



RIDEAU CLUB

events package

2023-2024

RIDEAU CLUB

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great food is our passion

Our goal at the Rideau Club is to provide the best tasting food using ingredients that are fresh, seasonal, and locally sourced when possible. Passion and respect for the food are evident in the careful creation and presentation of each dish.

Have an occasion that requires a very special menu? Our Executive Chef, Eric Meloche, would be happy to collaborate with you to create a custom menu that will be unique to your event.

To inquire about room or date availability, banquet packages, or to book your special event, please contact:

Jennifer Lodato
Events and Catering Manager
events@rideauclub.ca
613-233-7787 ext. 236



breakfast selections

All breakfast selections include freshly brewed regular and decaffeinated coffee and a selection of fine teas

Priced per person

CONTINENTAL | 28

Minimum of 10 guests

Chilled juices
Selection of croissants, chocolaines, and fruit Danishes
Butter and jams
Sliced seasonal fruit and berries
Individual flavoured yogurts

WELLNESS BREAKFAST | 32

Minimum of 10 guests

Chilled juices
Gluten free muffins
Homemade granola and protein bars
Yogurt parfaits
Sliced seasonal fruit and berries
Selection of whole fruits

THE RIDEAU HOT BREAKFAST | 36

Minimum of 20 guests

Scrambled eggs with chives
Crispy bacon
RC apple breakfast sausage
Hashbrown potatoes with onions and herbs
Roasted tomatoes
Sautéed button mushrooms

Prices are subject to an 18% service charge and HST

breakfast enhancements

Priced per person

COLD

Mixed Berry Parfait | 8

Vanilla yogurt, chocolate granola

Canadian Smoked Salmon | 14

Red onion, capers, lemon cream cheese, mini bagel

Canadian Farmhouse Cheese Selection | 12

Seasonal preserve, dried fruit, walnut loaf

HOT

Breakfast Sandwich | 12

Farm egg, white cheddar, tomato, English muffin

Lemon Poppyseed French Toast | 12

Strawberry compote, lemon curd

Eggs Florentine | 13

Sautéed spinach, English muffin, Hollandaise

Classic Eggs Benedict | 15

Peameal bacon, English muffin, Hollandaise

OMELETTES & EGG STATION | 14

Mushroom, bell pepper, scallion, onion, tomato, ham, cheddar, goat cheese

*Prepared by a Chef attendant at \$75 per hour
for a minimum of 2 hours per station*

Prices are subject to an 18% service charge and HST

breakouts

MORNING COFFEE BREAK

Priced per dozen

- Assorted breakfast breads | 48
- Selection of croissants, chocolatines and fruit danish | 48
- Assorted muffins | 48
- Assorted mini donuts | 36
- Buttermilk scones, butter, strawberry jam, whipped cream | 60
- Sliced seasonal fruit and berries | 12 per person

AFTERNOON COFFEE BREAK

Priced per dozen

- Signature Club cookies | 36
- Assorted homemade granola and energy bars | 48
- Jumbo pretzels with mustard and cheese sauce | 48

Priced per person

- Tricolour tortilla chips with salsa fresca, guacamole, lime sour cream | 8
- Crispy pita with hummus, babaghanoush, beetroot moutabel | 8
- Seasonal vegetable crudités with dips | 7

Prices are subject to an 18% service charge and HST

Lunch selections

All lunch selections include freshly brewed regular and decaffeinated coffee and a selection of fine teas

Priced per person

CHEF'S DAILY CREATION - BUFFET | 45

Minimum of 10 guests

CHEF'S SOUP OF THE DAY

~

CHEF'S SELECTION:

Two salads
Two sandwiches
Two desserts

EXPRESS DELI LUNCH - PLATED | 39

10 to 25 guests

CHEF'S SOUP OF THE DAY

~

CHEF'S SELECTION OF A SANDWICH OR A WRAP

(Select one)

Served with a side of salad

SEASONAL FRUIT & SORBET

Prices are subject to an 18% service charge and HST

CREATE YOUR OWN LUNCH BUFFET | 49

Minimum of 20 guests

SOUPS

Select one option

Wild mushroom and thyme

Roasted tomato and fennel

Carrot and ginger, coconut milk

Arabic lentil with cumin and parsley

Potato and leek

SALADS AND COLD APPETIZERS

Select two options

Organic baby lettuces, cherry tomato, cucumber,
red wine vinaigrette

Baby kale Caesar, bacon, parmesan, garlic croutons

Fusilli pasta salad, basil pesto, cherry tomato, olive

Grilled vegetable salad, balsamic vinaigrette

Beetroot, arugula, goat cheese with citrus vinaigrette

Potato salad with dill crème fraîche and smoked
salmon

Roasted garlic hummus & pita bread

Babaghanoush & pita bread

Additional selections available at 6 per person

SANDWICHES

COLD

Select one option

Turkey club wrap, romaine, tomato, bacon, herb mayo

Roast beef, white cheddar, horseradish cream, arugula

Buttermilk fried chicken, sriracha mayo, vinegar slaw

Smoked salmon tartine, red onion, cucumber, caper
remoulade

Additional cold sandwich available at 7 per person

HOT

Select one option

Grilled chicken panini, baby spinach, provolone

Tomato, buffalo mozzarella, pesto panini

Cubano with ham, Swiss cheese, pickles, Montreal
smoked meat on marble rye, juniper kraut, mustard

Gluten free bread available upon request

Additional selections available at 9 per person

SWEETS

Select two options

Mini lemon tarts

Almond apricot squares

Salted caramel and chocolate mousse tart

White chocolate mousse with seasonal berries

Signature Club cookies

Chocolate brownies

Additional sweet options available at 6 per person

Prices are subject to an 18% service charge and HST

plated selections

Menus must be pre-determined with one starter, one entrée, and one dessert option for a group of 20 or more.

Pre-determined split entrée options of up to two selections (+ veg option) are available with the highest priced entrée charged.

Place cards with an indicator of entrée selections for each person in attendance must be provided.

Place cards can be prepared by the Club for a nominal fee.

Priced per person

SOUPS

Soup of the day | 12

From the bounty of the Valley

Agra Farms local mushroom soup | 13

Chive, crispy shallot

Maple roasted butternut squash soup | 14

Duck confit, spiced cream

SALADS

Broadwood Farms organic greens | 14

Seasonal vegetables, raspberry vinaigrette

Acorn Creek Farms beetroot salad | 15

Feta, strawberry, frisée, citrus vinaigrette

Poached pear and endive salad | 16

Blue cheese, walnut bread, Port wine reduction

APPETIZERS

Heirloom tomato and buffalo mozzarella | 16

Black olive, basil pesto

Air dried beef Carpaccio | 17

Ricotta, herb breadcrumbs, baby arugula

Chilled seafood cocktail | 18

Broadwood Farms organic greens, Marie Rose

SORBETS | 6

Limoncello

Seasonal fruit

Pink grapefruit and mint

Basil and lime

Prices are subject to an 18% service charge and HST

lunch entrée selections

Ontario Chicken Supreme | 36

Mascarpone and chive polenta, seasonal vegetables, thyme jus

Pan Roasted Salmon | 38

Crab and asparagus risotto, sauce vierge

Ontario AAA Beef Striploin | 42

Potato purée, seasonal vegetables, red wine jus

dinner entrée selections

Ontario Chicken Supreme | 36

Mascarpone and chive polenta, seasonal vegetables, thyme jus

Pan Roasted Branzino | 36

Cannellini bean ragout, Tuscan kale, sauce vierge

Atlantic Halibut | 38

Crab and asparagus risotto, tomato chutney

Ontario AAA Beef Ribeye | 45

Potato purée, seasonal vegetables, red wine jus

Rack of Lamb | 48

Rosemary potato gratin, seasonal vegetables, mint jus

AAA Beef Tenderloin | 55

Potato purée, seasonal vegetables, red wine jus

entrée enhancements

Lobster tail | 32

Three jumbo shrimp | 21

vegetarian option

Agra Farms Mushroom Risotto | 30

Baby spinach, shallot, coconut milk

Prices are subject to an 18% service charge and HST

dessert selections

Priced per person



Fruit and sorbet | 13

Crème brûlée, fresh berries | 14

Deconstructed lemon meringue tart | 14

Maple pouding chômeur, vanilla ice cream | 14

Hummingbird's single origin chocolate mousse | 16
fresh berries

Prices are subject to an 18% service charge and HST

hors d'oeuvres & canapés

Priced per dozen

PREMIUM COLD CANAPÉS | 48

Goat cheese and fig tart
Tomato and basil bruschetta, herb crostini
Avocado, cucumber and basil gazpacho
Beef bresaola, herb and black pepper ricotta, grissini
Manchego, chorizo, olive skewer

PREMIUM HOT CANAPÉS | 48

Cheese arancini, tomato fondue
Vegetable spring roll, chili sauce
Vegetable samosa, mint raita
Asparagus tempura, citrus mayonnaise
Herb polenta, crispy mushroom

DELUXE COLD CANAPÉS | 60

Smoked steelhead trout, lemon dill, sesame cone
Tuna tartare, sesame, scallion, soy cone
Prawn summer roll, glass noodle, Thai basil
Smoked duck, onion marmalade, toasted brioche

DELUXE HOT CANAPÉS | 60

Malaysian style chicken satay, peanut sauce
Crispy duck spring roll, hoisin sauce
Achiote shrimp, avocado mousse, crispy corn chips
Peruvian beef antichutos, limo chili
Shrimp tempura, spicy aioli

Prices are subject to an 18% service charge and HST

reception stations & displays

Priced per person

CHIPS AND DIPS BAR | 16

Garlic hummus, babaghanoush, beetroot moutabel, salsa fresca, guacamole, lime sour cream, tricolour tortilla chips, grilled pita Homemade kettle chips

ASSORTED LOCAL & IMPORTED CHEESES | 15

Seasonal preserve, dried fruit, nuts, crackers, walnut loaf and crostini

CHARCUTERIE STATION | 16

Selection of cured meats, pickles, marinated olives, condiments, bread selection

CRUDITÉS BAR | 12

Carrot, celery, cherry tomato, romaine spears, bell peppers, cauliflower, blue cheese dressing, buttermilk ranch

ANTIPASTO STATION | 18

Artisanal cheese, seasonal preserve, walnut bread, cured meats, pickled olives, toasted baguette, assorted dips, grilled pita, grilled vegetables with balsamic and olive oil, selection of crudités, buttermilk ranch

POTATO MARTINI BAR | 21

Chef attended station

Roasted garlic potato purée with the following toppings:

- Beef short ribs
- Shrimp creole
- Sautéed local mushroom & herbs

Prepared by a Chef attendant at \$75 per hour, minimum of 2 hours.

GOURMET SLIDER BAR | 21

Chef attended station

Beef and aged cheddar, caramelized onion
Montreal smoked meat, kraut, yellow mustard
Blue crab cake, vinegar slaw, creole mayo
Served on mini brioche

PASTRY SHOP | 18

Carrot cake pops, brown sugar frosting
Seasonal fruit pavlova
Pistachio macaroon
Chocolate mousse tart, sea salt caramel
Profiterole, vanilla pastry cream
Chocolate brownies
Signature Club cookies

Priced per dozen

EAST-COAST SEAFOOD BAR

Raspberry Point oysters | 60

Citrus poached prawns | 48

Shallot mignonette, cocktail sauce, lemons and limes

Available as a Chef attended station - live shucking

Prices are subject to an 18% service charge and HST

reception bundles

SILVER | 35

Minimum 30 guests

Passed

Avocado, cucumber and basil gaspacho
Tomato and basil bruschetta, herb crostini
Peruvian beef anticuchos, limo chili
Vegetable spring roll, chili sauce

Stationed

Artisanal cheese, seasonal preserve, walnut bread
Cured meats, pickled olives, toasted baguette
Assorted dips, grilled pita
Grilled vegetables with balsamic and olive oil

PLATINUM | 75

Minimum 30 guests

Passed

Vegetable samosa, mint raita
Prawn summer roll, glass noodle, Thai basil
Beef bresaola, herb and black pepper ricotta, grissini
Malaysian style chicken satay, peanut sauce
Crispy duck spring roll, hoisin sauce

Stationed

Artisanal cheese, seasonal preserve, walnut bread
Cured meats, pickled olives, toasted baguette
Assorted dips, grilled pita
Grilled vegetables with balsamic and olive oil
Citrus poached prawn cocktail
Beef slider, aged cheddar, caramelized onion
Chocolate mousse tart, sea salt caramel
Seasonal fruit pavlova

GOLD | 55

Minimum 30 guests

Passed

Beef bresaola, herb and black pepper ricotta, grissini
Asparagus tempura, citrus mayonnaise
Tuna tartare, sesame, scallion, soy cone
Achiote shrimp, avocado mousse, crispy corn chip
Crispy duck spring roll, hoisin sauce

Stationed

Artisanal cheese, seasonal preserve, walnut bread
Cured meats, pickled olives, toasted baguette
Assorted dips, grilled pita
Grilled vegetables with balsamic and olive oil
Carrot cake pops, brown sugar frosting
Profiterole, vanilla pastry cream



Prices are subject to an 18% service charge and HST

host bar

ALCOHOLIC

Glass of Rideau Club Wine | 12
Imported & Craft Beer | 10
Mixed Drinks - 1.5oz | 10
Martinis and Special Cocktails | 12
House Wine Bottle | 50
Cava or Prosecco bottle | 55

NON-ALCOHOLIC

Sparkling | 4
Sparkling Lg | 8
Speciality Italian soda | 6
Soft Drink | 3
Fruit Juice | 3
Bottled Water ESKA 500ml | 3
ESKA Still 750ml | 10

All alcoholic beverages will be served in accordance with the Alcohol & Gaming Commission of Ontario.

catering wine list

WHITES / BLANCS

BLANC, Vendanges Nocturnes, Laurent Miquel, Languedoc-Roussillon, France | 50
CHARDONNAY, Ironstone Vineyards, California, USA | 59
CHABLIS, Domaine Dampt, Bourgogne, France | 99
PINOT GRIGIO, Kupelwieser, Trentino-Alto Adige, Italy | 65
SAUVIGNON BLANC, Torrent Bay, Motueka, New Zealand | 65
RIESLING, Solid Ground, VQA Twenty Mile Bench, Canada | 55

ROSÉ

ROSE, Domaine de Triennes, Coteaux Varois, Provence, France | 55

REDS / ROUGES

ROUGE, Vendanges Nocturnes, Laurent Miquel, Languedoc-Roussillon, France | 50
CABERNET SAUVIGNON, Ironstone California, USA | 59
BORDEAUX, Château Les Vieux Orme, Lalande de Pomerol, France | 89
PINOT NOIR, Bachelder 'Perfum' VQA Niagara Lakeshore, Canada | 65
CHIANTI, Torre a Cona Collio Fioretini, Tuscan, Italy | 75
SHIRAZ, Wakefield Vineyards 'Heritage' Victoria, Australia | 55
MERLOT, Stratus VQA Niagara, Canada | 85
MALBEC, Remolinos Vineyard, Fina Decero, Angelo, Argentina | 75

SPARKLING / VINS MOUSSEUX

PROSECCO, Jeio Cuveè Brut, Bisol, Veneto, Italy | 55
CAVA BRUT, Parés Baltà, Côte Méditerranéenne, Spain | 55

ADDITIONAL INFORMATION

Bar minimum consumption of \$450 or a bartender fee of \$100 applies

Members and guests may provide their own wines if not available for purchase through the Club

Corkage fee | 30

Prices are subject to an 18% service charge and HST

supplies & equipment

AUDIOVISUAL & EQUIPMENT RENTAL

Easel/Flip Chart | 20
Podium | 75
Polycom | 85
Data Projector | 50
Power Station | 25
Splitter | 50
Owl | 350
Screen | 50
55" / 75" Flat Screen TV | 180 / 250
42" High Cruiser Table | 25 (*includes black linen*)
Piano Rental (includes tuning) | 300

SUNDRIES

Custom Fresh Flower Rental | Upon Request
B&W / Colour Photocopy | .35 / .50
Place Card | 1
Printed Place Card | 2.5
Custom Printed Menu | 4
Large Print Out | 10

SOUND SYSTEM

Wireless System | 130
Podium with Microphone | 14



Prices are subject to HST

general information

DRESS CODE & CELL PHONES

Members and guests are required to conform to the approved standards of attire at all times. Disregard for the Club's Dress Code Policy may result in the refusal of admission. Please [click on this link](#) for detailed information on our dress code.

MEDIA

Photographers, videographers, camera operators and media reporters shall not be invited, in that capacity, to the Rideau Club premises without special, written authorization. Discretion with regards to content posted on social media channels for personal or professional use is expected. Photographs and videos must not include individuals who have not given their express consent, including Club employees.

PRICES

With market price fluctuations the prices are valid for 60 days of the booking confirmation.

Prices are subject to an 18% service charge and HST.

A 15% facility fee will be applied to all member sponsored functions and events when a member is not in attendance and/or the bill is not posted to the sponsoring member's account. The facility fee will be added to the total charges billed, before taxes.

MENU SELECTIONS

Menu and wine selections must be confirmed a minimum of ten business days (2 weeks) prior to the event.

FINAL AND GUARANTEED

The guaranteed numbers are due three (3) business days before the event.

CANCELLATION AND DEPOSIT

Please refer to your Catering and Event Agreement for the cancellation and deposit policies.

PAYMENT WITH CREDIT CARD

Pre-arranged payment by Visa or Mastercard is available. An administration fee of 2.4% will be applied to the total amount charged to the credit card.

OTHER TERMS AND CONDITIONS

Please refer to your Catering and Event Agreement and Contract for a complete list of event booking terms and conditions.

room minimum

The following food and beverage minimums (before service charge, facility fee, and HST) are required in order to book and utilize a private function space. Any unspent food and beverage minimum will be billed accordingly.

Please speak to the Catering & Events Manager for more information.

Room	7am to 10am	11am to 4pm	5pm to 10pm
Borden	\$350	\$450	\$650
Karsh	\$450	\$550	\$1000
Laurier	\$750	\$1250	\$1500
MacDonald	\$1200	\$2000	\$3000
Pearson	\$1200	\$2000	\$3000
Main Dining	\$3000	\$4500	\$5000
Lounge	May be reserved for private events in the evening or on weekends.		\$5000 Existing setup Reset fee of up to \$250 may apply.
Club Room	May be reserved for private events in the evening or on weekends.		\$2000 Existing setup Reset fee of up to \$250 may apply.
Library	May be reserved for private events in the evening or on weekends.		\$1000 Existing setup Reset fee of up to \$250 may apply.



RIDEAU CLUB

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