

A scenic sunset over a river with a large, faint logo in the background. The sun is low on the horizon, casting a golden glow across the sky and reflecting on the water. The sky is filled with soft, wispy clouds, and the water is dark with some white foam. The logo in the background is a large, stylized 'S' with a golf club and a flag, and the text 'Brooklea Golf & Country Club' is overlaid on it.

BROOKLEA GOLF & COUNTRY CLUB

A GUIDE TO PLANNING A

Celebration Of Life



REMEMBER THIS MOMENT, CHERISH THIS STORY, CELEBRATE THIS LIFE.

At Brooklea Golf and Country Club we understand the heartfelt importance of this day and endeavor to assist you in creating an enduring tribute to your loved one.

Our Celebration of Life Package is tailored to each and every client and includes a custom food and beverage offering for your guests, a private function room, tables arranged with linens and friendly and accommodating staff to support you throughout the event.

We welcome you to come together in a warm and comfortable atmosphere where you can focus on connecting with your family and friends, while leaving the details to our team of dedicated professionals.



- General Information -

Thank you for taking the time to consider Brooklea Golf and Country Club for your Celebration of Life. The following information will help you in planning your event.

DEPOSITS & PAYMENT

a \$250.00 deposit is due at the time of booking the event in order to secure the date and space. The balance of the functions charges are due one day prior to the event.

TAXES & GRATUITIES

All prices listed in the this package are subject to 15% grautuity plus 13% HST.

SOCAN/RESOUND FEES

We are required be law to collect on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyrighted music is played at cost of \$125 plus 13% HST.

FOOD INFORMATION

Brooklea will be the sole supplier of food, with the exception of specialized cakes or desserts, which can be supplied to guests during your event.

BEVERAGE INFORMATION

Brooklea is responsible for the execution of the sale and service of all alcoholic beverages as governed by the liquor laws of Ontario. All liquor served during your event must be purchased under the Brooklea Golf and CC liquor license.



- Room Rental Fees -

HOURLY RENTALS

A Minimum of 3 Hours

THE '59 LOUNGE\$60/Hour
THE CATHEDRAL ROOM\$80/Hour
THE GRAND BALLROOM\$100/Hour

DAILY RENTALS

THE '59 LOUNGE\$350/Day
THE CATHEDRAL ROOM\$500/Day
THE GRAND BALLROOM\$650/Day

Projector Screens, Flip Charts, Microphones, Podium, Stage, Wireless Internet and Audio Sound System are all available for usage in our event spaces at an additional charge.



-Platter Options-

Serves approximately 25 guests

Crudites and Dip - \$65

Crisp seasonal vegetables with peppercorn ranch or house hummus

Fruit Platter - \$70

Assorted fresh fruits and berries. Add Yogurt Dip for - \$ 4

Charcuterie - \$100

3 Cured meats, pate, pickles, olives, red onion jam, mustard, Asiago, Fruit and nuts served with crostini and crackers

Cheese Board - \$65

Artisan domestic and imported cheeses, served with crackers and crostini, grapes, nuts, Add red pepper jelly - \$4

Bread and Dip - \$100

Smoked onion and cheddar dip, Hummus and Sun dried tomato pesto served with pita points and baguette

Smoked Salmon - \$115

Smoked salmon served on crostini with fried capers, red onion with dill cream cheese

Jumbo Shrimp - \$125

Served with cocktail sauce and lemon wedges

Tea Sandwich Platter - \$110

Egg, Tuna, Chicken Salad and cucumber with herbed cream cheese tea sandwiches

Deluxe Sandwich Platter - \$140

Ham and Swiss with honey mustard, Turkey -LT with garlic mayo, Roast beef with spinach and horseradish mayo, grilled vegetables with garlic mayo and balsamic glaze all served on artisan bread.

Dessert Platter - \$75

Assorted cookies and squares



- Buttered Hors D'Oeuvres -

Choice of One Hot or Cold Item Per Guest - \$2.75
 Choice of Three Hot or Cold Items Per Guest- \$8.00
 Choice of Five Hot or Cold Items Per Guest- \$13.00

HOT

Asian Crab Cakes with Wasabi Cream
 Chili-Lime Shrimp Skewer
 Peanut Saute Chicken Skewer
 Marinated Beef Skewer with Chimichurri
 Lamb Lollipops with Chimichurri or Tzatziki
 Beef Sliders with Stout Caramelized Onions, House Ketchup and Old Cheddar
 Smoked Cheddar Mac and Cheese Bites with Jalapeno Ketchup
 Spinach and Cheese Stuffed Mushrooms
 Vegan "Pulled Pork" Sliders with Tangy Slaw
 Cauliflower "Wings" - Honey Garlic, Buffalo and Blue or Whiskey BBQ
 Mushroom Crostini with Asiago
 Brie and Apple Crostini with Smokey Onion Jam

COLD

Shrimp Caesar Shooter
 Smoked Salmon Crostini with Horseradish Dill Cream
 Tuna Spoons - Purple Cabbage Slaw, Pickled Ginger, Citrus Soy, Wasabi Cream
 Crab Salad Won-ton Cups
 Duck Blini with Cranberry-Orange Compote and Creme Fraiche
 Shaved Beef Crostini with Peppercorn Herb cream and Red Wine Glaze
 Bruschetta Crostini with Balsamic Reduction
 Sun dried Tomato, Prosciutto and Arugula Pinwheels
 Balsamic Roasted Grapes and Blue Cheese Crostini
 Thai Veggie Roll with Thai Peanut Sauce
 Watermelon and Feta Spoons

Prices are subject to 15% Gratuity and 13% HST



- Beverage Pricing -

HOST BAR

Each bar package is based on 6 hours of bar service. Additional hours of service can be purchased for each package and must stay consistent with the guaranteed number of guests.

STANDARD - \$40 PER PERSON

Includes: Liquor - Rum, Rye, Vodka, Gin & Scotch, House Wine (Red + White), Domestic Bottled Beer, Soft Drinks & Juice.

One punch without spirits served during the event.

PREMIUM - \$50 PER PERSON

Includes: Liquor - Rum, Rye, Vodka, Gin & Scotch + all Premium Spirits, House Wine (Red + White), Domestic & Imported Bottled Beer, Cocktails, Soft Drinks & Juice.

One punch with and without spirits served during the event.

NON ALCOHOLIC BEVERAGE - \$10 PER PERSON

Provide your guests under the age of 19 years old with access to unlimited soft drinks (assorted juices and soft drinks) for the evening.

Prices are subject to 15% Gratuity and 13% HST



- Beverage Pricing -

HOST BAR CONSUMPTION PRICES

All alcohol for consumption bar pricing will be charged at the current prices on the date of function.

BAR SET UP FEE - \$150 (Applicable to events with 49 people or less)

CASH BAR PRICES

Bottled Beer - \$5.31 Per Bottle
 Canned Beer - \$6.64 Per Can
 Liquor - \$4.87 Per Ounce
 Cocktail - \$6.64 Per Ounce
 Domestic House Wine - \$7.08 Per 6oz Glass
 Coolers - \$6.64 Per Can
 Soft Drinks + Juice - \$2.21 Per Glass

PUNCH

WITH SPIRITS - \$175.00 WITHOUT SPIRITS - \$100.00
 Serves approximately 100 guests per bowl. 1/2 bowls are available upon request.

COFFEE + TEA

HOT STATION - \$75.00
 Serves approximately 50 guests with Coffee (regular or decaffeinated) and a selection of fine and herbal teas.

Prices are subject to 15% Gratuity and 13% HST



-Notes-





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