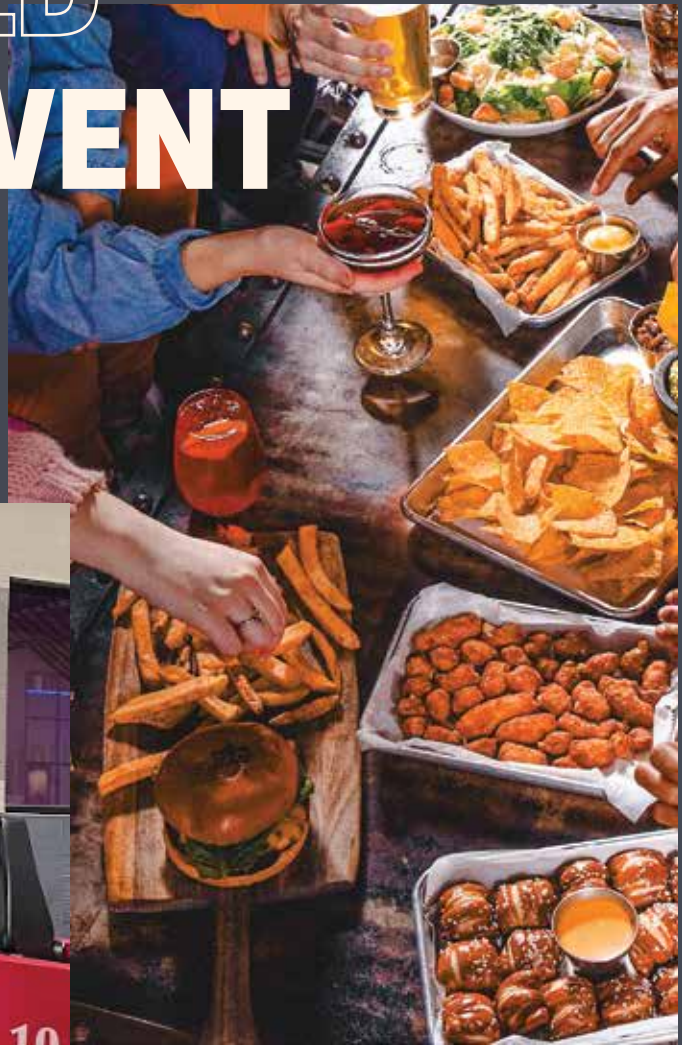


BROOKFIELD HOLIDAY EVENT MENU



FUELED BY THE PIVOT ROOM

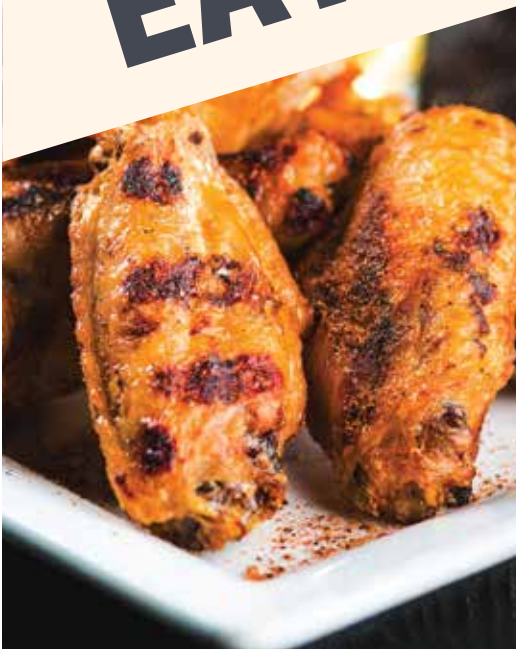
THE PIVOT
ROOM

WHIRLYBALL®



WB

EAT. DRINK. GAME ON.



PLANNING YOUR EVENT IS AS EASY AS EAT, DRINK, GAME ON!

STEP 1:

Pick Your Games

Pick your activity package, WhirlyBall, LaserTag, Bowling & more!

STEP 2:

Select Food Menus

Choose your food package with delicious options from The Pivot Room!

STEP 3:

Add Drinks

Select your drink package, from sodas to signature cocktails.

GAME ON!

ACTIVITIES

WHIRLYBALL

\$265 per hour

WhirlyBall & Laser Tag includes up to ten minutes of rules & safety instruction.

BOWLING

6 Bowlers per lane

Monday - Wednesday

\$50 per hour

Thursday - Sunday

\$70 per hour

Prime Time (after 5pm)

Add \$15 per hour

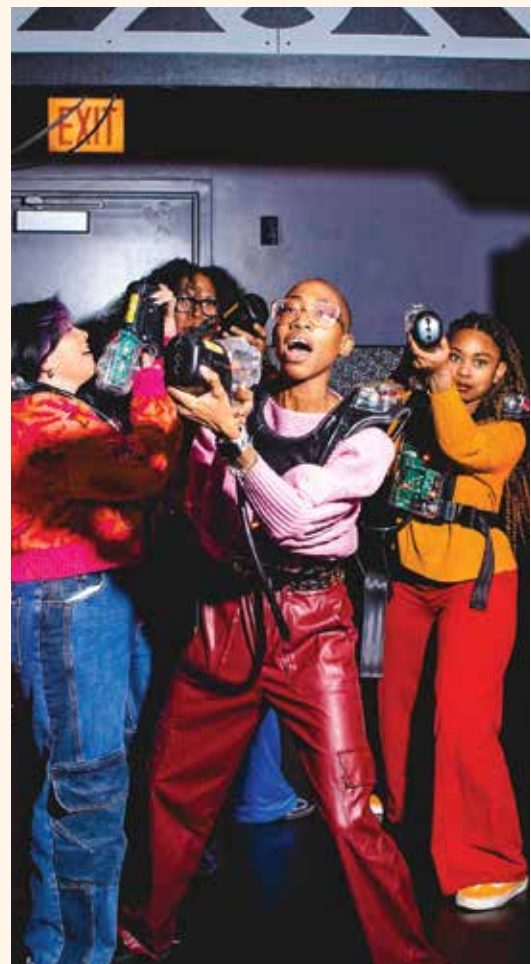
LASERTAG

Half Hour Reservation

\$20 per player

One Hour Reservation

\$30 per player



POP-UP GAMES

GIANT JENGA

\$15 per hour

CONNECT FOUR

\$15 per hour

CORN HOLE

\$15 per hour

PING PONG

\$25 per hour

GIANT TETRIS

\$25 per hour

FOOD MENUS

Taco 'Bout the Holidays

Build Your Own Taco Bar with:

- Smoked Chipotle Lime Chicken (V)
- Garlic Seared Angus Beef (V)

Accompanied by:

- Flour Tortillas
- Corn Tortillas (V)
- Pineapple Pico de Gallo (V)
- Sour Cream & Shredded Cheese (V)
- Onions & Cilantro (V)

Sides:

- Cilantro Lime Rice (V)
- Black Beans with Roasted Corn, Bell Peppers, & Cojita Cheese (V)

Available Add-ons:

- Caramelized Onions, Cheese Quesadilla with Roasted Salsa + \$30 per 2 dozen (V)
- Southwest Roasted Pepper, Onion and Maize Blend Veggies + \$5 each (V)

Soft Drinks Included

\$37 per person

Available Monday all day, Tues - Wed before 5pm. Must be booked within 30 days of event.



Minimum guest count for all packages is 18.

FOOD MENUS

A Tuscan Holiday

Italian Inspired Entrées:

- Herb Roasted Chicken Vesuvio with Rosemary and Garlic
- Orecchiette Pasta tossed in Creamy Basil Pesto with Fresh Parmesan (V)

Starter:

- Truffle Drizzle Artichoke and Spinach Crostini (GF) (V)

Salads:

- Caesar Salad with Grilled Romaine Hearts and Parmesan Croutons
- Vine Ripened Tomato with Fresh Mozzarella with Fresh and Fried Basil Leaves (V)

Sides:

- Seasonal Sautéed Italian Vegetable Medley
- Parmesan Crusted Baked Zucchini with Garlic and Tomato (GF)

Accompanied by:

- Rosemary Focaccia (V)

Soft Drinks Included

\$45 per person

(GF) = Gluten-Free (C) = Contains Dairy

(V) = Vegetarian



FOOD MENUS

Fireside Feast

A True Holiday Feast:

- Filet Medallions with Rosemary Savory Demi Glace 🌾
- Garlic Butter Herbed Grilled Salmon
- Chicken Breast with Pomegranate Seasonal Berry Glaze 🌾

Starters:

- Roasted Balsamic Cranberry Chutney & Brie Crostini ♻️
- Artisanal Charcuterie Selection 🌾
- Strawberry Caprese Skewers with EVOO & Balsamic Reduction, Fresh Basil 🌾 ♻️

Salad:

- Mixed Greens, Seasonal Apple Slices, Toasted Walnuts, Blue Cheese Crumbles & Pomegranate Vinaigrette 🌾 ♻️
- Caesar Salad with Grilled Romaine Hearts & Parmesan Croutons ♻️

Sides:

- Roasted Asparagus Spears 🌾 ♻️
- Roasted Garlic Mashed Potatoes with Parmesan & Chive 🌾 ♻️

Accompanied by:

- Rosemary Focaccia & Artisanal Bread Basket with Herb Butter ♻️

Dessert Trio:

Assorted Selection of Gourmet Cookies, Caramel Filled Churros & Individual Tiramisu Cups

🌾 = Gluten-Free 🐄 = Contains Dairy

♻️ = Vegetarian

Soft Drinks Included

\$75 per person



FOOD MENUS

Whirly & Bright

Festive Holiday Entrées:

- Garlic & Herb Marinated Chicken Marsala with Mushroom Sauce (GF)
- Rosemary & Thyme Crusted Skirt Steak (GF)

Starters:

- Roasted Balsamic Cranberry Chutney & Brie Crostini (V)
- Artisanal Charcuterie Selection

Salad:

- Mixed Greens, Seasonal Apple Slices, Toasted Walnuts, Blue Cheese Crumbles & Pomegranate Vinaigrette (V)

Sides:

- Roasted Winter Vegetable Medley, Toasted Walnut & Dried Cranberries (GF) (V)
- Roasted Garlic Mashed Potatoes with Parmesan & Chive (GF) (V)

Accompanied by:

- Artisanal Bread Basket with Herb Butter

Desserts:

- Assorted Gourmet Cookies
- Peppermint Crunch Brownies

Soft Drinks Included

\$55 per person



Single Bell Bites

Appetizer Mix:

- Garlic Herb Shrimp Skewers with Onion, Red Pepper and Zucchini
- Hummus, Pita and Grilled Veggie Board
 - Bruschetta (V)
- Roasted Balsamic Cranberry Chutney & Brie Crostini (V)
- Filet Sliders on a Mini Brioche Bun, served with Horseradish Creme
- Sliced Tomato, Arugula and Prosciutto Pizza
 - Fennel Sausage, Caramelized Onion & Garlic Pizza

Dessert Trio:

Assorted Selection of Gourmet Cookies, Caramel Filled Churros & Individual Tiramisu Cups (V)

Available Add-ons:

- Roasted Garlic and Vegetable Pizza
 - + \$11 per pizza (V)

Soft Drinks Included

\$55 per person

(GF) = Gluten-Free (C) = Contains Dairy
(V) = Vegetarian



FOOD MENUS



Menu Enhancements

Appetizer Add-Ons:

- Artisanal Charcuterie Selection:
Serves 12 +\$72

- Garlic Herb Shrimp Skewers with
Onion, Red Pepper and Zucchini:
2 dozen +\$36

- Classic Shrimp Cocktail with
Horseradish Cocktail Sauce:
+\$36 per dozen

- Hummus, Pita and Grilled Veggie Board:
Serves 12 +\$45

- Pretzel Platter w/ Cheese Sauce
and Honey Mustard:
Serves 12 +\$20

- Caramelized Onion + Cheese Quesadillas,
Served w/ Roasted Salsa
Serves 12 +\$30

- Roasted Balsamic Cranberry Chutney
& Brie Crostini
Serves 12 +\$24

- Strawberry Caprese Skewers with
EVOO & Balsamic Reduction & Fresh Basil
Serves 12 +\$24

Pasta Add-Ons:

- Pasta Primavera +\$8 per person
- Roasted Garlic & Vegetable Pizza
+\$26 per pizza

Minimum Quantities Apply

DRINK PACKAGES

15 person minimum

(subject to applicable taxes & service charge, prices & options subject to change, shots not included)



TOP SHELF

2 hours \$37 | 3 hours \$48 | Drink Tickets - \$13 per ticket

grey goose, captain morgan, patron silver, woodford reserve, johnnie walker black, hendricks gin, jägermeister, baileys & kahlua, access to all of our taps, imported & domestic beer, house & premium wines, and non-alcoholic beverages

CROWN & DOWN

2 hours \$33 | 3 hours \$43 | Drink Tickets - \$11 per ticket

tito's vodka, bacardi white, camarena, jack daniels, jameson, beefeater, baileys & kahlua, premium house-selected crafts, imported & domestic beer, house & premium wines and non-alcoholic beverages

WELL PACKAGE

2 hours \$27 | 3 hours \$34 | Drink Tickets - \$9 per ticket

new amsterdam vodka, calypso rum, milagro tequila, jim beam, dewars, new amsterdam gin, house-selected crafts & domestic beer, house wines, and non-alcoholic beverages



CRAFT BEER & WINE

2 hours \$30 | 3 hours \$40 | Drink Tickets - \$9 per ticket

access to all of our taps, bottled & canned beer, house wines, and non-alcoholic beverages

BEER & WINE

2 hours \$23 | 3 hours \$31 | Drink Tickets - \$7 per ticket

imported & domestic beer, house wines, and non-alcoholic beverages

CHAMPAGNE TOAST

\$5 per person

prosecco

SODA

1 hour \$3

Coke, Diet Coke, Sprite, Orange Fanta, Ice Tea, Lemonade, Ginger Ale

SLEIGH.



CRUSH YOUR HOLIDAY PARTY
& YOUR BOSS ON THE COURT.

WHIRLYBALL[®]

