

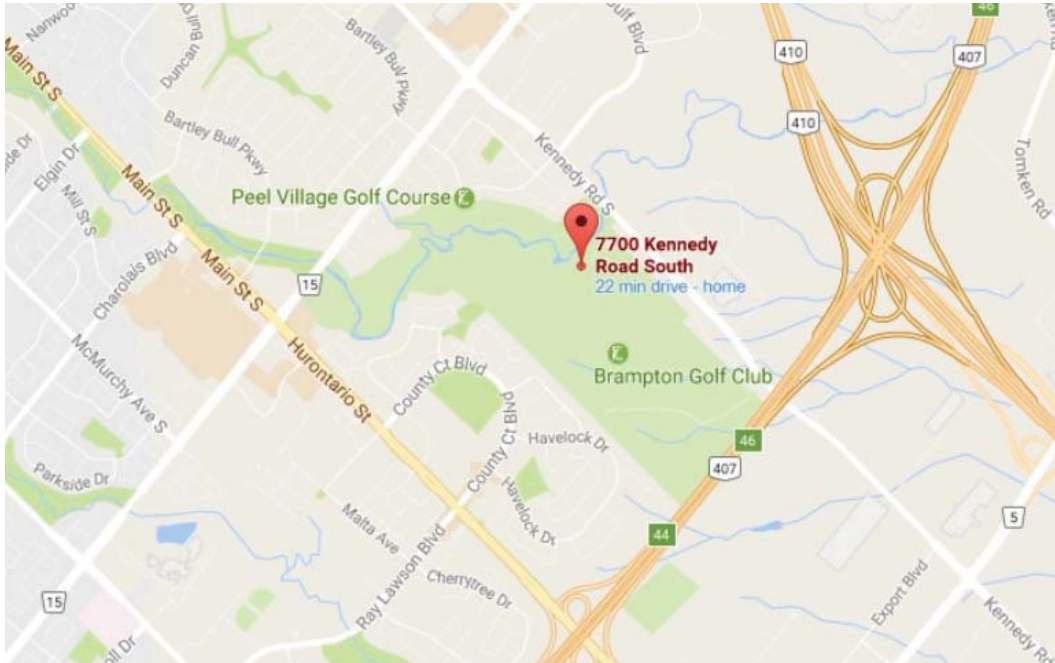
Event Package



FOR EVENT INQUIRIES, PLEASE CONTACT SCOTT GALLANT:
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LOCATION

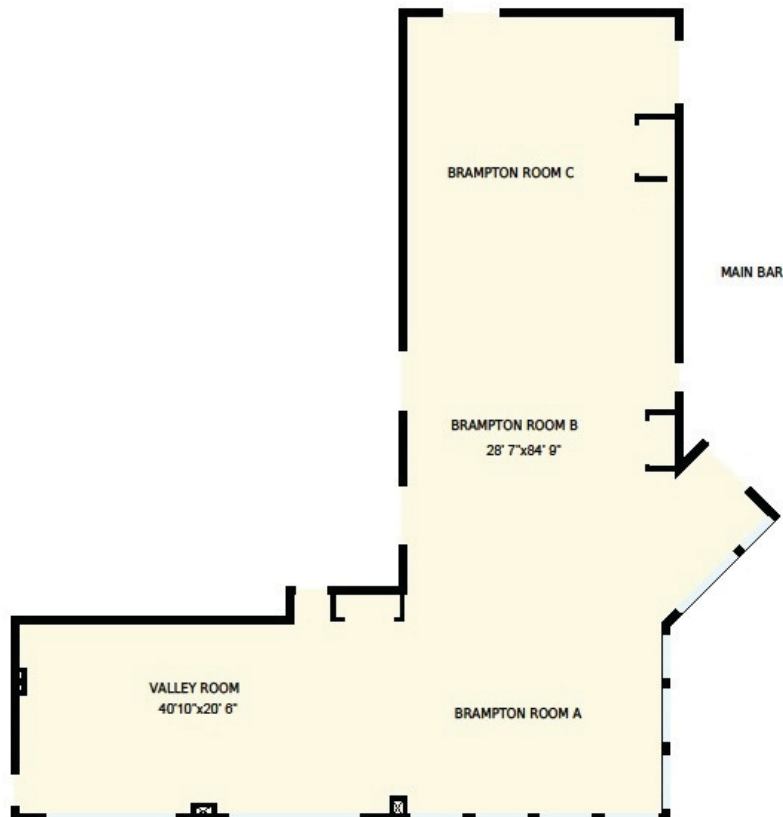
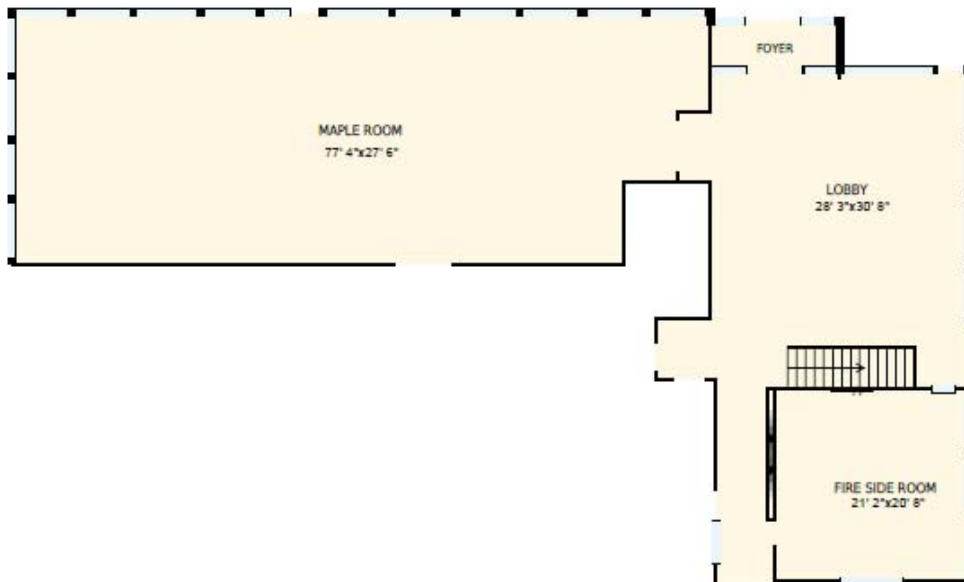
Brampton Golf Club is located at 7700 Kennedy Road South in Brampton, conveniently near Highways 401, 407 and 410. Our central location is easily accessible for all guests coming from various parts of the GTA.



VENUE INFORMATION

We have three spaces available for rent:

Maple Room
Brampton Rooms
(includes Rooms A, B, C & the Valley Room)
Fireside Room



MAPLE ROOM

Our Maple Room is a spacious room with floor to ceiling windows looking out to our beautifully landscaped putting green area. This space has unobstructed views and can be setup with a portable bar and portable dance floor for private functions. It is conveniently located just off the main lobby and is near the washrooms and coat check room.



BRAMPTON ROOMS

Our Brampton Rooms are a versatile space with a stunning view of the first tee. It consists of 4 rooms: Brampton A, B, C & the Valley Room.

Dividing walls allow this space to be made larger or smaller based on the needs of the function. With close proximity to our Main Bar and a permanent dance floor in Brampton A, the Brampton Rooms are a great location for corporate events and private parties. Portable screens and projectors allow for flexibility for room set up. Large windows and skylights fill the room with natural light and create a pleasant and airy 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 capability 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 & CAPACITY

Brampton Golf Club has a variety of options based on the number of guests and desired room.

Room rental includes the following:
 Use of the space for up to 8 hours
 White table linens & white linen napkins
 Podium & microphone
 Free parking
 Free coat check (unattended)

Equipment rentals & extra time may be purchased at an additional cost.

Each space has a standard room rental rate and minimum spending requirement on Food & Beverage before tax and gratuity. All food, beverages and equipment rentals count towards the minimum.

17% gratuity applies to all food and beverages.

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	\$250	\$1500	\$500	\$1,750
Brampton B	32	\$100	\$500	\$100	\$500
Brampton A & B (includes Valley)	96	\$350	\$2,000	\$600	\$2,250
Brampton B & C	48	\$200	\$750	\$200	\$750
All Brampton Rooms (includes seating in Valley & seating on dance floor)	192	\$400	\$2,250	\$750	\$2,250
All Brampton Rooms (excludes seating Valley)	152	\$400	\$2,250	\$750	\$2,250
All Brampton Rooms (excludes seating in Valley & seating on dance floor)	96	\$400	\$2,250	\$750	\$2,250
Maple	72	\$250	\$1,500	\$400	\$2,000
Fireside	14	\$150	\$350	\$150	\$350

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 and microphone are included with the room rental.

Set up options available are:

Boardroom
Hallow 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	\$50.00
Conference Telephone	\$50.00
Screen	\$25.00
Flip Chart with Markers	\$35.00
Note Pad and Pen Combo	\$1.00
Sound Mixer	\$50.00
LCD Projector	\$50.00
Lapel Microphone	\$75.00
Additional Portable Microphone	\$75.00
Elevated Stage	\$150.00

BREAKFAST BUFFETS

A minimum of 20 people is required for a breakfast buffet.
Gluten Free & Dairy Free options are available upon request and must be received 7 days in advance.

Continental Breakfast \$12.95 pp

Chef's selection of Freshly Baked Muffins, Breakfast Pastries
and Croissants
Butter & Fruit Preserves
Selection of Chilled Orange, Cranberry and Apple Juice
Coffee and Tea Station

Traditional Hot Start \$17.95 pp

Whole Wheat & White Texas Toast
Country Fresh Scrambled Eggs (GF)
Maple Smoked Bacon (GF)
Farmer's Sausage
Home Fries (GF)
Selection of Chilled Orange, Cranberry and Apple Juice
Coffee & Tea Station

Full Brampton Breakfast \$21.95 pp

Chef's selection of Freshly Baked Muffins, Breakfast Pastries
and Croissants
Butter & Fruit Preserves
Seasonal Freshly Sliced Fruit (GF)
Country Fresh Scrambled Eggs (GF)
Maple Smoked Bacon (GF)
Farmer's Sausage
Home Fries (GF)
Selection of Chilled Orange, Cranberry and Apple Juice
Coffee & Tea Station

Deluxe Continental Breakfast \$15.50 pp

Chef's selection of Freshly Baked Muffins, Breakfast Pastries
and Croissants
Butter & Fruit Preserves
Seasonal Freshly Sliced Fruit (GF)
Selection of Chilled Orange, Cranberry and Apple Juice
Coffee and Tea Station

Health Kick Continental \$16.00 pp

Selection of Chef's Mini Bagels and Light Cream Cheese
Butter & Fruit Preserves
Seasonal Freshly Sliced Fruit with Natural Maple Spiked Greek
Yogurt (GF)
Honey Oat Roasted Granola
Selection of Chilled Orange, Cranberry and Apple Juice
Coffee & Tea Station

Brampton Brunch \$39.95 pp

A minimum of 30 people is required for brunch.

Chilled Fruit Juices
Freshly Baked Muffins - Croissants - Danishes
Ciabatta Rolls - Butter - Fruit Preserves
Baby Field Greens Salad - Caesar Salad - Coleslaw
Omelet Station with Ham, Mushroom, Onion, Peppers, Cheese
& Tomatoes (GF)
Country Fresh Scrambled Eggs (GF)
Maple Smoked Bacon (GF)
Farmer's Sausage
Home Fries (GF)
Oven Baked Salmon with Dill Crust
Braised Chicken Breast in Roasted Pepper Cream (GF)
Steamed Vegetables (GF)
Herb Roasted Potatoes (GF)
Pastries - Cookies - Tarts - Brownies - Fruit
Coffee & Tea Station

GF = Gluten Free

Subject to 17% service charge on all food & beverage items. Pricing subject to HST.

BREAKFAST ENHANCEMENTS

Assortment of Freshly Baked Muffins	\$ 2.25 pp
Individual Maple Spiked Yogurt Parfait	\$ 6.00 pp
Assortment of Whole Fruit Selection	\$ 4.00 pp
Seasonal Freshly Sliced Fruit Platter	\$ 6.00 pp
Mini Bagels with Cream Cheese	\$ 4.00 pp
Chilled Orange, Cranberry & Apple Juices	\$ 3.25 pp
Coffee & Tea Station	\$ 2.75 pp

BREAK OUT & SNACK OPTIONS

Assorted Tray of Freshly Baked Cookies \$19.50 per dozen

Oatmeal Raisin - White Chocolate Macadamia
Double Chocolate - Chocolate Chip

Summer Break \$7.50 pp

Assorted Seasonal Fresh Fruit Kabobs
Yogurt Dip
Ice Cold Lemonade & Iced Tea

Power Break \$13.50 pp

Assortment of Artisan Cheese
Freshly Sliced Fruit

Coffee Shop \$5.50 pp

Platter of Assorted Freshly Baked Cookies
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Traditional & Herbal Teas

Winter Break \$7.00 pp

Platter of Assorted Freshly Baked Cookies
Hot Chocolate

Ice Cream Break \$7.00 pp

Assortment of Ice Cream Bars
Freezies (GF)
Assorted Soft Drinks

GF = Gluten Free

Subject to 17% service charge on all food & beverage items. Pricing subject to HST.

LUNCH BUFFETS

A minimum of 20 people is required for a lunch buffet.

Gluten Free & Dairy Free options are available upon request for \$1.50 pp and must be received 7 days in advance.

Deli Style Pre-Made Sandwich Buffet

\$23.95 pp

Baby Field Green Salad with Assorted Vinaigrettes (GF)
Creamy Coleslaw (GF)
Turkey & Cranberry Aioli - Roast Beef & Horseradish Aioli
Smoked Ham & Dijon Aioli - Tuna Salad - Egg Salad
Served on Artisan Breads & Buns
Butter Tarts - Brownies - Cookies
Coffee & Tea Station

Chef's Pre-Made Fajitas

\$25.95 pp

Baby Field Green Salad with Assorted Vinaigrettes (GF)
Creamy Coleslaw (GF)
Grilled Chicken - Grilled Striploin - Cajun Sautéed Vegetables
Warm Tortillas (GF)
Garden Salsa - Sour Cream - Mixed Cheese Blend
Butter Tarts - Brownies - Cookies
Coffee & Tea Station

Heart Smart Lunch

\$29.95 pp

Assorted Ciabatta Clusters with Whipped Butter
Baby Field Green Salad with Assorted Vinaigrettes (GF)
Mediterranean Grilled Vegetable Quinoa Salad
Vine Ripened Tomato & Bocconcini Salad with (GF)
Balsamic Glaze & Olive Oil
Citrus & Thyme Grain Fed Chicken Breast - Char Grilled (GF)
Maple Salmon with Apple Fennel Slaw (GF)
Freshly Sliced Fruit Platter (GF)
Coffee & Tea Station

Deluxe Lunch Grill

\$24.95 pp

Baby Field Green Salad with Assorted Vinaigrettes (GF)
Caesar Salad
Creamy Coleslaw (GF)
Potato Salad (GF)
Beef Burgers - Hot Italian Sausage - Garden Vegetable Burgers
Fresh Kaisers - Sausage Buns
Mustards - Relish - Ketchup - Pickles - Hot Peppers
Sauerkraut - Tomato Slices - Onions
Butter Tarts - Brownies - Cookies
Coffee & Tea Station

Tuscan Buffet

\$29.95 pp

Garlic Breads - Focaccia Sticks
Chef's Choice Soup
Tuscan Greens with Roma Tomatoes, Purple Onions,
Herb Croutons, Peperoncini, House Vinaigrette
Caesar Salad
Panko & Rosemary Crusted Chicken Parmesan
Balsamic Grilled Vegetarian Pasta with Pepper Cream
Butter Tarts - Brownies - Cookies
Coffee & Tea Station

Mediterranean Buffet

\$35.95 pp

Assorted Ciabatta Clusters with Whipped Butter
Baby Field Green Salad with Assorted Vinaigrettes (GF)
Italian Pasta Salad
6oz Striploin (GF)
Chicken Souvlaki (GF)
Mustards - Tzatziki
Butter Tarts - Brownies - Cookies
Coffee & Tea Station

Lunch Enhancements

Baby Spinach Salad with Spiced Pecans, Goat Cheese, Blueberries, Lemon Honey Vinaigrette +\$1.75 pp
Caesar Salad with Crisp Romaine, Croutons, Bacon, Parmesan Cheese, Lemon, Garlic Dressing +\$1.75 pp
Chef's Choice Soup +\$5.00 pp

GF = Gluten Free V = Vegetarian

Subject to 17% service charge on all food & beverage items. Pricing subject to HST.

LUNCH A LA CARTE

Available daily from 11:00AM - 2:00PM.
Minimum 20 guests required.

Please select one appetizer, one entree and one dessert for your group.
For multiple choices, an additional \$3.50pp will be applied.

All lunches come with assorted ciabatta clusters with whipped butter, coffee & tea service.

APPETIZERS

(choose one)

Baby Field Greens with Lemon Honey Vinaigrette (GF, V)
Caesar Salad
Roasted Tomato Bisque (GF, V)
Bell Pepper Cream Bisque with Arugula Pesto (GF, V)

ENTREES

(choose one)

Mushroom Canelloni (V)
Chardonnay Cream Sauce - Truffle Oil
\$27.95 pp

6oz Grilled Grain Fed Chicken Breast (GF)
Seasonal Vegetable - Roasted Potatoes - Roasted Pepper Cream
\$28.95 pp

6oz Dry Aged Striploin - Port Ju's (GF)
Seasonal Vegetables - Roasted Potatoes
\$32.95 pp

4 oz Pan Seared Atlantic Salmon Filet & 2 Garlic Poached Shrimp (GF)
Cherry Glaze - Seasonal Vegetables - Roasted Potatoes
\$34.95 pp

DESSERTS

(choose one)

Blueberry Cold Set Cheesecake
Vanilla Creme Brule (GF)
White Chocolate Mouse with Seasonal Berries (GF)

GF = Gluten Free V = Vegetarian

Subject to 17% service charge on all food & beverage items. Pricing subject to HST.

ALL DAY MEETING PACKAGES

A minimum of 25 people is required for a corporate package.

Gluten Free & Dairy Free options are available upon request for \$1.50 pp and must be received 7 days in advance.

Corporate Package #1

\$49.95 pp

Deluxe Continental Breakfast

Chef's selection of Freshly Baked Muffins, Breakfast Pastries
and Croissants
Butter & Fruit Preserves
Seasonal Freshly Sliced Fruit (GF)
Selection of Chilled Orange, Cranberry and Apple Juice
Coffee and Tea Station

Mid Morning Break

Coffee & Tea Station Refreshed

Buffet Lunch

Baby Field Greens with Assorted Vinaigrettes
Chef's Choice Daily Soup
Assorted Butter Tarts & Brownies
Coffee & Tea Station

Choice of 1 of the following:

- 1) Grilled Chicken Breast with Roasted Pepper Cream (GF)
Herb Roasted Potatoes
Seasonal Vegetable
Ciabatta Clusters with Whipped Butter
- 2) Tuscan Chicken Penne Pasta with Mediterranean Roasted
Vegetables in a Basil Pesto Sauce
Artisan Garlic Toasts

Afternoon Break

Coffee & Tea Station Refreshed

Corporate Package #2

\$57.95 pp

Deluxe Continental Breakfast

Chef's selection of Freshly Baked Muffins, Breakfast Pastries
and Croissants
Butter & Fruit Preserves
Seasonal Freshly Sliced Fruit (GF)
Selection of Chilled Orange, Cranberry and Apple Juice
Coffee and Tea Station

Mid Morning Break

Selection of Granola Bars
Coffee & Tea Station Refreshed

Buffet Lunch

Baby Field Greens with Assorted Vinaigrettes
Chef's Choice Daily Soup
Assorted Butter Tarts & Brownies
Coffee & Tea Station

Choice of 1 of the following:

- 1) Grilled Chicken Breast with Roasted Pepper Cream (GF)
Herb Roasted Potatoes
Seasonal Vegetable
Ciabatta Clusters with Whipped Butter
- 2) Tuscan Chicken Penne Pasta with Mediterranean Roasted
Vegetables in a Basil Pesto Sauce
Artisan Garlic Toasts

Afternoon Break

Freshly Baked Assorted Cookies
Coffee & Tea Station Refreshed

GF = Gluten Free V = Vegetarian

Subject to 17% service charge on all food & beverage items. Pricing subject to HST.

POLICIES & INFORMATION

ESTIMATE

An estimate will be provided at the time of booking based on the function requirements given at that time. Changes to food and beverage may be made up to 7 days prior to the function. If we do not receive any changes, the items on the estimate are what will be billed.

GUARANTEED NUMBERS

A guaranteed number of persons is required 7 days prior to the function. The guaranteed number is what will be charged unless the numbers increase. If a guaranteed number is not provided, the estimate number will be used as the guaranteed number.

MEAL SELECTIONS

All menus must be selected a minimum of 2 weeks (14 days) prior to the event date. Please communicate any dietary restrictions no later than 7 days prior to the event date. Brampton Golf Club will make all efforts possible to accommodate dietary needs but cannot guarantee alternatives for all requests. Some requests may be subject to an additional charge.

TIMES

Room rentals are for 8 hours. Any booking exceeding 8 hours will be subject to an additional room rental fee of \$50.00/hour + HST. Access is granted 30 minutes prior to the scheduled start time. Earlier access may be arranged subject to availability and management approval. From December - mid-April, additional fees may apply to open outside of our normal business hours.

DEPOSIT

A standard \$500.00 non-refundable deposit is required and will go towards the final bill. We accept cash, cheque, Interac, Visa or MasterCard. A tentative booking may be made at any time – a booking will not be considered firm without a signed contract and deposit.

CANCELLATION

If received prior to 7 days before the scheduled function, only the deposit will be held. If received within 7 days, the full amount of the estimate will be charged to the account.

PAYMENT SCHEDULE

Brampton Golf Club requires a \$500.00 deposit due upon signing the catering contract. The remaining balance of the estimate is due on or before the day of the event based on the numbers confirmed 7 days in advance. Any additional charges will be added to the account and are due within 30 days from the function date. If a credit is owed, it will be issued by cheque within 2 weeks from the event date.

OUTSIDE VENDORS

Food and beverage must be purchased from the Club. Outside food vendors are not permitted. Exceptions may be granted at management's discretion based on the request. Standard room rental rates and food and beverage minimums will apply.

ALCOHOL POLICY

All alcohol must be purchased from Brampton Golf Club and served in accordance with Ontario liquor laws. The Alcohol and Gaming Commission regulate the sale of alcoholic beverages and as a licensee, Brampton Golf Club is responsible for the administration of these regulations. No alcoholic beverages may be brought onto or taken out of our licensed establishment from any outside sources. All alcoholic products must be purchased through the club's liquor license.

Bar service commences at 11:00am and will conclude no later than 1:00am. The club reserves the right to verify the identification of any person who appears to be less than 25 years of age.

SOCAN & RE:SOUND

We are required by law to collect royalties on behalf of the Society of Composers, Authors and Music Publishers of Canada (SOCAN). These fees will apply whenever copyright music is played at an event. We are also required by law to obtain a Re:Sound music license which compensates artists and recording companies. Both are determined by room capacities and if the event is with or without dancing. Fees are subject to change without notice. HST is applicable on all fees.

DRESS CODE

In order to maintain the high standard of good taste and decorum, we expect our members and guests to conform to the Club's policy on dress code. Please inform your guests of our dress code prior to their arrival to the Club. A copy of our dress code is also available on our website www.bramptongolf.com.