

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](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

- Comfortably seats up to 30 guests, with a maximum capacity of 40 for a seated event. Up to 50 for a reception.
- Located on the main floor
- Includes a projector screen
- \$ 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 \$34
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SPARKLING

Secco Bubbles - Peller	6oz \$10 9oz \$13 750ml \$34
Brut Dolomite, Cave Springs (750ml)	\$54
Champagne - Tarland, FR (750ml)	\$95

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	\$14
Espresso Martini	\$15
Margarita	\$15
Aperol Spritz	\$12
Aperol Spritz Tower (Serves 8)	\$88

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

OTHER

Mocktails	from \$9
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 (20 pieces)	\$25
Bruschetta - V (60 pieces) Heirloom Tomatoes, Feta, Basil, Honey Balsamic, Grilled French Crostini	\$75
Spring Roll - V (25 pieces) Vegetable Spring Roll with Sesame Plum Sauce	\$95
Platter of Fresh Cut Fries - GF/ V (Serves 15)	\$40
Chicken Fingers - GF (30 pieces)	\$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 25)	\$75
Fresh Fruit Platter - VG/GF (Serves 25)	\$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
 prices exclude tax + gratuity

appetizers & shareables

Items marked with a ★ are suitable for sharing between 4-6 people.

★ **BAKED FLATBREAD** - V | \$17

Bruschetta, Feta, Fresh Basil and Honey Balsamic Glaze

BREADED BAKED BRIE - V | \$22

Grilled Niagara Peach Jalapeño Chutney and Roasted Garlic Flatbread Spears

★ **CAULIFLOWER BITES**  - V/GF | \$20

Tossed in Asian Sesame and Hot Honey, Topped with Candied Pecans, Served with Preserved Lemon & Chive Aioli

FISH TACOS (3) - GF | \$22

Crispy Basa Fillet, Napa Cabbage Slaw, Pickled Red Onion, Roasted Garlic Lemon Tarragon Aioli, and Radish

★ **ROASTED RED PEPPER & GOAT CHEESE DIP** - V/GF | \$20

Crisped Sea Salt & Cumin Tortilla, Served with Goat Cheese, Roasted Red Pepper & Jalapeño Dip

★ **TORTILLA WITH PICO & GUAC** - VG/GF | \$17

Crisped Sea Salt & Cumin Tortilla, Served with Pico De Gallo and Guacamole

DEEP FRIED PICKLES - V | \$17

Roasted Garlic, Lemon, Tarragon Dip

POUTINE - GF | \$17

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

ASIAN HONEY SESAME CHICKEN SCHNITZEL SLIDERS (3) | \$22

Topped with Napa Cabbage Slaw, Grilled Niagara Peach Jalapeño Chutney & Pickled Red Onion

★ **WARM PRETZEL BITES** - V | \$22

With Sea Salt and Butter, Served with Maple Mustard

CHICKEN FINGERS - GF | \$22

Served with Fresh-Cut Fries, Tossed in Hot Honey or Hot Sauce.

Make it a Double | \$32

★ **CALAMARI** - GF | \$22

Crispy Fried Calamari, Served with a Roasted Garlic, Lemon & Tarragon Dip, Gremolata and Lemon

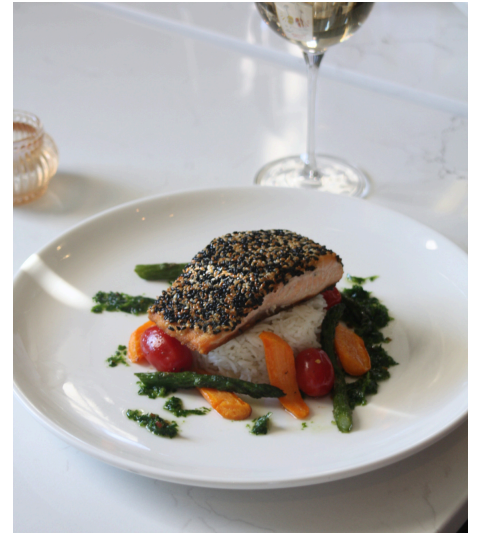
★ **ARANCINI BALLS (7)** - V/GF | \$20

Crisped Brie, Basil & Parmesan Rice Balls, Served with Smoked Tomato Sauce and Basil Oil

THIS MENU IS SEASONAL AND SUBJECT TO CHANGE.

400

The Brant Room Gallery



400

The Fore Hundred Room Gallery

