

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

info@400brant.ca

SOCIALS

[@400brant](https://www.instagram.com/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

Secco 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





brant room private events

buffet menus
min. 30 ppl

standard menu

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

Grilled Chicken, Natural Pan Jus - GF

and

Seasonal Accompaniments

-

Vegetarian Option - à la carte

Seasonal Pasta - V

-

Seasonal Mini Desserts

Coffee / Tea

Fountain Beverage

upgraded menu

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

Grilled Chicken, Natural Pan Jus - GF

-

Salmon Fillet, Lemon Cream Sauce - GF

and

Seasonal Accompaniments

-

Vegetarian Option - à la carte

Seasonal Pasta - V

-

Seasonal Mini Desserts

Coffee / Tea

Fountain Beverage

V = Vegetarian VG = Vegan GF = Gluten Free

menu & pricing are subject to change

prices exclude tax + gratuity



brant room private events

plated menus
dinner menu

\$ 6 0 . 0 0

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 choice of

Seasonal Chicken - GF

Served with Seasonal Accompaniments.

or

Seasonal Salmon - GF

Served with Seasonal Accompaniments.

or

Seasonal Pasta - V

with

Seasonal Dessert

Gluten Free Options Available.

-

Coffee / Tea

Fountain Beverage

lunch menu

\$ 4 5 . 0 0

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 choice of

400 Burger - GF Available

Served with Fries

or

Roasted Turkey Club

Served with Fries

or

Seasonal Pasta - V

with

Seasonal Dessert

Gluten Free Options Available.

-

Coffee / Tea

Fountain Beverage

V = Vegetarian VG = Vegan GF = Gluten Free

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party platters

priced per platter

Focaccia Bread with Marinara Sauce - V (Serves 20)	\$25
Bruschetta - V (5 dozen- Serves 10) Heirloom Tomatoes, Feta, Basil, Honey Balsamic, Grilled French Crostini	\$75
Spring Roll - V (25 pieces - Serves 10) Vegetable Spring Roll with Sesame Plum Sauce	\$95
Platter of Fresh Cut Fries - GF/ V (Serves 12)	\$40
Chicken Fingers - GF (30 pieces - Serves 10)	\$75
400 Burger Sliders (1 dozen) Fresh Ground Beef, Hanger Steak, Brioche Bun (Add Aged Cheddar for \$10)	\$85
Mini Grilled Prosciutto Panini (1 dozen) Grilled Sour Dough, Prosciutto, Pesto, Caramelized Onion, Peppers, Provolone	\$75
Mini Grilled Vegetable Panini - V (1 dozen) Grilled Sour Dough, Pesto, Caramelized Onion, Peppers, Provolone	\$75
Mini Roasted Turkey Club (1 dozen) Roasted Turkey, Bacon, Double Brie, Avocado Mayo, Sourdough Toast	\$75
Vegetable Tray and Dip - V/GF (Serves 10)	\$75
Fresh Fruit Platter - VG/GF (Serves 10)	\$85
Garden Salad Tray - VG/GF (Serves 8)	\$90
Caesar Salad Tray (Serves 8)	\$100
Power Bowl Salad Tray - VG/GF (Serves 8)	\$125

V = Vegetarian VG = Vegan GF = Gluten Free
 menu & pricing are subject to change
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appetizers & shareables

BAKED FLATBREAD - V

Caramelized Onions and Mushrooms Topped with Blue Cheese, Fresh Basil, and Honey Balsamic \$ 16

SHRIMP PROVENCAL - GF*

Black Tiger Shrimp with Bruschetta, Lemon, White Wine and Crisp Capers, Served with Grilled Focaccia \$ 22
**GF Option: Served without Focaccia*

 **CAULIFLOWER BITES - V/GF**

Tossed in an Asian Marinade, Topped with Candied Pecans, and Served with Chili Queso Sauce \$ 20

FISH TACOS - GF

Crispy Basa Fillet with Jicama Napa Slaw, Charred Red Onion and Chili-Roasted Corn Salsa, Topped with Chimichurri (x3) \$ 22

CRAB, SPINACH, &

ARTICHOKE DIP - GF \$ 20
Served Warm with Crisped Sea Salt & Cumin Tortilla Chips

CALAMARI - GF

Crispy Fried Calamari with Charred Lemon Tartar, Gremolata, and Fresh Lemon \$ 22

POUTINE - GF

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

**CHIPOTLE CHICKEN
SCHNITZEL SLIDERS**

Topped with Jicama Napa Slaw, Charred Red Onion & Chili-Roasted Corn Salsa (x3) \$ 22

WARM PRETZEL BITES - V

With Sea Salt and Butter, Served with a Warm Chili Queso 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 &
QUESO - V/GF**

Crispy Tortilla Chips Seasoned with Sea Salt & Cumin, Served with Fresh Pico de Gallo and Warm Chili Queso Dip \$ 16

ARANCINI BALLS - V/GF

Mushroom, Basil, and Fontina Cheese, served with Smoked Tomato Sauce and Basil Oil \$ 20

GF = GLUTEN FREE V = VEGETARIAN  = CONTAINS NUTS

400

The Brant Room Gallery



400

The Fore Hundred Room Gallery

