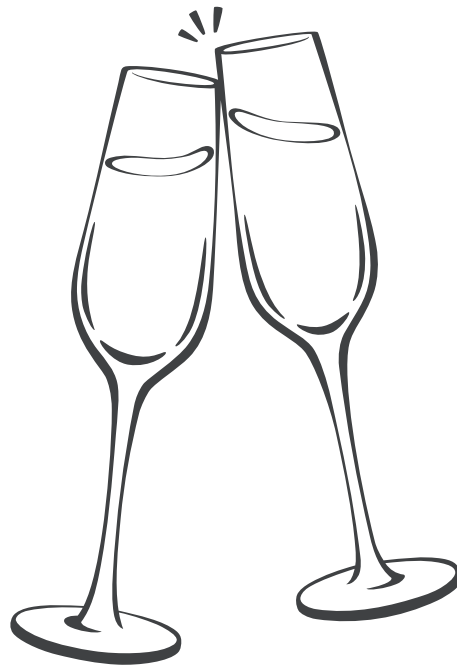


Brookside

BY MAGGIO'S



Wedding Collection

Experience Elegance, Tradition & Lasting Memories

Introduction

Welcome to Brookside by Maggio's, where timeless elegance, exceptional cuisine, and outstanding service come together to make your once-in-a-lifetime day truly unforgettable.

Brookside by Maggio's is part of the Maggio's family, proudly serving chef-crafted, made-from-scratch cuisine crafted by our professionally trained chefs and delivering warm, personalized service since 1976. With over 50 years of expertise in catering, foodservice, and hospitality, we ensure every detail of your event is executed seamlessly.

At Brookside by Maggio's, we're dedicated to making your wedding day as special, stress-free, and timeless as your love story. From the first stages of planning to the last dance of the evening, our team takes pride in every detail — crafting each moment with care, creativity, and elegance. Let us transform your vision into a setting where love shines through every detail, so you can focus on what truly matters:

Celebrating Your Forever.

Your love story becomes part of our family story forever.



Wedding Collection

Included in Your Package

Use of Contracted Venue, Outdoor & Indoor Scenery

Customized Floor Layout & Planning

Sweetheart or Head Table

Floor Length Estate Table Linens & Napkins

Gold Chivari Chairs with Ivory Seat Cushions

Centerpieces (Based on Chosen Package)

Champagne Toast

Cocktails & Hors D'oeuvres Served Privately to Bride and Groom

Private Bridal Suite with Two Hours of Exclusive Access Prior to Reception

Signature Cocktails with Custom Signage

Culinary Team Dedicated to Equisette Taste & Impeccable Presentation

Direction Cards Upon Request

Guest Amenities in Restrooms

Seasonal Coat Check Attendant

Dedicated Event Coordinator

Day-of Maitre D' to Ensure Seamless Celebration

Food Tasting for Bride & Groom and 2 Guests

Cake Ceremony & Service

Ceremony Collection

Included in Your Package

Indoor & Outdoor Options

Additional 1 Hour Added to Event Time

White Folding Ceremony Chairs

White Trellis

Ceremony Fee: 600.00

Add a Champagne or Prosecco Cart to the start of Ceremony

4.00 per person

Reception

Reception Collections

Plated or Buffet

The Heirloom

Premium Open Bar
Lavish Artisan Grazing Table
Choice of One Chef Attended Hors D'oeuvre Station
Choice of Ten Butlered Hors D'oeuvres
Champagne Toast
Freshly Baked Bread with Whipped Butter
Choice of One Salad
Two Side Selections
Two Entrée Selections & One Vegetarian Selection
Custom Designed Wedding Cake
Choice of One Additional Dessert
Choice of One Late-Night Bite
Floral Centerpieces
Charger Plates & Custom Menus
150.00 per guest

The Ever After

Premium Open Bar
Limited Selection Artisan Grazing Table
Choice of One Hors D'oeuvre Display
Choice of Eight Butlered Hors D'oeuvres
Champagne Toast
Freshly Baked Bread with Whipped Butter
Choice of One Salad
Two Side Selections
Two Entrée Selections & One Vegetarian Selection
Floral Centerpieces
Custom Designed Wedding Cake or One Specialty Dessert
Charger Plates & Custom Menus
125.00 per guest

The Amour

Standard Open Bar Package

A Beautiful Display of Fresh Vegetables, Artisan Cheeses, Seasonal Fruits & Berries

Choice of Six Butlered Hors D'oeuvres

Champagne Toast

Freshly Baked Bread with Whipped Butter

Choice of One Salad

Two Side Selections

Two Entrée Selections

Standard Ballroom Centerpieces

Custom Designed Wedding Cake

115.00 per guest

Pricing Includes Event Fee & Sales Tax

Special Rates

Friday & Sunday Evenings

The Heirloom - 145.00 per guest

The Ever After - 120.00 per guest

The Amour - 110.00 per guest

Special Options Available for Children Ages 10 & Younger

35.00 per child

Cocktail Hour

Cocktail Hour

During the first hour, our wait staff will circulate with a selection of butlered hors d'oeuvres, while guests sip on signature cocktails that will be available in the cocktail hour space.

VEGATARIAN

Spinach & Cheese in Phyllo
Tomato & Basil Bruschetta
on garlic crostini
Brie & Raspberry Tartlets
Fried Ravioli
with marinara
Mushrooms
stuffed with spinach and parmesan
Eggplant Caponata Crostini
with shaved parmesan
Vegetarian Spring Rolls
Hummus
on grilled pita
Zucchini Fritters
Mac & Cheese Bites

SEA

Mushrooms
stuffed with crabmeat
Miniature Crab Cakes
Bacon Wrapped Scallops
Seafood Bruschetta
on garlic crostini
Shrimp Scampi Stuffed Mushrooms
Fried Calamari
Ceviche
on a tasting spoon
Crab Claws
with cocktail sauce

PASTURE

Cocktail Franks
with mustard dip
Cocktail Meatballs
on a tasting spoon
Coconut Chicken
with apricot dip
Chicken & Vegetable Potstickers
with ponzu sauce
Chicken Teriyaki Skewers
Texas Sliders
Sesame Chicken
with orange ginger dip
Buffalo Chicken Eggrolls
Cheesesteak Eggrolls
with kickd up ketchup

Premium Butlered Hors d'Oeuvres

Lamb Chop Lollipops
with mint
market price

Sesame Tuna Tartare
on a tasting spoon
3.00 per guest

Shrimp Cocktail
with cocktail sauce
4.00 per guest

Maple Glazed Duck
on sweet potato goufrettes
3.00 per guest

Tenderloin
on garlic crostini with horseradish
2.50 per guest

Tuna Wasabi Bites
2.50 per guest

Stationary Hors d'oeuvres

Mezza Display

Seasonal hummus, baba ganoush and caponata served with grilled pita wedges.

Mashed Potato Station

Creamy Yukon gold mashed potatoes served in martini glasses.
Toppings: Crispy bacon, diced shallots, wild mushrooms, cheddar cheese, chives, sour cream & gravy.

Flatbread Station

Assorted handcrafted flatbreads with a variety of gourmet toppings and sauces made fresh and served hot for your guests.

Martini Bar

Choice of Two

Petite Meatballs

Orecchiette served with a garlic bread stick

Caprese Salad served with garlic crostini

Antipasto Martini: Roasted peppers, Kalamata olives & Provolone tossed in housemade balsamic vinaigrette

Lobster Mac & Cheese: Traditional favorite with lobster and a hint of sherry lobster sauce

Tomato Soup Shot with mini grilled cheese

Spinach & Artichoke Dip with garlic crostini

Bang Thai Shrimp

Stationary Displays

Jumbo Shrimp Cocktail

Jumbo shrimp cocktail served on a bed of ice with lemon wedges and housemade cocktail sauce.

Substitute: 4.00 per guest | Add: 8.00 per guest

Antipasti Display

Kalamata olives, fresh mozzarella, prosciutto, roasted peppers, provolone, salami, pepperoncini, and artichokes served with sliced baguette, sourdough, and Italian breads.

Substitute: 4.00 per guest | Add: 8.00 per guest

Sushi Boat

Filled with sushi and sashimi served with wasabi, pickled ginger and soy sauce.

Substitute: 11.00 per guest | Add: 15.00 per guest

From the Sea

Little neck clams, jumbo shrimp, crab claws, and oysters on the half shell, served over ice with lemon, cocktail sauce, and Tabasco.
market price

Chef Attended Hors d'Oeuvres

Bruschetta Bar

Build-your-own bruschetta with toasted crostini, bold spreads, and fresh toppings for guests to mix and match

4.50 per guest

Quesadilla Station

Grilled chicken and beef quesadillas with Mexican cheeses. Chicken with onions and tomatoes. Beef with tomatoes and peppers. Finish with salsa, guacamole, sour cream, and a variety of hot sauces.

5.00 per guest

Gourmet Grilled Cheese Station

An assortment of grilled cheeses, American cheese with ripe tomato on buttery white toast; sharp cheddar and crispy bacon on fresh sourdough; and creamy havarti with savory ham on crusty French bread. Served with a demitasse of velvety tomato soup for dipping.

5.00 per guest

Taco Station

Featuring soft and hard shell tortillas, chef-prepared proteins (beef, chicken & chorizo), fresh toppings that include, guacomole, fire-roasted salsa roja, citrus-marinated red onion, sour cream and more.

6.00 per guest

Kabob Station

Tender marinated strips of chicken, beef, pork and vegetables on skewers grilled to order and served with complimentary sauces.

6.00 per guest

Slider Station

A stationary display of assorted sliders featuring cajun chicken, beef, hot dogs, and portobello mushroom sliders.

8.00 per guest

Dinner Hour

Salad

Garden

Served with house made roasted balsamic vinaigrette dressing.

Wedge

Crisp wedge of iceberg topped with crumbled bacon, diced tomatoes & bleu cheese dressing.

Caesar

Served with house made herb & garlic croutons.

Chef's Seasonal

Chef-curated highlighting peak-season produce. Details available through your coordinator.

Sides

Julienned Vegetable Medley | Wild Rice Pilaf | Potato Gratin | Green Bean Almondine | Garlic Mashed Potatoes | Braised Brussel Sprouts with Bacon | Honey Glazed Tricolor Carrots | Twice Baked Potatoes | Oven Roasted Red Bliss Potatoes | Parmesan Roasted Cauliflower | Asparagus with Roasted Peppers and Shallots

Vegetarian Entrées

Pasta Primavera

with seasonal fresh vegetables in a house made marinara.

Oven Baked Lasagna

Eggplant Rollatini

stuffed with ricotta, mozzarella, herbs & spices in house made marinara.

Penne Tomato Vodka

Tortellini

in our chef's seasonal sauce.

Vegetable Risotto

Entrées

Stuffed Chicken

with sun dried tomatoes, spinach, & goat cheese in a red pepper pesto coulis.

Brick Roasted Half Chicken

Deboned half chicken, finished with a brown butter sage sauce.

Chicken Marsala

with fresh mushrooms in a marsala demi-glaze.

Chicken Piccata

with capers & mushrooms in a white wine, lemon butter sauce.

Oven-Roasted Pork Tenderloin

with fresh berry reduction or mustard demi-glaze.

Charred Salmon

chef's seasonal sauce.

Center Cut Char-Grilled Filet Mignon

with a choice of béarnaise sauce, cabernet reduction or chimichurri sauce.

Slow-Roasted Prime Rib

with au jus & horseradish aioli.

Pan Roasted Maple & Soy Glazed Salmon

Crab Cakes

Cornbread and Shrimp Struffed Trout

Chilean Sea Bass

in a sherry cream reduction.

Herb & Mustard Crusted Rack of Lamb

Exclusive for Heirloom and Ever After Packages

Red Wine Infused Demi-Glaze Rack of Lamb

Exclusive for Heirloom and Ever After Packages

Filet and Lobster Tail

market price | not available for buffet

Sweet Treats

Ice Cream Sandwich Station

Vanilla and chocolate ice cream sandwiched between homemade chocolate chip, oatmeal raisin & m&m cookies.

7.00 per guest

Cheesecake Martini Bar

Creamy New York cheesecake served in a martini glass surrounded by variety of delectable toppings that include fresh strawberries, blueberries, chocolate chips, toasted almonds and coconut shavings. Topped with our homemade Amaretto whipped cream.

8.00 per guest

S'more Station

Interactive, beautifully presented, and unforgettable! Guests will keep coming back to the S'mores Station and talking about it long after your reception. One taste and you'll want s'more!

8.00 per guest/50 guest minimum

Lavish Sweet Table

Cream puffs, eclairs, petit four, chocolate raspberry bites, marble cheesecake bites, cannoli, butter cookies, chocolate chunk brownies, chocolate mousse cups & chocolate dipped strawberries.

9.00 per guest

Chocolate River

Eight feet of warm Belgium dark and milk chocolate, and caramel fondues beautifully presented with an array of dipping options.

13.00 per guest

Late Night Bites

Waffle Station

Warm waffles made to order with your choice of toppings but not limited to; chocolate chips, caramel sauce, powdered sugar, hot fudge, powdered sugar, whipped cream.

9.00 per guest

Walking Tacos

Individual bags of crunchy tortilla chips loaded with seasoned ground beef, melted cheese, fresh lettuce, diced tomatoes, and a dollop of sour cream.

9.00 per guest

After Hours Breakfast

Assortment of breakfast egg & cheese bagel sandwiches — choice of two; bacon, pork roll, sausage, or vegetarian.

9.00 per guest

Philly Survival Kit

Half of a classic Philly cheesesteak, a beloved Tastykake treat, and a refreshing juice box.

10.00 per guest

Gourmet Popcorn

Choose one from our deliciously curated, crunchy flavors with a gourmet twist — perfect for late-night snacking

Classic Butter
Milk Chocolate Caramel Crunch
Cookies & Cream
Buffalo Ranch
Garlic Parmesan
White Cheddar

5.00 per guest

Morning & Afternoon Enhancements

A curated selection of light bites and refreshments served in the bridal suite.

Continental Breakfast

Fresh Muffins, Miniature Fruit Danish, Assorted Bagels served with cream cheese, whipped butter and jelly.

8.00 per person

Yogurt Parfait Station

Assorted flavored velvety yogurts, fresh fruit, and toppings including chopped nuts, honey, maple syrup, nut butters and more

9.00 per person

Breakfast Sandwiches

Served on your choice of English muffins, bagels. or croissants.

Your choice of three of the following

Bacon, Egg & Cheese

Sausage, Egg & Cheese

Pork Roll, Egg & Cheese

Scrapple, Egg & Cheese

9.00 per person

Grazing Board

An artful assortment of cheeses, cured meats, fresh fruits, nuts, and accompaniments.

10.00 per person

Smoked Fish Display

Center Cut Nova Lox, Kippered Salmon, Homemade Chunky Whitefish Salad garnished with cucumbers, olives, pickles, leafy greens, sliced roma tomatoes, red onions. Served with a freshly baked assortment of bagels, rye bread, cream cheese, whipped butter and jelly

30.00 per person

Slider Station

A stationary display of assorted sliders featuring cajun chicken, beef, hot dogs, and portobello mushroom sliders.

8.00 per person

Beverage Service

Premium Open Bar

A fully inclusive open bar featuring our complete selection of spirits, wines, and beers. Guests may enjoy everything we offer—from timeless classics to premium labels—expertly poured by our professional bartenders.

Standard Open Bar

A thoughtfully selected open bar featuring call-brand spirits, along with our house wines and beer selection—professionally served for a polished and enjoyable celebration.

Standard liquors

Beefeater Gin, Tito's Vodka, Stolichnaya Orange Vodka, Malibu Coconut Rum, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo, Jack Daniels, Jim Beam, Seagram's 7, Seagram's VO, Johnnie Walker Red Label.

Premium Liquors

Maker's Mark, Jameson Irish Whiskey, Kettle One Vodka, Grey Goose, Woodford Reserve Bourbon, Johnnie Walker Black Label, Crown Royal Whiskey, Tanqueray Gin, Casamigos Blanco Tequila.

House Wine

Pinot Grigio, Chardonnay, Sauvignon Blanc, White Zinfandel, Pinot Noir, Merlot, & Cabernet Sauvignon.

Premium Wine

A changing selection of Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato, Merlot, Cabernet, Pinot Noir, & Malbec.

Premium Beer

Stella Artois, Corona, Heineken, Blue Moon, Lagunitas IPA, Assorted White Claw Seltzers, Assorted Stateside/Surfside Canned Spirits, & more.

Grand Luxe Collection

Included in Your Package

Use of Contracted Venue, Outdoor & Indoor Scenery

Customized Floor Layout & Planning

Sweetheart or Head Table

Floor Length Estate Table Linens & Napkins

Gold Chivari Chairs with Ivory Seat Cushions

Fresh Floral Centerpieces

Champagne Toast

Cocktails & Hors D'oeuvres Served Privately to Bride and Groom

All-day Access to Private Bridal Suite with Continental Breakfast

& Champagne

Signature Cocktails with Custom Signage

Culinary Team Dedicated to Equisette Taste & Impeccable

Presentation

Personal Bridal Attendant

Direction Cards for Inclusion with your Invitations

Guest Amenities in Restrooms

Seasonal Coat Check Attendant

Dedicated Event Coordinator

Day-of Maitre D' and 1 Server for Every 15 guests to Ensure

Seamless Celebration

Food Tasting for Bride & Groom and 2 Guests

Cake Ceremony & Service

Champagne Wall or Cart

DJ or Photobooth

Valet Parking

We provide a complimentary post-wedding brunch the following morning, included in your package for up to 40 guests when your wedding has a minimum of 200 guests.

Grand Luxe Collection

Plated or Buffet

Premium Open Bar

Lavish Artisan Grazing Table

Choice of Two Chef Attended Hors D'oeuvre Stations or Displays

Choice of Twelve Butlered Hors D'oeuvres

Butlered Signature Cocktails

Champagne Toast

Freshly Baked Dinner Rolls with Whipped Butter

Choice of One Salad

Two Side Selections

Three Entrée Selections & One Vegetarian Selection

Custom Designed Wedding Cake

Choice of One Additional Dessert

Choice of One Late-Night Bite

Charger Plates & Custom Menus

Upgraded Place Settings & Table Decor

Upgraded Silverware and China

250.00 per guest

All-Inclusive (Including Gratuity)

Based on a Minimum of 100 Guests

General Information

Fees

A non-refundable deposit is required to hold your date.

Final payment is due the Monday before the event. Final payments are accepted in cash or credit card. Personal check are not acceptable as final payment. A 2% discount will apply on final payments made in cash.

Ceremony Fee

Space permitting, you are welcome to hold your ceremony on our premises. Your 600.00 ceremony fee includes extra staffing for set up and breakdown.

Cancellations

Since we reserve your date exclusively, secure food and staffing, and dedicate extensive time to planning and organizing your event, all payments made are non-refundable.

Menus

Customized menus are available. All dietary restrictions are accommodated. Menu selections are due ten days prior to your event. No outside food or beverage, included alcohol is permitted. Wedding and specialty cakes from a health certified bakery are the only exception. A children's menu designed with their tastes in mind is available.

Bar Service

Service of all alcohol will end a half hour prior to the close of your event. Shots are not permitted. Alcohol service will be denied to guests under the age of 21 and may be denied to any guest at the discretion of our professionally trained personnel.

Staffing

Staffing is provided as follows:

Buffet Service - One server/attendant per every 35 guests

Plated Service - One server/attendant per every 20 guests

Bar - One bartender for every 50-75 guests

Maitre'D or Captain to oversee your event

Guarantees

Your final count is due fourteen days prior to your event. Your final count is not subject to reduction, but may be increased. Minimum food and beverage requirements apply to all catered events.

Banquet Equipment

Guest tables seat 8-10 comfortably. Chivari chairs are included for all events. Choice of linen and napkin colors are due fourteen days prior to your event.

Entertainment

Djs, bands and any other forms of entertainment must provide a copy of their certificate of insurance at least one week prior to your event.

Decorations

Any decor you plan to provide must be discussed with your event coordinator prior to your event. Decorations may not be attached to walls with nails, staples, or any other substance to prevent damage. No confetti, glitter, birdseed or rice is permitted. A minimum fee of 100.00 will be assessed for extra clean up of these items.

Outside vendors are required to leave the premises in an orderly condition, free of debris, decor or display refuse. A minimum fee of 100.00 will be assessed for extra clean up of these items.