



EVENTS AT
BROOKMERE

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WELCOME TO BROOKMERE

At Brookmere, we're thrilled to be part of your event journey—where refined elegance meets the charm of Saratoga Springs. We understand that every event has its own story to tell, and our team is dedicated to bringing your vision to life with authenticity and sophistication.

From the moment you enter Brookmere, you'll find a team that values the impact of each gathering. Our versatile spaces—from a scenic courtyard to an elegant ballroom—offer the ideal backdrop for events of all sizes, thoughtfully designed to reflect the purpose and atmosphere you've imagined. We believe planning should be a pleasure, and our dedicated staff—from culinary experts to event coordinators—will handle every detail seamlessly, so you can focus on enjoying the experience.

Your guests will be welcomed with attentive service, locally inspired cuisine, and surroundings that capture the spirit of Saratoga. Whether hosting a corporate seminar, an anniversary celebration, or an awards dinner, we are committed to making each moment feel special and effortless. Let us take care of the details, so you and your guests can connect, celebrate, and create memories that last well beyond the event.

Welcome to Brookmere—where every occasion becomes a truly memorable experience.



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CONTINENTAL

(2) Hours of Service | Includes standard plateware, glassware, flatware,
culinary and service professionals, standard table linens
25 Guest Minimum

SARATOGA \$31++

assorted cereals, house-made
granola, honey yogurt, seasonal
fresh fruit, assorted pastries

coffee, decaf, hot tea, sugars, cream
orange, cranberry, grapefruit,
tomato juices

FRENCH \$36++

traditional croissants, butter &
jam, fresh seasonal fruit, yogurt
parfaits, jambon-beurre sandwiches

coffee, decaf, hot tea, sugars, cream
orange, cranberry, grapefruit,
tomato juices

NEW YORK \$36++

selection of bagels, Jones Farm
cream cheese shmears, seasonal
fresh fruit, LA Fermiere
yogurts, assorted cold cereals

coffee, decaf, hot tea, sugars, cream
orange, cranberry, grapefruit,
tomato juices

WELLNESS \$47++

AVOCADO TOAST

wholegrain bread, confit tomatoes
and hazelnut-coriander dukkah.

BUILD YOUR OWN SMOOTHIE BOWL

station including nuts, seeds, coconut,
bee pollen, dried and fresh fruit, açai
base or avocado base

hard boiled eggs, assorted
energy bars, seasonal fresh fruit
coffee, decaf, hot tea, sugars, cream
orange, cranberry, grapefruit,
tomato juices



BREAKFAST BUFFETS

(2) Hours of Service | Includes standard plateware, glassware, flatware,
culinary and service professionals, standard table linens
25 Guest Minimum

SOUTH WEST \$46++

southwest potatoes, huevos
rancheros or chilaquiles, breakfast
beans, chorizo and peppers,
seasonal fresh fruit

coffee, decaf, hot tea, sugars, cream
orange, cranberry, grapefruit,
tomato juices

SOUTHERN \$48++

cheesy grits, choice of (1) morning
protein, choice of (1) egg style, choice
of (1) breakfast potato, toaster
station, seasonal fresh fruit, biscuits

coffee, decaf, hot tea, sugars, cream
orange, cranberry, grapefruit,
tomato juices

TRADITIONAL \$46++

choice of (1) morning protein, choice
of (1) egg style, choice of (1) breakfast
potato, seasonal fresh fruit yogurt,
housemade granola, pastries

coffee, decaf, hot tea, sugars, cream
orange, cranberry, grapefruit,
tomato juices

BREAKFAST SELECTIONS

MORNING PROTEINS

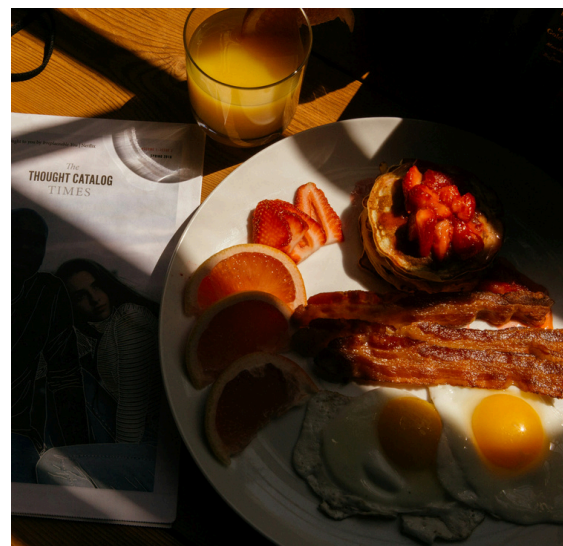
applewood smoked bacon
breakfast ham
chicken sausage links
vegan breakfast sausage

EGGS

plain scrambled
herb and cheese scrambled

BREAKFAST POTATOES

country fried potatoes
hashbrowns
southwest potatoes
peppers, onions



BRUNCH

(3) Hours of Service | Includes standard plateware, glassware, flatware,
culinary and service professionals, standard table linens
30 Guest Minimum

LAVISH BEGINNINGS

\$118++

As Guests Arrive

Exotic Fresh Fruit Display
Artisan Savory And Sweet Pastries

Buffet

(available for up to (1.5) hours)

Classic Benedict Station

warm english muffins, poached eggs,
creamy hollandaise
Select (2)
ham, lox, florentine
chef fee applies

Citrus-Avocado Salad

bibb lettuce, avocado, red onion, citrus
supreme, candied pistachio, blood orange
vinaigrette

French Toast

chantilly cream, fresh berries, apple
compote, vt maple syrup, whipped butter

Chef's Quiche**Carving Station**

Select (1)
prime rib, au jus
ham, whole grain dijon
roasted chicken, rosemary gravy
chef fee applies

Petit Fours**Seafood Display**

crab, caviar, prawns, rockefeller

Coffee and Juice Station

orange, cranberry, grapefruit, tomato

Mimosas & Signature Cocktails

sparkling wine, fresh orange juice,
seasonal fresh fruit

BROOKMERE BRUNCH

\$72++

As Guests Arrive

Fresh Fruit Display
Artisan Pastries

Buffet

(available for up to (1.5) hours)

French Toast OR Pancakes

served with warm vt maple syrup

Hot Breakfast Sandwiches

Select (1)
ham, egg and vt white cheddar
bacon, egg and vt white cheddar
sausage, egg and vt white cheddar

Chef's Quiche**Omelet Station**

rich cheddar, crumbled feta,
sautéed bell peppers, fresh spinach,
diced tomatoes, onions, mushrooms,
fresh chives, hot sauce
chef fee applies

Morning Proteins

Select (1)
applewood smoked bacon
breakfast ham
chicken sausage links
vegan breakfast sausage

Mimosas

sparkling wine, fresh orange juice,
seasonal fresh fruit

Coffee and Juice Station

orange, cranberry, grapefruit, tomato



OPTIONAL ADDITIONS

must be added to an existing meal package; can
not be selected as an a la carte service
25 Guest Minimum

HOUSEMADE BISCUITS \$ 1 2 PP++
country gravy

CINNAMON SCENTED BRIOCHE
FRENCH TOAST \$ 1 2 PP++
maple syrup, whipped butter

BUTTERMILK PANCAKE \$ 1 0 PP++
coffee whip

TOASTER STATION \$ 8 PP++
locally baked breads and spreads

CROQUE MADAME \$ 1 3 PP++
ham, gruyere mornay, fried egg

OMELET STATION \$ 1 8 PP++
rich cheddar, crumbled feta, sautéed bell
peppers, fresh spinach, diced tomatoes, onions,
mushrooms, fresh chives, hot sauce

\$250 Chef fee applies



GRAB AND GO

must be added to an existing meal package; can
not be selected as an a la carte service
25 Guest Minimum

BREAKFAST WRAPS \$ 12 PP++
potato, bacon, cheese, egg

BREAKFAST BURRITO \$ 12 PP++
potato, egg, chorizo, sautéed peppers,
avocado, salsa

BREAKFAST SANDWICHES \$ 12 PP++
ham & egg on english muffin vermont
white cheddar

ASSORTED CROISSANTS \$7 PP++

ACAI OR AVOCADO BOWLS \$ 16 PP++
nuts, seeds, coconut, bee pollen, dried and
fresh seasonal fruit

STEEL CUT OATMEAL \$8 PP++
brown sugar, maple syrup, golden raisins

FRESH DONUTS \$8 PP++

NEW YORKER BAGELS \$ 12 PP++
hard smoked salmon & salmon lox, herb and
plain cream cheese, pickled red onions, capers



TAKE A BREAK

(2) Hours of Service | Includes standard plateware, glassware, flatware,
culinary and service professionals, standard table linens
25 Guest Minimum

SWEETS \$ 7 ++

housemade cookies
brownies and bars

CHIPS & DIP \$ 9 ++

choice of (2) dippers

dippers: house made potato chips,
tortilla chips, crudite, pretzels,
fresh seasonal fruit

choice of (2) dips

dips: french onion dip, salsa,
hummus, baba ganoush, black
garlic hummus, green goddess,
ranch, yogurt dip, honey mustard

ENERGY \$ 10 ++

regent trail mix
assorted energy bars
whole fruit

BOWL \$ 16 ++

acai or avocado bowls
nuts, seeds, coconut, bee pollen,
dried and fresh seasonal fruit

SARATOGA TRACKSIDE \$ 12 ++

saratoga chips & dips, saratoga
still and sparkling waters,
saratoga chocolates

BITES \$ 13 ++

tater tots, chicken nuggets,
soft pretzels, ketchup,
honey mustard, and pub cheese

HALF DAY BEVERAGE \$ 8 ++

up to (4) hours of service
choice of juices or soft drinks
coffee, tea decaf

FULL DAY BEVERAGE \$ 14 ++

up to (8) hours of service
AM juices
PM soft drinks
coffee, tea decaf

LUNCH BUFFETS

(2) Hours of Service | Includes standard, plateware, glassware, flatware, culinary and service professionals, standard table linens, water, iced tea, lemonade service
25 Guest Minimum

SOUTHWEST \$57 ++

STARTERS & SALADS

jicama salad, shrimp ceviche

MAIN COURSE

steak or chicken fajitas mix, pork al pastor

SIDES

refried beans, chips and salsa, spanish rice, corn & flour tortillas

DESSERT

desserts, horchata

PROVENCAL \$59 ++

STARTERS & SALADS

traditional salade nicoise, chilled lentil salad, summer vegetable soup

MAIN COURSE

honey roasted chicken w/ herbs de provence bouillabaisse, beef daube, pissaladière

DESSERT

assorted desserts



DELI \$55 ++

SALAD & SOUP

pasta salad, choice of soup, chop salad, marinated vegetables/pickle bar

CHOICE OF DELI MEATS

ham, turkey, roast beef, tofu, chicken, vegan ham

CHOICE OF DELI CHEESE

swiss, cheddar, provolone, gouda

CHOICE OF SANDWICH STYLE SALAD

egg, tuna, chicken

SELECTION OF SANDWICH BREADS

sour, white, rye, wholegrain

SIDE & DESSERT

house chips, desserts

EXECUTIVE PACKAGE

\$120 ++

up to (8) Hours of Service | Includes general package offerings
20 Guest Minimum

saratoga continental, sweets break, the springs lunch, energy break, coffee service, AM juices, PM soft drinks

PLATED LUNCH

(2) Hours of Service | Includes standard plateware, glassware, flatware, culinary and service professionals, standard table linens, water, iced tea, lemonade service
25 Guest Minimum

SPRINGS \$50++

FIRST COURSE

Choice of (1) salad or soup
served with

SANDWICHES

Choice of (2) sandwiches for all guests

DESSERT AND COFFEE SERVICE

Choice of (1) plated dessert
coffee, decaf and
assorted hot teas

ARBOR AFTERNOON \$53++

FIRST COURSE

Choice of (1) salad or soup

ENTREE

Choice of (2) entrees to pre offer guests

DESSERT AND COFFEE SERVICE

Choice of (1) plated dessert
coffee, decaf and
assorted hot teas

REGENT PICNIC

\$47++

Boxed Lunch

Choice of (1) sandwich
picnic cheese, artisanal sausages

Crudité

Choice of (1) Dip Below
hummus, baba ghanoush,
tyrosalata, ranch

Choice of (1) Salad Below
chef's seasonal, quinoa salad,
pasta salad

Choice of (1) Dessert Below
chocolate fudge brownie, chocolate
chip cookie, seasonal cookie

Choice of (1) Side Below
potato chips, trail mix, energy bar

served with
bottled water & cutlery



DINNER BUFFETS

Served for (2) hours minimum
water, fresh rolls and butter included
25 Guest Minimum

HUDSON \$98 ++

STARTERS & SALADS

arugula and baby greens, radish, garden herbs,
local berries, honey lemon vinaigrette, ancient
grain salad, summer squash, farmstead cheese,
local corn, green goddess dressing

MAIN COURSE

beef with mushroom sauce, salmon w/
lemon-dill, beurre blanc local farm potatoes

SIDES

herbs and honey seasonal farmers
market vegetables

DESSERT

dessert display (select 3 from options)

PROVENCE \$108 ++

STARTERS & SALADS

Organic greens, fresh cucumber, spring onions,
garden herbs and red wine vinaigrette tomato
salad with olives, verjus, and olive oil, haricot
verts with pine nut vinaigrette, capers and chevre,
confit byaldi, pommes dauphinoise,

MAIN COURSE

beef striploin w/ bordelaise sauce, airline chicken
breast w/ dijon sauce, halibut w/ sauce vierge,

DESSERT

dessert display (select 3 from options)

LUXE \$160 ++

STARTERS & SALADS

bibb lettuce salad, raspberry
vinaigrette, candied pecans, shaved
onion, avocado. stonefruit salad,
burrata, 20yr balsamic, arugula,
puffed seeds

MAIN COURSE

Seafood Display
fresh oysters, crab legs, grilled and
chilled prawns
seared tuna, fresh ceviche, assorted
sauces and condiments

crab stuffed dover sole, duck confit
with apple chutney, beef tenderloin
station w/ r1 sauce, horseradish crème
fraiche, bearnaise, choice of pasta,
baked new potatoes a la duchess,

SIDES

sauteed seasonal green vegetables,
garlic and chili, stuffed squash,
caponata, quinoa farce

DESSERT

selection of (4) mini desserts



PLATED DINNER

(2) Hours of Service | Includes standard plateware, glassware, flatware, culinary and service professionals, standard table linens, water, iced tea, lemonade service
25 Guest Minimum

THE SPRINGS SUPPER \$95++

FIRST COURSE

Choice of (1) salad or soup

ENTREE

Choice of (3) entrees to pre offer guests

DESSERT AND COFFEE SERVICE

Choice of (1) plated dessert
coffee, decaf and
assorted hot teas

THE GRAND \$110++

FIRST COURSE

Choice of (1) salad or soup

SECOND COURSE

Choice of (1) appetizer

ENTREE

Choice of (3) entrees to pre offer guests

DESSERT AND COFFEE SERVICE

Choice of (1) plated dessert
coffee, decaf and
assorted hot teas

COCKTAIL HOUR UPGRADE \$22++

add (1) hour of service to your plated or
buffet dinner package,
includes:

Grazing Table

local and imported cheeses and
charcuterie, seasonal vegetables, fruits,
jams, dips, locally baked artisan breads
and crostini

Choice of (4) Passed Hors D'oeuvres



COCKTAIL RECEPTION

Includes standard plateware, glassware, flatware, culinary and service professionals,
standard table linens, water, iced tea, lemonade service
25 Guest Minimum

THE BROOKMERE HOUR \$48++

- (2) Hours Of Service
- Grazing Table
- Choice of (3) passed hors

SARATOGA SOCIAL \$60++

- (3) Hours Of Service
- Grazing Table for (2) hours
- Choice of (3) passed hors
for (2) hours
- Choice of (1) Cocktail
- Station for up to (2) hours



HORS D'OEUVRES STATIONS

(1) Hours of Service To Add On To Existing Menu Package
20 person minimum

SKEWERS & FLATBREADS \$ 18 PP + +

choice of (2), marinated chicken,
moroccan lamb and beef kabab,
seasonal grilled vegetable, flatbreads
and accompaniments

SLIDERS \$ 18 PP + +

choice of (2), pulled pork,
mini regent burger, fried
chicken, battered fish

ELEVATED TACOS \$ 18 PP + +

Choice of (2) pork belly with avocado
crema and puffed amaranth, spiced
prawns with yogurt sauce and
cucumber relish, seared tuna with
black garlic, sriracha and cabbage
slaw, birria style beef with pickled
onions and cotija

MARTINI BOWLS

\$ 22 + +

choice of (2) salmon or ahi poke
w/ sesame rice, braised short rib
w/ whipped potatoes, shrimp or
lobster salad, southwest style
corn and beans w/ cotija



HORS D'OEUVRES

LAND

BEEF TARTARE
on crostini

CHORIZO-MANCHEGO
CROQUETTES
piquillo pepper rouille

PORK BELLY BAO
carrot-cilantro slaw, black garlic aioli

BACON WRAPPED DATES
marcona almond filling

LAMB KEBAB
harissa aioli

AIR

FOIE GRAS PB&J
on brioche

SWEET & SOUR CHICKEN

DUCK CONFIT WONTON

CRISPY CHICKEN BOUDIN
mustard dip

SEA

TUNA POKE
wonton crisp

CRAB CAKE
caper remoulade

BAKED OYSTERS
ROCKEFELLER

SOLE BRANDADE
preserved lemon emulsion

SALMON CORNETS
wasabi tobiko

MARINATED SHRIMP
in kohlrabi tacos

GARDEN

VEGETABLE GARDEN TART
dukkah

SUMMER TOMATO
FLATBREAD
burrata

SAFFRON ARANCINI
sundried tomato aioli

BUFFALO CAULIFLOWER
blue cheese dip

MUSHROOM GOUGÈRES



PLATED SELECTIONS

Dinner Selection ONLY

APPETIZERS

BLUE CRAB CAKE
miso honey sauce

AGNOLOTTI
preserved lemon, peas,
fromage blanc

WILD MUSHROOM RISOTTO
24mo region

ZITI AL FORNO
bolognese, ricotta

SEARED SCALLOPS
citrus confit, gastrique,
sauce citron

TROFIE PASTA ALL'AMATRICIANA
guanciale and pecorino

DUCK AND FOIE GRAS MOUSSE
cherry gelee, buckwheat
crisp, cacao

SOUP

VICHYSOISE
crispy bacon and truffle

GARDEN PEA SOUP
roasted rock shrimp and
pepper relish

SWEET CORN CHOWDER
buttered lobster (+\$4++)

SHELLFISH BISQUE
tarragon oil

ROASTED TOMATO
cheese crouton



PLATED SELECTIONS

Lunch & Dinner Selection

SALAD

LUNCH

HEIRLOOM TOMATO &
WATERMELON SALAD
verjus, mint

ARUGULA &
GARDEN VEGETABLE
pea shoots, baby carrots,
green goddess

SPINACH SALAD
fromage blanc, fresh strawberries,
garden herb, pistachio, strawberry
vinaigrette

SPRING GREENS
blistered grape, rosemary scented
almonds, red wine vinaigrette

CUCUMBER AND YOGURT
arugula, spiced dukkah

CAESAR SALAD
romaine, parmigiano, crouton

DINNER

CAESAR SALAD
baby romaine, parmigiano
crouton, classic caesar dressing,
white anchovy

SPINACH SALAD
strawberries, goat cheese and
candied pistachio, fresh herbs,
strawberry vinaigrette

HEIRLOOM GREENS &
FRISÉE
bacon, bleu cheese, pickled onions
and herbed hazelnuts

HEIRLOOM TOMATO SALAD
compressed melon, prosciutto,
versus, dried olive

BIBB LETTUCE
shaved onion, candied garlic,
radish, avocado coulis, orange
supremes

SPRING GREENS
spiced walnuts, pickled shallots,
honey-dijon dressing



PLATED SELECTIONS

Lunch & Dinner Selection

ENTREES

LAND

GRILLED BEEF TENDERLOIN
herbed baby carrots, r1 sauce,
duchess potatoes

BRAISED SHORT RIB
pommes aligot, thembelina
carrots, pearl onions, rosemary jus

ROASTED BEEF STRIPLOIN
warm potato salad, chimichurri

GRILLED PORK CHOP
polenta, cherry gastrique, haricot verts

GRILLED LAMB
blackened eggplant puree, fregola
sarda, olive tapenade, roasted
peppers



SEA

PAN SEARED MISO SALMON
braised shiitake mushrooms,
forbidden rice, baby peppers

BUTTER POACHED HALIBUT
corn succotash, confit tomato

CRAB & SPINACH
STUFFED SOLE
asparagus, hollandaise,
fingerling potato

AIR

ROASTED CHICKEN BREAST
pommes puree, mushroom
fricasee, natural jus

GARDEN

STUFFED SUMMER SQUASH
ancient grain farce, black garlic puree

ZA'ATAR SPICED
CAULIFLOWER STEAK
chickpea gratin, tyrosalata

PLATED SELECTIONS

Lunch Selection ONLY

SANDWICHES

LAND

REUBEN ON MARBLED RYE
corned beef, swiss,
sauerkraut, thousand island

CUBAN
herbed pork loin, ham, dijon
mustard, sweet pickles, swiss cheese

FLANK STEAK & TOMATO
ON CIABATTA
baby greens, marinated flank steak,
herbed aioli, heirloom tomato

JAMBON & BRIE ON BAGUETTE
dijon, cornichons

AIR

TURKEY BLTA ON SOURDOUGH
applewood bacon, avocado,
roasted turkey breast, heirloom
tomatoes, garlic aioli, bibb lettuce

CRISPY CHICKEN ON
BRIOCHE ROLL
paprika breaded chicken breast,
caper remoulade, arugula, dill pickles

BALSAMIC CHICKEN ON CIABATTA
balsamic aioli, fresh mozzarella,
sundried tomato pesto

SEA

SMOKED SALMON WRAP
house smoked salmon, citrus
yogurt sauce, spinach, bell
peppers, goat cheese

GARDEN

SUMMER SQUASH
ON FLATBREAD
romesco sauce, marinated
peppers, goat cheese

FRIED EGGPLANT ON PITA
chickpea spread, feta,
confit tomato



PLATED SELECTIONS

Lunch & Dinner Selection

DESSERTS

LUNCH

CRÈME BRULEE
shortbread

CHEFS SEASONAL DESSERT TRIO

CHERRY CLAFOUTIS
chantilly cream

CHOCOLATE CREMEUX
espresso cake

DINNER

CRÈME BRULEE
berry compote, shortbread

CHEFS SEASONAL DESSERT

CHOCOLATE CARAMEL CREMEUX
candied peanuts, nougat

FLOURLESS CHOCOLATE TORTE
raspberry coulis, vegan “buttercream”
GF Vegan



DESSERT TABLE

OPTIONS

MILK AND HONEY

honeycomb, sweet cream blancmange

STRAWBERRY SHORTCAKE

macerated strawberries, chantilly cream,
semolina cake, tarragon

ESPRESSO DARK CHOCOLATE TORTE

coffee whip

SNICKERS

whipped caramel, chocolate cremeux,
candied peanuts, crispy nougat

LEMON BLUEBERRY

lemon curd verrine, blueberry compote,
candied ginger

MINI KEY LIME PIE

graham crust, meringue

BERRY CRUMBLE TARLETS

oat crumb, chantilly

APPLE PIE VERRINE

cinnamon crust crumble, spiced apples

MACARONS

assortment of traditional
french macarons



LATE NIGHT

OPTIONS

SLIDERS

pulled pork, cheeseburger or fried chicken, fried tofu

SARATOGA CHIPS N' DIPS

french onion dip, baked potato dip, veggie dip

FRY TIME

buffalo chicken strips, housemade “nuggets”, fries, dipping sauce bar

PRETZELS N' DOGS

pub cheese, honey mustard, sausage on stick, corn dogs, soft pretzels



BAR PACKAGES

CLASSIC

*\$18/pp 1st Hour | \$10/pp 2nd Hour
\$5 each additional hour*

Vodka - New Amsterdam

Gin - New Amsterdam

Rum - Bacardi

Whiskey - Benchmark

Tequila - Milagro

Beer - Variety of domestic and import

Wine - Guests to choose 2 white, 2 red varietals from list

PREMIUM

*\$22/pp 1st Hour | \$12/pp 2nd Hour
\$8/pp 3rd Hour | \$6 each additional hour*

Vodka - Wheatley, Titos

Gin - Botanist, Sweet Gwendolyn

Rum - Bacardi, Captain, Plantation

Whiskey - Makers, Bulleit

Tequila - Casamigos

Beer - Variety of domestic and import, RTD (High Noon, White Claw, Surfside)

Wine - Guests to choose 2 white, 2 red varietals from list

CASH AND CONSUMPTION BARS

*\$300 ++ Bar Set Up Fee
starting at \$250+ Per Bartender*

BEER AND WINE

\$15/pp 1st Hour | \$8/pp 2nd Hour \$5 each additional hour

Beer - Variety of domestic and import

Wine - Guests to choose 2 white, 2 red varietals from list

ULTRA PREMIUM

*\$25/pp 1st Hour | \$15/pp 2nd Hour
\$10/pp 3rd Hour | \$7 each additional hour*

Vodka - Goose, Ketel, Belvedere, Chopin

Gin - Hendricks, Tangueray, Sapphire

Rum - Ron Zacapa, Diplomatico, Don Papa

Whiskey - Woodford, Angels Envy, Basil Hayden

Tequila - Casamigos, Patron

Beer - Variety of domestic and import

Wine - Prosecco Included
guest to choose 2 white, 2 red varietals from list

*** Allocated and Specialty Brands available upon request and subject to availability in the market.*



BROOKMERE

500 UNION AVENUE
SARATOGA SPRINGS, NY 12866

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