



Richmond Hill
COUNTRY CLUB

CHINESE
WEDDING
MENU

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 \$500.00 plus 18% Event Service Fee and 13% H.S.T. will apply.

There is an automatic \$500.00 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

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

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 Crêpe 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 Sandwiches – 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 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

Risotto Station, Mushrooms, Crispy Onion, Scallions, Asparagus,
Maple Bacon, Shrimp and Parmesan Cheese
priced 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

Macaroni Station with Toasted Herb Crumble, Tomatoes, Broccoli,
Mushrooms, Ground Beef, Bacon, Cheddar, Stilton
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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Chinese Wedding Menu Package

Roasted Suckling Pork with Jelly Fish
Imperial Crab Claw
Sea Scallop with Conpoy
Fish Maw Soup with Dungeness Crab
Braised Abalone and Shitake Mushrooms
Lobster Tails with Ginger and Scallions
Roast Crispy Chicken with Spicy Salt
Steamed Twin Fish with Scallion Soya
E-Fu Noodles with Mushroom Sauce
Fried Rice with Egg White
Red Bean Soup in Lily Buds and Lotus Seeds
Fancy Pastries

priced per person

based on 10 people per table

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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
Apple Fritter with Milk Shake	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
French Fries Station	priced per person
Chicken and Waffle	priced per person
Angus Beef Sliders, Bacon Jam	priced per person
Spicy Honey Hoisin 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

HOST OPEN BAR PACKAGE

Standard Premium Bar

Soft Drinks, Mineral Water and Juices
Peller Estrates Pinot Grigio and Cabernet Merlot
Domestic Beer
Stoli Vodka
Ballantines Scotch Whiskey
Canadian Club Rye Whiskey
Tanqueray Gin
Bacardi Rum
Disaronno Originatle Amaretto
Ramazzotti Sambuca
McGuinnes Peach Schnapps

Standard Premium Bar included with 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
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

Ultra Premium Bar Package Additional Charge