



Richmond Hill  
COUNTRY CLUB

BRUNCH  
MENU

2023

## Location

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

## Menu Selection

We require that your menu be sent to the catering office three 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 9:00am to 1:00am, at which time all entertainment should cease in order to clear the function room by 1:30am

## Labour Charges

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 \$26.00 per hour per wait staff will apply.

For Host Bars Bartenders are complimentary, however if sales do not exceed \$500.00 a charge of \$26.00 per hour for a bartender and \$26.00 per hour for a cashier will apply if sales are below \$500.00 for a minimum of 4 hours each.

All fees are subject to 18% Event Service fee and 13% H.S.T.

## 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 an extra power board be required to add extra power a charge of \$250.00 plus 18% Event Service Fee and 13% H.S.T will apply.

There is an automatic \$250.00 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 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

# Brunch Menu Selection #1

Freshly Brewed Coffee and Teas upon arrival

Selection of Fresh Fruit Juices passed upon arrival

Mixed Greens of Green Leaf, Frisee and Radicchio, Balsamic Dressing  
Romaine Lettuce with Caesar Dressing  
Sliced Tomato and Seedless Cucumber  
Orzo and Chick pea Salad, Red Wine Dressing

Tilapia Fillet, Avocado Sauce  
Fluffy Scrambled Eggs with Butter  
Cinnamon French Toast with Warm Ontario Maple Syrup  
Penne Rigate tossed with Marinara Sauce, finish with Extra Virgin Olive Oil  
O'Brien Potato – Diced Potato sauteed with Peppers and Onions

Assorted Daily Fresh Bread including Lighty Rye and Bagels  
Cream Cheese  
Butter and Niagara Preserves

Assorted Squares and Cookies  
Sliced Seasonal Fruit

Freshly Brewed Regular and Decaffeinated Coffee  
Orange Pekoe and Herbal Teas

priced per person (minimum of 40 people)

*For Butler Service of Mimosa, an added charge per person will apply*

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.  
The Club has a gratuity policy and compensates all staff accordingly*

## Brunch Menu Selection #2

Freshly Brewed Coffee and Teas upon arrival  
Selection of Fresh Fruit Juices passed upon arrival

Mixed Greens, Sliced Apple, Pumpkin Seeds, Red Wine Dressing  
Romaine Lettuce with Ciabatta Crouton, Caesar Dressing  
Tomato and Cucumber Salad, Dill Dressing  
Mediterranean Chick Pea Salad  
Egg Salad with Scallions  
Solid White Albacore Tuna Salad  
Canadian Maplewood Smoked Salmon, Bermuda Onions and Capers

Chicken Scallopine in Saffron Cream  
Parmesan Crusted Tilapia, Lemon Caper Sauce  
Bowtie Primavera in Roma Tomato Sauce  
Medley of Vegetables  
O'Brien Potatoes with Bell Peppers

Assorted Bread including Rye and Bagels  
Sweet Butter, Niagara Preserves and Cream Cheese

Assorted Cakes and Pastries  
Sliced Seasonal Fruit

Freshly Brewed Regular and Decaffeinated Coffee  
Orange Pekoe and Assorted Herbal Teas

priced per person (minimum of 40 people)

*A charge will apply for Butler Service of Mimosa*

*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*

## Brunch Menu Selection #3

Freshly Brewed Coffee and Teas upon arrival

Selection of Fruit Juices passed upon arrival

Arugula Salad, Pinenuts, Parmesan, Sliced Radish, Pancetta Croccante  
Balsamic Dressing

Greek Salad, Romaine Lettuce, Tomato, Cucumber, Onion,  
Kalamata Olives and Feta Cheese

Grilled Vegetables with Garlic Aioli

Orzo Salad, Grape Tomatoes, Squash, Roasted Almonds, Citrus Dressing

Marinated Button Mushrooms and Artichokes

Canadian Maplewood Smoked Salmon, Bermuda Onions and Capers

Spinach and Ricotta Agnolotti, Creamy Tomato Basil Sauce

Mushroom Crepes, Chive Sauce

Baked Atlantic Salmon, Dill Butter

Poached Egg Florentine

Smoked Bacon and Sausage

Assorted Breads including Rye and Bagels

Sweet Butter and Niagara Preserves

Cream Cheese

Assorted Cakes and Pastries

Sliced Seasonal Fruits

Freshly Brewed Regular and Decaffeinated Coffee

Orange Pekoe and Assorted Herbal Teas

priced per person (mimimum of 40 people)

*For Butler service of Mimosa, an added charge per person will apply*

*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*

## Brunch Menu Selection #4

Freshly Brewed Coffee and Teas upon arrival  
Selection of Fresh Fruit Juices passed upon arrival

Spinach and Arugula Salad, Strawberry, Onion and  
Toasted Sunflower Seeds, Spicy Asian Dressing  
Romaine Lettuce with Caesar Dressing  
Marinated Button Mushrooms and Artichokes  
Beluga Lentil Salad with Peppers, Cucumber and Feta, Herb Dressing  
Yukon Gold and Yam Potato Salad  
Maple Smoked Salmon with Capers and Onions

Chicken Scallopini in a Ratatouille  
Baked Atlantic Salmon Teriyaki with Scallions  
Penne Rigate with Tomato Basil Sauce, served with Parmesan Cheese  
Eggs Benedict with Creamy Hollandaise  
O'Brien Potato with Bell Peppers

Assorted Pastries, Tarts and Cupcakes  
Sliced Fresh Fruit

Freshly Brewed Regular and Decaffeinated Coffee  
Orange Pekoe and Assorted Herbal Teas

priced per person (Minimum of 40 people)

*For Butler Service of Mimosa, an added charge per person will apply*

*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*