



THE
THORNHILL
CLUB

7994 Yonge Street, Thornhill, ON, L4J1W3 | 905.881.3000, ext.313 | catering@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
\$15 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
\$18 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
\$24 per person

ACTION STATION

Minimum 30 guests

Additional \$120 chef attendant fee applies for 2 hour service

OMELLETS (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
\$10 per person

CRÊPES

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



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

BREAKFAST

BUILD YOUR OWN BREAKFAST BUFFET

Minimum 30 guests

BUFFET SERVED WITH:

Assorted baked breakfast pastries

Toasts with assorted preserves

Assorted fresh juices

Spitfire roaster's regular & decaffeinated coffee & black tea

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

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

Eggs (please select 1) \$6 per guest	Protein (please select 2) \$8 per guest	Starches (please select 1) \$4 per guest
Scrambled or Poached or Fried or Soft boiled eggs	Thick cut smoked bacon Or Pameal bacon	Home fried potatoes
Or Steamed 'En Cocotte" - add \$2 (2 eggs steamed in ramekin with fresh butter, salt & pepper)	Or English "Banger" sausages Or Classic breakfast sausages	Or Hash brown patties
Or Baked "Mexican style" - add \$2 (2 eggs individually baked with beans, cheese & salsa)	Or Smoked Ham Or Southern style sausage patties	Or Mini Rostii (potato pancakes)
Or "Eggs Benedict" - add \$2 (2 poached eggs on a toasted English muffin with peameal bacon & hollandaise sauce)		

ENHANCEMENTS

Minimum 20 orders

Assorted bagels with whipped cream cheese <i>(Add smoked salmon or smoked ham)</i>	\$4 \$6
Sliced fruit platter with seasonal fruits & berries	\$6
Fresh fruit cocktail	\$4
Fresh fruit skewers with honey yogurt	\$4.50
Basket of whole fresh fruits	\$2
Non-fat pro biotic yogurt cups with berries, Preserves & toasted house-made granola	\$4

BEVERAGES

Fresh berry smoothie	\$5
Fresh squeezed juices (orange or grapefruit)	\$4
Custom juice blend / flavour	\$5

(1 week notice required, subject to availability)

ADD-ONS

Priced per dozen

Assorted fresh baked muffins	\$36
House made health nut bars	\$48
Freshly baked croissants (plain)	\$36
Freshly baked croissants (chocolate)	\$40
Freshly baked assorted Danish	\$42
House-made butter scones & preserves	\$48
Individual pro biotic yogurts	\$24
Individual cottage cheese	\$24



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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
\$26 per person

THE CANADIAN

Roasted pepper & tomato soup
Crisp iceberg salad with ripe cherry tomatoes, cucumber & assorted dressing
Quinoa salad
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
\$28 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
\$29 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
\$32 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

SOUP

Cream of Tomato with Basil Oil	10
Wild Mushroom Bisque	10
Butternut Squash & Ginger	10
Roasted Pepper & Tomato	10
Beef Broth with Garden Vegetables	10
Country Style Chicken Vegetable	10
Cream of Asparagus with Cheese Crouton	10
Quebecoise Onion Soup	12
Seafood Chowder	12

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

SALAD

Garden Salad , baby mixed greens with sprouts, thin slices of radish, heirloom cherry tomatoes in apple cider vinaigrette	9
Mixed Salad , blend of fresh lettuces with sundried cranberries, crumbled feta cheese, roasted walnuts and aged cherry balsamic vinaigrette	10
Classic Caesar Salad , crisp romaine lettuce with house made creamy garlic dressing topped with shaved parmesan cheese, smoked bacon crisps & sourdough croutons	10
Bibb Salad , Boston lettuce leaves with crumbled Stilton cheese, fresh apple, pine nuts, herbed sourdough croutons and red wine vinaigrette	12
Quinoa Salad , organic quinoa grains with baby arugula, toasted almonds, sundried apricot and cranberries, crumbled goat cheese and pomegranate vinaigrette	12
Caprese Salad , sliced ripe tomatoes with creamy Fiore di Latte cheese, fresh basil and Extra virgin olive oil	15
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	12
Cobb Salad , crisp iceberg & romaine lettuce, ripe avocado, cucumber, smoked bacon crisps Chopped egg, dressed in an English mustard vinaigrette	15
Add grilled, poached or blackened chicken	10
Add grilled tiger shrimp (4pcs)	10
Add steak	14

PLATED LUNCH & DINNER

ENTRÉE

Classic Shepherd's Pie , slow braised beef and lamb shoulder with button mushrooms, sweet peas and rich demi glaze, topped with creamy mashed potatoes	15
Grilled "Jail Island" Atlantic Salmon Filet , served in lemon-chive beurre blanc with steamed new potatoes	26
Chicken Supreme , plump chicken breast with wild mushrooms, served in café au lait sauce with herb roasted new potatoes	26
Poussin , breast of Cornish hen with garden herbs served over mini ricotta gnocchi and natural jus	34
Piri Piri Chicken , mildly spiced Portuguese chicken breast with smashed potatoes	26
Grilled Lamb Chops (3 pieces), locally sourced lamb with rosemary, garlic from our garden, buttermilk mashed potatoes & natural jus	32
Pork Chop 10oz. Forsyth Farm's naturally raised pork chop with apple-cranberry mostarda & red rice pilaf	28
Steak Dianne , cubes of beef tenderloin, sautéed with brandy, peppercorn, demi glaze & touch of Cream, served with mashed potatoes	28
New York Steak 8oz. Angus striploin steak with garlic herb butter and fingerling potatoes	30
Roast Certified Angus Prime Rib 8oz. slow roasted, served with garlic crusted mini red potatoes & natural jus	32
Petit Mignon 4oz. / 6oz. / 8oz. grilled dry aged beef tenderloin steak served with port wine jus, sautéed mushrooms and buttermilk mashed potatoes	32/36/42

DESSERT

House Made Vanilla Ice Cream , served in a chocolate tulip cup with fresh berries	8
Warm Double Chocolate Brownie , with whipped cream & berries	9
Chocolate Pecan Tart	9
Chocolate Layer Cake , with fresh berries	9
White & Dark Chocolate Mousse Cake , with fresh berries	10
French Lemon Tart , served with fresh berries	10
Dulce de Leche Bombe , milk chocolate dome with caramel mousse & fresh berries	12
Molten Chocolate Lava Cake , with fresh berries & cream	12
New York Cheese Cake , (choice of raspberry compote, caramel apple, sour cherry),	10
Tiramisu , in a chocolate cup with fresh berries	12
"Dark Science" Chocolate Amaretto Mouse , in a chocolate cup with fresh berries	10
Toffee Apple Tart , sweet caramelized apple in a crisp pastry cup	12
White Chocolate Crème Brûlée with fresh berries & biscotti	12
Fresh Berry Bowl	MP

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 \$35 per person	PACKAGE 2 LUNCH & DINNER \$45 per person	PACKAGE 3 LUNCH & DINNER \$53 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

Chicken Pepperonata, free range chicken breast simmered with fresh plum tomatoes, roasted peppers, garlic, parsley & capers

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

Fresh Halibut Filet with baby shrimp in chervil beurre blanc *(add \$3 per person)*

Mixed Seafood Gratin, shrimps, scallops, mussels, calamari & clams in creamy dill sauce topped with bread crumbs and Gruyere cheese

Steamed Atlantic Salmon medallions glazed in sweet soya & ginger

Mustard Crusted Pork Loin, slow roasted with cranberry-apple chutney

Szechwan Chicken, flash fired chicken breast & Asian vegetables in soya hoisin glaze

Cedar Plank Salmon, fresh salmon roasted on a cedar plank in our wood oven. Served with lemon-caper butter *(add \$2 per person)*

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

Fusilli 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 wild mushrooms, fresh herbs & touch of cream

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)	\$400 / order
Chilled Jumbo Tiger Shrimp served with cocktail sauce & fresh lemon (50 pieces)	\$165 / order
Ice Cream Sundae Bar , housemade ice cream with assorted toppings and candies (30 serving)	\$240 / order
Sweet Table , assorted mini pastries, cakes & tarts (minimum 20 order)	\$9 / order
Fresh Fruit Platter , fresh seasonal berries and fruits (minimum 20 order)	\$120 / order

ACTION STATION

Requires chef attendant at \$120 for 2 hour service

Roast Porketta with crusty buns, mustards & truffled mayonnaise (serves 30)	\$300 / order
Carved Angus Prime Rib au jus (serves 30)	\$360 / order
Carved Montreal Smoked Meat with mustard, pickles & olives (serves 30)	\$300 / order
Pasta Station , house-made noodles with choice of sauces & topping (serves 40)	\$400 / order
Cotton Candy , made to order (serves 30)	\$120 / 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	\$30
Thai Shrimp Soft Roll , chilled tiger shrimp and fresh vegetables in a soft rice paper roll, served with sweet chili dip	\$30
Smoked Salmon Roses , served with lemon scented mascarpone cheese and garden chives in a sesame cone with fresh sprouts	\$36
Coconut Shrimp , jumbo tiger shrimp crusted in crispy coconut served with sweet chili sauce	\$42
Lavender Skewered Scallops with lemon chive essence	\$48
Cajun Crab & Shrimp Cakes with spicy remoulade	\$48

FROM THE GARDEN

Vegetable Antipasto from our garden served on an endive leaf	\$24
Parmesan & Goat Cheese Gourgères , mini goat cheese puffs rolled in fresh herbs	\$24
Fresh Spring Rolls , fresh vegetable spring rolls wrapped in soft rice paper served with sweet chili dip	\$30
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	\$30
Vegetable Samosa , crisp pastry pockets filled with curried vegetables served with tamarind dip	\$30

FROM THE FARM

Crispy Boneless Chicken Wings , crispy juicy chicken wings with our own maple chipotle dip	\$30
Sesame Crusted Chicken Satay , chicken tenderloin skewers crusted with panko & sesame seeds served with our own peanut sauce	\$36
Pecking Duck Crepe , BBQ Chinese duck wrapped in soft Asian crepe with fresh sprouts & hoisin sauce	\$42
Prosciutto Wrapped Asparagus , thin slices of house cured prosciutto wrapped around fresh asparagus & rolled in parmesan cheese	\$42
Jerk Chicken Firecracker , spicy jerk chicken in crisp pastry, served with house-made jerk dip	\$42
Steak Tips , skewers of cubed beef tenderloin roasted with fresh herbs served with peppercorn sauce	\$48

COCKTAIL RECEPTION

RECEPTION PLATTERS

Garden Crudités (serves 25-30)

Selection of fresh garden vegetables with zesty ranch dip

\$60

Italian Antipasto Board (serves 25)

Assorted grilled & marinated vegetables.

House cured meats, olives, pickles, soft Italian cheeses

\$150

Smoked Norwegian Salmon (serves 20)

Served with lemon, sweet onion & capers

\$120

Mediterranean Dip Platter (serves 15-20)

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

Served with olives & warm pita breads

\$60

Domestic & Imported Cheese Board

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

Regular platter 15-20 serving: \$120

Large platter 30-45 serving: \$180

Shrimp Pyramid (50 pieces)

Chilled jumbo tiger shrimp with cocktail sauce & lemon

\$165

Assorted Sushi (50 pieces)

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

MP

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

\$16 / lb

Tortilla Chips & Salsa

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

\$8 / order

Mini Gourmet Burgers and Hotdogs

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

\$6 / order

Chinese Steamed Buns

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

\$9 / order

Wood Fired Pizza

(available in June ~ October)

Our thin crust Napoli pizza with assorted toppings to your liking

\$10 / order

Assorted Mini French Pastries

(2 pieces per order)

Mini tarts, cakes & gourmet cookies

\$9 / order

The Big Sandwich

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 & olives

\$115 / order

BEVERAGES

WINE SELECTION

Wine listing subject to change

WHITE

Angels Gate Suss-Reserve Riesling, Niagara, Ontario	34
Silver Point Sauvignon Blanc, New Zealand	40
Angels Gate “Unoaked” Chardonnay, Niagara, Ontario	40
Salvalai Pinot Grigio, Italy	40
Nautilus Sauvignon Blanc, Marlborough, New Zealand	65
Sonoma Cutrer Chardonnay, Russian River, Sonoma Valley	75
Henri Bourgeois “Les Baronnes” Sancerre, Loire Valley, France	90

RED

Angels Gate Cabernet-Merlot, Niagara	40
Sterling Merlot, California	50
Brunelli Poggio Apricalle, Tosacana, Italy	58
Owapa Pinot Noir, Marlborough, New Zealand	60
Kiara Cabernet Sauvignon, Paso Robles, California	70
Castello di San Donato, Chianti Classico, Italy	75
Molly Dooker Shiraz “The Boxer”, Barossa Valley, Australia	95
Freemark Abbey Cabernet Sauvignon, Napa Valley, California	125

ROSE

Cono Sur “Bicicleta” Pinot Noir Rose, Chile	35
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SPARKLING

Bel Star Prosecco Brut, Valdobbiadene, Italy	45
Angels Gate Archangel Sauvignon Blanc, Niagara	65
Angels Gate Archangel Pinot Noir Sparkling Rose, Niagara	75
Moet & Chandon Brut Imperial, Champagne, France	225

Or House Wine, selected by in-house wine specialist 40

BEVERAGES

HOST CONSUMPTION BAR

Priced per serving

NON ALCOHOLIC BEVERAGES

Soft Drinks, coke, diet coke, sprite, ginger ale	2.50
Iced Tea	3.00
Juices, orange, cranberry, grapefruit	3.00
Perrier	3.50
Eska Mineral Water	5.25

PITCHERS

Juice, selection of orange, cranberry or grapefruit juice (serves 8-10 guests)	22.00
Soft Drinks, selection of coke, diet coke, sprite or ginger ale (serves 8-10 guests)	18.00

HOT BEVERAGES

Coffee & Tea Station (minimum 10 orders)	2.50
Premium Coffee (Baileys / Kahlua / Tia Maria / Brandy etc.)	7.50

BEER

Domestic Beer	6.50
Imported Beer	7.50
Draught Beer (available at Hawthorne Dining Room & Briar Lounge Only)	8.65 - 9.00

SPIRITS

STANDARD	PREMIUM	DELUXE
\$5.85 / oz	\$7.50 / oz	\$9.00 / 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	
Heather Room 39x 32x 9'	\$300	\$500	\$800	26	50	50	50	\$2,500
Stanley Thompson Lounge (available in winter) 52x 36x 8'	\$400	\$600	\$800	26	8	70	60	\$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

(Outdoor Wedding Ceremony—Available for 3 hours including set up and takedown time)

AUDIO VISUAL RENTALS

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)

Please consult with your catering manager for more details



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