



BRAMPTON
GOLF CLUB
— EST. 1921 —

HOLIDAY EVENTS PACKAGE

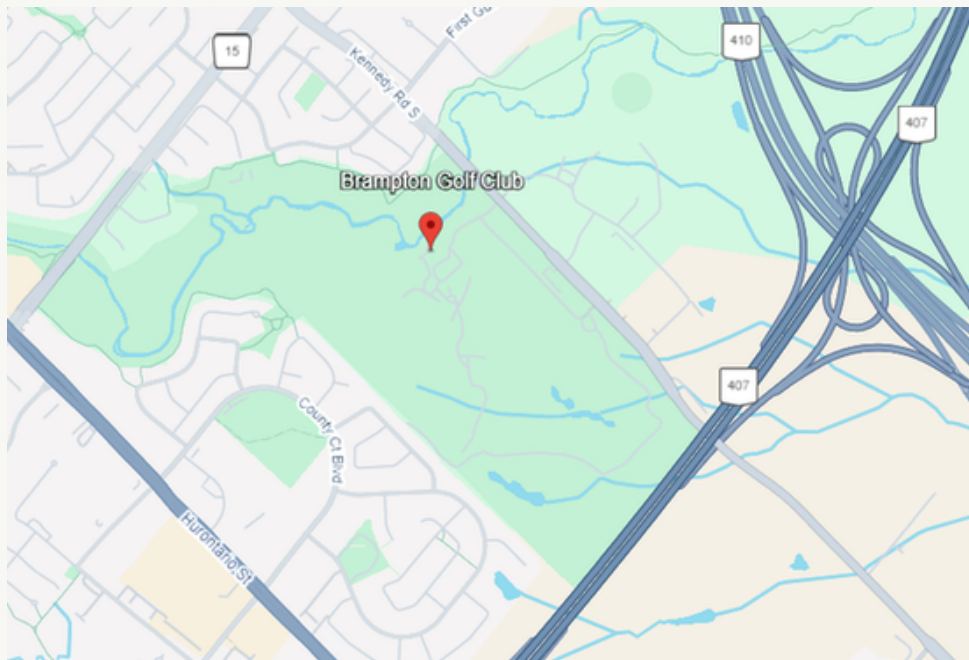
Brampton Golf Club

7700 Kennedy Rd, Brampton, ON, L6W 0A1

**For all inquiries please call 905-457-5700 ext.
294 or email pamin@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.

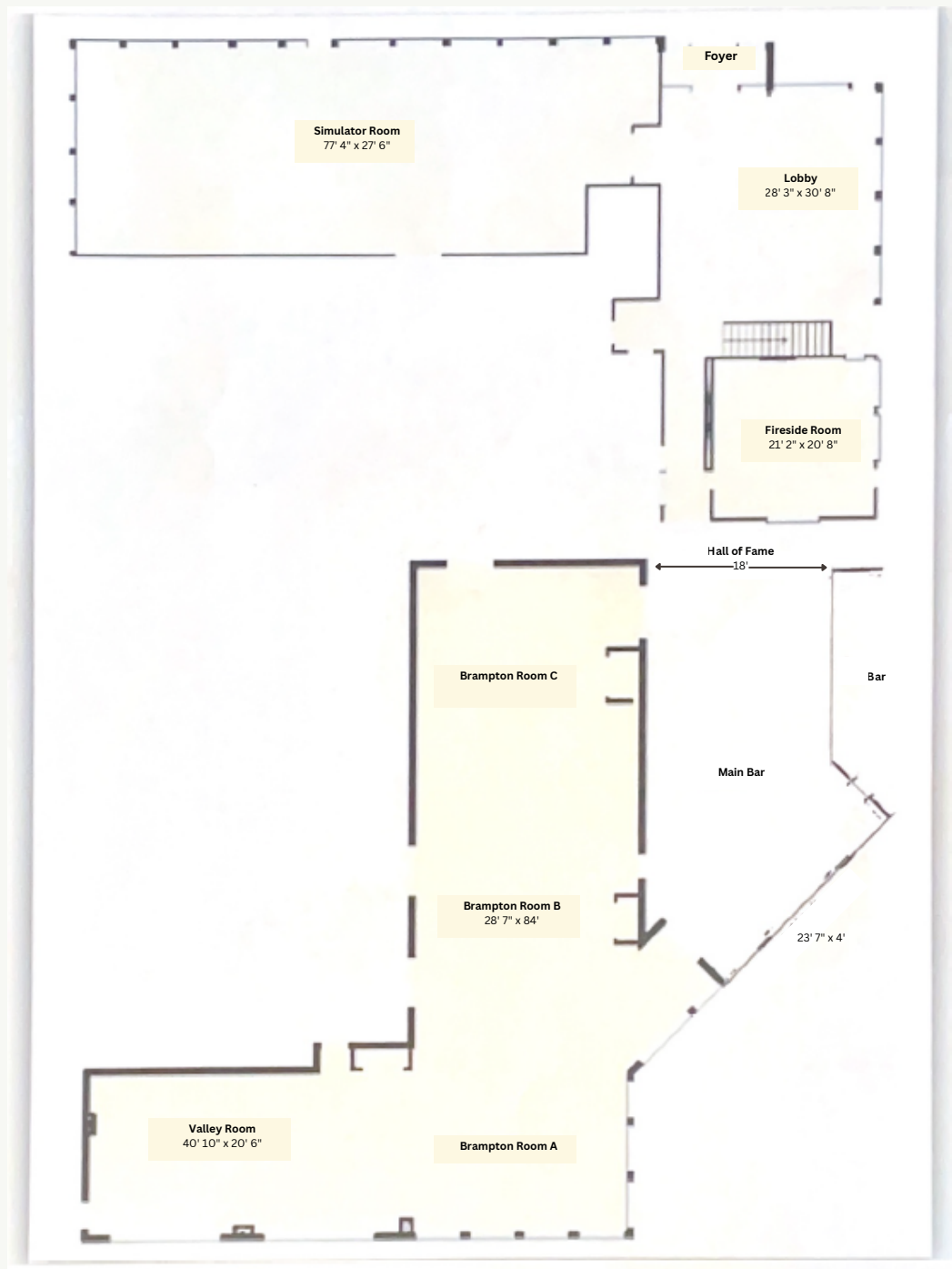


VENUE INFORMATION

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

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

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, CRUMBLed FETA, POPPYSEED VINAIGRETTE \$18.00

APPLE ROMAINE WITH BABY ROMAINE, ARUGULA, SPICED PECANS, AGED WHITE CHEDDAR, APPLE CIDER VINAIGRETTE \$18.00

SOUPS

SELECT ONE SALAD OR SOUP CHOICE FOR THE GROUP

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

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

PLATED DINING



ENTREES

SELECT UP TO 2 CHOICES FOR THE GROUP

UPCHARGE MAY APPLY FOR ADDITIONAL CHOICES

HERB CRUSTED PAN SEARED ONTARIO CHICKEN SUPREME \$42.00
WITH GRAINY MUSTARD CREAM

LOCAL OVEN ROASTED TURKEY \$48.00
TRADITIONAL STUFFING, CRANBERRY SAUCE, RICH TURKEY GRAVY

GRAINY MUSTARD MARINATED ATLANTIC SALMON \$42.00
WITH ROASTED FENNEL & RAISIN CHUTNEY

BRAISED ONTARIO SHORT RIB \$58.00
WITH ROASTED SHALLOT BRAISING JUS

10 OZ NEW YORK STRIPLOIN \$65.00
WITH MERLOT DEMI GLAZE

CHICKEN SUPREME & BEEF TENDERLOIN COMBO \$68.00
WITH VEAL REDUCTION, LIGHT DIJON CREAM

ROASTED CAULIFLOWER STEAK \$38.00
WITH SALSA VERDE, DRIED FRUITS & NUTS, LEMON AGAVE VINAIGRETTE

STUFFED EGGPLANT \$38.00
WITH RUSTIC TOMATO RAGU, WATERCRESS, FENNEL, LENTILS, PUFFED WILD RICE

ALL PROTEINS SERVED WITH SEASONAL VEG BUNDLE & ROASTED BABY POTATOES

PLATED DINING



DESSERTS

SELECT ONE CHOICE FOR THE GROUP

MINIMUM 35 REQUIRED, ALTERNATE DESSERTS AVAILABLE FOR SMALLER GROUPS

TRIPLE CHOCOLATE DREAM	\$12.00
WHITE CHOCOLATE RASPBERRY GENOISE	\$12.00
MOLTEN CHOCOLATE LAVA CAKE	\$12.00
DULCE DE LECHE CHEESECAKE	\$12.00
ONTARIO APPLE BLOSSOM WITH MAPLE CRÈME ANGLAISE	\$10.00
MANGO PANNA COTTA	\$12.00

COFFEE & TEA SERVICE INCLUDED WITH EACH DESSERT

ADDITIONAL COURSES

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

HOLIDAY BUFFETS



LUNCH BUFFET – \$49.95 PP (MINIMUM 50 PEOPLE)

Baby Field Greens w/ assorted vinaigrettes
Caesar Salad Station
Thai Noodle Salad
Tri Colored Cranberry Quinoa Salad

Winter Root Vegetables with Honey Butter
Herb Roasted Baby Potatoes
Ontario Deboned Turkey
Cranberry Sauce & Turkey Gravy
Traditional Shallot & Sage Stuffing
Baked Rigatoni with Bell Pepper Cream Ratatouille, Shaved Parmesan

Cakes / Cheesecakes / Minced Meat Pies / Fresh Fruit
Coffee & Tea Station

DINNER BUFFET – \$75.00 PP (MINIMUM 60 PEOPLE)

Roasted Butternut Squash & Acorn Squash Soup
Assorted Artisan Rolls w/ Whipped Butter
Baby Field Greens w/ assorted vinaigrettes
Caesar Salad Station
Thai Noodle Salad
Tri Colored Cranberry Quinoa Salad
Dill & Pommery Smashed Potato Salad

Winter Root Vegetables with Honey Butter
Yukon Gold Whipped Potatoes
Ontario Deboned Turkey
Cranberry Sauce & Turkey Gravy
Traditional Shallot & Sage Stuffing
Carved AAA Beef Striploin with Horseradish, Mustards, Veal Reduction
Baked Rigatoni with Bell Pepper Cream Ratatouille, Shaved Parmesan

Cakes / Cheesecakes / Minced Meat Pies / Fresh Fruit
Coffee & Tea Station

BEVERAGE LIST



WINES (All prices are by bottle)

RED

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

WHITE

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

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)

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

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

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