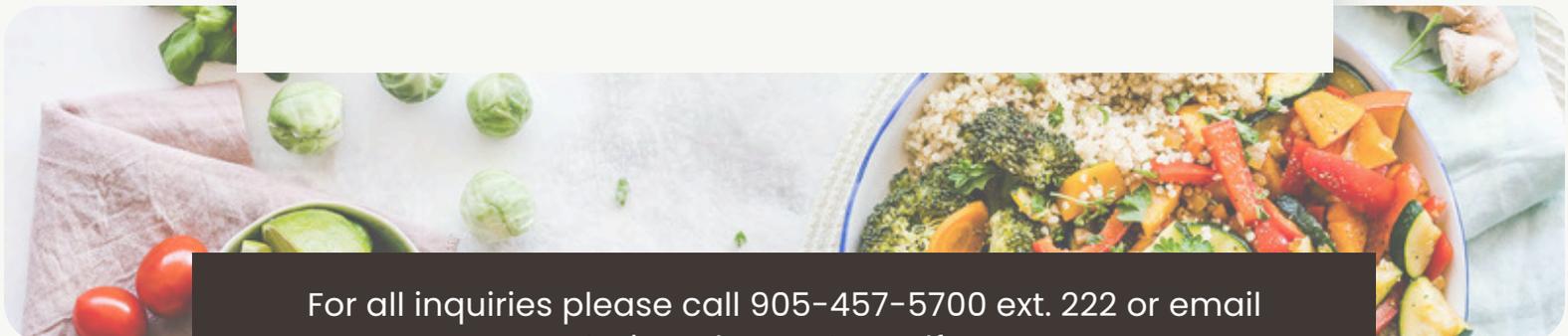




BRAMPTON GOLF CLUB

CATERING PACKAGE

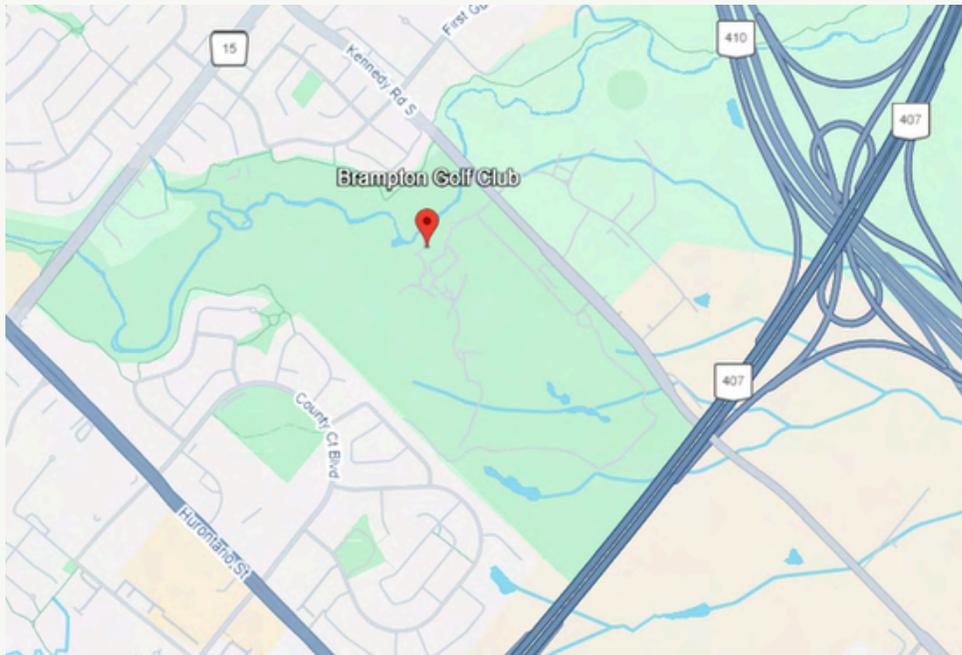
Weddings | Showers | Corporate | Celebrations | Golf Events



For all inquiries please call 905-457-5700 ext. 222 or email catering@bramptongolf.com

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.

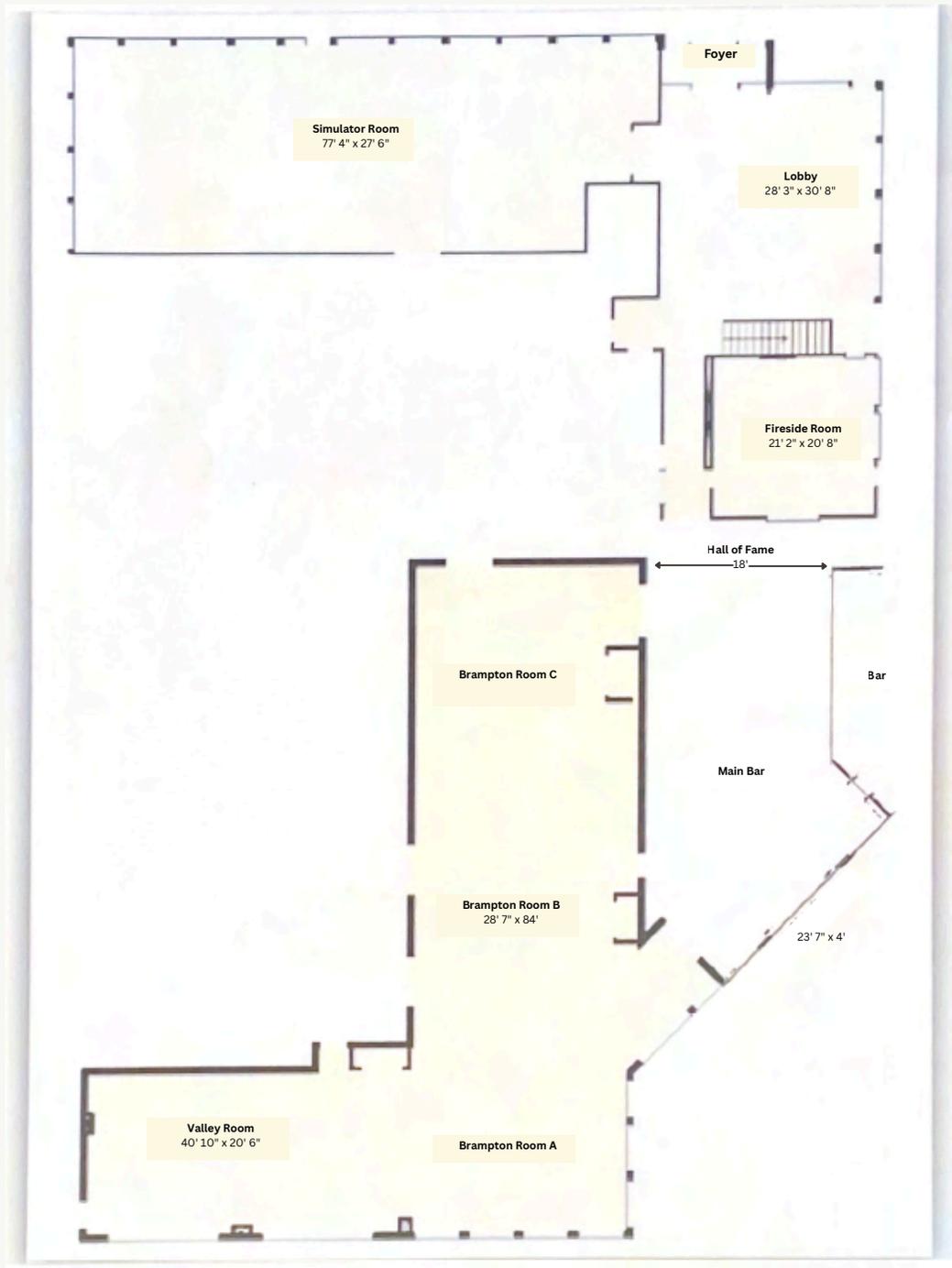


VENUE INFORMATION

WE HAVE MULTIPLE 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. CONVENIENTLY LOCATED NEAR THE MAIN BAR, THEY ARE IDEAL FOR CORPORATE EVENTS AND PRIVATE GATHERINGS. THE ROOMS ARE EQUIPPED WITH PORTABLE SCREENS, FLIPCHARTS, LAPEL MICROPHONES, PRESENTATION CLICKERS, AND EASELS, PROVIDING FLEXIBILITY FOR VARIOUS SETUPS. LARGE WINDOWS AND SKYLIGHTS FLOOD THE SPACE WITH NATURAL LIGHT, CREATING A BRIGHT AND INVITING 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 & MICROPHONE ARE INCLUDED WITH THE ROOM RENTAL.

SETUP OPTIONS AVAILABLE ARE:

BOARDROOM
HOLLOW SQUARE
U SHAPE
CLASSROOM
HALF ROUND (6 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..... | \$100.00 |
| CONFERENCE TELEPHONE..... | \$100.00 |
| SCREEN/TV..... | \$75.00 |
| FLIP CHART WITH MARKERS..... | \$35.00 |
| NOTE PAD AND PEN COMBO..... | \$3.00 per person |
| SOUND MIXER..... | \$75.00 |
| LAPEL MICROPHONE..... | \$75.00 |
| ADDITIONAL PORTABLE MICROPHONE..... | \$75.00 |
| ELEVATED STAGE..... | \$150.00 |
| 6' TABLES (DRESSED)..... | \$35.00 per table |

BREAKFAST BUFFETS



COFFEE & MUFFINS

FRESHLY BAKED MUFFINS / COFFEE & TEA

\$8.50 pp

PARISIAN BREAKFAST

MINI CINNAMON SWIRLS / VANILLA CROWNS / RASPBERRY CROWNS / MAPLE PECAN DANISH / APPLE CORONET / BUTTERED CROISSANTS / ASSORTED MUFFINS / WHIPPED BUTTER / COFFEE & TEA STATION

\$18.00 pp

DELUXE PARISIAN BREAKFAST (min. 20 guests)

ASSORTED MUFFINS / DANISHES / CROISSANTS / WHIPPED BUTTER / PRESERVES / SEASONAL FRUIT PLATTER / GREEK YOGURTS / JUICE SELECTION / COFFEE & TEA STATION

\$24.00 pp

THE BOARDROOM EXECUTIVE

BREAKFAST SANDWICHES (BRIOCHE, FRIED EGG, PEAMEAL, AGED CHEDDAR, SMOKED KETCHUP) / WHOLE FRUIT / GREEK YOGURTS / JUICE SELECTION / COFFEE & TEA STATION

\$20.00 pp

THE OXFORD STREET

SOURDOUGH, MULTIGRAIN, MARBLE RYE TOAST / FREE RANGE SCRAMBLED EGGS / SMOKED STRIP BACON / SAGE & ONION PORK SAUSAGE / COUNTRY STYLE POTATOES / JUICE SELECTION / COFFEE & TEA STATION

\$26.00 pp

THE NOTTING HILL (min. 20 guests)

SOURDOUGH, MULTIGRAIN, MARBLE RYE TOAST / FREE RANGE SCRAMBLED EGGS / SMOKED STRIP BACON / SAGE & ONION PORK SAUSAGE / COUNTRY STYLE POTATOES / BAKED BEANS / SEASONAL FRUIT PLATTER / GREEK YOGURTS / JUICE SELECTION / COFFEE & TEA STATION

\$30.00 pp

THE MUSKOKA COTTAGE (min. 20 guests)

SOURDOUGH & TWELVE GRAIN TOAST / WHIPPED BUTTER & PRESERVES / DONUT HOLES / MAPLE PORK SAUSAGES / PEAMEAL BACON / FREE RANGE SCRAMBLED EGGS / COUNTRY STYLE POTATOES / PANCAKES / ONTARIO MAPLE SYRUP / COFFEE & TEA STATION

\$30.00 pp

BREAKFAST



ENHANCEMENTS

| | |
|---|-----------------|
| COFFEE & TEA STATION | \$4.50 pp |
| ASSORTED MUFFINS | \$4.00 pp |
| JUICE CARAFES | \$18 per carafe |
| FRESH FRUIT PLATTER (min. 20 guests) | \$12.00 pp |
| MINI INDIVIDUAL GREEK YOGURTS | \$3.00 pp |
| PANCAKES (min. 25 guests) WITH ONTARIO MAPLE SYRUP, CHANTILLY CREAM, WILD BLUEBERRY JAM | \$8.00 pp |
| LIVE OMELETTE STATION (min. 40 guests) | \$20.00 pp |
| VANILLA CHIA SEED PUDDING CUPS | \$6.50 pp |
| PEAMEAL STACK WITH BRIOCHE BUN, PEAMEAL BACON, AGED WHITE CHEDDAR, SMOKED KETCHUP | \$12.00 pp |
| BREAKFAST SANDWICH WITH BRIOCHE BUN, FRIED ONTARIO EGG, AGED WHITE CHEDDAR, PEAMEAL BACON | \$12.00 pp |

POWER BREAKS

| | |
|---|----------------------|
| FRESHLY BAKED COOKIES OATMEAL RAISIN, WHITE CHOCOLATE MACADAMIA, TRIPLE CHOCOLATE, CHOCOLATE CHIP | \$26.00 per dozen |
| WINDSOR TEA (min. 20 guests) SCONES, CLOTTED CREAM, SCOTTISH SHORTBREAD, PRESERVES | \$18.00 pp |
| SUMMER COOL DOWN HAAGEN DAZS, LEMONADE, ICED TEA | \$9.00 pp |
| WELLNESS REFRESH WHOLE FRUIT, FRESH JUICES, HERBAL TEAS, NUTS & DRIED FRUIT MIX | \$15.00 pp |
| SAVOURY BITES SAUSAGE ROLLS, CHEESE TWISTS, CRUDITÉS & DIP | \$20.00 pp |

BUILD YOUR OWN BRUNCH / SHOWERS

\$49.95 pp
(MINIMUM 40 GUESTS)



ALL BRUNCH BUFFETS COME WITH COFFEE & TEA STATION, JUICE SELECTION, BUTTERED CROISSANTS & DANISHES, SEASONAL FRUIT PLATTER, COOKIES, LEMON BURST SQUARES, COCONUT CHOCOLATE SQUARES

BREAKFAST PROTEIN (CHOOSE 2)

MAPLE STRIP BACON / SAGE & PORK SAUSAGE / TURKEY SAUSAGE / PEAMEAL BACON

EGG DISH (CHOOSE 1)

FREE RANGE SCRAMBLED EGGS / CARAMELIZED ONION FRITTATAS

POTATO DISH (CHOOSE 1)

COUNTRY STYLE POTATOES / HERB MINI CREAMER POTATOES / BABY POTATO PANCAKES

SALADS (CHOOSE 1)

BABY GREEN SALAD

WITH ROASTED BOSCH PEAR, GOAT CHEESE, BLUEBERRIES, WHITE BALSAMIC

TUSCAN SALAD

WITH PEPPERS, ONIONS, CUCUMBERS, KALAMATA OLIVES, CHICKPEAS, FETA, LEMON OREGANO DRESSING

TOMATO & BOCCONCINI PLATTER

WITH CHARRED ONIONS, EVOO, BASIL, BALSAMIC

APPLE CHEDDAR

WITH ROMAINE, ARUGULA, AGED WHITE CHEDDAR, PECANS, GRANNY SMITH APPLES, CIDER VINAIGRETTE

MAIN PROTEIN (CHOOSE 1)

ONTARIO CHICKEN BREAST WITH SUNDRIED TOMATO & EGGPLANT RATATOUILLE

ONTARIO CHICKEN BREAST WITH TARRAGON DIJON CREAM

PAN SEARED ATLANTIC SALMON WITH APPLE MINT JAM

PAN SEARED ATLANTIC SALMON WITH MUSTARD CRUST AND FENNEL SLAW

BUILD YOUR OWN BRUNCH (CONTINUED)



PASTA (CHOOSE 1)

RIGATONI WITH CREAMY MUSHROOM RAGU, ASIAGO, WILTED ARUGULA

RIGATONI WITH SUNDRIED TOMATO RATATOUILLE, ASIAGO

RIGATONI WITH OREGANO ROSE SAUCE, ASIAGO

BRUNCH ADD ONS

| | |
|---|-----------------------|
| ADDITIONAL BREAKFAST PROTEIN | \$5.00 pp |
| ADDITIONAL EGG DISH | \$6.00 pp |
| ADDITIONAL POTATO DISH | \$5.00 pp |
| ADDITIONAL SALAD | \$10.00 pp |
| ADDITIONAL LUNCH PROTEIN | \$12.00 pp |
| ADDITIONAL PASTA | \$10.00 pp |
| FRENCH TOAST STICKS WITH CINNAMON SUGAR, MAPLE SYRUP, CHANTILLY CREAM | \$9.00 pp |
| BUTTERMILK PANCAKES WITH MAPLE SYRUP, CHANTILLY CREAM | \$8.00 pp |
| ICED COFFEE STATION DULCE DE LECHE, SWISS CHOCOLATE, WHIPPED CREAM | \$9.00 pp |
| ADD BOTTLES OF PROSECCO FOR MIMOSA BAR | \$40.00 per bottle |
| MIMOSA BAR JAZZ UP WITH BERRIES, DEHYDRATED ORANGES, MINT, ROSEMARY | \$6.00 pp |
| CAESAR BAR WITH VARIETY OF HOT SAUCES, CELERY, LEMON, LIME, VODKA, CLAMATO JUICE, TOMATO JUICE | \$14.00 pp |

LUNCH BUFFETS (MINIMUM 20 GUESTS)



GREEK STREET BUFFET

\$40.00 pp

SOURDOUGH ROLLS / WHIPPED BUTTER / CHICKEN SOUVLAKI WITH TZATZIKI / HERBED TUSCAN RICE / COUS COUS SALAD / FETA SALAD WITH TOMATO, CUCUMBER, PEPPERS, OLIVES, LEMON OREGANO VINAIGRETTE / FRESHLY BAKED COOKIES / COFFEE & TEA STATION

INDIAN STREET BUFFET

\$40.00 pp

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

TUSCAN SANDWICHES

\$40.00 pp

CURED MEAT FOCACCIA WITH ARTICHOKE ASIAGO SPREAD, ICEBERG, TOMATOES, AGED WHITE CHEDDAR / TOMATO & FIOR DE LATTE FOCACCIA WITH BASIL AIOLI, HOT HOUSE TOMATOES, CHARRED ONIONS, BALSAMIC, ARUGULA, FIOR DE LATTE / HOUSE SALAD WITH WHITE BALSAMIC / TUSCAN ORECCHIETTE SALAD / FRESHLY BAKED COOKIES / COFFEE & TEA STATION

ONTARIO CHICKEN SUPREME

\$42.00 pp

SOURDOUGH ROLLS / WHIPPED BUTTER / MIXED GREEN SALAD WITH WHITE BALSAMIC DRESSING / RIGATONI WITH CREAMY MUSHROOM RAGU, ASIAGO, WILTED ARUGULA / CHICKEN SUPREME WITH SUNDRIED TOMATO PESTO CREAM / FRESHLY BAKED COOKIES / LEMON BARS / CHOCOLATE COCONUT BARS / COFFEE & TEA STATION

CHICKEN PARMESAN

\$40.00 pp

SOURDOUGH ROLLS WITH WHIPPED BUTTER / CAESAR SALAD STATION / CHICKEN PARMESAN WITH SUNDRIED TOMATO BISQUE, ASIAGO, MOZZARELLA, PARMESAN / RIGATONI WITH CREAMY MUSHROOM RAGU, ASIAGO, WILTED ARUGULA / FRESHLY BAKED COOKIES / COFFEE & TEA STATION

SHANGHAI STREET

\$40.00 pp

ORANGE GINGER STIR FRY WITH CHOW MEIN, ASIAN VEGETABLES, SESAME SEEDS / SWEET & SOUR CHICKEN WITH CHARRED PINEAPPLE & PEPPERS / VEGETABLE SPRING ROLLS / PEPPERED GARLIC BROCCOLI / FRESHLY BAKED COOKIES / COFFEE & TEA STATION

LUNCH BUFFETS (MINIMUM 20 GUESTS)



THE BGC EXECUTIVE

\$48.00 pp

SOURDOUGH ROLLS / WHIPPED BUTTER / TOMATO & FIOR DE LATTE SALAD / HOUSE SALAD WITH WHITE BALSAMIC / PAN SEARED CHICKEN SUPREME WITH LIGHT HERBED DIJON CREAM / PAN SEARED ATLANTIC SALMON WITH SMOKED FENNEL & GOLDEN RAISIN CHUTNEY / SEASONAL STEAMED VEGETABLES / HERB ROASTED MINI CREAMER POTATOES / FRESHLY BAKED COOKIES / COFFEE & TEA

MEMPHIS STREET

\$44.00 pp

SOURDOUGH ROLLS / WHIPPED BUTTER / WEDGE SALAD WITH BUTTERMILK RANCH, TOMATOES, ONIONS, BACON, BLUE CHEESE / CREAMED CABBAGE SLAW / SMASHED POTATO SALAD WITH ROASTED GARLIC & PARSLEY / MESQUITE GRILLED CHICKEN BREAST WITH FENNEL ORANGE SLAW / BOURBON SOY PORK TENDERLOIN WITH WHITE BBQ SAUCE / FRESHLY BAKED COOKIES / COFFEE & TEA STATION

THE NEW YORKER

\$44.00 pp

SOURDOUGH ROLLS / WHIPPED BUTTER / CREAM OF SUNDRIED TOMATO & BASIL SOUP / HOUSE SALAD WITH WHITE BALSAMIC / SMASHED POTATO SALAD WITH ROASTED GARLIC & PARSLEY / NEW YORK STRIPLOIN BAGUETTE SANDWICHES WITH CARAMELIZED ONIONS, AGED WHITE CHEDDAR, ARUGULA, HORSERADISH AIOLI, CRUSTY BAGUETTE / FRESHLY BAKED COOKIES / COFFEE & TEA STATION

BGC GRILL LUNCHEON

\$35.00 pp

SESAME BRIOCHE BUNS / ITALIAN SOFT STYLE BAGUETTE / HOUSE SALAD WITH WHITE BALSAMIC / CREAMED CABBAGE SLAW / SMASHED POTATO SALAD WITH ROASTED GARLIC & PARSLEY / CART STYLE MILD ITALIAN SAUSAGES / PRIME RIB BURGERS / ONTARIO CHICKEN BREAST / VINE TOMATOES / BERMUDA ONIONS / PICKLES / HOT PEPPERS / SAUERKRAUT / FRESHLY BAKED COOKIES / COFFEE & TEA STATION

THE FISH SHOP

\$40.00 pp

SOURDOUGH ROLLS WITH WHIPPED BUTTER / HOUSE SALAD WITH WHITE BALSAMIC / CREAMED CABBAGE SLAW / SMASHED POTATO SALAD WITH ROASTED GARLIC & PARSLEY / BEER BATTERED HADDOCK WITH TARTAR SAUCE / TEMPURA BLACK TIGER SHRIMP WITH LEMON DILL AIOLI / FRESH CUT FRIES / FRESHLY BAKED COOKIES / COFFEE & TEA STATION

DINNER BUFFETS (MINIMUM 50 GUESTS)



SHORT RIB, SALMON & CHICKEN

(CHOOSE ANY 2 PROTEIN)

\$65.00 pp

SOURDOUGH ROLLS / WHIPPED BUTTER / TOMATO & BOCCONCINI PLATTER WITH CHARRED ONIONS, EVOO, BALSAMIC / TUSCAN CHICKPEA SALAD / BABY GREENS WITH SHAVED VEGETABLES, HERB VINAIGRETTE / GARLIC CONFIT WHIPPED YUKON POTATOES / STEAMED SEASONAL VEGETABLES WITH LOCAL HONEY / HERB CRUSTED ONTARIO CHICKEN SUPREME WITH PAN JUS / CHIANTI BRAISED ONTARIO SHORT RIB WITH GRAINY MUSTARD DEMI / PAN SEARED ATLANTIC SALMON WITH SMOKED FENNEL & GOLDEN RAISIN CHUTNEY / RIGATONI WITH CREAMY MUSHROOM RAGU, ASIAGO, WILTED ARUGULA / CAKES, CHEESECAKES, COOKIES / COFFEE & TEA STATION

ONTARIO STRIPLOIN CARVERY

\$70.00 pp

SOURDOUGH ROLLS / WHIPPED BUTTER / TOMATO & BOCCONCINI PLATTER WITH CHARRED ONIONS, EVOO, BALSAMIC / TUSCAN CHICKPEA SALAD / BABY GREENS WITH SHAVED VEGETABLES, HERB VINAIGRETTE / HERB ROASTED BABY CREAMER POTATOES / STEAMED SEASONAL VEGETABLES WITH LOCAL HONEY / ONTARIO AAA BEEF STRIPLOIN WITH DEMI, MUSTARDS, HORSERADISH / RIGATONI WITH CREAMY MUSHROOM RAGU, ASIAGO, WILTED ARUGULA / CAKES, CHEESECAKES, COOKIES / COFFEE & TEA STATION

MEDITERRANEAN BUFFET

\$62.00 pp

SOURDOUGH ROLLS / WHIPPED BUTTER / DIPS & SPREADS WITH HUMMUS, ROASTED RED PEPPER DIP, ARTICHOKE AND ASIAGO, FRIED PITA / COUS COUS SALAD / TUSCAN CHICKPEA SALAD / BABY GREENS WITH CUCUMBER, PEPPERS, OLIVES, ONIONS, FETA, LEMON OREGANO VINAIGRETTE / HERB ROASTED BABY CREAMER POTATOES / CHAR GRILLED VEGETABLES / PAN SEARED LEMON CHICKEN SUPREMES WITH TOMATO CAPONATA / LAMB KOFTAS WITH TZATZIKI / RIGATONI WITH CREAMY SUNDRIED TOMATO FETA BAKE / CAKES, CHEESECAKES, COOKIES / COFFEE & TEA STATION

STEAKHOUSE DINNER BUFFET

\$70.00 pp

SOURDOUGH ROLLS / WHIPPED BUTTER / WEDGE SALAD WITH BUTTERMILK RANCH, BLUE CHEESE DRESSING, TOMATOES, BACON, GOAT CHEESE, SUNDRIED TOMATO, CHICKPEAS / CAESAR SALAD STATION / TOMATO & BOCCONCINI PLATTER WITH CHARRED ONIONS, EVOO, BALSAMIC / TWICE BAKED POTATOES WITH CHIVE SOUR CREAM / PESTO BAKED ROMA TOMATOES / HOT GARLIC OIL & BROWN BUTTER ROASTED MUSHROOMS / 8oz AAA CENTRE CUT NEW YORK STRIPLOIN WITH DEMI, MUSTARDS, HORSERADISH / BLACK TIGER SHRIMP SKEWERS WITH HERBED COGNAC BUTTER / CAKES, CHEESECAKES, COOKIES / COFFEE & TEA STATION

DINNER BUFFETS (MINIMUM 50 GUESTS)



SOUTHERN BBQ

\$64.00 pp

JALAPENO CORN BREAD / CAESAR SALAD / TEXAS COBB WITH ROMAINE, BUTTERMILK RANCH, BLACK BEANS, POACHED EGG, SMOKED CHEDDAR, TOMATOES, BACON CHIPS, MESQUITE SAUCE / CREAMED POPPYSEED COLESLAW / BBQ PENNE SALAD / BAKED POTATOES WITH SOUR CREAM, CHEDDAR / APPLE BRINED ¼ CHICKEN / MEMPHIS STYLE PORK RIBS / CAKES, CHEESECAKES, COOKIES / COFFEE & TEA STATION

TUSCAN COUNTRYSIDE

\$64.00 pp

SOURDOUGH ROLLS / WHIPPED BUTTER / LOCAL GREENS & FRISEE WITH VINE TOMATOES, CHARRED ONIONS, ROASTED PEPPERS, KALAMATA OLIVES, CUCUMBER, FETA, HERBED VINAIGRETTE / ROASTED ZUCCHINI & CHICKPEA SALAD / TOMATO & BOCCONCINI PLATTER WITH CHARRED ONIONS, EVOO, BALSAMIC / SMASHED MINI CREAMER POTATOES WITH HERBED OLIVE OIL / ROSEMARY ROASTED ZUCCHINI & BROCCOLINI / PAN SEARED CHICKEN SUPREME WITH EGGPLANT RAGOUT / HERB STUFFED PORCHETTA WITH SALSA VERDE / RIGATONI WITH ARUGULA, CHARRED PEPPERS, SUNDRIED TOMATO CREAM, CRUMBLER GOAT CHEESE / CAKES, CHEESECAKES, COOKIES / COFFEE & TEA STATION

CANADIANA

\$66.00 pp

SOURDOUGH ROLLS / CREAM OF ONTARIO WILD MUSHROOM SOUP WITH SHERRY CREME / LOCAL GREENS & FRISEE WITH SPICED PECANS, BLUEBERRIES, GOAT CHEESE, DRIED CRANBERRIES / MAPLE VINAIGRETTE / ROASTED CARROTS, RAISIN & FARRO SALAD / NOVA SCOTIAN POTATO SALAD WITH GRAINY MUSTARD, FRESH HERBS, PICKLED ONIONS, HARD BOILED EGG / ROASTED ROOT VEGETABLES / WHIPPED YUKON GOLD POTATOES / PAN SEARED ONTARIO CHICKEN SUPREME WITH LOCAL CIDER & THYME CREAM / GRAINY MUSTARD MARINATED ATLANTIC SALMON WITH MAPLE APPLE CHUTNEY / MAPLE STOUT BRAISED BEEF STEW WITH FINGERLING POTATOES, HEIRLOOM CARROTS, PEARL ONIONS, HERBS / RIGATONI MAC & CHEESE WITH WILD MUSHROOMS, SMOKED CANADIAN CHEDDAR CRUST, PANKO / CAKES, CHEESECAKES, COOKIES / COFFEE & TEA STATION

SOUTH ASIAN

\$60.00 pp

GARLIC NAAN / CHICKPEA KACHUMBER SALAD / MARINATED ONION SALAD WITH CRUSHED MINT & LIME VINAIGRETTE / SHAVED CARROT & CABBAGE SALAD WITH SPICED INDIAN COCONUT CHUTNEY / VEGETABLE SAMOSAS WITH TAMARIND & RAITA / BUTTER CHICKEN / LAMB ROGAN JOSH / CHANA MASALA / STEAMED BASMATI RICE / CARDAMOM RICE PUDDING / FRESH FRUIT PLATTER / GULAB JAMUN / COFFEE & TEA STATION

(VEG ENTREE ALTERNATIVES AVAILABLE ON REQUEST)

BUFFET ADD ONS



CHEF'S SELECTION SOUP OF THE DAY

\$8.00 pp

ROASTED ONTARIO MUSHROOM RAVIOLI

WITH TARRAGON CREAM, CRISPY PANKO, SHAVED ASIAGO, BASIL OIL

\$12.00 pp

RIGATONI POMODORO

WITH ROASTED VINE TOMATO & BASIL RAGU, EVOO, SHAVED ASIAGO

\$9.00 pp

SHRIMP SKEWERS

4 JUMBO BLACK TIGER SHRIMP

\$12.00 pp

LIGHT RECEPTIONS & SOCIAL GATHERINGS

SOCIAL CELEBRATION (min. 40 guests)

\$52.00 pp

MINI EGG SALAD SANDWICHES / MINI SMOKED HAM & DIJON SANDWICHES /
MINI CUCUMBER & CREAM CHEESE SANDWICHES / MINI TUNA SANDWICHES /
GARDEN CRUDITES & DIPS / CANADIAN CHEESE BOARD WITH CRACKERS,
GRAPES & PRESERVES / DIPS & PITA BITES (HUMMUS, ROASTED RED PEPPER
DIP, ARTICHOKE & ASIAGO DIP) / FRESH SEASONAL FRUIT PLATTER / ASSORTED
COOKIES / LEMON BURST SQUARES / COCONUT CHOCOLATE SQUARES /
COFFEE & TEA STATION

PUB PLATTER (min. 20 guests)

\$30.00 pp

CHICKEN WINGS / ONION RINGS / MOZZARELLA STICKS / NACHOS / SAUCES &
CONDIMENTS

COCKTAIL RECEPTION



| | |
|---|-----------------------------------|
| VEGETABLE CRUDITES & DIPS (min. 20 guests) GARDEN FRESH VEGETABLES, PEPPERCORN RANCH & HUMMUS | \$9.50 pp |
| DIPS & SPREADS (min. 20 guests) HUMMUS, ARTICHOKE & ASIAGO, ROASTED RED PEPPER, PITA BITES, CHIPS | \$12.00 pp |
| VEGETARIAN ANTIPASTO (min. 20 guests) GRILLED AND MARINATED VEGETABLES, OLIVES, BOCCONCINI, ARTISAN BREADS | \$18.00 pp |
| CURED MEAT & VEGETABLE ANTIPASTO (min. 20 guests) GRILLED AND MARINATED VEGETABLES, OLIVES, BOCCONCINI, SALAMI, CALABRESE, CAPICOLA, ARTISAN BREADS | \$20.00 pp |
| DOMESTIC & INTERNATIONAL CHEESE BOARD GOURMET CRACKERS, CHUTNEYS & GRAPES (min. 20 guests) | \$20.00 pp |
| EAST COAST OYSTER BAR (min. 50 guests) FRESHLY SHUCKED PEI OYSTERS, SIGNATURE SAUCES | Market price |
| PUB STYLE PLATTER (min. 20 guests) CHICKEN WINGS, ONION RINGS, BREADED MOZZARELLA, NACHOS, SAUCES & CONDIMENTS | \$30.00 pp |
| BAKED WHEEL OF BRIE (one order serves 40 guests) BUTTERED PUFF PASTRY, CROSTINI, BERRY & PORT REDUCTION | \$275.00 |
| CHILLED POACHED BLACK TIGER SHRIMP HOUSE MADE COCKTAIL SAUCE | 50 pcs - \$160 100 pcs - \$300 |
| VEGETABLE GYOZAS (min. 20 guests) WITH SOY GINGER DIP | \$12.00 pp |
| TEMPURA & COCONUT BLACK TIGER SHRIMPS WITH SWEET CHILLI & ORANGE MARMALADE DIPS (min. 20 guests) | \$15.00 pp |
| DUO BRUSCHETTA (min. 20 guests) WILD MUSHROOM & BOURSIN / VINE TOMATO & FRESH BASIL | \$12.00 pp |

COCKTAIL RECEPTION



ANGUS BEEF SLIDERS

W/ PICKLE, GARLIC AIOLI, CHEDDAR, BRIOCHE

\$140 (40 pcs)

PULLED PORK SLIDERS

W/ BOURBON BBQ SAUCE, SLAW, BRIOCHE

\$140 (40 pcs)

CHICKPEA FRITTERS

W/ CILANTRO AIOLI, TOMATO JAM

\$140 (40 pcs)

HOT HONEY CHICKEN SLIDERS

W/ FRIED CHICKEN, PICKLE, SLAW, CHIPOTLE AIOLI

\$145 (40 pcs)

PASS AROUND

ASSORTED HOT CANAPES

SALMON WELLINGTON

MUSHROOM TURNOVER

BEEF WELLINGTON

CHORIZO EMPANADA

BRIE & LEEK QUICHE

SOUTHERN FRIED CHICKEN SKEWER

ASSORTED PLATTER (10 PCS OF EACH VARIETY)

\$220 (60 pcs)

CHOOSE ANY SINGLE VARIETY (MINIMUM 5 DOZEN)

\$220 (60 pcs)

PLATED DINING



SALADS

SELECT ONE SALAD OR SOUP CHOICE FOR THE GROUP

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| BABY ONTARIO GREENS WITH CUCUMBER, BELL PEPPER, CHERRY TOMATOES, CARROT, WHITE BALSAMIC VINAIGRETTE | \$14.00 |
| ICEBERG WEDGE SALAD WITH CHERRY TOMATO, BLUE CHEESE, BACON LARDONS, BUTTERMILK PEPPERCORN RANCH, PICKLED ONIONS | \$16.00 |
| BABY SPINACH & FRISÉE WITH SPICED ALMONDS, BLUEBERRIES, DRIED CRANBERIES, CRUMBLER FETA, POPPYSEED VINAIGRETTE | \$18.00 |
| APPLE ROMAINE WITH BABY ROMAINE, ARUGULA, SPICED PECANS, AGED WHITE CHEDDAR, APPLE CIDER VINAIGRETTE | \$18.00 |
| APPLE GREEK WITH BABY ROMAINE, CUCUMBER, PEPPERS, KALAMATA OLIVES, HONEYCRISP APPLES, LEMON OREGANO DRESSING, CRUMBLER FETA | \$19.00 |
| ARUGULA & GRAIN SALAD WITH FARRO, QUINOA, CHERRY TOMATOES, ROASTED VEGETABLES, FRESH HERBS, LEMON OREGANO DRESSING | \$20.00 |
| PEAR & BLUE CHEESE WITH LOCAL GREENS, MAPLE ROASTED BOSCH PEARS, SPICED ALMONDS, CRUMBLER ONTARIO BLUE CHEESE, WHITE BALSAMIC VINAIGRETTE | \$20.00 |
| LITTLE GEM SALAD WITH ROASTED ZUCCHINI, PINE NUTS, SUNDRIED TOMATOES, CHICKPEAS, SHAVED ASIAGO, WHITE BALSAMIC, CHARRED ONIONS | \$20.00 |
| ROASTED BEET SALAD WITH MANDARIN ORANGE, SHAVED FENNEL, SHERRY VINAIGRETTE, CRUMBLER GOAT CHEESE | \$20.00 |
| ASPARAGUS SALAD WITH LEMON VINAIGRETTE, CRUMBLER FETA, SOFT POACHED EGG, CRACKED PEPPER, PANKO CRUST | \$20.00 |
| TOMATO CARPACCIO SALAD WITH HEIRLOOM TOMATOES, FIOR DE LATTE, EVOO, CRACKED PEPPER, BALSAMIC REDUCTION, KOSHER SALT, BASIL SEEDLINGS | \$22.00 |

PLATED DINING



SOUPS

SELECT ONE SALAD OR SOUP CHOICE FOR THE GROUP

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| SMOKED CREAMED TOMATO WITH BASIL OIL, DEHYDRATED OLIVE CRUMB | \$12.00 |
| CREAMED FRENCH ONION WITH CARAMELIZED ONIONS, SHERRY, VEAL BROTH, THYME, GRUYERE CROSTINI | \$12.00 |
| CREAM OF ONTARIO MUSHROOMS WITH SHERRY CREAM, CHIVES | \$12.00 |
| ZUCCHINI & TRIPLE CREAMED BRIE WITH FRIZZLED LEEKS | \$12.00 |
| ROASTED ACORN & BUTTERNUT SQUASH SOUP WITH ONTARIO MAPLE, SPICED PUMPKIN SEEDS | \$12.00 |
| ROASTED BOSCH PEAR & PARSNIP WITH HEAVY CREAM, HERBS, MAPLE SYRUP, SWEET POTATO MATCHSTICK FRIES | \$12.00 |
| ITALIAN WEDDING WITH HERBED CHICKEN BROTH, MINI VEAL MEATBALLS, SPINACH, TOASTED ORZO, GRANA PADANO | \$14.00 |
| CREAMED SHRIMP BISQUE WITH CHARDONNAY, BRANDY, FRIED LEEKS | \$16.00 |

ADDITIONAL COURSES

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| SORBET (PASSIONFRUIT, MANGO OR DRAGON FRUIT) | \$7.00 |
| MUSHROOM TRUFFLE PENNE WITH TRUFFLE CREAM SAUCE, ASIAGO | \$14.00 |
| SPICY VODKA ORECCHIETTE WITH CHILI VODKA TOMATO CREAM, GRANA PADANO | \$14.00 |
| RIGATONI BOLOGNESE WITH VEAL RAGU, GRANA PADANO | \$16.00 |

PLATED DINING



ENTREES

SELECT UP TO 2 CHOICES FOR THE GROUP

UPCHARGE MAY APPLY FOR ADDITIONAL CHOICES

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| HERB CRUSTED PAN SEARED ONTARIO CHICKEN SUPREME WITH GRAINY MUSTARD CREAM | \$35.00 |
| WILD MUSHROOM RISOTTO WITH FRESH HERBS, SHALLOTS, WHITE WINE, TRUFFLE OIL | \$38.00 |
| ROASTED CAULIFLOWER STEAK WITH SALSA VERDE, DRIED FRUITS & NUTS, LEMON AGAVE VINAIGRETTE | \$38.00 |
| STUFFED EGGPLANT WITH RUSTIC TOMATO RAGU, WATERCRESS, FENNEL, LENTILS, PUFFED WILD RICE | \$38.00 |
| TURMERIC STEEPED CAULIFLOWER WITH ROASTED SWEET POTATO PUREE, WILD RICE TABBOULEH, KALAMATA OLIVE CRUMB | \$38.00 |
| STUFFED TUSCAN CHICKEN WITH SUNDRIED TOMATOES, ROASTED PEPPERS, GOAT CHEESE, SPINACH, HERBED CREAM | \$40.00 |
| GRAINY MUSTARD MARINATED ATLANTIC SALMON WITH ROASTED FENNEL & RAISIN CHUTNEY | \$42.00 |
| PAN SEARED RED SNAPPER WITH CORN & BACON SUCCOTASH | \$42.00 |
| BEEF STRIPLOIN MEDALLIONS WITH YORKSHIRE PUDDING, HORSERADISH, VEAL REDUCTION (MINIMUM 20 GUESTS) | \$60.00 |
| BRAISED ONTARIO SHORT RIB WITH ROASTED SHALLOT BRAISING JUS | \$58.00 |
| 10 OZ NEW YORK STRIPLOIN WITH MERLOT DEMI GLAZE | \$58.00 |
| CHICKEN SUPREME & BEEF TENDERLOIN COMBO WITH VEAL REDUCTION, LIGHT DIJON CREAM | \$62.00 |
| PAN SEARED BEEF TENDERLOIN WITH CREAMED PINK PEPPERCORN VEAL DEMI | \$68.00 |

PLATED DINING



DESSERTS

SELECT ONE CHOICE FOR THE GROUP

MINIMUM 35 REQUIRED, ALTERNATE DESSERTS AVAILABLE FOR SMALLER GROUPS

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| PASSIONFRUIT VANILLA CHEESECAKE | \$14.00 |
| TRIPLE CHOCOLATE MOUSSE CAKE | \$14.00 |
| WHITE CHOCOLATE RASPBERRY GATEAUX | \$14.00 |
| SEA SALT & DULCE DE LECHE CHEESECAKE | \$14.00 |
| MOLTEN CHOCOLATE LAVA CAKE | \$14.00 |
| STRAWBERRY SHORTCAKE | \$14.00 |
| ONTARIO APPLE BLOSSOM WITH MAPLE CRÈME ANGLAISE | \$14.00 |
| APPLE CARAMEL OATMEAL CRISP WITH MAPLE CRÈME ANGLAISE | \$14.00 |
| MANGO PANNA COTTA | \$14.00 |
| COFFEE & TEA SERVICE INCLUDED WITH EACH DESSERT | |

LATE NIGHT STATIONS (MINIMUM 30 GUESTS)

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| POUTINE WITH QUEBEC CHEESE CURDS, FRESH CUT FRIES, VEAL REDUCTION, CHIPOTLE AIOLI | \$11.00 |
| YUKON POTATO & CHEDDAR PEROGIES WITH BACON CHIPS, ONIONS, SOUR CREAM | \$11.00 |
| CHEESEBURGERS WITH SMASHED WAGYU BEEF, AGED WHITE CHEDDAR, BURGER SAUCE, PICKLES, ONIONS | \$11.50 |
| SMOKED BRISKET KAISERS WITH WHISKY BBQ SAUCE, CARAMELIZED ONIONS, AGED CHEDDAR, PICKLES | \$13.00 |
| POTATO BAR WITH FRESH CUT FRIES, SWEET FRIES, KETTLE CHIPS, KETCHUP, CHIPOTLE AIOLI, ROAST GARLIC AIOLI, MALT VINEGAR | \$15.00 |
| NACHOS WITH ONIONS, TOMATO, OLIVE, JALAPENO CHEESE SAUCE, MIXED CHEESE, SALSA, SOUR CREAM | \$15.00 |
| MAC N CHEESE BOX WITH ROASTED GARLIC CREAM SAUCE, HERBED PANGRITATA | \$15.00 |
| GRAB & GO FISH & CHIPS WITH BATTERED HADDOCK, FRESH CUT FRIES, TARTAR SAUCE | \$17.00 |
| ASSORTED PIZZAS – 8 SLICES (TINY CUP PEPPERONI / FIOR DE LATTE & TOMATO / MUSHROOM & SAUSAGE) | \$22 each |

TOURNAMENT/ON COURSE MENU



BREAKFAST GRAB & GO

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| FRESH FRUIT CUPS | \$10.00 pp |
| PEAMEAL STACK WITH BRIOCHE BUN, PEAMEAL BACON, AGED WHITE CHEDDAR, SMOKED KETCHUP, COFFEE & TEA | \$15.00 pp |
| BREAKFAST SANDWICH WITH BRIOCHE, FRIED ONTARIO EGG, AGED WHITE CHEDDAR, PEAMEAL BACON, COFFEE & TEA | \$15.00 pp |
| BREAKFAST BURRITO WITH SCRAMBLED EGGS, SALSA, CHEESE, BACON, SAUSAGE, PEPPERS, HOT SAUCE, SOUR CREAM, COFFEE & TEA | \$17.50 pp |

ON COURSE / HALFWAY OFFERINGS

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| HAAGEN DAZS ICE CREAMS | \$5.00 pp |
| BEEF BRISKET WITH BRIOCHE KAISER, CARAMELIZED ONIONS, WHISKEY BBQ SAUCE, AGED WHITE CHEDDAR | \$15.00 pp |
| BBQ LUNCH CART STYLE MILD ITALIAN SAUSAGES / PRIME RIB BURGERS / CONDIMENTS / POTATO CHIPS | \$16.00 pp |
| CURED MEAT BAGUETTE WITH SALAMI, CALABRESE, CAPICOLA, ARTICHOKE SPREAD, AGED WHITE CHEDDAR, HOT PEPPERS, TOMATOES | \$17.50 pp |
| NASHVILLE HOT CHICKEN WITH SESAME BUN, ICEBERG, TOMATOES, SLAW, CHIPOTLE AIOLI | \$17.50 pp |
| CHEESECAKE BAR WITH BLUEBERRY, BUTTERED PECAN, LEMON CURD, WARM DULCE DE LECHE, BISCOFF CRUMBLES, OREO CRUMBLES | \$17.50 pp |
| FISH & CHIP SHOP WITH HADDOCK BITES, YUKON PUB CHIPS, TARTAR SAUCE | \$17.50 pp |
| DELUXE BBQ LUNCH CART STYLE MILD ITALIAN SAUSAGE / CHICKEN BREAST / PULLED PORK / CONDIMENTS / POTATO CHIPS | \$22.00 pp |

BEVERAGE LIST



WINES (All prices are by bottle)

RED

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|---------------------------------------|------|
| FANTINI MONTEPULICIANO, ITALY | \$32 |
| MONTES PINOT NOIR, CHILE | \$40 |
| TRIOUS CABERNET SAUVIGNON, VQA | \$40 |
| VILLA GAMBINO CHIANTI CLASSICO, ITALY | \$48 |

WHITE

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| FANTINI PINOT GRIGIO, ITALY | \$32 |
| CORTE PITORA PINOT GRIGIO, ITALY | \$40 |
| TAWSE/RED STONE CHARDONNAY. VQA | \$46 |
| KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND | \$48 |

ROSE & SPARKLING

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|----------------------------------|-------|
| TAWSE ROSE, VQA | \$46 |
| WHISPERING ANGEL ROSE, FRANCE | \$50 |
| VILLA SANDI PROSECCO, ITALY | \$40 |
| VICTORIE BRUT PRESTIGE CHAMPAGNE | \$120 |

BEERS & MIXED DRINKS (All prices are per drink)

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| CANNED BEERS OR SELTZERS | \$10 |
| DOMESTIC DRAUGHT BEERS | \$11 |
| IMPORTED DRAUGHT BEERS | \$13 |
| STANDARD MIXED DRINKS | \$9 |
| PREMIUM MIXED DRINKS | \$11 |
| ULTRA PREMIUM & COCKTAILS | \$13 |

NON ALCOHOLIC

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|-------------------------|--------|
| BOTTLED SOFT DRINKS | \$3.55 |
| FOUNTAIN SOFT DRINKS | \$2.75 |
| MOCKTAILS | \$5 |
| SPARKLING WATER BOTTLES | \$5.50 |
| SOFT DRINK CARAFES | \$15 |
| JUICE CARAFES | \$18 |

ALL PRICES ARE SUBJECT TO 17% SERVICE FEE & 13% HST

