

The image shows the interior of a restaurant with a rustic, industrial aesthetic. A large, dark, dome-shaped pendant light hangs from the ceiling. The walls are made of stacked stone, and a framed painting of a cow is displayed. A leather sofa with red and white cushions is positioned against the stone wall. A clock on the wall indicates the time. The overall atmosphere is warm and modern.

BRIMSTONE

WOODFIRE GRILL

Events

14575 SW 5TH STREET | PEMBROKE PINES, FLORIDA 33027
954-430-2333 | WWW.BRIMSTONEWOODFIREGRILL.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?).



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

House-made Bruschetta

Flatbreads: Margherita • Pesto Shrimp • Buffalo Chicken

Truffle Macaroni Chicken • Beef Tenderloin & Mushroom

CARVING STATION

Salmon \$29 per person • Beef Tenderloin \$59 per person

Prime Rib \$59 per person • Pork Loin \$35 per person

Herb Roasted Turkey \$29 per person • Roasted Chicken \$29 per person

Season Special MKT (ask event coordinator for details)

Includes rolls and your choice of two sides.

Garlic Mashed Potatoes, Grilled Asparagus, Kale Salad,

Jalapeno Mac & Cheese, Sauteed Spinach, Steamed Broccoli,

Quinoa, Roasted Brussel Sprouts, Sauteed Green Beans

8oz per person. Buffet only minimum 30 guests.

COLD DISPLAY

Fruit Platter \$105 per platter • Crudité \$105 per platter

Shrimp Cocktail \$105 per platter

Sushi (36pc) \$65 per platter (72pc) \$105 per platter

Ceviche Platter \$105 per platter

Artisan Cheese & Crackers Platter \$105 per platter

Assorted display available at additional cost

HOT DISPLAY

Spinach Dip \$5 per person • Crab Cakes \$6 per piece

BRG Sliders \$6 per piece • Pork Sliders \$6 per piece

Flatbreads: Margherita, Pesto Shrimp, Beef Tenderloin & Mushroom,

Buffalo Chicken, Truffle Macaroni Chicken \$15 per order

Served Buffet Style

MIX AND MINGLE

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

PASTA STATION

\$30 per person Includes:

House or Caesar Salad and Rolls

Blackened Chicken Alfredo • Chicken Penne Pesto

Ratatouille Lentil • Penne and Meatball

New Orleans Pasta • A la Vodka Penne (Add Chicken or Shrimp +\$5)

Seafood Truffle (\$9pp upcharge)

Add a second pasta option for \$6 per person

Buffet only minimum 25 guests.

COLD HORS D'OEUVRES

Stuffed Phyllo Cups with Smoked Salmon Mango Chutney \$3

Shrimp Salad served with Bread Toast \$3

Tuna Nachos served with Tortilla chips and Guacamole \$3

Hummus served in Phyllo \$3

Stuffed Cherry Tomatoes with Garlic Goat Cheese \$3

Classic Deviled Egg \$2

HOT HORS D'OEUVRES

Pork Belly Bao Bun served with Hoisin BBQ Sauce \$3

Pan Seared Pot Sticker dumpling and Ponzu dipping Sauce \$3

Bake Crab Stuffed Mushrooms \$4

Boneless Thai Chicken \$3

Blue Cheese Filet Mignon Bruschetta \$4

Bacon Wrapped Scallops with Lemon Butter Sauce \$4

†THERE WILL BE AN ADDITIONAL UPCHARGE FOR THIS ITEM

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

BRUNCH DAY BREAK PACKAGE

\$50 PER PERSON

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

STARTER

Choice of one

Spinach Dip

Breakfast Flatbread

ENTRÉE

Choice of three

Brimstone Slam

Meat Scrambler

Veggie Ratatouille Frittata

Shrimp & Grits

Tres Leches French Toast

Skirt Steak & Eggs[†]

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

DESSERT

Choice of one

Chocolate Cake

Cheesecake

Tiramisu

Party must be seated prior to 3PM

Prices do not include tax and gratuity

[†]THERE WILL BE AN ADDITIONAL UPCHARGE FOR THIS ITEM

Certain menu items require a 72 hour advanced notice.
Please contact your event coordinator for more details.



LUNCH BUSINESS LUNCH

\$35 PER PERSON

Package Includes soda, American coffee, or tea.

STARTER

Choice of one flatbread

Margherita

Pesto Shrimp

Beef Tenderloin & Mushroom

Truffle Macaroni Chicken

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

Tiramisu

Party must be seated prior to 3PM

Prices do not include tax and gratuity

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LUNCH POWER LUNCH

\$45 PER PERSON

Package Includes soda, American coffee, or tea.

STARTER

Choice of one

Spinach Dip

California Roll

Coconut Crusted Shrimp Roll

Spicy Krab Roll

Flatbreads: Margherita

Pesto Shrimp

Beef Tenderloin & Mushroom

Truffle Macaroni Chicken

Buffalo Chicken

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

Tiramisu

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

Pesto Shrimp

Beef Tenderloin & Mushroom

Truffle Macaroni Chicken

Buffalo Chicken

SALAD COURSE

Choice of one

Brimstone House Salad

Caesar Salad

ENTRÉE

Choice of three

Woodfire Pork Chop

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

Tiramisu

Prices do not include tax and gratuity

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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

Woodfire Grilled Snapper

Caribbean Trout

Herb Roasted Chicken

*All entrées served with mashed
potatoes and asparagus*

DESSERT

Choice of one

Chocolate Cake

Cheesecake

Tiramisu

Prices do not include tax and gratuity

[†]THERE WILL BE AN ADDITIONAL UPCHARGE FOR THIS ITEM

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DINNER EXECUTIVE

\$65 PER PERSON

Package Includes soda, American coffee, or tea.

STARTER

Choice of one

Spinach Dip

Empanadas

Flatbreads: Margherita

Pesto Shrimp

Beef Tenderloin & Mushroom

Truffle Macaroni Chicken

Buffalo Chicken

SOUP OR SALAD

Choice of one

Salads: Blue Cheese Pear Arugula Salad

Spinach Goat Cheese Salad

Chef Salad, Avocado Greek Salad

Sun Dried Tomato Caesar Salad

Soup de jour

ENTRÉE

Choice of three

Boneless Ribeye

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

Chocolate Cake

Cheesecake

Prices do not include tax and gratuity

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DINNER ROYAL DELUXE

\$75 PER PERSON

Package Includes soda, American coffee, or tea.

STARTER

Choice of two, served family style

Spinach Dip, Tuna Tartar, Housemade Bruschetta,
Tuna Nachos, California Roll, Coconut-Crusted Shrimp Roll,
Spicy Krab Roll, Empanadas

Flatbreads: Margherita, Pesto Shrimp, Buffalo Chicken
Beef Tenderloin & Mushrooms, Truffle Macaroni Chicken

SOUP OR SALAD

Choice of one

Salads: Blue Cheese Pear Arugula Salad
Spinach Goat Cheese Salad
Chef Salad, Avocado Greek Salad
Sun Dried Tomato Caesar Salad

Soup de jour

ENTRÉE

Choice of three

Blue Cheese Butter 8oz. Filet[†] | 16oz. New York Steak[†]
Bone-In Ribeye[†] | Twin Lobster Tails
Chicken Saltimbocca | Lemon Caper Snapper
Mediterranean Mahi | Crab Stuffed Imperial Shrimp
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

Chocolate Cake | Cheesecake | Tiramisu

Prices do not include tax and gratuity

[†]THERE WILL BE AN ADDITIONAL UPCHARGE FOR THIS ITEM

Certain menu items require a 72 hour advanced notice.
Please contact your event coordinator for details.



BEVERAGE PACKAGES

(BASED ON 3 HOURS)

HOUSE BAR 50

New Amsterdam Vodka
New Amsterdam Gin
Flor de Caña Rum
El Jimador Tequila
Jack Daniels Whiskey
Jim Beam Bourbon
House Wine
Imported Beer & Domestic Beer Selection
Assorted Juices/Sodas

PREMIUM BAR 60

Tito's Vodka
Tanqueray Gin
Bacardi Superior Rum
Patron Silver Tequila
Glenlivet Scotch
Jack Daniels Whiskey
Maker's Mark Bourbon
Disaronno Amaretto
Premium Wines
Imported Beer & Domestic Beer Selection
Assorted Juice/Sodas/Bottled Water

DELUXE BAR 75

Belvedere Vodka
Hendrick's Gin
Bacardi Superior/Ron Zaccapa 23
Don Julio Blanco Tequila
MaCallan 12 Year Scotch Whiskey
Glenfiddich 12 Year Scotch Whiskey
Crown Royal Whiskey
Woodford Reserve Bourbon
Disaronno Amaretto
Sambuca
Deluxe Wines
Imported Beer & Domestic Beer Selection
Assorted Juice/Sodas/Bottled Water



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.

GAME NIGHT

\$125 per couple includes Beer and Wine (Minimum 20 people)



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



MAIN DINING ROOM

Brimstone's main dining room is the perfect setting for a variety of events and gatherings.

CAPACITY: Up to 150 Guests

CONFIGURATIONS:

Banquet | Cocktail | Boardroom



PATIO

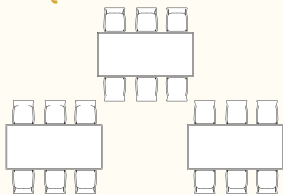
The outdoor Covered Patio is perfect for events rain or shine with proximity to live entertainment Friday through Sunday.

CAPACITY: Up to 300 Guests

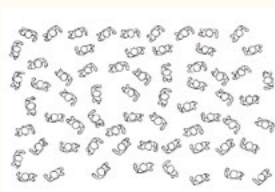
CONFIGURATIONS:

Banquet | Cocktail | Boardroom

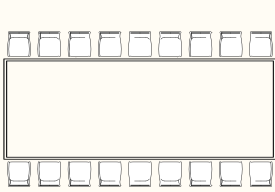
BANQUET



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 emailed back to the Event Manager for your event to be considered definite. **Please keep in mind that we do receive a lot of inquiries and we accommodate our guests on First Come, First Serve basis.**

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 Holiday, or any other increased volume period will be charged \$20 per person for the room fee. A \$25 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. Brimstone Woodfire will NOT accommodate any last minute increases in the number of attendees unless approved by the General Manager of the restaurant 24 hours prior to your event. 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. **AV Equipment is subject to availability and must be requested at the time of booking.**

LATE/NO-SHOW POLICY:

We reserve the right to cancel your reservation if your entire party does not check in within fifteen (15) minutes after your reservation time. A cancellation by Brimstone Woodfire Grill in such a manner, as well as a complete failure to show up for your reservation, will be considered a "no show" ("No Show"). No Shows are associated with your account, and we reserve the right to terminate or suspend your ability to use the services, including without limitation for the purpose of making reservations. "No shows" may also result in cancellation fees being charged by the restaurant.

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: _____



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: _____

A/V EQUIPMENT REQUESTED: ☐ YES ☐ NO

CREDIT CARD AUTHORIZATION

TODAY'S DATE: _____

CLIENT NAME: _____

DEPOSIT: _____

DATE & TIME OF FUCTION: _____

GUEST COUNT & SEATING LOCATION PREFERENCE: _____

☐ 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. Brimstone Woodfire will NOT accommodate any last minute increases in the number of attendees unless approved by the General Manager of the restaurant 24 hours prior to your event.

We reserve the right to cancel your reservation if your entire party does not check in within fifteen (15) minutes after your reservation time. A cancellation by Brimstone Woodfire Grill in such a manner, as well as a complete failure to show up for your Reservation, will be considered a "no show" ("No Show"). No Shows are associated with your Account, and we reserve the right to terminate or suspend your ability to use the Services, including without limitation for the purpose of making Reservations. "No shows" may also result in cancellation fees being charged by the Restaurant.

By signing this you are agreeing to one check per reservation, no split checks.
The agreed 22% gratuity will be broken down in 17% catering gratuity and 5% banquet fee.
All checks are subject to previously agreed F&B minimum



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