



# BANQUET PACKAGE

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# POLICIES AND PROCEDURES

## CANCELLATION POLICY

Any cancellations made within 5 days of the event, are subject to pay the full estimated cost of the event, at the discretion of our catering manager on a case-by-case basis.

## DAMAGE CHARGES

The Thornhill Club reserves the right to charge an appropriate damage/cleaning fee of our discretion, if the condition of the room after the event deems it necessary. Confetti, beads and glitter are not permitted. Please note that any signage, posters, or backdrops intended for display on the walls, windows, or doors must receive prior approval from our catering manager. Only our maintenance team is authorized to install such items.

## FOOD AND BEVERAGE REGULATIONS

Health and Safety regulations prohibit us from allowing guests to take home any extra food and beverages that may be left over from an event. Please be advised that outside food and beverages are not permitted on the premises unless approved in advance by our catering manager, for special circumstances. We have the right to confiscate any personal alcohol brought onto the premises without prior permission from our catering manager. The Thornhill Club is a non-smoking facility. The use of tobacco products is prohibited inside the clubhouse. There are designated smoking area's located outside, in the front of the building.

## BOOKING, BILLING & PAYMENT

To secure a date for an event, non-members must pay a deposit of \$500. The final invoice will be emailed to the convenor within 2 weeks following the event date. We accept credit card, debit card, Mastercard, e-transfer or cheque as an acceptable method of payment. Payments made by card are subject to a 3% administrative fee.

## FINAL NUMBERS AND FOOD CHOICES

Confirmed guest count and food selections must be submitted to the catering office no less than 7 days prior to the event. Failure to do so may result in the cancellation of the event. Should the number of confirmed guests change drastically, less than 7 days before the event, we are permitted to proceed with billing based on the confirmed guest count provided to us 7 days prior, of deemed necessary.

# BREAKFAST BUFFET

Minimum 20 guests

## The Classic Continental

- Assorted Danishes, Muffins, Mini Croissants, Butter, and Fruit Preserves
- Individual Yogurts
- Fresh Sliced Fruits
- Spitfire Roaster's Regular & Decaffeinated Coffee & Herbal Tea

**\$** 18 per person

## Healthy Choice

- Assorted Danishes, Muffins, Mini Croissants, Butter, and Fruit Preserves
- Non-fat Yogurt with Berries, Toasted House-made Granola
- Warm Bagels with Whipped Cream Cheese
- Fresh Sliced Fruits
- Assorted Fresh Juices
- Spitfire Roaster's Regular & Decaffeinated Coffee & Herbal Tea

**\$** 21 per person

## Golfer's Breakfast

- Assorted Danishes, Muffins, Mini Croissants, Butter, and Fruit Preserves
- Toasts & Warm Bagels with Whipped Cream Cheese
- Scrambled Omega-3 Eggs
- Country Sausage & Bacon
- Herbed Home Fries
- Fresh Sliced Fruit Board
- Assorted Fresh Juices
- Spitfire Roaster's Regular & Decaffeinated Coffee, Herbal & Imported Teas

**\$** 26 per person

## Additional Breakfast Items

Enhance your Buffet with a selection from the following items:

- Eggs Benedict (**Choice of Classic \$6 pp, Florentine \$5 pp, or Smoked Salmon \$7 pp**)
- Buttermilk Pancakes with Maple Syrup and Berries (**\$4 pp**)
- Cinnamon French Toast with Maple Syrup (**\$4 pp**)
- Smoked Salmon Platter with Red Onion, Capers, Lemon Wedge, and Crackers (**\$9 pp**)

## Action Station

- Omelettes (**\$8 pp, Made to Order**)  
Select from a wide variety of fresh, wholesome fillings  
Eggs Fried Any Way
- Carved Roasted Peameal Bacon (**\$6 pp**)  
Glazed with House-made Maple Syrup  
Add Cheese, Fried Egg, and English Muffin (**\$4 pp**)



# STANLEY THOMPSON BRUNCH

Minimum 30 guests

## Breakfast Station

- **Assorted Fresh Juices**
- **Assorted Danishes, Croissants, and Muffins**
- **Toast and Bagels, Butter, Fruit Preserves, and Cream Cheese**
- **Non-fat Yogurt with Berries & Toasted House-made Granola**
- **Scrambled Eggs**
- **French Toast** with Maple Syrup and Berries
- **Smoked Bacon & Breakfast Sausage**
- **Hash Browns**

## Salad (Choice of 2)

- **Garden Green Salad:** Heirloom Carrot, Cucumber, Cherry Tomato, Watermelon Radish, Maple Balsamic Dressing
- **Greek Salad:** Romaine Hearts, Cherry Tomato, Red Onion, Cucumber, Kalamata Olives, Bell Pepper, Feta Cheese, Oregano Greek Dressing
- **Orzo Pasta Salad:** Orzo, Broccoli, Cherry Tomato, Cucumber, Roasted Peppers, Mini Bocconcini, Basil Dressing
- **Health Nut Salad:** Arugula, Red Quinoa, Dried Apricots, Cranberries, Pumpkin Seeds, Almonds, Sunflower Seeds, Pecans, Pomegranate Dressing
- **Caesar Salad:** Romaine, Croutons, Bacon, Parmesan, Creamy Garlic Dressing
- **Chopped Salad:** Romaine, Radicchio, Baby Kale, Cucumber, Tomato, Crispy Chickpea, Red Onion, Watermelon Radish, Carrot, Ranch Dressing
- **Panzanella:** Steak Tomato, Cherry Tomato, Kalamata Olives, Cucumber, Roasted Pepper, Balsamic Toasted Country Bread
- **Additional Salads (Add \$4 per person)**

## Platters (Choice of 2)

- **Assorted Antipasto & Grilled Vegetables:** Marinated and Grilled Vegetables, Olives, Soft Italian Cheeses, Cured Meats
- **Cocktail Shrimp:** Chilled Jumbo Tiger Shrimp with Cocktail Sauce & Lemon (2 pcs per person)
- **Smoked Salmon:** Red Onion, Capers, Lemon
- **Domestic & Imported Cheese Board:** Served with Fresh Grapes, Preserved Fruits, Roasted Nuts, Assorted Crackers



# STANLEY THOMPSON BRUNCH

Minimum 30 guests

## Entrées (Choice of 2)

- **Italian Meatballs:** San Marzano Tomato and Parmesan Cheese
- **Penne:** Roasted Tuscan Vegetables and Grilled Chicken
- **Atlantic Salmon:** Lime & Basil Cream, Roasted Tuscan Vegetables
- **Tso Chicken:** Sweet & Sour Chicken, Bao Bun
- **Vegetable Frittata**

## Dessert Table

- Assorted French Pastries, Cookies & Squares
- Fresh Sliced Fruits
- Spitfire Roaster's Regular & Decaffeinated Coffee & Herbal Teas

\$ 50 ++



# BRIAR BRUNCH

Minimum 30 guests

## Breakfast Station

- Assorted Fresh Juices
- Assorted Danishes, Croissants, and Muffins
- Toast and Bagels, Butter, Fruit Preserves, and Cream Cheese
- Non-fat Yogurt with Berries & Toasted House-made Granola
- Scrambled Eggs
- Smoked Bacon & Breakfast Sausage
- Hash Browns

## Salad (Choice of 2)

- **Garden Green Salad:** Heirloom Carrot, Cucumber, Cherry Tomato, Watermelon Radish, Maple Balsamic Dressing
- **Greek Salad:** Romaine Hearts, Cherry Tomato, Red Onion, Cucumber, Kalamata Olives, Bell Pepper, Feta Cheese, Oregano Greek Dressing
- **Orzo Pasta Salad:** Orzo, Broccoli, Cherry Tomato, Cucumber, Roasted Peppers, Mini Bocconcini, Basil Dressing
- **Health Nut Salad:** Arugula, Red Quinoa, Dried Apricots, Cranberries, Pumpkin Seeds, Almonds, Sunflower Seeds, Pecans, Pomegranate Dressing
- **Caesar Salad:** Romaine, Croutons, Bacon, Parmesan, Creamy Garlic Dressing
- **Chopped Salad:** Romaine, Radicchio, Baby Kale, Cucumber, Tomato, Crispy Chickpea, Red Onion, Watermelon Radish, Carrot, Ranch Dressing
- **Panzanella:** Steak Tomato, Cherry Tomato, Kalamata Olives, Cucumber, Roasted Pepper, Balsamic Toasted Country Bread
- **Additional Salads (Add \$4 per person)**

## Platters (Choice of 1)

- **Assorted Antipasto & Grilled Vegetables:** Marinated and Grilled Vegetables, Olives, Soft Italian Cheeses, Cured Meats
- **Cocktail Shrimp:** Chilled Jumbo Tiger Shrimp with Cocktail Sauce & Lemon (2 pcs per person)
- **Smoked Salmon:** Red Onion, Capers, Lemon
- **Domestic & Imported Cheese Board:** Served with Fresh Grapes, Preserved Fruits, Roasted Nuts, Assorted Crackers



All prices are subject to 18% service fee and 13% HST. Menus subject to change

# BRIAR BRUNCH

Minimum 30 guests

## Entrées (Choice of 1)

- **Italian Meatballs:** San Marzano Tomato and Parmesan Cheese
- **Penne:** Roasted Tuscan Vegetables and Grilled Chicken
- **Atlantic Salmon:** Lime & Basil Cream, Roasted Tuscan Vegetables
- **Tso Chicken:** Sweet & Sour Chicken, Bao Bun
- **Vegetable Frittata**

## Dessert Table

- Assorted French Pastries, Cookies & Squares
- Fresh Sliced Fruits
- Spitfire Roaster's Regular & Decaffeinated Coffee & Herbal Teas

\$ 42 ++





# WORKING LUNCH

Minimum 25 guests

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## THE DELI SANDWICH BOARD

- Assorted Freshly Baked Bread

**\$** 42 per person

### Soup (Choice of 1)

- **Tomato & Bell Pepper Bisque**
- **Mexican Corn Soup**
- **Creamy Potato & Leek**
- **Wild Mushroom Soup**
- **Chicken Noodle Soup**
- **Classic Minestrone**
- **Butternut Squash Soup**

### Salad (Choice of 2)

- **French Salad:** Mixed Greens with Sliced Radishes, Cucumber & Tomato in Champagne Vinaigrette
- **Greek Salad:** Romaine Hearts, Cherry Tomato, Red Onion, Cucumber, Kalamata Olives, Bell Pepper, Feta Cheese, Oregano Greek Dressing
- **Orzo Pasta Salad:** Orzo, Broccoli, Cherry Tomato, Cucumber, Roasted Peppers, Mini Bocconcini, Basil Dressing
- **Health Nut Salad:** Arugula, Red Quinoa, Dried Apricots, Cranberries, Pumpkin Seeds, Almonds, Sunflower Seeds, Pecans, Pomegranate Dressing
- **Caesar Salad:** Romaine, Croutons, Bacon, Parmesan, Creamy Garlic Dressing
- **Bitter Green Salad:** Arugula, Kale, Dried Cranberries, Mixed Berries, Roasted Squash, Red Onion with Vanilla Dressing
- **Caprese Salad:** Ripe Tomatoes with Fiore di Latte Cheese and Fresh Basil, Balsamic Vinegar & Olive Oil
- **Creamy Organic Potato Salad:** Mustard, Pickles, Bacon Chips

## Assorted Sliced Cold Cuts & Proteins

- **Black Forest Ham, Slow Roasted Turkey, Roast Beef, Chicken, Tuna & Egg Salad** with Olives, Pickles & Condiments
- **DOMESTIC CHEESE** with Fresh Fruits and Crackers

### Desserts

- **House-made Cookies & Squares**
- **Chocolate Brownies & French Pastries**
- **Sliced Seasonal Fruit Platter**
- **Coffee and Herbal Teas**

# WORKING LUNCH

Minimum 25 guests

## THE FRESH BISTRO

\$ 33 per person

- **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
- **House-made Cookies & Squares**
- **Chocolate Brownies & French Pastries**
- **Fruit Salad with Berries**
- **Coffee and Herbal Teas**

## TASTE TO ASIA

\$ 45 per person

- **Asian Appetizer Platter:** Tempura, Samosa, Spring Roll, Dumpling
- **Japanese Miso Soup:** Tofu and Seaweeds
- **Thai Chopped Salad:** Romaine, Napa Cabbage, Shredded Carrot, Cucumber, Edamame, Roasted Peanuts, Avocado, Crispy Rice Chips with Sesame Soy Dressing
- **Black Bean Stir Fry Noodle:** Egg Noodle, Shitake Mushroom, Mixed Julienne Vegetables, Fried Tofu, Spring Legumes, Garlic & Black Bean Sauce
- **General Tso Chicken with Steamed Bun:** Sweet & Sour Chicken, Edamame, Mixed Julienne Vegetables, Cashew Nuts
- **Korean Beef BBQ "Bulgogi":** Mixed Vegetables in Sweet Soy Sauce
- **Vegetables Coconut Red Curry** with Basmati Rice
- **House-made Cookies & Squares**
- **Fruit Salad with Berries**
- **Coffee and Herbal Teas**

## THE TUSCAN

\$ 55 per person

- **Herb Focaccia and Olive Oil**
- **Minestrone Soup**
- **Caesar Salad:** Romaine, Croutons, Bacon, Parmesan, Creamy Garlic Dressing
- **Panzanella Salad:** Tomato, Pepper, Olive, Red Onion, Cucumber, Olive and Bread, Balsamic Dressing
- **Caprese Salad:** Ripe Tomatoes with Fior di Latte Cheese and Fresh Basil, Balsamic Vinegar & Olive Oil
- **Assorted Antipasto & Grilled Vegetables:** Marinated and Grilled Vegetables, Olives, Italian Soft Cheeses, Cured Meats
- **Tuscan Meatballs:** San Marzano Tomato
- **Roasted Chicken Supreme:** Truffle Mushroom Sauce
- **Branzino:** Tuscan Vegetable and Tomato Confit
- **Meat Lasagna**
- **Roasted Mini Red Potatoes**
- **Seasonal Vegetable Medley**
- **Assorted Italian Pastries and Cakes**
- **Sliced Fruit Platter**
- **Coffee and Herbal Teas**

# WORKING LUNCH

Minimum 25 guests

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## MEXICAN FIESTA


- **Rolls and Dips**
- **Mexican Corn and Quinoa Salad:** Organic Quinoa, Grilled Corn, Peppers, Green Onion, Cotija Cheese, Cilantro Lime & Orange Dressing
- **Mexican Chopped Salad:** Romaine, Heritage Mix Greens, Tomatoes, Cucumber, Roasted Corn, Avocado, Sweet Peppers, Black Beans, Monterey Jack Cheese, Crisp Corn Tortillas, Chipotle Ranch Dressing
- **Layered Nacho Dip:** Sour Cream, Chunky Salsa, Guacamole, Cheddar Cheese, Green Onion, Lettuce, Olives

### Taco Station

- **Crispy Taco:** Shredded Beef, BBQ Chicken, Grilled Shrimp
- Shredded Lettuce, Sliced Jalapeno, Fire Roasted Salsa
- Sour Cream, Guacamole, Mango Jicama Slaw

### Mexican Burrito Bowl Station

- Fresh Avocado, Chipotle Black Beans, Shredded Lettuce
- Monterey Jack Cheese, Sweet Corn, Pickled Jalapeno, Fresh Tomato
- Warm Rice with a Side of Habanero Dressing
- **Creole Seasoned Cod** with Mexican Salsa
- **Mexican Street Corn On the Cob**
- **House-made Cookies & Squares**
- **Fruit Salad with Berries**
- **Coffee and Herbal Teas**

 50 per person

# PLATED LUNCH

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- Plated Three Course Luncheons
- Select Soup (1) or Salad (1)
- Up to 2 entrée choices available plus chef's choice vegetarian entrée
- Dessert (1)
- Includes assorted rolls with whipped butter, coffee and herbal teas

## CHOICE OF APPETIZER

### Soup 8

- **Tomato and Red Pepper Bisque**
- **Butternut Squash & Ginger Soup**
- **Mushroom Cream Soup**
- **Creamy Potato and Leek**
- **Classic Minestrone**
- **Chicken Vegetable and Noodle Soup**
- **Green Lentil Soup**
- **Velvety Roasted Cauliflower Soup**
- **Lobster and Shrimp Bisque (add \$3)**

### Salad 12

- **French Salad:** Mixed Greens with Sliced Radishes, Cucumber & Tomato in Champagne Vinaigrette
- **Greek Salad:** Romaine Hearts, Cherry Tomato, Red Onion, Cucumber, Kalamata Olives, Bell Pepper, Feta Cheese, Oregano Greek Dressing
- **Orzo Pasta Salad:** Orzo, Broccoli, Cherry Tomato, Cucumber, Roasted Peppers, Mini Bocconcini, Basil Dressing
- **Health Nut Salad:** Arugula, Red Quinoa, Dried Apricots, Cranberries, Pumpkin Seeds, Almonds, Sunflower Seeds, Pecans, Pomegranate Dressing
- **Caesar Salad:** Romaine, Croutons, Bacon, Parmesan, Creamy Garlic Dressing
- **Bitter Green Salad:** Arugula, Kale, Dried Cranberries, Mixed Berries, Roasted Squash, Red Onion with Vanilla Dressing
- **Caprese Salad:** Ripe Tomatoes with Fiore di Latte Cheese and Fresh Basil, Balsamic Vinegar & Olive Oil
- **Roasted Beet & Goat Cheese Salad:** Arugula, Toasted Walnuts, Avocado with Strawberry Dressing
- **Kale & Arugula Salad:** Mixed Berries, Organic Quinoa, Chickpeas, Carrot, Cashew with Maple Balsamic Dressing

# PLATED LUNCH

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## Additional Appetizer Options

- **Wild Mushroom Ravioli:** Roasted Mushrooms, Ricotta Cheese, Onion Chips - **\$12/16**
- **Butternut Squash Ravioli:** Roasted Garlic & Butter Cream, Toasted Pine Nuts - **\$12/16**
- **Cheese Tortellini:** In Lobster Bisque, Chives - **\$12/16**
- **Penne Vodka Cream:** Parmesan Snow - **\$10/14**
- **Shrimp Cocktail (5pcs):** Lemon and Cocktail Sauce - **\$15**
- **Pan Seared Scallop (3pcs):** Ratatouille and Cauliflower - **\$21**

## ENTRÉE

- **Pan Seared Chicken Supreme:** Plump Chicken Breast with Potato Croquette, Seasonal Vegetables, Tarragon and Thyme Jus - **\$28**
- **Grilled Atlantic Salmon Filet:** Basil-Lime Cream, Herb Roasted Fingerling Potatoes, Seasonal Vegetables - **\$32**
- **Chicken Cordon Bleu:** Swiss Cheese, Black Forest Ham, Herb Panko Crust, Mushroom Essence, Roasted Sweet Potato, Seasonal Vegetables - **\$30**
- **Flame Broiled New York Steak 8oz:** Grilled Angus Striploin Steak, Smashed Mini Potatoes, Seasonal Vegetables, Madagascar Peppercorn Sauce - **\$34**
- **Butter-Basted Beef Tenderloin 6oz:** Pan Seared Beef Tenderloin Steak, Mashed Potato, Seasonal Vegetables, Port Wine Jus - **\$46**
- **Vegetable Wellington:** Roasted Tuscan Vegetables Wrapped in Phyllo Pastry, Tomato Coulis - **\$25**  
*Starch can be modified*

## ADD DESSERT TO YOUR MENU

### *Regular & decaffeinated coffee & tea service with dessert*

- **House Made Vanilla Ice Cream** with Fresh Berries - **\$6**
- **Warm Double Chocolate Brownie** with Whipped Cream & Berries - **\$10**
- **Chocolate Layer Cake** with Fresh Berries - **\$11**
- **Chocolate Mousse Dome** with Fresh Berries - **\$12**
- **New York Cheesecake:** Choice of Raspberry Compote, Caramel Sauce - **\$12**
- **Rosewater Crème Brûlée** with Mixed Berries and Biscotti - **\$11**
- **Tiramisu** with Fresh Berries - **\$12**



# BUFFET LUNCH

Minimum 30 guests

## Thornhill Soup and Salad Bar

\$ 35

- Assorted Rolls and Butter

### Soup (Choice of 2)

- **Tomato and Red Pepper Bisque**
- **Butternut Squash & Ginger Soup**
- **Mushroom Cream Soup**
- **Creamy Potato and Leek**
- **Classic Minestrone**
- **Chicken Vegetable and Noodle Soup**
- **Green Lentil Soup**
- **Velvety Roasted Cauliflower Soup**
- **Lobster and Shrimp Bisque (add \$4)**
- **Seafood Chowder with Potato, Fennel, Corn, and Herb Croutons (add \$4)**

### Salad Bar

- **Vegetable Crudités with Ranch Dip**
- **Dips and Pita:** Hummus, Baba Ghanoush, Cheese Dip, Pita Points
- **Leafy Greens:** Artisan Mix Greens, Romaine, Bitter Greens
- **Protein:** Grilled Chicken, Smoked Bacon, Hard-Boiled Eggs, Legumes
- **Seafood:** Cocktail Shrimp, Smoked Salmon, Tuna Tataki
- **Cheese:** Bocconcini, Shredded Cheddar, Blue Cheese Crumbles, Feta, Parmesan
- **Classic Salads:** Tuna, Egg, Chicken, and Potato Salad
- **Vegetables:** Heirloom Tomatoes, Cucumber, Bell Pepper, Watermelon Radish
- **Fruit:** Mixed Berries, Dried Fruit, Avocado, Green Olives, Kalamata Olives
- **Roasted Nuts and Grains**

### Dessert

- **House-Made Cookies & Squares**
- **Fruit Salad with Berries**
- **Coffee and Herbal Teas**



All prices are subject to 18% service fee and 13% HST. Menus subject to change

# LUNCH PASTA BAR

\$ 38

For events with 30-50 guests

Requires two chef attendants at \$200 for 2 hours of service

## Appetizer

- **Garden and Caesar Salad** with Garlic Bread Basket
- **Assorted Flatbread Pizzas**
- **Kettle of Soup**

## Made-to-Order Pasta Station

- **Assortment of Pasta:** Penne, Linguine, Garganelli, Ravioli, Tortellini, Gnocchi, and More
- **Choice of Sauce:** Tomato Sauce, Cream Sauce, or Bolognese Sauce with Seasonal Local and Imported Vegetables
- **Enhance Your Pasta with Protein:** Roasted Beef, Grilled Chicken, Italian Sausage, Bacon, Seafood, and More
- **Make Your Pasta Rich:** Parmesan, Bocconcini, Burrata, Feta, Shredded Cheddar, Blue Cheese

## Dessert

- **Cookies and Squares with Berries**
- **Fruit Salad with Berries**
- **Coffee and Herbal Teas**

# THORNHILL LUNCH BUFFET

\$ 48

- Assorted Rolls and Butter

## Choice of Soup (Choice of 1)

- **Tomato and Red Pepper Bisque**
- **Butternut Squash & Ginger Soup**
- **Mushroom Cream Soup**
- **Creamy Potato and Leek**
- **Classic Minestrone**
- **Chicken Vegetable and Noodle Soup**
- **Green Lentil Soup**
- **Velvety Roasted Cauliflower Soup**

## Choice of Salad (Choice of 2)

- **French Salad:** Mixed greens with sliced radishes, cucumber, and tomato in champagne vinaigrette
- **Greek Salad:** Romaine hearts, cherry tomato, red onion, cucumber, kalamata olives, bell pepper, feta cheese, and oregano Greek dressing
- **Orzo Pasta Salad:** Orzo, broccoli, cherry tomato, cucumber, roasted peppers, mini bocconcini, basil dressing
- **Health Nut Salad:** Arugula, red quinoa, dried apricots, cranberries, pumpkin seeds, almonds, sunflower seeds, pecans, and pomegranate dressing
- **Caesar Salad:** Romaine, croutons, bacon, Parmesan, and creamy garlic dressing
- **Bitter Green Salad:** Arugula, kale, dried cranberries, mixed berries, roasted squash, and red onion with vanilla dressing
- **Roasted Beet & Goat Cheese Salad:** Arugula, toasted walnuts, avocado with strawberry dressing
- **Kale & Arugula Salad:** Mixed berries, organic quinoa, chickpeas, carrot, cashews with maple balsamic dressing

## Choice of Entrees (Choice of 2)

- **Herb Roasted Chicken Kebabs** with Tzatziki and Pita
- **Pan-Seared Atlantic Salmon** with Wilted Greens, Lime & Basil
- **Swedish Meatballs** in a Creamy Mushroom Sauce
- **Butter Chicken:** Tandoori spice-marinated chicken breast, served with naan and cucumber raita
- **Beef Stroganoff:** Tender cubes of beef sautéed with mushrooms, finished with a rich demi-glaze and a touch of sour cream



# THORNHILL LUNCH BUFFET

## Choice of Pasta (Choice of 1)

- **Penne with Roasted Tuscan Vegetables and Basil**
- **Orecchiette in Wild Mushroom and Garlic Cream**
- **Eggplant Lasagna** with San Marzano Tomato and Parmigiano Cheese
- **Millionaire's Mac & Cheese:** Elbow pasta with a creamy cheese sauce

## Choice of Starch (Choice of 1)

- **Coconut Basmati Rice**
- **Roasted Mini Red Skin Potatoes**
- **Garlic Mashed Potatoes**
- **Roasted Sweet Potatoes**

### SEASONAL VEGETABLES

## Sweet Table

- **Assorted French Pastries**
- **House-Made Cookies & Squares**
- **Fruit Salad with Berries**
- **Coffee and Herbal Teas**

# PLATED DINNER

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- Plated Three Course Dinner
- Select Soup (1) or Salad (1)
- Up to 2 entrée choices available plus chef's choice vegetarian entrée
- Dessert (1)
- Includes assorted rolls with whipped butter, coffee and herbal teas

## CHOICE OF APPETIZER

### Soup 8

- **Italian Tomato and Red Pepper Bisque** with Parmesan Cheese & Basil
- **Roasted Butternut Squash & Kabocha Squash Soup**, Apple Chutney, Toasted Walnut
- **Wild and Cultivated Mushroom Soup**, Herb Cream & Braised Wild Mushrooms
- **Creamy Potato and Leek**, Bacon Bits and Chives
- **Classic Minestrone**, Wilted Kale
- **Chicken Vegetable and Noodle Soup**, Root Vegetables and Short Pasta
- **Mediterranean Green Lentil Soup**, Feta and Spinach
- **Velvety Roasted Cauliflower Soup**, Roasted Cauliflower Florets, Almond Slices
- **Lobster and Shrimp Bisque (add \$4)**
- **Seafood Chowder**, Potato, Fennel, Corn and Herb Croutons **(add \$4)**

### Salad 12

- **French Mesclun Salad:** Mixed Baby Greens with Sliced Radishes, Grapes, Crisp Pear, Stilton Blue Cheese, White Balsamic Vinaigrette
- **Greek Salad:** Romaine Hearts, Cherry Tomato, Red Onion, Cucumber, Kalamata Olives, Bell Pepper, Feta Cheese, Oregano Greek Dressing
- **Orzo Pasta Salad:** Orzo, Broccoli, Cherry Tomato, Cucumber, Roasted Peppers, Mini Bocconcini, Basil Dressing
- **Health Nut Salad:** Arugula, Red Quinoa, Dried Apricots, Cranberries, Pumpkin Seeds, Almonds, Sunflower Seeds, Pecans, Pomegranate Dressing
- **Hearts of Romaine Caesar Salad:** Romaine, Croutons, Bacon, Parmesan, Creamy Garlic Dressing
- **Selection of Heritage Lettuces and Baby Kale:** Artisan Mix, Baby Kale, Dried Cranberries, Mixed Berries, Roasted Squash, Red Onion with Vanilla Dressing
- **Caprese Salad:** Ripe Tomatoes with Fiore di Latte Cheese and Fresh Basil, Balsamic Vinegar & Olive Oil
- **Roasted Beet & Goat Cheese Salad:** Arugula, Toasted Walnuts, Avocado with Strawberry Dressing
- **Spinach & Berry Salad:** Mixed Berries, Organic Quinoa, Chickpeas, Carrot, Cashew with Maple Balsamic Dressing

# PLATED DINNER

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## Additional Appetizer Options

- **Wild Mushroom Ravioli:** Roasted Mushrooms, Ricotta Cheese, Onion Chips - **\$12/16**
- **Butternut Squash Ravioli:** Roasted Garlic & Butter Cream, Toasted Pine Nuts - **\$12/16**
- **Cheese Tortellini:** In Lobster Bisque, Chives - **\$12/16**
- **Penne Vodka Cream:** Parmesan Snow - **\$10/14**
- **Tuscan Vegetable and Sun Dried Tomato Risotto:** Wilted Kale, Sicilian Spiced Vegetables, Creamy Sundried Tomato, Basil, and Parmesan Cheese - **\$12/16**

## Upgrade Your Dinner 21

- **Beef Carpaccio:** Lightly Smoked Thinly Sliced Beef Tenderloin, Pickled Mustard Seeds, Truffle Aioli, Bread Crumbles, Organic Arugula, Shaved Parmesan Cheese
- **Tuna Poke:** Crispy Wonton, Tuna, Avocado, Cucumber, Green Onion & Frisee, Sesame-Sweet Soy Sauce
- **Salmon Tataki:** Jalapeno, Scallion, Daikon, Yuzu Ponzu Sauce
- **Pan Seared Scallop (3pcs):** Ratatouille and Cauliflower
- **Crab Cake:** Fennel & Celeriac Slaw, Remoulade Sauce

## ENTRÉE

- **Pan Seared Chicken Supreme:** Plump Chicken Breast with Potato Croquette, Seasonal Vegetables, Tarragon and Thyme Jus - **\$28**
- **Chicken Cordon Bleu:** Swiss Cheese, Black Forest Ham, Herb Panko Crust, Mushroom Essence, Roasted Sweet Potato, Seasonal Vegetables - **\$30**
- **Stuffed Free Run Chicken Supreme:** Fire Roasted Red Pepper, Ricotta and Garlic Spinach, Herb Roasted Fingerling Potatoes, Seasonal Vegetables, Miso-Mushroom Cream Jus - **\$32**
- **Grilled Atlantic Salmon Filet:** Basil-Lime Cream, Herb Roasted Fingerling Potatoes, Seasonal Vegetables - **\$32**
- **Crispy Arctic Char:** 7-Grain Risotto, Seasonal Vegetables, Shrimp & Tarragon Béarnaise Sauce - **\$36**
- **Halibut:** Citrus Israel Couscous Succotash, Seasonal Vegetables, Coconut Red Curry Coulis - **\$45**
- **Red Wine Braised Beef Brisket:** Smoked Sweet Potato Puree, Seasonal Vegetables, Caramelized Onion, Port Wine Jus - **\$32**
- **Braised AAA Bone-In Short Rib:** Roasted Garlic Mashed Potato, Seasonal Vegetables, Truffle Jus - **\$40**
- **Flame Broiled New York Steak 8oz/10oz:** Grilled Angus Striploin Steak, Smashed Mini Potatoes, Seasonal Vegetables, Madagascar Peppercorn Sauce - **\$34/\$40**
- **Butter-Basted Beef Tenderloin 6oz/8oz:** Pan Seared Beef Tenderloin Steak, Fondant Potato, Seasonal Vegetables, Caramelized Cipollini Onion Jus - **\$45/\$55**
- **Vegetable Wellington:** Roasted Tuscan Vegetables Wrapped in Phyllo Pastry, Tomato Coulis - **\$25**
- **Roasted Cauliflower Steak:** Charred Eggplant Puree, Caponata Veggie Stew, Pomegranate - **\$25**  
*Starch can be modified*

# PLATED DINNER

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## ADD DESSERT TO YOUR MENU

### *Regular & decaffeinated coffee & tea service with dessert*

- **House Made Vanilla Ice Cream** with Fresh Berries - **\$6**
- **Warm Double Chocolate Brownie** with Whipped Cream & Berries - **\$10**
- **Chocolate Layer Cake** with Fresh Berries - **\$11**
- **Chocolate Mousse Dome** with Fresh Berries - **\$12**
- **New York Cheesecake:** Choice of Raspberry Compote, Caramel Sauce - **\$12**
- **Rosewater Crème Brûlée** with Mixed Berries and Biscotti - **\$11**
- **Tiramisu:** Mascarpone Cream, Italian Savoiardi Ladyfinger Biscuits, Soaked in Espresso Coffee, Fresh Berries - **\$12**
- **Meyer Lemon Tart:** Crisp Pastry Shell Filled with Sweet Meyer Lemon Curd, Mixed Berries, Lemon & Lime Sorbet - **\$12**



# THORNHILL DINNER BUFFET

\$ 58

- Assorted Rolls and Butter

## Choice of Soup (Choice of 1)

- **Italian Tomato and Red Pepper Bisque** with Parmesan Cheese & Basil
- **Roasted Butternut & Kabocha Squash Soup** with Apple Chutney and Toasted Walnuts
- **Wild and Cultivated Mushroom Soup** with Herb Cream & Braised Wild Mushrooms
- **Creamy Potato and Leek Soup** with Bacon Bits and Chives
- **Classic Minestrone** with Wilted Kale
- **Chicken Vegetable and Noodle Soup** with Root Vegetables and Short Pasta
- **Mediterranean Green Lentil Soup** with Feta and Spinach
- **Velvety Roasted Cauliflower Soup** with Roasted Cauliflower Florets and Almond Slices
- **Beef & Barley Soup** with Nutritious Veggies, Tender Beef, and Plump Barley in Rich Beef Broth
- **Lobster and Shrimp Bisque (add \$4)**
- **Seafood Chowder** with Potato, Fennel, Corn, and Herb Croutons **(add \$4)**

## Choice of Salad (Choice of 2)

- **French Mesclun Salad:** Mixed baby greens with sliced radishes, grapes, crisp pear, stilton blue cheese, and white balsamic vinaigrette
- **Greek Salad:** Romaine hearts, cherry tomato, red onion, cucumber, kalamata olives, bell pepper, feta cheese, and oregano Greek dressing
- **Orzo Pasta Salad:** Orzo, broccoli, cherry tomato, cucumber, roasted peppers, mini bocconcini, and basil dressing
- **Health Nut Salad:** Arugula, red quinoa, dried apricots, cranberries, pumpkin seeds, almonds, sunflower seeds, pecans, and pomegranate dressing
- **Hearts of Romaine Caesar Salad:** Romaine, croutons, bacon, Parmesan, and creamy garlic dressing
- **Selection of Heritage Lettuces and Baby Kale:** Artisan mix, baby kale, dried cranberries, mixed berries, roasted squash, and red onion with vanilla dressing
- **Caprese Salad:** Ripe tomatoes with Fiore di Latte cheese and fresh basil, served with balsamic vinegar & olive oil
- **Roasted Beet & Goat Cheese Salad:** Arugula, toasted walnuts, avocado with strawberry dressing
- **Spinach & Berry Salad:** Mixed berries, organic quinoa, chickpeas, carrot, and cashews with maple balsamic dressing

## Choice of Platters (Choice of 2)

- **Assorted Antipasto & Grilled Vegetables:** Marinated and grilled vegetables, olives, soft Italian cheeses, and cured meats
- **Cocktail Shrimp:** Chilled jumbo tiger shrimp with cocktail sauce & lemon **(2 pcs per person)**
- **Smoked Salmon:** Served with red onion, capers, and lemon
- **Domestic & Imported Cheese Board:** Served with fresh grapes, preserved fruits, roasted nuts, and assorted crackers

# THORNHILL DINNER BUFFET

## Choice of Entrees (Choice of 2)

- **House-Brined Herb Chicken Supreme** with Onion Jus
- **Pan-Seared Atlantic Salmon** with Wilted Greens and Tarragon Bearnaise Sauce
- **Italian Meatloaf** in a Creamy Mushroom Sauce
- **Braised Beef Bourguignon:** Tender cubes of beef braised in red wine with mushrooms
- **Butter Chicken:** Tandoori spice-marinated chicken breast, served with naan and cucumber raita

## Choice of Pasta & World Gourmet Noodles

(Choice of 2)

- **Beef Stroganoff** with Egg Noodles
- **Penne** with Roasted Tuscan Vegetables and Basil
- **Orecchiette** in Wild Mushroom and Garlic Cream
- **Rigatoni Bolognese** in Rich Tomato Meat Sauce
- **Vegetable Chow Mein** with Mixed Vegetables in Sesame-Hoisin Sauce
- **Japchae (Stir-fried Glass Noodles)** with Spinach and Thin-Sliced Mixed Vegetables in a Sweet-Savory Sauce
- **Japanese Yaki Udon** with Seafood Medley, Julienned Vegetables, and Sweet Soy Sauce
- **Pad Thai** with Mixed Vegetables, Peanuts, Rice Noodles, Bean Sprouts, and Scrambled Eggs in House-Made Pad Thai Sauce

## Choice of Starch (Choice of 1)

- **Coconut Basmati Rice**
- **Roasted Mini Red Skin Potatoes**
- **Garlic Mashed Potatoes**
- **Roasted Sweet Potatoes**

### SEASONAL VEGETABLES

## Sweet Table

- **Assorted Cakes & Pies**
- **Assorted French Pastries**
- **House-Made Cookies & Squares**
- **Fruit Platter with Berries**
- **Coffee and Herbal Teas**

# BUFFET ENHANCEMENTS

## Entrée

- **Korean BBQ “Bulgogi”:** Thin-sliced beef in a savory sweet soy sauce **\$12**
- **24hr Braised Beef Brisket:** Slowly cooked and glazed with our own smoky BBQ sauce **\$12**
- Pan-Seared Red Snapper with Tropical Salsa **\$10**
- **Mustard-Crusted Pork Loin:** Slow roasted with cranberry-apple chutney **\$7**
- **General Tso Chicken:** Crispy chicken thighs and Asian vegetables in a sweet and sour sauce **\$7**
- Veal Schnitzel with Sautéed Mushrooms and a Caper & Mustard Cream Sauce **\$10**
- **BBQ Pork Back Ribs:** Smoked pork ribs glazed in house-made BBQ sauce **\$9**
- **House-Smoked Chicken** in Chipotle BBQ Sauce **\$8**

## Pasta

- **Cheese & Spinach Cannelloni:** Fresh pasta filled with creamy ricotta cheese & spinach, baked in rich tomato sauce **\$7**
- **Chicken Farfalle:** Bowtie pasta with grilled chicken breast, broccoli florets & sun-dried tomato cream **\$8**
- **Mini Cheese Ravioli:** Small pasta pockets filled with ricotta cheese, tossed in rich sun-dried tomato & fresh basil sauce **\$10**
- **Wild Mushroom Ravioli:** Roasted mushrooms, ricotta cheese, and onion chips **\$10**
- **Butternut Squash Ravioli:** Roasted garlic & butter cream, toasted pine nuts **\$10**
- **Vegetable Lasagna:** Layers of grilled vegetables, fresh pasta, and mozzarella cheese baked with our rich tomato sauce **\$8**

## Platters

- **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 (50/75 pieces) \$190/\$285 order**  
served with cocktail sauce & fresh lemon
- **Ice Cream Sundae Bar (30 servings) \$200/order**  
house-made ice cream with assorted toppings and candies
- **Chocolate Fountain** with Assorted Skewers and Fruits **(30 servings) \$250/order**
- **Fresh Fruit Platter** with Seasonal Berries and Fruits **(serves 20) \$140/order**

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## Action Station

*Requires chef attendant at \$100 for 2-hour service*

- **Roast Porchetta** with Crusty Buns, Mustards, and Aioli **(serves 30) \$350/order**
- **Carved Angus Prime Rib** with Au Jus **(serves 30) \$750/order**
- **AAA Whole Striploin** with Au Jus **(serves 30) \$600/order**
- **Carved Montreal Smoked Meat** with Mustard, Pickles & Olives **(serves 30) \$400/order**

# COCKTAIL RECEPTION

## HORS D'OEUVRES

Minimum 2 dozen per item. All priced per dozen.

### From The Sea

- **Smoked Salmon Roses** on Marble Rye Toast with Lemon Crème Fraîche — **\$45**
- **Cocktail Shrimp** with European Cocktail Sauce — **\$45**
- **Shrimp & Cucumber Cup** with Dill Ranch — **\$45**
- **Tuna Poke** in a Spoon with Chips, Avocado, Cucumber, Togarashi Aioli — **\$45**
- **Lobster & Crab Salad** with Lemon Aioli, Celery, Chives in a Phyllo Cup — **\$48**
- **Spicy Gambas:** Garlic Tiger Shrimp on a Pita Point with Smoked Paprika & Feta — **\$48**
- **Crab & Shrimp Bite** with Spicy Remoulade — **\$45**
- **Jumbo Shrimp Tempura** with Yuzu Soy Sauce — **\$45**
- **Coconut Shrimp:** Tiger Shrimp Crusted in Crispy Coconut with Sweet Chili Sauce — **\$48**
- **Calamari Bite** with Lime & Curry Aioli — **\$42**

### From The Garden

- **Fresh Spring Rolls:** Fresh Vegetables Wrapped in Soft Rice Paper with Sweet Chili Dip — **\$42**
- **Cherry Tomato and Bocconcini Skewers** with Basil and Balsamic — **\$36**
- **Parmesan & Goat Cheese Gougères:** Mini Goat Cheese Puffs Rolled in Fresh Herbs — **\$32**
- **Crispy Vegetarian Spring Rolls** with Plum Sauce — **\$42**
- **Wild Mushroom & Blue Cheese Tartlet:** Roasted Wild Mushrooms with Blue Cheese — **\$42**
- **Vegetable Samosa** with Tzatziki — **\$45**
- **Wild Mushroom Arancini** with Herb Panko, Cheddar, and Truffle Aioli — **\$36**
- **Cauliflower Bites** with Sweet & Sour Sauce, Cashew Crumbles, and Green Onion — **\$32**
- **Strawberry Pancake Bite** with Maple Syrup — **\$36**

### From The Farm

- **BBQ Chicken Wing Lollipop** — **\$48**
- **Sesame-Crusted Chicken Satay** with Spicy Peanut Sauce — **\$48**
- **Smoked Duck & Figs** on a Soft Pita with Brie and Fruit Preserve — **\$48**
- **Mini Beef Wellington** — **\$48**
- **Lamb Koftas** with Tzatziki — **\$45**
- **Wagyu Beef Gyoza** Dumpling with Soy Sauce — **\$45**
- **Italian Meatballs** in San Marzano Sauce with Parmesan Snow — **\$45**



# COCKTAIL RECEPTION

## Premium

- **Pan-Seared Scallops** with Bacon Soil and Cauliflower — **\$84**
- **Australian Lamb Lollipop** with Tomato Chutney and Mint Oil — **\$150**
- **Mini Lobster Roll** with Lemon Aioli, Celery, and Chives — **\$150**
- **Chuck Beef Slider** with Lettuce, Tomato, Cheddar, and Chipotle Aioli — **\$84**
- **Smoked Brisket Slider** with Caramelized Onion and Provolone — **\$84**

## Reception Platters

*Medium: 20-30 servings / Large: 40-50 servings*

- **Garden Crisp Vegetables** with Zesty Ranch Dip — **\$125 (M) / \$200 (L)**
- **Seasonal Fruit Platter** with Berries — **\$150 (M) / \$280 (L)**
- **Domestic & Imported Cheese Board:** Fresh Grapes, Preserved Fruits, Roasted Nuts, and Assorted Crackers — **\$250 (M) / \$450 (L)**
- **Italian Antipasto Board:** Assorted Grilled & Marinated Vegetables, Local & Imported Cured Meats, Olives, Pickles, and Soft Italian Cheeses — **\$280 (M) / \$500 (L)**
- **Jumbo Shrimp Pyramid** with Classic Cocktail Sauce and Lemons  
**\$190 (50 pieces) / \$285 (75 pieces)**
- **Smoked Norway Steelhead Salmon** with Lemon, Sweet Onion & Capers  
**\$90 (half side) / \$170 (full side)**
- **Assorted Sushi and California Rolls:** Salmon, White Fish, Tuna, Shrimp, and California Rolls with Pickled Ginger, Wasabi, and Soy Saucec **(50 pieces)**
- **Assorted California Rolls:** Tuna, Salmon, Shrimp Tempura, Vegetarian with Pickled Ginger, Wasabi, and Soy Sauce — **\$150 (50 pieces)**
- **Oyster Bar (Minimum 10 dozen):** Oysters Pre-Shucked with Red Wine Mignonette, Horseradish, Lemon, Cocktail Sauce, and Hot Sauce — **\$45 (per dozen)**
- **Mediterranean Dip Platter:** Chickpea Hummus, Baba Ghanoush, Artichoke & Cheese Dip Served with Marinated Olives and Warm Pita Bread — **\$150 (M) / \$250 (L)**

# COCKTAIL RECEPTION

## Late Night Snacks

- **Crispy Jumbo Chicken Wings:** Fresh Chicken Wings with Assorted Sauces (Mild, Medium, Hot, or Honey Garlic) and Blue Cheese Dip — **\$20 / lb**
- **Tortilla Chips & Salsa:** Tortilla Chips with Tomato Salsa & Sour Cream **\$13 / order**
- **Mini Gourmet Burgers and Hotdogs:** Pure Beef Sliders and Mini All-Beef Hotdogs on Fresh Mini Buns with Fries & Assorted Condiments — **\$12 / order**
- **Chinese Steamed Buns:** Soft Steam Buns Filled with Pulled Pork, Hoisin Glaze, and Crisp Spring Onion — **\$10 / order (2 pieces per order)**
- **Wood-Fired Pizza:** Thin Crust Napoli Pizza with Assorted Toppings (Available June - October) — **\$12 / order (2 pieces per order)**
- **Gourmet Flatbread Pizza:** Original Cheese, Pepperoni, Meat Lovers, Mushrooms, or Chicken Pesto — **\$16 / order (4 pieces per order)**
- **Assorted Mini French Pastries:** Mini Tarts, Cakes & Gourmet Cookies **\$6 / order (2 pieces per order)**
- **The Big Sandwich:** Baguette Filled with House-Smoked Beef Brisket, Turkey Breast, or Roast Beef with Swiss Cheese, Lettuce, Tomato, and Crispy Onions, Served with Baby Pickles & Olives — **\$65 / order (Serves 8-10)**
- **Assorted Quartered Sandwiches:** **\$8 / order (4 pieces per order)**

# BEVERAGES

## Host Consumption Bar

Priced per serving

### NON ALCOHOLIC BEVERAGES

Soft Drinks, coke, diet coke, sprite, ginger ale	\$3.25
Juices, orange, cranberry, grapefruit	\$3.85
Perrier	\$4.85
San Pellegrino 500ml	\$9.00

### 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.)	\$10.50

### BEER

Domestic Beer	\$9.85
Imported Beer	\$10.35

### BEVERAGE STATION

Non Alcoholic Fruit Punch (serves approx. 20 guests)	\$60 / gallon
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STANDARD	PREMIUM
J & B SCOTCH \$8.80 BACARDI WHITE RHUM \$8.35 TITO'S VODKA \$8.95 CANADIAN CLUB WHISKEY \$8.35 BOMBAY SAPPHIRE \$8.35 SAUZA SILVER \$9.95	GREY GOOSE \$10.30, BELVEDERE \$10.30 CAPTAIN MORGAN DARK \$8.35, KRAKEN SPICED RUM \$8.80, MOUNT GAY \$8.95 TANQUERAY \$8.35 JOSE CUERVO GOLD \$10.25, TEREMANA SILVER \$10.95 JOHNNIE WALKER BLACK LABEL \$11.80, MACALLEN 12 YR \$22.95, CHIVAS REGAL \$10.75, GLENLIVET FOUNDERS RESCUE \$13.75, GLENFIDDICH 12 YR \$12.60 CROWN ROYALE \$8.95, JAMESON \$8.90 , JACK DANIELS \$10.10 EVAN WILLIAMS \$10.05, MAKER'S MARK \$10.30 NAPOLEON CORTEL \$9.95, GAUTIER VS COGNAC \$14.95

# 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)
<b>Hawthorne Dining Room (HDR)</b> 39x 32x 9' Note: \$2500 before tax minimum  NO ROOM RENTAL FEE AFTER \$5,000 (BEFORE TAXES)  <b>Hawthorne Dining Room Lounge</b> 47x 20x 8' Included in HDR Rental Fee	\$500	\$1,000	\$1,500	100	180	225	220
Boardroom 36x 15x 8' Note: \$50 F&B before tax minimum	\$150	\$250	\$300	18	N/A	N/A	N/A
Southview Room 28x 16x 8' Note: \$50 F&B before tax minimum	\$50	\$100	\$150	14	N/A	N/A	N/A
Wedding Ceremony ONLY \$3000	Ceremony- Available for 3hours including set up and takedown time (Outdoor Wedding Ceremony—Available for 3 hours including set up and takedown time)  *Room rental fees are 50% off for members.						

# CLUB CAPACITY CHART & RENTAL FEES

## AUDIO VISUAL RENTALS

Screen \$30	AGM Screen (available in HDR) \$150	Projector \$50	Portable Speaker Rental \$50
Flip Chart with Markers \$15	Conference Phone \$30	Portable Speaker \$50	LED up-lights \$15 each
Easel \$10	Wireless microphone (handheld) \$25 (with podium \$30)	Stage \$350	Dance Floor \$250

## OTHER RENTALS AND FEES:

Coloured Napkins except black or white:  
50 people or less \$75.00  
More than 50 people \$125.00

120-inch Round (tables cloths to the floor)  
\$10.00 per table cloth

Chair Covers:  
50 people or less \$75.00  
More than 50 people \$125.00

Custom Printed Menus:  
50 people or less \$75.00  
More than 50 people \$100.00

Cake Cutting Fee:  
50 people or less \$30.00  
More than 50 people \$50.00