



THE
THORNHILL
CLUB

7994 Yonge Street, Thornhill, ON, L4J1W3 | 905.881.3000, ext.313 | ssood@thornhillgcc.com

BREAKFAST

BREAKFAST BUFFET

MINIMUM 20 GUESTS

THE CLASSIC CONTINENTAL

Assorted baked breakfast pastries
Fresh sliced fruits
Assorted fresh juices
Spitfire roaster's regular & decaffeinated coffee
& black tea
\$13 per person

HEALTHY CHOICE

Fresh sliced fruits
Non-fat yogurt with berries, preserves & toasted
house-made granola
Warm bagels with whipped cream cheese
Assorted fresh juices
Spitfire roaster's regular & decaffeinated coffee
herbal & imported teas
\$19 per person

GOLFER'S BREAKFAST

Assorted baked breakfast pastries
Scrambled omega 3 eggs
Breakfast sausage & bacon
Home fried potatoes
Toasts with assorted preserves
Assorted fresh juices
Spitfire roaster's regular & decaffeinated coffee
herbal & imported teas
\$20 per person

ACTION STATION

Minimum 30 guests

OMELETTES (made to order)

Select from a wide variety of fresh,
wholesome fillings
\$10 per person

CARVED ROAST PEAMEAL BACON

Glazed with house-made maple syrup
\$6 per person

CRÊPES

French crêpes filled with seasonal berries,
served with fresh cream or Nutella
\$10 per person

BREAKFAST

BUILD YOUR OWN BREAKFAST BUFFET

Minimum 30 guests

BUFFET SERVED WITH:

Assorted baked breakfast pastries

Toasts with assorted preserves

Home fried potatoes

Assorted fresh juices

Spitfire roaster's regular & decaffeinated coffee & black tea

Base price \$12per person applies in addition to egg and protein selection

(Total Build Your Own Breakfast ranges from \$30 ~ \$32 per guest)

Eggs (please select 1) \$5 per guest	Protein (please select 2) \$6 per guest
Scrambled or Poached or Fried or Soft boiled eggs	Thick cut smoked bacon Or Peameal bacon
Or "Eggs Benedict" (2 poached eggs on a toasted English muffin with peameal bacon & hollandaise sauce)	add \$2 Classic breakfast sausages

ENHANCEMENTS

Minimum 20 orders

Assorted bagels with whipped cream cheese <i>Add smoked salmon (\$9) or smoked ham (\$5)</i>	\$6
Sliced fruit platter with seasonal fruits & berries	\$7
Fresh fruit cocktail	\$6
Fresh fruit skewers with honey yogurt	\$5
Basket of whole fresh fruits	\$3
Non-fat pro biotic yogurt cups with berries, Preserves & toasted house-made granola	\$8

BEVERAGES

Fresh berry smoothie	\$6
Fresh squeezed juices (orange or grapefruit)	\$4
Custom juice blend / flavour <i>(1 week notice required, subject to availability)</i>	\$5

ADD-ONS

Priced per dozen

Assorted fresh baked muffins	\$29
House made health nut bars	\$48
Freshly baked croissants (plain)	\$30
Freshly baked croissants (chocolate)	\$34
Freshly baked assorted Danish	\$30
House-made butter scones & preserves	\$28
Individual pro biotic yogurts	\$20

LUNCH

WORKING LUNCH

Minimum 25 guests

THE DELI SANDWICH BOARD

Assorted fresh baked breads
Soup du jour
Baby mixed greens with assorted dressing
Classic Caesar salad
Potato salad with smoked pepper dressing
Mediterranean quinoa salad
Assorted sliced cold cuts & proteins
(black forest ham, slow roasted turkey, rare roast beef, chicken, tuna & egg salad)
Olives, pickles & condiments
Domestic cheese with fresh fruits
House-made cookies & squares
Spitfire roaster's regular & decaffeinated coffee
herbal & imported teas
\$50 per person

THE CANADIAN

Roasted pepper & tomato soup
Crisp iceberg salad with ripe cherry tomatoes, cucumber & assorted dressing
Vegetable & Quinoa salad with pumpkin seeds, cranberries, soy beans and a lemon vinaigrette
Coleslaw
Potato salad
Assorted quartered sandwiches
(tuna, chicken, salmon, egg salad, black forest ham, rare roast beef & slow roasted turkey)
Double chocolate brownies with fresh berries & assorted cookies
Spitfire roaster's regular & decaffeinated coffee
herbal & imported teas
\$42 per person

THE FRESH BISTRO

Wild mushroom bisque with truffled crème
French salad
(mixed greens with sliced radishes, cucumber & tomato in champagne vinaigrette)
Selection of fresh baguette & croissant sandwiches
(ham & brie, roast turkey, Swiss & cranberry, roast beef with cheddar & Dijon, grilled vegetables with chèvre)
Mini French pastries and fresh berries
Spitfire roaster's regular & decaffeinated coffee
herbal & imported teas
\$33 per person

THE TUSCAN

Minestrone soup
Caesar salad
Rustic Sicilian salad
Caprese salad
(ripe tomatoes with Fiore di Latte cheese and fresh basil, served with balsamic vinegar & olive oil)
Assorted antipasto
(marinated and grilled vegetables, olives & hard ripened cheeses)
Sliced Soppressata salami, local prosciutto, capricola and mortadella
Rosemary focaccia and ciabatta breads
Assorted Italian pastries & cannoli
Spitfire roaster's regular & decaffeinated coffee
herbal & imported teas
\$52 per person

PLATED LUNCH & DINNER

Build your own plated meals.

Using only the wholesome & fresh ingredients, all plated meals served with freshly baked breads & whipped butter. Freshly brewed coffee & tea service during lunch or dinner

CHOICE OF ENTRÉE OPTION:

Up to 2 entrée choices available plus chef's choice vegetarian entrée.

Entrée to be priced at the higher priced item

We cater to special dietary requirements (gluten, celiac, vegan etc.)

Please provide guest names and dietary requirements to the catering manager 5 business days prior to the event

SOUPS

WINTER (OCTOBER TO FEBRUARY)

Butternut Squash & Ginger Soup	6
Spiced Root Vegetable Soup	6
Roasted Red Pepper, Sweet Potato & Smoked Paprika Soup	6
Winter Vegetable & Lentil Soup	6
Celeriac, Hazelnut & Truffle Soup	6

SPRING (MARCH TO MAY)

Spring Pea & Mint Soup	6
Chicken Vegetable Soup	6
Leek & Potato Soup	6
Quinoa & Vegetable Soup	6
Split Pea & Ham Soup	6

SUMMER (MAY TO AUGUST)

Tomato & Mint Gazpacho	6
Zucchini & Coconut Soup	6
Chilled Melon & Lavender Soup	6
Summer Corn Soup	6
Summer Vegetable Minestrone Soup	6

FALL (AUGUST TO OCTOBER)

Carrot, Ginger & Coriander Soup	6
Broccoli Cheddar Soup	6
Seafood Bisque Soup	6
Chicken & Mushroom Soup	6
Turkey & Rice Vegetable Soup	6

PLATED LUNCH & DINNER

SALADS

ALL YEAR ROUND

Garden Salad , baby mixed greens with sprouts, thin slices of radish, heirloom cherry tomatoes in honey mustard dressing	10
Classic Caesar Salad , crisp romaine lettuce with house made creamy garlic dressing topped with shaved parmesan cheese, smoked bacon crisps & sourdough croutons	11
Classic Greek Salad , ripe tomato, cucumber, red onion, kalamata olives and creamy feta cheese served in lettuce cup with Greek olive oil and red wine vinegar dressing	14
Cobb Salad , crisp iceberg & romaine lettuce, ripe avocado, cucumber, smoked bacon crisps, chopped egg, dressed in an English mustard vinaigrette	15

WINTER (OCTOBER TO FEBRUARY)

Mushroom Salad , with sage, fennel, goat cheese and toasted baguette	12
Roasted Beet Salad , with tahini dressing	10
Kale & Apple Salad , with chickpeas, avocado, cashew & carrot	11
Wild Rice, Blueberry & Walnut Salad , with maple mustard dressing	11
Kale Caesar Salad , with tofu croutons	11

SPRING (MARCH TO MAY)

Asparagus & Farfalle Pasta Salad , with endive, green peas, peppers and white wine herb dressing	13
Vegetable & Quinoa Salad , with pumpkin seeds, cranberries, soy beans, and lemon vinaigrette	12
Orzo Salad , with sun-kissed tomatoes, radish, garden herbs, toasted pine nuts and champagne dressing	11
Green Goddess Chickpea Salad , with asparagus, green peas, spinach and basil pesto dressing	12
Carrot, Baby Spinach & Freekeh Salad , with toasted walnuts and miso dressing	11

SUMMER (MAY TO AUGUST)

Caprese Salad , with heirloom tomatoes, fior di latte, basil and balsamic drizzle	12
Mexican Corn & Black Bean Salad , with crispy tortilla and chipotle-cilantro dressing	13
Summer Melon Salad , with burrata, Japanese 7 spice and sherry dressing	11
Watermelon & Feta Salad , with cucumber, sliced red onion, mint and red wine dressing	12
Summer Panzanella Salad , with toasted baguette, cucumber, tomatoes, sliced red onion and basil	11

FALL (AUGUST TO OCTOBER)

Quinoa, Sweet Potato & Apple Salad , with kale, cucumber, vine ripened tomato and sherry dressing	12
Apple, Celery & Shaved Fennel Salad , with pecorino, toasted walnuts and citrus dressing	12
Sweet Potato & Mushroom Salad , with roasted cauliflower, chives and sherry dressing	12
Roasted Cauliflower Salad , with pomegranate and pistachio	12
Quinoa Salad , with butternut squash, arugula and citrus vinaigrette	11

Add grilled chicken	\$8
Add poached or blackened chicken	\$8.50
Add grilled tiger shrimp (4pcs)	\$11
Add beef flat iron steak (6 oz.)	\$12
Add Salmon	\$12

PLATED LUNCH & DINNER

ENTRÉE

Beef Tortiere , crisp puff pastry with black garlic whipped Yukon potato purée and seasonal vegetables	18
Pan Seared Chicken Supreme , plump chicken breast with polenta and a tarragon and thyme emulsion	20
Mongolian Beef & Broccoli Stir Fry , with cabbage and peppers, served on a bed of steamed basmati rice	20
Pork Schnitzel , in herb panko crust and served with herb smashed new potatoes, garlic tossed rapini and a zesty tomato sauce	22
Grilled Atlantic Salmon Filet , served in a basil-lime cream with herb roasted fingerling potatoes	25
Chicken Cordon Bleu , with Swiss cheese, black forest ham, herb panko crust and a mushroom essence	22
Flame Broiled New York Steak 8oz. Angus striploin steak with garlic and thyme marinated roasted fingerling potatoes and a Madagascar peppercorn sauce	32
Mustard & Herb Crusted Rack of Lamb , served with ratatouille, creamy Yukon potato purée and mint jus	44
Petit Mignon 4oz. / 6oz. , grilled dry aged beef tenderloin steak served with port wine jus, sautéed mushrooms and buttermilk mashed potatoes	33/43

DESSERT

House Made Vanilla Ice Cream , served in a chocolate tulip cup with fresh berries	9
Warm Double Chocolate Brownie , with whipped cream & berries	10
Chocolate Pecan Tart	12
Chocolate Layer Cake , with fresh berries	11
White & Dark Chocolate Mousse Cake , with fresh berries	13
French Lemon Tart , served with fresh berries	12
Dark Science™ Chocolate Amaretto Mouse , in a chocolate cup with fresh berries	15
New York Cheese Cake , (<i>choice of raspberry compote, caramel apple, sour cherry</i>),	12
Exotic Mango Passion Fruit Tart , with sweet sugar kisses	13
Rosewater Crème Brûlée with mixed berry compote	12
Molten Chocolate Lava Cake , with fresh berries & cream	12
Tiramisu , in a chocolate cup with fresh berries	13
“Fresh Berry Bowl	10

BUFFET LUNCH & DINNER

Build your own buffet

All buffet served with freshly baked breads & whipped butter

Local seasonal vegetables

Assorted mini French pastries & Freshly brewed coffee & tea

Minimum 25 guests

PACKAGE 1 LUNCH ONLY \$56 per person	PACKAGE 2 LUNCH & DINNER \$85 per person	PACKAGE 3 LUNCH & DINNER \$110 per person
Soup	Soup	Soup
2 Salads	3 Salads	4 Salads
1 Entrée	2 Entrée	3 Entrée
1 Pasta	1 Pasta	1 Pasta
1 Starch	1 Starch	1 Starch
Fresh vegetables	Fresh vegetables	Fresh vegetables

SOUP

Wild Mushroom Bisque with truffle essence
Butternut Squash & Ginger
Roasted Pepper & Tomato
Classic Hearty Minestrone
Country Style Chicken Vegetable
Beef Barley

STARCH

Steamed Basmati Rice
Steamed Organic Quinoa
Baked Red Rice & Lentils
California Rice Pilaf with sweet peas
Buttermilk Mashed Potato
Roast Heirloom Potatoes with fine herbs & garlic
Buttered Baby New Potatoes
Stuffed Baked Idaho Potatoes (*topped with sour cream, chives, bacon & shredded cheese*)

SALAD

Mixed Green Salad with apple cider vinaigrette
Classic Caesar Salad
Pik-Nik Potato Salad with smoked pepper dressing
Creamy Coleslaw
Mediterranean Orzo Salad, olives, peppers, tomato, cucumber & feta cheese
Baby Spinach Leaves with crumbled blue cheese, cherry tomatoes and herbed croutons
Baby Arugula with creamy feta cheese, sundried cranberries and black cherry balsamic vinaigrette
Caprese Salad, sliced ripe tomatoes with creamy Fiore di Latte cheese, fresh basil and extra virgin olive oil
Classic Greek Salad
Mexican Salad with black beans, grilled corn, peppers, romaine lettuce, shredded cheese & crisp corn tortillas, mild lime-habanero dressing
Tabbouleh Salad with couscous, fresh mint, ripe tomatoes, cucumbers, peppers & parsley

BUFFET LUNCH & DINNER

Build your own buffet meals.

All buffet meals served with freshly baked breads & whipped butter

Local seasonal vegetables

Assorted mini French pastries

Freshly brewed coffee & tea

Minimum 25 guests

ENTREE

- Braised Beef Bourguignon**, tender cubes of beef braised in red wine with mushrooms & smoked bacon
- Roasted Boneless Chicken Breast** topped with sautéed wild mushrooms, café au lait sauce
- Moroccan Chicken Tagine**, with olives, sweet fragrant spices, persevered lemon and couscous
- Herb Roasted Chicken**, free range chicken roasted whole & served in natural jus
- 24hr Beef Short Ribs**, slowly cooked and glazed with our own smoky BBQ sauce
- Pan Seared Red Snapper**, with lemongrass and ginger emulsion (*substitute to halibut for \$10 per person*)
- Cioppino Seafood Stew**, shrimps, mussels, calamari & clams simmered with herbs, tomato and white wine
- Pan Seared Atlantic Salmon**, with soy beans and a dill cream
- Mustard Crusted Pork Loin**, slow roasted with cranberry-apple chutney
- Szechwan Chicken**, flash fired chicken breast & Asian vegetables in soya hoisin glaze
- Veal Schnitzel**, with sautéed mushrooms and a zesty tomato sauce
- Cedar Plank Salmon**, fresh salmon roasted on a cedar plank in our wood oven. Served with lemon-caper butter
- BBQ Pork Back Ribs**, our smoked pork ribs glazed in “Cowboy Coffee Sauce”
- Chicken Kabobs**, boneless chicken skewers with fresh herbs, garlic & olive oil
- Butter Chicken Curry**, mild creamy curry with boneless chicken

PASTA

- Cheese & Spinach Cannelloni**, fresh pasta filled with creamy ricotta cheese & spinach baked in rich tomato sauce
- Penne a la Vodka**, housemade penne pasta in smooth tomato sauce spiked with Russian vodka and extra virgin olive oil
- Chicken Farfalle**, bowtie pasta with grilled chicken breast, broccoli flowers & cherry tomatoes in light chicken broth, finished with extra virgin olive oil and parmesan cheese
- Mini Cheese Ravioli**, small pasta pockets filled with ricotta cheese, tossed in rich sundried tomato & fresh basil sauce
- Spaghetti Bolognese**, spiral noodles simmered in our rich tomato meat sauce
- Millionaire's Mac & Cheese**, short noodles baked in rich cream sauce with 4 year old cheddar & truffled pecorino cheese
- Penne Primavera**, fresh penne pasta with garden vegetables, fresh tomato and garlic basil olive oil
- Vegetable Lasagna**, layers of grilled vegetables, fresh pasta, mozzarella cheese baked with our rich tomato sauce
- Penne Pasta**, with creamy pesto sauce and mushrooms

BUFFET LUNCH & DINNER

BUFFET ENHANCEMENTS

PLATTERS

Side of Smoked Norwegian Salmon with lemon, sweet onion & capers (serves 20)	\$120 / order
Freshly Shucked East Coast Oysters (100 pieces)	\$375 / order
Chilled Jumbo Tiger Shrimp served with cocktail sauce & fresh lemon (50 pieces)	\$160 / order
Ice Cream Sundae Bar , housemade ice cream with assorted toppings and candies (30 serving)	\$200 / order
Chocolate Fountain (minimum 30 order)	\$250 / order
Sweet Table , assorted mini pastries, cakes & tarts (minimum 20 order) (3pieces per order)	\$10 / order
Fresh Fruit Platter , fresh seasonal berries and fruits (minimum 20 order)	\$140 / order

ACTION STATION

Requires chef attendant at \$100 for 2 hour service

Roast Porketta with crusty buns, mustards & truffled mayonnaise (serves 30)	\$350 / order
Carved Angus Prime Rib au jus (serves 30)	\$650 / order
Carved Montreal Smoked Meat with mustard, pickles & olives (serves 30)	\$400 / order
Pasta Station , house-made noodles with choice of sauces & topping (serves 40)	\$400 / order

COCKTAIL RECEPTION

HORS D'OEUVRES

Minimum 2 dozen order per item. All priced by dozen

FROM THE SEA

Baby Shrimp & Mango Salad , served in a spoon with chive mayonnaise	\$45
Thai Shrimp Soft Roll , chilled tiger shrimp and fresh vegetables in a soft rice paper roll, served with sweet chili dip	\$60
Smoked Salmon Roses , with caviar	\$60
Coconut Shrimp , jumbo tiger shrimp crusted in crispy coconut served with sweet chili sauce	\$60
Cajun Crab & Shrimp Cakes with spicy remoulade	\$45

FROM THE GARDEN

Vegetable Antipasto from our garden served on an endive leaf	\$30
Parmesan & Goat Cheese Gourgères , mini goat cheese puffs rolled in fresh herbs	\$30
Fresh Spring Rolls , fresh vegetable spring rolls wrapped in soft rice paper served with sweet chili dip	\$50
Crispy Vegetarian Spring Roll , fresh vegetables wrapped in crisp pastry served with golden plum sauce	\$30
Wild Mushroom & Cambozola Tartlet , roasted wild mushrooms and creamy Cambozola cheese In flaky pastry cup	\$40
Vegetable Samosa , crisp pastry pockets filled with curried vegetables served with tamarind dip	\$40

FROM THE FARM

Crispy Boneless Chicken Wings , crispy juicy chicken wings with our own maple chipotle dip	\$40
Sesame Crusted Chicken Satay , chicken tenderloin skewers crusted with panko & sesame seeds served with our own peanut sauce	\$45
Pecking Duck Crepe , BBQ Chinese duck wrapped in soft Asian crepe with fresh sprouts & hoisin sauce	\$50
Prosciutto Wrapped Asparagus , thin slices of house cured prosciutto wrapped around fresh asparagus & rolled in parmesan cheese	\$60
Jerk Chicken Firecracker , spicy jerk chicken in crisp pastry, served with house-made jerk dip	\$45
Steak Tips , skewers of cubed beef tenderloin roasted with fresh herbs served with peppercorn sauce	\$55

COCKTAIL RECEPTION

RECEPTION PLATTERS

Garden Crudités (serves 20)

Selection of fresh garden vegetables with zesty ranch dip

\$100

Italian Antipasto Board (serves 25)

Assorted grilled & marinated vegetables.
House cured meats, olives, pickles, soft Italian cheeses

\$240

Smoked Norwegian Salmon (serves 20)

Served with lemon, sweet onion & capers

\$140

Mediterranean Dip Platter (serves 15-20)

Creamy hummus, black olive tapenade, roast pepper butter & chipotle white bean dip.

Served with olives & warm pita breads

\$140

Domestic & Imported Cheese Board

Served with fresh grapes, preserved fruits, roasted nut & assorted crackers

Regular platter 15-20 serving: \$210

Large platter 30-45 serving: \$400

Shrimp Pyramid (50 pieces)

Chilled jumbo tiger shrimp with cocktail sauce & lemon

\$190

Assorted Sushi (50 pieces)

Fresh sushi & maki rolls, served with soya sauce, pickled ginger & wasabi

130

Sashimi Platter (50 pieces)

Fresh sliced fish & shellfish served with soya sauce, pickled ginger & wasabi

MP

LATE NIGHT SNACKS

Minimum 20 orders

Crispy Jumbo Chicken Wings

Fresh chicken wings dusted with flour, fried crisp, served with assorted sauces

(mild, medium, hot or honey garlic) and blue cheese dip

\$18 / lb

Tortilla Chips & Salsa

Fresh made white corn tortilla chips with tomato salsa, jalapeno peppers & black beans

\$13 / order

Mini Gourmet Burgers and Hotdogs

Pure beef sliders and mini all beef hotdogs on fresh mini buns with shoestring fries & assorted condiments

\$10 / order

Chinese Steamed Buns

Soft steam buns filled with our own pulled pork, hoisin glaze & crisp spring onion

\$10 / order

Wood Fired Pizza (2 pieces per person)

(available in June ~ October)

Our thin crust Napoli pizza with assorted toppings to your liking

\$12 / order

Assorted Mini French Pastries

(2 pieces per order)

Mini tarts, cakes & gourmet cookies

\$10/ order

The Big Sandwich (serves 8-10)

Baguette filled with your choice of house-smoked beef brisket, turkey breast or roast beef with Swiss cheese, lettuce, tomato & crispy onions;

served with baby pickles & olives

\$65/ order

BEVERAGES

WINE SELECTION

Wine listing subject to change

WHITE

Oggi Botter Pinot Grigio, Delle Venzie, Italy	45
Cave Springs, Dry Riesling, Ontario	45
Spier Chardonnay, South Africa	50
Te Hegna, Sauvignon Blanc, New Zealand	50
Sonoma Cutrer Chardonnay, Russian River, Sonoma Valley	75
Henri Bourgeois “Les Baronnes” Sancerre, Loire Valley, France	85

RED

Santa Carolina Merlot, Rapel Valley, Chile	40
George Wyndham Bin 555 Shiraz, South Australia	45
Cigar Box Pinot Noir “Old Vines”, Casablanca Valley, Chile	45
Terre Casali Montepulciano, D’Abruzzo, Italy	45
Sister’s Run Shiraz, McClaren Vale, Australia	50
Decoy, Cabernet Sauvignon, Sonoma County, California	95

ROSE

Cono Sur “Bicicleta” Pinot Noir Rose, Chile	40
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SPARKLING

Bottega Brut, Valdobiadenne, Italy	45
Cono Sur Sparkling Pinot Noir, Chile	45
Moet & Chandon Brut Imperial, Champagne, France	190

Or House Wine, selected by in-house wine specialist	45
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BEVERAGES

HOST CONSUMPTION BAR

Priced per serving

NON ALCOHOLIC BEVERAGES

Soft Drinks, coke, diet coke, sprite, ginger ale	3.00
Iced Tea	3.25
Juices, orange, cranberry, grapefruit	3.50
Perrier	4.00
Eska Mineral Water	6.00

PITCHERS

Juice, selection of orange, cranberry or grapefruit juice (serves 8-10 guests)	25.00
Soft Drinks, selection of coke, diet coke, sprite or ginger ale (serves 8-10 guests)	20.00

HOT BEVERAGES

Coffee & Tea Station (minimum 10 orders)	3.75
Premium Coffee (Baileys / Kahlua / Tia Maria / Brandy etc.)	8.00

BEER

Domestic Beer	7.25
Imported Beer	9.00
Draught Beer (available at Hawthorne Dining Room & Briar Lounge Only)	7.95-9.95

SPIRITS

STANDARD \$6.75 / oz	PREMIUM \$8.95 / oz	DELUXE \$11.00 / oz
Iceberg Vodka	Ketel One Vodka	Grey Goose Vodka
Beefeater Gin	Tanqueray Gin	Hendrick's Gin
Bacardi White Rum	Appleton VX Estate Rum	Mount Gay Extra Old Rum
Canadian Club Rye	Crown Royal Rye	J.P. Wiser's Legacy Canadian Whisky
Teachers Scotch	Johnnie Walker Red Scotch	Johnnie Walker Black Scotch
	Makers Mark Kentucky Bourbon	

BEVERAGE STATION

Non Alcoholic Fruit Punch (serves approx. 20 guests)	60 / gallon
Alcoholic Punch, with your colour theme (serves approx. 20 guests)	100 / gallon
Mimosa Punch (serves approx. 20 guests)	120 / gallon
Sangria Punch (serves approx. 20 guests)	125 / gallon
White Sangria: Riesling, Triple Sec, Sliced Seasonal Berries & Club Soda	
Red Sangria: Pinot Noir, Chambord, Raspberries & Club Soda	

CLUB CAPACITY CHART & RENTAL FEES

Venue set up & rental fees apply to all event spaces

ROOM	DAY TIME (7AM-3PM)	EVENING (4PM-10PM)	ALL DAY RENTAL	BOARDROOM SET UP (# of guests)	ROUND TABLES (# of guests)	RECEPTION STYLE (# of guests)	THEATRE STYLE (# of guests)	WEEKEND FOOD & BEVERAGE MINIMUM
Hawthorne Dining Room (HDR) 39x 32x 9'	\$500	\$1000	\$1500	100	220	225	220	\$10,000 (plus tax & service fee)
Hawthorne Dining Room Lounge 47x 20x 8'	Included in HDR rental fee	Included in HDR rental fee	Included in HDR rental fee	N/A	N/A	115	N/A	
Stanley Thompson Lounge (available in winter) 52x 36x 8'	\$400	\$600	\$800	N/A	N/A	70	N/A	\$3,000
Briar Lounge (available in summer) 83x 28x 12'	\$500	\$500	\$1000	80	150	200	200	\$7,000
Boardroom 36x 15x 8'	\$150	\$250	\$300	18	N/A	N/A	N/A	\$1,000
Southview Room 28x 16x 8'	\$50	\$100	\$150	14	N/A	N/A	N/A	\$300
Outdoor Patio	\$1000	\$1200	N/A	N/A	N/A	N/A	150	\$1200

AU-DIO VISUAL RENTALS (Outdoor Wedding Ceremony—Available for 3 hours including set up and takedown time)

Please consult with your catering manager for more details

Screen \$30	AGM Screen (available in HDR) \$150	Projector \$50	Portable Speaker Rental \$50	Laser Pointer \$25
Flip Chart with Markers \$15	Conference Phone \$30	Portable Speaker \$50	LED up-lights \$15 each	Clicker \$25
Easel \$10	Wireless microphone (handheld) \$25	Lavalier Microphone (available in Boardroom & Southview only) \$50	Balloons (set of 6) \$16	On-site technician \$45/hr (min. 4 hours)