

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.

THORNHILL DINNER BUFFET

Minimum 30 guests

\$ 70

- 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**