



RICHMOND
COUNTRY  CLUB 1958

Banquets & Catering Package

2010

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The Perfect Place for Your Function

Thank you for considering Richmond Country Club for your event.

Richmond Country Club is a popular and elegant setting for a wide range of functions, from intimate family celebrations to formal wedding receptions. The Food and Beverage Manager and his staff have the expertise to make your function a very special one.

Richmond Country Club is located twenty minutes from Vancouver and only twenty minutes from the Tsawwassen ferry terminals, yet is situated on pristine farmland in Richmond, BC. Once you enter our driveway you will understand why Richmond Country Club is considered a resort-like oasis, hidden from the hustle and bustle of city life.

Our Club has been hosting successful events for more than 40 years. In fact, we recently celebrated our 50th Anniversary! To assist you in the planning of your event, some suggested menus are contained in the following pages. Should you have an interest in something that is not included, we would be happy to discuss the item with you and provide an appropriate quotation. **Please contact our Food & Beverage Manager, Tony Ucheddu at (604) 277-3141 for further information regarding current prices and details.**

Function Information

Planning the Menu

The Club's Food and Beverage Manager is available to share his considerable experience in menu planning for small and large groups.

Please note that although one menu is required for all guests at a function, some dietary substitutes can be arranged beforehand. In the case that some foods are not available, the Club reserves the right to slightly modify the determined menu. With the exception of pastries for special occasions, all food and beverages must be provided by the Club.

Your Function at the Club

Our staff will put their utmost effort into making your function one to remember. Your cooperation is asked on the following points:

The personal touch is important in any function; however, please remember that in keeping with the setting of the Club, all decorations must be of a professional nature and are restricted to certain areas. The use of nails, staples, and tacks on function room walls is not permitted. The use of confetti or rice is not permitted inside the clubhouse or on the grounds. In the event of confetti being used, a labour charge will be assessed to cover clean up costs. It is acceptable to use confetti for table decoration purposes only. The governor or guarantor are responsible for any damage to the Club premises by their guests, or independent contractors working on their behalf during the time when the premises are under their control.

Please make sure personal items are supervised. The Club is not responsible for any damage to or loss of articles. All personal items and decorations must be removed at the end of the function; Richmond Country Club does not provide storage space.

Richmond Country Club does not provide labour or equipment for moving large items in and out of the premises.

Prior approval from the Club's General Manager must be obtained before using the Club name or logo in any advertising.

In the event that Richmond Country Club has to rent additional equipment or specialty items "i.e. glasses, plates, tables, chairs etc." the rental cost will be charged to the party involved.

In accordance with the Health and Liquor Board regulations all food and beverages must be purchased from R.C.C. with the exception of wedding, birthday and anniversary cakes.

A guaranteed minimum of 130 people is required for functions on Saturdays and Sundays before holiday Mondays.

Wedding Receptions

Wedding Receptions at Richmond Country Club include the following services at no extra charge:

- ◆ White tablecloths and napkins
- ◆ Cake knife
- ◆ Cake table skirted and draped
- ◆ Tables for gifts and guest book
- ◆ Cloakroom facilities
- ◆ Votive candles
- ◆ Ample free parking
- ◆ Microphone and podium
- ◆ Easels for seating plan

Booking a Function

Please leave as much time as possible for booking your function. The Club is always busy, especially in key times of the year such as Spring, Summer and the month of December.

A \$1,000.00 non-refundable deposit is required to confirm the booking, with the full estimated balance payable by money order or cash two (2) days before a function. In the event of a cancellation of a function, R.C.C. will retain the non-refundable deposit.

Minimum guarantees are due by 12:00 noon two (2) days prior to a function. The total billing will be based on the greater of either the guaranteed number or actual attendants. Should the number of guests at a function differ significantly from the original number quoted, the Club reserves the right to provide an alternate function room better suited for the group's size. R.C.C. will prepare food based on the final minimum guaranteed numbers and is not responsible for the identical service if actual numbers are more than the guarantee.

General Policy

In accordance with the British Columbia Ministry of Public Safety and Solicitor General, Richmond Country Club is required by law to ask anyone who appears to be under the age of 25 for two pieces of identification. The first piece of ID must include your name, photo, date of birth and signature i.e. driver's license or passport. The second piece of ID must include name and photo or signature i.e. care card or social insurance number. Having two pieces of ID does not guarantee service. If R.C.C. has any doubts about the ID produced, you will not be served.

Provincial liquor laws prohibit alcohol service after 1:00 a.m. Monday through Saturday and 12:00 a.m. on Sundays and holidays.

Smoking and cellular phones are not permitted anywhere inside the clubhouse.

Billing Information

- ◆ Room setup fee: Banquet Room \$400.00 - Dining Room \$200.00 - Both Rooms \$500.00 (maximum 270 people).
- ◆ A 17% gratuity is added to all food and beverage charges.
- ◆ The 12% H.S.T. will be charged on the total amount billed.
- ◆ A fee for the Society of Composers, Authors and Music Publishers of Canada is charged: \$59.17 for music with dancing and \$29.56 for music without dancing.
- ◆ Functions with no hosted bar "cash bar" are subject to a \$120.00 (per bartender) fee "maximum 6 hrs".
- ◆ All prices are subject to change without notice.

Please Note that all reservations and agreements are subject to the Club By-Laws and regulations as determined by the Board of Directors.

An Event at Richmond Country Club is always a Special Event!

Beverage Selections

Highball (Scotch, Gin, Rye, Vodka, Rum, Bloody Marys)

Local Beer

Imported Beer and Cider

Non-Alcoholic Punch

Tequila Punch

Rum, Gin, Vodka Punch

Champagne Punch

All Punches Served by the Gallon

Selection of House Wines:

Red	Bottle	from \$32.00 each
White	Bottle	from \$32.00 each

A more extensive win list is available on request.

Alcoholic beverage prices are subject to 17% Gratuity and 12% H.S.T

Hors D'oeuvre Selection

The following selections are available by the dozen:

Assorted Vegetables with Cream Cheese Wrapped in Filo

Lox on Canapés

Chicken or Beef Sate

Swedish Meatballs

Breaded Chicken Filets

Stuffed Mushrooms

Mini Vegetarian Samosas

Miniature Quiches

Potato Knishes

Egg Rolls

Vegetable Tempura

Deep Fried Wontons

Bruschetta

Sushi Platter

Cheese Platter

Fruit Platter

Vegetable Dip Platter

Minimum Order of 10 Dozen

Minimum 50 People

Minimum 50 People

Minimum 50 People

Buffet Lunch / Brunch Menu Selection

Salads

Tossed Salad
Greek Salad
Potato Salad
Marinated Vegetables
Garbanzo Bean Salad

Choice of 6 of the following items:

Scrambled Eggs
Eggs Benedict or Florentine
Quiche
Crepes with Choice of Filling
Pancakes
Blintzes
Vegetable Pasta: Tortellini, Penne, Fettuccine
Sauces: Tomato, Pesto, Alfredo

Beef Salami
Beef Sausages
Roast Chicken
Veal
Salmon
Sole
Carving: Hot Corned Beef
(Add \$2.00 per person)

Served with:

Potatoes, Rice and Vegetables
Fruit Platter, Assorted Breads & Butter
Coffee & Tea Station

Table-Service Lunch Menu Selection

MENU 1

Spinach Salad
STEAMED or BROILED SALMON
Vegetables & Potato
Peach Melba
Coffee & Tea

MENU 2

Honeydew Melon
SOLE MEUNIÈRE OR POACHED
Vegetables & Potato
Pear Belle-Helene
Coffee & Tea

MENU 3

Gaspacho
VEAL SCALOPPINE
Vegetables & Potato
Strawberry Tart (in season)
Coffee & Tea

MENU 4

Tomato Avocado Salad
CREPES (chicken, asparagus, or mushroom)
Vegetables & Potato
Chocolate Mousse
Coffee & Tea

MENU 5

Mimosa Salad
SALMON QUICHE
Vegetables & Potato
Sherbet
Coffee & Tea

MENU 6

Tomato Gin Soup
VOL AU VENT WITH FILLING
Vegetables & Potato
Fresh Fruit Cup
Coffee & Tea

MENU 7

Daily Soup or Salad
TURKEY CUTLET, LEMON SAUCE
Vegetables & Potato
Ice Cream Choice
Coffee & Tea

MENU 8

Mimosa Salad
BREAST OF CHICKEN
Vegetables & Potato
Strawberry Tart (in season)
Coffee & Tea

MENU 9

Onion Soup
Salad RCC
6 OZ. NEW YORK STEAK, FRENCH FRIES
Vegetables & Onion Rings
Cheesecake
Coffee & Tea

MENU 10

LARGE SEASONAL SALAD
(with choice of chicken, tuna or salmon)

Buffet Dinner Menu Selection

Salads (Choice of 6)

Tossed Salad
Beetroot Salad
Fennel Salad
Marinated Vegetables
Greek Salad
Bean Salad
Potato Salad
Tomato Salad
Oriental Salad
Pasta Salad
Garbanzo Bean Salad
Caesar Salad

Hot Pastas (Choice of 2)

Linguine
Fettuccine
Penne
Tortellini
Ravioli
Spaghetti
Sauces: Tomato, Cream, Pesto

Desserts (Choice of 6)

English Sherry Trifle
Chocolate Mousse
Rice Pudding
Cheesecake
Assorted Fruit Pies
Fresh Fruit Platter
Carrot Cake
Lemon Meringue Pie
Ice Cream
Assorted French Pastries

Main Hot Dishes (Choice of 3)

Roast Chicken with Herbs
Veal Scaloppine
Lamb Chops
Salmon Filet
Halibut
Sole
Curry Chicken
Beef Stroganoff
Filet of Sole

Regular Carvings (Choice of 1)

Roast Baron of Beef
Roast Turkey
Corned Beef
Leg of Lamb
Baron of Veal

Premium Carvings (Choice of 1)

Prime Rib
New York
Denver Leg

Served with:

Potatoes, Rice and Vegetables
Assorted Breads & Butter
Coffee & Tea Station

Minimum 60 People

Dinner Selection

MENU 1

Choice of Salad or Soup
STEAMED OR BROILED SALMON
Choice of Dessert
Coffee & Tea

MENU 2

Choice of Salad or Soup
ROAST PRIME RIB OF BEEF
Choice of Dessert
Coffee & Tea

MENU 3

Choice of Salad or Soup
VEAL WITH MUSHROOMS
Choice of Dessert
Coffee & Tea

MENU 4

Choice of Salad or Soup
TOURNEDOS OF BEEF
Choice of Dessert
Coffee & Tea

MENU 5

Choice of Salad or Soup
NEW YORK STEAK
Choice of Dessert
Coffee & Tea

MENU 6

Choice of Salad or Soup
HALIBUT (garnished)
Choice of Dessert
Coffee & Tea

MENU 7

Choice of Salad or Soup
**HALFROAST CHICKEN TARRAGON
(OR BONELESS BREAST OF CHICKEN), garnished**
Choice of Dessert

MENU 8

Choice of Salad or Soup
THREE FILETS (BEEF, LAMB, VEAL)
Choice of Dessert
Coffee & Tea

MENU 9

Choice of Salad or Soup
RACK OF LAMB (CASSIS SAUCE)
Choice of Dessert
Coffee & Tea

MENU 10

Choice of Salad or Soup
**½ BREAST OF CHICKEN WITH
4 OZ. FILET OF BEEF**
Choice of Dessert
Coffee & Tea

All dinners are served with fresh seasonal vegetables and potato of your choice.

Buffet Barbeque / Chinese Menu Selection

Barbecue Buffet

Salads (6)

Greek Salad
Potato Salad
Caesar Salad
Marinated Vegetable Salad
Tossed Salad
Bean Salad

Hot Pastas (Choice of 2)

Linguine
Fettuccine
Penne
Tortellini
Ravioli
Spaghetti
Sauces: Tomato, Cream, Pesto

Hot Dishes (4)

New York Steak
Barbecued Chicken
Maui Style Ribs
Barbecued Salmon Filet

Served With:

Fries or Baked Potato
Fresh Vegetables, Garlic Bread
Assorted Pies and Ice Cream Bar
Fresh Fruit Platter
Coffee & Tea

Chinese Buffet

Wonton Soup

Salads

Sunomono Salad
Oriental Salad
Garbanzo Bean Salad
Tossed Salad

Choice of 8 of the following:

Sweet & Sour Beef
Barbecued Duck
Barbecued Veal
Lemon Chicken
Chicken Sui Choy
Beef in Hot Sate Sauce
Deep Fried Wontons
Sesame Steamed Halibut
Almond Chicken
Deep Fried Chicken Wings
Sweet & Sour Chicken
Beef in Oyster Sauce
Fish Ball Cantonese
Meat Ball Cantonese
Green Pepper with Fish Stuffing
Egg Rolls (with Plum Sauce)

Served With:

Chinese Vegetables
Fried Rice
Chinese Noodles

Minimum 60 People