



7994 Yonge Street . Thornhill . ON . L4J1W3 | [www.thethornhillclub.ca](http://www.thethornhillclub.ca) | [ssood@thornhillgcc.com](mailto:ssood@thornhillgcc.com) | 905.881.3000, ext.313



## Wedding Sample Package

(Our in-house Certified Wedding Planner & Professional catering team will assist to customize the wedding package for your special day )

All wedding package includes Floor-length white tablecloth and napkins, White chair covers, Table mirrors & votive candles, Custom menu cards, and a bridal change room

### Plated Dinner with an Open Bar Package

\$157 per person including tax & service charge (or \$120+service charge & tax)

- Cocktail reception:
  - Begin your celebration with **3 pieces gourmet hors d'oeuvres** with **non alcoholic fruit punch** station
  - **1 hour of standard open bar** available with the bar package
- Plated dinner
  - **3 course plated dinner** with salad, **choice of Chicken Supreme or Salmon entrée**, and a dessert
  - **Up to 2 bottles of wine service** at a round table of 8 people
  - **A glass of sparkling wine** service for toasting
- After the glow
  - Open up rest of the **4 hour Standard Open Bar** package
  - Thornhill staffs to assist with your **wedding cake service**

### Plated Dinner with Beef Tenderloin, Live Stations & Open Bar Package

\$190 per person including tax & service charge (or \$145+service charge & tax)

- Cocktail reception:
  - Begin your celebration with **3 pieces gourmet hors d'oeuvres** with **non alcoholic fruit punch** station
  - **1 hour of standard open bar** available with the bar package
  - Add a Montreal Smoked Meat Carving Station
- Plated dinner
  - **3 course plated dinner** with Salad, **choice of Beef Tenderloin or Salmon entrée**, and a dessert
  - **Up to 2 bottles of wine service** at a round table of 8 people
  - **A glass of sparkling wine** service for toasting
- After the glow
  - Open up rest of the **4 hour Standard open bar** package
  - Thornhill staffs to assist with your **wedding cake service**

## HORS D'OEUVRES

(Minimum 2 dozen order per each item. Recommended 3~4 pieces per person for a cocktail reception)



### CHILLED

- |   |      |
|---|------|
| <b>Thai Vegetable Soft Roll</b> , chilled fresh vegetables in a soft paper roll with sweet chilli dip         | \$60 |
| <b>Baby Shrimp &amp; Mango Salad</b> , served in a spoon with chive mayonnaise                                | \$45 |
| <b>Vegetable Antipasto</b> , assorted antipasto from our garden served on an endive leaf                      | \$30 |
| <b>Banquette et Chèvre</b> , toasted French baguette topped with herbed goat cheese and pickled chive flowers | \$24 |

### HOT

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|---|------|
| <b>Vegetable Samosa</b> , crisp pastry pockets filled with curried vegetables and served with a tamarind dip        | \$40 |
| <b>Sesame-Crusted Chicken Satay</b> , chicken skewers crusted with panko and sesame seeds, served with peanut sauce | \$45 |
| <b>Jerk Chicken Firecracker</b> , spicy jerk chicken in crisp pastry, served with a house-made jerk dip             | \$45 |
| <b>Mini Beef Wellington</b> , tender beef cubes with pate wrapped in crisp puff pastry                              | \$38 |

## DELUXE - HORS D'OEUVRES

### CHILLED

- |   |      |
|---|------|
| <b>Iced Tiger Shrimp Skewer</b> , with Mary-Rose dip  | \$52 |
| <b>Peking Duck Crepe</b> , Chinese BBQ duck wrapped in a soft Asian crepe with fresh sprout and hoisin sauce                          | \$50 |
| <b>Prosciutto Wrapped Asparagus</b> , thin slices of house-cured prosciutto wrapped around fresh asparagus, rolled in Parmesan cheese | \$60 |
| <b>Smoked Salmon Roses</b> , smoked salmon with lemon scented mascarpone cheese, garden chives in a sesame cone                       | \$60 |

### HOT

- |   |      |
|---|------|
| <b>Coconut Shrimp</b> , jumbo tiger shrimp crusted in crispy coconut served with a sweet chili sauce          | \$60 |
| <b>Cajun Crab &amp; Shrimp Cakes</b> , with a spicy remoulade   | \$45 |
| <b>Steak Tips</b> , skewers of cubed beef tenderloin roasted with fresh herbs served with a peppercorn sauce. | \$55 |
| <b>Lamb Chop Lolly Pops</b> , tender grilled mini lamb chops with fresh herb crust                            | \$85 |



## RECEPTION

Serves approximately 20~25 people per item

### PLATTERS

<b>Domestic &amp; Imported Cheese Board</b> , a selection of domestic & imported cheese with fresh grapes, preserved fruits, roasted nuts & assorted crackers	\$ 300
<b>Italian Antipasto Board</b> , assorted grilled & marinated vegetables. House cured meats, olives, pickles & soft Italian cheeses	\$ 200
<b>Mediterranean Dip Platter</b> , creamy hummus, black olive tapenade, roast pepper butter & Chipotle white bean dip. Served with olives & warm pita breads	\$ 150
<b>Garden Crudités</b> , a selection of fresh garden vegetables with zesty ranch dip	\$ 90
<b>Sweet Table</b> , assorted mini pastries, cakes & tarts	\$ 230
<b>Fresh Sliced Fruits</b>	\$ 140
<b>Shrimp Pyramid</b> , chilled jumbo tiger shrimp with cocktail sauce & lemon (50 pieces)	\$ 190
<b>Freshly Shucked East Coast Oysters</b> (minimum 100 pieces)	\$ 375

### STATIONS

(Additional \$120 chef attendant fee applicable based on 2 hours of service)

<b>Carved Angus Prime Rib</b> , au jus (30 serving per order)	\$ 650
<b>Carved Montreal Smoked Meat</b> , with assorted mustards, pickles & olives (30 serving per order)	\$ 400
<b>Roast Porketta</b> with crusty buns, mustards & truffled mayonnaise (30 serving per order)	\$ 350
<b>Pasta Station</b> , selection of house-made noodles with choice of sauce & toppings (40 serving per order)	\$ 400

## PLATED DINNER

Build your own three to five course meal.

All plated meals served with freshly baked breads & whipped butter. Selection of herbal & imported tea, freshly brewed coffee & tea



### SOUP

<b>Roasted Red Pepper &amp; Tomato</b>	\$8
<b>Wild Mushroom Bisque</b> with truffle crème	\$10
<b>Butternut Squash</b> with ginger crème fraiche	\$8
<b>Roasted Cauliflower Soup</b> with rosemary croutons	\$8
<b>Lobster Consommé</b> with shrimp and crab dumpling	\$14

### SALAD

<b>Chilled Jumbo Shrimp Cocktail</b> , served with fresh lemon and zesty cocktail sauce	\$15
<b>House-cured Prosciutto</b> , served with marinated olives, shaved pecorino romaine and a bouquet of baby greens	\$15
<b>Baby Romaine Caesar Salad</b> , leaves of baby romaine layered in our house-made Caesar dressing with sour dough croutons, smoked bacon and shaved Parmigianino cheese.	\$11
<b>Baby Mixed Greens</b> , tender locally grown lettuce with sliced radish, rainbow tomatoes, sprouts and a champagne vinaigrette	\$11
<b>Caprese Salad</b> , vine ripe tomatoes with creamy fiore di latte cheese, aged balsamic, extra virgin olive oil and fresh basil	\$15

### APPETIZER

<b>Penne a la Vodka</b> , house-made penne noodles simmered in a smooth tomato sauce spiked with Russian vodka	\$10
<b>Butternut Squash Ravioli</b> , in hazelnut brown butter with fresh sage	\$15
<b>Ricotta Cheese and Spinach Agnolotti</b> , pasta pockets filled with creamy cheese and sautéed spinach in a rich tomato-basil sauce	\$15
<b>Spaghetti Marinara</b> , house-made spaghetti noodles on a bed of our rich marinara sauce with shaved parmesan cheese and fresh basil	\$12



## PLATED DINNER

Build your own three to five course meal.

All plated meals served with freshly baked breads & whipped butter. Selection of herbal & imported tea, freshly brewed coffee & tea

### ENTRÉE

All of our main courses are served with local seasonal vegetables

**Roast Free Range Hen Breast**, with fresh herbs, smashed potatoes and natural jus \$22

**6oz Grilled Certified Angus Beef Tenderloin**, served with a port wine demi glaze and buttermilk mashed potatoes. \$47

*Add 3 grilled tiger shrimp* \$10

**Salmon Wellington**, fresh Atlantic salmon fillet with lemon scented baby spinach, wrapped in light crispy filo pastry. Served with new potatoes and a red pepper coulis \$32

**Roast Loin of Ontario Lamb**, locally grown boneless lamb loin brushed with herbed Dijon mustard Served with roast mini potatoes and a rosemary au jus. \$47

**Pan Seared Halibut Fillet**, served with a chervil beurre blanc, wilted kale, and a red rice pilaf \$41

**Angus Prime Rib**, slow roasted beef ribeye served with whipped mashed potatoes and herbed natural jus \$38

#### 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

**Final entrée count due 5 business days prior to the celebration.**



## PLATED DINNER

Build your own three to five course meal.

All plated meals served with freshly baked breads & whipped butter. Selection of herbal & imported tea, freshly brewed coffee & tea

### DESSERT

**Tiramisu**, our house-made tiramisu served in a chocolate cup with fresh berries and cream \$15

**“Dark Science” Chocolate Lava Cake**, our warm lava cake made with single estate chocolate \$15

served with fresh berries and cream

**New York Cheese Cake**, a vanilla New York cheese cake served with a fresh berry coulis \$12

**Dulce de Leche Bombe**, a milk chocolate dome filled with vanilla sponge and \$15

cream dulce de leche caramel

**Raspberry~ Chocolate Mousse Cake**, milk chocolate mousse cake with fresh raspberries, \$14

caramel and cream

**Tart au Citron**, lemon cured filled tart topped with fresh berries \$12

**Trio of Desserts**, a mini chocolate-amaretto mousse cup, a petit raspberry sorbet and a baby tiramisu \$15

**House-made Ice creams and Sorbets**, served in a wafer cup \$11

Cake service fee of \$150 applies to all special events,  
client's specialty cake will be served by the Thornhill staffs  
following the cake cutting ceremony or during other assigned time





## LATE NIGHT STATION

Minimum 20 order per item

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| <b>Crispy Jumbo Chicken Wings</b> , fresh chicken wings dusted with flour & fried crisp, served with assorted sauces (mild, medium, hot, honey garlic) and blue cheese dip  | \$18/lb  |
| <b>Tortilla Chips &amp; Salsa</b> (serves 6-8 people)<br>White corn tortilla chips with tomato salsa, jalapeno peppers & black beans  | \$11     |
| <b>Mini Gourmet Burgers and Hotdogs</b> (2 pieces per order)<br>pure beef sliders and mini all beef hotdogs on fresh mini buns with shoestring fries & assorted condiments  | \$8      |
| <b>Chinese Steamed Buns</b> (3 pieces per order)<br>Soft steam buns filled with our own pulled pork, hoisin glaze & crisp spring onion  | \$11     |
| <b>Wood Fired Pizza</b> (available from June ~ October)<br>Our thin crust Napoli pizzas with assorted toppings to your liking   | \$12     |
| <b>Freshly Baked Assorted Cookies</b>   | \$15/doz |
| <b>The Big Sandwich</b> (serves 20-30 people)<br>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 and olives | \$190    |

## ACTION STATION

Additional \$120 chef attendant fee applicable based on 2 hours of service

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|--|-------|
| <b>Cotton Candy</b> , (30 serving per order)   | \$120 |
| <b>Crêpes</b> (30 serving per order)<br>French crêpes filled with seasonal berries, served with fresh cream or filled with Nutella | \$300 |



## BEVERAGES

### HOST OPEN BAR PACKAGE

**Standard Bar Package**      **\$50 per person**

- Non alcoholic fruit punch station during 1 hour cocktail reception
- 5 hour **Standard** host open bar — split into 1 hour cocktail reception, and then 4 hour post dinner

Absolut Vodka	Bacardi White Rum	Canadian Club Rye	Beefeater Gin	J&B Scotch
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- Non alcoholic beverages available during dinner
- House wine service during dinner — upto 2 bottles per table of 8 ppl
- Sparkling wine for toasting — 1 glass per person

**Deluxe Bar Package**      **\$60 per person**

- Non alcoholic fruit punch station during 1 hour cocktail reception
- 5 hour **Deluxe** host open bar — split into 1 hour cocktail reception, and then 4 hour post dinner

Grey Goose Vodka	Mount Gay Extra Old Rum	Crown Royal Canadian Whisky	Hendrick's Gin	Johnnie Walker Black Scotch
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- Non alcoholic beverages available during dinner
- House wine service during dinner — up to 2 bottles per table of 8 ppl
- Sparkling wine for toasting — 1 glass per person

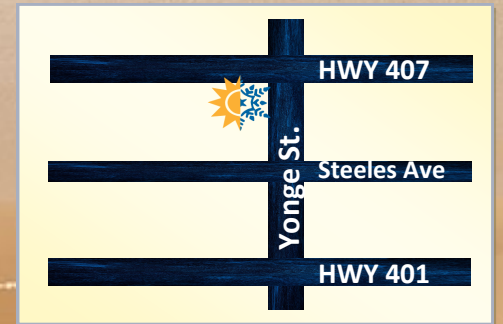
### HOST CONSUMPTION BAR

- All Beverages charged based on the consumption

### NON ALCOHOLIC BAR PACKAGE

- **\$15 per person for 6 hours**





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Photos by Fungke Images  
David & Sherry Photography