

RESTAURANT

NINE18



turnberry
GOLF • CLUB



2020 SOCIAL AND CORPORATE PACKAGE

TURNBERRY GOLF CLUB

10100 Heart Lake Road, Brampton, Ontario L6Z 0B4 • (905) 500-0918 • www.nine18.ca

Welcome to Turnberry Golf Club

Thank you for considering Turnberry Golf Club and Restaurant NINE18 as the venue for your upcoming event. It is not only our goal, but our pleasure to ensure that your day is a success and that every detail is perfect.

Turnberry Golf Club offers an intimate setting for your social or corporate event. Restaurant NINE18 can accommodate groups of various sizes in the dining room, our private 'Room56' and outdoor Garden Tent. Our Garden Tent offers the perfect backdrop for a social event with friends, family, and colleagues. It can also be transformed into the perfect idyllic setting for your wedding ceremony and reception.

Each event is uniquely prepared, taking into account any special requests, personal preferences, and/or dietary concerns. The following menus are only a sample of what we have to offer. We are eager to work with you in order to customize a package that will suit your palate and your budget. With the assistance of our Front of House Management team and our Executive Head Chef, the possibilities for your next event at Turnberry Golf Club are endless.

For further details contact us at general@nine18.ca or (905)500-0918.



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Event Facilities Offered

RESTAURANT NINE18

Restaurant NINE18 offers year-round approachable dining with a warm interior and the comfort of being in your own backyard. Whether you're looking for a quick drink, a bite to eat or an evening out, Restaurant NINE18 is the perfect spot. An open concept dining room – Restaurant NINE18 occupies the west elevation of the clubhouse, complete with a full-service bar and a wrap-around (heated) covered terrace overlooking the luxurious fairways.



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PRIVATE GARDEN TENT

With seating for up to 140 guests, the landscaped outdoor Garden Tent at Turnberry Golf Club is ideal for social gatherings and weddings, as well as corporate and golf events. Located adjacent to the restaurant, the Garden Tent offers stunning views of the golf course and a scenic ceremony space.



ROOM 56

Located in the restaurant, our private dining room, 'Room 56', is available for meetings or events of up to 12 guests and fully equipped for all your A/V needs. Available year round, it is the perfect venue to strategize before you adjourn for your day on the course or for an intimate dining experience at Restaurant NINE18.



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GENERAL INFORMATION

Room Option & Capacities

Garden Tent	May 1 –October 31*	140
Room 56		12
Restaurant Nine18		140

*Weather dependant

Minimum Spend Requirements

The following are minimum food and beverage spend requirements (pre-tax and service charge) for the function rooms at Turnberry Golf Club. Food & Beverage totals that do not reach the minimum requirement for the function room will be charged the difference as a room rental fee (plus applicable taxes).

ROOM	Sunday - Thursday	Fridays and Saturdays
Room 56	\$400.00 (11- 4pm); \$600.00 (after 4pm)	\$400.00 (11- 4pm); \$600.00 (after 4pm)
Garden Tent	\$4,000.00	\$4,000.00
Restaurant NINE18	\$8,000.00 (Peak Season) \$6,000.00 (Off Season)	\$10,000.00 (Peak Season) \$8,000.00 (Off Season)

Included

The following items are included with your event

- Tables and chairs
- China, glassware and silverware
- White table napkins
- Buffet linens and skirting (where applicable)

White table linens can be added for an additional charge of \$2.00 per person. Please speak to Management for further details.

Décor

Guests are welcome to supplement room décor using their own decorations (centrepieces, balloons, flowers etc). We ask that guests do not tape, tack or nail anything to the wall surfaces. We also do not allow the use of confetti or glitter. Candles are also permitted but must be inside something higher than the flame.

Ceremony Fees

Ceremonies with reception \$750.00 (plus HST)

Ceremonies without reception \$1200.00 (plus HST)

**Please note ceremony fees cannot be allocated towards minimum spend requirements for food and beverage.*

Socan/Resound

A charge of \$90.12 plus HST will be applied to all events that have a live band, disc jockey or integrated music.

Menu and Guest Guarantee

The minimum guaranteed number of persons attending your event and final menu selections are required 10 days prior to your event. You are required to confirm both by providing a signed copy of the Banquet Event Order (BEO) or written notice. **Inside the 10-day deadline, menu selections cannot change and the minimum guest count cannot be reduced.**

Contract and Deposits

A non-refundable deposit and signed contract are required to confirm your event. Deposit amounts are based on group size and venue space. Deposits will then be deducted from the final balance outlined on the Banquet Event Order at the conclusion of your event. Secondary payments and final payment details will be outlined in the event contract where applicable.

Pricing

All prices outlined in this package are subject to applicable taxes at the time of your event and a service charge of 17%. Current menu prices are guaranteed at the time of signing the event contract.

Floor Plans

Floor plans are required 10 days prior to your event, after which changes will not be permitted.

Outside Food

Exclusive of your celebration cake or small selection of traditional desserts, no food or beverage of any kind may be brought on the premises. No food and beverage prepared by Turnberry Golf Club is permitted to be taken off premises.

Storage

Due to limited storage space, items can be stored the day prior to your event and must be removed at the conclusion of your event. Turnberry Golf Club is not responsible for any lost or damaged items.

BUFFET PACKAGES

All buffets require a minimum guarantee of 25 guests. Children 4-10 years of age are half the listed buffet price. Each menu includes coffee and tea only. All prices are subject to change and do not include applicable taxes and service charges.

BREAKFAST MENUS

Continental Breakfast Buffet **\$16.95** per person

Freshly baked croissants and danishes, toast served with whipped butter and assorted jams. Paired with yogurt and granola, seasonal fresh fruit, and freshly baked cookies. Also includes assorted juices, coffee, and tea.

Champions Breakfast Buffet **\$26.95** per person

Freshly baked croissants and danishes, and toast served with whipped butter and assorted jams. Homestyle pancakes, choice of scrambled eggs **or** spinach frittata, bacon, breakfast sausage, home fries, seasonal fresh fruit and freshly baked cookies.

Brunch Buffet **\$40.00** per person

Freshly baked croissants and danishes, and toast served with whipped butter and assorted jams. Homestyle pancakes, scrambled eggs, bacon, breakfast sausage and home fries. Mixed green salad, penne pasta in tomato sauce, roasted potatoes, and seasonal vegetables. Accompanied with seasonal fresh fruit and freshly baked cookies.

Includes choice of one of the following entrees:

- Baked chicken with lemon and herbs
- Maple glazed salmon
- Eggplant parmesan

ADD TO YOUR BREAKFAST OR BRUNCH BUFFET:

- Yogurt and granola **\$4.00** per person
- Non-working waffle station with maple syrup, sliced strawberries and mixed berry compote **\$3.00** per person
- French toast casserole with icing sugar and caramel **\$4.00** per person
- Spinach Frittata **\$4.00** per person
- Working omelette station (Chef attended) **\$7.00** per person
- Bone in maple and mustard glazed ham **\$10.00** per person
- Whole roasted striploin of beef carvery **\$40.00** per person

LUNCH OR DINNER MENUS

Deli Lunch **\$24.95** per person

Shaved turkey, roast beef and ham, sliced cheddar and aged white cheddar with assorted buns, hot red peppers, tomatoes, lettuce, pickles, Dijon aioli, horseradish aioli, coleslaw, potato salad, green salad and freshly baked cookies.

Casual Style Buffet **\$25.95** per person

Fried calamari, poutine station, sweet and sour chicken, nacho station, vegetable spring rolls and assorted flatbread pizza station.

Backyard BBQ Buffet **\$24.95** per person

Burgers, hot dogs, chicken breast, traditional condiments including: lettuce, sliced tomato, pickles and hot pepper rings, green salad, potato salad and freshly baked cookies.

Taste of Athens **\$32.95** per person

Chicken souvlaki, spanakopita, Greek salad, pita with hummus, tzatziki, roasted potatoes, rice pilaf and baklava.

Southern Buffet **\$37.95** per person

Tortilla soup, BBQ ribs, grilled chicken breast, grilled sausages, baked potatoes with all the fixing, corn on the cob, mixed greens salad, pasta salad, assorted buns and seasonal fruit.

Tuscan Buffet **\$34.95** per person

Seasonal soup, mixed greens salad, bruschetta, caprese portobello mushrooms, roasted potatoes, vegetables medley, penne pasta in a tomato sauce, dinner rolls and seasonal fruit.

Includes choice of one of the following entrees:

- Chicken Marsala
- Chicken Parmesan
- Maple Glazed Salmon

LUNCH AND DINNER ADD ONS:

- Antipasto table **\$16.95** per person
Includes: Giardinara and Italian meats, grilled and marinated vegetables, marinated olives, mushroom ceviche, assorted cheeses, assorted crackers, bread with assorted jams and honey
- Grilled Shrimp **\$12.95** per person
- Whole roasted stuffed salmon **\$30.00** per person
- Whole roasted striploin **\$40.00** per person
- Porchetta station (serves 50 people) **\$900.00** flat rate

AN END TO REMEMBER

Cheese Table Assortment of cheeses with fresh fruit, nuts and marmalades.	\$15.95 per person
Sweet Table (minimum 25 guests) Assortment of gourmet cookies, miniature squares & tarts, Chef's selection of cake, and seasonal fruit platters	\$15.95 per person
Slider Station Mini burgers served with a condiment selection to include, sliced white and yellow cheddar, hot pepper rings, sliced pickle coins, lettuce, sliced red onions, ketchup, mustard, hot sauce, mayonnaise and relish.	\$9.95 per person
Porchetta Station (serves 50) Fire roasted, boneless, seasoned suckling pig.	\$900.00 flat rate
Add Seasonal Fruit Platter	\$7.95 per person

HORS D'OEUVRES PACKAGES

Choose from the following plated or passed hors d'oeuvres options

- 3 for \$12.95 per person
- 4 for \$14.95 per person
- 5 for \$16.95 per person

Vegetarian:

- Caprese Skewers
- Arancini with Tomato Sauce
- Roasted red peppers stuffed with goat cheese
- Stuffed Cremini mushrooms
- Bruschetta
- Vegetarian spring rolls
- Samosas
- Spanakopita

Meat:

- Rosemary and lemon chicken satays
- Lamb Spieducci
- Mini meatballs in a chipotle tomato sauce
- Beef sliders
- Veal stuffed jalapeno peppers
- Prosciutto and cantaloupe skewers

Seafood:

- Smoked salmon crostini
- Crab cakes
- Bacon wrapped scallops
- Baby shrimp ceviche

SET MENUS

For events of 60 guests or less, individual menu selections are taken at the table by Front of House staff. For events of more than 60 guests, it is requested that guest selections are provided to Front of House Management ahead of the event with a seating chart. Each set menu includes dinner rolls plus coffee and tea.

Option One

\$45.95 per person

Appetizer Course:

Soup of the day, mixed greens salad or caesar salad.

Pasta Course:

Penne in a tomato sauce or jumbo cheese ravioli.

Entrée Course:

Chicken parmigiana, oven roasted maple dijon salmon, or eggplant parmigiana.

**All entrees come with market fresh vegetables and oven roasted potatoes.*

Dessert Course:

Dessert of the day or fruit bowl.

Option Two

\$55.95 per person

Appetizer Course:

Soup of the day, baby spinach salad or caesar salad.

Pasta Course:

Penne in a tomato sauce or jumbo cheese ravioli.

Entrée Course:

Chicken marsala, Blackened salmon, 6oz New York steak, or Butternut squash stuffed with grilled vegetables and wild rice.

**All entrees come with market fresh vegetables and oven roasted potatoes. Excludes vegetarian option.*

Dessert Course:

Dessert of the day or fruit bowl.

Option Three

\$65.95 per person

Appetizer Course:

Soup of the day, baby spinach salad or caesar salad.

Pasta Course:

Mediterranean penne or asparagus risotto

Entrée Course:

Stuffed chicken supreme, veal roulade, 9oz New York steak, or Butternut squash stuffed with grilled vegetables and wild rice

**All entrees come with market fresh vegetables and oven roasted potatoes. Excludes vegetarian option*

Dessert Course:

Dessert of the day or fruit bowl.

OPEN BAR PACKAGES

Non-alcoholic Package

\$6.50 per person

Unlimited soft drinks, assorted juices, bottled sparkling and flat water

Upgraded Non-alcoholic Package

\$8.50 per person

Unlimited soft drinks, assorted juices, bottled sparkling and flat water, espresso, cappucino and lattes

Three Hour Package

Sparkling wine, House red and white wine, Domestic, premium and imported bottled beers, Aperol spritz & Campari spritz, Soft drinks, juices, coffee & tea

Classic: \$45.00 per person

Vodka (Stoli)
Gin (Beefeater)
Rye (Wiser's)
Rum (Bacardi)
Scotch (Ballantine's)

Premium: \$55.00 per person

Vodka (Grey Goose)
Gin (Tanqueray)
Rye (Crown Royal)
Rum (Bacardi Amber)
Scotch (JW Red)

All Evening Package*

Sparkling wine, House red and white wine, Domestic, premium and imported bottled beers, Aperol spritz & Campari spritz, Soft drinks, juices, coffee & tea

Classic: \$60.00 per person

Vodka (Stoli)
Gin (Beefeater)
Rye (Wiser's)
Rum (Bacardi)
Scotch (Ballantine's)

Premium: \$70.00 per person

Vodka (Grey Goose)
Gin (Tanqueray)
Rye (Crown Royal)
Rum (Bacardi Amber)
Scotch (JW Red)

***All evening bar includes 3 additional choices of the selections below:**

Jaggermeister, Tequila, Sour Puss (Apple/Raspberry/Blue), Southern Comfort, Jack Daniels, Bailey's, Sambuca

Available Extras

Sangria Punch (Serves 30)

\$150.00

Champagne Punch (Serves 30)

\$160.00

*All Ontario liquor laws apply. All alcohol consumed on site must be purchased through Restaurant NINE18's license and sold to functions at retail rates. Third parties wishing to supply your function with alcohol product must do so by purchasing the product through Restaurant NINE18 on your behalf. **NO EXCEPTIONS.**

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SUPPLIER CONTACT INFORMATION

To facilitate the coordination and service of your function, please provide the contact information for each vendor. Please note that Turnberry is not responsible for, nor guarantees, goods, services, or equipment of third parties not hired by Turnberry.

Please include the contact's name and phone number(s):

Band: _____
DJ: _____
Coordinator _____
Florist: _____
Bakery: _____
Decorator: _____
Photographer: _____
Videographer: _____
Transportation: _____
Company: _____
Valet: _____
Parking: _____



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