

RESTAURANT

NINE18



turnberry
GOLF • CLUB



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

Each event is uniquely prepared, taking into consideration 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 please contact our Events Manager at lmcilveen@nine18.ca or by telephone at (905) 500-0918 extension 1012.



TURNBERRY GOLF CLUB

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

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 are 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 covered terrace overlooking the luxurious fairways.



TURNBERRY GOLF CLUB

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

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 golf and corporate events. Located adjacent to the restaurant, the Garden Tent offers stunning views of the golf course and a scenic ceremony space.



ROOM 56

Located within the restaurant, our private dining room, 'Room 56', is available for meetings or events of up to 12 guests and is 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.



TURNBERRY GOLF CLUB

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

NINE18 Classic Buffet

\$110.00/person

Choice of 3 passed hors d'oeuvres
(Selection from attached list)

Buffet includes dinner rolls with butter, Chef's homemade seasonal soup, mixed green or Caesar salad, penne in tomato sauce, mini potatoes, and vegetable medley.

Buffet also includes both of the following entrees:

Lemon and herb roasted Ontario chicken breast.

Roasted Salmon stuffed with goat cheese and spinach, in a shrimp rose sauce.

(Vegetarian and/or Vegan options also available)

Fruit Platter

Coffee and Tea service

Classic Open Bar Package

1hr Classic open bar for "Cocktail hour".

2hr House Red and White wine service with dinner, plus champagne for head table (bar closed).

3hr Classic open bar after dinner.

** Premium and/or all evening upgrades available*

All prices are subject to change and do not include applicable taxes and service charges.

TURNBERRY GOLF CLUB

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

Elegance

\$115.00/person
(Plated Three Course)

Choice of 3 passed hors d'oeuvres
(Selection from attached list)

First Course

Chef's homemade seasonal soup *or* Mixed greens salad with Arugula, radicchio, romaine, tomatoes, red onions, dried cranberries, and walnuts in our Balsamic vinaigrette

Entrée Course

Chicken supreme baked in a mushroom sauce *or* maple Dijon salmon.
**served with Chef's selection of seasonal vegetables and potatoes*
(Vegetarian and/or vegan options available)

Dessert

Tiramisu or chocolate cake

Coffee and Tea service.

Classic Open Bar Package

1hr Classic open bar for "Cocktail hour".
2hr House Red and White wine service with
dinner, plus champagne for head table (bar closed).
3hr Classic open bar after dinner.
** Premium and/or all evening upgrades available*

All prices are subject to change and do not include applicable taxes and service charges.

Luxury

\$125.00/person
(Plated Four Course)

Choice of 3 passed hors d'oeuvres
(Selection from attached list)

First Course

Chef's homemade seasonal soup *or* Spinach salad with strawberries, walnuts, and goat cheese crumble in a blueberry vinaigrette.

Second Course

Jumbo cheese ravioli in a homemade tomato & basil sauce.

Main Entrée

Duo plate of maple Atlantic salmon and Canadian AAA New York Steak with a wine reduction.

**served with Chef's selection of seasonal vegetables and potatoes*
(Vegetarian and/or Vegan options available)

Dessert

Tiramisu or chocolate cake

Coffee and Tea service.

Classic Open Bar Package

1hr classic open bar for "Cocktail hour".

2hr House Red and White wine service with dinner, plus champagne for head table (bar closed).

3hr open classic bar after dinner.

** Premium and/or all evening upgrades available*

All prices are subject to change and do not include applicable taxes and service charges.

Diamond

\$135.00/person
(Plated Four Course)

Choice of 4 passed hors d'oeuvres
(Selection from attached list)

First Course

Quinoa and arugula salad *or* individual Antipasti.

Second Course

Duo of Jumbo cheese ravioli and asparagus risotto.

Main Entrée

Oven roasted Branzino *or* AAA Beef Tenderloin in a Barolo reduction.
**served with Chef's selection of seasonal vegetables and potatoes*
(Vegetarian and/or Vegan options available)

Dessert

Tiramisu or chocolate cake

Coffee and Tea service.

Classic Open Bar Package

1hr Classic open bar for "Cocktail hour".
2hr House Red and White wine service with
dinner, plus champagne for all (bar closed).
3hr Classic open bar after dinner.
** Premium and/or all evening upgrades available*

All prices are subject to change and do not include applicable taxes and service charges.

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

Meat:

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

Seafood:

Smoked salmon crostini
Crab cakes
Bacon wrapped scallops
Baby shrimp ceviche

SWEET ENDINGS AND LATE NIGHT OPTIONS

Seasonal Fruit Platter **\$7.95 per person**

Cheese Table **\$15.95 per person**

Assortment of cheeses with fresh fruit, nuts and marmalades.

Sweet Table (minimum 25 guests) **\$15.95 per person**

Assortment of gourmet cookies including chocolate chip cookies, white chocolate chip, and oatmeal raisin. Miniature Squares & Tarts including fruit crumble bars, brownies, blondies, and lemon tarts. Assortment of cakes including carrot cake, vanilla cake, red velvet cake. Seasonal fruit platters

Slider Station **\$9.95 per person**

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.

Porchetta Station (serves 50) **\$900.00 flat rate**

Fire roasted, boneless, seasoned suckling pig.

ADDITIONAL BEVERAGE PACKAGES

Non-alcoholic Package **\$6.50 per person**

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

Sangria Punch (Serves 30) **\$150.00 flat rate**

Champagne Punch (Serves 30) **\$160.00 flat rate**

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.*

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 spending requirements (pre-tax and service charge) for the function rooms at Turnberry Golf Club. These minimums signify the minimum amount that must be spent on food and beverage selections. 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	Monday - Thursday Friday before 4pm	Friday after 4pm Weekends
Room 56	\$400.00	\$600.00
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)
- Parking for guests

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 this 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. There will be a cake cutting fee of \$3 per person for any guests requiring the service.

Storage

Due to limited storage space, items can be stored one 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.

Third Party Contractors and Suppliers

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

SUPPLIER CONTACT INFORMATION

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

Band: _____

DJ: _____

Coordinator _____

Florist: _____

Bakery: _____

Decorator: _____

Photographer: _____

Videographer: _____

Transportation: _____

Company: _____

Valet: _____

Parking: _____

