

# Event Venue Fee & Minimum Spend Requirements

## Event Venue Fee

An Event Setup Fee applies to all private functions to cover event coordination, room preparation, standard equipment usage and post-event reset.

### **Event Venue Fee: \$1,000 per event, which includes:**

- Event planning consultation and coordination
- Customized floorplan preparation
- Standard banquet room setup and teardown
- Banquet tables and chairs
- House linens with choice of colored napkins
- Table numbers and display stands
- Flameless LED candles or tea light centerpieces
- Podium and wireless microphone
- Basic speaker system with power bars
- Easels for event signage
- Custom event signage (11" × 17" standee)
- Access to Club parking facilities for event guests\*
- Seasonal access to the outdoor firepit patio area (weather permitting)
- Lounge room access when used in its standard configuration
- Coat check area (unattended)
- Limited advance storage of vendor decor items, subject to space availability

## HDR Lounge Transformation or Ceremony Setup

Access to the HDR Lounge in its existing configuration is included as part of the Event Venue Fee.

When the HDR Lounge requires furniture removal, ceremony setup, buffet station installation, entertainment setup, photo booth placement or significant layout transformation, the

**Event Venue Fee will be adjusted to \$1,500.**

This adjustment reflects additional labor, extended setup and reset time, and operational impact on Club facilities.

## Minimum Food & Beverage Spend Requirements

To ensure availability of event spaces and maintain service standards, minimum food and beverage spend requirements apply to all private functions.

**Weekend: Saturday & Sunday Events:  
Minimum Food & Beverage Spend: \$6,000**

Minimum spend requirements apply to all events including overall spend, event details, and guest profile.

For one-time, non-member private social events, these minimums are strictly enforced across Saturday and Sunday.

**Monday – Friday Events:  
Minimum Food & Beverage Spend: \$3,000**

Minimum spend requirements are exclusive of service charge, applicable taxes, event setup fees and additional rentals.

If the minimum spend requirement is not met, the difference will be applied as a event setup charge.

Our Catering Team will be pleased to assist in customizing menus and bar selections to help achieve the minimum spend requirements.

(\*) Parking may be limited due to ongoing construction.

# 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**

\$ 60++

