

# The Madison Room

For intimate gatherings with friends and families or extravagant celebrations of 250, **every detail will be unforgettable.**



Retirement Parties, Christmas Parties, Client Appreciation Events, Showers or...

## *The Ultimate Fairytale Wedding*

We can make your **dreams come true.**

## Ceremony **on Grounds**

Banty's Roost Golf Club offers beautiful landscaped grounds, ideal for an outdoor wedding ceremony as well as photographic opportunities.

*Includes use of:*

*Gazebo, Picturesque Garden & Grounds, Interlocking Full Service Patio*

**Ceremony Fee: \$1,000**



# Package #1



## Upon Arrival

*Your guests will be served;*

*Fruit Punch (Alcoholic And Non-alcoholic)*

*An Assortment Of Hors D'oeuvres*

## Dinner

*Your Choice of Salad*

*Sorbet*

*8oz Chicken Breast Supreme*

*(Oven Roasted and Served with a Herbed Cream Sauce)*

*Medley of Seasonal Vegetables*

*Rosemary Roasted Red Potatoes*

## Dessert, Coffee & Tea

*Your Choice of Dessert*

*Coffee / Tea*

## Wine with Dinner

**Open Standard Bar for 5 Hours  
Including Cocktails**

## Included with this Package

*Chair covers and floor length table cloths*

*A basket of necessities for any emergency*

**\$95.00 per person**

*(taxes included)*

# Package #2



## Upon Arrival

*Your guests will be served;*

*Fruit Punch (Alcoholic And Non-alcoholic)*

*An Assortment Of Hors D'oeuvres*

## Dinner

*Mixed Green Salad with your choice of Dressing*

*Sorbet*

*Stuffed 8oz Chicken Breast*

*(Portobello Mushrooms, Spinach, and Ricotta Cheese)*

*with a Wild Mushroom Sauce*

*Medley of Seasonal Vegetables*

*Parisian Potatoes*

## Dessert, Coffee & Tea

*Homemade Fruit Ice Cream Crêpes*

*Coffee / Tea*

## Champagne for Toasting

## Wine with Dinner

## Open Standard Bar for 5 Hours Including Cocktails

## Included with this Package

*Chair covers and floor length table cloths*

*A basket of necessities for any emergency*

**\$100.00 per person**

*(taxes included)*

# Package #3



## Upon Arrival

*Your guests will be served;*

*Fruit Punch (Alcoholic And Non-alcoholic)*

*An Assortment Of Hors D'oeuvres*

## Dinner

*Roasted Red Pepper Soup*

*Sorbet*

*100z Rib Eye Steak*

*Medley of Seasonal Vegetables*

*Parisian Roasted Potatoes*

## Dessert, Coffee & Tea

*Chocolate Ecstasy Mousse with fresh Raspberries*

*Coffee / Tea*

## Champagne for Toasting

## Wine with Dinner

## Open Standard Bar for 5 Hours

## Including Cocktails

## Included with this Package

*Chair covers and floor length table cloths*

*A basket of necessities for any emergency*

**\$110.00 per person**

*(taxes included)*

# Package #4



## Upon Arrival

*Your guests will be served;*

*Fruit Punch (Alcoholic And Non-alcoholic)*

*An Assortment Of Hors D'oeuvres*

## Dinner

*Italian Wedding Soup*

*House Salad*

*(Mixture of fresh greens served with homemade balsamic vinaigrette)*

*Sorbet*

*Roast Prime Rib of Beef au jus*

*Medley of Seasonal Vegetables*

*Garlic Roasted Potatoes with fine herbs*

## Dessert, Coffee & Tea

*Tiramisu*

*Coffee / Tea*

## Champagne for Toasting

## Wine with Dinner

## Open Standard Bar for 5 Hours Including Cocktails

## Included with this Package

*Chair covers and floor length table cloths*

*A basket of necessities for any emergency*

**\$115.00 per person**

*(taxes included)*

# Package #5



## Upon Arrival

*Your guests will be served;*

*Fruit Punch (Alcoholic And Non-alcoholic)*

*An Assortment Of Hors D'oeuvres*

## Dinner

*Baby Spinach Salad*

*(served with wild mushrooms, bacon and raspberry vinaigrette)*

*Sorbet*

*Manicotti*

*8oz Veal Strip loin*

*6oz Chicken Breast*

*Medley of Seasonal Vegetables*

*Parisian Potatoes*

## Dessert, Coffee & Tea

*Your Choice of Dessert*

*(Cheesecake with fresh fruit, Tiramisu, Chocolate Mousse)*

*Coffee / Tea*

## Champagne for Toasting

## Unlimited Wine with Dinner

## Open Standard Bar for 5 Hours

## Including Cocktails

## Included with this Package

*Chair covers and floor length table cloths*

*A basket of necessities for any emergency*

**\$120.00 per person**

*(taxes included)*

# Package #6



## Upon Arrival

*Your guests will be served;*

*Fruit Punch (Alcoholic And Non-alcoholic)*

*An Assortment Of Hors D'oeuvres*

## Dinner

*Spinach Salad*

*Farfalle*

*Sorbet*

*100z Rib Eye*

*String Beans, Baby Carrots, Baby Corn*

*Baked Potatoe*

## Dessert, Coffee & Tea

*Homemade Ice Cream Fruit Crepes*

*(Raspberry or Lemon)*

*Coffee / Tea*

## Champagne for Toasting

## Wine with Dinner

## Deluxe Open Bar for 5 Hours Including Cocktails & Liqueurs

## Included with this Package

*Chair covers and floor length table cloths*

*A basket of necessities for any emergency*

**\$130.00 per person**

*(taxes included)*

# Package #7



## Upon Arrival

*Your guests will be served;*

*Fruit Punch (Alcoholic And Non-alcoholic)*

*An Assortment Of Hors D'oeuvres*

## Dinner

*Caesar Salad*

*Penne Arrabbiata*

*Sorbet*

*14oz Veal Chop*

*Served with a Wild Mushroom Sauce*

*Medley of Seasonal Vegetables*

*Rosemary Roasted Red Potatoes*

## Dessert, Coffee & Tea

*Apple Blossoms served with French Vanilla Ice Cream*

*Coffee / Tea*

## Champagne for Toasting

## Premium Wine with Dinner

## Deluxe Open Bar for 5 Hours

**Including Cocktails & Liqueur Package – 8 Bottles**

## Included with this Package

*Chair covers and floor length table cloths*

*A basket of necessities for any emergency*

**\$140.00 per person**

*(taxes included)*



# Package #8



## Upon Arrival

*Your guests will be served;*

*Fruit Punch (Alcoholic And Non-alcoholic)*

*An Assortment Of Hors D'oeuvres*

*Also Including...*

*Barbeque Lamb Chops, Beef and Chicken Satays*

## Dinner

*Vegetable Stack*

*Sorbet*

*Penne Arrabbiata and Rigatoni*

*Choice of:*

*8oz Salmon Fillet & 10oz Rib Eye*

*- or -*

*Medley of Seasonal Vegetables*

*Parisian Potatoes*

## Dessert, Coffee & Tea

*Triple Chocolate Cake served with fresh raspberries*

*Coffee / Tea*

## Champagne for Toasting

## Premium Wine with Dinner

## Deluxe Open Bar for 5 Hours Including Cocktails & Liqueurs

## Included with this Package

*Chair covers and floor length table cloths*

*A basket of necessities for any emergency*

**\$150.00 per person**

*(taxes included)*

# Package #9



## Upon Arrival

*Your guests will be served;*

*Fruit Punch (Alcoholic And Non-alcoholic)*

*An Assortment Of Hors D'oeuvres*

*Also Including...*

*A seafood Station with Smoked salmon and shrimp*

*Complete with a BBQ Station with Lamb Chops, Beef and Chicken Satays*

## Dinner

*Your Choice of Appetizers*

*Your Choice of Pasta*

*Sorbet*

*8oz Rib Eye & 4oz Lobster Tail*

*Medley of Seasonal Vegetables*

*Scalloped Potatoes*

*Side salad of your choice*

## Dessert, Coffee & Tea

*Your choice of dessert*

*Coffee / Tea*

## Champagne for Toasting

## Unlimited Premium Wine with Dinner

## Deluxe Open Bar for 5 Hours Including Cocktails & Liqueurs

## Included with this Package

*Chair covers and floor length table cloths*

*A basket of necessities for any emergency*

**\$175.00 per person**

*(taxes included)*

# A Spin on Tradition



## Upon Arrival

*Your guests will be served;*

*Fruit Punch (Alcoholic And Non-alcoholic)*

*An Assortment Of Hors D'oeuvres*

## Buffet Style Dinner

*The Chef's will be preparing the food in front of your guests*

## Assorted Breads & Rolls

## Carving Station – *Prime Rib*

## Pasta Station

*Tortellini Alfredo / Penne Arrabiata*

## Seafood Station

*Shrimp, Scallops, Mussels*

## Salad Bar

## Dessert Bar

## Champagne for Toasting

## Wine with Dinner

## Open Bar for 5 Hours Including Cocktails

## Included with this Package

*Chair covers and floor length table cloths*

*A basket of necessities for any emergency*

**\$120.00 per person**

*(taxes included)*

# Create your own package



## Hors D'Oeuvres

Spanakopita | Brushcetta | Scallop Bacon Wraps | Italian Sausage Pieces | Mini Quiche | Spring Rolls  
Empanada (Chicken, Seafood & Vegetable) | Portobello Mushroom Puffs | Chicken And Beef Sata  
Brie En Croute | Coconut Shrimp | Samosa's (Beef & Vegetable)  
International Cheese Board | Veggie Crudite

3 hors d'oeuvres per person \$3.95

5 hors d'oeuvres per person \$5.95

7 hors d'oeuvres per person \$7.95

## BBQ Station

Lamb Chops, Beef & Chicken Kabobs

3 per person \$5.00

## Oyster Bar

150 pieces \$500.00

## Hors D'Oeuvres Cocktail Party

5 hors d'oeuvres per person \$10.00

# Appetizers & Starters



## The Ultimate Dip

*Deep fried Pita Triangles served with a Spinach, Artichoke and Cheddar Dip*

\$9.95 *per platter*

## Italian Antipasto

*Prosciutto, Bocconcini Cheese and Marinated Artichoke Hearts served with a slice of Cantaloupe*

\$9.95 *per platter*

## Medley of Fresh Vegetable

*Portobello Mushroom, Grilled Red Pepper, Eggplant and Zucchini marinated in a Honey Mustard, Balsamic Vinaigrette served with Goat Cheese or Bocconcini and a Fresh Basil Pesto*

\$9.95 *served per table*

## Shrimp Cocktail

*5 Jumbo Shrimp served with Seafood Sauce*

\$12.95 *each*

## Shrimp Creole

*5 Jumbo Shrimp in a Blend Tomato Pepper Sauce*

\$12.95 *each*

# Soups & Salads



## Soups

*Leek & Potato, Roasted Red Pepper, Cream of Broccoli & Cheddar,  
Cream of Wild Mushroom, Maple Butternut Squash, Wedding Soup*

\$5.95 *per person*

## Mixed Greens

*California Mesclun Mix served with your choice of Raspberry Vinaigrette,  
Honey Mustard Dressing or Balsamic Vinaigrette*

\$5.95 *per person*

## Caprese Salad

*Vine Ripe Cherry Tomato cut in half with baby Bocconcini Cheese, served in  
a basil Pesto Sauce, topped with Roasted Garlic in Olive Oil*

\$6.95 *per person*

## Caesar's Best

*A Classic improved – Fresh Romaine Lettuce with Parmesan Cheese, Homemade Croutons,  
topped with Pancetta Bacon and Asiago Cheese, topped with a creamy Caesar Dressing*

\$6.95 *per person*

## Spinach Salad

*Fresh Baby Spinach with Roasted Red Peppers, Roasted Pine Nuts  
and Goat Cheese served with a Citrus Dressing*

\$7.95 *per person*

## Grilled Seafood Salad

*Mixed Greens, Calamari, Shrimp, and Scallops served with a spicy Red Pepper Dressing*

\$14.95 *per person*

# Pastas



## Manicotti

*Fresh Manicotti stuffed with Ricotta, Parmesan, Mozzarella, Prosciutto,  
Fine Fresh Herbs and topped with a Fresh Tomato Sauce*

*\$9.95 per person*

## Farfalle

*Served with grilled vegetables tossed in a basil Puree and topped with Asiago Cheese*

*\$9.95 per person*

## Penne Arrabbiata

*Angry Tomato Sauce with fresh Basil and Romano Cheese*

*\$9.95 per person*

## Veal Tortellini

*Served in a Cream Sauce with fresh Chives*

*\$9.95 per person*

## Fusilli

*Mixed with Shrimps, Scallops and Black Mussels in a Three Cheese Sauce*

*\$12.95 per person*

# Entrées



*All of our Entrees are served with a fresh Vegetable Medley, and your choice of Potato (Red Roasted Rosemary Potatoes, Garlic Red Rosemary Mashed Potatoes, or Basmati Rice)*

## Chicken Breast Supreme

*8oz Chicken oven roasted with a Herbed Cream Sauce*

*\$27.00 per person*

## Stuffed Chicken Breast

*8oz Chicken stuffed with Portobello Mushrooms, Spinach and Ricotta Cheese in a Wild Mushroom Sauce*

*\$29.00 per person*

## Prime Rib of Beef

*Our prime rib is specially aged for extra flavour and tenderness, rubbed with our unique blend of spices and slow roasted. Hand-carved and served with horseradish and red wine au jus.*

*\$38.00 per person*

## Veal Stiploin

*Pan seared in a Lemon White Wine Sauce topped with a trissel of Truffle Oil*

*\$45.00 per person*

## Rib Eye or New York Steak

*The most tender steaks around & perfectly aged.*

*\$40.00 per person*

**Add a 5oz Lobster Tail | \$65.00 per person**



# Entrées Continued



*All of our Entrees are served with a fresh Vegetable Medley, and your choice of Potato (Red Roasted Rosemary Potatoes, Garlic Red Rosemary Mashed Potatoes, or Basmati Rice)*

## **Salmon Fillet**

*8oz Salmon with a Honey Maple Glaze Sauce or a Mango Chutney*

*\$39.00 per person*

## **Veal Chop**

*Served with a Semi Glaze*

*\$49.00 per person*

## **New York Steak Oscar**

*12oz New York Steak topped with Shrimp, Scallops, Asparagus and Béarnaise Sauce*

*\$49.00 per person*

# Children's Menu



*Children 6 - 12 may substitute the entrée for one of the following:*

**Chicken Fingers and Fries**  
**Sliders and Fries**  
**Choice of Pasta**

\$25.00 *per child*

## **Desserts**

*Your choice of Dessert, plus Coffee or Tea*

*Chocolate Soufflé*

*New York Style Cheese Cake*

*Tiramisu Cake*

*Ice Cream Crepes (Home Made!)*

*Strawberry Shortcake*

*Apple Blossoms*

*Triple Berry Crumble*

\$6.95 *per person*

# The Bar



## House wine served with dinner

\$12.00 *per person*

## 3 Hour Standard Open Bar

*Includes: Alcoholic & Non Alcoholic Punch, house brands of Vodka, Rye, Rum, Scotch, Gin, Brandy, Campari, Sweet and Dry Vermouth, Domestic and Imported Draft Beers, Coolers, Domestic House Wine, Soft drinks and Juices, an assortment of Cocktails, Caesars, Daiquiris and Martinis*

\$27.00 *per person*

## 5 Hour Standard Open Bar

*Includes: Alcoholic & Non Alcoholic Punch, house brands of Vodka, Rye, Rum, Scotch, Gin, Brandy, Campari, Sweet and Dry Vermouth, Domestic and Imported Draft Beers, Coolers, Domestic House Wine, Soft drinks and Juices, an assortment of Cocktails, Caesars, Daiquiris and Martinis*

\$35.00 *per person*

## 5 Hour Deluxe Open Bar

*Includes: Alcoholic & Non Alcoholic Punch, house brands of Vodka, Rye, Rum, Scotch, Gin, Brandy, Campari, Sweet and Dry Vermouth, Domestic and Imported Draft Beers, Coolers, Domestic House Wine, Soft drinks and Juices, an assortment of Cocktails, Caesars, Daiquiris and Martinis*  
*Liqueurs: Grand Marnier, Cognac VSOP, Baileys, Sambuca, Frangelico, Gold Slager, Amaretto, Southern Comfort, Kahlua, Peach Schnapps, Limoncello, Grappa, Tequila and Drambuie*

\$50.00 *per person*

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**Additional Hours available at \$9.00 *per person***

# The Bar **by Consumption**



You may pay for your bar by consumption

House wine | \$24.65 *per bottle*

Liquor | \$5.30 *each*

Domestic Beer | \$5.30 *each*

Imported Beer | \$6.25 *each*

Cocktail | \$7.00 *each*

House Wine | \$6.65 *per glass*

Standard Liqueur | \$6.75 *each*

Premium Liqueur | \$8.25 *each*

Liqueur Package | \$800.00 *Includes 10 Bottles of Liqueurs*

# Sweet Table Packages



*The Sweet Table is made available for your guests at 10:30 p.m.*

## **Package One**

*Fresh Fruit, Coffee & Tea*

*\$5.00 per person, includes taxes and gratuities*

## **Package Two**

*Assortment of Fine Pastries, Assortment of Tarts, Brownies, Fresh Fruit, Coffee & Tea*

*\$9.50 per person, includes taxes and gratuities*

## **Package Three**

*Assortment of Cakes, Assortment of Cheesecakes*

*Assortment of Fine Pastries, Assortment of Tarts, Brownies, Fresh Fruit, Coffee & Tea*

*\$11.50 per person, includes taxes and gratuities*

# General information for the bride and groom



1. A 20% deposit upon booking and is non-refundable. 20% of balance is due six (6) months prior to event. Balance to be paid in cash or certified cheque and is due ten (10) days prior to event. A 2% administration fee will be charged when paying with VISA or MASTERCARD.
2. There will be a menu tasting scheduled and we will accommodate 4 persons per wedding booked.
3. Ten days prior to your wedding, notification of guaranteed attendance is required for our Wedding Coordinator. The number of children and special dietary dinners is also necessary at this time. We provide appropriate substitutes for your guests with special dietary needs.
4. The week of your wedding, an appointment to discuss final details is arranged. We suggest that you provide all your items necessary for us to complete the set up for your day ( place cards, guests book, candles, bombonieres, seating plan. Etc. ).
5. There is a \$500 Hall Rental Fee unless room minimums are met.
6. As per our Function Agreement, NO CONFETTI IS ALLOWED ON THE PROPERTY, otherwise a cleaning charge of \$250.00 will be assessed.
7. We must be advised of all entertainment being used at your wedding. We suggest that the entertainment arrive, one half-hour prior to the arrival of your guests, so there is sufficient time to set up.



Our staff is here to make sure your memories are of a perfect celebration, designed the way you envisioned, capped by an exquisite meal and served with graciousness and attention to detail.

*We can make your dreams come true!*

From the moment you first contact us to discuss your requirements, one of our team members will work with you to plan a memorable celebration. We will help plan your event by considering the number of guests you expect and the style of the event you want. We will take into consideration whether you want a formal seated meal, an elegant cocktail reception or a casual buffet or barbeque.

Our experience and expertise in the industry are gladly extended to you, our guest. We welcome you to review all the packages that we have available and ask our Special Event Coordinator any question you may have. *Congratulations!*

**Wedding & Occasion Coordinator**

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