

Happily Ever After Starts Here...

All-Inclusive

Wedding Packages



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!





Pearl
Package

COCKTAIL RECEPTION

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

DINNER (3 COURSE MEAL)

Includes artisan ciabatta clusters, butter balls, 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 Red, and Steam Whistle

A selection of canned and bottled beers, including craft selections and coolers

Spirits including: Bacardi Rum, Beefeater Gin, Forty Creek Rye, Famous Grouse Scotch and Stolichnaya Vodka

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

\$118.00

per person

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



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)

\$129.00

per person

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

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, 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 tartufo with fresh seasonal berries

BEVERAGE SERVICE

DOMESTIC BAR (5 hours)

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

LATE NIGHT SERVICE

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

Spirits including: Bacardi Rum, Beefeater Gin, Forty Creek Rye, Famous Grouse Scotch and Stolichnaya Vodka

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



Sapphire

Package

COCKTAIL RECEPTION

International & continental cheese board with gourmet crackers & chutneys
Assorted dips & spreads with toasted pita & corn tortillas
Chefs 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
Wild mushroom with chive cream

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
Roasted carved angus beef striploin with white truffle whipped Yukon potatoes, buttered asparagus and port glazed shallot jus

DESSERT (Choice of One)

Tahitian vanilla cheesecake with fresh seasonal berries, lemon custard
or
Chocolate raspberry tartufo with fresh seasonal berries
or
Dark and white chocolate mousse dome 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)

\$134.00
per person

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

BEVERAGE SERVICE

DOMESTIC BAR SERVICE (5 hours)

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

Spirits including: Bacardi Rum, Beefeater Gin, Forty Creek Rye, Famous Grouse Scotch and Stolichnaya Vodka

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



*Beverage
Service*

DOMESTIC BAR SERVICE (5 hours).....\$50.00pp

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

Spirits including: Bacardi Rum, Beefeater Gin, Forty Creek Rye, Famous Grouse Scotch and Stolichnaya 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 Red, Steam Whistle
 A selection of canned and bottled beers, including craft selections and coolers
 Premium draught beer including Guinness, Stella Artois, Creemore Springs

Domestic spirits including: Bacardi Rum, Beefeater Gin, Forty Creek Rye, Famous Grouse Scotch and Stolichnaya Vodka
 Premium spirits including Grey Goose Vodka, Crown Royal Rye, Bombay Sapphire Gin, Talisker 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, non-alcoholic beer and sparkling water

WINE

House Red.....	\$32.00/btl
House White.....	\$32.00/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.

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