



BRIMSTONE

WOODFIRE GRILL

BANQUET PACKAGES

8300 NW 36TH STREET, DORAL, FL 33166
786.837.8960 | www.brimstonewoodfiregrill.com
events@brimstonedoral.com

MIX AND MINGLE

PASS-AROUNDS

Choose 3 items \$35 per person - Choose 4 items \$40 per person - Choose 5 items \$45 per person

Crab Cakes, Beach House Sliders, Ceviche

Skewers: Beef, Chicken or Pork

Flatbreads: Margherita, Shrimp Scampi, Buffalo Chicken, Short Rib

CARVING STATION

Pork Loin \$10 per person **Prime Rib** \$13 per person **Beef Tenderloin** \$16 per person

Includes mashed potatoes and rolls. Additional \$2 fee per person for vegetables

COLD DISPLAY

Fruit Platter \$99

Vegetable Platter \$99

Shrimp Cocktail Platter \$99

Artisan Cheese & Crackers Platter \$99

Ceviche Platter \$5 per person

Sushi Platter (36pc) \$50

Assorted displays and ½ platters are available

HOT DISPLAY

Spinach Dip \$3 per person **Crab Cakes** \$4 per piece **Beach House Sliders** \$4 per piece

Skewers: Beef, Chicken or Pork \$4 per piece

Flatbreads: Margherita, Shrimp Scampi, Buffalo Chicken, Short Rib \$12 per order

Served Buffet Style

PASTA STATION

Chicken Alfredo \$9 **New Orleans Pasta** \$9 per person

Substitutive Shrimp for an additional \$2 per person

BUFFET/STATIONS

Minimum 12 Guests 22% Service Charge 8% sales tax

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

BRIMSTONE PACKAGE

\$70 per person

STARTER

Choice of two, served family style

Spinach Dip • Beach House Sliders • Ceviche • Crab Cakes • Spicy Tuna Roll • Skewers

SALAD COURSE

Choice of one

Brimstone House • Caesar Salad

ENTRÉE

Choice of three

**Filet 8 oz. • Short Rib A Caballo • Cedar Plank Salmon • Market Catch
Chicken Milanese • Baby Back Ribs**

All entrées are served with mashed potatoes and asparagus

DESSERT

Choice of one

Chocolate Cake • Cheesecake

Package Includes Soda, American Coffee, or Tea *Prices do not include tax and gratuity*



Cedar Plank Salmon



Baby Back Ribs

WOODFIRE PACKAGE

\$60 per person

STARTER

Choice of one

Tapas: Spinach Dip • Honey BBQ Drumettes

Flatbreads: Margherita • Shrimp Scampi • Buffalo Chicken • Short Rib

SALAD COURSE

Choice of one

Brimstone House • Caesar Salad

ENTRÉE

Choice of three

Chicken Milanese • Cedar Plank Salmon

Skirt Steak • City Place Snapper

All entrées are served with mashed potatoes and asparagus

DESSERT

Choice of one

Chocolate Cake • Cheesecake

Package Includes Soda, American Coffee, or Tea *Prices do not include tax and gratuity*



Skirt Steak



Flatbread

GRILL PACKAGE

\$50 per person

SALAD COURSE

Choice of one

Brimstone House • Caesar Salad

ENTRÉE

Choice of three

Chicken Milanese • Cedar Plank Salmon

New Orleans Pasta • Baby Back Ribs

Chicken Alfredo • City Place Snapper

All entrées are served with mashed potatoes and asparagus

DESSERT

Choice of one

Chocolate Cake • Cheesecake

Package Includes Soda, American Coffee, or Tea *Prices do not include tax and gratuity*



Chocolate Cake



Cheesecake

THE POWER LUNCH

\$45 per person

Party must be seated prior to 3PM

STARTER

Choice of one

Tapas: Spinach Dip • Spicy Tuna Roll • Skewers
Flatbreads: Margherita • Shrimp Scampi • Buffalo Chicken • Short Rib

SALAD COURSE

Choice of one

Brimstone House • Caesar Salad

ENTRÉE

Choice of three

Skirt Steak • BBQ Salmon • Chicken Milanese
Fish Sandwich • Ahi Tuna Salad

All entrées are served with mashed potatoes and asparagus

DESSERT

Choice of one

Chocolate Cake • Cheesecake

Package Includes Soda, American Coffee, or Tea *Prices do not include tax and gratuity*



BUSINESS LUNCH

\$35 per person

Party must be seated prior to 3PM

STARTER

Choice of two flatbreads

**Margherita • Shrimp Scampi
Buffalo Chicken • Short Rib**

ENTRÉE

Choice of three

**BRG Kale Salad • Grilled Chicken Sandwich
BBQ Salmon • The Brimstone Burger
Butcher Sandwich • Fish Sandwich**

All entrées are served with mashed potatoes and asparagus

DESSERT

Choice of one

Chocolate Cake • Cheesecake

Package Includes Soda, American Coffee, or Tea *Prices do not include tax and gratuity*



EXPERIENCE PACKAGE

SUSHI ROLLING CLASS

\$200 Chef Fee, \$55 per person (Minimum 20 people)

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

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

MOJITO MIXOLOGY CLASS

\$200 Mixologist Fee, \$50 per person and up (Minimum 20 people)

Guest will have the experience of creating 3 different flavored mojitos, accompanied by their own private mixologist. Tapas style appetizers included.

Ask us about customizing your package.

BRG COUPLES COOKING CLASS

\$200 Chef Fee, \$99 per person (Minimum 20 people)

Enjoy a BRG experience with one of our very own executive Chefs, while learning how to prepare your favorite BRG dish.

THE TIPSY GARDENER WORKSHOP

Please call for price details: 954-607-6530

Unlimited mimosas. Intermediate Plant potting class by our own personal Botanist

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.

RESTAURANT AREAS



MAIN BAR

Our upscale bar area with an inviting atmosphere with indoor/outdoor design.

CAPACITY // 40-50 Guests
CONFIGURATIONS // Cocktail



COVERED PATIO

The outdoor covered patio with expansive views of Doral CityPlace and an interactive fountain. Our patio also features a cozy, functioning fire pit for lounging.

CAPACITY // Up to 80 Guests
CONFIGURATIONS // Banquet | U-Shape | Cocktail | Cabaret

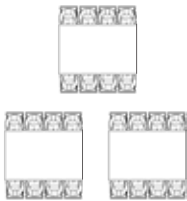


DINING ROOM

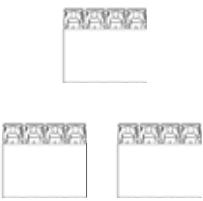
An open format dining room featuring floor to ceiling windows, and interior details including a Live Air Plant wall and industrial chic lighting installations.

CAPACITY // Up to 110 Guests
CONFIGURATIONS // Banquet | Cabaret

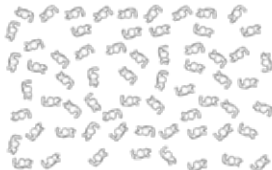
Banquet



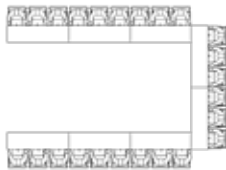
Cabaret



Cocktail



U-Shape



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 8% 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.

GUESTS 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.

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

BANQUET SELECTION

BRIMSTONE
WOODFIRE GRILL

Contact Name: _____

Date of Event: _____

Guest Count: _____

Final Count (5 Days Prior): _____

Time: _____

Address: _____

Ph#: _____

Fax/Email: _____

Package Choice: _____

Starter (if applicable): _____

Soup or Salad (1): _____

Entrée (3): _____

Dessert Selection (1): _____

Beverage Package: _____

Please send completed to events@brimstonedoral.com

CREDIT CARD AUTHORIZATION



Today's Date: _____

Client Name: _____

Company Name: _____

Date & Time of Function: _____

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: _____

Expiration Date: _____

Name on Credit Card: _____

Contact Telephone #: _____

Cardholder Signature: _____

Cardholder Address: _____

Additional considerations:

*All checks are subject to 8% State Tax and 22% Service Charge
Please note: omission of information may cause delay in the processing of your request.

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