

A photograph of a restaurant interior. The background features a large, dark mural with a botanical theme, showing various plants and leaves in shades of brown and green. Below the mural is a long, dark green velvet tufted booth. In front of the booth are several white tables set for dining. Each table has two dark wooden chairs, white plates, black napkins, and several glasses. There are also small glass containers and salt and pepper shakers on the tables. The lighting is warm and ambient.

400 Brant

KITCHEN & BAR

Private Event Guide

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



About us



Located in the heart of downtown Burlington, 400 Brant Kitchen & Bar blends historic charm with contemporary style within the iconic 1860s Zimmerman House.

From intimate celebrations to larger gatherings, our versatile private event spaces offer a beautiful setting for bringing people together. The Brant Room accommodates up to 50 guests, while our Fore Hundred Room hosts up to 100.

With flexible plated and buffet menus, party platters, and a selection of wines, beers and cocktails, we offer options to suit your occasion and budget.

Our dedicated event coordinators are here to guide you through the planning process and help bring your vision to life.

Thank you for considering 400 Brant for your next event. We look forward to creating lasting memories with you.

Sarah

CONTACT INFORMATION

LOCATION	400 Brant St. Burlington, ON L7R 2G2
EMAIL	WEBSITE
info@400brant.ca	400brant.ca
PHONE	SOCIALS
289-337-3751	@400brant

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

Seco 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

400

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

400

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

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

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.

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**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 - 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

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prices exclude tax + gratuity

appetizers & shareables

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

★ **BAKED FLATBREAD** - V | \$18

Bruschetta, feta, fresh basil, and honey balsamic glaze

BREADED BAKED BRIE - V | \$24

Breaded brie, red pepper jelly, microgreens, served with flatbread spears

★ **CAULIFLOWER BITES** - V/GF | \$22

Tossed in Asian sesame and hot honey, topped with candied pecans, served with lime chipotle avocado aioli

FISH TACOS (3) - GF | \$24

Crispy basa fillet, napa cabbage slaw, lime chipotle avocado aioli, and radish

★ **WARM BUFFALO CHICKEN DIP** - GF | \$22

Served warm with crisped sea salt and cumin tortillas

★ **TORTILLA WITH PICO & GUAC** - VG/GF | \$18

Crisped sea salt and cumin tortillas, served with pico de gallo and guacamole

DEEP FRIED PICKLES - V | \$16

With lime chipotle avocado aioli (6 pieces)

POUTINE - GF | \$18

Crispy fries topped with cheese curds and red wine-infused gravy

HONEY SESAME CHICKEN SCHNITZEL SLIDERS (3) | \$24

Topped with napa cabbage slaw, grilled jalapeño onion honey mustard

★ **WARM PRETZEL BITES** - V | \$24

With sea salt and butter, served with grilled jalapeño onion honey mustard

VEGETABLE SPRING ROLLS - V | \$18

Served with Asian sesame dipping sauce (7 pieces)

CHICKEN FINGERS - GF | \$24

Served with fresh-cut fries
Have them tossed in hot honey or hot sauce
Make it a Double | \$34

★ **CALAMARI** - GF | \$24

Crispy fried calamari, served with a spicy tomato dip, gremolata, and lemon

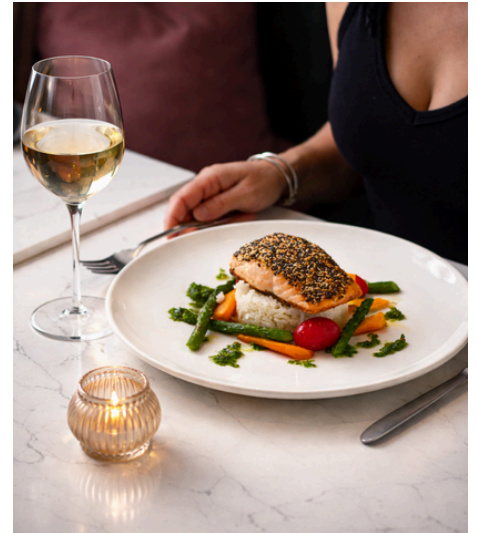
★ **ARANCINI BALLS (7)** - V/GF | \$22

Crispy rice balls with brie, basil and Parmesan, 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

