

# Dinner Packages



EST. 1921

FOR EVENT INQUIRIES, PLEASE CONTACT:  
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# LOCATION

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Brampton Golf Club is located at 7700 Kennedy Road South in Brampton, conveniently near Highways 401, 407 and 410. Our central location is easily accessible for all guests coming from various parts of the GTA.



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# VENUE INFORMATION

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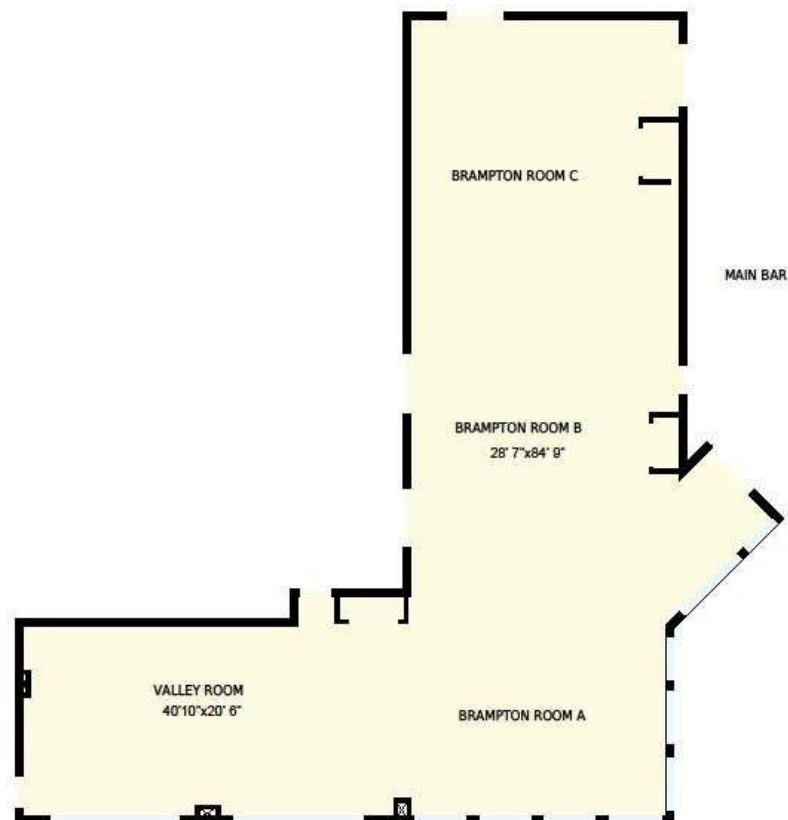
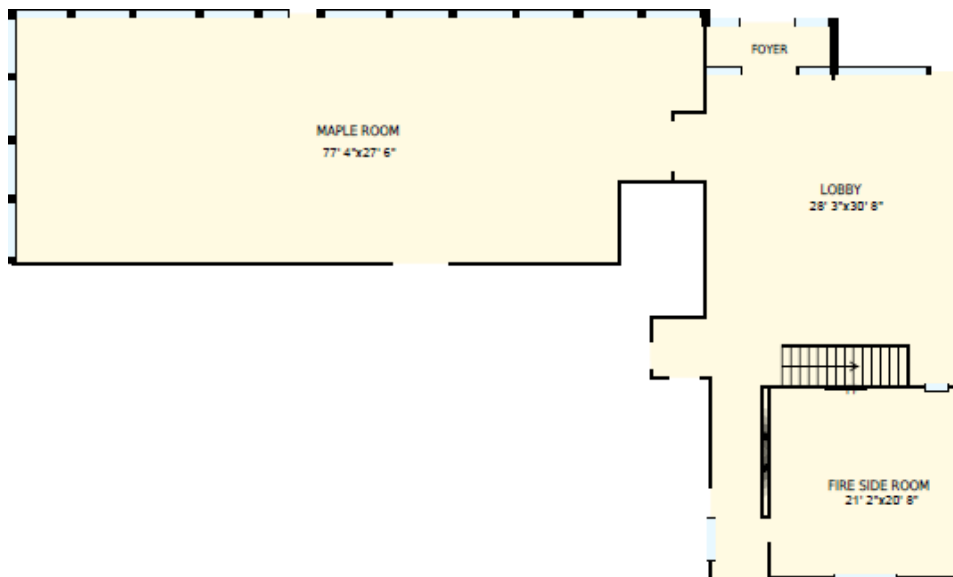
We have three spaces available for rent:

## Maple Room

Brampton Rooms

(includes Rooms A, B, C & the Valley Room)

Fireside Room





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# MAPLE ROOM

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Our Maple Room is a spacious room with floor to ceiling windows looking out to our beautifully landscaped putting green area. This space has unobstructed views and can be setup with a portable bar and portable dance floor for private functions. It is conveniently located just off the main lobby and is near the washrooms and coat check room.



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# BRAMPTON ROOMS

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Our Brampton Rooms are a versatile space with a stunning view of the first tee. It consists of 4 rooms: Brampton A, B, C & the Valley Room.

Dividing walls allow this space to be made larger or smaller based on the needs of the function.

With close proximity to our Main Bar and a permanent dance floor in Brampton A, the Brampton Rooms are a great location for corporate events and private parties. Portable screens and projectors allow for flexibility for room set up. Large windows and skylights fill the room with natural light and create a pleasant and airy atmosphere.





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# FIRESIDE ROOM

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Our Fireside Room is a boardroom style space that can be used for meetings and private dining. It comes with a retractable screen providing the capability for presentations inside the room. It's the perfect setting for those looking for an intimate meeting space.



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# FACILITIES

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Our Main Lobby provides a warm and inviting atmosphere to your guests.



Our Main Bar provides beverage service to the Brampton Rooms. It is occasionally used as an alternative space for cocktails, buffet set up, silent auctions and prizes to increase seating capacity in the Brampton Rooms.



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# ROOM RATES & CAPACITY

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Brampton Golf Club has a variety of options based on the number of guests and desired room.

Room rental includes the following:  
Use of the space for up to 8 hours  
White table linens & white linen napkins  
Podium & microphone  
Free parking  
Free coat check (unattended)

Equipment rentals & extra time may be purchased at an additional cost.

Each space has a standard room rental rate and minimum spending requirement on Food & Beverage before tax and gratuity. All food, beverages and equipment rentals count towards the minimum.

17% gratuity applies to all food and beverages.

HST is applicable on all items.

Capacity is based on 60" round tables with 8 guests per table.

ROOM	CAPACITY	MONDAY - THURSDAY		FRIDAY - SUNDAYS, & HOLIDAYS	
		ROOM RENTAL	F & B MINIMUM	ROOM RENTAL	F & B MINIMUM
Brampton A (includes Valley)	48	\$350 - \$450	\$1750	\$600 - \$700	\$2000
Brampton B	32	\$200 - \$275	\$750	\$225 - \$300	\$750
Brampton C	16	\$150 - \$200	\$400	\$175 - \$225	\$400
Brampton A & B (includes Valley)	96	\$500 - \$600	\$2,500	\$700 - \$850	\$2,750
Brampton B & C	48	\$300 - \$400	\$1000	\$350 - \$450	\$1000
All Brampton Rooms (includes seating in Valley & seating on dance floor)	192	\$700 - \$900	\$3000	\$800 - \$1000	\$3000
All Brampton Rooms (excludes seating Valley)	152	\$600 - \$750	\$3000	\$800 - \$1000	\$3000
All Brampton Rooms (excludes seating in Valley & seating on dance floor)	96	\$600 - \$750	\$3000	\$700 - \$900	\$3000
Maple	120	\$400 - \$550	\$2000	\$500 - \$625	\$2,500
Fireside	20	\$200 - \$275	\$400	\$225 - \$300	\$400



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# SET UP & EQUIPMENT

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Our banquet tables are 60" round tables that seat 8-10 people per table.  
We offer 6' rectangular tables for additional set up requirements, such as registration or gift tables.  
A complimentary podium and microphone are included with the room rental.

Set up options available are:

Boardroom  
Hallow Square  
U Shape  
Classroom  
Half Round (5 chairs facing the presenter)  
Full Rounds  
Assembly

Each event is unique and therefore some set ups may not be available based on the room, group size and additional set up requirements. Please discuss your specific needs with our Event Coordinator who will be able to arrange the best set up for your function.

Larger tables, coloured linen and chair covers may be rented at an additional cost to enhance your event.

EQUIPMENT RENTALS	PRICE
Laptop with Wireless Internet Usage	\$75.00
Conference Telephone	\$75.00
Screen	\$50.00
Flip Chart with Markers	\$50.00
Note Pad and Pen Combo	\$2.50
Sound Mixer	\$7500
LCD Projector	\$75.00
Lapel Microphone	\$75.00
Additional Portable Microphone	\$75.00
Elevated Stage	\$250.00

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# DINNER BUFFETS

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## ROAST STRIPLOIN CARVERY

(minimum 30 guests)

\$51.00 pp

Assorted Ciabatta Clusters with Whipped Butter  
Baby Field Greens with Assorted Vinaigrettes (GF)  
Creamy Coleslaw - Tuscan Penne Salad (GF)  
Herb Roasted Mini Potatoes (GF)  
Seasonal Vegetables (GF)  
Dijon & Pommery Mustard - Horseradish  
Pan Jus  
Herb Marinated Striploin of Beef (GF)  
Assorted Cakes - Pastries - Fruit  
Coffee & Tea Station

## BRAMPTON BARBECUE BUFFET

(minimum 30 guests)

\$53.00 pp

Assorted Ciabatta Clusters with Whipped Butter  
Baby Field Greens with Assorted Vinaigrettes (GF)  
Creamy Coleslaw - Tuscan Penne Salad (GF)  
Grilled Striploin 3 oz  
Grilled Grain fed Chicken Breast 3 oz  
Grilled Atlantic Salmon Filet 3 oz  
Peppercorn Sauce - Smoked BBQ Sauce - Wasabi Aioli  
Herb Roasted Mini Potatoes  
Seasonal Vegetables  
Assorted Cakes - Pastries - Fruit  
Coffee & Tea Station

## TRADITIONAL BUFFET

(minimum 25 guests)

\$48.95 pp

Country Vegetable Noodle Soup  
Baby Field Greens with Assorted Vinaigrettes (GF)  
Baby Spinach with Spiced Pecans, Mandarin Oranges,  
Honey Lemon Vinaigrette, & Goat Cheese (GF)  
Root Vegetable Coleslaw (GF)  
Roasted Quarter Chicken  
Cedar Planked Salmon with Wasabi Aioli  
Buttermilk Smashed Potatoes  
Seasonal Vegetables  
Assorted Cakes - Pastries - Fruit  
Coffee & Tea Station

## CHICKEN & RIBS

(minimum 25 guests)

\$51.00 pp

Assorted Ciabatta Clusters with Whipped Butter  
Baby Field Greens with Assorted Vinaigrettes  
Creamy Coleslaw - Tuscan Penne Salad  
Roasted Quarter Chicken Leg  
BBQ Pork Back Ribs  
Baked Potato - Sour Cream - Bacon Bits - Mixed Cheese  
Seasonal Corn on the Cob  
Assorted Cakes - Pastries - Fruit  
Coffee & Tea Station

GF = Gluten Free    V = Vegetarian

Subject to 17% service charge on all food & beverage items. Pricing subject to HST.



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# DINNER BUFFETS

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## BRAMPTON SIGNATURE BUFFET

(minimum 40 guests)

\$58.00 pp

Chef's Choice of Soup  
Baby Field Greens with Assorted Vinaigrettes (GF)  
Potato Salad - Caesar Salad  
Roasted Striploin - Pan Jus - Mustards - Horseradish  
Roasted Salmon - Lemon Dill Crust  
Balsamic Grilled Vegetable Pasta with Pesto Sauce  
Mini Red Skin Smashed Potatoes with Fresh Dill  
Seasonal Vegetables  
Assorted Cakes - Pastries - Fruit  
Coffee & Tea Station

## DINNER BUFFET ENHANCEMENTS

Chef's Choice Soup \$5.00 pp  
Balsamic Grilled Vegetable Pasta with Pesto Sauce \$8.00 pp  
Roasted Salmon with Lemon Dill Crust - 3 oz \$12.00 pp  
Quarter Roasted Chicken Leg \$8.00 pp  
Chicken Scallopini with White Wine Mushroom Sauce - 3 oz \$8.00 pp  
Cajun Dry Rub Roasted Pork Loin - 4 oz \$9.50 pp  
BBQ Baby Back Ribs - Half Rack \$16.50 pp  
Herb Roasted Striploin with Peppercorn Sauce 5 oz (Carving Station) \$18.50 pp

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# DINNER A LA CARTE

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Minimum 20 guests required.

Includes freshly baked dinner rolls, your choice of starter, choice of main course (accompanied by seasonal market vegetables, potatoes, and sauce), and choice of dessert. All options served with coffee and tea.

For multiple choices, an additional \$7.50 pp will be applied.

## STARTERS

Soup

Chef's Choice of Soup

Roasted Tomato & Herb Bisque

Roasted Yukon Gold Potato & Wild Leek with Crispy Leeks

Forest Mushroom Puree with Truffle Oil

Salad

Baby Field Greens with Cherry Tomatoes, Julienne Carrots, Cucumbers & House Vinaigrette

Baby Spinach Salad with Spiced Pecans, Goat Cheese, Mandarin Oranges, Lemon Honey Vinaigrette

Caesar Salad with Crisp Romaine, Croutons, Bacon, Parmesan Cheese, Garlic Dressing

## MAIN COURSE

Roasted Grain Fed Chicken Supreme 6 oz (GF)	\$44.00
Stuffed Chicken Supreme with Spinach & Asiago Cheese 7 oz (GF)	\$49.00
Roasted Atlantic Salmon Fillet 6 oz (GF)	\$52.00
Grilled Beef Striploin Steak 8 oz (GF)	\$54.00
Grilled Beef Tenderloin 6 oz (GF)	\$59.00
Duet of 3 oz Beef Tenderloin & 6 oz Chicken Supreme (GF)	\$63.00
Duet of 6 oz Beef Tenderloin & Black Tiger Shrimp 3 pc (GF)	\$66.00
Duet of 6 oz Chicken Supreme & 3 oz Atlantic Salmon Fillet	\$61.00
Eggplant Parmesan with Tomato Basil Sauce - Vegetarian	\$41.00
Grilled Vegetarian Lasagna - (GF Option + \$1.50 pp)	\$42.00
Grilled Vegetable Wellington with Bell Pepper Cream - Vegetarian	\$44.00

## DESSERTS

New York Style Cheesecake - Wild Berry Compote

Turtle Cheesecake +\$1.50

Chocolate Pecan Torte +\$1.50

Gluten-Free Triple Chocolate Pyramid (GF) +\$2.00

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# Reception Menu (priced per dozen)

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## VEGETARIAN

Skewers of Ripe Grape Tomatoes, Basil, Baby Bocconcini - *\$38 cold*  
Artichoke and Goat Cheese poppers - *\$42 hot*  
Vegetarian Spring Roll, Sesame Plum Sauce - *\$38 hot*  
Bruschetta on Toasted Crostini Topped with Shaved Parmigiana - *\$38 cold*  
  
Sautéed Forest Mushrooms with Garlic Butter on Toasted Crostini - *\$42 hot*  
Spanakopita - Feta and Spinach Wrapped in Phyllo Pastry - *\$38 hot*  
Waldorf Salad in Endive with Walnuts, Blue Cheese and Apple - *\$44 cold*  
Mushroom and Mozzarella Risotto Balls - *\$38 Hot*

## MEAT

Mini Angus Beef Sliders Topped with Cheddar Cheese - *\$42 hot*  
Peking Duck & Ginger Wontons with Sweet Chili Dip - *\$42 hot*  
Mini Mac & Cheese with Roasted Bacon - *\$38 hot*  
  
Spicy Curry Chicken or Lamb Satay Mango Chutney - *\$42 hot*  
Mini Beef Wellington - *\$44 hot*  
Hand Carved Beef Tenderloin Crostini with Horseradish Cream - *\$46 hot*  
Grilled Lamb 'Pops' with Herbed Garlic Balsamic Glaze - *\$48 hot*

## FISH AND SEAFOOD

Smoked Salmon Tartar in Cucumber Cup topped with micro greens - *\$38 cold*  
French Lentil Salad with Smoked Trout on Spoon - *\$42 cold*  
  
Jumbo Shrimp Tempura, Citrus Dipping Glaze - *\$44 hot*  
Southern Crab Cake, Lemon Aioli - *\$42 hot*  
Double Smoked Bacon Wrapped Sea Scallops - *\$42 hot*  
Smoked Salmon Rose with Herbed Cream Cheese on Pumpernickel Round - *\$38 cold*  
Mango & Baby Shrimp Crostini - *\$38 cold*

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# POLICIES & INFORMATION

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## ESTIMATE

An estimate will be provided at the time of booking based on the function requirements given at that time. Changes to food and beverage may be made up to 7 days prior to the function. If we do not receive any changes, the items on the estimate are what will be billed.

## GUARANTEED NUMBERS

A guaranteed number of persons is required 7 days prior to the function. The guaranteed number is what will be charged unless the numbers increase. If a guaranteed number is not provided, the estimate number will be used as the guaranteed number.

## MEAL SELECTIONS

All menus must be selected a minimum of 2 weeks (14 days) prior to the event date. Please communicate any dietary restrictions no later than 7 days prior to the event date. Brampton Golf Club will make all efforts possible to accommodate dietary needs but cannot guarantee alternatives for all requests. Some requests may be subject to an additional charge.

## TIMES

Room rentals are for 8 hours. Any booking exceeding 8 hours will be subject to an additional room rental fee of \$100.00/hour + HST. Access is granted 30 minutes prior to the scheduled start time. Earlier access may be arranged subject to availability and management approval. From December - mid-April, additional fees may apply to open outside of our normal business hours.

## DEPOSIT

A standard \$500.00 non-refundable deposit is required and will go towards the final bill. We accept cash, cheque, Interac, Visa or MasterCard. A tentative booking may be made at any time – a booking will not be considered firm without a signed contract and deposit.

## CANCELLATION

If received prior to 7 days before the scheduled function, only the deposit will be held. If received within 7 days, the full amount of the estimate will be charged to the account.

## PAYMENT SCHEDULE

Brampton Golf Club requires a \$500 deposit due upon signing the catering contract. The remaining balance of the estimate is due on or before the day of the event based on the numbers confirmed 7 days in advance. Any additional charges will be added to the account and are due within 30 days from the function date. If a credit is owed, it will be issued by cheque within 2 weeks from the event date.

## OUTSIDE VENDORS

Food and beverage must be purchased from the Club. Outside food vendors are not permitted. Exceptions may be granted at management's discretion based on the request. Standard room rental rates and food and beverage minimums will apply.

## ALCOHOL POLICY

All alcohol must be purchased from Brampton Golf Club and served in accordance with Ontario liquor laws. The Alcohol and Gaming Commission regulate the sale of alcoholic beverages and as a licensee, Brampton Golf Club is responsible for the administration of these regulations. No alcoholic beverages may be brought onto or taken out of our licensed establishment from any outside sources. All alcoholic products must be purchased through the club's liquor license.

Bar service commences at 11:00am and will conclude no later than 1:00am. The club reserves the right to verify the identification of any person who appears to be less than 25 years of age.

## SOCAN & RE:SOUND

We are required by law to collect royalties on behalf of the Society of Composers, Authors and Music Publishers of Canada (SOCAN). These fees will apply whenever copyright music is played at an event. We are also required by law to obtain a Re:Sound music license which compensates artists and recording companies. Both are determined by room capacities and if the event is with or without dancing. Fees are subject to change without notice. HST is applicable on all fees.

## DRESS CODE

In order to maintain the high standard of good taste and decorum, we expect our members and guests to conform to the Club's policy on dress code. Please inform your guests of our dress code prior to their arrival to the Club. A copy of our dress code is also available on our website [www.bramptongolf.com](http://www.bramptongolf.com).