



Richmond Hill
COUNTRY CLUB

WEDDING
PACKAGE

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 \$26.00 per hour for a minimum of 4 hours will apply.

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

Celebrate the beginning of your Journey together and envision the Elegance of the Richmond Hill Country Club to be the venue of your dreams for your most Special Day!

We are honoured to have the opportunity to be part of your Special Day. We can assure you that your event will meet all your expectations. The combination of our Talented Culinary Team and Excellent Table Service are what will truly make your Special Day the memorable one you always dreamed of

ALL OF THE PACKAGES INCLUDE:

On Site Bridal Room

Round Table Cloths to the Floor

16" Circular Mirror

Votive Candles

Chiavari Chairs

Complimentary Parking

French Service (two waiters for four tables)

Open Bar (Premium brands 1 hour during reception, 5 hours after dinner)

Wine Service during Reception and Dinner

Sweet Table (Sliced Fresh Fruit, Cakes and Pastries)

Cocktail Reception with Hot and Cold Hors D'oeuvres
(5 pieces per person)

Choice Entrée available at an extra charge per person

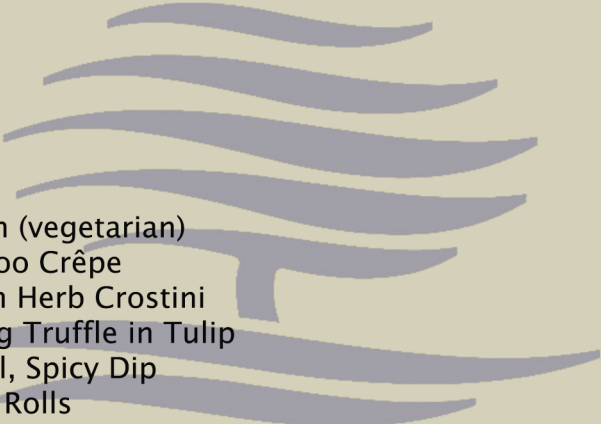
Coffee and Tea

Our Club Catering Director, Executive Chef and our Catering Consultants will be more than happy to assist you in tailoring each package to your needs

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

COLD

A series of seven horizontal, wavy, light purple lines of varying lengths, stacked vertically, creating a decorative background for the 'COLD' section.

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

The above is included in all Wedding Menu Package

(5 pieces per person)

Reception Items

Assorted Finger Sandwiches – Smoked Salmon, Tuna Salad, Egg Salad, Smoked Turkey, Apple Butter and Cheddar Cheese and Cucumber

priced per dozen

Selection of Canadian and International Cheeses

Fig Compote

Assorted Artisan Breads and Crackers

serves 35 people

Harvest Table with a Selection of Crudités, 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 and Light Rye
Red Onion, Chives, Creame Fraiche, Cream Horseradish
Chopped Eggs 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 and Calabrese Bread
Aged Balsamic Vinaigrette
price per person

French Fry Bar Station with BBQ Pulled 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 pound
priced per dozen

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Wedding Menu Package #1

Greek Salad with diced Tomato, Cucumber, Onion, Kalamata Olives, Feta Cheese and Romaine with House Herb Dressing *Nf Gf*

Black Pepper Crusted Angus Prime Rib, Au Jus
Jardiniere of Vegetables and Rosemary Roasted New Potato
Gf Nf

Belgium Chocolate Truffle Cake *Nf*

Nf - nut free Gf - gluten free

priced per person

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Wedding Menu Package #2

Creamy Purple Cabbage Soup *Vb Nf Gf*

Mixed Green Salad with Julienne of Beet, Carrot
and Hearts of Palm, Avocado Citrus Dressing

Vb Lf Nf Gf

Chicken Breast stuffed with Mushrooms and
Asiago Cheese, Creamed Spinach, Roasted Garlic
Root Vegetables, Thyme Fondant Potato *Gf Nf*

Raspberry and Red Currant Mousse Cake *Nf*

Nf - nut free Gf - gluten free Vb - vegetable based Lf - lactose free

priced per person

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all staff accordingly

Wedding Menu Package #3

Spinach and Arugula Salad with Sun dried Cranberry,
Goat Cheese, Pinoli, Raspberry Vinaigrette *Vb Lf Gf*

Baked Atlantic Salmon, Meaux Mustard Sauce
Spring Vegetables, Potato and Chive Croquette *Nf*

Maple Apple Streusel *Nf*

Nf - nut free Vb - vegetable based Lf - lactose free Gf - gluten free

priced per person

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Wedding Menu Package #4

Vegan Minestrone Soup *Vb Lf Nf*

Salad of Baby Greens, Strawberry, Onion, Pumpkin Seed
Balsamic Dressing *Vb Lf Nf Gf*

Grilled Beef Tenderloin, Brandy Wild Mushroom Cream
Grilled Vegetables and Dauphinoise Potato *Gf Nf*

Ice Wine Cheese Cake *Nf*

Nf - nut free Vb - vegetable based Gf - gluten free Lf - lactose free

priced per person

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A la Carte

Soups

Cream of Forest Mushroom *Nf Vb Gf*

Vegan Minestrone Soup *Nf Vb Lf*

Creamy Purple Cabbage Soup *Nf Vb Lf Gf*

Onion Soup served with a Cheese Crouton *Nf Vb*

Salads

Mixed Greens with Julienne of Beets, Carrots and Hearts of Palm,
Avocado Citrus Dressing *Nf Vb Lf Gf*

Spinach and Arugula Salad with Sun dried Cranberry, Goat Cheese
and Pinoli, Raspberry Vinaigrette *Vb Lf Gf*

Greek Salad with Diced Tomato, Cucumber, Onion, Kalamata Olives,
Feta Cheese and Herb Dressing *Nf Gf*

Mesclun Greens, Heirloom Tomato, Cherry Bocconcini,
Toasted Walnuts, Crispy Maple Bacon, Red Wine Vinaigrette *Gf*

Salad of Baby Greens, Strawberry, Onion, Pumpkin Seeds
and Balsamic Dressing *Gf Vb Lf Nf*

Appetizers

Butternut Squash Ravioli, Roast Bell Pepper and Tomato Basil *Nf*

Mushroom Agnolotti with Walnut Cream

Penne Rigate alla Vodka with Bacon and Parmigiano Reggiano *Gf Nf*

Antipasto Plate – Prosciutto, Spicy Cacciatore Salami, Sweet Genoa Salami,
Grilled Peppers, Spicy Olives, Grape Tomatoes,
Mushroom and Artichoke *Nf*

Hiyashi Salad with Sesame Yam Noodle, Wakama, Crab Claw, Tuna
Octopus, Kiwi Mussels, Shrimp and Cuttlefish *Gf Lf*

Nf - nut free Vb - vegetable based Lf - lactose free Gf - gluten free

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A la Carte (continued)

Main

Chicken Breast stuffed with Mushroom and Asiago Cheese,
Creamed Spinach
Baked Atlantic Salmon, Meaux Mustard
Broiled Lemon Honey Arctic Char with Citrus Sauce
Grilled New York Steak, Gorgonzola Cream
Black Pepper Crusted Angus Prime Rib, au Jus

Vegetables

Jardiniere of Vegetables
Grilled Vegetables
Spring Vegetables
Roasted Root Vegetables
Herb Provencal Mixed Vegetables

Starch

Roasted New Potatoes, Garlic Rosemary
Fondant Potatoes with Thyme
Potato and Chive Croquette
Dauphinoise Potato
Double baked Potato, Buttermilk and Scallions additional charge

Dessert

Belgium Chocolate Truffle Cake *Nf*
Maple Apple Streusel *Nf*
Ice Wine Cheese Cake *Nf*
Raspberry and Red Current Mousse Cake *Nf*
Chocolate Pecan Pie
Red Velvet Cake *Nf*

*Nf - nut free Vb - vegetable based Lf - lactose free Gf - gluten free
(Menu items may contain or come into contact with Wheat, Eggs, Peanuts,
Tree nuts, Dairy, Fish, Shellfish and Soy. For more information please contact
your Catering Coordinator)*

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Vegetarian Requests

Vegan

Black Lentil Shepard 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 Succotash

priced per person

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

priced per person

The above include Appetizer, Dessert and Beverages

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Dinner Buffet

Selection of Artisan Breads including Flat Breads
Mixed Greens with Mandarin Orange, Hearts of Palm and Sun Flower Seeds,
Citrus Dressing
Baby Spinach and Arugula with Strawberry and Toasted Almonds,
Balsamic Vinaigrette
Garlic and Herb Marinated Grilled Vegetables
Potato Salad with Egg and Apple
Pasta Salad with Pesto
Marinated Mushroom and Artichokes
Tomato and Cucumber Salad with Dill
Beluga Lentil Salad with Feta Cheese
Three Bean Salad
Slice Genoa Salami, Sweet and Spicy Capicola
Prosciutto di Parma and Cantaloupe
Cold Chill Tiger Shrimp with Cocktail Sauce and Lemon

Choice of 3 Hot Entree Selections

Chicken Mole with Tomato Rice
Roasted Angus Striploin of Beef, Natural Juice
Chicken Piccata with Mushrooms
Butternut Squash Ravioli with Rustic Tomato Sauce
Honey Garlic Baked Atlantic Salmon
Herb Crusted Tilapia, Newburg Sauce
Penne alla Vodka with Pancetta and Rapini
Chicken Honey Habanero
Prime Rib of Beef au Jus (carved in view of the Guest)

Fresh Market Vegetables and Roasted Garlic Rosemary New Potatoes

Seasonal Assorted Fruit and Berries

Array of Cakes, Pastries and Tarts
Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Teas

priced per person

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Enhancements

We would be happy to provide the following items at an additional cost

Chocolate Fountain	priced per person
Chocolate Dipped Strawberry Tree	priced per person
Crêpe Station with a Variety of Fruit Compotes and Vanilla Ice Cream	priced per person
Waffle Station – Plain and Chocolate, Whipped Cream and Sliced Strawberries, warm Chocolate Sauce	priced per person
Traditional Sweet Table with Sliced Fresh Fruit, Assorted Cakes and Pastries	priced per person
Churros with Hot Chocolate	priced per person
Assortment of Beignet	priced per person
Assorted Mochi Ice Cream	priced per person

*Late Evening items
added charge will apply for a Chef attending if required (serves up to 80)*

Selection of Cheeses	priced per person
Grilled Cheese on Brioche with Gin Tomato Soup	priced per person
Mac and Cheese au Gratin, topped with Bacon	priced per person
Angus Beef Sliders, Tomato and Stilton Cheese	priced per person
Spicy Honey Noisin Pull Pork in Bao Bun	priced per person
Chipotle Chicken Quesadillas, Tomato Salsa	priced per person
Mini Corn Dogs with Wasabi Mayo and Dijon Mustard	priced per person
Soft Pretzels with Cheesy Mustard Dip	priced per person

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HOST OPEN BAR PACKAGE

Standard Premium Bar

Soft Drinks, Mineral Water and Juices
Cesari Chardonnay and Farnese Sangiovese Wine
Domestic Beer
Absolute Vodka
Ballantines Scotch Whiskey
J.P. Wiser's Rye Whiskey
Tanqueray Gin
Bacardi Rum
Disaronno Originale Amaretto
Ramazzotti Sambuca
McGuinness Peach Schnapps

Included in the Wedding Package

Ultra Premium Bar

Soft Drinks, Mineral Water and Juices
Cesari Chardonnay and Farnese Sangiovese Wine
Domestic and Imported Beer
Grey Goose Vodka
Johnnie Walker Black Label Scotch Whiskey
Glenfiddich Single Malt Scotch Whiskey
Crown Royal Canadian Rye Whiskey
Tanqueray Gin
Bacardi Rum
Jose Cuervo Tequila
Baileys Original Irish Cream
Kahlua Coffee Liqueur
Grand Marnier
Drambuie
Disaronno Originale Amaretto
Ramazzotti Sambuca
McGuinness Peach Schnapps

Additional charge for Ultra Package