



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

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 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

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 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

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 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 Selection of Crudités and Ranch Dip, Baba Ghanoush,
Hummus, Artichoke Spread, Pita Traingles 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
Red Onion, Chives, Crème 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 Fries Station with BBQ Pulled Chicken, 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 and 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 lb
priced per dozen

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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

priced 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 Vinaigrette
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

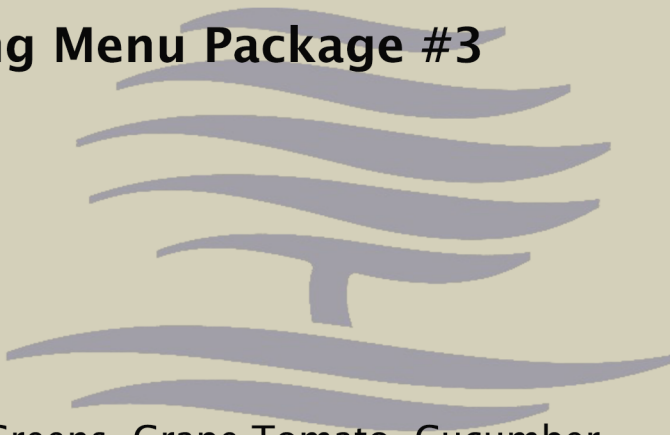
Nf

priced per person

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

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Wedding Menu Package #3



Mesclun Greens, 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*

priced 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*

priced per person

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

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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

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

priced 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

priced per person

The above include Appetizer, Dessert and Beverages

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A la Carte

Soups

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

Butternut Squash and Apple *Gf Vb Lf*

Forest Mushroom Bisque *Nf Vb Gf*

Vegan Minestrone Soup *Nf Vb Lf*

Corn Chowder with Pancetta *Nf Vb Lf Gf*

Lentil Soup with Smoked Turkey *Nf Lf Gf*

Portuguese Caldo Verde *Nf*

Salads

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

RHCC Caesar Salad, Romaine Wedge with Bacon, Garlic Crouton,
Spicy Dressing

Kale Salad with Roasted Pear, Goat Cheese and Pinoli, Gorgonzola Vinaigrette

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

Mesclun Greens, Cherry Tomato, Cucumber, Shaved Beets
Roasted Red Bell Pepper Dressing *Gf*

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 *Nf*

Braised Beef Short Rib Bauletti, Tomato Cream *Nf*

Mushroom Risotto *Nf*

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

Seafood Plate – Smoked Salmon, Tiger Shrimp, Marinated Sea Scallops,
Octopus Salad with White Bean, Anchovie Butter Crostini *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 Spinach and Mushroom
Pommery Meaux Mustard Sauce *Nf Gf*
Baked Atlantic Salmon, Creamy Dill Sauce *Nf Gf*
Broiled Arctic Char with Puttanesca Sauce
Grilled Swordfish, Carrot and Miso Sauce *Nf*
Glazed Cornish Hens with Pecan Rice Stuffing *Gf*
Duo of Espresso Crusted Beef Tenderloin and Chicken Breast,
Whiskey Sauce
Cabernet Braised Beef Short Ribs *Nf*
Black Pepper Crusted Angus Prime Rib, Rosemary au Jus *Nf Lf Gf*
Porcini Crusted Beef Tenderloin, Cabernet Sauce *Nf Gf*

Vegetables

Broccolini with Olive Oil, Garlic and Chili Flakes
Asparagus and Baby Carrots
Green Beans and Red Bell Pepper
Grilled Vegetables
Spring Vegetables
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

Belgian Chocolate Truffle Cake <i>Nf</i>	Coconut and Lychee Bavaroise <i>Nf</i>
Black Forest <i>Nf</i>	Chocolate and Caramel Cheese Cake <i>Nf</i>
Lemon Blueberry Tart <i>Nf</i>	Blueberry and White Chocolate Mousse <i>Nf</i>
Caramel Pecan Cherry Cheese Cake	Raspberry and Lime Harlequin <i>Nf</i>
Maple Apple Crumble Tart	Red Velvet Cake <i>Nf</i>

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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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

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 Compotes and Vanilla Ice Cream	priced per person
Waffle Station – Plain and Chocolate, Whipped Cream and Sliced Fresh Fruits 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, Tomato and Stilton Cheese	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 perso

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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
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