



400 Brant

KITCHEN & BAR

Private Event Guide

400 BRANT ST. BURLINGTON, ON L7R 2G2
EST. 2024

About us

400 Brant

KITCHEN & BAR

Located in the heart of downtown Burlington, our restaurant invites you to experience a dining journey rich in history. Housed within the walls of the iconic 1860s Zimmerman House, 400 Brant seamlessly blends historical charm with contemporary elegance.

Discover our private event spaces, including "The Brant Room," which accommodates up to 50 guests, or for larger gatherings, our "Fore Hundred Room," which can host up to 100 guests. We offer a variety of plated and buffet menus, party platters, wines, beers, and cocktails in a stunning, private setting. Each dish is meticulously handcrafted by our Executive Chef, Stewart Schmidt, using only the freshest, highest-quality ingredients.

Thank you for considering us to host your next event. We look forward to creating lasting memories with you!

Sarah

CONTACT INFORMATION

EMAIL

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SOCIALS

[@400brant](#)

PHONE

289-337-3751

WEBSITE

www.400brant.ca

LOCATION

400 Brant St.
Burlington, ON
L7R 2G2

BRANT ROOM PRIVATE DINING

- Comfortable seating up to 40 guests/ 50 reception
- Located on the main floor
- Large screen TV
- \$ 250 room rental fee (4 hours)

*pricing subject to change depending on availability, weekday and time

"FORE HUNDRED ROOM" EVENT SPACE

- Located in the lower level with full bar
- Separate Audio Sound System
- 2 Large Screen TVs
- Up to 100 guests
- Party platter menus only
- 2 state of the art Trackman iO golf simulators
- \$450 room rental fee (4 hours)

*pricing subject to change depending on availability, weekday and time



Book Your Event

SECURE YOUR EVENT DATE

Please fill out the online form to confirm your event date. We'll check availability and, if needed, suggest an alternative date that works for you. At this stage, we recommend providing an estimated guest count, which will help us determine the best format for your event. We'll be in touch as soon as possible to start planning.

Frequently Asked Questions

CAN I BRING MY OWN DECOR?

Decorating for your event is permitted.

We ask that your decoration options cannot permanently change the space in any way, nothing affixed to the walls, no flames, and no confetti. Thank you for your understanding.

CAN I BRING MY OWN DESSERT?

Yes, cakes may be brought in for dessert. Please ensure it is peanut-free.

TAILOR THE SPACE TO YOUR NEEDS.

We're excited to work with you to ensure your event is tailored to your vision. Whether it's seating arrangements, decorations, or special touches, we're happy to discuss the details and explore options with you. If desired, we also offer a balloon arch and an easel for your use. Let's make your event truly unforgettable

ALCOHOL PAYMENT OPTIONS FOR YOUR EVENT.

There are several options to best suit your event:

- Open Bar: One bill paid at the end of the evening.
- Drink Tickets: You can offer a set number of drinks per guest (based on cost per drink), then transition to a cash bar where individuals can cover their own tabs.
- Individual Tabs: Guests are responsible for their own drink purchases.

Additionally, you can preselect wines, beers, and cocktails to create a custom bar menu.

Please note that outside alcohol is not permitted.



beverage menu

CUSTOMIZE YOUR EVENT'S DRINK EXPERIENCE

At 400 Brant Kitchen and Bar, we offer flexible options to suit your event's beverage needs. All drinks are sold individually, not as part of a package, allowing you to create a customized experience for your guests.

You have the option to preselect specific beers, wines, cocktails, and mocktails to create a tailored bar menu for your event.

Additionally, you may offer drink tickets to guests and transition to a cash bar later in the evening.

We're happy to assist in designing a beverage plan that works best for your event.

Let's create something great together!

the bar

priced per drink

BEER

Draft (20oz)	\$10-13
Draft (60oz Pitcher)	\$25-\$30
Bottles (330ml + 341ml)	\$8
Cans (473ml + 500ml)	\$10-\$12

CIDERS & SELTZERS

Cans (473ml)	\$8-\$11
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NON-ALCOHOLIC

Cans	\$6-\$10
Zero-Proof (1oz)	\$8

WINE

Ask to see our extensive wine list.

House Wine	6oz \$10 9oz \$13 750ml \$32
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SPARKLING

Seco Bubbles - Peller	6oz \$9 9oz \$12 750ml \$35
Brut Dolomite, Cave Springs (750ml)	\$47
Champagne - Tarland, FR (750ml)	\$85

SPIRITS

Standard Rail Shot (1oz)	\$8-10 per oz
Premium Rail Shot (1oz)	\$10-19 per oz
Top Shelf	\$23-68 per oz

COCKTAILS

Signature Cocktail	from \$12
Martini	\$12
Espresso Martini	\$15
Margarita	\$15
Aperol Spritz	\$12

Our talented bartenders can make any cocktail to order! Prices vary depending on cocktail and spirits used.

OTHER

San Pellegrino (750ml)	\$7
Fountain Drink	\$4
Coffee & Tea	10 cups \$20 (Free refills)
Espresso	\$3.75



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brant room private events

buffet menus

min. 30 ppl

standard

priced per person

\$35.00

House Salad - VG/GF

Baby Greens, Selection of Seasonal Vegetables,
Choice of In House dressings

or

Caesar Salad

Romaine Hearts, Candied Bacon, Brioche
Croutons, In House Dressing, Parm Crisp

with

Roasted Chicken, Natural Pan Jus - GF

-
Vegetarian Option - à la carte

Fettuccini, Pesto Cream - V

-
Medley of Fresh Vegetable
Herb Roasted Potato

Mini Dessert Selection

Coffee / Tea
Fountain Beverage

upgraded

priced per person

\$45.00

House Salad - VG/GF

Baby Greens, Selection of Seasonal Vegetables,
Choice of In House dressings

or

Caesar Salad

Romaine Hearts, Candied Bacon, Brioche
Croutons, In House Dressing, Parm Crisp

with

Roasted Chicken, Natural Pan Jus - GF

-
Salmon Fillet, Ginger Bok Choy - GF

-
Vegetarian Option - à la carte

Fettuccini, Pesto Cream - V

-
Medley of Fresh Vegetables,
Herb Roasted Potato

Mini Dessert Selection

Coffee / Tea
Fountain Beverage

sandwich working lunch

priced per person

\$25.95

House Salad - VG/GF

Baby Greens, Selection of Seasonal Vegetables,
Choice of In House dressings

or

Caesar Salad

Romaine Hearts, Candied Bacon, Brioche
Croutons, In House Dressing, Parm Crisp

with

Vegetable Platter with Ranch Dip
Selection of Turkey, Ham, Salami, Egg Salad Sandwiches,
Kettle Chips

Mini Dessert Selection

Coffee / Tea
Fountain Beverage

V = Vegetarian VG = Vegan GF = Gluten Free
menu & pricing are subject to change
prices exclude tax + gratuity

400

brant room private events

plated menus

dinner menu

\$ 6 0 . 0 0

choice of

House Salad - VG/GF

Baby Greens, Selection of Seasonal Vegetables, Choice of In House dressings

or

Caesar Salad

Romaine Hearts, Candied Bacon, Brioche Croutons, In House Dressing, Parm Crisp

-

Roasted Chicken - GF

Roasted Organic, Potato Gratin, Garlic Mushroom Jus, Roasted Vegetables

or

Salmon - GF

Atlantic Seared, Ginger Bok Choy, Wild Rice, White Wine Beurre Blanc, Selection of Daily Vegetables

or

Fettuccini - V

Roasted Garlic, Mushrooms, Charred Tomato, Pesto Cream

-

Vegan Chocolate Cake, Strawberry Coulis, Berries - VG/GF

Lemon Lavender Cheesecake, Chocolate Garnish

-

Coffee / Tea

Fountain Beverage

lunch menu

\$ 4 5 . 0 0

choice of

House Salad - VG/GF

Baby Greens, Selection of Seasonal Vegetables, Choice of In House dressings

or

Caesar Salad

Romaine Hearts, Candied Bacon, Brioche Croutons, In House Dressing, Parm Crisp

-

400 Burger - GF Available

Fresh Ground Beef, Hanger Steak, Brioche Bun, Double Smoked Bacon, Aged Cheddar, L.T.O.

or

Roasted Turkey Club

Roasted Turkey, Bacon, Double Brie, Avocado Mayo, Sourdough Toast

or

Fettuccini - V

Roasted Garlic, Mushrooms, Charred Tomato, Pesto Cream

-

Vegan Chocolate Cake, Strawberry Coulis, Berries - VG/GF

Lemon Lavender Cheesecake, Chocolate Garnish

-

Coffee / Tea

Fountain Beverage

V = Vegetarian VG = Vegan GF = Gluten Free

menu & pricing are subject to change

prices exclude tax + gratuity



party platters

priced per platter

Focaccia Bread with Marinara Sauce (Serves 20)	\$20
Bruschetta - V (5 dozen - Serves 10) Heirloom Tomatoes, Feta, Basil, Honey Balsamic, Grilled French Crostini	\$70
Spring Roll - VG (25 pieces - Serves 10) Vegetable Spring Roll with Sesame Plum Sauce	\$90
Platter of Fresh Cut Fries - GF (Serves 12)	\$35
Chicken Fingers - GF (30 pieces - Serves 10)	\$70
Pork Belly Sliders (1 dozen) Maple Glazed Smoked, Mustard, Brioche Bun	\$85
400 Burger Sliders (1 dozen) Fresh Ground Beef, Hanger Steak, Brioche Bun (Add Aged Cheddar for \$10)	\$80
Mini Grilled Prosciutto Panini (1 dozen) Grilled Sour Dough, Prosciutto, Pesto, Caramelized Onion, Peppers, Provolone	\$70
Mini Roasted Turkey Club (1 dozen) Roasted Turkey, Bacon, Double Brie, Avocado Mayo, Sourdough Toast	\$70
Vegetable Tray and Dip (Serves 10)	\$70
Fresh Fruit Platter (Serves 10)	\$80
Garden Salad Tray - VG (Serves 8)	\$85
Caesar Salad Tray (Serves 8)	\$95
Power Bowl Salad Tray - VG/GF (Serves 8)	\$120

appetizers & shareables

BRUSCHETTA

FLATBREAD - V

Heirloom Tomatoes, Pesto, Feta, Fresh Basil, and Honey Balsamic Glaze \$ 16

COCONUT SHRIMP - GF

Coconut-Crusted Shrimp Served with a Flavourful Thai Dipping Sauce \$ 22

VEGETABLE SPRING

ROLLS - V

Served with Sriracha Lime Aioli (x3) \$ 22

FISH TACOS - GF

Crisped Basa Fillet, Lime Napa Cabbage Slaw, Pico de Gallo, and Red Wine-Poached Pear Jam (x3) \$ 20

CRAB, SPINACH, &

ARTICHOKE DIP - GF

Served Warm with Crisped Sea Salt & Cumin Tortillas \$ 20

CALAMARI - GF

Served with Sriracha-Lime Aioli, Gremolata, and Lemon \$ 22

POUTINE - GF

Crispy Fries topped with Cheese Curds and Red Wine-Infused Gravy \$ 16

CHICKEN SCHNITZEL

SLIDERS

Breaded Chicken Breast, Jalapeño-Dijon, Crispy Onion Strings, Red Wine-Poached Pear Jam (x3) \$ 22

WARM PRETZEL BITES

Sea Salt, Butter, Jalapeño-Dijon Dipping Sauce \$ 22

CHICKEN FINGERS - GF

Served with Fresh-Cut Fries. Tossed in Hot Honey or Hot Sauce. \$ 20

Make It a Double: \$30

TORTILLA WITH PICO &

GUAC - GF / VG

Crispy Sea Salt & Cumin Tortillas, served with Fresh Pico de Gallo and Guacamole \$ 14

ARANCINI BALLS - GF

Crisped Sage Brie Cheese Risotto Balls, served with Smoked Tomato Sauce \$ 20

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

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The Brant Room Gallery



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The Fore Hundred Room Gallery

