

2025



WEDDING
CELEBRATIONS
BROOKMERE

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WELCOME TO BROOKMERE

At Brookmere, we're delighted to be part of your wedding journey, where timeless elegance meets the warmth of Saratoga Springs. We understand that every couple's story is unique, and we're here to help bring that story to life in an authentic and unforgettable way.

As you step into Brookmere, you'll find a team that genuinely cares about each moment of your celebration. From our scenic courtyard to our elegant ballroom, every space is thoughtfully designed to reflect the style and vision you've always imagined. Planning a wedding should feel exciting, and our dedicated staff—from catering experts to event coordinators—are here to make each detail seamless, creating an experience that truly feels like yours.

Your guests will be welcomed with attentive service, locally inspired dishes, and surroundings that capture the spirit of Saratoga. Whether it's a relaxed rehearsal dinner or those final touches in the bridal suite, we're committed to making every part of the day feel special and effortless. Let us take care of the details, so you and your loved ones can focus on what matters most—experiencing each moment and creating memories that will last a lifetime.

Welcome to your Brookmere wedding, a celebration as unique and beautiful as the love you share.



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CELEBRATING EVERY MOMENT

FROM YES...

WEDDING SHOWER

Kick off the celebrations with an elegant wedding shower at Brookmere. Our beautiful event spaces and customizable menus set the perfect tone for this joyous occasion, allowing friends and family to gather and toast to your love.

BACHELOR/BACHELORETTE PARTY

Celebrate with your closest friends in style. Whether you envision a relaxing spa day, a wine tasting, or an adventurous outing, we'll help you plan a memorable pre-wedding experience that's all about fun and connection.

REHEARSAL DINNER

Enjoy an intimate evening with loved ones the night before your big day. Our culinary team will create a dining experience tailored to your tastes, and our team will ensure everything runs seamlessly, so you can focus on enjoying the moment.

WELCOME PARTY

Welcome out-of-town guests and reunite with family and friends with a Brookmere-hosted welcome party. Our inviting spaces are ideal for gathering together in anticipation of the celebration ahead, with thoughtfully designed spaces to help everyone feel at home.





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GET READY LUNCH

Savor and relax before walking down the aisle with a delicious pre-wedding lunch. We'll handle the details, so you and your wedding party can enjoy each moment without the worry.

THE WEDDING

Your wedding day deserves nothing but the best. From the ceremony to the reception, Brookmere's dedicated team will bring every detail of your vision to life. With our elegant spaces, curated menu options, and attentive service, you can trust us to create a flawless, unforgettable day.

POST - WEDDING BRUNCH

Reminiscence with your guests with a farewell brunch filled with warm memories and delicious cuisine. It's the perfect way to wrap up the weekend's festivities and share final moments with your nearest and dearest.

TO THE REST

ANNIVERSARY CELEBRATIONS

Return to where it all began and relive the magic of your wedding day with an anniversary celebration at Brookmere. From shared stories to new moments, honor each milestone in a place that holds timeless memories, thoughtfully curated for the two of you.

Celebrate a lifetime of love and create new memories in a place that feels like home.



YOUR BROOKMERE WEDDING

YOUR CEREMONY

Whether you envision a serene outdoor courtyard or a refined indoor ballroom, our ceremony spaces are crafted to reflect your style. We welcome both intimate gatherings and grand celebrations, ensuring your ceremony is as personal and meaningful as your love.

CEREMONY FEATURES:

- **Beautiful Indoor and Outdoor Spaces:** Choose from our refined indoor ballroom or scenic outdoor courtyard, each thoughtfully designed to suit celebrations of any style and size.
- **Custom Setup and Décor:** Work closely with your selected designers to create a personalized setting that perfectly reflects your vision.
- **Exclusive Access for Photography:** Enjoy the opportunity to capture stunning moments across Brookmere's picturesque grounds, ensuring timeless memories.
- **Dedicated Coordination Team:** Our experienced team ensures every detail flows seamlessly, so you can stay fully immersed in the joy of your day.

INCLUDED WITH YOUR CEREMONY:

- Reserved rehearsal space
- Sparkling wine toast for your wedding party
- Infused water station for guest arrival
- Photography access to Brookmere's grounds





CEREMONY OPTIONS

Outdoor Courtyard \$2,500

Indoor Ballroom \$1,500

Additional fees may apply for inclement weather plans. Ask your planner for details.

YOUR RECEPTION

Celebrate in style with a reception that's tailored to your vision. Our flexible spaces offer the perfect backdrop, whether it's an intimate dinner or a grand celebration. From seamless service to flawless setup, every element is arranged so that you can focus on enjoying each special moment with your loved ones.

RECEPTION INCLUSIONS

- **Menu Tasting:** Two tickets to our exclusive tasting showcase.
- **Luxurious Guest Suite:** Complimentary accommodations for the newlyweds.
- **Cake Cutting and Service:** Our team will handle the service for a seamless experience.
- **Hospitality Suite:** Available 1.5 hours before the ceremony for preparations with your wedding party.
- **Complete Setup:** Includes tables, chairs, linens, napkins, standard place settings, and display tables for gifts, cake, and more.



BALLROOM CAPACITIES

PLATED DINNER	190
PLATED DINNER, BAND, & DANCE FLOOR	120
PLATED DINNER & DANCE FLOOR	150
STROLLING RECEPTION & DANCE FLOOR	210

2025 FOOD & BEVERAGE MINIMUMS

FRIDAY	\$20,000
SATURDAY	\$25,000
SUNDAY	\$12,500



PLATED RECEPTIONS

SARATOGA SELECT \$225++

(5) Hours of Service | Includes standard plateware, glassware, flatware, bartenders, culinary and service professionals, standard table linens and napkins

WELCOME STATION

saratoga waters, prosecco or signature cocktail

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Choice of (6)

GRAZING TABLE

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

RECEPTION

FIRST COURSE

Choice of (1) Salad or Soup

ENTREE COURSE

Choice of (3) entrees to pre-offer guests

DESSERT AND COFFEE STATION

Choice of (3) mini desserts, coffee, decaf and assorted hot teas

CLASSIC OPEN BAR

Wine service with dinner
Prosecco toast for each guest
Choice (2) standard signature cocktails

LUXE SIGNATURE \$277++

(5) Hours of Service | Includes standard plateware, glassware, flatware, bartenders, culinary and service professionals, standard table linens and napkins

WELCOME STATION

saratoga waters, prosecco or signature cocktail

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Choice of (6)

GRAZING TABLE

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

SEAFOOD STATION

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

RECEPTION

FIRST COURSE

Choice of (1) Salad or Soup

SECOND COURSE

Choice of (1) Appetizer

ENTREE COURSE

Choice of (3) entrees to pre-offer guests

DESSERT AND COFFEE STATION

Choice of (3) mini desserts, coffee, decaf and assorted hot teas

LATE NIGHT STATION

Choice of (1) late night station

TOP SHELF OPEN BAR

Wine service with dinner
Prosecco toast for each guest
Choice (2) upgraded signature cocktails

PASSED HORS D'OEUVRES

LAND

BEEF TARTARE

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

brioche

SWEET & SOUR CHICKEN

DUCK CONFIT WONTON

CRISPY CHICKEN BOUDIN

mustard dip

SEA

TUNA POKE

wonton crisp

CRAB CAKE

caper remoulade

BAKED OYSTERS ROCKFELLER

SOLE BRANDADE

preserved lemon emulsion

SALMON CORNETS

wasabi tobiko

MARINATED SHRIMP

in kohlrabi tacos

GARDEN

VEGETABLE GARDEN TART

dukkah

SUMMER TOMATO FLATREAD

burrata

SAFFRON ARANCINI

sundried tomato aioli

BUFFALO CAULIFLOWER

bleu cheese dip

MUSHROOM GOUGÈRES



SALAD

CAESAR

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

SPINACH

strawberries, goat cheese, candied pistachios, fresh herbs, strawberry vinaigrette

HEIRLOOM GREENS & FRISEE

compressed melon, prosciutto, versus, dried olive

BIBB

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

SPRING

spiced walnuts, pickled shallots, honey-dijon dressing



SOUPS

VICHYSOISE

crispy bacon and truffle

GARDEN PEA SOUP

roasted rock shrimp and pepper relish

SWEET CORN CHOWDER

buttered lobster (+\$4++PP)

SHELLFISH BISQUE

tarragon oil

ROASTED TOMATO

cheese crouton



APPETIZERS

BLUE CRAB CAKE

miso honey sauce

AGNOLOTTI

preserved lemon, peas, fromage blanc

WILD MUSHROOM RISOTTO

24mo aged reggiano

ZITI AL FORNO

bolognese, ricotta

SEARED SCALLOPS

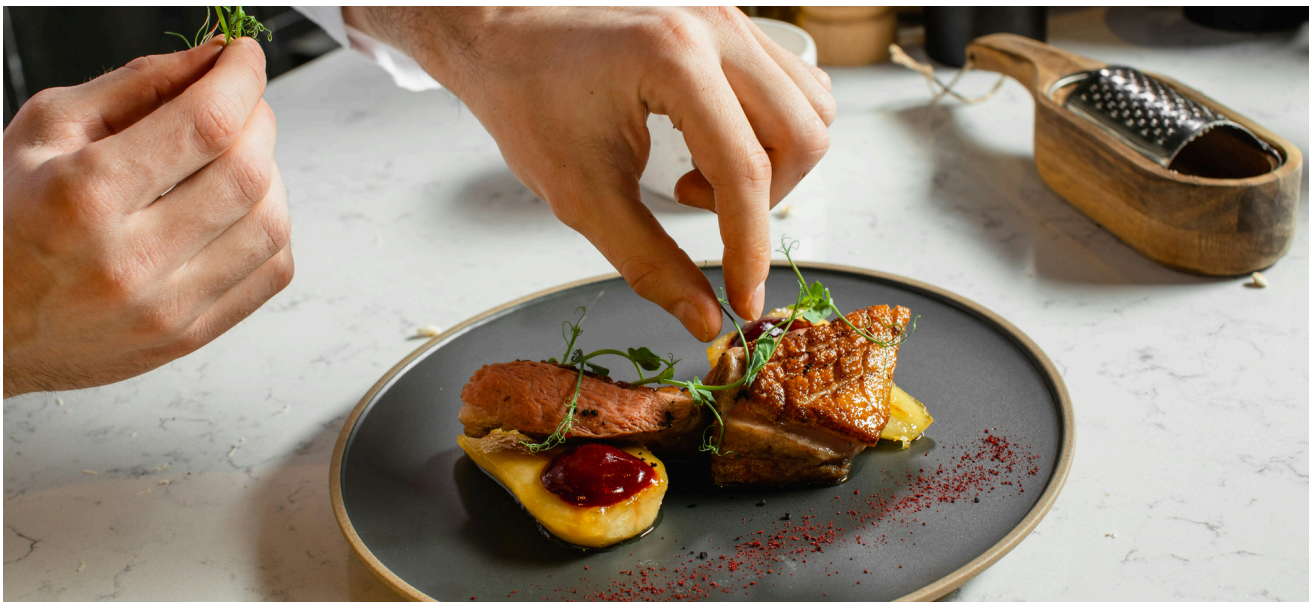
citrus confit, gastrique, sauce citron

TROFIE PASTA ALL'AMATRICIANA

guanciale, pecorino

DUCK AND FOIE GRAS MOUSSE

cherry gelee, buckwheat crisp, cacao



ENTRÉES

ROASTED CHICKEN BREAST

pommes puree, mushroom fricassée, natural jus

PAN SEARED MISO SALMON

braised shiitake mushrooms, forbidden rice,
baby peppers

GRILLED BEEF TENDERLOIN

herbed baby carrots, r1 sauce, duchess potatoes

BUTTER POACHED HALIBUT

corn succotash, confit tomato

GRILLED PORK CHOP

polenta, cherry gastrique, haricot verts

BRAISED SHORT RIB

pommes aligot, thumbelina carrots, pearl onions,
rosemary jus

ROASTED BEEF STRIPLOIN

warm potato salad, chimichurri

CRAB AND SPINACH STUFFED SOLE

asparagus, hollandaise, fingerling potato

GRILLED LAMB

blackened eggplant puree, fregola sards, olive
tapenade, roasted peppers

STUFFED SUMMER SQUASH

ancient grain farce, black garlic puree

ZA'ATAR SPICED CAULIFLOWER STEAK

chickpea gratin, tyrosalata

DESSERTS

MILK AND HONEY

honeycomb, sweet cream blancmange, orange

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 TIME PIE

graham crust, meringue

BERRY CRUMBLE TARTLETS

oat crumb, chantilly

APPLE PIE VERRINE

cinnamon crust crumble, spiced apples

MACARONS

assortment of traditional french macarons

LATE NIGHT

SLIDERS

pulled pork, cheeseburger, fried chicken or fried tofu slider selections

SARATOGA CHIPS N' DIPS

french onion dip, baked potato dip, veggie dip, with fresh fried saratoga chips

FRY TIME

buffalo chicken strips, housemade “nuggets”, fries, dipping sauces

PRETZELS N' DOGS

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

STATION RECEPTION

THE BROOKMERE COLLECTION \$229++

(5) Hours of Service | Includes standard plateware, glassware, flatware, bartenders, culinary and service professionals, standard table linens and napkins

WELCOME STATION

saratoga waters, prosecco or signature cocktail

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Choice of (6)

GRAZING TABLE

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

RECEPTION

FIRST COURSE

Choice of (1) Salad or Soup

DINNER STATIONS

Choice of (2) dinner stations

DESSERT AND COFFEE STATION

Choice of (3) mini desserts, coffee, decaf and assorted hot teas

CLASSIC OPEN BAR

Wine service with dinner
Prosecco toast for each guest
Choice (2) standard signature cocktails

DINNER STATIONS

FRENCH BISTRO

herb - crusted roast beef
bordelaise sauce
chicken provencal
olives, tomatoes
ratatouille
dauphinoise potatoes
fresh - baked baguettes

ARTISAN PASTA

rigatoni
truffle cream, wild mushrooms
cheese tortellini
basil pesto, pomodoro,
roasted garlic alfredo sauces
house focaccia bread

BROOKMERE SOUTHERN COMFORT

buttermilk - marinated fried chicken
pulled pork
creamy macaroni & cheese
jalapeño corn muffins
house - made bbq sauces

GLOBAL STREET FOOD

carnitas and grilled
shrimp street tacos
pan fried dumplings
hoisin
chicken tikka skewers
cilantro chutney
hummus & grilled pita

TUSCAN MARKET

porchetta with rosemary and garlic
root vegetable caprese
ricotta gnocchi
sage brown butter
grilled vegetables
balsamic glaze
rustic italian breads
olive oils, sea salt

FARM-TO-TABLE HARVEST

seasonal herb roasted chicken
maple - glazed butternut squash
toasted pecans
wild rice pilaf
cranberries and almonds
roasted broccolini

STATION RECEPTION

OPTIONAL UPGRADES

SARATOGA SUPPER CLUB
+ \$ 13 + + PP

beef wellington bites
mushroom duxelles
lobster macaroni & cheese
mini caesar salads
shaved parmesan, anchovies
saratoga potato chips
truffle dip
fresh rolls
herbed butter

SARATOGA STEAKHOUSE
+ \$ 15 + + PP

prime rib
horseradish cream
lobster-topped twice-baked potatoes
creamed spinach
roasted root vegetables
sourdough rolls
whipped butter

BUFFET RECEPTION

THE SPRINGS TABLE \$223++

(5) Hours of Service | Includes standard plateware, glassware, flatware, bartenders, culinary and service professionals, standard table linens and napkins

WELCOME STATION

saratoga waters, prosecco or signature cocktail

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Choice of (6)

GRAZING TABLE

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

RECEPTION

FIRST COURSE

Choice of (1) Salad or Soup

DINNER BUFFET

Choice of (2) mains

Choice of (2) accompaniments

DESSERT AND COFFEE STATION

Choice of (3) mini desserts, coffee, decaf
and assorted hot teas

CLASSIC OPEN BAR

Wine service with dinner

Prosecco toast for each guest

Choice (2) standard signature cocktails

BUFFET RECEPTION

MAINS

herb - crusted roast beef
bordelaise sauce
braised short ribs
red wine reduction
chicken Provençal
olives, tomatoes
airline chicken breast
dijon sauce
rosemary pork loin
maple cider glaze
halibut
sauce vierge
crab stuffed dover sole
salmon
lemon dill beurre blanc
grilled vegetable lasagna
roasted garlic bechamel

ACCOMPANIMENTS

seasonal farmer's market vegetables
local farm potatoes
honey, herbs
wild rice pilaf
tomato salad
olives, verjus, olive oil
pommes dauphinoise
hericot verts
pine nut vinaigrette, capers, chèvre





BROOKMERE POLICIES

GUARANTEES

To ensure adequate preparation, a guarantee of the number of persons attending is required by 10:00 a.m. fourteen(14) days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. If no guarantee is given, the original number of guests, as noted on the banquet event order, will be used for the billing. An increase in guarantee within the three-business day period will become the set and guarantee.

COCKTAIL HOUR AND RECEPTION ROOM SET-UP

The client will confirm the set-up of the celebration spaces on the Banquet Event Order (BEO). If significant changes to the set-up are requested after the room has been set by the hotel, a labor fee of 250.00 will be assessed at the discretion of the hotel.

SERVICE & LABOR

All Chef Attendant and Bartender fees are subject to 7% tax. These fees will apply to menu items where indicated with a (*) sign. Chef Attendant: 150.00 per attendant / 2 hrs. (50.00 per additional hour, (1) chef required per 75 guests) Coat Check Attendant: 150.00 per attendant (1 attendant per 100 guests) Additional Event Team Member: 100.00 per server, per hour (4-hour minimum) Bartender: 200.00 per attendant / 4 hrs. (50.00 per additional hour, (1) bartender required per 75 guests)

TAXES AND SERVICE CHARGES

Client agrees to pay, in addition to the prices agreed upon, all State and Local Taxes (7% food and beverage tax) and service charges (currently at 22% — subject to change). Please note the Service Charge is subject to Tax.

DIETARY RESTRICTIONS/ ALLERGIES

Dietary restrictions and allergy meals are defined as those meals requested in addition to the principal menu. Special meals must be included in the guarantee. Vegetarian and kosher meals are available upon request. Please notify your catering team of any other special dietary requests.

SERVE TIME

All event serve times are outlined in your Banquet Event Order (BEO). In the event you wish to increase the length of service time, please contact your catering representative for pricing information.

OUTSIDE FOOD AND BEVERAGE

Neither the client, his/her guests, nor invitees will be permitted to bring food and/or beverages of any kind into the hotel without written permission of the hotel. In the event such permission is granted, the hotel is authorized to charge for the service of food and beverage

TASTINGS

Complimentary Tasting Showcase For Two

SPECIAL SERVICES

Should you require entertainment, photography, floral, specialty linen, or décor, your catering representative can provide a listing of preferred vendors or assist you in making these arrangements.

MENU SELECTIONS

Menu and beverage selections must be submitted no less than sixty (60) days prior to the function date. The final guaranteed number of attendees must be specified to Brookmere at least (14) days prior to the function. The number so specified will not be subject to reduction and is the minimum number of guests for which you will be charged. The guaranteed attendance is specified. Any meals served above the guaranteed count will be charged accordingly. Meal selection for each attendee must be received no later than thirty (14) business days prior to the function. Meal selections cannot be changed after submission.

OVERTIME/ AFTER PARTIES

Extend your celebration with an after-party at Brookmere. For a more intimate setting, the meeting room is available for after-parties from 10:00 PM to 12:00 AM for a \$1,500++ fee, including setup and staffing. A food and beverage minimum will apply. Please inquire with the Brookmere team to customize your after-party experience and confirm availability.

COURTYARD

The courtyard at Brookmere offers a beautiful setting for ceremonies and cocktail hours, with specific availability for use. Courtyard events are limited to the hours between 4:00 PM and 6:00 PM, with no exceptions. Cocktail hour space is available for \$2500++ rental for one hour of service. Please inquire with the Brookmere team for more details and to confirm availability for your event.

DECOR

Please note that while our team is dedicated to ensuring a seamless event, we are not professional designers or florists. For the best results, we strongly recommend hiring and contracting with experienced professionals for all decoration needs. All proposed decorations must receive prior approval from the Brookmere team to ensure they comply with our guidelines and with fire safety regulations. Decorations may not be affixed to walls, ceilings, or trim without written approval from the hotel.

CEREMONY

The ceremony fee, starting at \$2000++, as outlined in the Schedule of Events, will apply. This fee includes a (1) hour ceremony rehearsal prior to the event and set-up on the event day. Rehearsals are scheduled based on availability.





RECOMMENDED EVENT PROFESSIONALS

***2025 BROOKMERE WEDDING SHOWCASE PARTNERS**

EVENT PLANNERS AND DESIGNERS

A LIVELY EVENT	alivelyevent.com
THE MAIN EVENT	themaineventbykelly.com
PS EVENTS	psevents518.com
LUXE AFFAIR	theluxeaffair.com
ELEVATED EVENTS BY SM	elevatedeventsbysm.com
KELLY STRONG EVENTS	kellystrongeevents.com
CHRISTINE WHEAT EVENTS	cweventsfirm.com
KATIE O EVENTS	katieoevents.com
WEDDING PLANNING PLUS	weddingplanningplus.net

ENTERTAINMENT/LIVE MUSIC

MUSIC MAN ENTERTAINMENT	musicmanentertainment.com
CONWAY ENTERTAINMENT	pianomandj.com
LOVE OF MUSIC	loveofmusicdj.com
NON STOP MUSIC	nonstopmusicdj.com
NEW YORK PLAYERS	newyorkplayers.com
DJ TRUMASTR	sayitru.com
SOUL SESSION	soulsession.com
METRO MUSIC	metromusicny.com
FUNK EVOLUTION	funkevolution.com
TANIA SUSI MUSIC	taniasusimusic.com
KARLINDA CALDICOTT	thelivingharp.com
SARATOGA SOUND DJ & ACOUSTIC	saratogasounddj.com

STATIONARY/INVITATIONS

HOLLY WINNIE	hollywinniecalligraphy.com
INK REVIVAL	inkrevival.com
JENNY C DESIGN	jennycdesign.com
FOILED AND PRESSED	foiledandpressed.com
SAY I DO DESIGNS	sayidodesigns.com
CARTA BELLA	cartabelladesign.com

HAIR AND BEAUTY

AMANDA PIERCE MAKEUP + SKIN	amandapiercemakeup.com
JULIE POTTER MASTER STYLIST	juliepottermasterstylist.com
TRUE BEAUTY SALONS	truebeautycompany.com
FAWN	fawn-mua.com
COLOR ME GORGEOUS	colormegorgeous.me

HEALTH AND FITNESS

BODY BY NICOLE	nicolerothe.com
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TRANSPORTATION

ROYALE TRANSPORTATION	albanycarservice.com
PREMIERE TRANSPORTATION	ridepremiere.com
UPSTATE TRAVEL & TOURS, LLC	upstatetours.com

PHOTO AND VIDEO

YTK PHOTOGRAPHY	ytkphotography.com
KEVIN DEMASSIO PHOTOGRAPHY	kevindemassio.com
ROB SPRING PHOTOGRAPHY	robspringphotography.com
ELARIO PHOTOGRAPHY	elariophotography.com
ROSEWICK WEDDINGS	rosewickfilms.com
FYVIE FILMS	fyviefilms.com
NOVEL CINEMA	novelcinema.com
KNOWN TOGETHER	knowntogether.com
S. TERESA PHOTOGRAPHY	steresaphotography.com
DEXTER PHOTOGRAPHY & FILM	dexphotos.com
CAITLIN MILLER PHOTOGRAPHY	caitlinmillerphotography.com
VISCOSI PHOTOGRAPHY	viscosiphotography.com

RENTALS

RAIN OR SHINE TENT COMPANY	tentrent.com
TOTAL EVENTS	totaleventsny.com
FINE AFFAIRS	fineaffairs.com
T-BIRDS	tbirdsrentals.com
SAY I DO DESIGNS	sayidodesigns.com
MADE YOU LOOK BACKDROPS	madeyoulookbackdrops.com

BAKERY

BREAD BASKET BAKERY	saratogabreadbasket.com
INDULGENCE	bitesofindulgence.com
VILLA ITALIA	villaitaliabakery.com
CAKE BY ALISSA	cakebyalissa.com

ATTIRE

SOMETHING BLEU	somethingbleubridal.com
A LOVE STORY BY ANGELA'S	alovestorybridal.com
LILY SARATOGA	lilysaratoga.com

PHOTOBOOTH

SMILE LOUNGE	smileloungeinteractive.com
OUTSIDE THE BOX	outsidetheboxpb.com

FLORALS AND DESIGN

BLOOMS	bloomsweds.com
SAMANTHA NASS DESIGN	snfloraldesign.com
FLEURTACIOUS DESIGNS	fleurtaciousdesigns.com
FELTHOUSEN'S FLORIST	felthousensflorist.com
SURROUNDINGS FLORAL STUDIO	surroundingsfloral.com
POSIE PEDDLER	posiepeddler.com
PENCHANT FOR PETALS	Penchantforpetals.com

OFFICIANT

GARLAND NELSON	GarlandNelson.com
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FAVORS/GIFTS

SARATOGA OLIVE OIL	saratogaoliveoil.com
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BROOKMERE

500 UNION AVENUE
SARATOGA SPRINGS, NY 12866

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