



**BRAMPTON**  
**GOLF CLUB**  
— EST. 1921 —

# HOLIDAY EVENTS PACKAGE

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**Brampton Golf Club**

**7700 Kennedy Rd, Brampton, ON, L6W 0A1**

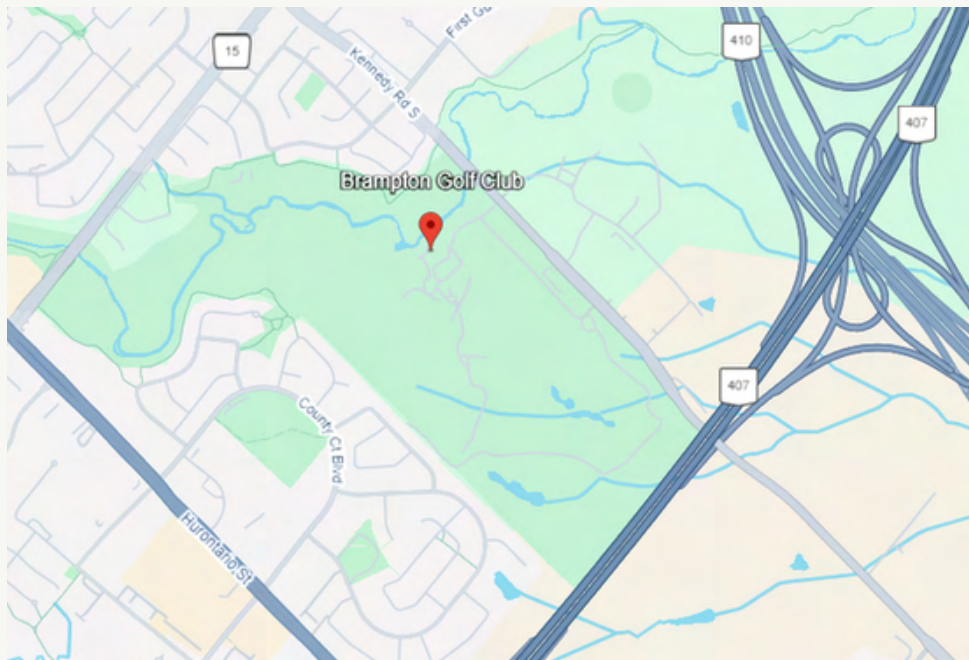
**For all inquiries please call 905-457-5700 ext.  
294 or email [pamin@bramptongolf.com](mailto:pamin@bramptongolf.com)**

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# LOCATION

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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.



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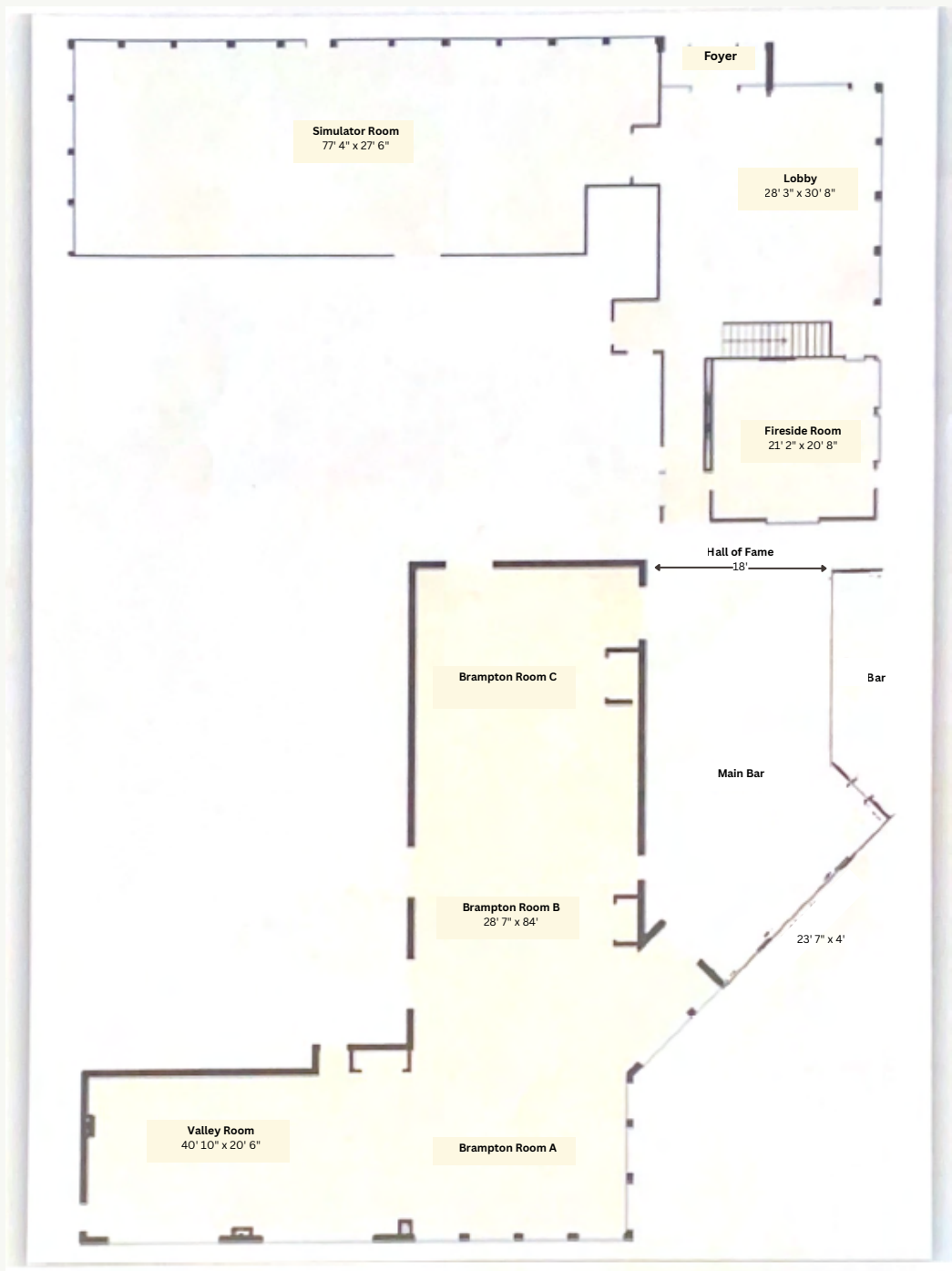
# VENUE INFORMATION

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WE HAVE MULTIPLE SPACES AVAILABLE FOR RENT:

BRAMPTON ROOMS  
(INCLUDES ROOMS A, B, C & THE VALLEY ROOM)

FIRESIDE ROOM



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# BRAMPTON ROOMS

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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.



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# FIRESIDE ROOM

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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.



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# FACILITIES

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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.



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# ROOM RATES AND CAPACITY

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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<br>& HOLIDAYS |                |
|--------------------------------------------------------------------------------|----------|-------------------|----------------|--------------------------------|----------------|
|                                                                                |          | ROOM<br>RENTAL    | F&B<br>MINIMUM | ROOM<br>RENTAL                 | F&B<br>MINIMUM |
| Brampton A<br>(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<br>(Includes Valley)                                            | 96       | \$700 - \$800     | \$3000         | \$850 - \$950                  | \$3500         |
| Brampton B & C                                                                 | 48       | \$500 - \$600     | \$1500         | \$650 - \$750                  | \$2000         |
| All Brampton Rooms<br>(includes seating in Valley<br>&seating on dance floor)  | 192      | \$1000 - \$1200   | \$3500         | \$1100 - \$1300                | \$4000         |
| All Brampton Rooms<br>(excludes seating Valley)                                | 152      | \$900 - \$1000    | \$3500         | \$1000 - \$1200                | \$4000         |
| All Brampton Rooms<br>(excludes seating in Valley<br>& seating on dance floor) | 96       | \$850 - \$950     | \$3250         | \$1000 - \$1200                | \$4000         |
| Fireside Room                                                                  | 20       | \$300 - \$400     | \$500          | \$350 - \$450                  | \$600          |

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# SET UP & EQUIPMENT

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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

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

**COFFEE & TEA SERVICE INCLUDED WITH EACH DESSERT**

## ADDITIONAL COURSES

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

# 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**

[illegible]