



BRIMSTONE

WOODFIRE GRILL

EVENTS

14575 SW 5th Street | Pembroke Pines, Florida 33027
954-430-2333 | www.brimstonewoodfiregrill.com | events@brimstonewfg.com



Conveniently located in Pembroke Pines, Brimstone Woodfire Grill is the perfect place to bring people together.

As the flagship location of the Brimstone Restaurant Group, Brimstone Woodfire Grill sets the tone for the family of brands. From our scratch made kitchen and woodfire grill, our team creates culinary experiences that appeal to friends, families, and those who enjoy the heartiness of recipes inspired by Imaginative Americana.

We can't wait to host your next private event or corporate get-together. We know you'll love working with our expert planners and award-winning chefs to create a signature meal that will amaze your best friends, family and colleagues. With our incredibly diverse offerings crafted in our from-scratch kitchen, we will help you curate an unforgettable shindig that will make you the envy of the party (aren't you always?).



BRUNCH
DAY BREAK PACKAGE

\$50 per person

Package Includes unlimited mimosas or draft beer, American coffee, tea and fountain drinks.

STARTER

Breakfast Flatbread

ENTRÉE

Choice of three

Steak and Eggs

Shrimp & Grits

French Toast

Brimstone's Best Pancakes

Veggie Scrambler

All entrées served with home-fried potatoes (except Shrimp & Grits).

DESSERT

Choice of one

Chocolate Cake

Cheesecake

Party must be seated prior to 3PM

Prices do not include tax and gratuity



LUNCH
BUSINESS LUNCH

\$35 per person

Package Includes soda, American coffee, or tea.

STARTER

Choice of two flatbreads

Margherita

Basil & Pesto Shrimp

Beef Tenderloin & Mushroom

Buffalo Chicken

ENTRÉE

Choice of three

Steak and Blue Salad

BRG Chicken Kale Salad

BBQ Salmon

Brimstone Burger

Monterey Chicken Sandwich

*All entrées served with asparagus
(except for salads). Sandwiches
will be served with fries*

DESSERT

Choice of one

Chocolate Cake

Cheesecake

Party must be seated prior to 3PM
Prices do not include tax and gratuity



LUNCH
POWER LUNCH

\$45 per person

Package Includes soda, American coffee, or tea.

STARTER

Choice of one

Spinach Dip

California Roll

Flatbreads: Margherita

Basil & Pesto Shrimp

Beef Tenderloin & Mushroom

Buffalo Chicken

SALAD COURSE

Choice of one

Brimstone House Salad

Caesar Salad

ENTRÉE

Choice of three

Boneless Ribeye

BBQ Salmon

Chicken Milanese

BBQ Pork Chop

Grilled Fish Sandwich MKT

Monterey Chicken Sandwich

*All entrées served with asparagus
(except for salads). Sandwiches
will be served with fries*

DESSERT

Choice of one

Chocolate Cake

Cheesecake

Party must be seated prior to 3PM
Prices do not include tax and gratuity



DINNER
WOODFIRE PACKAGE

\$55 per person

Package Includes soda, American coffee, or tea.

STARTER

Choice of one

Spinach Dip

Flatbreads: Margherita

Basil & Pesto Shrimp

Beef Tenderloin & Mushroom

Buffalo Chicken

SALAD COURSE

Choice of one

Brimstone House Salad

Caesar Salad

ENTRÉE

Choice of three

Wood-fire Grilled Pork Chops

Mahi Mahi

Cedar Plank Salmon

Chimichurri Skirt Steak

Chicken Milanese

All entrées served with mashed potatoes and asparagus.

DESSERT

Choice of one

Chocolate Cake

Cheesecake

Prices do not include tax and gratuity

Certain menu items require a 72 hour advanced notice.

Please contact your event coordinator for more details

events@brimstonewfg.com



DINNER

BRIMSTONE PACKAGE

\$60 per person

Package Includes soda, American coffee, or tea.

STARTER

Choice of two, served family style

Spinach Dip

Crab Cakes

California Roll

Flatbread: Margherita or Buffalo Chicken

SALAD COURSE

Choice of one

Brimstone House Salad

Caesar Salad

ENTRÉE

Choice of three

8 oz. Filet

New York Strip

Cedar Plank Salmon

Ginger Crusted Sea Bass

Herb Roasted Chicken

All entrées served with mashed potatoes and asparagus.

DESSERT

Choice of one

Chocolate Cake

Cheesecake

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DINNER EXECUTIVE

\$65 per person

Package Includes soda, American coffee, or tea.

STARTER

Choice of one

Spinach Dip

Flatbreads: Margherita

Basil & Pesto Shrimp

Beef Tenderloin & Mushroom

Buffalo Chicken

SOUP OR SALAD

Choice of one

Salads: Blue Cheese Pear Arugula Salad

Spinach Goat Cheese Salad

Chef Salad

Sun Dried Tomato Caesar Salad

Avocado Greek Salad

Soups: Homemade Mushroom Soup

Tomato Basil Soup

She-Crab Bisque

ENTRÉE

Choice of three

6oz. Black Angus Sirloin Steak

Twin Beef Medallions

Chicken Florentine

Miso Salmon

Mediterranean Mahi

Classic Shrimp Scampi

*All entrées served with garlic mashed potatoes,
roasted asparagus.*

DESSERT

Choice of one

Milk Chocolate Mousse

Amaretto Tiramisu

Peanut Butter & Chocolate Tart

Strawberries Sabayon

Vanilla Panna Cotta

Prices do not include tax and gratuity

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DINNER DELUXE

\$70 per person

Package Includes soda, American coffee, or tea.

STARTER

Choice of two, served family style

Spinach Dip

Crab Cakes

California Roll

Flatbread: Margherita or Buffalo Chicken

SOUP OR SALAD

Choice of one

Salads: Blue Cheese Pear Arugula Salad

Spinach Goat Cheese Salad

Chef Salad

Sun Dried Tomato Caesar Salad

Avocado Greek Salad

Soups: Homemade Mushroom Soup

Tomato Basil Soup

She-Crab Bisque

ENTRÉE

Choice of three

Macadamia Goat Cheese Crusted Rack of Lamb

Parmesan Crusted 6oz. Black Angus Beef Filet Mignon

Parmesan Chicken

Snapper Franchise

Shrimp Caprese

*All entrées served with garlic mashed potatoes,
roasted asparagus.*

DESSERT

Choice of one

Milk Chocolate Mousse

Amaretto Tiramisu

Peanut Butter & Chocolate Tart

Strawberries Sabayon

Vanilla Panna Cotta

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DINNER ROYAL

\$75 per person

Package Includes soda, American coffee, or tea.

STARTER

Choice of two, served family style

Spinach Dip

Crab Cakes

California Roll

Flatbread: Margherita or Buffalo Chicken

SOUP OR SALAD

Choice of one

Salads: Blue Cheese Pear Arugula Salad

Spinach Goat Cheese Salad

Chef Salad

Sun Dried Tomato Caesar Salad

Avocado Greek Salad

Soups: Homemade Mushroom Soup

Tomato Basil Soup

She-Crab Bisque

ENTRÉE

Choice of three

Blue Cheese Butter 8oz. Filet

Grill 16oz. New York Steak

Chicken Saltimbocca

Baked Parmesan Twin Lobster Tail

Mediterranean Mahi

*All entrées served with garlic mashed potatoes,
roasted asparagus.*

DESSERT

Choice of one

Milk Chocolate Mousse

Amaretto Tiramisu

Peanut Butter & Chocolate Tart

Strawberries Sabayon

Vanilla Panna Cotta

Prices do not include tax and gratuity

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BEVERAGES

BEER + WINE PACKAGE

\$22 per person, per hour

Package Includes soda, American coffee, or tea.

Red + White Wine Selected Below:

House red & white

Draft Beer Selected Below:

Rotating Drafts

PREMIUM BAR PACKAGE

Beer Wine Liquor, \$32 per person per hour

Wine Selection

14 Hands Merlot

Wente Cabernet

Ruta 22 Malbec

Kendall Jackson Chardonnay

Ruffino Pinot Grigio

Kim Crawford Sauvignon Blanc

Draft Beer Selection

Rotating Tap

Mixed Drinks with the following liquors

Dewar's White Label Scotch

New Amsterdam Vodka

New Amsterdam Gin

El Jimador Tequila

Flor de Cana Rum

TOP SHELF PREMIUM BAR PACKAGE

Beer Wine Liquor Cocktails, \$37 per person per hour

Includes premium package

Tito's Vodka

Hendrick's Gin

Patron Tequila

Bacardi

Johnny Walker Black Label

DRINK TICKETS

Beer & Wine \$10 per ticket

Alcohol included \$12 per ticket (well liquor)

Top Shelf & Cocktails \$14 per ticket



MIX AND MINGLE

Minimum 12 Guests, 22% Service Charge, 7% Sales Tax

PASS-AROUNDS

Choose 3 items \$35 per person

Choose 4 items \$40 per person

Choose 5 items \$45 per person

Crab Cakes • BRG Sliders • Pork Sliders • Tuna Bites

Flatbreads: Margherita • Basil & Pesto Shrimp

Beef Tenderloin & Mushroom • Buffalo Chicken

CARVING STATION

Leg of Lamb \$13 per person • Beef Tenderloin \$18 per person

Prime Rib \$19 per person

Season Special MKT (ask event coordinator for details)

Includes mashed potatoes and rolls.

Additional \$2 fee per person for vegetables.

COLD DISPLAY

Fruit Platter \$4 per person • Vegetable Platter \$4 per person

Shrimp Cocktail Platter \$4 per piece • Sushi Platter (36pc) \$60

Ceviche Platter \$5 per person

Artisan Cheese & Crackers Platter \$5 per person

Assorted display available at additional cost

HOT DISPLAY

Spinach Dip \$3 per person • Crab Cakes \$4 per piece

BRG Sliders \$4 per piece • Pork Sliders \$4 per piece

Flatbreads: Margherita, Basil & Pesto Shrimp, Beef Tenderloin & Mushroom, Buffalo Chicken \$12 per order

Served Buffet Style

MIX AND MINGLE

Minimum 12 Guests, 22% Service Charge, 7% Sales Tax

PASTA STATION

Chicken Alfredo \$9 per person

Chicken Penne Pesto \$9 per person

Substitute Shrimp for an additional \$2 per person

COLD HORS D'OEUVRES (price per piece)

Stuffed Phyllo Cups with Smoked Salmon Mango Chutney \$1.50

Shrimp Salad served with Bread Toast \$1.50

Tuna Nachos served with Tortilla chips and Guacamole \$1.50

Hummus served in Phyllo \$1.50

Stuffed Cherry Tomatoes with Garlic Goat Cheese \$1.50

Classic Deviled Egg \$1.50

HOT HORS D'OEUVRES (price per piece)

Pork Belly Bao Bun served with Hoisin BBQ Sauce \$1.50

Pan Seared Pot Sticker dumpling and Ponzu dipping Sauce \$1.50

Bake Crab Stuffed Mushrooms \$2.00

Boneless Thai Chicken \$1.50

Blue Cheese Filet Mignon Bruschetta \$3.00

Bacon Wrapped Scallops with Lemon Butter Sauce \$2.50

Sriracha Wings \$1.50

Carving Station attendant fee of \$100 based on two hours of service

Buffet Service requires a minimum of \$30 per person charge

Buffet Stations are subject to restriction in times of high volume or holidays

EXPERIENCES

SUSHI ROLLING CLASS

\$55 per person (Minimum 20 people)

\$200 Chef Fee

Enjoy a complimentary glass of sake or house wine while creating your own authentic Japanese inspired sushi.

ADD Unlimited Sake throughout the event or house wine to your event for just \$15 per person.

MOJITO MIXOLOGY CLASS

\$50 per person and up (Minimum 20 people)

\$200 Mixologist Fee

Guests will have the experience of creating three different flavored mojitos, accompanied by their own private mixologist. Tapas style appetizers included. Ask us about customizing your package.

BRG COUPLES COOKING CLASS

\$99 per person (Minimum 20 people)

\$200 Chef Fee

Enjoy a BRG experience with a four course meal and glass of wine with one of our very own executive Chefs.

WINE | WHISKEY | SCOTCH PAIRING DINNER

\$150 per person and up (Minimum 20 people)

Customize your culinary experience or allow our team to personalize a menu for you.





BRIMSTONE

WOODFIRE GRILL



BOARDROOM

From corporate events, to baby showers. Our Boardroom is fully equipped with AV equipment including a projector, screen and microphone.

CAPACITY: Up to 50 Guests
CONFIGURATIONS: Banquet | Boardroom



COVERED LOUNGE

Brimstone's outdoor patio lounge area is complete with soft lounge furniture vignettes is perfect for a variety of small events and gatherings.

CAPACITY: Seated: 25 | Cocktails: 35
CONFIGURATIONS: Cocktail

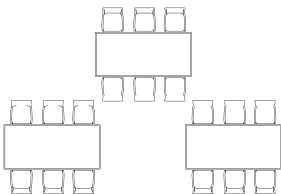


PATIO

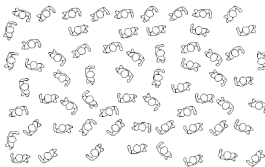
The outdoor Covered Patio is perfect for events rain or shine with proximity to live entertainment Friday through Sunday.

CAPACITY: Up to 70 Guests
CONFIGURATIONS: Banquet | Cocktail | Boardroom

BANQUET



COCKTAIL



BOARDROOM



EVENT GUIDELINES

BOOKING AN EVENT

All arrangements with Brimstone WFG Restaurant are subject to the rules and regulations of Brimstone WFG and the following conditions: To confirm an event, the Event Manager will need to complete an Event Order with your group's menu selection 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 for time for booking. A 7% 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 22% Gratuity will be applied to the Food & Beverage Total. Parties held on Friday, Saturday, Holiday, or any other increased 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. A \$50 charge will be applied if a personal bartender is required. Personalized menus will be provided free of charge. Buffet Service requires a minimum of \$30 per person charge.

PAYMENT

Payment is due at the conclusion of the event and shall be made on one check unless otherwise requested 48 hours before the event. 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 file 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. Banquet will have a three hour time limit. Any party exceeding this time will be charged an additional room fee.

GUEST 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 3 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 and a \$20 no show fee per guest will be charged to the final bill.

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.

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. *Contract MUST be signed and returned to validate your booking.*

SIGNATURE: _____

COVID-19 PROTOCOLS + WAIVER

COVID REQUIREMENTS

The health, safety & well-being of our guests and team members are very important to us. We know you expect the highest standards of Brimstone, and we are committed to providing that on an ongoing basis. We have put every measure in place, exceeding CDC and local requirements, to ensure your visit with us is safe and comfortable. Some of what you can expect from us includes:

- Limiting large partytable set ups to 10 guests per table
- Spacing tables throughout restaurant and event spaces at a distance of at least 6 feet
- Sanitizing all event space areas prior to your arrival and once your event is finished
- Maintaining appropriate sanitation throughout your visit
- Providing sanitation stations throughout the restaurant
- Sanitizing all common areas and tools used by our staff with chemical and UV sanitation
- Requiring our team members to wear masks at all times
- Providing contactless payment options for you
- Providing one time use, disposable menus
- Limiting the number of people congregating and waiting in the lobby by offering a “text when ready” system for table reservations

Please read the following waiver and sign to agree to the terms of the waiver. Please note that this waiver must be completed & submitted before the start of your event.

Brimstone Woodfire Grill is operating to ensure the safety of you, our client, and our team members. To this extent, we will be following the CDC and local health department guidelines with regard to social distancing practices and sanitation in order to reduce the spread of COVID-19. We require all individuals to utilize approved masks while entering, exiting, or traversing through the building - but NOT while seated at your table. We also require everyone to either wash or sanitize their hands upon arrival into the restaurant, and after using the restroom, sneezing, or coughing.

By signing below, you agree to comply with the written instructions above and agree that you are at the restaurant at your own risk, releasing Brimstone Woodfire Grill from any liability relating to COVID-19. Failure to comply with these written instructions or verbal instructions from team members may result in your removal from the premises.

SIGNATURE: _____

MENU SELECTION

CONTACT NAME: _____

DATE OF EVENT: _____

GUEST COUNT: _____

SEATING PREFERENCE: _____

TIME: _____

ADDRESS: _____

PH#: _____

FAX/EMAIL: _____

PACKAGE CHOICE: _____

STARTER (IF APPLICABLE): _____

SOUP OR SALAD (1): _____

ENTRÉE (3): _____

DESSERT SELECTION (1): _____

BEVERAGE PACKAGE: _____

CREDIT CARD AUTHORIZATION

TODAY'S DATE: _____

CLIENT NAME: _____

COMPANY NAME: _____

DATE & TIME OF FUCTION: _____

I authorize Brimstone WFG to hold this card to secure the reservation on said date, and enter in to a contract. I understand, and will abide by, all guidelines specified in the Banquet Package.

CREDIT CARD TYPE: _____

CARD NUMBER: _____

CVV: _____

EXPIRATIONS DATE: _____

NAME ON CREDIT CARD: _____

CONTACT TELEPHONE: _____

CARDHOLDER SIGNATURE: _____

CARDHOLDER ADDRESS: _____

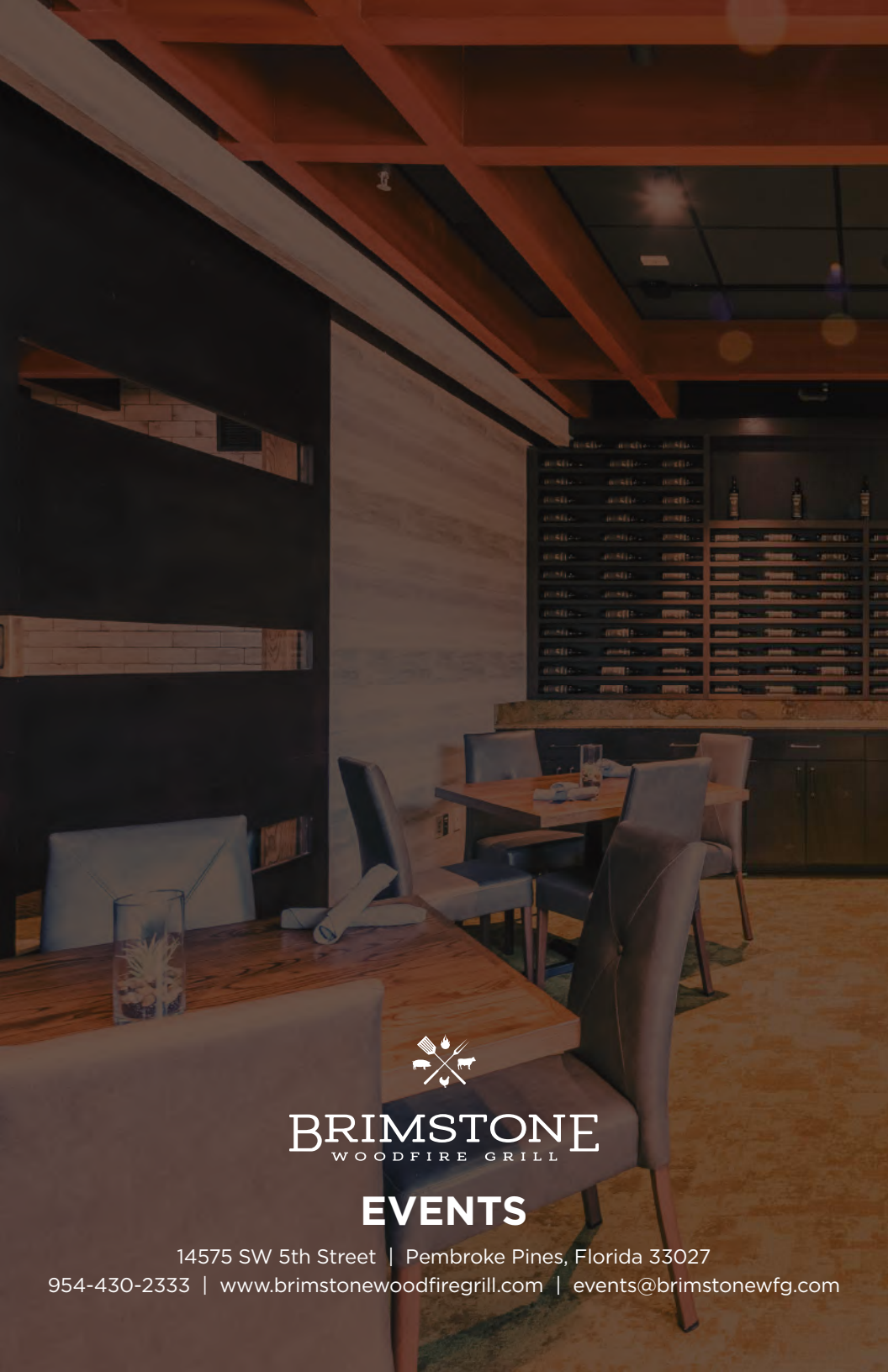
ADDITIONAL CONSIDERATIONS:

*All checks are subject to 7% State Tax and 22% Service Charge.

Please note: omission of information may cause delay in the processing of your request.

Please send completed to events@brimstonewfg.com





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