Richmond Hill
COUNTRY CLUB

EVENT 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

Gurarantee
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 gurarantee 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
For Cash Bars a labour fee 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

BREAKFAST BUFFET STYLE

Continental Breakfast

Selection of Fresh Fruit Juices
Basket of Freshly Baked Danishes, Muffins, Croissants
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 Pork Sausage
Diced Potato with saute Onions
Toast with Sweet Butter and Preserves
Freshly Brewed Regular and Decaffeinatd Columbian Coffee
Assortment of Teas

priced per person

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REFRESHMENT BREAK SUGGESTIONS

Beverages

Chilled Orange or Grapefruit Juice (pitcher)
Apple or Cranberry Juice (pitcher)
Assorted Juice Bottles (each)
Assorted Soft Drinks in Cans (each)
Mineral Water (each)
Bottled Water (each)

Freshly Brewed Regular and Decaffeinated Coffee
and Assorted Teas

Snacks

Assorted French Pastries (dozen)
Assorted Cookies (dozen)
Fruit Salad (each)
Sliced Fruit Platter (per person)
Canadian Imported Cheese with Dry Fruit,
Crackers and Bread (per person)
Assorted Finger Sandwiches (per dozen)
Seasonal Fruit Skewer (each)
Bag of Popcorn, Chips or Pretzels (per bowl)
Scones with Strawberry Jam (per dozen)

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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
Fruit Skewer

Lunch

Assorted Rolls and Butter
Appetizer (See attached page selections)
Entrée (See attached page selections)
Dessert (assorted Squares or Sliced Fruit)
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, Complimentary Flip Chart
and Markers, Pads, 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
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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

Choose one of the following Entrees

Spicy Sweet and Sour Chicken with Pineapple, Steamed Jasmine Rice

Parmesan Crusted Tilapia with Dill Sauce, Broccoli and Parsley Potatoes

Baked Honey Garlic Chicken Breast, Carrot, Kale, Rice and
and Toasted Cashews

Penne Rigate with Sweet Italian Sausage, Rapini and Mushrooms,
Creamy Tomato Sauce

Assorted Open Face Sandwich (3 per person)

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)

Crisp Romaine Lettuce with Ciabatta Crouton, Caesar Dressing
Seasonal Salad Greens with an Array of Salad Dressing
and Condiments
Potato Salad

Parmesan Crusted Tilapia, Tomato Butter
Chicken Pot Pie
Market Vegetable and Lemon Thyme Scented Rice Pilaf

Assorted Squares and Sliced Fruit

priced per person

Lunch Buffet #2 (Minimum of 40 people)

Mixed Garden Salad, Balsamic Dressing
Tomato and Cucumber, Dill Dressing
Chick Pea Salad

Penne Primavera with Basil Plum Tomato Sauce
Chicken Paillard, Lemon Butter
Beef Bourguigon, Pearl Onions, Carrots with Pinot Noir
Seasonal Vegetables and Roasted Potato

Assorted Pastry and Sliced Fruit

priced per person

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Dinner Buffet

Mixed Garden Greens, Balsamic Dressing
Romaine Lettuce with Ciabatta Crouton, Caesar Dressing
Pasta Salad with Peppers and Tomato
Chick pea Salad with Feta Cheese and Kalamata Olives
Grilled Mediterranean Vegetables
Marinated Mushroom and Artichoke Salad
Cold Chill Tiger Shrimp with Cocktail Sauce

Chicken Mole with Tomato Rice
Seared Atlantic Salmon Teriyaki
Penne alla Vodka with Bacon and Rapini
Roasted Striploin of Beef, Natural Juices
Market Vegetables
Roasted New Potato with Garlic

Seasonal Assorted Fruit and Berries
Assorted Cakes and Pastries
priced per person

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SIT DOWN LUNCH

Menu #1

Mixed Greens, Cucumber, Tomato and Onion, Balsamic Dressing
Veal Milanese Napolitana
Ratatouille and Linguine
Carrot Cake

priced per person

Menu #2

Minestrone Soup
Parmesan Crusted Tilapia, Dill Citrus Butter
Butter Green Beans and Carrots, New Potato
Chocolate Truffle

priced per person

Menu #3

Caesar Salad
Chicken Piccata, Lemon Caper Sauce
Roasted Veggies and Smashed Potato
Mango Torte

priced per person

Menu #4

Romaine and Spinach Salad, Apple, Cashew, Goat Cheese,
Radish and Orange Mint Dressing
Chicken Pot Pie with Steamed Broccoli
Sweet Potato Mash
Cheese Cake with Fruit Compote

priced per person

above menus include Assorted Rolls and Butter, Coffee and Tea

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Sit Down Dinner

Menu #1

Mesclun Greens, Heirloom Tomato, Toasted Walnuts,
Crispy Maple Bacon and Red Wine Dressing
Grilled New York Striploin Steak, Mushroom Sauce
Jardiniere of Vegetable, Dauphinoise Potato
Ice Wine Cheese Cake

priced per person

Menu #2

Curried Butternut Squash Soup with Toasted Coconut
Bake Lemon Garlic, Salmon, Dill Cream
Grilled Vegetable, Potato and Chive Croquette
Maple Apple Streusel

priced per person

Menu #3

Greek Salad with Tomato, Cucumber, Onion, Kalamata Olives,
Feta Cheese, Herb Dressing
Capon stuffed with Asiago Cheese, Red Pepper and Tomato,
Merlot Sauce
Mixed Seasonal Vegetable, Fondant Potatoes with Thyme
Pecan Pie

priced per person

Menu #4

Onion Soup served with a Cheese Crouton
Duo of Beef Tenderloin and Chicken Breast, Port Wine Sauce
Roasted Root Vegetable and Rosemary Potato
Belgium Chocolate Truffle Cake

priced per person

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Vegetarian Requests

Vegan

Black Lentil Shepherd Pie
Cumin Seasoned Stew with Black Lentils,
top with a Sweet Potato Mash, Fennel Slaw

priced per person

Seared King Oyster Mushroom
with Cannellini Bean Succotach

priced per person

Vegetarian Bibimbap
saute Sesame scented Carrot, Spinach, Bean Sprouts, Zucchini
and Mushroom, served on Cauliflower Rice
with a Hot Pepper Paste

priced per person

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Reception Items

Assorted Finger Sandwich, Smoked Salmon, Tuna Salad, Egg Salad, Smoked Turkey, Apple Butter and Cheddar Cheese, Cream Cheese and Cucumber

priced per dozen

Selection of Canadian and International Cheeses, Fig Compote
Assorted Artisan Breads and Crackers

priced per 35 people

Harvest Table with a Selection of Crudites and Ranch Dip,
Baba Ghanoush, Hummus, Artichoke Spread, Pita Triangles
and Herb Croutons

priced per person

Selection of Charcuterie with the addition of:

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

priced per person

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Reception Items continued

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

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

Mashed Potato Bar - Yukon Mash served with Crispy Onion, Scallions, Peppers, Broccoli, Toasted Garlic Crumbs, Sour Cream, Maple Bacon, Shredded Cheddar, Home Style Gravy
priced per person

Carving Station of Prosciutto with Cantaloupe Wedges, Olives, Calabrese Bread, Aged Balsamic Vinaigrette
priced per person

French Fry Station with BBQ Pull Pork, Kimchi, Sour Cream, Salsa, Jalapenos, Sriracha Mayo, Green Onion, Feta Cheese, Cheddar Cheese, BBQ Sauce and Gravy
priced per person

Kushiage Station, Pork Belly, Beef, Chicken and King Oyster Mushroom, Teriyaki Sauce
priced per person

Roasted Striploin of Beef sliced in view of the Guest, served with Toasted Panini Vienna, Pickles, Horseradish, Dijon and Honey Mustard
priced per person

Jumbo Shrimp with Cocktail Sauce
16 -20 per lb
priced per dozen

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

COLD

Mini Sushi Sandwich (vegetarian)
Peking Duck Moo Soo Crêpe
Garlic Bruschetta on Herb Crostini
Goat Cheese and Fig Truffle in Tulip
Thai Vegetarian Roll, Spicy Dip
Assorted Sushi and Rolls
Smoked Salmon, Dill Cream Cheese in Barquette

HOT

Lentil and Corn Croquette
Vegetarian Samosa
Chicken Satay, Cashew Dip
Hawaiian Shrimp
Spring Roll, Plum Sauce
Mini Beef Wellington

priced per dozen

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Summer Barbecues (minimum 50 pp)

Crisp Romaine Lettuce with Ciabatta Croutons, Caesar Dressing
Tossed Greens with Tomato and Cucumber, Balsamic Vinaigrette
Marinated Mushrooms and Artichoke Hearts
Mediterranean Chick Pea Salad
Pesto Pasta Salad
Thai Slaw with Peanut Dressing
Fresh Herb Tomato Salad
Herbed Potato and Apple Salad
Peaches and Cream Corn on the Cob
Garlic Bread

Sliced Melons, Assorted Pies, Brownie and Nanaimo Bars

Freshly Brewed Coffee, Regular and Decaffeinated

Main Course Selections

Choice A

New York Sirloin Steak 5oz.
Honey Habanero Chicken Breast
Lemon and Dill Marinated Salmon

priced per person

Choice B

BBQ Baby Back Ribs
Pepperberry Rub beef Kebobs
Cumin and Chile Lamb Kebobs, Garlic Yogurt
Salmon and Shrimp Kebob

priced per person

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