



The Inn at Brookeville Farms



Private Party Information **FOR GROUPS OF 40 TO 200+**

The Inn at Brookeville Farms offers elegant facilities for weddings, receptions, rehearsal dinners, parties and other private events, in either buffet or formal plated fashion. The Grande Ballroom seats 150, in the same room, with a dance floor and private bar. The adjacent Meadow Room, with its wood-burning fireplace, includes space for cocktails or supplementary seating for parties that may exceed 150. Additionally both indoor and outdoor ceremony sites are available.

The restaurant features contemporary American cuisine and is happy to accommodate any special culinary needs you may have. The Inn is ready to assist you in arranging florist needs, ice sculptures, tents or other items to further enhance your event. Live music & DJ's are permitted. Please have your entertainers contact us for any individual requiring our attention.

General Policies:

- 1. We charge "per person" for food, liquor, service fee & tax.*
- 2. All events are scheduled to use four hours of time unless otherwise specified.*
- 3. There is no site fee for a four hour reception within specified time periods.*
- 4. The customer may have the use of Ballroom, Middle, Meadow Rooms and Bridal Suite with a minimum guaranteed count of 125 guests during peak seasons. Guest count may fluctuate during off seasons.*
- 5. We accommodate ceremonies, either indoors or outdoors (with indoors reserved as backup).*
- 6. Your final guaranteed guest count must be received at least two weeks prior to your actual event, and may not be reduced thereafter.*
- 7. An 19% taxable service fee along with Maryland state sales tax will be added to all final bills.*
- 8. Groups of 09 to 24 require a \$100 non-refundable, non-transferable initial deposit.*
- 9. Groups of 25 to 50 require a \$250 non-refundable, non-transferable initial deposit.*
- 10. Groups of 51 and up require a \$500 non-refundable, non-transferable initial deposit.*
- 11. For Groups of 51 and up an additional 25% non-refundable, non-transferable final deposit is required with your signed contract. The remaining balance is due in full at least seven (7) business days prior to your actual event.*
- 12. Prices are subject to change without notification.*
- 13. Cancellations will result in the forfeiture of your entire deposit(s).*

***Miscellaneous** ~ The Inn is committed to making your event the absolute best it can be. Please feel free to discuss any special needs or wishes you may have. You may contact The Inn by phone at*

301-924-6500, visit us at www.brookevilleinn.com or by email at info@brookevilleinn.com

The Inn at Brookeville Farms
19501 Georgia Avenue <> Brookeville, MD 20833

~ **Private Party Three Course Dinner Menus** ~

~ **First Course Selections** ~

(Choose One - Same Dish for Everyone)

*Brookeville Shrimp and Sweet Corn Bisque
with Roasted Corn-Cilantro Chutney
and Shellfish Oil*

*Prosciutto and Arugula Salad
with Pears, Tomato and Balsamic Syrup*

****Maryland Crabcake
with Grapefruit Buerre Blanc**

*Chilled Cajun Shrimp with Cucumber
Slaw and Balsamic Vinaigrette*

*Organic Mixed Field Greens with Endive,
Toasted Walnut, Shaved Parmesan
and Sherry Vinaigrette*

*Heart of Baby Romaine with Parmesan
Cheese, Crouton and Creamy Garlic*

~ **Entree Course Selections** ~

Choose two (2) single selections and provide a count ahead of time
as well as place cards indicating "choice" (i.e. 72 want choice A and 65 want choice B)

or Choose one (1) Duet Plate(*) with no place cards

(All entrees include chef's choice of starch and fresh vegetable compliment)

*Pan Seared Rockfish with Baby Spinach
in a Garlic Herb Butter and Fresh Mussels*

*Grilled Filet of Salmon with
Cilantro-Lime Vinaigrette, or
a Lemon Caper Butter Sauce, or
an Orange-Horseradish Butter*

*Filet of Gulf Red Snapper
with Seasonal Fruit Chutney*

****Double Maryland Crabcake
with Tarragon-Mustard Sauce**

*Coarse Black Pepper Crusted NY Sirloin
Steak
with Red Onion Marmalade*

*Lamb Loin Chops
with Herb Coating and Old Mustard Sauce*

*Roasted Cornish Hen
with Rosemary and Garlic Herb Rub*

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(*)Duet Plate Choices (Eliminate the need for "rsvps")
Choose One Same "Duet" for the entire group:

*Petite Filet of Beef and Atlantic Salmon
with Cabernet Reduction and Lemon Butter
Sauce*

****Petite Filet of Beef and Crabcake
with Rosemary Demi Glace and White Wine
Butter**

*Veal and Whole Jumbo Gulf Shrimp
with Madeira Sauce*

~ **Dessert Course Selection** ~

(Choose One Same Dish for Everyone)

Caramel Toffee Flan with Fresh Berries
*Warm, Flourless, Chocolate Torte
with Chocolate Ganache and Vanilla Ice
Cream*

*Homemade Granny Smith Apple Tart
with Anglaise Sauce*

A Trio of Assorted Homemade Sorbets

*Mixed Dark Chocolate & White Chocolate
Covered Strawberries*

*Fresh Berry Tartlet
with Lemon Sorbet*

*Chef's Dessert Sample of Miniature
Chocolate Delicacies*

~ ~ ~

\$70 pp

(Includes your choice of 2 displayed hors d'oeuvres.)

*(**Crabcake items are available at an additional cost based on market price.)*

~ Private Party Display Buffet and Stations' Menus ~

(Minimum 50 Guests)

A variety of stimulating tastes and looks to satisfy everyone's palate.

~ ~ ~

Includes an extra touch of class with

The First Course:

A plated and served first course salad (Choose One):

*Organic Mixed Field Greens with Endive,
Toasted Walnut and Sherry Vinaigrette*

*Heart of Baby Romaine with Parmesan
Cheese,
Croutons and Creamy Garlic Dressing*

The Main Course:

(Choose Any Three):

*Roast Tenderloin of Beef
with Shitake Mushroom Sauté*

*Lemon Rubbed Boneless Breast of Chicken
with Roasted Red Pepper*

Sliced New York Sirloin with Old Mustard Sauce

*Chilled Seafood Salad with Bell Peppers,
Baby Spinach and Pesto Sauce*

*Moroccan Spiced Pork Tenderloin
with Miso-Lemongrass Sauce*

*Baked Fresh Salmon
with Pineapple-Sweet Onion Relish*

Fresh Seafood Cakes with Remoulade Sauce

*Penne Pasta with Chicken, Baby Shrimp,
Zucchini,
Red Onion and Pesto-Tomato Crème*

*Pan Seared Tilapia with Leeks
and Citrus-Tomato Butter*

*Maryland Style Jumbo Lump Crabcakes
(available for additional cost based on market
price)*

*Farfalle Pasta with Caramelized Onions
and Balsamic Marinated Grilled Vegetables*

The Rest of the Plate

Chef's Choice of Seasonal Sautéed Vegetables is Included

As well as your choice of (Choose One):

*Basmati Rice, Wild Rice, Gratin Potatoes, Roasted Red Bliss Potatoes,
Horseradish Mashed Potatoes, Cous-Cous, Polenta or Quinoa*

After Dinner

*An assortment of sliced cakes and miniature chocolates
will be served "family style" to each table.*

From Beginning to End

Assorted Rolls and Butter on Each Table

Unlimited Sodas, Soft Beverages

Freshly Brewed Coffee Station, Decaffeinated Coffee and Tea

~ ~

\$68 pp

(Includes your choice of 2 displayed hors d'oeuvres.)

~ *Appetizers and Hors d'oeuvres* ~

~ Butler Passed Hors D'oeuvres ~
\$275 /100pcs

*Cracked Black Pepper Tenderloin of Beef
on Crouton with Mustard*

*Grilled Shrimp and Zucchini
with Sesame Vinaigrette*

*Smoked Salmon Pinwheels
with Fresh Dill and Caviar*

*Spiced Lamb Patties
with Sweet Shallot Marmalade*

*Bay Scallops with Lime-Dill Crème Fraîche
in Filo*

*Prosciutto Wrapped Asparagus
with Yogurt Dressing*

Spanakopita with Spinach and Feta Cheese

Pecan Chicken Satays with Honey-Mustard Dip

*Muscovy Duck Breast Slices
with Port Crème and Black Grape*

*Tarragon Chicken and Cucumber
in Pastry*

Beggars Purse of Raspberry and Brie

*Wild Mushroom and Goat Cheese Bouché
in Filo Cup*

~ Displayed Hors D'Oeuvres ~
\$5.65 pp

Garden Vegetable Crudités

An assortment of crisp garden vegetables served with a creamy onion-dill dip.

Spinach and Artichoke Dip

with roasted garlic and served water crackers.

Grilled Marinated Vegetables

An assortment of seasonal vegetables drizzled with balsamic vinaigrette.

Assorted Cheese Display

A variety of domestic and imported cheeses served with seedless grapes & sliced fresh baguettes.

Seasonal Fruit Display

Sliced fruits and melons with grapes and seasonal berries served with a lemon-honey yogurt dip.

Whole Poached Salmon

Traditional chilled salmon with cucumber, minced Bermuda onion, capers, egg and tarragon-mint crème fraîche.

Sharp Cheddar and Vidalia Onion Dip

with chipotles, ground lamb and pita crisps.

Middle Eastern Sampler

Hummus and Baba Ghanoush with pita crisps.

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Private Party Pricing

What's Included:

- 1) *The site, the room, parking, setup, cleanup, tables, chairs, linen (white), china, settings, unlimited soda, soft beverages, coffee, tea, bread, rolls and butter.*
- 2) *Personalized planning for menus and itineraries with on-site Private Party Manager*
- 3) *Live supervision during reception.*
- 4) *For wedding parties with a minimum of 125 guests (during peak season), a Bridal Suite to retreat to, change clothes, get ready, take pictures, etc.*
- 5) *For smaller, less formal parties (up to 50) simple bud vases with fresh flowers on dining tables.*

What's NOT included:

- 1) *The wedding cake is not provided, however have your baker deliver it and we will accept it, present it, cut it, and serve it for no extra charge.*
- 2) *Entertainment, Decorations, Centerpieces/Flowers, Favors, Place Cards, Guests Books, Candles, Votives, etc. are not included, however, drop them off anytime and we will store them.*

Cocktail Parties - Hors d'oeuvres Only (Not available Saturday Nights) \$ 49.00 per person
Please ask about available menus.

Alcohol Service:

*Parties of up to 50 may simply run a "tab" and pay their bar bill at the end of their event.
Parties of 51 to 200+ must choose one of the following options:*

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|--------------|---|-----------------|
| <i>adult</i> | <i>1) Open bar for four, (4), hours, includes champagne toast</i> | <i>\$22 per</i> |
| <i>adult</i> | <i>2) Beer and wine ONLY, includes champagne toast</i> | <i>\$18 per</i> |

Other Miscellaneous Service:

- | | |
|---|-----------------------------|
| <i>1) Ceremony on site, includes an extra hour of time, ceremony style seating,
plus Bridal Suite available two hours ahead</i> | <i>\$750.00</i> |
| <i>a. Small Ceremony – Parties up to 50 guests</i> | <i>\$375.00</i> |
| <i>b. Groom's Room available for two hours before ceremony</i> | <i>\$250.00</i> |
| <i>2) Saturday Overlap Fee (Daytime extends after 4pm or Evening begins prior to 6pm)</i> | <i>\$3500.00</i> |
| <i>3) Additional Hour (must be contracted at least one week ahead)</i> | <i>\$500.00</i> |
| <i>4) Additional Hour of Bar (must also add #3 "additional hour" above)</i> | <i>\$4.95 per
adult</i> |

An 19% taxable service fee and 6% MD State Sales tax is always added to the final, total bill.



NOTES:

Directions :

From Washington D.C. and points south and east. Take the Capitol Beltway to Exit #31, Georgia Avenue (Rt.97) north towards Wheaton. Continue north on Georgia Avenue, approximately 12 miles, eventually passing through Olney and crossing over Rt.108. Continue north, approximately 1 ½ miles to The Inn, on your right, at 19501 Georgia Avenue. (NOTE: From Bethesda/Chevy Chase take Connecticut Avenue North to Georgia Avenue)

From Baltimore: Take Interstate Rt.95 Southbound to Exit #38 (Route 32) West- towards Clarksville. Continue approximately 6 miles to Exit #20 (Rt.108) West - towards Olney. Continue west on Rt. 108 for approximately 10 miles, (passing through the towns of Highland and Ashton), until you reach the town of Olney and the Olney intersection of Rt.108 & Rt.97 (a.k.a. Georgia Ave.). At this intersection, (Rt.108 & Rt.97), turn right, north, on Rt. 97/Georgia Avenue. Continue approximately 1 ½ miles to The Inn (on your right) at 19501 Georgia Avenue.

From N.Virginia: Take the Capitol Beltway (495) to Rt.270 North. Exit 270 at Route 28 East, (Rockville). (*follow signs closely as Rt.28 weaves through downtown Rockville*). Continue on Rt. 28 until you reach the Georgia Avenue/Rt97 intersection where you will take a left, heading north, on Georgia Ave. Travel on Georgia Ave. approximately 5 1/2 miles, (passing through Olney & crossing over Rt.108) until you reach The Inn (on your right) at 19501 Georgia Avenue.

From Frederick and points north and west: Take Route 70 to Exit #76, Georgia Avenue (Rt.97) "West/Olney." Continue south on Georgia Avenue (Rt.97) approximately 10.6 miles, and passing through the historic town of Brookeville. (Note: At the top of the hill in Historic Brookeville you must bear a hard right to stay on Rt.97). The Inn is approximately 1/3 mile south (just after Historic Brookeville) on your left at 19501 Georgia Avenue.

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