



Richmond Hill
COUNTRY CLUB

EVENT
MENU

2024

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 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 \$350.00 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 with Strawberry Yogurt Dip (each)

Bag of Popcorn, Chips or Pretzels (per bowl)

Scones with Strawberry Jam and Cream

Granola Bar

Chocolate Brownie

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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
Coffee, Tea and Soft Drinks

Afternoon Break

Assorted Freshly baked Cookies
Fresh Coffee and Tea
Assorted Soft Drinks

Package includes:

Meeting Room available from 7:00am – 5:00pm,
Pads, Pencils and a standard microphone.
Audio Visual equipment is available upon request at
an additional charge

Priced per person

*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

Mixed Garden Greens, Hearts of Palm, Red Onion and Feta Cheese, Balsamic Dressing

Crisp Romaine Lettuce with Ciabatta Crouton, Caesar Dressing

Choose one of the following Entrees

Spicy Sweet and Sour Chicken with Pineapple, Steamed Jasmine Rice

Lemon Crusted Cod Florentine with Carrots and Parsley Potatoes

Grilled Yogurt Marinated Chicken Breast with Saffron Rice Pilaf with Dried Fruit and Almonds

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 Tomato, Cucumber and Julienne Carrot
Creamy Red Skin Potato Salad

Cornmeal Crusted Cod, Cilantro Butter
Grilled Tequila Lime Chicken, Black Bean and Corn Relish
Market Vegetables and Tomato Rice

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
Red Thai Chicken Curry served with Lemongrass Scented Rice
Beef Bourguignon, Pearl Onions, Carrots with Pinot Noir
Seasonal Vegetables and Roast Potatoes

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
Roasted Root Vegetable Salad
Marinated Mushroom and Artichoke Salad
Cold Chill Tiger Shrimp with Cocktail Sauce

Butternut Squash Ravioli, Wilted Spinach, Tomato Cream Sauce
Baked Chicken Breast with Porcini Mushroom Sauce
Herb Orange Roughy, Citrus Caper Butter
Roasted Striploin of Beef, Garlic and Rosemary Jus
Steamed Market Vegetables
Roasted New Potato with Garlic and Thyme

Seasonal Assorted Fruit and Berries
Assorted Cakes and Pastries

priced per person

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A la Carte

Soups

Chilled Cantaloupe Soup with Prosciutto di Parma *Nf Gf Lf*

Tikka Marsala Butternut Squash and Apple *Gf Vb Lf*

Forest Mushroom Consomme *Nf Vb Lf Gf*

Vegan Minestrone Soup *Nf Vb Lf*

Corn Chowder with Pancetta *Nf Vb Lf Gf*

Lentil Soup with Smoked Turkey *Nf Gf Lf*

Italian Wedding Soup *Nf*

Seafood Bisque with Crab Croquette *Nf*

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*

Caesar Salad, Romaine, Garlic Crouton, Classic Caesar Dressing

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

Spinach Salad, Crispy Bacon, Tomato, Hard Boiled Eggs
and Sliced Mushroom, Honey Dijon Dressing

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

Appetizers

Butternut Squash Ravioli, Tomato Basil *Nf*

Mushroom Agnolotti with Prosecco Cream *Nf*

Penne Rigate, Cannellini Beans and Escarole *Gf Nf*

Tortellini alla Panna with Sweet Peas *Nf*

Braised Beef Short Rib Bauletti, Tomato Cream *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, Wakame, Crab Claw

Octopus, Kiwi Mussels, Shrimp and Cuttlefish *Lf Gf*

Vb Vegetable base Lf Lactose Free Gf Gluten free Nf Nut free

A la Carte (continued)

Main

- Chicken Breast stuffed with Mushroom Ragout and Root Vegetable *Nf Gf*
- Baked Sesame Crusted Atlantic Salmon, Mandarin Ginger Sauce *Nf Gf*
- Broiled Lemon Honey Arctic Char with Black Lentil, Citrus Sauce
- Lemon Garlic Swordfish, Tomato Caper Butter *Nf Gf*
- Glazed Cornish Hens with Pecan Rice Stuffing *Gf*
- Cabernet Braised Beef Short Ribs with Polenta *Nf*
- Grilled New York Steak, Stilton Cream *Nf Gf*
- Black Pepper Crusted Angus Prime Rib, Rosemary au Jus *Nf Lf Gf*
- Espresso Crusted Beef Tenderloin, Bourbon Sauce *Nf Gf*
- Lentil Shepard's Pie – Cumin Seasoned Stew with
Black Lentils, top with a Sweet Potato Mash, Fennel Slaw *Vegan*

Vegetables

- Broccoli with Olive Oil, Garlic and Chili Flakes
- Asparagus with Grape Tomatoes
- Cauliflower Gratin
- Grilled Vegetable
- Spring Vegetable
- Jardiniere of Vegetables
- Roasted Squash and Zucchini with Miso Butter
- Cider Glazed Roasted Root Vegetables
- Ratatouille Provencale

Starch

- Roasted Fingerling with Fresh Herbs
- Fondant Thyme Potatoes
- Potato and Chive Croquette
- Dauphinoise Potato
- Baked Mini Potatoes with Garlic and Rosemary
- Mashed Yukon Gold Potatoes
- Pecan Rice with Sundried Cherries
- Wild Mushroom Polenta Cakes
- Baked stuffed Potato with Cheddar Cheese

Dessert

- Belgium Chocolate Truffle Cake *Nf*
- Black Forest Dome *Nf*
- Morello Cherry Cheese Cake *Nf*
- Swiss Apple Tart *Nf*
- Mango and Passionfruit *Nf*
- Red Velvet Cake *Nf*
- Coconut and Lychee Bavaoise *Nf*
- Chocolate and Caramel Cheese Cake *Nf*
- Blueberry and White Chocolate Mousse *Nf*
- Raspberry and Lime Harlequin *Nf*

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 30 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 and Rye Bread, Red Onion, Chives, Crème Fraiche, Cream Horseradish, Chopped Egg, 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 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 Fries 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

Tomato Bruschetta on Garlic Crostini
Thai Vegetarian Roll, Spicy Garlic Dip
Assorted Sushi and Rolls
Smoked Salmon, Dill Cream Cheese in Barquette
Lobster and Apple in Crepe Purse
Chipotle Chicken Taco Cup
Prosciutto Fig and Asiago Cheese
Peking Duck Moo Soo Crepe, Wasabi Mayo
Shrimp Cocktail, Lime Tomato Cocktail

Hot

Arancini Brie and Pumpkin
Vegetarian Empanda
Mini Quiche with Goat Cheese and Leek
Feta and Sundried Tomato in Phyllo
Szechuan Chicken Spring Roll, Plum Sauce
Chicken Skewer, Mango Glaze
Mini Salmon Wellington
Steamed BBQ Pork Buns
Satay Shrimp, Peanut Dip

priced per dozen

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SUMMER BARBECUES (minimum 50pp)

Salad Selections

Crisp Romaine Lettuce with Ciabatta Croutons, Caesar Dressing

Tossed Greens with Balsamic Vinaigrette

Marinated Mushrooms and Artichoke Hearts

Mediterranean Chick Pea Salad

Creamy Macaroni Salad

Thai Slaw with Peanut Dressing

Fresh Herb Tomato Salad

Red Skin Potato and Apple Salad

Main Course Selection

New York Sirloin Steak 5oz.

Honey Habanero Chicken Breast

Lemon and Dill Marinated Salmon

BBQ Baby Back Ribs

Salmon Kebobs, Teriyaki

5oz. Angus New York Steak

Grilled Garlic Shrimp Skewer

Option 1 – priced per person

Choose 3 Salad Selections

Choose 3 Main Selections

Option 1 includes Peach and Cream Corn, Garlic Bread

Sliced Melons, Assorted Squares

Freshly Brewed Coffee, Regular and Decaffeinated

Option 2 – priced per person

Choose 4 Salad Selections

Choose 4 Main Selections

Option 2 includes Peach and Cream Corn, Garlic Bread

Sliced Melons, Assorted Pies and Squares

Freshly Brewed Coffee, Regular and Decaffeinated

Prices are subject to applicable taxes and gratuities