

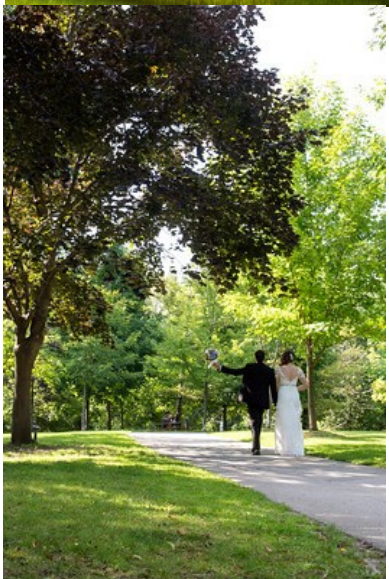


7994 Yonge Street . Thornhill . ON . L4J1W3 | www.thethornhillclub.ca | catering@thornhillgcc.com | 905.881.3000, ext.313

2018 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

\$145 per person including tax & service charge (or \$108.75+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
 - **Upto 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

\$170 per person including tax & service charge (or \$128.75+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
 - **Upto 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 \$30 per dozen

Thai Vegetable Soft Roll, chilled fresh vegetables in a soft paper roll with sweet chilli dip

Baby Shrimp & Mango Salad, served in a spoon with chive mayonnaise

Vegetable Antipasto, assorted antipasto from our garden served on an endive leaf

Banquette et Chèvre, toasted French baguette topped with herbed goat cheese and pickled chive flowers

HOT \$36 per dozen

Vegetable Samosa, crisp pastry pockets filled with curried vegetables and served with a tamarind dip

Sesame-Crusted Chicken Satay, chicken skewers crusted with panko and sesame seeds, served with peanut sauce

Jerk Chicken Firecracker, spicy jerk chicken in crisp pastry, served with a house-made jerk dip

Mini Beef Wellington, tender beef cubes with pate wrapped in crisp puff pastry



DELUXE - HORS D'OEUVRES

CHILLED \$42 per dozen

Iced Tiger Shrimp Skewer, with Mary-Rose dip

Peking Duck Crepe, Chinese BBQ duck wrapped in a soft Asian crepe with fresh sprout and hoisin sauce

Prosciutto Wrapped Asparagus, thin slices of house-cured prosciutto wrapped around fresh asparagus, rolled in Parmesan cheese

Smoked Salmon Roses, smoked salmon with lemon scented mascarpone cheese, garden chives in a sesame cone

HOT \$48 per dozen

Coconut Shrimp, jumbo tiger shrimp crusted in crispy coconut served with a sweet chili sauce

Cajun Crab & Shrimp Cakes, with a spicy remoulade

Steak Tips, skewers of cubed beef tenderloin roasted with fresh herbs served with a peppercorn sauce.

Lamb Chop Lolly Pops, tender grilled mini lamb chops with fresh herb crust





RECEPTION

Serves approximately 20~25 people per item

PLATTERS

Domestic & Imported Cheese Board , a selection of domestic & imported cheese with fresh grapes, preserved fruits, roasted nuts & assorted crackers	\$ 135
Italian Antipasto Board , assorted grilled & marinated vegetables. House cured meats, olives, pickles & soft Italian cheeses	\$ 150
Mediterranean Dip Platter , creamy hummus, black olive tapenade, roast pepper butter & Chipotle white bean dip. Served with olives & warm pita breads	\$ 70
Garden Crudités , a selection of fresh garden vegetables with zesty ranch dip	\$ 95
Sweet Table , assorted mini pastries, cakes & tarts	\$ 180
Fresh Sliced Fruits	\$ 120
Shrimp Pyramid , chilled jumbo tiger shrimp with cocktail sauce & lemon (50 pieces)	\$ 165
Freshly Shucked East Coast Oysters (minimum 100 pieces)	\$ 400

STATIONS

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

Carved Angus Prime Rib , au jus (30 serving per order)	\$ 360
Carved Montreal Smoked Meat , with assorted mustards, pickles & olives (30 serving per order)	\$ 300
Roast Porketta with crusty buns, mustards & truffled mayonnaise (30 serving per order)	\$ 300
Pasta Station , 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

Roasted Red Pepper & Tomato	\$10
Wild Mushroom Bisque with truffle crème	\$10
Butternut Squash with ginger crème fraiche	\$10
Roasted Cauliflower Soup with rosemary croutons	\$10
Lobster Consommé with shrimp and crab dumpling	\$12

SALAD

Chilled Jumbo Shrimp Cocktail , served with fresh lemon and zesty cocktail sauce	\$15
House-cured Prosciutto , served with marinated olives, shaved pecorino romaine and a bouquet of baby greens	\$15
Baby Romaine Caesar Salad , leaves of baby romaine layered in our house-made Caesar dressing with sour dough croutons, smoked bacon and shaved Parmigianino cheese.	\$10
Baby Mixed Greens , tender locally grown lettuce with sliced radish, rainbow tomatoes, sprouts and a champagne vinaigrette	\$9
Caprese Salad , vine ripe tomatoes with creamy fiore di latte cheese, aged balsamic, extra virgin olive oil and fresh basil	\$15

APPETIZER

Penne a la Vodka , house-made penne noodles simmered in a smooth tomato sauce spiked with Russian vodka	\$12
Butternut Squash Ravioli , in hazelnut brown butter with fresh sage	\$12
Ricotta Cheese and Spinach Agnolotti , pasta pockets filled with creamy cheese and sautéed spinach in a rich tomato-basil sauce	\$12
Spaghetti Marinara , 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 \$26

6oz Grilled Certified Angus Beef Tenderloin, served with a port wine demi glaze and buttermilk mashed potatoes. \$36

Add 3 grilled tiger shrimp \$12

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 \$28

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. \$32

Pan Seared Halibut Fillet, served with a chervil beurre blanc, wilted kale, and a red rice pilaf \$34

Angus Prime Rib, slow roasted beef ribeye served with whipped mashed potatoes and herbed natural jus \$32

CHOICE OF ENTRÉE OPTION:

Upto 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 \$12

“Dark Science” Chocolate Lava Cake, our warm lava cake made with single estate chocolate \$10

served with fresh berries and cream

New York Cheese Cake, a vanilla New York cheese cake served with a fresh berry coulis \$10

Dulce de Leche Bombe, a milk chocolate dome filled with vanilla sponge and \$12

cream dulce de leche caramel

Raspberry~ Chocolate Mousse Cake, milk chocolate mousse cake with fresh raspberries, \$10

caramel and cream

Tart au Citron, lemon cured filled tart topped with fresh berries \$10

Trio of Desserts, a mini chocolate-amaretto mousse cup, a petit raspberry sorbet and a baby tiramisu \$12

House-made Ice creams and Sorbets, served in a wafer cup \$10

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

- Crispy Jumbo Chicken Wings**, fresh chicken wings dusted with flour & fried crisp, served with assorted sauces (mild, medium, hot, honey garlic) and blue cheese dip \$16/lb
- Tortilla Chips & Salsa** (serves 6-8 people) \$ 8
White corn tortilla chips with tomato salsa, jalapeno peppers & black beans
- Mini Gourmet Burgers and Hotdogs** (2 pieces per order) \$ 6
pure beef sliders and mini all beef hotdogs on fresh mini buns with shoestring fries & assorted condiments
- Chinese Steamed Buns** (3 pieces per order) \$ 9
Soft steam buns filled with our own pulled pork, hoisin glaze & crisp spring onion
- Wood Fired Pizza** (available from June ~ October) \$10
Our thin crust Napoli pizzas with assorted toppings to your liking
- Freshly Baked Assorted Cookies** \$36/doz
- The Big Sandwich** (serves 20-30 people) \$115
A 6ft long 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

ACTION STATION

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

- Cotton Candy**, (30 serving per order) \$120
- Crêpes** (30 serving per order) \$300
French crêpes filled with seasonal berries, served with fresh cream or filled with Nutella

BEVERAGES



HOST OPEN BAR PACKAGE

Standard Bar Package \$45 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	Teachers Scotch
---------------	-------------------	-------------------	---------------	-----------------

- Non alcoholic beverages available during dinner
- House wine service during dinner — upto 2 bottles per table of 8ppl
- Sparkling wine for toasting — 1 glass per person

Deluxe Bar Package \$55 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	J.P. Wiser's Legacy Canadian Whisky	Hendrick's Gin	Johnnie Walker Black Scotch
---------------------	----------------------------	--	-------------------	--------------------------------

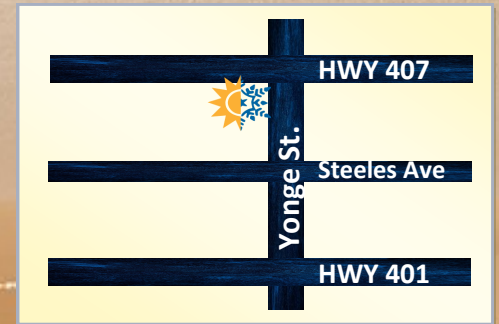
- Non alcoholic beverages available during dinner
- House wine service during dinner — upto 2 bottles per table of 8ppl
- Sparkling wine for toasting — 1 glass per person

HOST CONSUMPTION BAR

- All Beverages charged based on the consumption

NON ALCOHOLIC BAR PACKAGE

- \$15 per person for 6 hours



7994 Yonge Street . Thornhill . ON . L4J1W3 | www.thethornhillclub.ca | catering@thornhillgcc.com | 905.881.3000, ext.313

Photos by Fungke Images
David & Sherry Photography