Happily Ever After Starts Here...

All-Inclusive

Wedding Packages

BRAMPTON

GOLF CLUB

FOR INQUIRIES ON WEDDINGS, PLEASE CONTACT:
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BRAMPTON'S BEST WEDDING VENUE

Congratulations!

WWW.BRAMPTONGOLF.COM

Thank you for considering Brampton Golf Club to host your special day. Brampton Golf Club has been a local wedding destination for decades. Enriched with over a 90 year history of serving the local community, we offer a beautiful, mature setting and professional, experienced team that will help make your vision of your day come true.

Our All-Inclusive Wedding Packages include the following:

Complimentary menu tasting for two
Room rental fees
Exclusive use and access to the rooms starting at 9:00am on the day of your wedding until 1:00am
Fireside Room (used for Bride and bridal party)
White linens
Podium & microphone
Easel
Wifi connection
Complimentary use of the coat room (unattended)
Complimentary parking
Lush, beautiful backdrop for your wedding photography
Late night cake cutting service

Contact us today to see how we can help make your dream come true!

BRAMPTON

SGALLANT@BRAMPTONGOLF.COM | 905.457.5700 EXT.223

Pearl

Package

$115.00

per person

Subject to 17% service fee & HST
Pricing is subject to change without notice.

COCKTAIL RECEPTION
Chef's selection of hot hors d'oeuvres (based on three per person)

DINNER (3 COURSE MEAL)
Includes artisan ciabatta clusters, creamed butter, regular and decaffeinated coffee and tea

APPETIZER
Local greens with arugula, red oak, green oak, beet tops, cherry tomatoes, bell peppers, English cucumber, honey scented lemon vinaigrette

ENTREE
Pan seared Ontario free range chicken supreme with honey roasted baby carrots, roasted red pepper pesto puree, light Dijon cream

DESSERT
Tahitian vanilla cheesecake with fresh seasonal berries, lemon custard

LATE NIGHT SERVICE

Coffee & tea station
Wedding cake station - cut & platter display (cake to be supplied by wedding)

DOMESTIC BAR SERVICE (5 hours)

House red & white wine
Draught beer including: Coors Light, Alexander Keith's IPA, and Steam Whistle
A selection of canned and bottled beers, including craft selections and coolers

Spirits including: Bacardi Rum, Tanqueray Gin, Canadian Club Rye, Famous Grouse Scotch and Skyy Vodka

Non-alcoholic beverages including pop, juice, and sparkling water

Emerald

Package

COCKTAIL RECEPTION

Assorted dips & spreads with toasted pita & corn tortillas
Chef's selection of hot hors d'oeuvres (based on three per person)

$125.00

per person

Subject to 17% service fee & HST
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DINNER (3 COURSE MEAL)

Includes artisan ciabatta clusters, creamed butter, regular and decaffeinated coffee and tea

APPETIZER (Choice of One)

Local greens with arugula, red oak, green oak,, beet tops, cherry tomatoes, bell peppers, English cucumber, honey scented lemon vinaigrette
or
Baby spinach salad with candied pecans, sun dried cranberries, roasted Bosc pear, local goat cheese, maple vinaigrette

ENTREE (Choice of One)

Pan seared Ontario free range chicken supreme with honey roasted baby carrots, roasted red pepper pesto puree, light Dijon cream
or
Raspberry maple glazed Atlantic salmon with king oyster mushroom & citrus scented risotto, tarragon beurre blanc

DESSERT (Choice of One)

Tahitian vanilla cheesecake with fresh seasonal berries, lemon custard
or
Chocolate raspberry bomb with fresh seasonal berries

LATE NIGHT SERVICE

Assorted tarts, cookies, brownies
Coffee & tea station
Wedding cake station - cut & platter display (cake to be supplied by wedding)

BEVERAGE SERVICE

DOMESTIC BAR (5 hours)

House red & white wine
Draught beer including: Coors Light, Alexander Keith's IPA, and Steam Whistle
A selection of canned and bottled beers, including craft selections and coolers

Spirits including: Bacardi Rum, Tanqueray Gin, Canadian Club Rye, Famous Grouse Scotch and Skyy Vodka

Non-alcoholic beverages including pop, juice, and sparkling water

Sapphire

Package

$130.00

per person

Subject to 17% service fee & HST
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COCKTAIL RECEPTION

International & continental cheese board with gourmet crackers & chutneys
Assorted dips & spreads with toasted pita & corn tortillas
Chef's selection of hot hors d'oeuvres (based on three per person

DINNER (3 COURSE MEAL)

Includes artisan ciabatta clusters, creamed butter, regular & decaffeinated coffee & tea

APPETIZER (Choice of One)

Local greens with arugula, red oak, green oak, beet tops, cherry Tomatoes, bell peppers, English cucumber, honey scented vinaigrette
or
Baby spinach salad with sun dried cranberries, goat cheese, spiced pecans in a maple vinaigrette
or
Local zucchini & French brie soup with chive creme

ENTREE (Choice of One)

Pan seared Ontario free range chicken supreme with honey roasted baby carrots, roasted red pepper pesto puree, light Dijon cream
or
Raspberry maple glazed Atlantic salmon with king oyster mushroom & citrus scented risotto, tarragon beurre blanc
or
Dijon & horseradish marinated Collingwood's Artisan Farms' striploin of beef with white truffle whipped Yukon potatoes,, buttered asparagus, port glazed shallot jus

DESSERT (Choice of One)

Tahitian vanilla cheesecake with fresh seasonal berries, lemon custard
or
Chocolate raspberry bomb with fresh seasonal berries
or
Triple chocolate European mousse with fresh seasonal berries

LATE NIGHT SERVICE

Assorted flatbreads
Assorted tarts, cookies, brownies
Coffee & tea station
Wedding cake station - cut & platter display (cake to be supplied by wedding)

BEVERAGE SERVICE

DOMESTIC BAR SERVICE (5 hours)

House red & white wine
Draught beer including: Coors Light, Alexander Keith's IPA, and Steam Whistle
A selection of canned and bottled beers, including craft selections and coolers

Spirits including: Bacardi Rum, Tanqueray Gin, Canadian Club Rye, Famous Grouse Scotch and Skyy Vodka

Non-alcoholic beverages including pop, juice, and sparkling water

Cocktail Reception

SELECT ANY OF THE FOLLOWING TO ENHANCE YOUR
COCKTAIL RECEPTION OR LATE NIGHT BUFFET

Subject to 17% service fee & HST
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COLD CANAPES (per dozen - minimum order of 3 dozen each)

Black Tiger Shrimp Salsa Cucumber Rounds	$35
Smoked Chicken Mini Pita	$35
Prosciutto Melon	$35
Peking Duck Crepe	$35
Thai Chicken Tulip	$35
Goat Cheese Truffle Tulip with Blueberries	$35
Herbed Goat Cheese Baguette	$35
Antipasto Boconnicini Crostini	$35
Beef & Balsamic Onion Crostini	$35

HOT HORS D'OEUVRES (per dozen - minimum order of 2 dozen each)

Mango Duck Turnover	$30
Mini Beef Wellington	$30
Mushroom & Leek Crescent	$30
Vegetarian Somosa	$30
Fried Peking Duck Bundle	$30
Crab Meat Croquette	$30
Chicken Satay	$30
Lamb Satay	$30
Vegetarian Spring Roll	$30
Brie & Leek Quiche	$30
Crab & Brie Phyllo	$35
Bacon Wrapped Scallops	$40
Sugar Cane Shrimp	$40
Truffle Mac & Cheese Fritter	$40
Candied Hot Smoked Salmon	$40
Coconut Shrimp	$40

COLD CANAPES & HOT HORS D'OEUVRES PACKAGES

Chef's Selection of Assorted Cold Canapés (60 pieces)	$160
Chef's Selection of Assorted Hot Hors d'oeuvres (60 pieces)	$160

SELECT ANY OF THE FOLLOWING TO ENHANCE YOUR
COCKTAIL RECEPTION OR LATE NIGHT BUFFET

Additional Enhancements

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Freshly Baked Assorted Cookies $3.00pp
Chocolate chip, double chocolate, white chocolate macadamia nut, oatmeal raisin

Assorted Brownies, Lemon Tarts, Butter Tarts $5.00pp

Traditional Cheese Board $6pp
Cheddar, marble Swiss, French brie, gourmet crackers, grapes

International Cheese Board $8pp
Selection of imported hard and soft cheeses, gourmet crackers, grapes

Baked Wheel of Brie. $200 (serves 60)
Buttered puff pastry, wild berry coulis, gourmet crackers

Vegetable Crudite $4.50pp
Peppers, carrots, celery, cucumber, cauliflower, broccoli, peppercorn ranch, blue cheese

Gourmet Dips & Spreads $5pp
Roasted red pepper, artichoke & Asiago, hummus, salsa, pita points, baguettes, nacho chips

Vegetarian Antipasto $6pp
Eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun dried tomatoes, Bocconcini, artisan breads

Assorted Tea Sandwiches $7.50pp
Cucumber & cream cheese, egg salad, tuna salad, ham & Dijon aioli, turkey & cranberry aioli, roast beef & horseradish

Smoked Salmon Platter $8.50pp
Capers, shallots, lemon wedges

Cured Meat Antipasto $9pp
Parma prosciutto, capicola, calabrese salami, eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun dried tomatoes, Bocconcini, artisan breads

Charcuterie Board $15pp
Bison salami, rabbit & pork terrine, wild boar prosciutto, smoked duck breast, elk summer sausage, olives, chutneys, crostini

East Coast Oyster Bar (based on 3 per person) $17.50pp
with freshly shucked P.E.I. oysters, served with signature sauces

Sushi Boat (62 pieces) $185
California rolls, yam tempura, spicy tuna rolls, tuna sashimi, salmon sushi, shrimp sushi, pickled ginger, soy sauce, wasabi

Jumbo Cocktail Shrimp.....50 pieces - $125, 100 pieces - $240
Gin spiked cocktail sauce, lemon wedges

Late Night

Table

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Cookie & Milk Shots $4.00pp
with freshly baked chocolate chip cookies & chilled milk shots

Grilled Cheese Dippers $6.00pp
with garden tomato basil soup shooters

Soft Pretzels $6.00pp
with jalapeno cheese fondue, German ale fondue

Popcorn Station $6.00pp
with old fashioned butter, cheddar, caramel

Chef's Poutine Station $6.00pp
Fresh cut fries, classic Quebec cheese curds, veal reduction

Funnel Cake Fries $6.50pp
with strawberry compote, cinnamon spiked sugar, fresh cream

Hot Chocolate & Donuts $7.00pp
with fresh whipped cream

Mini Sliders $7.25pp
with pulled pork, prime rib burger, artisan buns

Street Meat Station $8.00pp
with hot dogs, Italian sausage, condiments, freshly baked buns

DIY S'mores Bar $8.00pp
with graham cracker shell, torched marshmallow, Belgian chocolate

Potato Bar $8.00pp
with fresh cut fries, sweet potato fries, kettle chips, assorted dips and aioli's

French Toast Stick Station $8.50pp
with maple syrup, Chantilly cream, berry coulis

Waffle Cone & Fried Chicken $9.00pp
with chipotle coleslaw, maple glaze

Quesadilla Bar $10.00pp
chicken and beef quesadillas with bell peppers, red onion, cheese, sour cream, fresh salsa

Gourmet Grilled Cheese Station $10.00pp
with Applewood smoked cheddar & tomato jam, creamed French brie & caramelized grapes, aged white cheddar, & double smoked bacon

Nacho Station $11.00pp
with assorted toppings, chili beef, Cajun chicken, sour cream, fresh salsa

Individual Fish & Chips $12..00pp
with Alexander Keith's batter, fresh cut fries, house made tartar sauce

Individual SIngapore Noodles $12.00pp
with chow mein, vermicelli, chicken, shrimp, Asian vegetables, sweet hoisin glaze

Showers & Celebrations

Subject to 17% service fee & HST
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THE BUCKINGHAM TEA $19.95pp

Vegetable crudites with assorted dips
Assorted dips & spreads with hummus, roasted red pepper, artichoke & Asiago
Pitas, Chips
Assorted tea sandwiches with cucumber & cream cheese, tuna, turkey & cranberry aioli, honey ham & Dijon aioli
Cookies, tarts, brownies
Selection of traditional & herbal teas, regular & decaffeinated coffee

THE ROYAL TEA $29.95pp

Stuffed shrimp vol au vent with brandied Marie rose sauce
Mini quiches - Lorraine & Florentine
Sausage rolls
House smoked salmon pinwheels with scallion cream cheese
Honey mustard ham croissant with Dijon aioli & tomato
Poached egg & watercress with toasted sourdough bun
Open faced roast beef with multi-grain bun, horseradish aioli, onion jam
Selection of artisan scones (blueberry, cinnamon, chocolate chip) with Devonshire cream & preserves
Selection of traditional & herbal teas, regular & decaffeinated coffee

HEART SMART LUNCH $29.95pp

Citrus & thyme grain fed chicken breast - char grilled
Maple salmon with apple fennel slaw
Baby field greens with assorted vinaigrettes
Mediterranean grilled vegetable & couscous salad
Vine ripened tomato & bocconcini salad with balsamic glaze & olive oil
Assorted ciabatta clusters
Freshly sliced fruit
Selection of traditional & herbal teas, regular & decaffeinated coffee

Beverage Service

Subject to 17% service fee & HST
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DOMESTIC BAR SERVICE (5 hours).....$50.00pp
House red & white wine
Draught beer including: Coors Light, Alexander Keith's IPA, and Steam Whistle
A selection of canned and bottled beers, including craft selections and coolers

Spirits including: Bacardi Rum, Tanqueray Gin, Canadian Club Rye, Famous Grouse Scotch and Skyy Vodka

Non-alcoholic beverages including pop, juice, and sparkling water

PREMIUM BAR SERVICE (5 hours).....$60.00pp
House red & white wine
Domestic draught beer including: Coors Light, Alexander Keith's IPA,, Steam Whistle
A selection of canned and bottled beers, including craft selections and coolers
Premium draught beer including Heineken, Stella Artois, Creemore Springs

Domestic spirits including: Bacardi Rum, Tanqueray Gin, Canadian Club Rye, Famous Grouse Scotch and Skyy Vodka
Premium spirits including Grey Goose Vodka, Crown Royal Rye, Bombay Sapphire Gin, Macallan Gold Single Malt Scotch, Makers Mark Bourbon and a variety of liqueurs

Cocktail service including martinis, Caesars, and other specialty cocktails

Non-alcoholic beverages including pop, juice, and sparkling water

WINE

House Red.....$28.00/btl
House White.....$28.00/btl
Sparkling $40.00/btl

Wine can be served or placed on the table.

PUNCH

Non-alcoholic punch (serves 50 people).....$ 65.00/bowl
Alcoholic punch (serves 50 people).....$125.00/bowl

Punch is served at a station.