip Any Flat Bread Margarita, Thai Shrimp, Beef Tenderloin and Mushroom, or Chicken Alfredo

SALAD COURSE

Choice of one Brimstone House Salad Caesar Salad

ENTREE

Choice of three Wood Fire Grilled Pork Chops Mahi Mahi Cedar Plank Salmon Chimichurri Skirt Steak Crispy Parmesan Chicken

All entrees are served with mashed potatoes and asparagus

DESSERT

Choice of one Chocolate Cake Cheese Cake Mango Guava Mousse

Package Includes Soda, American Coffee or Tea *prices do not include tax and gratuity*



GRILL PACKAGE

\$50 pp

SALAD COURSE

Choice of one Brimstone House Salad Caesar Salad

ENTREE

Choice of three Chicken Campanelle Cedar Plank Salmon Shrimp Scampi Rubbed Grilled Sirloin Crispy Parmesan Chicken

All entree (excluding pasta) are served with mashed potatoes and asparagus

DESSERT

Choice of One Chocolate Cake Cheese Cake Mango Guava Mousse

Package Includes Soda, American Coffee or Tea prices do not include tax and gratuity



THE POWER LUNCH

\$45 pp Party must be seated prior to 3PM

STARTER

Choice of one Spinach Dip, California Roll, or Any Flatbread Margarita, Thai Shrimp, Beef Tenderloin and Mushroom, or Chicken Alfredo

SALAD COURSE

Choice of one Brimstone House Salad Caesar Salad

ENTREE

Choice of three Rubbed Grilled Sirloin BBQ Salmon Crispy Parmesan Chicken Wood Fire BBQ Pork Chop Grilled Fish Sandwich MKT Ahi Tuna Salad

All entrees (excluding salads) served with french fries or asparagus

DESSERT

Choice of one Chocolate Cake Cheese Cake Mango Guava Mousse

Package Includes Soda, American Coffee or Tea prices do not include tax and gratuity



BUSINESS LUNCH

\$35 pp Party must be seated prior to 3PM

STARTER

Choice of two Flatbreads Margarita, Thai Shrimp, Beef Tenderloin and Mushroom, or Chicken Alfredo

ENTREE

Choice of three Steak and Blue Salad Chopped Roasted Chicken Salad BBQ Salmon The Prime Burger Chicken Sandwich

All entrees (excluding salads) served with french fries or asparagus

DESSERT

Choice of one Chocolate Cake Cheese Cake Mango Guava Mousse

Package Includes Soda, American Coffee or Tea *prices do not include tax and gratuity*



BREAK BREAD PACKAGE

\$40 pp Party must be seated prior to 1PM

> **STARTER** Breakfast Flatbread

ENTREE

Choice of three Steak & Eggs Shrimp & Gritts French Toast Brimstone's Best Pancakes Veggie Scrambler

All entrées (except Shrimp and Gritts) served with home-fried potatoes and fresh fruit

DESSERT

Choice of one Cheesecake Chocolate Cake Mango Guava Mousse

Package includes unlimited mimosa's, American coffee, tea and fountain drinks *prices do not include tax and gratuity*



BEVERAGEPACKAGEOPTIONS

BEER AND WINE PACKAGE

\$19 per person per hour Includes House Wine (1 Red and 1 White) and House Beer

PREMIUM BAR PACKAGE

\$25 per person per hour Includes House Wine, Beer, and Premium Cocktails

NO HOLDS BAR PACKAGE

\$35 per person per hour Includes Beer, Wine, Premium Cocktails, and Super Premium Cocktails

Some exclusions may apply



EVENTGUIDELINES

BOOKING AN EVENT:All arrangements with with Brimstone WFG Restaurants are subject to the rules and regulations of Brimstone WFG and the following conditions: To confirm your event you will need to complete an Event Order with your groups menu selections and event arrangements. A Signed copy of the Event Order along with a completed Credit Card Authorization form must be either faxed or emailed back to the Event Manager 5 days prior to the event for your event to be considered definite.

SALES TAX & OTHER CHARGES: There will be a \$500 deposit needed at the time of booking. A 6% sales tax will be added to any and all charges (food, beverage, carving attendant fees, banquet service charge, and any other fees deemed by Brimstone WFG Restaurant). A 20% Gratuity will be applied to the Food & Beverage subtotal. Parties held during happy hour are subject to 20% gratuity before the happy hour discount is applied. Parties held on Friday, Saturday, Holiday, or any other increase volume period will be charged \$20 per person for the room fee. A \$20 corkage fee will be added for every bottle of wine brought in and opened at the event. A plating fee of \$2 per person will be charged for any dessert that is brought in and served by our staff. Personalized menus will be provided free of charge. Buffet Service requires a minimum of \$30 per person charge before tax and gratuity. All sales are final and no refunds will be given for unused product.

PAYMENT: Payment is due at the conclusion of the event and shall be made on one check. Payment can be made in the form of 3 cards, cash, or corporate check. Payment must be made according to the terms and conditions of the restaurant management. If the terms and conditions of payment are not fulfilled, the restaurant management shall have the option of charging the Credit Card on the Contract that was signed and submitted. If there is an overpayment made, the amount will be refunded in the form of a check within 14 days of the completed event. Any cancellation must be received 5 days prior to event otherwise the Credit card on fi le will be charged \$20 per person on original guest count.

SEATING ARRANGEMENTS: Brimstone WFG reserves the right to arrange tables and chairs according to what works best within the room, in order to better service your group. There may be options & the Event Manager will go over these options with you at an appropriate time. Parties will have a three hour time limit. Any party exceeding this time will be charged an additional room fee.

GUESTS COUNT: At the time of booking, an approximate number of guests are required. However, as Brimstone WFG begins the planning process for your group, we must be aware of the actual number of attendees. A guaranteed minimum number is required no later than 2 days prior to the date of the event. This number will be considered the guarantee not subject to reduction. If no guarantee is received, Brimstone WFG will use the number of guests estimated on the original contract at time of the booking. There are no exceptions concerning this guarantee.

AUDIO EQUIPMENT/ENTERTAINMENT: A/V Equipment (LCD Screen and Projector) are provided at no charge for parties of 10 or more. Brimstone reserves the right to stop any entertainment without liability. Brimstone WFG DOES NOT allow confetti or streamers.

Contract MUST be signed and returned to validate your booking.

I have agreed to submit this application by electronic means. By signing this application electronically, I certify under penalty of perjury and false swearing that my information is correct and complete to the best of my knowledge. I also certify that: I understand the statements on this application. I have read and understand the legal information. I understand that an electronic signature via email time and date stamp has the same legal effect and can be enforced in the same way as a written signature.

BRIMSTONE WFG BANQUET SELECTION

Contact Name:		Date of Event: _		
Guest Count:	_ Final Count (2 Days Prior)	:	_Time:	
Address:				
Ph#:	Fax/	Email:		
Package Choice:				
Starter (if applicable)				
Salad (1)				
Entrée Selections (3)				
Dessert Selection (1)				
Beverage Package (if app	licable)			

CREDIT CARD AUTHORIZATION HOLD FORM

Today's Date:
Client Name:
Company Name:
Date & Time of Function:
I authorize Brimstone WFG to hold this card to secure the reservation on said date, and enter into a contract. I understand, and will abide by, all guidelines specified in the Banquet Package.
Credit Card Type:
Card Number:
Expiration Date:
Name on Credit Card:
Contact Telephone #:
Cardholder's Signature:
Cardholder's Address:
Additional considerations: *All checks are subject to 6% State Tax and 20% Service Charge
OPTIONAL:
Daytime telephone number: Fax telephone number: Please note omission of information may cause delay in the processing of your request.

Please fax completed form to 954-441-3312 or email to bchapman@grille401.com or klee@brimstonewfg.com











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