



Richmond Hill
COUNTRY CLUB

BRUNCH
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.
A 20% 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 20% 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 20% 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 20% Event Service Fee and 13% H.S.T will apply.

There is an automatic \$500.00 clean up charge plus 20% 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 20% Event Service Fee plus 13% H.S.T.
The Club has a no Gratuity policy and compensates all staff accordingly

Brunch Menu Selection #1

Freshly Brewed Coffee and Teas upon arrival

Selection of Fresh Fruit Juices passed upon arrival

Mixed Greens of Green Leaf, Frisee and Radicchio, Balsamic Dressing
Greek Salad with Cucumber, Tomato, Red Onion and Kalamata Olives,
House Herb Dressing
Sliced Tomato and Seedless Cucumber
Black Bean and Couscous Salad

Parmesan Crusted Tilapia Fillet, Lemon Caper Butter
Creamy Scrambled Eggs with Butter
Cinnamon French Toast with Warm Ontario Maple Syrup
Penne Rigate tossed with Arrabbiata Sauce
Oven Roasted Potato with Onions

Assorted Daily Fresh Bread including Light Rye and Bagels
Cream Cheese
Butter and Niagara Preserves

Sliced Seasonal Fruits
Assorted Squares and Cookies

Freshly Brewed Regular and Decaffeinated Coffee
Orange Pekoe and Herbal Teas

priced per person (minimum of 40 people)

*for Butler Service of Mimosa an added charge per person will apply
for Omelete Station an added charge per person will apply
an added charge will apply for a Chef per 80 people*

All prices are subject to a 20% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all Staff accordingly

Brunch Menu Selection #2

Freshly Brewed Coffee and Teas upon arrival
Selection of Fresh Fruit Juices passed upon arrival

Mixed Greens, Sliced Apple, Golden Raisins and
Toasted Almonds, Cider Dressing
Romaine Salad with Orange, Fennel and Kalamata Olives
Tomato and Cucumber Salad, Dill Dressing
White Bean and Broccolini Salad
Egg Salad with Scallions
Solid White Albacore Tuna Salad
Canadian Maplewood Smoked Salmon, Bermuda Onions

Lemon Chicken Scaloppini with Caper Butter
Pan Seared Cod in Chardonnay Tomato Sauce
Penne Rigate with Spinach in Marinara Sauce
Seasonal Vegetables
O'Brien Potatoes with Bell Peppers

Assorted Bread including Rye and Bagels
Sweet Butter, Niagara Preserves and Cream Cheese

Assorted Pastries and Tarts
Sliced Seasonal Fruit

Freshly Brewed Regular and Decaffeinated Coffee
Orange Pekoe and Assorted Herbal Teas

priced per person (minimum of 40 people)

For Butler Service of Mimosa an added charge per person will apply

All prices are subject to an 20% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly

Brunch Menu Selection #3

Freshly Brewed Coffee and Teas upon arrival
Selection of Fruit Juices passed upon arrival

Mixed Green Salad with Radish, Mandarin Orange and Pepitas, Citrus Dressing
Romaine Lettuce with Caesar Dressing
Mediterranean Salad, Chickpea, Feta, Cucumber and Lemon Vinaigrette
Grilled Vegetables with Garlic Aioli
Farro and Tomato Salad with Capers
Marinated Button Mushroom and Artichoke
Frittata with Ricotta and Potato
Canadian Maplewood Smoked Salmon, Bermuda Onions and Capers

Butternut Squash Ravioli, Tomato Cream Basil Sauce
Mushroom Crêpes, Chive Sauce
Baked Atlantic Salmon, Teriyaki and Scallions
Eggs Benedict with Hollandaise Sauce
Smoked Bacon and Turkey Sausage

Assorted Bread including Rye and Bagels
Sweet Butter and Niagara Preserves, Cream Cheese

Assorted Pastries and Mini Bundt Cakes
Sliced Seasonal Fruits

Freshly Brewed Regular and Decaffeinated Coffee
Orange Pekoe and Herbal Teas

priced per person (minimum of 40 people)

For Butler Service of Mimosa an added charge per person will apply

All prices are subject to an 20% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly

Brunch Menu Selection #4

Freshly Brewed Coffee and Teas upon arrival
Selection of Fresh Fruit Juices passed upon arrival

Spinach and Arugula Salad, Sundried Tomato, Red Onion, Pinenuts,
and Dill Feta Dressing
Mixed Greens with House Balsamic Dressing
Marinated Button Mushrooms and Artichokes
Salad of Black Bean, Corn and Squash, Avocado Cilantro Dressing
Greed Orzo Salad
Maple Smoked Salmon with Capers and Onions

Chicken Escalope in Mushroom Marsala Sauce
Baked Atlantic Salmon, Leek Cream
Mushroom Ravioli, Herb Tomato Sauce
Eggs Benedict with Creamy Hollandaise
Baked French Toast served with warm Ontario Maple Syrup
O'Brien Potato with Bell Peppers

Assorted Daily Fresh Bread including Rye and Bagels
Cream Cheese, Butter and Imported Preserves

Assorted Pastries, Tarts and Cupcakes

Sliced Fresh Fruit

Freshly Brewed Regular and Decaffeinated Coffee
Orange Pekoe and Herbal Teas

priced per person (minimum of 40 people)

For Butler Service of Mimosa an added charge per person will apply

All prices are subject to an 20% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly