



2009

BANQUET
MENU



THE CLASSIC CONTINENTAL

Chilled Assorted Juices
&
Assorted Muffins
(Served with Butter)
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 7.50 -

THE PREMIUM CONTINENTAL

Chilled Assorted Juices
&
Fresh Bakery Basket
of
Croissants, Danishes & Muffins
(Served with Butter and Preserves)
&
Fresh Fruit Platter
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 9.50 -

(Prices per person, plus applicable taxes and gratuity)



THE OMELETTE BAR

Chilled Assorted Juices
&
Toasted Breakfast Breads and Bagels
&
Chef's Creation Omelette Bar
(with full choice of fillings)
&
Fresh Fruit Platter
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 14.00 -

THE HOT BREAKFAST BUFFET

Chilled Assorted Juices
&
Scrambled Eggs with Bacon, Sausage and Home Fries
&
Bagels, English Muffins and Assorted Muffins
(Served with Butter, Cream Cheese and Preserves)
&
Fresh Fruit Platter
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 15.00 -

(Prices per person, plus applicable taxes and gratuity)



THE COLD LUNCH BUFFET

Selection of Assorted Sandwiches
&
Choice of Relish Tray or Fresh Vegetables and Dip
&
Chef's Tossed Salad
(Served with choice of dressing)
&
Choice of Potato or Pasta Salad
&
Assorted Dessert Station
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 13.00 -

COLD LUNCH SANDWICH STATION

Build your own sandwich

Selection of Fresh Assorted Cold Cuts
(Served with full selection of condiments)
&
Egg Salad and Tuna Salad
&
Choice of Relish Tray or Fresh Vegetables and Dip
&
Chef's Tossed Salad
(Served with choice of dressing)
&
Choice of Potato or Pasta Salad
&
Assorted Dessert Station
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 13.00 -

(Prices per person, plus applicable taxes and gratuity)



THE ORIGINAL BARBECUE LUNCH

Choice of Deluxe Sausage or Prime Rib Hamburger

&

Chef's Tossed Salad

(Served with choice of dressing)

&

Full Selection of Condiments

(Including Tomato, Onion, Lettuce and Pickles)

&

Water Station

- 12.00 -

BRAEBEN SIGNATURE LUNCH BUFFET

Succulent Roasted Chicken Breast

&

Choice of Cheese Cannelloni or Baked Lasagne

&

Chef's Choice Potato and Seasonal Vegetables

&

Chef's Tossed Salad

(Served with choice of dressing)

&

Assorted Dessert Station

&

House Blend Regular and Decaffeinated Coffee

&

Orange Pekoe and Selected Herbal Teas

- 22.00 -

(Prices per person, plus applicable taxes and gratuity)



COLD HORS D'OEUVRES

Great Selection of cold and hot appetizers for everyone to enjoy

Fresh Thai Shrimp Spring Rolls
(Served with sweet chilli dipping sauce)

Smoked Salmon Pinwheels

Rare Roast Beef on a Choux Paste Bun
(Served with horseradish mustard)

Asparagus Spears
(Wrapped in Prosciutto)

Sushi Rolls

Cold Water Shrimp Cocktail

Tomato or Eggplant Bruschetta
(Served on a garlic crostini)

- 18.95 per dozen-

(Plus applicable taxes and gratuity)

**Minimum 1 dozen per item*

**Minimum 10 dozen per order*



HOT HORS D'OEURVES

Pork & Shrimp Spring Rolls
(Served with sweet chilli dipping sauce)

Marinated Scallops
(Wrapped in Bacon)

Spicy Chicken Peanut Satay

Wild Mushroom & Goat Cheese Crostini

Black Olive & Sun Dried Tomato Tapenade Crostini
(With shaved Asiago cheese)

Stuffed Mushroom Caps
(Stuffed with cream cheese, onions and oregano)

- 18.95 per dozen-

(Plus applicable taxes and gratuity)

**Minimum 1 dozen per item*

**Minimum 10 dozen per order*



COCKTAIL RECEPTION MENU

Assorted Buffet Stations

Assorted Cheese Board
(Served with a selection of crackers)

&

Fresh Quesadilla Station
(Served with assorted vegetables)

&

Thai Station

Fried Spring Rolls served with sweet chilli dipping sauce

Chicken Satays

Asian Noodle Salad

&

Freshly Prepared Pasta Station

Choice of Penne or Gemilli Pasta

(Served with a red & white sauce)

&

Antipasto Station

Gardinera

Bean Medley

Grilled Vegetables

(Eggplant, Zucchini, Red, Yellow and Green Peppers)

Battered Seasonal Fish

Grilled Sausage

&

House Blend Regular and Decaffeinated Coffee

&

Orange Pekoe and Selected Herbal Teas

- 28.00 -

(Service available for 50 to 100 guests - 90 minute availability)
(Price per person, plus applicable taxes and gratuity)



BRAEBEN SIGNATURE BARBEQUE BUFFET

Grilled New York Striploin Steak
&
Chicken Supreme
&
Roasted Potatoes with Seasonal Vegetables
&
Roasted Tri-Colour Peppers
&
Mixed Summer Salad
(Served with Chef's choice of dressings)
&
Fresh French Baguette
&
Fresh Fruit Platter
&
Assorted Dessert Station
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 35.00 -

or

- 31.25 -

(Without Chicken)

(Price per person, plus applicable taxes and gratuity)



ITALIAN THEME BUFFET

Choice of Chicken or Veal
(Served with Assorted Sauces)

&

Meat and Cheese Cannelloni

&

Roasted Potatoes with Seasonal Vegetables

&

Antipasto Station

Grilled Eggplant

Grilled Zucchini

Roasted Peppers

Baby Bocconcini

Assorted Olives with Prosciutto and Salami

Gardinera

&

House Salad

(Served with Chef's choice of dressings)

&

Caesar Salad

&

Cucumber, Tomato and Pepper Salad

&

Fresh Assortment of Bread

&

Fresh Fruit Platter

&

Assorted Dessert Station

&

House Blend Regular and Decaffeinated Coffee

&

Orange Pekoe and Selected Herbal Teas

- 40.00 -

(Price per person, plus applicable taxes and gratuity)



THE GOURMET BUFFET

*Carving Station of Premium Roast Beef
&
Oven Roasted Chicken Supreme
&
Meat and Cheese Cannelloni
&
Roasted Potatoes with Seasonal Vegetables
&
Antipasto Station
Grilled Eggplant
Grilled Zucchini
Roasted Peppers
Baby Bocconcini
Assorted Olives with Prosciutto and Salami
Gardinera
&
Cold Water Shrimp and Seafood Salad
&
Selection of Smoked Fish and Poached Salmon
&
Five Assorted Salads
&
Assorted Cheese Platter
&
Assorted Cakes, Flans and Pastries
&
Fresh Fruit Platter
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas*

- 60.00 -

(Price per person, plus applicable taxes and gratuity)



CARVING STATION MENU

Selection of meals carved personally by our Chef and served buffet style

Oven Roasted Top Sirloin
(Served with Yorkshire Pudding Au Jus)

- 35.00 -

or

Stuffed Pork Loin
(Served with Mushroom Scallion Duxelle Rosemary Au Jus)

- 28.00 -

or

Baked Virginia Ham
(Served with a Mango Sauce)

- 28.00 -

or

Slow Roasted Prime Rib
(Served with Yorkshire Pudding Au Jus)

- 42.00 -

All carving station dinners include

Chef's Choice Potato with Seasonal Vegetables

&

Choice of Three Salads

&

Fresh Dinner Rolls

(Served with butter)

&

Assorted Dessert Station

&

House Blend Regular and Decaffeinated Coffee

&

Orange Pekoe and Selected Herbal Teas

(Price per person, plus applicable taxes and gratuity)



PLATED DINNER MENU

Selection of meals prepared for a personal touch

Slow Roasted Prime Rib

(Served with Yorkshire Pudding Au Jus)

- 45.00 -

or

Beef Tenderloin

(Served with a Cabernet Shallot Reduction Glaze)

- 42.00 -

or

Oven Roasted Chicken Supreme

(Stuffed with Spinach and Ricotta Cheese in a Wild Mushroom Cream)

- 32.00 -

or

Oven Roasted Fresh Atlantic Salmon

(Rouladen with Sole Lemon Dill Cream on a bed of Spinach)

- 32.00 -

or

Fresh Baked Trout

(Served with a Pinot Grigio Caper Cream Sauce)

- 33.00 -

or

Stuffed Pork Loin

(Served with Mushroom Scallion Duxelle, Rosemary Au Jus)

- 26.00 -

or

10oz New York Strip Loin Steak

(Served with Grilled Portobello Mushrooms)

- 35.00 -

All plated dinners include

Chef's Choice Potato with Seasonal Vegetables

&

Choice of Soup or Salad

&

Fresh Dinner Rolls

(Served with butter)

&

Assorted Dessert Station

&

House Blend Regular and Decaffeinated Coffee & Selected Teas

(Price per person, plus applicable taxes and gratuity)



INDIAN CUISINE FEATURES

*Great Selection of Indian Inspired Meal Ideas
Customize a menu from the available options*

Starters

*Fresh Samosas
(Choice of Meat or Vegetable)*

Chicken Tikka

Salad with Mint Sauce

Soups

*Mulligatawny
or
Dahl*

Rice Dishes

*Biryani
(Prawn, Chicken Tikka, Chicken, Mixed Vegetables)*

Basmati

Vegetarian Dishes

*Eggplant Curry
Palak Paneer
Dals
Aloo Gobi
Sagg Aloo
Aloo Matar*

Meat Dishes

*Butter Chicken
Lamb Tikka
Curried Beef*

Breads

*Pappadam
Nann
Chappatis
Roti*

Assorted Pickles

Mango Chutney, Pickle Lime, Raita

PRICES AVAILABLE UPON REQUEST



BRAEBEN GOLF COURSE COMPANY INFORMATION

BraeBen Golf Course
City of Mississauga
5700 Terry Fox Way
Mississauga, Ontario
L5V 2W2

(905) 615 – GOLF (4653)
(905) 615 – 4655 (Fax)

www.braeben.ca

Key Management Personnel – Contact Information

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ACKNOWLEDGEMENT AND AGREEMENT CONTRACT

Date of Event: _____

Name of Event / Organization: _____

Name of Organizer: _____

Address: _____

Phone: _____ Fax: _____ E-mail: _____

Guaranteed Number: _____ Deposit Received: \$ _____

I, _____ acknowledge and agree to be bound by the foregoing terms and conditions with respect to the use of BraeBen Golf Course on _____
_____. I also agree that all information provided by myself or my organization is accurate.

Customer Signature _____ Date: _____

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Manager Signature _____ Date: _____

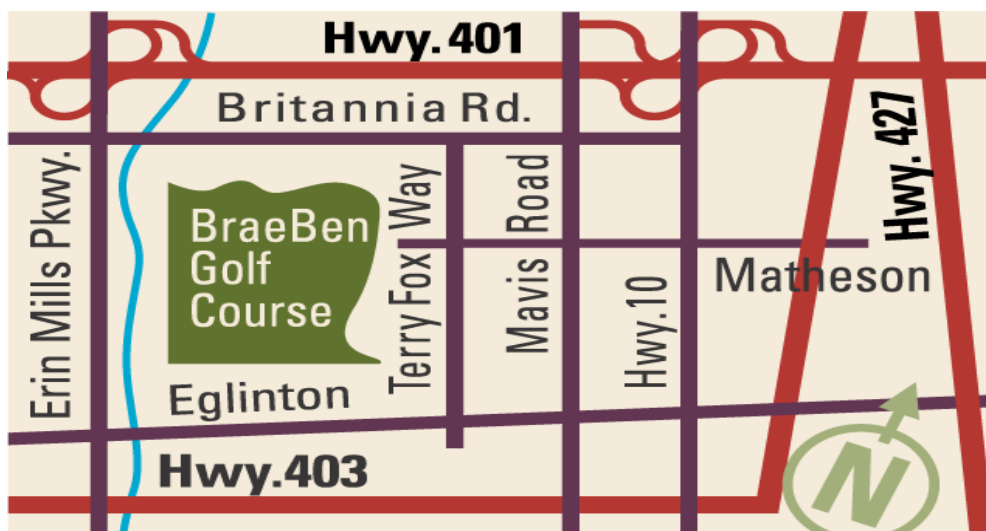
Payment Received _____



DIRECTIONS

*5700 Terry Fox Way
Mississauga, ON
L5V 2W2
(905) - 615 - GOLF (4653)
(905) - 615 - 4655 (fax)
www.braeben.ca*

½ km West of Mavis Road on Terry Fox Way, just South of Britannia Road.



From 403 (West)

- Follow 403 Eastbound to Mavis Road exit
- Follow Northbound for approx. 4 kilometres to Matheson Blvd.
- Turn left on Matheson and follow for 700 metres directly into BraeBen Golf Course

From 401 or 407

- Follow 401 or 407 to Mavis Road exit
- Follow Southbound for approx. 4 kilometres (401) or 7 kilometres (407) to Matheson Blvd.
- Turn right on Matheson and follow for 700 metres directly into BraeBen Golf Course