

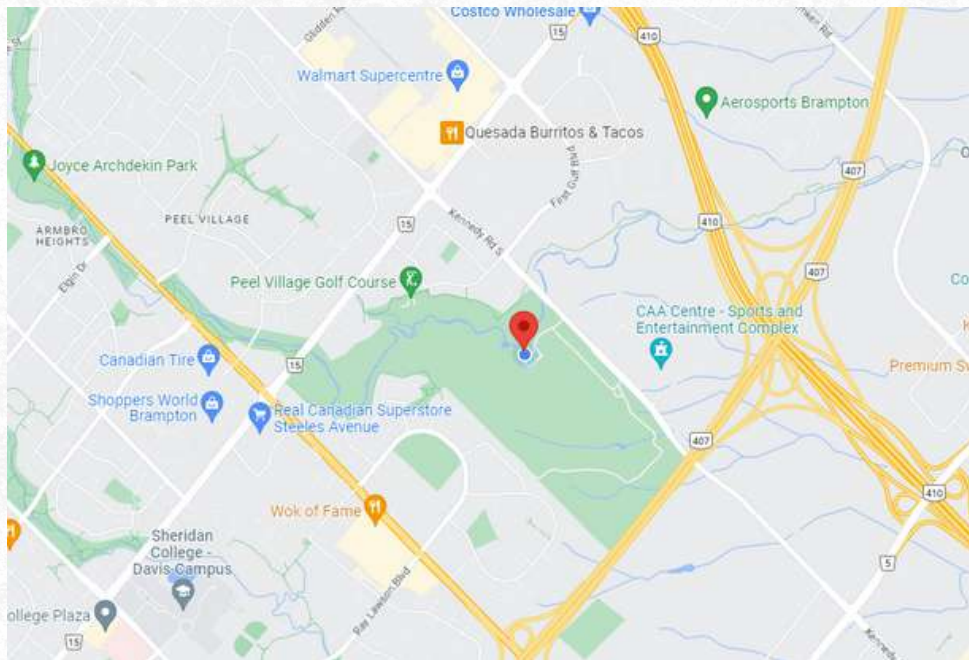


Catering Package

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.



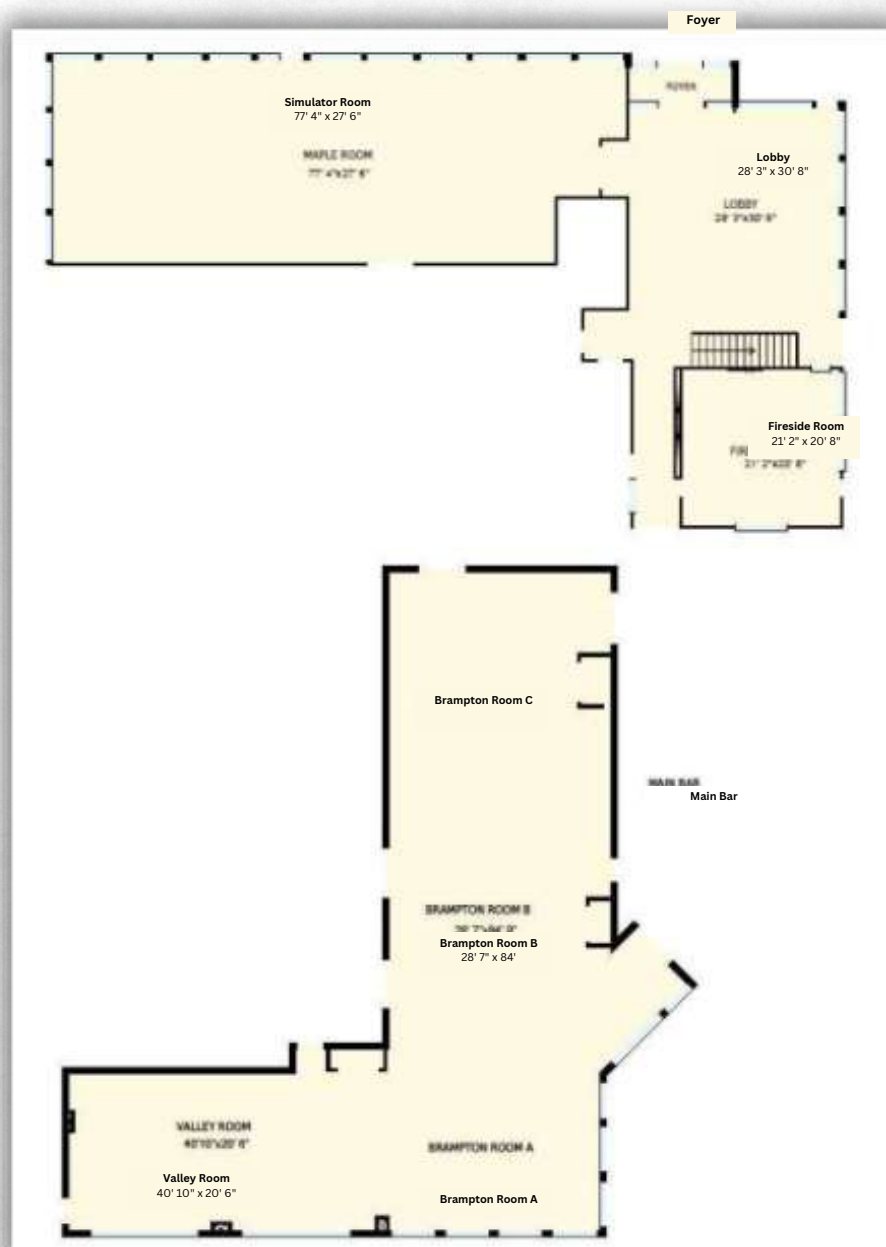
VENUE INFORMATION

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 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.....	\$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



COFFEE & MUFFINS

FRESHLY BAKED MUFFINS / COFFEE & TEA

\$8.00 pp

CONTINENTAL BREAKFAST

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

\$18.50 pp

DELUXE CONTINENTAL BREAKFAST

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

\$21.75 pp

HEALTHY START

SEASONAL FRUIT PLATTER / GREEK YOGURT W/ MAPLE GRANOLA / BRAN MUFFINS / FRITTATA - SPINACH, RICOTTA & CARAMELIZED ONIONS / ONTARIO TURKEY SAUSAGE / JUICE STATION / COFFEE & TEA

\$30.00 pp

HOT BREAKFAST BUFFET (MIN. 20 GUESTS)

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

\$24.50 pp

DELUXE HOT BREAKFAST BUFFET (MIN. 30 GUESTS)

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

\$28.50 pp

BREAKFAST ENHANCEMENTS



FRESHLY BAKED MUFFINS - \$3.45

COFFEE & TEA STATION - \$4.25

CLASSIC EGGS BENEDICT - \$8.25

FRESH FRUIT PLATTER - \$12.00

JUICE CARAFES (ORANGE, APPLE, CRANBERRY) - \$2.00

GREEK VANILLA YOGURT W/ MAPLE TOASTED GRANOLA,
STEWED BLUEBERRIES - \$7.00

‘WELL’ APPLE, KALE, SPINACH, GINGER COLD PRESS JUICE - \$4.00

FRITTATA - SPINACH, RICOTTA & CARAMELIZED ONIONS - \$6.50

LIVE OMELETTE STATION - \$15.00

HOUSE MADE PORRIDGE STATION W/ DEMERARA SUGAR, MAPLE SYRUP,
TOASTED NUTS & DRIED FRUITS, DEHYDRATED BLUEBERRIES - \$9.00

INDIVIDUAL YOGURT SELECTIONS - \$2.00

PEAMEAL STACK W/ BRIOCHE BUN, CARAMELIZED ONIONS, PEAMEAL,
ROASTED RED PEPPER KETCHUP - \$9.00

TOAST STATION W/ TWELVE GRAIN, SOURDOUGH, RYE, WHIPPED BUTTER,
PRESERVES - \$5.00

CROISSANT + DANISH - \$4.00

BRUNCH / SHOWERS (Minimum 40 guests)



THE ROSE GARDEN BRUNCH - \$47.50 PP

COFFEE & TEA / FRESH JUICE / BUTTER CROISSANTS & DANISH PASTRIES / GREEK YOGURT & MAPLE GRANOLA / SEASONAL SLICED FRUITS & BERRIES / BREAKFAST SAUSAGE LINKS / SMOKED BACON / SCRAMBLED FREE RANGE EGGS / ONTARIO BABY GREENS W/ GOAT CHEESE, ROASTED BOSCH PEAR, BLUEBERRIES, WHITE BALSAMIC, SPICED WALNUTS / FUSILLI W/ CREAMY MUSHROOM RAGU, GRATED GRANA PADONA, WILTED ARUGULA / CRISPY SKIN ONTARIO CHICKEN W/ SUNDRIED TOMATO PESTO CREAM / COOKIES / LEMON BURST SQUARES / COCONUT CHOCOLATE SQUARES

THE VALLEY BRUNCH - \$48.75 PP

COFFEE & TEA / FRESH JUICE / BUTTER CROISSANTS / SMOKED BACK BACON EGGS BENEDICT / SPINACH & RICOTTA FRITTATA / TURKEY SAUSAGE / BABY POTATO CAKES / MUSHROOM RAVIOLI W/ ROAST GARLIC & TARRAGON CREAM / CRISPY SKIN ONTARIO CHICKEN W/ SUNDRIED TOMATO PESTO CREAM / SEASONAL SLICED FRUITS & BERRIES / COOKIES / LEMON BURST SQUARES / COCONUT CHOCOLATE SQUARES

THE SUNSET BRUNCH - \$48.75 PP

COFFEE & TEA / FRESH JUICE / BUTTER CROISSANTS & DANISH PASTRIES / SEASONAL SLICED FRUITS & BERRIES / FRENCH TOAST STICKS W/ LOCAL MAPLE SYRUP & CHANTILLY CREAM / SMOKED SALMON W/ CAPERS / TOMATO & BOCCONCINI PLATTER / CURED MEAT PLATTER / SPINACH & RICOTTA FRITTATA / PAN SEARED ATLANTIC SALMON W/ PEAR & RAISIN CHUTNEY / MUSHROOM RAVIOLI W/ ROAST GARLIC & TARRAGON CREAM / COOKIES / LEMON BURST SQUARES / COCONUT CHOCOLATE SQUARES

BRUNCH ADD ONS

ADD BOTTLE OF PROSECCO FOR MIMOSA - \$38

ADD BERRY GARNISHES FOR MIMOSA BAR - \$5

ICED COFFEE STATION W/ DULCE DE LECHE, SWISS CHOCOLATE, WHIPPED CREAM - \$8

INFUSED WATER W/ CUCUMBER MINT, ORANGE & LIME - \$2

POP SHOP W/ GINGER BEER, MADAGASCAN COLA, SICILIAN LEMONADE, ELDERFLOWER TONIC WATER - \$7



POWER BREAK & RELAX OPTIONS

COFFEE SHOP ASSORTED COOKIES / REGULAR & DECAFFEINATED COFFEE / HERBAL TEAS	\$9.00
CHIPS & DIPS KETTLE CHIPS / PEPPERCORN RANCH / CHIPOTLE AIOLI / CORN TORTILLAS / SALSA	\$12.50
ASSORTED TRAY BAKED COOKIES OATMEAL RAISIN / DOUBLE CHOCOLATE / CHOCOLATE CHIP / WHITE CHOCOLATE MACADAMIA	\$26 Per Dozen
WINDSOR TEA (MIN. 20 GUESTS) SCONES / CLOTTED CREAM / SHORTBREAD / PRESERVES / COFFEE & TEA / SPARKLING WATER	\$16.50
SMORES STATION W/ TABLE BONFIRE, GRAHAM CRACKER, FLUFFY MARSHMALLOW, SWISS CHOCOLATE	\$15.00
INDIVIDUAL CHARCUTERIE CUPS W/ BOCCONCINI CAPRESE SKEWER, SALAMI, CALABRESE, MARINATED VEGETABLES, FOCACCIA STICK	\$17.00
CANDY BAR WINE GUMS / JELLYBEANS / M&M'S / CHOCOLATE ALMONDS / SWEDISH BERRIES	\$15.00
THE BUCKINGHAM PALACE W/ TEA SANDWICHES, SAUSAGE ROLL BITES, SCONES, CLOTTED CREAM, PRESERVES, SCOTTISH SHORTBREAD, FRESH SEASONAL FRUIT, TRADITIONAL & FLAVOURED TEAS	\$32.00
SOCIAL CELEBRATION RECEPTION W/ MINI SANDWICHES, GARDEN CRUDITES, DIPS & NAAN BITES, LOCAL & CONTINENTAL CHEESE BOARD, CURED MEAT PLATTER, FRESH SEASONAL FRUIT, COOKIES, LEMON MACAROON BAR, CHOCOLATE COCONUT SQUARES, COFFEE & TEA	\$49.00
HOUSE MADE BAKLAVA W/ LOCAL HONEY & PISTACHIOS	\$10.00
LEMON MACAROON & CHOCOLATE COCONUT SQUARES	\$10.00



SMALL GROUP LUNCH BUFFETS - \$35

SOUP OR SALAD (SELECT ONE)

ROMAINE SALAD

W/ CREAMED GARLIC DRESSING, CROUTONS, SHAVED PARMESAN

MIXED GREEN SALAD

W/ WHITE BALSAMIC

CREAMED SHITAKE & PORCINI MUSHROOM SOUP

W/ TRUFFLE

SMOKED CREAM OF TOMATO SOUP

POTATO & CAMELIZED LEEK SOUP

SANDWICH CHOICE (SELECT ONE)

SMOKED PASTRAMI

W/ RYE, KOSHER PICKLES, DIJON AIOLI, SWISS CHEESE

STRIPLOIN BAGUETTE

W/ CAMELIZED ONIONS, GARLIC AIOLI, ARUGULA, TOMATOES, AGED CHEDDAR

BISTRO TURKEY KAISER

W/ CRANBERRY AIOLI, BRIE, ARUGULA, TOMATO

ONTARIO CHICKEN BURGER

W/ AVOCADO, ARUGULA, TOMATO, DIJON AIOLI, AGED CHEDDAR, CHARRED ONIONS

SALMON NAAN

W/ TZATZIKI, PICO DE GALLO, ARUGULA

PORTOBELLO MUSHROOM CIABATTA

W/ ROAST GARLIC AIOLI, TOMATO, ARUGULA, PICKLED ONIONS

FALAFEL WRAP

W/ HUMMUS, ICEBERG, TOMATOES, ONIONS, CRUMBLE FETA, TZATZIKI

DESSERT

COOKIES / LEMON MACAROON SQUARES / CHOCOLATE COCONUT BROWNIE /
COFFEE & TEA



LUNCH BUFFETS

(Minimum 25 guests)

GREEK STREET BUFFET

\$37.50 pp

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

INDIAN STREET BUFFET

\$37.50 pp

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

TUSCAN MARKET BUFFET

\$39.50 pp

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

GASTRO PUB SALMON

\$41.00 pp

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

DELI STYLE SANDWICH BUFFET

\$38.00 pp

TURKEY & CRANBERRY / BALSAMIC TUNA / SMOKED HAM & DIJON / EGG SALAD / GRILLED VEGETABLE WRAP / HOUSE SALAD / CHEF'S CHOICE DELI SALAD / COOKIES

ITALIAN STREET MARKET

\$40.00 pp

CURED MEAT BAGUETTE W/ SALAMI & CAPICOLA, CIABATTA, ARTICHOKE ASIAGO SPREAD, TOMATOES, ARUGULA / TOMATO & RAPINI SOUP W/ TOASTED ORZO, CANNELLINI BEANS, HERBS, GRANA PADONA / CAPRESE PLATTER W/ FIOR DE LATTE, VINE RIPENED TOMATOES, CHARRED ONIONS, BASIL, AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL / MIXED GREEN SALAD W/ WHITE BALSAMIC VINAIGRETTE / COOKIES / LEMON BARS / CHOCOLATE COCONUT BARS

ONTARIO CHICKEN SUPREME

\$40.00 pp

W/ CIABATTA ROLLS, WHIPPED BUTTER, MIXED GREEN SALAD, WHITE BALSAMIC, RICOTTA & BABY SPINACH CANNELLONI, CHICKEN SUPREME W/ WILD MUSHROOM DEMI / COOKIES / LEMON BARS / CHOCOLATE COCONUT BARS

STEAK FRITES

\$42.00 pp

W/ CIABATTA ROLLS, WHIPPED BUTTER, MIXED GREEN SALAD, WHITE BALSAMIC, HERBED FRIES, PESTO BAKED ROMA TOMATOES, 6OZ NEW YORK STRIPLOIN, PEPPERCORN DEMI, COOKIES / LEMON BARS / CHOCOLATE COCONUT BARS



DINNER BUFFETS

(Minimum 50 guests)

EAST MEDITERRANEAN BUFFET

\$60.00 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 / OREGANO LEMON SALMON / CAKES & COOKIES / COFFEE & TEA

SALMON & CHICKEN BUFFET

\$60.00 pp

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

SOUTHERN BBQ

\$60.00 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

\$65.00 pp

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

SURF & TURF BUFFET

\$65.00 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

NAPLES STREET

\$60.00 pp

W/ CIABATTA ROLLS, WHIPPED BUTTER, MIXED GREEN SALAD, WHITE BALSAMIC, CAESAR SALAD, CURED MEAT & VEGETABLE ANTIPASTO, MARINATED OLIVES, PEPPERONCINI, SPINACH & CHEESE CANNELLONI, CHICKEN PICCATA, VEAL MARSALA, CHARRED BROCCOLINI, CAKES & COOKIES, COFFEE & TEA

CANADIANA

\$65.00 pp

W/ CIABATTA ROLLS, WHIPPED BUTTER, BABY SPINACH SALAD W/ BLUEBERRIES, SPICED PECANS GOAT CHEESE, WHITE BALSAMIC, CHILLED BARLEY SALAD, WILD MAPLE SALMON W/ FENNEL JAM, BRAISED SHORT RIB W/ MUSHROOM REDUCTION & CRISPY ONIONS, HERB ROASTED POTATOES, GREEN BEANS, ROSEMARY BABY CARROTS, TRUFFLE MAC N CHEESE, CAKES & COOKIES, COFFEE & TEA

DINNER BUFFET ENHANCEMENTS



CHEF'S CREATION SOUP OF THE DAY	\$8.00 PP
ROASTED MUSHROOM RAVIOLI	\$10.00 PP
SHRIMP SKEWERS	\$10.00 PP
SHANGHAI VEGETABLE NOODLE STIR FRY LIGHT BALSAMIC AND PESTO CREAM, FRIZZLED ONIONS	\$11.00 PP
HERB CRUSTED CALIFORNIA CUT STRIPLOIN CAVERY W/ VEAL DEMI, MUSTARDS, MINI BUNS	MKT PRICE (SERVES 40)
ROASTED LEG OF LAMB W/ MINT JUS, RAISIN PEAR CHUTNEY, MINI BUNS	MKT PRICE (SERVES 25)
CIDER GLAZED DOUBLE SMOKED HAM LEG W/ MUSTARDS & MINI BUNS	MKT PRICE (SERVES 50)
SLOW ROASTED PORCHETTA W/ CHIMICHURRI, MINI BUNS	MKT PRICE (SERVES 30)



COCKTAIL RECEPTION

VEGETABLE CRUDITES & DIPS GARDEN FRESH VEGETABLES, PEPPERCORN RANCH & HUMMUS	\$9.00 PP
DIPS & SPREADS HUMMUS, ARTICHOKE & ASIAGO, ROASTED RED PEPPER, PITA BITES, CHIPS	\$9.00 PP
VEGETARIAN ANTIPASTO GRILLED AND MARINATED VEGETABLES, OLIVES, BOCCONCINI, ARTISAN BREADS	\$16.00 PP
DOMESTIC & INTENTIONAL CHEESE BOARD GOURMET CRACKERS, CHUTNEYS & GRAPES	\$16.75 PP
EAST COAST OYSTER BAR (MIN. 50 GUESTS) FRESHLY SHUCKED PEI OYSTERS, SIGNATURE SAUCES	Market Price
CURED MEAT & VEGETABLE ANTIPASTO GRILLED AND MARINATED VEGETABLES, OLIVES, BOCCONCINI, SALAMI, CALABRESE, CAPICOLA, ARTISAN BREADS	\$24.00 PP
PUB STYLE PLATTER CHICKEN WINGS, ONION RINGS, BREADED MOZZARELLA, NACHOS, SAUCES & CONDIMENTS	\$27.00 PP
TRUFFLE MAC N CHEESE BOX W/ CHORIZO, HERB PANGRATTATO, AGED CHEDDAR	\$16.00 PP
ASSORTED PIZZAS W/ HAWAIIAN, TINY CUP PEPPERONI, GRILLED VEGETABLES & GOAT CHEESE	\$20.00 per pizza
BAKED WHEEL OF BRIE (SERVES 40 GUESTS) BUTTERED PUFF PASTRY, CROSTINI, BERRY & PORT REDUCTION	\$250
CHILLED POACHED BLACK TIGER SHRIMP HOUSE MADE COCKTAIL SAUCE	\$150 (50 PIECE) \$290 (100 PIECE)
ANGUS BEEF SLIDERS W/ PICKLE, GARLIC AIOLI, CHEDDAR, BRIOCHE	\$120 (40 PIECES)
PULLED PORK SLIDERS W/ BOURBON BBQ SAUCE, SLAW, BRIOCHE	\$120 (40 PIECES)
CHICKPEA FRITTERS W/ CILANTRO AIOLI, TOMATO JAM	\$120 (40 PIECES)
HOT HONEY CHICKEN SLIDERS W/ FRIED CHICKEN, PICKLE, SLAW, CHIPOTLE AIOLI	\$130 (40 PIECES)



HORS D'OEUVRES & CANAPES

ASSORTED HOT CANAPES 1.0 (5 DOZEN)

\$210

SALMON WELLINGTON / MUSHROOM TURNOVER / BEEF WELLINGTON / CHORIZO EMPANADA

ASSORTED HOT CANAPES 2.0 (5 DOZEN)

\$210

MUSHROOM QUESADILLA / SOUTHERN FRIED CHICKEN SKEWER W/ HOT HONEY / BRIE AND LEEK QUICHE / CHORIZO EMPANADA

MINIMUM 4 DOZEN ORDER

SOUTHERN FRIED CHICKEN SKEWER - \$44

W/ HOT HONEY

MUSHROOM QUESADILLA - \$44

DUCK & JALAPENO POT PIE - \$44

BLUE CHEESE, MUSHROOM & FIG TOURTIERE - \$44

BRIE & PUMPKIN ARANCINI - \$44

BACON WRAPPED SCALLOPS (GF) - \$55

LENTIL & CORN CROQUETTE (GF & VEGAN) - \$44

CHORIZO EMPANADA - \$44

BRIE & LEEK QUICHE - \$44

SALMON WELLINGTON - \$44

BEEF WELLINGTON - \$44

MUSHROOM PUFF - \$44

SPANAKOPITA - \$44

PLATED 3 COURSE SERVICE



SALADS

SELECT ONE SALAD OR SOUP CHOICE FOR GROUP

BABY FIELD GREENS SALAD

\$13.00

CUCUMBER, BELL PEPPERS, CHERRY TOMATOES, WHITE BALSAMIC VINAIGRETTE

PEAR & FRISSE SALAD

\$17.00

BABY SPINACH, ROASTED BOSCH PEAR, GOATS CHEESE, SPICED PECANS, SHERRY VINAIGRETTE

APPLE ROMAINE

\$17.00

BABY ROMAINE, CRISP APPLES, AGED WHITE CHEDDAR, SPICED PECANS, APPLE CIDER VINAIGRETTE

TOMATO & FIOR DE LATTE SALAD

\$20.00

RIPENED TOMATOES, TORN FIOR DE LATTE, SALSA VERDE, OLIVE OIL, BALSAMIC

QUINOA

\$11.50

W/ ARUGULA, FRISEE, CHARRED CORN, AVOCADO, LEMON VINAIGRETTE

ICEBERG WEDGE

\$11.50

W/ TOMATO, BLUE CHEESE, DOUBLE SMOKED BACON, PINK PEPPERCORN RANCH, TOASTED QUINOA

SOUPS

SELECT ONE SALAD OR SOUP CHOICE FOR GROUP

SMOKED CREAMED TOMATO SOUP

\$11.50

BASIL OIL, FETA & BLACK OLIVE CRUMBLE

SHERRY & CARAMELIZED ONION PUREE

\$11.50

GRUYERE CROSTINI, SAGE OIL

ZUCCHINI & TRIPLE CREAMED BRIE SOUP

\$11.50

FRIZZLED LEEKS

WILD MUSHROOM VELOUTE

\$11.50

TRUFFLE CREAM, PARMESAN CRISP

YUKON POTATO & CARAMELIZED LEEK SOUP

\$11.50

W/ CRISPY ONIONS & CHIVE OIL

CINNAMON ROASTED ACORN & BUTTERNUT SQUASH SOUP

\$11.50

W/ LOCAL MAPLE CREMA

CARROT, SWEET POTATO & GINGER CREAM

\$11.50

W/ CURRIED APPLES



MAIN COURSE

SELECT UPTO 2 CHOICES FOR THE GROUP

HERB CRUSTED PAN SEARED ONTARIO CHICKEN SUPREME \$32.00 PP
ROAST GARLIC & GRAINY MUSTARD CREAM, HERB ROASTED POTATOES,
ASPARAGUS, ZUCCHINI & BABY CARROT BUNDLE

STUFFED ONTARIO CHICKEN SUPREME \$36.50 PP
SPINACH & BRIE STUFFING, LIGHT TARRAGON CREAM, HERB ROASTED
POTATOES, ASPARAGUS, ZUCCHINI & CARROT BUNDLE

PAN SEARED ATLANTIC SALMON \$40.00 PP
GOLDEN RAISIN CHUTNEY, HERB ROASTED POTATOES, ASPARAGUS,
ZUCCHINI & CARROT BUNDLE

100Z AAA NEW YORK STRIPLOIN \$50.00 PP
PINK PEPPERCORN REDUCTION, HERB ROASTED POTATOES, ASPARAGUS,
ZUCCHINI & BABY CARROT BUNDLE

BRAISED ONTARIO SHORT RIB 47.50 PP \$50.00 PP
BRAISING JUS, HERB ROASTED POTATOES, ASPARAGUS, ZUCCHINI & CARROT
BUNDLE

PAN SEARED AAA BEEF TENDERLOIN MP \$56.00 PP
PORT REDUCTION, HERB ROASTED POTATOES, ASPARAGUS, ZUCCHINI &
BABY CARROT BUNDLE

PAN SEARED EAST COAST HALIBUT MP \$58.00 PP
EGGPLANT CAPONATA, HERB ROASTED POTATOES, ASPARAGUS, ZUCCHINI &
CARROT BUNDLE

SHITAKE MUSHROOM & KALE PHYLLO PARCEL \$32.00 PP
CHERRY TOMATO & BASIL RAGOUT, HERB ROASTED POTATOES, HERB
ROASTED POTATOES, ASPARAGUS, ZUCCHINI & CARROT BUNDLE

HERB & BUTTER ROASTED STEELHEAD TROUT \$43.00 PP
W/ PARSNIP PUREE, BRAISED SAVOY CABBAGE, DOUBLE SMOKED BACON,
TARRAGON BABY CARROTS, SULTANA RELISH

CAULIFLOWER STEAK \$32.00 PP
W/ CARAMELIZED CAULIFLOWER PUREE, BELUGA LENTIL RAGOUT, KING
OYSTER MUSHROOMS, TOASTED NUTS

MAIN COURSE ENHANCEMENTS

POTATO GRATIN UPGRADE \$8.00 PP

ORECCHIETTE POMODORO \$12.00 PP
GRANA PADONA, BASIL, OLIVE OIL, VINE RIPENED TOMATOES

DESSERTS

SELECT ONE CHOICE FOR GROUP



APPLE BLOSSOM

BUTTERED PASTRY, ONTARIO APPLES, ENGLISH CUSTARD

\$11.00

BOURBON VANILLA CHEESECAKE

CRUSHED BISCOFF COOKIES, SPICED PECANS, BOURBON INFUSED DULCE DE LECHE

\$11.00

HONEY CAKE

LOCAL HONEY SPICED VICTORIAN SPONGE, CITRUS CREAM CHEESE, HONEY BUTTERSCOTCH

\$12.00

LEMON PINE NUT TORTE

W/ MEYER LEMON CURD, SHORTCRUST PASTRY, CUSTARD, ALMOND SUGAR

\$12.00

STICKY TOFFEE PUDDING

W/ CARAMEL PRALINE ICE CREAM

\$12.00

COOKIES & CREAM CHOCOLATE CAKE

W/ LAYERED BROWNIE, CREAM CHEESE, OREO COOKIES, GANACHE

\$12.00

LATE NIGHT OFFERINGS

POUTINE

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

\$10 PP

GRAB & GO FISH & CHIPS

BEER BATTERED HADDOCK, PUB STYLE CHIPS, HOUSEMADE TARTAR SAUCE

\$15 PP

LATE NIGHT CHEESEBURGERS

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

\$10 PP

JUMBO SAMOSAS

TAMARIND DIP

\$8 PP

ASSORTED GOURMET FLATBREADS

EIGHT SLICES

\$20 Each



TOURNAMENT/ON COURSE MENU

BREAKFAST GRAB & GO

BREAKFAST SANDWICH & COFFEE TO GO **\$15 PP**

ONTARIO EGG, PEAMEAL, AGED WHITE CHEDDAR, TOASTED ENGLISH MUFFIN,
COFFEE OR TEA

PEAMEAL STACK & COFFEE TO GO **\$15 PP**

BRIOCHE BUN, PEAMEAL, CARAMELIZED ONIONS, SMOKED TOMATO CHUTNEY

ON COURSE / HALFWAY OFFERINGS

BAVARIAN PRETZELS **\$7.25 PP**

HONEY MUSTARD DIP

BBQ LUNCH **\$14.00 PP**

BEEF BURGER, ITALIAN SAUSAGE, CONDIMENTS, TOMATO, ONION, PICKLES,
POTATO CHIPS

CURED MEAT BAGUETTE **\$16.00 PP**

SALAMI, CALABRESE, CAPICOLA, HERB AIOLI, AGED WHITE CHEDDAR,
ICEBERG, TOMATOES, BAGUETTE, POTATO CHIPS

LAMB SAUSAGE **\$17.50 PP**

CARAMELIZED ONIONS, APPLE MINT AIOLI, BRIOCHE BUN, POTATO CHIPS

PORCHETTA SANDWICH **\$18.50 PP**

ONTARIO HERBED PORK, TRUFFLE AIOLI, HONEY HOT SAUCE, PARMESAN,
CRUSTY KAISER, POTATO CHIPS

CHICKEN CLUB WRAP **\$18.50 PP**

PULLED ONTARIO CHICKEN, CHIPOTLE AOILI, BACON, ARUGULA, TOMATO,
CHEDDAR, FLOUR TORTILLA, POTATO CHIPS

DELUXE BBQ LUNCH **\$20.00 PP**

PULLED PORK, CHICKEN BREAST, ITALIAN SAUSAGE, CONDIMENTS, POTATO
CHIPS

ADD ONS

BOTTLED WATER **\$2.00 PP**

AGED WHITE CHEDDAR TO BBQ **\$2.50 PP**

FRESHLY BAKED COOKIES **\$3.00 PP**

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