



Richmond Hill  
COUNTRY CLUB

# Wedding Package

2025/26





## 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 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.

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 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

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

Wine Service during Reception and Dinner

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

Choice Entrée available at \$3.00 extra 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

### 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 Asiago Cheese  
Peking Duck Moo Soo Crêpe, Wasabi Mayo

### Hot

Arancini Brie and Pumpkin  
Vegetarian Empanada  
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  
Steam BBQ Pork Buns  
Satay Shrimp, Peanut Dip

The above is included in all Wedding Packages

(4 pieces 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

\$45.25 per dozen

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

\$309.75 per 30 people

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

\$10.90 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

\$23.90 per person

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## Reception Items continued

Smoked Atlantic Salmon Station served on Blini and Light Rye,  
Red Onion, Chives, Crème Fraiche, Cream Horseradish,  
Chopped Egg and Capers  
\$14.60 per person

Carving Station of Montreal Smoked Meat with Light Rye, Mustard  
and Pickles  
\$13.70 per person

Risotto Station, Mushrooms, Crispy Onion, Scallions, Asparagus,  
Maple Bacon, Shrimp and Parmesan Cheese  
\$14.95 per person

French Fries Station with Pull Chicken, Kimchi, Sour Cream, Salsa,  
Jalapenos, Sriracha Mayo, Green Onion, Feta Cheese, Cheddar Cheese,  
BBQ Sauce, Gravy, Aioli, Chili, Bacon, Ranch  
\$15.50 per person

Macaroni Station with Toasted Herb Crumble, Tomatoes, Broccoli,  
Mushrooms, Ground Beef, Bacon, Cheddar, Stilton  
\$14.95

Roasted Striploin of Beef sliced in view of the Guest, served with  
Toasted Panini Vienna, Pickles, Horseradish, Dijon and Honey Mustard  
\$18.30 per person

Jumbo Shrimp with Cocktail Sauce  
16-20 per lb  
\$65.00 per dozen

*prices are subject to applicable taxes and gratuities*



## Wedding Menu Package #1

RHCC Caesar Salad Romaine Wedge with Crisp Bacon,  
Anchovies, Garlic Crostini, Spicy Dressing

Duo of Espresso Crusted Beef Tenderloin and  
Chicken Breast, Whisky Sauce, Fingerling Potatoes,  
Maple Roasted Root Vegetable *Nf Gf*

Caramel Pecan Cheese Cake

\$155.65 per person

*Nf - nut free Gf - gluten free*

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## Wedding Menu Package #2

Vegan Minestrone Soup *Vb Nf Gf*

Kale Salad with Roasted Pear, Goat Cheese and Pinoli,  
Gorgonzola Vinaigrette *Vb Nf Gf*

Chicken Breast stuffed with Spinach and Mushrooms,  
Meaux Mustard Sauce, Jardiniere of Vegetables,  
Fondant Thyme Potato *Nf Gf*

Belgian Chocolate Truffle Cake *Nf*

\$156.80 per person

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

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## Wedding Menu Package #3

Mesclun Greens with Grape Tomato, Cucumber,  
Shaved Watermelon Beets, Candied Pecans,  
Roasted Red Bell Pepper Dressing *Gf Lf Vb*

Grilled Atlantic Salmon, Chardonnay Dill Sauce  
Spring Vegetables, Sundried Cherries  
and Grain Pilaf

Blueberry and White Chocolate Mousse *Nf*

\$159.00 per person

*Nf - nut free Lf - lactose free Gf - gluten free Vb Vegetable based*

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## Wedding Menu Package #4

Forest Mushroom Bisque *Vb Lf Nf*

Butternut Squash Ravioli, Tomato Basil *Vb Nf Gf*

Grilled New York Steak, Red Wine Jus  
Glazed Asparagus and Baby Carrots,  
Horseradish Mash Potato *Nf Gf*

Red Velvet Cake *Nf*

\$162.00 per person

*Nf - nut free Vb - Vegetarian based Gf - gluten free Lf - lactose free*

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## Vegetarian Requests for Wedding Packages

### Vegan

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

\$108.50 per person

Thai Curry with Tofu, Green Beans, Broccoli and Bell Peppers  
Steamed Lemon Grass scented Jasmine Rice

\$108.50 per person

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

\$108.50 per person

The above prices include Appetizer, Dessert and Beverages

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## A la Carte

### Soups

Chilled Cantaloupe Soup with Prosciutto di Parma	<i>Nf Gf Lf</i>	
Butternut Squash and Apple	<i>Gf Vb Lf</i>	
Forest Mushroom Bisque	<i>Nf Vb Gf</i>	
Vegan Minestrone Soup	<i>Nf Vb Lf</i>	
Corn Chowder with Pancetta	<i>Nf Vb Lf Gf</i>	
Lentil Soup with Smoked Turkey	<i>Nf Gf Lf</i>	
Portugese Caldo Verde	<i>Nf</i>	\$12.20

Seafood Bisque with Crab Croquette	<i>Nf</i>	\$18.95
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### Salads

Mixed Greens with Julienne of Beets, Carrots and Hearts of Palm, Avocado Citrus Dressing	<i>Nf Vb Lf Gf</i>	\$12.55
RHCC Caesar Salad, Romaine Wedge with Bacon, Garlic Crouton, Spicy Dressing		\$12.90
Kale Salad with Roasted Pear, Goat Cheese and Pinoli, Gorgonzola Vinaigrette		\$12.55
Greek Salad with Diced Tomato, Cucumber, Onion, Kalamata Olives, Feta Cheese and Herb Dressing	<i>Nf Gf</i>	\$14.85
Mesclun Greens, Cherry Tomato, Cucumber, Shaved Beets Roasted Red Bell Pepper Dressing	<i>Gf</i>	\$14.85
Salad of Baby Greens, Strawberry, Onion, Pumpkin Seeds and Balsamic Dressing	<i>Gf Vb Lf Nf</i>	\$14.85

### Appetizers

Butternut Squash Ravioli, Tomato Basil	<i>Nf</i>	\$14.35
Mushroom Agnolotti with Prosecco Cream	<i>Nf</i>	\$14.85
Penne Rigate, Cannellini Beans and Escarole	<i>Nf</i>	\$12.90
Braised Beef Short Rib Bauletti, Tomato Cream	<i>Nf</i>	\$14.85
Mushroom Risotto	<i>Nf</i>	\$14.85
Antipasto Plate – Prosciutto, Spicy Cacciatore Salami, Sweet Genoa Salami, Grilled Peppers, Spicy Olives, Grape Tomatoes, Mushroom and Artichoke	<i>Nf</i>	\$19.00
Seafood Plate, Smoked Salmon, Tiger Shrimp, Marinated Sea Scallops, Octopus Salad with White Bean, Anchovy Butter Crostini	<i>Lf Gf</i>	\$21.00

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

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## **A la Carte (continued)**

### **Main**

Chicken Breast stuffed with Spinach and Mushroom, Pommery Meaux Mustard Sauce	Nf Gf	\$43.70
Baked Atlantic Salmon, Creamy Dill Sauce	Nf Gf	\$57.50
Broiled Arctic Char with Puttanesca Sauce		\$46.25
Grilled Swordfish, Carrot and Miso Sauce	Nf	\$52.50
Glazed Cornish Hens with Pecan Rice Stuffing	Gf	\$54.00
Duo of Espresso Crusted Beef Tenderloin and Chicken Breast, Whiskey Sauce		\$65.00
Cabernet Braised Beef Short Ribs	Nf	\$56.60
Grilled New York Steak, Red Wine Jus	Nf Gf	\$63.25
Black Pepper Crusted Angus Prime Rib, Rosemary au Jus	Nf Lf Gf	\$62.10
Porcini Crusted Beef Tenderloin, Cabernet Sauce	Nf Gf	\$67.85

### **Vegetables**

Broccolini with Olive Oil, Garlic and Chili Flakes  
Asparagus and Baby Carrots  
Green Beans and Red Bell Pepper  
Grilled Vegetable  
Spring Vegetable  
Jardiniere of Vegetables  
Maple Roasted Root Vegetables  
Ratatouille Provencale

### **Starch**

Roasted Fingerling with Fresh Herbs  
Fondant Thyme Potatoes  
Potato and Chive Croquette  
Dauphinoise Potato  
Baked Mini Potatoes with Mustard and Fresh Herbs  
Mashed Yukon Gold Potatoes  
Pecan Rice with Sundried Cherries  
Baked Stuffed Potato with Cheddar Cheese

### **Dessert**

Belgium Chocolate Truffle Cake	Nf	\$12.90
Black Forest	Nf	
Lemon Blueberry Tart	Nf	
Caramel Pecan Cherry Cheese Cake		
Maple Apple Crumble Tart	Nf	
Red Velvet Cake	Nf	
Coconut and Lychee Bavaroise	Nf	
Chocolate and Caramel Cheese Cake	Nf	
Blueberry and White Chocolate Mousse	Nf	
Raspberry and Lime Harlequin	Nf	

Tri Caramel Pecan Cheesecake, Lemon Meringue Tart and Mango Mousse	\$14.50
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*Vb Vegetable base Lf Lactose free Gf Gluten free Nf Nut free*

*Menu items may contain or come into contact with Wheat, Eggs, Peanuts, Tree Nuts, Soy,  
Dairy, Fish and Shellfish. For more information please contact your Catering Coordinator*

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## Dinner Buffet

Selection of Artisan Breads including Flat Breads  
Mixed Greens with Strawberry, Radish, Toasted Almonds,  
Citrus Buttermilk Dressing  
Arugula Salad with Shaved Beets, Orange Segments, Red Onion,  
Hearts of Palm, Red Wine Dressing  
Maple Roasted Parsnip and Carrot, Creamy Tahini and Hazelnuts  
Tortellini Salad, Tomato, Cucumber, Bell Peppers, Olives  
and Mozzarella, Herb Dressing  
Mushroom Salad in Garlic and Herb Vinaigrette  
Tomato and Cucumber Salad with Dill  
Mediterranean Beluga Lentil, Cucumber, Sweet Peppers and Feta Cheese  
Grilled Squash, Eggplant and Bell Peppers  
Sliced Genoa Salami, Sweet and Spicy Capicola  
Prosciutto di Parma and Cantaloupe  
Chilled Tiger Shrimp with Cocktail Sauce and Lemon

### Choice of 3 Hot Entree Selections

Herb Crusted Chicken, Red Wine Sauce  
Roasted Angus Striploin of Beef, Natural Juices  
Chicken Provencal, Sundried Tomato, Artichokes,  
Roasted Peppers and Olives  
Mushroom Ravioli with a Rustic Basil Marinara  
Baked Atlantic Salmon, Teriyaki Sauce  
Baked Orange Roughy, Lemon Garlic Butter  
Pasta Primavera, Penne Pasta tossed with Garden Vegetables  
and Creamy Parmesan Sauce  
Chicken Breast stuffed with Spinach and Asiago, Port Sauce  
Prime Rib of Beef au Rosemary 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

\$145.00 per person

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## Enhancements

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

Chocolate Fountain	\$5.65 per person
Chocolate Dip Strawberry Tree	\$5.65 per person
Crêpe Station with a Variety of Compotes and Vanilla Ice Cream	\$8.60 per person
Waffle Station – Plain and Chocolate, Whipped Cream and Sliced Fresh Fruits Chocolate Sauce	\$6.70 per person
Traditional Sweet Table with Sliced Fresh Fruit, Assorted Cakes and Pastries	\$13.80 per person
Churros with Hot Chocolate	\$5.45 per person
Assortment of Beignet	\$7.45 per person
Apple Fritter with Milk Shake	\$7.75 per person
Assorted Mochi Ice Cream	\$7.45 per person

### *Late Evening items*

*\$135 will apply for a Chef attending if required (serves up to 80 people)*

Selection of Cheeses	\$10.10 per person
Grilled Cheese on Brioche with Gin Tomato Soup	\$9.75 per person
Mac and Cheese au Gratin, topped with Bacon	\$5.65 per person
French Fries Station	\$9.25 per person
Chicken and Waffle	\$8.50 per person
Angus Beef Slider, Bacon Jam	\$44.80 per dozen
Spicy Honey Hoisin Pull Pork in Bao Bun	\$6.30 per person
Chipotle Chicken Quesadillas, Tomato Salsa	\$6.00 per person
Mini Corn Dogs with Wasabi Mayo and Dijon Mustard	\$4.85 per person
Soft Pretzels with Cheesy Mustard Dip	\$4.85 per person

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## HOST OPEN BAR PACKAGE

### ***Standard Premium Bar***

Soft Drinks, Mineral Water and Juices  
Peller Estates Pinot Grigio and Cabernet Merlot  
Domestic Beer  
Stoli Vodka  
Ballantines Scotch Whiskey  
Canadian Club 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  
Peller Estates Pinot Grigio and Cabernet Merlot  
Domestic and Imported Beer  
Grey Goose Vodka  
Johnie 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 \$18*