



BROOKLEA GOLF & COUNTRY CLUB

Venue Package

BROOKLEA GOLF & COUNTRY CLUB
2020 SEASON



LIVE FOR THE MOMENTS...

Set against the towering woods, with sweeping views of our championship golf course, Brooklea Golf and Country Club is the perfect backdrop to celebrate any event. From intimate gatherings to grand affairs, Brooklea endeavors to make each and every occasion truly unique, and ensures your event planning is seamless and the celebration unforgettable.

Please review the following material and discover the many inclusive services available to you from our team of experts.



Daryl Cramm | Wedding & Event Manager
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- General Information -

Thank you for taking the time to consider Brooklea Golf and Country Club for your event. 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

Projectors and 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.



- Breakfast Options -

MENU

TO SHARE

CONTINENTAL BREAKFAST - \$9.95 per person

Assorted Fresh Muffins, croissants, yogurt, breakfast pastries and a seasonal fruit platter.

BREAKFAST BUFFET - \$17.95 per person

Assorted Fresh Muffins, croissants, yogurt, breakfast pastries, seasonal fruit platter, scrambled eggs, home fries, bacon, sausage, french toast.

BRUNCH BUFFET - \$25.95 per person

Assorted Fresh Muffins, croissants, breakfast pastries, seasonal fruit platter, scrambled eggs, home fries, bacon, classic caesar salad, three cheese tortellini, seasonal vegetables, Chef's chicken creation + assorted cookies and squares.

All of our breakfast options are accompanied by coffee, tea and an assortment of juices.

Prices are subject to 15% Gratuity and 13% HST

Our Chef is more than delighted to customize your menu beyond what you will find here. If you would like to explore these options, do not hesitate to let us know.



-Snack + Break Options-

MENU

TO SHARE

MORNING BREAK - \$5.95 per person

Coffee, Tea, Juice and Chef's choice of Breakfast Breads

Substitution Options: single-serve yogurt, hard boiled eggs, muffins.

AFTERNOON BREAK - \$5.95 per person

Coffee, Tea, Soft Drinks and Whole Fruits + Home Baked Cookies

Substitution Options: hummus and vegetables, fruit platter.

AVAILABLE BEVERAGES

- Bottled Juice - \$2.95
- Sparking Water - \$2.95
- Coffee or Tea - \$2.50
- Hot Chocolate - \$2.50
- Canned Soft Drinks - \$2.50

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- Luncheon Options -

MENU

TO SHARE

FRESH DELI BUFFET - \$19.95 per person

Crudites and dip platter, assorted pickles and olives, seasonal fruit platter, mixed green salad, classic caesar salad, pasta salad, freshly sliced black forest ham, roast beef, smoked turkey, Montreal style corned beef, kaiser buns, assorted sliced cheeses, assorted cookies and squares.

BALLPARK BBQ BUFFET - \$22.95 per person

Crudites and dip platter, classic caesar salad, potato salad, fresh kaiser buns, sirloin burgers, jumbo hot dogs, traditional garnishes and condiments, french fries, seasonal fruit platter, assorted cookies, squares and pies.

LUNCHEON BUFFET - \$25.95 per person

Freshly baked rolls, crudites and dip platter, assorted pickles and olives, seasonal fruit platter, mixed green salad or a classic caesar salad, oven roasted chicken with white wine tarragon + homemade lasagna or roast beef with gravy + three cheese agnolotti, potatoes or creole rice, grilled seasonal vegetables, assorted cookies, squares and pies.

All of our luncheon options are accompanied by coffee, tea and an assortment of juices.

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-Dinner Buffet-

MENU

TO SHARE

BACKYARD BBQ - \$27.95 per person

Crudites and dip platter, classic caesar salad, potato salad, fresh kaiser buns, sirloin burgers, grilled chicken breast, traditional garnishes and condiments, french fries, seasonal fruit platter, assorted cookies, squares and pies.

PASTA BUFFET - \$29.95 per person

Warm buns + butter, assorted pickles and olives, classic caesar salad, mixed greens salad, pasta salad, penne pasta with chicken Italian sausage and peppers in our spicy marinara sauce, three cheese tortellini and roasted vegetables in a pesto cream sauce, seasonal fruit platter, assorted cookies, squares and pies.

THE BROOKSIDE PUB - \$33.95 per person

Pita points served with spinach and artichoke dip, crudites and dip platter, classic caesar salad, chicken wings (choice of 2 flavors: honey garlic, whiskey bbq, jerk or kansas bbq), coconut curry mussels or beer battered haddock with tartar sauce, french fries, cauliflower and broccoli stir fry, assorted cookies, squares and pies.

All of our dinner buffet options are accompanied by coffee, tea and an assortment of juices.

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- Dinner Buffet -

MENU

TO SHARE

THE NORTHERN ANCHOR - 36.95 per person

Warm buns + butter, crudites and dip platter, mixed green salad, classic caesar salad, potato salad, choice of (2 of the following) oven roasted chicken breast topped with bruschetta, feta and balsamic glaze or teriyaki glazed salmon with grilled pineapple or roast beef with gravy and horseradish, served with roasted herbed potatoes or basmati rice pilaf, seasonal buttered vegetables, seasonal fruit platter, assorted cookies, squares and pies.

SOUTHERN STYLE BBQ - \$37.95 per person

Warm buns + butter, crudites and dip platter, classic caesar salad, mixed greens salad, potato salad, choice of (2 of the following) smokey beef brisket, bbq pulled pork, bbq ribs or kansas style bbq chicken, baked beans, sweet buttery corn, seasonal fruit platter, assorted cookies, squares and pies.

THE GRAND GEORGIAN - \$40.95 per person

Warm buns + butter, crudites and dip platter, assorted pickles and olives, classic caesar salad, mixed greens salad, pasta salad, 10oz strip loin steak served with horseradish and chimichurri, baked or herb roasted potatoes, seasonal buttered vegetables or roasted mixed mushrooms, seasonal fruit platter, assorted cookies, squares and summer berry crumble with sauce anglaise.

Prices are subject to 15% Gratuity and 13% HST



-Plated Dinner-

MENU

All entree pricing includes one appetizer and one dessert selection. Entrees are served with fresh baked rolls, oven roasted potatoes and seasonal vegetables.

BEEF

8oz New York Strip Loin with a peppercorn demi-glace or chimichurri - \$44.95

8oz Prime Rib Roast with au jus and yorkshire pudding - \$48.95

6oz Grilled Tenderloin with a bordelaise or bearnaise sauce - \$51.95

CHICKEN

Chicken Supreme (Breast, Wing and Skin Attached) with wild mushroom ragout - \$38.95

Roasted Chicken Breast (Select One) - \$37.95

- Stuffed with sundried tomato, spinach and mozzarella with pesto cream sauce
- Stuffed with brie and apple smothered in a somersby sauce
- Stuffed with carmelized onions and bacon in Beau's Lugtread honey ale sauce

FISH

Pan Seared Atlantic Salmon with honey miso suace or smoked tomato salsa - \$39.95

VEGAN AND VEGETARIAN

Grilled Portobello "Steak" stuffed with spinach and goat cheese - \$44.95

Thai Coconut Red Curry with basmati rice - \$48.95

Wild Mushroom Risotto with arborio rice, wilted kale and gremolata - \$51.95

Prices are subject to 15% Gratuity and 13% HST



-Plated Dinner-

APPETIZER MENU

CHOOSE ONE APPETIZER

HOT SELECTIONS

- Thai Coconut CURry
- Truffled Cauliflower
- Spiced Beetroot with Chickpeas
- Tomato Bisque
- Lobster Bisque (add \$3 p/p)

COLD SELECTIONS

- **Classic Caesar Salad** - Crisp romaine lettuce and fresh croutons tossed in our famous homemade dressing topped with Parmesan.
- **Brookside Greens** - Fresh mixed greens with candied pecans, seasonal fruit, goat or feta cheese with a white wine fig vinaigrette.
- **Tomato Salad** - Fresh seasonal tomatoes mixed with arugula, mozzarella di buffala, pesto, lemon vinaigrette, drizzled with balsamic reduction.
- **Horiatiki Salad** - A traditional Greek salad which included tomato, sliced cucumber, green pepper, sliced red onion, kalamata olives and feta cheese.
- **Caprese Salad** - Fresh field greens, pulled mozzarella, oven roasted tomatoes, basil and balsamic reduction.

Prices are subject to 15% Gratuity and 13% HST



-Plated Dinner-

DESSERT MENU

CHOOSE ONE DESSERT

- **Chocolate Torte** - A rich hint of espresso, spiced pecan crumb, browned butter caramel served with vanilla ice cream.
- **Lemon White Chocolate Cheesecake** - Caramelized pineapple, toasted coconut crumble and rum essence.
- **Creme Brule** - Orange mascarpone flecked with espresso and flavored with vanilla, served with berry compote.
- **Matcha Fruit Flan** - Matcha green tea custard, seasonal fresh fruit wrapped in a fluffy puff pastry.
- **Tri-Berry Crepes** - French crepes filled with vanilla cream and drizzled with caramel and chocolate sauce, topped with summer berry compote
- **Chocolate Peanut Butter Mousse** - Rich dark chocolate mixed with crunchy peanut butter mousse layered and topped with a chantilly cream.

Prices are subject to 15% Gratuity and 13% HST



-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, mustards, Asiago, Fruit and nuts served with crostinies 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 Satee 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 5 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

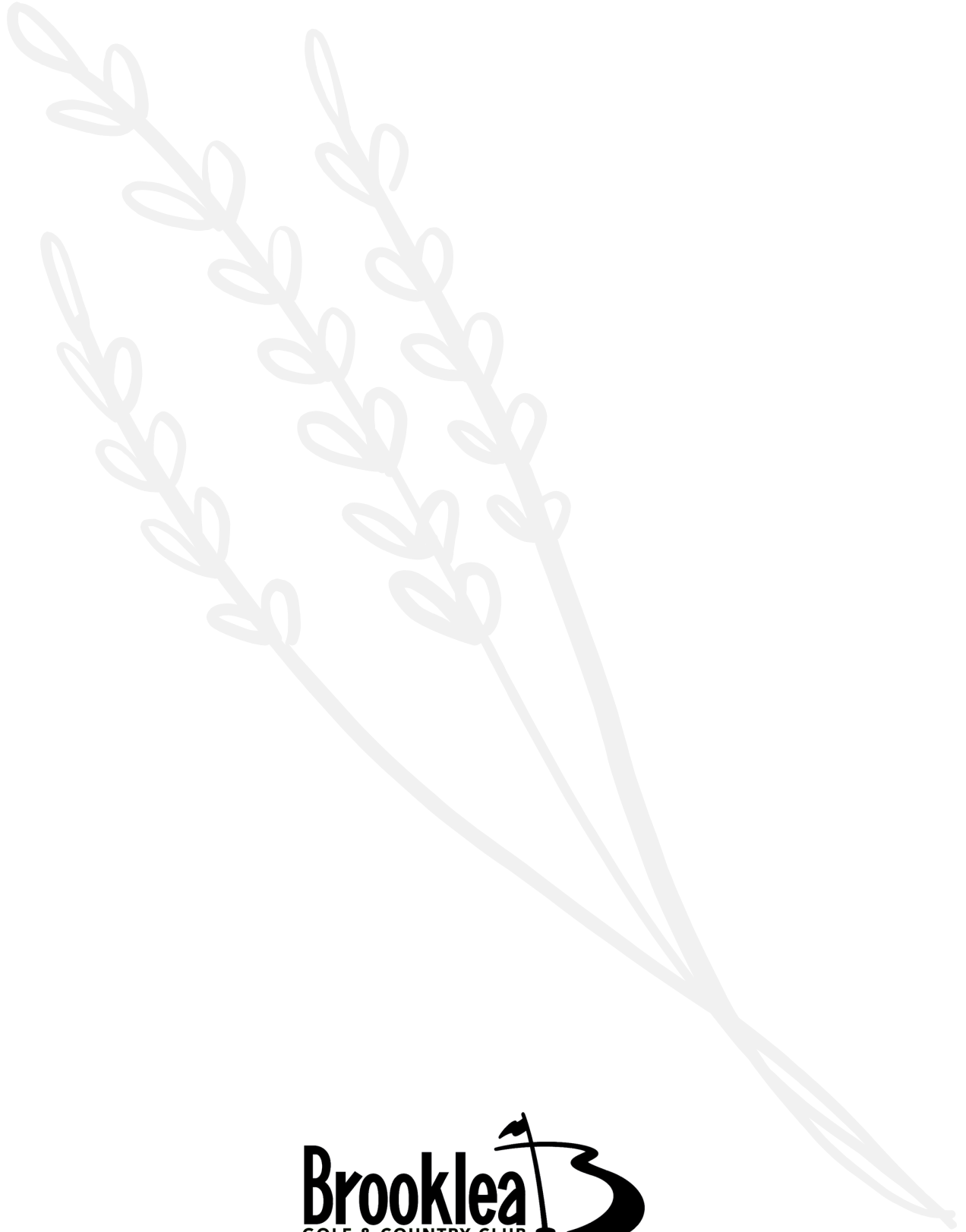
HOT STATION - \$75.00
 Serves approximately 50 guests with Coffee (regular or decaffeinated) and a selection of fine and herbal teas.

Prices are subject to 15% Gratuity and 13% HST



-Notes-





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