



Richmond Hill
COUNTRY CLUB

EVENT
MENU

2020/21

Location

We are located at 8905 Bathurst Street on the East side, just North of Hwy 7 and Hwy 407

Banquet Rooms

The Georgian Room accommodates up to 320 people for sit down dinner, without a head table or dancing.

Four additional function rooms accommodate 15 to 150 persons

Floor plans and room arrangements can be provided for all functions. Please notify the Club Catering Department if a Head Table, Audio visual aids, and/ or translation equipment is included in your program

Menu Selection

We require that your menu be sent to the catering office two weeks prior to the event

Prices and Taxes

Menu prices are guaranteed for six months from the date your function is booked.

An 18% Event Service Fee and 13% H.S.T. is applicable on all food and beverages

Guarantee

The Catering Office must be notified of the guarantee number in your party

10 business days prior to the event. The Convener will be invoiced for the

guarantee or the actual number of people in attendance, whichever is higher

Food and Beverage, Richmond Hill Country Club

It is the policy of the Club that no food and beverage is to be brought in from outside

Alcoholic beverages are served under the Ontario Liquor Laws Monday through Sunday

from 11:00am to 1:00am, at which time all entertainment should cease in order to clear

the function room by 1:30am

Labour Charges

\$280 including an 18% Event Service Fee and 13% H.S.T. The set up charge is

for all Rooms used regardless of size.

Banquet menu charges are based on a four hour maximum dinner service. Should the meal service extend beyond four hours (from the scheduled dinner time until the dessert and coffee are cleared) or if additional wait staff is required a labour charge of \$25.00 per hour per wait staff plus 18% Event Service Fee and 13% H.S.T. will apply for Host Bars.

Bartenders are complimentary, however

if sales do not exceed \$500.00 a charge of \$26.00 per hour plus 18% Event Service Fee and 13% H.S.T. for a minimum of 4 hours will apply.

For Cash Bars a labour fee of \$26.00 per hour plus 18% Event Service Fee

and 13% H.S.T. for a bartender and \$26.00 per hour plus 18% Event Service Fee and

13% H.S.T. for a cashier will apply if sales are below \$500.00 for a minimum of 4 hours each.

S.O.C.A.N

A charge of \$59.17 plus 18% Event Service Fee and 13% H.S.T will apply to events

with dancing and a fee of \$29.56 plus 18 % Event Service Fee and

13% H.S.T will apply to events with no dancing

Audio/ Visual

A limited amount of A/V equipment is available at the Club. Please advise us of your needs in the event that the required item is not available at the site.

Entertainment Setup/Deliveries

All bands or DJ's as well as deliveries must enter and exit through the service door at the rear of the Club. The main entrance is for the use of the Guests Only. The Club supplies the host

of the event with enough electricity. However should the board be

required to add extra power a charge of \$200.00 plus 18% Event Service Fee and

13% H.S.T will apply.

There is an automatic \$200.00 clean up charge plus 18% Event Service Fee and 13% H.S.T.

for paper confetti, streamers and other novelties that require excessive clean up

All events that are not part of an all inclusive package are subject to a room rental charge plus 18% Event Service Fee plus 13% H.S.T.

The Club has a no Gratuity policy and compensates all staff accordingly

BREAKFAST BUFFET STYLE

Continental Breakfast

Selection of Fresh Fruit Juices
Basket of Freshly Baked Danishes, Muffins, Croissants and Breakfast Bread with Sweet Butter
Fresh Fruit and Seasonal Berries
Freshly Brewed Regular and Decaffeinated Columbian Coffee
Assortment of Teas price per person

Club's Breakfast

Selection of Fresh Florida Fruit Juices
Buttery Chive Scrambled Eggs
Crispy Canadian Bacon and Breakfast Pork Sausage
O'Brien Potatoes with Diced Onion and Bell Peppers
Toast with Sweet Butter and Preserves
Freshly Brewed Regular and Decaffeinated Columbian Coffee
Assortment of Teas priced per person

Executive Breakfast

Selection of Fresh Florida Fruit Juices
Display of Assorted Cereals
Sliced Cucumber and Tomatoes
Eggs Benedict with Canadian Back Bacon, Hollandaise Sauce
O'Brien Potatoes with Diced Onion and Bell Peppers
Freshly Baked Danishes, Muffins and Croissants and Bread
Toast with Sweet Butter and Hero Preserves
Freshly Brewed Regular and Decaffeinated Columbian Coffee
Assortment of Teas price per person

*All prices are subject to 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

BREAKFAST ITEMS A LA CARTE

Fresh Fruit Salad

Sliced Orange and Grapefruti Selection

Sliced Seasonal Melon

Assorted Cereals with Cream or Milk

Steel Cut Oats and Quinoa with Golden Raisins

Fruit Filled Crepes (2)

Waffles (1)

Buttermilk Pancakes (2)

French Toast with Canadian Maple Syrup (2)

Smoked Salmon with Cream Cheese, Red Onion, Capers and Bagel

Scrambled or Poached Eggs with Toast and Preserves

Eggs Benedict

Sausage, Ham or Bacon (2)

O'Brien Potatoes with Diced Onions and Peppers

Pitcher of Milk

Pitcher of Orange Juice

Greek Fruit Yogurt

Sliced Breakfast Bread, Toast or Muffins

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

REFRESHMENT BREAK SUGGESTIONS

Beverages

Chilled Orange or Grapefruit Juice (pitcher)

Tomato, Apple or Cranberry Juice (pitcher)

Assorted Juice Bottles (each)

Assorted Soft Drinks in Cans (each)

Assorted Mineral Water (each)

Bottled Water (each)

Freshly Brewed Regular and Decaffeinated Coffee
and Assorted Teas

Snacks

Assorted French Pastries (dozen)

Assorted Cookies (dozen)

Granola Bars (dozen)

Fruit Yogurt (each)

Sliced Fruit Platter (per person)

Canadian Imported Cheese with Dry Fruit,

Crackers and Bread (per person)

Assorted Finger Sandwiches (dozen)

Yellow Chips with Guacomole Dip and Salsa (per basket)

Seasonal Fruit Skewer (each)

Popcorn or Chips (per bowl)

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

ALL DAY MEETING PACKAGE

(MINIMUM OF 40 PEOPLE)

Pre Meeting

Assorted Fruit Juices
Regular and Decaffeinated Coffee
Herbal and Orange Pekoe Tea
Danishes, Muffins and Croissants

Mid Morning Break

Assorted Fruit Juices
Fresh Coffee
Herbal and Orange Pekoe Teas
Cereal Bar

Lunch

Assorted Rolls and Butter
Appetizer
Entrée (See attached page for menu selection)
Dessert
Coffee, Tea and Soft Drinks

Afternoon Break

Assorted Freshly Baked Cookies
Fresh Coffee and Tea
Assorted Soft Drinks

Package includes:

Meeting room with choice of Theatre Style or Round Table set up from 7:00am – 5:00pm, on complimentary flip chart and markers, Pads and Pencils and a standard microphone
Audio Visual equipment is available upon request at an additional charge

*Total including an 18% Event Service Fee and 13% H.S.T.
priced per person*

The Club has a no gratuity policy and compensates all staff accordingly

ALL DAY MEETING PACKAGE LUNCH SELECTIONS

Choose one of the following:

Chef's Daily Soup

Crisp Romaine Lettuce with Ciabatta Crouton, Caesar Dressing

Mixed Garden Greens, Tomato, Cucumber and Carrot

Balsamic Dressing

Kale Salad with Hearts of Palm, Apple and Toasted Almonds

Citrus Dressing

Potato Salad and Cabbage Slaw

Choose one of the following Entrees

Spicy General Tao Chicken with Broccoli, Steamed Jasmine rice

Butternut Squash Ravioli, Rose Sauce

Penne Rigate Pomodoro with Italian Sausage and Roasted Cauliflower

Baked Lemon Pepper Tilapia with Herb Vegetable Rice Pilaf

Turkey Pot Pie baked under a Golden Crust

Cheese Canelloni with Tomato Basil Sauce, Market Vegetables

Moroccan Chicken Spiced Vegetable Couscous

Assortment of Wraps (1 per person) with Home style Potato Chips
or

Mini Sandwiches (2 per person) with Home style Potato Chips

Sandwich Bar, assortment of Deli Meats, Cheese,
variety of Breads and Condiments

Assorted Squares or Sliced Fruit

Lunch is served buffet style. Assorted rolls and butter are included with all lunches with the exception of the Sandwich Selections

Lunch Buffet #1 (Minimum of 40 people)

Tomato Soup
Garden Salad with Balsamic Dressing

Assorted Sandwiches or Wraps

Fresh Sliced Fruit Platter
Assorted Squares

priced per person

Lunch Buffet #2

Mixed Salad Greens including Red Leaf, Bibb and Radicchio
with Balsamic Dressing
Baby Spinach with Raspberry Dressing
Cucumber and Bermuda Onions, Dill Yogurt
Salad of Roasted Yukon Potato

Curry Chicken
Herb Crusted Tilapia, Tomato Butter
Rice Pilaf with Peas, Raisins and Almonds

Sliced Fresh Fruit
Assorted Squares
priced per person

Lunch Buffet # 3 (Minimum of 40 people)

Mixed Greens with Balsamic Dressing
Crisp Romaine Lettuce with Ciabatta Crouton, Caesar Dressing
Mix Lentil Salad, Grape Tomato, Kalamata Olive, Basil,
Olive Oil and Feta Cheese

Grilled Breast of Chicken, Herb Garlic and Mushroom Sauce
Slow Roast Angus, Top Sirloin au Jus
Medley of Vegetables
Roast New Potatoes

Fresh Sliced Fruit Platter
Assorted Pastries
priced per person

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

SIT DOWN LUNCHESES

Menu #1

Mixed Greens with Balsamic Dressing
Wiener Schnitzel, Lemon Dill Sauce
Parsley Potato, Sauteed Green Beans
Lemon Curd Meringue
priced per person

Menu #2

Baby Spinach Salad, Apple, Bacon, Mushrooms and Red Wine Dressing
Vegetarian Ricotta Cannelloni
Steamed Broccoli
Strawberry Rhubarb Crumble
priced per person

Menu #3

Caesar Salad with Garlic Crouton
Chicken Parmesan
Orzo and Squash Pilaf
Tiramisu
priced per person

Menu #4

Leek and Potato Soup
Herb Crusted Tilapia, Citrus Sauce
Parsley Potatoes, Sauteed Green Beans
Passion Curd Tart
priced per person

Menu #5

Lentil Soup
Butter Chicken
Baked Vegetable and Basmati Rice
Chocolate Mousse
priced per person

Menu #6

Chick pea Vegetable Soup
Beef Stroganoff
Butter Fettuccine
Chocolate Pecan Pie
priced per person

above menus include Assorted Rolls and Butter, Coffee and Tea

All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly

Dinner Buffet #1 (Minimum of 40 people)

Mixed Garden Salad, Cucumber and Carrot, Balsamic Dressing
Crisp Romaine Lettuce with Ciabatta Crouton, Caesar Dressing
Wheatberry Salad, Dried Cranberries, Apricots and
Toasted Sunflower Seeds
Cucumber and Tomato
Pasta Salad with Basil Pesto

Tilapia Marinated, Citrus Sauce
Chicken Coq au Vin
Slow Roast Angus Top Sirloin, au Jus (Carved in view of the Guest)
Garlic Mashed Potato and Vegetables
Penne Rigate Pomodoro

Sliced Fruit
Assorted Cakes and Pastries
priced per person

Dinner Buffet #2

Mixed Garden Salad with Balsamic Dressing
Greek Salad
Mix Lentil with Diced Vegetables
Mediterranean Grilled Vegetables
Thai Noodle Salad with Peanut Lime Dressing
Mushroom and Artichoke Salad

Roast Striploin (carved in view of the Guest)
Chicken Breast Fricassee
Atlantic Salmon with Lemon Caper Sauce
Penne Rigate with Bacon a la Vodka
Roasted Smoked Paprika New Potatoes
Medley of Vegetables

Sliced Fruit
Assorted Pastries and Tarts
priced per person

Above Menus include Assorted Rolls and Butter
Regular and Decaffeinated Coffee and Tea

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

Sit Down Dinner Menus

Menu #1

Romaine Lettuce with Parmesan Cheese and Caesar Dressing

Honey Sriracha Chicken Breast stuffed with Spinach
Market Vegetable and Roasted Potato

Blueberry Brulee
priced per person

Menu #2

Greek Salad

Chicken Ballantine, Cabernet Tomato Sauce
Sautéed Seasonal Vegetables

Grand Marnier Torte
priced per person

Menu #3

Mixed Greens, Pears and Candy Pecans, Raspberry Dressing

Roasted Half Chicken, Honey Lager Sauce
baked Root Vegetable, Rosemary Potato

Tiramisu with Lady Finger
priced per person

Menu #4

Vegetarian Minestrone Soup

Braised Beef Short Ribs
Creamy Parmesan Polenta, braised Vegetables

Brooklyn Cheese Cake
priced per person

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

Menu #5

Linguine with Garlic Shrimp

Grilled Veal Chop, Watercress
Steamed Asparagus, Wild Mushroom Risotto

Belgium Chocolate Truffle
priced per person

Menu #6

Mesclun Greens with Feta Cheese, Pumpkin and Arancini
Red Wine Vinaigrette

Baked Orange Roughy Crusted with Sunflower Seeds
Fennel and Carrot, Barley Risotto

Mango Passion Charlotte
priced per person

Menu #7

Asian Greens, Hearts of Palm, Mandarin Orange and Toasted
Almonds, Spicy Sesame Dressing

Seared Striped Bass, Herbed Heirloom Tomato
French Beans, Jerusalem Artichoke and Yukon Gold

Light Raspberry Mousse
priced per person

Menu #8

Arugula and Baby Spinach Salad, Toasted Almonds

Boiled Salmon Fillet, Chipotle Lime
Green Onion, Wild Rice and Baby Bok Choy

Ice Wine Cheese Cake
priced per person

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

Menu #9

Sweet Potato and Cauliflower Soup

Duo of Beef Striploin and Chicken Breast, Port Wine
Medley of Vegetables, Trio of Potato

Duo of Chocolate Pyramid

Menu #10

Creamy Forest Mushroom

Peppercorn Angus Prime Rib, au Jus
Trio of Vegetables, Rosemary and Garlic Potato

Swiss Chocolate Dome
priced per person

Menu #11

Butternut Squash Ravioli

New York Steak, Sauce au Poivre
Cauliflower Gratin, Potato Croquette

Caramel Pecan Cheese Cake
priced per person

Menu #12

Asparagus Bisque

Mustard and Thyme Coated Beef Tenderloin, Shallot Sauce
Baby Vegetables, Horseradish Potato Gateau

Maple Apple Crumble
priced per person

above menus include assorted rolls and butter
Regular and Decaffeinated Coffea and Tea

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

Vegetarian Requests

Vegan

Mixed Bean Casserole in Arrabbiata Sauce
Grilled Vegetable and Rapini

priced per person

Falafel Tian with Spicy Tomato Sauce
Carrot and French Beans

priced per person

Lacto-ovo Vegetarian

Curry Cauliflower and Paneer
Pea Puree, Crispy Garlic and Basmati Rice

priced per person

Vegetarian Torte, Shaving of Fennel
Parmesan Cheese, Saffron Potato and Sunchoke Puree

priced per person

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

Reception Items

Assorted Finger Sandwiches – Smoked Salmon, Tuna Salad, Egg Salad, Smoked Turkey, Black Forest Ham, Cream Cheese and Cucumber

priced per dozen

Selection of Canadian and International Cheeses, Dried Fruit and Sweet Tomato Jam
Assorted Artisan Breads and Crackers

priced per 40 people

Harvest Table with a Selection of Crudités, Baba Ghanoush, Red Pepper Drops, Hummus, Artichoke Spread and Tapenade
Pita Triangles and Multi grain Baguette, Nacho Chips

priced per person

Selection of Charcuterie with the addition of:

Grilled Vegetables, Roasted Red Peppers, Asparagus Salad, Artichoke Frito, Marinated Mushrooms, Eggplant Salad, Ascolana Olives, Cherry Tomatoes, Fontina, Parmigiano, Bocconcini and Provolone Cheese, Seafood Salad
Assortment of Artisan Bread

priced per person

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

Reception Items continued

Smoked Atlantic Salmon Station served on Blini and Light and Rye Bread, Red Onion, Cream Horseradish, Chopped Egg and Capers
priced per person

Seafood Station with Steamed Clams and Mussels in a Brandy Sauce Oyster Rockefeller, Dungeness Crab, King Crab Legs, Baby Lobsters, Grilled Cuttlefish and Fried Calamari with Cocktail Sauce and Lemon
priced per person

Carving Station of Montreal Smoked Meat with your choice of Light Rye, Mustard and Pickles
priced per person

Carving Station of Prosciutto with Cantaloupe Wedges and Calabrese Bread
priced per person

Mashed Potato Bar – Yukon Mash served with Mushroom Ragout, Basil Pesto, Crispy Onions, Chives, Sour Cream, Maple Bacon, Shredded Cheddar, Home style Gravy and Jalapeno Tomato Salsa
priced per person

French Fry Station with Pulled Pork, Kinchi, Feta Cheese, Gravy Anco Mayo and Honey Mustard
priced per person

Pasta Station with Selection of Noodles, choice of Two Sauces
priced per person *Chef attending additional cost*

Satays with choice of Chicken or Beef, with Teriyaki Sauce, Peanut or Hoisin Sauce
priced per dozen

Roasted Striploin of Beef sliced in view of the Guest, served with Mini Kaisers, Pickles and Dijon and Grain Mustard
priced per person

Roasted Turkey with Apricot Glaze and Apple Sage stuffing serves 40 people

Jumbo Shrimp with Cocktail Sauce
13–15 per lb
priced per dozen

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

Hors D'oeuvres Selection (Minimum 2 Dozen per item)

COLD

Smoked Salmon, Rosemary Goat Cheese on Barquette
Koran Kimchi Wrap
Edamame Pesto Toasts, Roasted Pepitus
Assorted Sushi and California Rolls
Peking Duck Crêpe with Hoisin Sauce
Shrimp Cocktail, Spicy Tomato Salsa
Bruscheta on Herb Focaccia, Aged Balsamic Reduction
Smoked Chicken Mousse with Fig Jam
Cherry Tomato stuffed with Stilton, Candy Bacon
Grilled Polenta with Wild Mushroom Duxelle

HOT

Chicken Satay, Cashew Dip
Jerk Beef, Peach and Pineapple Salsa
Vegetable Spring Roll, Plum Sauce
Tempura Shrimp, Sesame Soya
Spinach and Cheddar Cheese Quiche
Vegetarian Samosa
Squash Risotto with Pecorino
Miniature Salmon Burger, Lemon Pepper Mayonnaise
Mini Beef Wellington

priced per dozen

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

Summer Barbecues (minimum 50 pp)

Apple Cider Vinegar Slaw
Marinated Mushrooms and Artichoke Hearts
Pasta with Basil Pesto and Parmesan Cheese
Edamame and Chick pea Salad
Crisp Romaine Lettuce with Ciabatta Crouton, Caesar Dressing
Tossed Greens with Balsamic Vinaigrette
Cucumber Salad, Dill Yogurt
Wheatberry Salad, Cranberry, Apricot and Sunflower Seeds

Roasted New Potatoes with Garlic
Peaches and Cream Corn on the Cob
Assorted Rolls

Sliced Melons
Assorted Pies, Brownie and Nanaimo Bars

Freshly Brewed Coffee, Regular and Decaffeinated

Main Course Selections

Choice A

New York Sirloin Steak 5oz.
Jerk Chicken Breast
Salmon Teriyaki
priced per person

Choice B

BBQ Baby Back Ribs
Beef Short Rib, Pineapple
Jerk Chicken
Italian Sausage
priced per person

Choice C

Salmon Orange Mountain Rub
Chicken Tandoori
Jerk Beef
Rosemary Lamb
priced per person

add Garlic and Herb Marinated Tiger Shrimp (4 pcs. per person) for the additional cost

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*