



Richmond Hill
COUNTRY CLUB

WEDDING
PACKAGE
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 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 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
Chilled Shrimp with Lime Tomato Cocktail

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

Mashed Potato Bar – Yukon Mash served with 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 Pulled 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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Wedding Menu Package #1



Romaine Lettuce, Grilled Peach, Feta and
Candy Pecan, Cider Dressing *Nf Gf*

Black Pepper Crusted Angus Prime Rib, Rosemary Au Jus
Asparagus and Grape Tomato
and Mashed Yukon Gold Potato

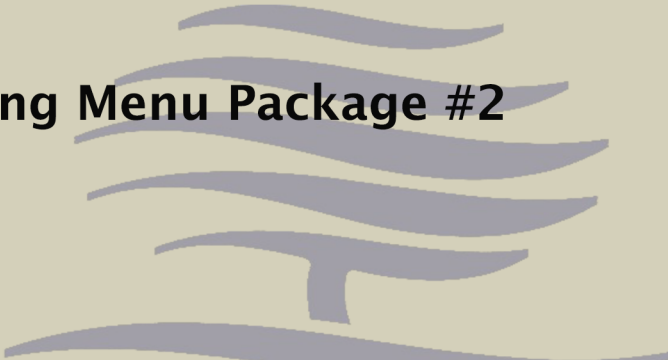
Nf Gf

Morella Cherry Cheese Truffle Cake *Nf*

priced per person

Nf - nut free Gf - gluten free

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Wedding Menu Package #2

Jerusalem Artichoke and Yukon Gold Potato Soup

Vb Nf Gf

Spinach and Arugula Salad with Sundried Cranberry,
Goat Cheese Pinoli, Raspberry Vinaigrette

Vb Nf Gf

Chicken Breast stuffed with Herb Mushroom Ragout,
Root Vegetable Jus
Roasted Mini Potato with Garlic and Rosemary

Nf Gf

Blueberry and White Chocolate Mousse

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, Heirloom Tomato,
Cherry Bocconcini, Toasted Walnuts,
Crispy Maple Bacon, Red Wine Vinaigrette *Gf*

Baked Sesame Crusted Atlantic Salmon,
Mandarin Ginger Sauce, Spring Vegetables,
Pecan Sundried Cherry Grain Pilaf *Gf*

Raspberry and Lime Harlequin *Nf*

priced per person

Nf - nut free Lf - lactose free Gf - gluten free

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Wedding Menu Package #4

Tikka Marsala Butternut Squash and Apple Soup *Vb Lf Nf*

Tortellini alla Panna with Sweet Pea *Vb Nf Gf*

Espresso Crusted Beef Tenderloin, Bourbon Sauce
Broccolini with Olive Oil, Garlic and Chili Flakes
Baked stuffed Potato with Cheddar Cheese *Nf Gf*

Chocolate and Caramel Cheese Cake *Nf*

priced 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 Shepard Pie
Cumin Seasoned Stew with Black Lentils
top with a Sweet Potato Mash, Fennel Slaw

priced per person

Crispy Tofu with Buck Wheat Noodle, Shanghai Bok Choy,
Teriyaki Mushroom Sauce

priced per person

Vegetarian Bibimbap
Sauteed Sesame scented Carrot, Spinach, Bean Sprouts, Zucchini
and Mushroom
Topped 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 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 *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

Vegetables

Broccolini 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 Bavaroise *Nf*

Chocolate and Caramel Cheese Cake *Nf*

Blueberry and White Chocolate Mousse *Nf*

Raspberry and Lime Harlequin *Nf*

Dinner Buffet

Selection of Artisan Breads including Flat Breads
Mixed Greens with Mixed Berries, Radish, Toasted Almonds
Citrus Buttermilk Dressing
Baby Spinach and Arugula Shaved Beets, Orange Segments, Red Onion
Hearts of Palm, Red Wine Dressing
Garlic and Herb Marinated Grilled Vegetables
Creamy Potato Salad with Egg and Apple
Pesto Pasta Salad with Garden Vegetables
Mushroom Salad in Garlic and Herb Vinaigrette
Tomato and Cucumber Salad with Dill
Mediterranean Beluga Lentil, Cucumber, Sweet Peppers and Feta Cheese
Bean and Corn Salad, Cilantro Lime Dressing
Slice 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, Tomato Relish
Roasted Angus Striploin of Beef, Gorgonzola Sauce
Chicken Provencal, Sundried Tomato, Artichokes,
Roasted Peppers and Olives
Butternut Squash Ravioli with a Rustic Basil Marinara
Baked Atlantic Salmon, Maple Mustard Glaze
Blackened BC Snapper, Chile Lime Butter
Pasta Primavera, Penne Pasta tossed with Garden Vegetables
and Creamy Parmesan Sauce
Penne alla Vodka with Pancetta and Rapini
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 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
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
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 person

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HOST OPEN BAR PACKAGE

Standard Premium Bar

Soft Drinks, Mineral Water and Juices
Fantini Pinot Grigio and Farnese Sangiovese Wine
Domestic Beer
Absolute Vodka
Ballantines Scotch Whiskey
Canadian Club Rye Whiskey
Beefeater 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
Fantini Pinot Grigio and Farnese Sangiovese Wine
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