

Event Package

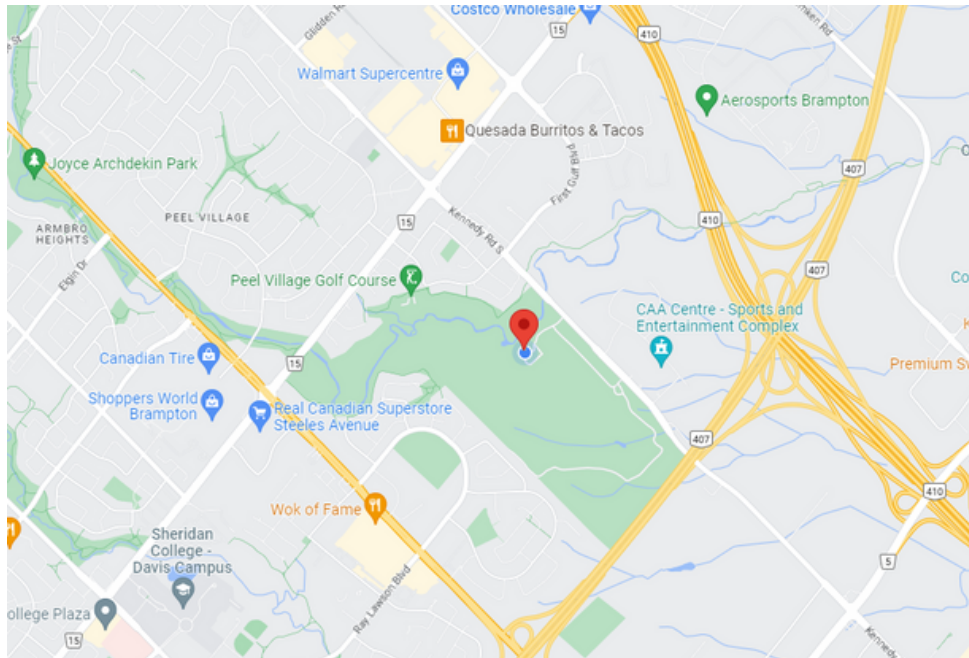


EST. 1921

FOR EVENT INQUIRIES PLEASE CONTACT RAKESH KITCHLU:
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LOCATION

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



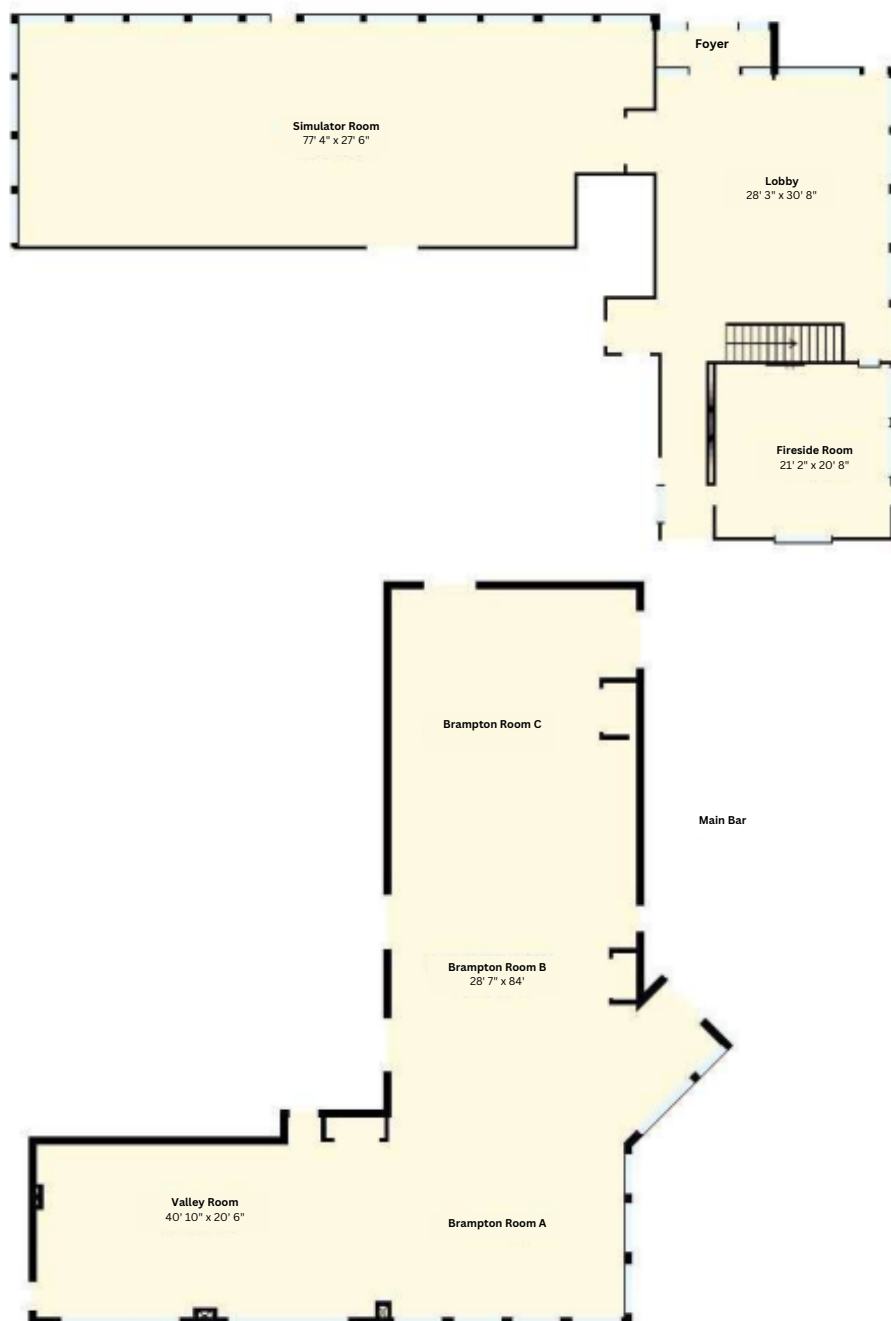
VENUE INFORMATION

We have two spaces available for rent:

Brampton Rooms

(Includes Rooms A, B, C & The Valley Room)

Fireside Room



BRAMPTON ROOMS

Our Brampton Rooms are a versatile space with a stunning view of the first tee.
It consists of four rooms: Brampton A, B, C and 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 the 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 in room setup. Large windows and skylights fill the room with natural light and create a pleasant and airy atmosphere.



FIRESIDE ROOM

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 capabilities for presentations inside the room. It's the perfect setting for those looking for an intimate meeting space.



FACILITIES

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.



ROOM RATES AND CAPACITY

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

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

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

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

17% gratuity applies to all food and beverages as well as room rentals.

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	\$550 - \$650	\$2000	\$800 - \$900	\$2500
Brampton B	32	\$325 - \$400	\$1000	\$350 - \$450	\$1500
Brampton C	16	\$200 - \$250	\$450	\$250 - \$300	\$600
Brampton A & B (Includes Valley)	96	\$700 - \$800	\$3000	\$850 - \$950	\$3500
Brampton B & C	48	\$500 - \$600	\$1500	\$650 - \$750	\$2000
All Brampton Rooms (includes seating in Valley &seating on dance floor)	192	\$1000 - \$1200	\$3500	\$1100 - \$1300	\$4000
All Brampton Rooms (excludes seating Valley)	152	\$900 - \$1000	\$3500	\$1000 - \$1200	\$4000
All Brampton Rooms (excludes seating in Valley & seating on dance floor)	96	\$850 - \$950	\$3250	\$1000 - \$1200	\$4000
Fireside Room	20	\$300 - \$400	\$500	\$350 - \$450	\$600

SET UP & EQUIPMENT

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 or microphone are included with the room rental.

Setup options available are:

Boardroom
Hollow 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.....	\$125.00
Conference telephone.....	\$125.00
Screen/TV.....	\$100.00
Flip chart with markers.....	\$50.00
Note pad and pen combo.....	\$3.00 per person
Sound mixer.....	\$150.00
Lapel microphone.....	\$100.00
Additional portable microphone.....	\$100.00
Elevated stage.....	\$350.00
6' tables (dressed).....	\$35.00

BREAKFAST

COFFEE & MUFFINS

FRESHLY BAKED MUFFINS / COFFEE & TEA

7.25 pp

CONTINENTAL BREAKFAST

FRESHLY BAKED MUFFINS / PASTRIES / CROISSANTS / BUTTER / PRESERVES / JUICE SELECTION / COFFEE & TEA

17 pp

DELUXE CONTINENTAL BREAKFAST

FRESHLY BAKED MUFFINS / PASTRIES / CROISSANTS / BUTTER / PRESERVES / FRUIT PLATTER / YOGURTS / JUICE SELECTION / COFFEE & TEA

20 pp

HOT BREAKFAST BUFFET

TOAST STATION / FREE RANGE SCRAMBLED EGGS / SMOKED BACON / FARMERS SAUSAGE / HOME FRIES / JUICE SELECTION / COFFEE & TEA

22 pp (minimum 20 guests)

DELUXE HOT BREAKFAST BUFFET

TOAST STATION / FREE RANGE SCRAMBLED EGGS / SMOKED BACON / FARMERS SAUSAGE / HOME FRIES / FRUIT PLATTER / YOGURTS / JUICE SELECTION / COFFEE & TEA

26 pp (minimum 30 guests)

BREAKFAST ENHANCEMENTS

FRESHLY BAKED MUFFINS	3.25 pp
COFFEE & TEA STATION	4 pp
VEGAN 'BEYOND MEAT' BREAKFAST SAUSAGE BUFFET ADD ON	4 pp
PROBIOTIC BERRY YOGURT SMOOTHIE	4 pp
'NAKED JUICE' FRUIT SMOOTHIES	5 pp
VANILLA YOGURT & GRANOLA PARFAIT TO GO	6 pp
CLASSIC EGGS BENEDICT	8 pp
FRESH FRUIT PLATTER	10 pp

BRUNCH / SHOWERS

MINIMUM 40 GUESTS

THE ROSE GARDEN BRUNCH

42.50 pp

COFFEE & TEA / FRESH JUICE / CROISSANTS & DANISH / HONEY YOGURT & GRANOLA / FREE RANGE SCRAMBLED EGGS / SMOKED BACON / FARMERS SAUSAGE / HOME FRIES / BABY FIELD GREENS W/ ROASTED BOSC PEAR, GOAT CHEESE, CANDIED PECANS, WHITE BALSAMIC / BAKED RIGATONI W/ PESTO CREAM, MUSHROOMS, ARUGULA, SHAVED ASIAGO / GRILLED ONTARIO CHICKEN W/ LEMON MUSTARD JUS / SEASONAL FRUIT PLATTER / MINI SWEETS & BITES

THE VALLEY BRUNCH

44.50 pp

COFFEE & TEA / FRESH JUICE / PASTRIES / SALMON LOX BENEDICT / MUSHROOM & ZUCCHINI FRITTATA / SMOKED BACON / FINGERLING POTATO HASH / SEARED ONTARIO CHICKEN W/ RATATOUILLE / CAPRESE RAVIOLI W/ SUNDRIED TOMATO & GOAT CHEESE CREAM / SEASONAL FRUIT PLATTER / MINI BITES & SWEETS

POWER BREAK & RELAX OPTIONS

COFFEE SHOP

8.50 pp

ASSORTED COOKIES / REGULAR & DECAFFEINATED COFFEE / HERBAL TEAS

CHIPS & DIPS

11 pp

KETTLE CHIPS / PEPPERCORN RANCH / CHIPOTLE AIOLI / CORN TORTILLAS / SALSA

ASSORTED TRAY BAKED COOKIES

\$25 Per Dozen

OATMEAL RAISIN / DOUBLE CHOCOLATE / CHOCOLATE CHIP / WHITE CHOCOLATE MACADAMIA

BLUE JAYS WAY

16 pp (minimum 20 guests)

MINI CORN DOGS / SALTED PRETZEL BITES / ROOT BEER / LEMONADE / ICED TEA

WINDSOR TEA

15 pp (minimum 20 guests)

SCONES / CLOTTED CREAM / SHORTBREAD / PRESERVES / COFFEE & TEA / SPARKLING WATER

PUB SNACKS

15 pp (minimum 20 guests)

WASABI PEAS, CAJUN SNACK MIX, SALTED PRETZELS, SOFT DRINKS

SMALL GROUP LUNCH BUFFETS

MINIMUM 15 GUESTS

ALL LUNCH OPTIONS ARE \$32.50 AND COME WITH FRESH BAKED BREAD, WHIPPED BUTTER, HOUSE SALAD, VINAIGRETTE, FRESHLY BAKED COOKIES, COFFEE & TEA

HERB CRUSTED GRILLED CHICKEN BREAST

GRAINY MUSTARD CREAM

FIRE ROASTED MUSHROOM RAVIOLI

LIGHT PESTO CREAM, ARUGULA, SHAVED ASIAGO, CRISPY ONIONS

SHANGHAI CHICKEN NOODLE

SHANGHAI NOODLES, ORIENTAL VEGETABLES, ORANGE GINGER SAUCE

BRAISED VEAL OR VEGETARIAN LASAGNA

TUSCAN CHICKEN

BASIL, CHERRY TOMATOES, BALSAMIC, BUFFALO MOZZARELLA

DELI STYLE SANDWICH BUFFET

TURKEY & CRANBERRY / BALSAMIC TUNA / SMOKED HAM & DIJON / EGG SALAD /

VEAL SCALOPPINI

CAPERS, LEMON CREAM, SHAVED ASIAGO

LUNCH BUFFETS

MINIMUM 25 GUESTS

GREEK STREET BUFFET

CIABATTA ROLLS / WHIPPED BUTTER / CHICKEN SOUVLAKI / VEGETABLE SKEWERS / TZATZIKI / COUS COUS SALAD / OLIVE & TOMATO SALAD / FRESHLY BAKED COOKIES / COFFEE & TEA

33 pp

FAJITA BUFFET

GRILLED CHICKEN & VEG FAJITA / SOUR CREAM / SALSA / HOUSE SALAD / VINAIGRETTES / CHEF'S CHOICE DELI SALAD / FRESHLY BAKED COOKIES

33 pp

INDIAN STREET BUFFET

FRESH TORN NAAN / KACHUMBER SALAD W/ TOMATO, CUCUMBER & ONION / VEGETABLE SAMOSA / BUTTER CHICKEN / LEMONGRASS STEAMED BASMATI / FRESHLY BAKED COOKIES

34 pp

TUSCAN MARKET BUFFET

CIABATTA ROLLS / WHIPPED BUTTER / HOUSE GREENS / VINAIGRETTE / TOMATO & BOCCONCINI SALAD / CHICKEN PUTTANESCA W/ OLIVES AND CAPERS / PENNE W/ PESTO CREAM, ROAST VEGETABLES / FRESHLY BAKED COOKIES / COFFEE & TEA

36 pp

GASTRO PUB SALMON

LEMON & MUSTARD ATLANTIC SALMON FILET / HERB ROASTED POTATO WEDGES / CAPER TARTAR SAUCE / GARLIC GREEN BEANS / OVEN DRIED CHERRY TOMATOES / HOUSE SALAD / VINAIGRETTES / FRESHLY BAKED COOKIES / COFFEE & TEA

37 pp

SOCIAL COCKTAIL RECEPTION

ASSORTED SANDWICHES / FRESH CUT CRUDITES / DIPS & NAAN BITES / LOCAL CHEESE BOARD / CURED MEAT PLATTER / FRESH FRUIT / COOKIES / BROWNIES / BUTTER TARTS

45 pp

DINNER BUFFETS

MINIMUM 40 GUESTS

EAST MEDITERRANEAN BUFFET 55.50 PP

CIABATTA ROLLS / WHIPPED BUTTER / HOUSE GREEN SALAD / VINAIGRETTES / COUS COUS SALAD / HUMMUS / BABA GHANOUSH / PITA / MINI FALAFELS / ROAST ONTARIO CHICKEN W/ CHERRY TOMATO CAPONATA / SALSA VERDE SALMON / CAKES & COOKIES / COFFEE & TEA

SALMON & CHICKEN BUFFET 55.50 PP

CIABATTA ROLLS / WHIPPED BUTTER / HOUSE GREEN SALAD / VINAIGRETTES / TUSCAN CHICK PEA SALAD / TOMATO BOCCONCINI SALAD / HERBED CHICKEN BREAST / ATLANTIC SALMON W/ APPLE MINT CHUTNEY / HERBED ROASTED POTATOES / SEASONAL VEGETABLES / CAKES & COOKIES

SOUTHERN BBQ 56.50 PP

CIABATTA ROLLS / JALAPENO CORN BREAD / BUTTER BALLS / CAESAR SALAD / CREAMED POPPYSEED COLESLAW / BBQ PENNE SALAD / BAKED POTATOES W/ SOUR CREAM, BACON BITS, MIX CHEESE / APPLE BRINED QUARTER CHICKEN / MEMPHIS STYLE PORK RIBS / CAKES & COOKIES / COFFEE & TEA

AAA ONTARIO STRIPLOIN CARVERY 58.50 PP

CIABATTA ROLLS / WHIPPED BUTTER / HOUSE GREEN SALAD / VINAIGRETTES / TWO CHEF'S CHOICE DELI SALADS / HERB ROASTED MINI CREAMER POTATOES / STEAMED SEASONAL VEGETABLES / BAKED RIGATONI W/ PESTO PEPPER CREAM, GRILLED VEGETABLES, SHAVED ASIAGO / STRIPLOIN CARVERY / MUSTARDS / HORSERADISH / VEAL REDUCTION / CAKES & COOKIES / COFFEE & TEA

SURF & TURF BUFFET 60 PP

CIABATTA ROLLS / WHIPPED BUTTER / HOUSE GREEN SALAD / VINAIGRETTES / TWO CHEF'S CHOICE DELI SALADS / HERB ROASTED MINI CREAMER POTATOES / STEAMED SEASONAL VEGETABLES / HERB MARINATED BAVETTE STEAKS / BLACK TIGER SHRIMP SKEWER / VEAL REDUCTION / MUSTARD / RIGATONI W/ PESTO CREAM, MUSHROOMS, SHAVED ASIAGO / CAKES & COOKIES / COFFEE & TEA

MARCHE STYLE GRAZING BUFFET 62 PP

CHARCUTERIE & ANTIPASTO / CHEESE BOARD / CHICKEN SLIDERS W/ BRIE & FIG JAM / FALAFEL SLIDERS W/ HUMMUS, PICKLED ONIONS, GARLIC YOGURT / CURED MEAT PIZZA / PESTO CHICKEN PIZZA / CHILLED ASIAN VERMICELLI BOX / BITE SIZED DESSERTS

BUFFET ENHANCEMENTS

CHEF'S CREATION SOUP OF THE DAY

7 pp

ROASTED MUSHROOM RAVIOLI

7.50pp

LIGHT BALSAMIC AND PESTO CREAM, FRIZZLED ONIONS

SHANGHAI VEGETABLE NOODLE STIR FRY

7.50 pp

SHRIMP SKEWERS

9 pp

COCKTAIL RECEPTION

VEGETABLE CRUDITÉS & DIPS

GARDEN FRESH VEGETABLES, PEPPERCORN RANCH & HUMMUS

8 pp

DIPS & SPREADS

HUMMUS, ARTICHOKE & ASIAGO, ROASTED RED PEPPER, PITA BITES, CHIPS

8 pp

VEGETARIAN ANTIPASTO

GRILLED AND MARINATED VEGETABLES, OLIVES, BOCCONCINI, ARTISAN BREADS

15 pp

PEI MUSSEL STATION

RED THAI & GARLIC WHITE WINE CREAM, CRUSTY BAGUETTE

15 pp

DOMESTIC & INTENTIONAL CHEESE BOARD

GOURMET CRACKERS, CHUTNEYS & GRAPES

15 pp

EAST COAST OYSTER BAR

FRESHLY SHUCKED PEI OYSTERS, SIGNATURE SAUCES (MINIMUM 50 GUESTS)

16 pp

CURED MEAT & VEGETABLE ANTIPASTO

GRILLED AND MARINATED VEGETABLES, OLIVES, BOCCONCINI, SALAMI, CALABRESE, CAPICOLA, ARTISAN BREADS

22 pp

PUB STYLE PLATTER

CHICKEN WINGS, ONION RINGS, BREADED MOZZARELLA, NACHOS, SAUCES & CONDIMENTS

24 pp

BAKED WHEEL OF BRIE

BUTTERED PUFF PASTRY, CROSTINI, BERRY & PORT REDUCTION (SERVES 40 GUESTS)

200

CHILLED POACHED BLACK TIGER SHRIMP

HOUSE MADE COCKTAIL SAUCE

50 Piece - 140 100 Piece - 280

HORS D'OEUVRES & CANAPES

ASSORTED HOT CANAPES (5 DOZEN)

200

SALMON WELLINGTON / MUSHROOM TURNOVER / BEEF WELLINGTON / CHORIZO EMPANADA

ASSORTED COLD CANAPES (5 DOZEN)

200

ANTIPASTO SKEWER / MUSHROOM BRUSCHETTA / SMOKED SALMON & CUCUMBER / SHRIMP SALSA BAGUETTE

THE FOLLOWING HAVE A 4 DOZEN MINIMUM ORDER PER SELECTION

SALMON WELLINGTON

42 Dozen

MUSHROOM TURNOVER

42 Dozen

SPANAKOPITA

42 Dozen

CHORIZO EMPANADA

42 Dozen

BRIE & LEEK QUICHE

42 Dozen

BEEF WELLINGTON

44 Dozen

LAMB SATAY

44 Dozen

LENTIL & CORN CROQUETTE (VEGAN)

42 Dozen

PLATED 3 COURSE SERVICE

MINIMUM 20 GUESTS - SELECT ONE CHOICE FOR GROUP

SALADS / SOUPS

BABY FIELD GREENS SALAD CUCUMBER, BELL PEPPERS, CHERRY TOMATOES, WHITE BALSAMIC VINAIGRETTE	12
PEAR & FRISSE SALAD BABY SPINACH, ROASTED BOSCH PEAR, GOATS CHEESE, SPICED PECANS, SHERRY VINAIGRETTE	15
APPLE ROMAINE BABY ROMAINE, CRISP APPLES, AGED WHITE CHEDDAR, SPICED PECANS, APPLE CIDER VINAIGRETTE	15
TOMATO & FIOR DE LATTE SALAD RIPENED TOMATOES, TORN FIOR DE LATTE, SALSA VERDE, OLIVE OIL, BALSAMIC	18
SMOKED CREAMED TOMATO SOUP BASIL OIL, FETA & BLACK OLIVE CRUMBLE	10
SHERRY & CARAMELIZED ONION PUREE GRUYERE CROSTINI, SAGE OIL	11
ZUCCHINI & TRIPLE CREAMED BRIE SOUP FRIZZLED LEEKS	11
WILD MUSHROOM VELOUTE TRUFFLE CREAM, PARMESAN CRISP	11

DESSERTS

TAHITIAN VANILLA CHEESECAKE BLUEBERRY COMPOTE	9
APPLE BLOSSOM BUTTERED PASTRY, ONTARIO APPLES, ENGLISH CUSTARD	9
SALTED BUTTERSCOTCH CRÈME BRÛLÉE SUGAR CRUST	11
DARK CHOCOLATE BROWNIE AVOCADO & CHOCOLATE GANACHE, RHUBARB JAM	
CARROT CAKE CHEESECAKE STUFFED VANILLA CHEESECAKE	12

MAIN COURSE

MINIMUM 20 GUESTS - SELECT ONE CHOICE FOR GROUP

HERB CRUSTED PAN SEARED ONTARIO CHICKEN SUPREME 32 PP

ROAST GARLIC & GRAINY MUSTARD CREAM, HERB ROASTED POTATOES, ASPARAGUS, ZUCCHINI & BABY CARROT BUNDLE

STUFFED ONTARIO CHICKEN SUPREME 35 PP

SPINACH & BRIE STUFFING, LIGHT TARRAGON CREAM, HERB ROASTED POTATOES, ASPARAGUS, ZUCCHINI & CARROT BUNDLE

PAN SEARED ATLANTIC SALMON 38 PP

APPLE MINT CHUTNEY, HERB ROASTED POTATOES, ASPARAGUS, ZUCCHINI & CARROT BUNDLE

10OZ AAA NEW YORK STRIPLOIN 42 PP

PINK PEPPERCORN REDUCTION, HERB ROASTED POTATOES, ASPARAGUS, ZUCCHINI & BABY CARROT BUNDLE

BRAISED ONTARIO SHORT RIB 42 PP

BRAISING JUS, HERB ROASTED POTATOES, ASPARAGUS, ZUCCHINI & CARROT BUNDLE

PAN SEARED AAA BEEF TENDERLOIN 50 PP

PORT REDUCTION, HERB ROASTED POTATOES, ASPARAGUS, ZUCCHINI & BABY CARROT BUNDLE

PAN SEARED EAST COAST HALIBUT 50 PP

EGGPLANT CAPONATA, HERB ROASTED POTATOES, ASPARAGUS, ZUCCHINI & CARROT BUNDLE

ROASTED CAULIFLOWER 30 PP

LEMON AGAVE VINAIGRETTE, SUN DRIED FRUITS AND NUTS, SALSA VERDE

SHITAKE MUSHROOM & KALE PHYLLO PARCEL 30 PP

CHERRY TOMATO & BASIL RAGOUT, HERB ROASTED POTATOES, HERB ROASTED POTATOES, ASPARAGUS, ZUCCHINI & CARROT BUNDLE

MAIN COURSE ENHANCEMENTS

POTATO GRATIN UPGRADE

4 pp

ORECCHIETTE POMODORO

GRANA PADONA, BASIL, OLIVE OIL, VINE RIPENED TOMATOES

8 pp

A \$7.50 PER PERSON CHARGE WILL OCCUR FOR MULTIPLE ITEM SELECTION

LATE NIGHT OFFERINGS

POUTINE

9 pp

YUKON GOLD POTATO CHIPS, ONTARIO CHEESE CURDS, VEAL DEMI, HERBED MAYONNAISE

DUO SLIDERS

15 pp

ONTARIO BEEF, AGED WHITE CHEDDAR, PICKLE, TOMATO, MUSTARD AIOLI, PULLED PORK, JALAPENO AIOLI, FALAFEL FRITTER, HUMMUS, PICKLED ONIONS

GRAB & GO FISH & CHIPS

13 pp

BEER BATTERED HADDOCK, PUB STYLE CHIPS, HOUSEMADE TARTAR SAUCE

ASSORTED GOURMET FLATBREADS

15 each

EIGHT SLICES

LATE NIGHT CHEESEBURGERS

\$7 pp

CHUCK & BRISKET SMASHED PATTIES, AGED WHITE CHEDDAR, KETCHUP, MUSTARD, PICKLES, FRIED ONIONS

JUMBO SAMOSAS

7 pp

TAMARIND DIP