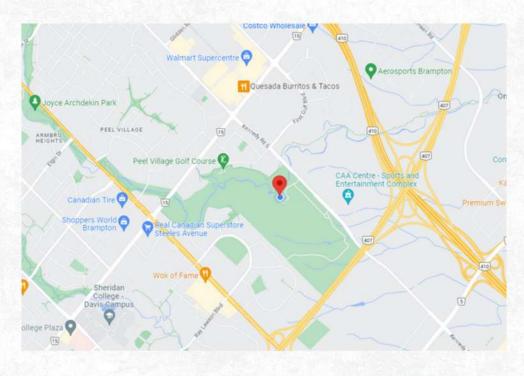


# LOCATION

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.





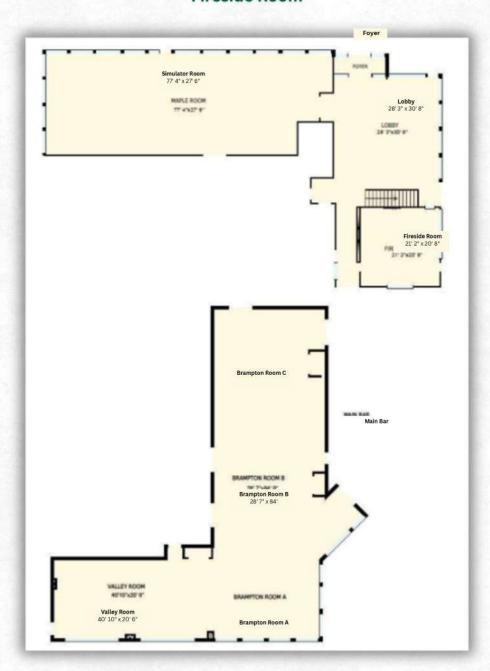
# **VENUE INFORMATION**

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

## **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, BOCCONCINI, ARTISAN BREADS	\$17.00 PP
DOMESTIC & INTENTIONAL CHEESE BOARD CHEESE VARIETY, HOUSE MADE CHUTNEYS & GRAPES	\$18.00 PP
ITALIAN ANTIPASTO  GRILLED AND MARINATED VEGETABLES, OLIVES, BOCCONCINI, SALAMI, CALABRESE, CAPICOLA, ARTISAN BREADS	\$25.00 PP
POUTINE STATION  FRESH CRISPY FRIES, GRAVY, SHREDDED & CHEESE CURDS, PULLED CHICKEN, PULLED PORK, BACON BITS	\$12.00 PP
2 BITE SANDWICH STATION  SHAVED BEEF WITH CARAMELIZED ONIONS & GRAINY MUSTARD,  GARLIC AIOLI, SHAVED HAM & SWISS WITH PICKLE, HONEY DIJON AIOLI,  SHAVED TURKEY WITH CRANBERRY AIOLI AND ARUGULA	\$15.00 PP
ARTISANAL BAKED FOCACCIA PIZZAS SUNDRIED TOMATO & OLIVES, OLIVE OIL & ROSEMARY, FETA & SPINACH	\$10.00 PP
QUESADILLA STATION  GRILLED VEGETABLE, CHICKEN & PULLED PORK WITH LIME-CHIPOTLE SOUR  CREAMS	\$15.00 PP
BRUSCHETTA BOARD CLASSIC TOMATO, ROASTED RED PEPPER, AND ROASTED GRAPE BRUSCHETTA,	\$14.00 PP
WITH CROSTINI	

#### **COCKTAIL RECEPTION**



#### CHILLED SEAFOOD STATION

POACHED TIGER SHRIMP, GRILLED AND MARINATED CALAMARI, SMOKED TROUT AND MACKEREL

\$27.95 PP

#### CHILLED POACHED BLACK TIGER SHRIMP

HOUSE MADE COCKTAIL SAUCE

\$165 (50 PIECES) \$300 (100 PIECES)

#### PEI MUSSELS STATION

GARLIC AND WHITE WINE CREAM & ROASTED TOMATO SAUCE, \$15.00 PP
CRUSTY BAGUETTE

#### ASSORTED PASSED AROUND HOT CANAPES 1.0 (5 DOZEN)

SALMON WELLINGTON / MUSHROOM TURNOVER / BEEF WELLINGTON / CHORIZO EMPANADA

\$210.00

#### ASSORTED PASSED AROUND HOT CANAPES 2.0 (5 DOZEN)

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

\$210.00

## PLATED 3 COURSE SERVICE



### **SALADS**

SELECT ONE SALAD OR SOUP CHOICE FOR GROUP

SHAVED FENNEL & TANGERINE SALAD SHAVED RADISH, FETA, PECANS, FRISEE, HOUSE GREENS & APRICOT VINAIGRETTE	\$16.50
GOLDEN BEET & RAISIN SALAD WITH GOATS CHEESE, TOASTED ALMONDS, HERITAGE GREENS, WHITE BALSAMIC DRESSING & DARK BALSAMIC GLAZE	\$16.50
CHERRY TOMATO & BABY CUCUMBER SALAD BABY BOCCONCINI, BASIL VINAIGRETTE	\$16.50
CRISP ROMAINE SALAD WITH CREAMY GARLIC DRESSING, CROUTONS, SHAVED PARMESAN	\$16.50

### SOUPS

SELECT ONE SALAD OR SOUP CHOICE FOR GROUP

CREAMY CAULIFLOWER WITH FETA, POMEGRANATE & LEMON OIL	\$11.00
ROASTED BUTTERNUT SQUASH & NUTMEG SOUP SWEET POTATO CRISPS & MAPLE THYME CREME	\$12.00
CREAMY TOMATO WITH PESTO GNOCCHI, PARMESAN DUST	\$12.00
CREAMY POTATO WITH BACON, CHEDDAR & CHIVES	\$11.00
ROASTED PARSNIP & PECAN	\$12.00

## **ENTREES**



#### SELECT UP TO 2 CHOICES FOR THE GROUP

PAN SEARED ONTARIO CHICKEN SUPREME WHITE WINE MUSHROOM CREAM, HERB ROASTED POTATOES, STEAMED VEGETABLES	\$35.00 PP
LOCAL OVEN ROASTED TURKEY STEAMED VEGETABLES, HERB ROASTED POTATOES, TRADITIONAL STUFFING, CRANBERRY SAUCE, RICH TURKEY GRAVY	\$42.00 PP
MAPLE ROASTED ATLANTIC SALMON STEAMED VEGETABLES, HERB ROASTED POTATOES, APPLE SAGE CHUTNEY	\$42.00 PP
100Z AAA GRILLED STRIPLOIN STEAMED VEGETABLES, HERB ROASTED POTATOES, CREAMED PEPPERCORN REDUCTION	\$48.00 PP
PEPPERCORN CRUSTED BEEF TENDERLOIN YUKON WHIPPED POTATOES, ROASTED ROOT VEGETABLES, CHERRY POT JUS	\$50.00 PP
BUTTERNUT SQUASH RAVIOLI WITH BROWN BUTTER SAGE CREAM	\$34.00 PP
VEGAN PHYLLO PARCEL WITH ROASTED VEGETABLES, SUNDRIED TOMATO PESTO	\$34.00 PP
DESSERT	
SELECT ONE CHOICE FOR THE GROUP	
ICED WINE TIRAMISU	\$12.00 PP
BLACK VALVET CHOCOLATE HAZELNUT CAKE	\$12.00 PP
CITRUS MANGO CHIFFON CAKE	\$12.00 PP
BAILEYS CHEESECAKE	\$13.00 PP
CAPPUCCINO CHEESECAKE	\$13.00 PP
RASPBERRY YOGURT CHEESECAKE	\$13.00 PP
BANANA CARAMEL CHEESECAKE	\$13.00 PP

COFFEE, TEA SERVICE INCLUDED

### **HOLIDAY BUFFETS**



### LUNCH BUFFET - \$48.00 PP

(MINIMUM 50 PEOPLE)

BABY FIELD GREENS W/ ASSORTED VINAIGRETTES

CAESAR SALAD STATION

THAI NODDLE SALAD

TRI COLOURED CRANBERRY QUINOA SALAD

WINTER ROASTED ROOT VEGETABLES W/ HONEY BUTTER

YUKON GOLD WHIPPED POTATOES

**ONTARIO DEBONED TURKEY** 

**CRANBERRY SAUCE & TURKEY GRAVY** 

TRADITIONAL SHALLOT & SAGE SAVORY STUFFING

BAKED RIGATONI WITH BELL PEPPER CREAM RATATOUILLE, SHAVED PARMESAN

CAKES / CHEESECAKES / MINCE MEAT PIES / FRESH FRUIT

**COFFEE & TEA STATION** 

### **DINNER BUFFET - \$72.00 PP**

(MINIMUM 75 PEOPLE)

**ROASTED BUTTERNUT & ACORN SQUASH SOUP** 

ASSORTED ARTISAN ROLLS W/ WHIPPED BUTTER

BABY FIELD GREENS W/ ASSORTED VINAIGRETTES

CAESAR SALAD STATION

THAI NODDLE SALAD

TRI COLOURED CRANBERRY OUINOA SALAD

**DILL & POMMERY SMASHED POTATO SALAD** 

WINTER ROASTED ROOT VEGETABLES W/ HONEY BUTTER

YUKON GOLD WHIPPED POTATOES

ONTARIO DEBONED TURKEY

**CRANBERRY SAUCE & TURKEY GRAVY** 

CARVED AAA BEEF STRIPLOIN

HORSERADISH, MUSTARDS & VEAL REDUCTION

TRADITIONAL SHALLOT & SAGE SAVORY STUFFING

BAKED RIGATONI WITH BELL PEPPER CREAM RATATOUILLE, SHAVED PARMESAN

CAKES / CHEESECAKES / MINCE MEAT PIES / FRESH FRUIT

**COFFEE & TEA STATION**