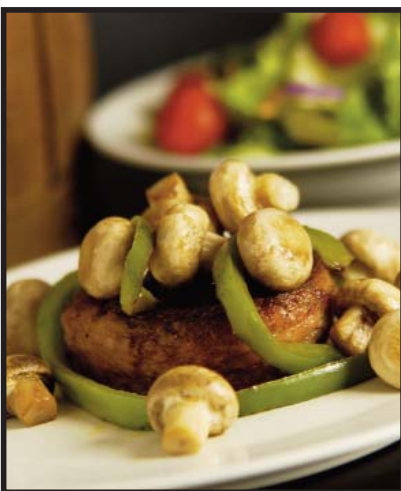


EVENTS AT BRAMPTON GOLF CLUB



7700 Kennedy Rd, Brampton, ON L6W 0A1

T 905.457.5700

catering@bramptongolf.com

www.bramptongolf.com

THE ALL-DAY BUSINESS MEETING PACKAGE

CONTINENTAL BREAKFAST

Assortment of In-House Baked Goods
Butter Croissants, Muffins and Danishes
Assorted Jams and Butter
Fresh Sliced Fruit
Variety of Tropicana Juices
Fresh Ground Brazilian Coffee
Herbal and Regular Teas

MID MORNING BREAK

Refresh Brazilian Coffee, Herbal and Regular Teas

CREATE YOUR OWN SANDWICH LUNCH BUFFET

Chefs Daily Soup Creation
Mixed Greens with a Variety of Dressings & Caesar Salads
Whole Wheat and Classic White Bread
Kaisers and Rye Bread
Variety of Sandwich Toppings
Slow Roast Beef, Smoked Turkey Breast, Pastrami,
Egg Salad and Tuna Salad
Variety of Domestic Cheese Slices
Green Leaf Lettuce, Sliced Tomatoes and Pickle Spears
Mayonnaise, Yellow & Dijon Mustards and Butter Balls
Assorted Sweets and Squares
Variety of Fruit Juices
Fresh Ground Brazilian Coffee Herbal and Regular Teas

MID AFTERNOON BREAK

Refresh Brazilian Coffee, Herbal and Regular Teas
Assorted Fresh Baked Cookies and Double Fudge Brownies

\$41.95

(Minimum of 20 people required)

Prices are per person and do not include tax or gratuity. Prices subject to change without notice

BREAKFAST AT BRAMPTON

CONTINENTAL

Assortment of In-House Baked Goods
Butter Croissants, Muffins and Danishes
Assorted Jams and Butter
Fresh Sliced Fruit
Variety of Tropicana Juices
Brazilian Coffee Herbal & Regular Teas

\$12.50

YELLOW ROSE

Assortment of In-House Baked Goods
Butter Croissants, Muffins and Danishes
Assorted Sliced Cheeses
Smoked Salmon Platter with
French Breads, Flavoured Cream Cheeses,
Cappers, Red Onion and Lemon
Choice of Strawberry, Raspberry or
Blueberry infused Cream Cheese Crepes served with
fresh Colius
Variety of Tropicana Juices
Brazilian Coffee Herbal & Regular Teas

\$15.50



JUMP START

Assorted Low Fat Yogurts
Low Fat Cottage Cheese
Freshly Sliced Peaches and Pears
100% Natural Granola
with Skim Milk
Fresh Fruit Skewers with natural Honey
Variety of Tropicana Juices
Brazilian Coffee Herbal & Regular Teas

\$13.95

PANCAKE TUESDAY

Assortment of In-House Baked Goods
Muffins and Danishes
Assorted Jams and Butter
Homefries
Farmers Sausage
Buttermilk Pancakes with
Canadian Maple Syrup
French Toasted Raisin Bread
with Bourbon Butter
Variety of Tropicana Juices
Brazilian Coffee Herbal & Regular Teas

\$16.50

BRAMPTON

Assortment of In-House Baked Goods
Butter Croissant, Muffins and Danishes
Assorted Jams and Butter
Scrambled Eggs
Homefries
Crispy Bacon
Farmers Sausage
Fresh Sliced Fruit
Variety of Tropicana Juices
Brazilian Coffee, Herbal & Regular Teas

\$19.50



Prices are per person and do not include tax or gratuity. Prices subject to change without notice

A LA CARTE

BREAKFAST ITEMS

Assorted Baked Goods, Muffins or Danishes.....	2.00
Assorted Low Fat Yogurts.....	2.00
Fresh Yogurt Smoothies.....	2.50
Variety of Bagels with Assorted Cream Cheeses.....	3.75
Smoked Salmon with Cream Cheese.....	6.25
Crispy Bacon or Farmers Sausage.....	2.50
Scrambled Eggs.....	2.50

ADDITIONAL BREAK ITEMS

Fresh Sliced Fruit and Berries.....	6.50
Seasonal whole fruit.....	1.50
Assorted Health and Granola Bars.....	1.50
Fresh Baked Cookies.....	2.25
Double Fudge Brownies.....	2.25
Assorted Sweets and Squares.....	3.75
Italian & French Pastries.....	6.00
Fresh Fruit Skewers with Yogurt Dip.....	3.95
Domestic & International Cheeses.....	6.00
Garden Basket Crudities with Dip.....	4.00
Antipasto Platters of Smoked & Cured Meats.....	7.50

BEVERAGE ITEMS

Freshly Brewed Brazilian Coffee, Regular or Herbal Teas.....	1.75
Individual 2% Milk or Chocolate Milk.....	2.00
Bottled Juice.....	2.50
Bottled Soft Drinks.....	2.25
Gatorade.....	2.55
Bottled Water.....	2.00
Perrier.....	2.50

Prices are per person and do not include tax or gratuity. Prices subject to change without notice

WORKING LUNCH BUFFETS

PREPARED SANDWICHES

Chefs Daily Soup Creation
Mixed Green Salad with Assorted Dressings
Caesar Salad

Assorted Deli Sandwiches
Onion, Cheese, White and Whole Wheat Kaisers
& Assorted Wraps created with
Ham, Turkey, Shaved Roast Beef
Tuna, or Egg Salad
Served with Pickle Spears, Olives
& Pickled Beets

Assorted Sweets and Squares
Variety of Tropicana Fruit Juices
Brazilian Coffee Herbal & Regular
Teas

\$21.95



INDIAN INSPIRED

Naan Bread
Mini Samosa
Pappadums served with
Mango Pineapple Chutney

Chicken Makhani
Kadai Lamb or Goat
Infused Basmati Rice
Kadai Cauliflower and Peas Curry

Assorted Sweets and Squares
Variety of Tropicana Juices
Brazilian Coffee Herbal & Regular Teas

\$29.95

(Minimum of 20 people required)

CREATE YOUR OWN SANDWICHES

Chefs Daily Soup Creation
Mixed Green Salad with Assorted Dressings
Caesar Salad

Whole Wheat & Classic White Bread, Kaisers
& Rye Breads

Variety of Sandwich Toppings
Ham, Turkey, Shaved Roast Beef
Tuna, or Egg Salad
Variety of Domestic Cheese Slices
Green Leaf Lettuce, Sliced Tomatoes
Mayonnaise, Yellow & Dijon Mustards

Assorted Sweets and Squares
Variety of Tropicana Fruit Juices
Brazilian Coffee Herbal & Regular Teas

\$23.95

(Minimum of 20 people required)

GREEK INSPIRED

Pita Breads and Tzatziki Sauce
Greek Salad
Mixed Green Salad with Assorted Dressings
Cous Cous Salad

Grilled Pork & Chicken Souvlaki Skewers
Herbed Infused Rice
Corn and Peas Medley of Vegetables

Assorted Sweets and Squares
Variety of Tropicana Juices
Brazilian Coffee Herbal & Regular Teas

\$24.95

(Minimum of 20 people required)

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WORKING LUNCH BUFFETS

ASIAN INSPIRED

Breads and Buns
Asian Coleslaw with tangy Rice Vinegarette
Red Cabbage, Carrots, Baby Boc Choy & Bean Sprouts
Asian Potato Salad with roasted
Peanut Vinegarette
Chow Main Noodle Salad in a
Sesame Seed Oil Vinegarette
*Iceberg Lettuce with Crispy Chow Mein Noodles,
Water Chestnuts, Mandarin Oranges*

Vegetarian Egg Rolls with Plum Sauce
Asian Style BBQ Short Ribs with a
Chili Lime Sauce
Orange Pineapple Chicken
Spicy Pepper Beef in
Garlic Ginger Sauce
Asian Inspired Stir Fry Vegetables
*Boc Choy, Water Chestnuts, Carrots, Nappa Cabbage
and Peppers in a Soy Ginger Marinade*
Steamed White Rice

Assorted Sweets and Squares
Variety of Tropicana Fruit Juices
Brazilian Coffee Herbal & Regular Teas

\$29.95

(Minimum of 20 people required)



ITALIAN INSPIRED

Garlic Bread & Rolls
Caesar Salad
Tomato Cucumber Salad
Mixed Green Salad with Assorted Dressings

Stuffed Cannelloni with Ricotta Cheese
Chicken Parmesan
Chef's Seasonal Vegetable Creation

Freshly Prepared Tiramisu
Variety of Tropicana Fruit Juices
Brazilian Coffee Herbal & Regular Teas

\$25.95

(Minimum of 20 people required)

ALL CANADIAN INSPIRED

Assorted Warm Dinner Rolls and Butter
Sliced Apple with Canadian Aged Cheddar Cheese
Salad with Yogurt Dressing
Maccaroni and Spinach Salad
Caesar Salad

Smothered BBQ Chicken with
Canadian Club BBQ Sauce
Canadian Back Bacon and White Cheddar Cheese
Ontario Porkloin with Ontario Maple Syrup Glaze
Cremini Mushrooms and Smoked Bacon
Oven Roasted Potato Wedges

Assorted Sweets and Squares
Variety of Tropicana Juices
Brazilian Coffee Herbal & Regular Teas

\$27.95

(Minimum of 20 people required)

Prices are per person and do not include tax or gratuity. Prices subject to change without notice

3 COURSE SERVED

SALAD SELECTIONS

Mixed Greens

California Mix served with your choice of dressing
Raspberry Vinaigrette, Honey Dijon Mustard, Poppy
Seed, French, Ranch or Balsamic Vinaigrette

Caprese Salad

Vine Ripe Cherry Tomatoes sliced, with a Baby
Bocconcini Cheese
served with a Basil Pesto Vinaigrette topped with a
Roasted Garlic Olive Oil

Citrus Delight

Mixed Greens topped with Mandarin Orange Slices
Strawberries and Toasted Almonds
served with a Poppy Seed Vinaigrette

BGC Caesar

Fresh Romaine Lettuce with Parmesan Cheese,
homemade croutons
topped with a Pancetta Bacon and Asiago Cheese
tossed with our Homemade creamy caesar dressing

Spinach Salad

Fresh Baby Spinach, Roasted Red Peppers, Pine
Nuts and Snow Goat Cheese
finished with a Honey Dijon Mustard Dressing

DESSERT SELECTIONS

Warm Apple Crumble / Classic Tiramisu
New York Style Cheese Cake / Toffee Cake
Grand Marnier Crème Brule
Strawberry Shortcake / Bread Pudding

SOUP SELECTIONS

(\$4.00 per person with Main Course Selection)

Broccoli and Cheddar
Tomato
Roasted Red Pepper
French Onion
Chicken Vegetable

PASTA SELECTIONS

(\$6.00 per person with Main Course Selection)

Tomato Basil
Cream Pancetta Bacon
A La Vodka

Choice of Pasta
Penne / Bowtie

Penne A La Vodka



KIDS MENU

1st Course

Garden Basket Crudities

2nd Course Selection

Homemade Chicken Fingers and French Fries
Hamburger and French Fries
Chefs Pasta Creation
Fish and Chips

3rd Course

Choice of Chocolate or Vanilla Ice Cream

\$14.95

Pricing included with Main Course Selections on next page unless otherwise indicated. Prices subject to change without notice

MAIN ENTRÉE SELECTION

Main Entrées served with Salad Selection, Chef's Vegetables and Potato and Dessert Selection

with Brazilian Coffee, Regular & Herbal Tea Service

8OZ CHICKEN BREAST SUPREME

Oven Roasted with Sun Dried Tomato Sauce

\$29.00

8OZ STUFFED CHICKEN BREAST

with Portobello Mushrooms, Spinach and
Ricotta Cheese and served with a
Wild Mushroom Sauce

\$32.00

8OZ STUFFED CHICKEN BREAST

with Mascarpone Cheese, Swiss Cheese and
Spinach then wrapped with Prosciutto

\$32.00

8OZ SALMON FILET

served with a Honey Maple Glaze

\$32.00

PRIME RIB OF BEEF AU JUS

accompanied by Yorkshire Pudding

\$40.00

VEAL STRIPLOIN

Pan Seared in a Lemon White Wine Sauce

\$39.00

10OZ NEW YORK STEAK

in a natural Pan Jus

\$36.00

10OZ VEAL CHOP

served with a Rosemary Demi-Glaze

\$38.00



Prices are per person and do not include tax or gratuity. Prices subject to change without notice

DINNER BUFFET'S

BGC DINNER

Breads & Rolls
Caesar Salad
Pasta Salad
Mixed Green Salad with Assorted Dressing

Chicken Cacciatore
Roast Beef au Jus
Penne A La Vodka

Chef's Seasonal Vegetables & Potatoes

Fresh Sliced Fruit
Assorted Sweets and Squares
Variety of Tropicana Fruit Juices
Brazilian Coffee Herbal & Regular Teas

\$35.95

(Minimum of 20 people required)



CHEF'S DINNER

Choose Three Appetizers

BGC Mixed Green Salad
Classic Caesar Salad
Five Bean Salad
Potato Salad
Italian Inspired Pasta Salad
Seafood Salad
Shrimp with Cocktail Sauce
Smoked Salmon Platter
Meat and Cheese Antipasto Platter

Choose One Pasta

Pasta in a Rose Sauce
spaghetti in a Tomato Sauce
Fettucini Alfredo
Tomato Vegetable Penne Primavera
Penne A La Vodka



Choose Two Main Courses

Chicken in a
Lemon Cream Sauce
Chicken in a
Pesto Cream Sauce
Chicken & Wild
Mushrooms

Chicken with tomato and Peppers
Pork Loin with Pineapple Chutney
Pork Loin in a Cute Au Lair Sauce
Maple Glaze Salmon
Lemon Glaze Salmon
Chicken stir Fry with Rice
Beef Stir Fry with Rice

Choose One Carvery

Roasted Prime Rib Au Jus
Top Sirloin Roast
Country Style Ham

Chef's Dinner Includes:

Seasonal Vegetables
Chef's Potato
Assorted Cakes and Pies
Domestic and Imported Cheese
Fresh Sliced Fruits and Berries
Bread Rolls

Brazilian Coffee Herbal & Regular Teas

\$49.95

(Minimum of 40 people required)

Prices are per person and do not include tax or gratuity. Prices subject to change without notice

COCKTAILS

PLATTER'S

Freshly Sliced Fruit and Seasonal Berries

50 people - \$150.00

100 People - \$275.00

Garden Basket Crudities with Blue Cheese Dip

50 people - \$175.00

100 People - \$325.00

Shrimp Cocktail

With Lemon Wedges and Cocktail Sauce

30 people - \$150.00

60 People - \$290.00

90 People - \$425.00

Baked Brie Station

With assorted Flat Breads, Crackers and flavoured Jams

\$150.00

Smoked Salmon Platter

With Traditional Garnishes

50 people - \$250.00

100 People - \$475.00

Domestic and International Cheese

With Seedless Grapes and Assorted Flat Breads and Crackers

Based on 3 pieces per person

50 people - \$250.00

100 People - \$500.00

Based on 5 pieces per person

50 people - \$350.00

100 People - \$700.00

HORS D'OEUVRES

Yellow Rose Selection

Beef Satay

Mini Shrimp Spring Rolls

Spanikopita

Mushroom Tart

Chicken Quesadilla

30 Pieces - \$59.00

Deluxe Selection

Mini Beef Wellington

Portobello Puffs

Bacon Wrapped Scallops

Mini Vegetable Spring Rolls

Raspberry Brie

30 Pieces - \$73.00

Signature Selection

Chicken Satay

Feta & Sundried Tomatoes

Coconut Shrimp

Southwest Spring Roll

Vegetable Samosa

30 Pieces - \$66.00



BY THE DOZEN

Chicken Quesadilla - \$19

Portobello Puffs - \$38

Beef Satay - \$30

Mini Vegetable Spring rolls - \$19

Coconut Shrimp - \$41

Raspberry Brie - \$28

Spanikopita - \$21

Feta & Sundried Tomatoes - \$22

Vegetable Samosa - \$27

Chicken Satay - \$29

Bacon Wrapped Scallops - \$34

Mini Beef Wellington - \$30

Mini Chicken Wellington - \$27

Southwest Spring Roll - \$27

Prices do not include tax or gratuity. Prices subject to change without notice

BEVERAGES

Domestic Host Bar

Rye, Scotch, Vodka, Rum, Gin
House Wines
Domestic Beers (Bottled and Draft)
(billed on consumption)

Premium Host Bar

Rye, Scotch, Vodka, Rum, Gin
House Wines
Domestic and Imported Beers
(Bottled and Draft)
(billed on consumption)



Suggested Wines

White Wines

Two Oceans Sauvignon Blanc	\$29.00
Beringer Pinot Grigio	\$32.00
Trius Chardonnay	\$37.00
Trius Riesling	\$37.00

Red Wines

Beringer Cabernet Sauvignon	\$30.00
Flat Roof Merlot	\$35.00
Trius Cabernet Franc	\$37.00
Pirramimma Shiraz	\$42.00

Wine List is subject to change

Non Alcoholic Fruit Punch

\$60.00 per bowl
(serves 50 people)

Alcoholic Fruit Punch

\$100.00 per bowl
(serves 50 people)

Soft Drinks

\$2.25

Juice & Perrier

\$2.50

Coffee/Tea

\$1.75

Cappuccino

\$3.25

1oz Mixed Drink

\$5.00

1oz Premium Mixed Drink

\$5.50

1oz Liqueur

\$5.50

Caesar/Basic Cocktail

\$5.75

(5oz) Glass of Wine

\$7.25

Domestic Beer

\$4.75

Imported Beer

\$5.50

20oz Domestic Draft

\$5.75

20oz Premium Draft

\$6.25



Prices are per person and do not include tax or gratuity. Prices subject to change without notice

CLUB FACILITIES

Room Rental Charge	Rental	Dimensions	Area
Maple Room	\$200.00	27x66	1782 sq. ft
Brampton A & Valley	\$200.00	27x42	1134 sq. ft
Brampton BC	\$150.00	27x28	755 sq. ft
Brampton Rooms	\$300.00	27x83	2241 sq. ft
Fireside	\$125.00	18x17	306 sq. ft

Complimentary Room Rental:

Room rental is complimentary if you are a member or if there is a minimum spending of \$2,500.00 before tax and Gratuity however, a \$75.00 room set up fee will apply.

Please Note: In addition to the room fee there is a minimum spending requirement of \$12.00 per person plus tax and Gratuity.

Please Note we **DO NOT** allow outside food into the club and **DO NOT** allow food to exit the building for Health and Safety purposes.

Additional Items to enhance your event

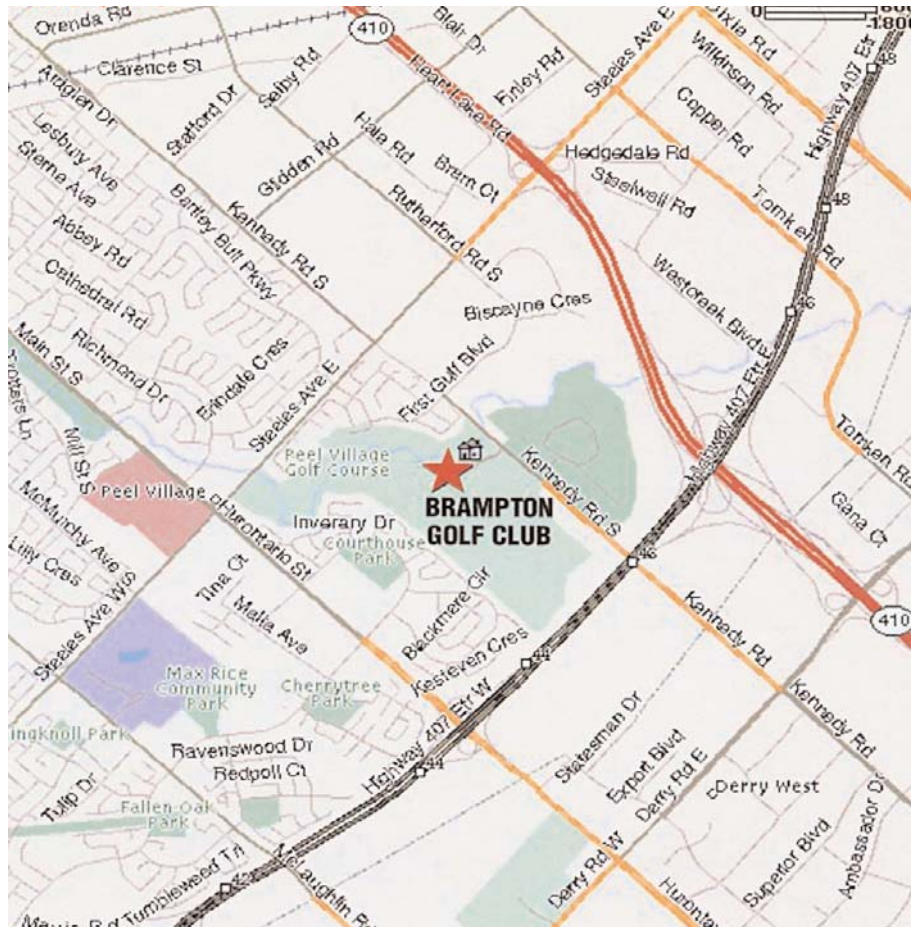
Laptop Power Bar Table Set Up	\$10.00
Laptop with Wireless Internet Usage	\$50.00
Conference Telephone	\$50.00
Screen	\$25.00
Flip Chart with Markers	\$35.00
Sound Mixer	\$50.00
IPOD Connection	\$50.00
LCD Projector	\$75.00
Lapel Microphone	\$75.00
Portable Microphone	\$75.00
Elevated Stage	\$75.00
Portable Bar	\$50.00

Additional Items at no cost

Podium & Microphone	no charge
White Linens	no charge
Easels	no charge
Internet Connection	no charge

or a minimum of \$200.00 in bar sales

DIRECTIONS



DIRECTIONS TO BRAMPTON GOLF CLUB

Local Route

West on Hwy 7 to Hwy 410
South on 410 to Steeles
West on Steeles to Kennedy Rd.
South on Kennedy to Brampton
Golf Club (right side of road)

Toronto Route

West on 401 to Hwy 410
North on 410 to Derry Rd.
West on Derry to Kennedy Rd.
North on Kennedy to Brampton
Golf Club (left side of road)

Billing Information and Policies

Billing

\$500.00 is required at the time of booking as a deposit. All deposits are non-refundable. All final invoicing will be completed after the function and refunds issued if necessary. The invoice will be scanned and emailed to you and is payable upon receipt.

A guaranteed number of persons is required three (3) business days in advance of the function. The guaranteed number will be charged unless the numbers increase. Please note: Food is only prepared for the guaranteed number and additional may not be available. Prices quoted are guaranteed for 30 days only and subject to change thereafter. All prices are subject to HST and 17 % Service Charge.

Dress Code (Very Important)

The Club has a dress code that we ask all guests to adhere to at the Club. The host is responsible for the attire of his or her guests. Ripped or Torn Jeans, tank tops, and jogging pants are not permitted on the Club premises. Hats must be removed upon entering the Club. Any person not adhering to the dress code will be asked to leave.

Food and Beverage

Brampton Golf Club does not allow any outside food or beverage to be brought on the premises. They may only be purchased through the Club. Food items are also not permitted to leave the building for Health and Safety purposes. Beverages will be served in strict compliance with the requirements of the Liquor Control Act of Ontario and the Smart Serve Program. Charges will apply if this policy is ignored. If you or any of your guests have food allergies or special dietary needs, please let us know in advance of your function. We can create an alternative meal for you.

Cell Phone Policy

Cell Phones may only be used in the following areas: Outside of the clubhouse around the front entrance or with in your conference room. **A courtesy phone can be located in the front lobby.

Clean-Up

A clean up charge of \$50.00 per hour will be charged to your final billing if confetti, rice or sparkles are thrown or placed in the Clubhouse. It is further understood that any damage to banquet rooms and/or articles within (damaged walls, broken glass, etc.) will be charged upon final billing.

How can we help? : Allow us to assist you with your event. If there is anything we can do to make your event or special occasion more enjoyable, please ask any of our staff.

BRAMPTON'S BEST KEPT SECRET



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