



RIDEAU CLUB

Wedding Package



Congratulations

*S*tep into the Rideau Club, where romance meets elegance, and every detail is designed to make your special day unforgettable. The Rideau Club offers a breathtaking backdrop for your love story—whether you're envisioning a grand celebration or an intimate gathering. From our distinguished and intimate setting to world class dining and service, we provide the perfect canvas to bring your wedding vision to life.

With customizable wedding and event packages, expert event coordination, and a commitment to excellence, we ensure your journey to "I do" is seamless and stress-free. Let us help you create memories that last a lifetime.

Ready to fall in love with our Club? Let's begin planning the celebration you deserve. Contact us for your personalized site tour. We would be happy to answer any questions you may have about creating your unforgettable day.

-The Rideau Club Events Team

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Wedding Package Details



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PREMIUM PACKAGE

\$165 per Person

Welcome glass of sparkling wine

Selection of passed premium hot and cold canapés

Your selection of a three-course plated dinner (chicken or seafood) in addition to a vegetarian option

Red and white house wines during dinner

Coffee, decaffeinated coffee, and tea

Late night station (*One choice*)

Free weekend guest parking

DELUXE PACKAGE

\$199 per Person

Welcome glass of sparkling wine

Selection of passed deluxe hot and cold canapes

Your selection of a three-course plated dinner (beef, chicken, or seafood) in addition to a vegetarian option

Red and white house wines during dinner

Coffee, decaffeinated coffee, and tea

Late night stations (*Choice of two*)

Complimentary menu tasting for the bride and groom

Free weekend guest parking

Cocktail Reception

PREMIUM COLD CANAPÉS

- Goat cheese and spiced pear tartlet (VG)
- White bean hummus, lemon, herb crostini (V)(DF)
- Manchego, chorizo, olive skewer (GF)
- Red pepper and ricotta tart (GF)(VG)
- Tomato bruschetta, herb crostini (V)(DF)

PREMIUM HOT CANAPÉS

- Cheese arancini, tomato fondue (VG)
- Vegetable spring roll, chili sauce (DF)(VG)
- Vegetable samosa, mint raita (VG)
- Crispy filo asparagus, lemon mayonnaise (VG)
- Korean fried cauliflower (V)

DELUXE COLD CANAPÉS

- Steelhead trout tartar, lemon, dill, sesame cone
- Tuna Nikkei, sesame, scallion, soy cone (DF)
- Smoked salmon and lemon roulade, cucumber, dill (GF)
- Smoked duck breast, strawberry, toasted brioche
- Scallop crudo, mango, cilantro, chili (GF)(DF)

DELUXE HOT CANAPÉS

- Malaysian-style chicken satay, peanut sauce (N)(GF)
- Tandoori lamb chop, mint emulsion (GF)
- Crab and sweet corn croquettes, Cajun remoulade (DF)
- Shrimp tempura, spicy aioli (DF)(GF)
- Seared scallop bacon jam, chive (GF)

Plated Dinner Menu



SOUPS

Creamy Mushroom Velouté

Crispy shallot, chive (VG)(GF)

Curried Cauliflower Soup

Garam masala, coconut (VG)(GF)

Maple Roasted Butternut Squash Soup

Spiced Chantilly cream (VG)(GF)

East Coast Seafood Chowder

Double smoked bacon

SALADS

Broadwood Farms Organic Greens

Cherry tomato, cucumber, radish, house vinaigrette (GF)(V)(DF)

Acorn Creek Farms Beetroot Salad

Feta, strawberry, frisée, citrus vinaigrette (GF)(VG)

Heirloom Tomato and Buffalo Mozzarella

Pinenut gremolata (VG)(N)(GF)

Poached Pear and Endive Salad

Blue cheese, walnut bread, port wine reduction (VG)(N)

COLD APPETIZERS

Bella Casara Burrata

English peas, mint, lemon (VG)(GF)

Scallop Crudo

Mango, cilantro, chili (GF)(DF)

AAA Beef Carpaccio

Pangritata, Grana Padano, baby arugula

HOT APPETIZERS

Butternut Squash Risotto

Black trumpet mushroom, pinenut gremolata (VG)

Pan Seared Atlantic Scallops

English peas, wild mushroom, lemon (GF)

Wild Mushroom Vol au Vents

Red currant, shallot, rosemary (VG)

Plated Dinner Menu

MAIN COURSE

Agra Farms Mushroom Risotto

Baby spinach, shallot, coconut milk (V)(GF)(DF)

Ontario Chicken Supreme

Creamy herb polenta, seasonal vegetables, thyme jus (GF)

Pan Roasted Branzino

Cannellini bean ragout, Tuscan kale, sauce vierge (GF)

Miso Glazed Salmon

Bok choy, black rice, coconut, lemon grass (GF)(DF)

Atlantic Halibut

Asparagus risotto, lemon chermoula (GF)

Ontario AAA Beef Striploin

Potato purée, seasonal vegetables, red wine jus (GF)

AAA Beef Tenderloin

Potato purée, seasonal vegetables, red wine jus (GF)

Herb Crusted Rack of Lamb

Rosemary potato gratin, seasonal vegetables, mint jus (GF)



Plated Dinner Menu

DESSERT

Seasonal Fruit and Sorbet (V)(GF)(DF)

Vanilla Pot de Crème

Seasonal berries (GF)(VG)

Double Lemon Tart

Meringue, confit, raspberry (VG)

Passion Fruit Cheesecake

Mint, strawberry compote (VG)

Chocolate Fondant

Vanilla ice cream (VG)



Late Night Stations

GOURMET SLIDER BAR

Beef and aged cheddar, caramelized onion
Buttermilk fried chicken, spicy mayo
Blue crab cake, vinegar slaw, creole mayo
Served on mini brioche bun

STREET FOOD STATION

Crispy nachos served with melted cheese, guacamole, sour cream, and fresh salsa
Mini burritos filled with your choice of spiced chicken, grilled vegetables and cheese
Served with jalapeños, chipotle aioli, and other classic toppings

CLASSIC POUTINE

Hand-cut fries, St-Albert curds and gravy

FRENCH PASTRY SHOP

Assorted macarons
Crunchy vanilla profiteroles
Mini fruit tart



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Beverage Packages

HOST BAR

Charges are based on actual consumption and
billed to the host accordingly.

CASH BAR

Guests pay individually for their own beverages.

DRINK TICKETS

Charges are based on the number of drink tickets purchased.
Tickets can be distributed at the host's discretion.



Bar Service

PREMIUM HOST BAR

BAR BRANDS INCLUDED:

- Johnnie Walker Red Label Scotch
- Bacardi White Rum
- Polar Ice Vodka
- Beefeater Gin
- Canadian Club Rye

DOMESTIC AND IMPORTED BEER INCLUDED:

- Local Craft Beers
- Michelob Ultra
- Stella
- Heineken
- Corona 0.0

NON-ALCOHOLIC BEVERAGE INCLUDED:

- Soft Drinks, Perrier Water and Juice

DELUXE HOST BAR

BAR BRANDS INCLUDED:

- Johnnie Walker Black Scotch
- Grey Goose Vodka
- Crown Royal Rye
- Captain Morgan Dark Rum
- Bacardi White Rum
- Tanqueray Gin
- St. Remy Napoleon Brandy
- Baileys and Kahlua

DOMESTIC AND IMPORTED BEER INCLUDED:

- Local Craft Beers
- Michelob Ultra
- Stella
- Heineken
- Corona 0.0

NON-ALCOHOLIC BEVERAGE INCLUDED:

- Soft Drinks, Perrier Water and Juice



General Information



CEREMONY:

Should you wish to have the wedding ceremony in one of our private rooms on the wedding day, an additional room setup fee of \$1,000 will apply.

MENU SELECTION:

The final menu selection must be made thirty (30) days before the wedding date. Should you wish to provide your guests with more than one entrée (maximum two plus one vegetarian), the selections must be pre-determined and submitted ten (10) days before your event. A seating plan and place cards with entrée selections indicated will be required.

CATERING:

All food and beverage product and services are provided by the Rideau Club. Couples are welcome to bring in a wedding cake from an external vendor, should they wish.

DRESS CODE:

For additional information, please check the website: [Policies/Dress Code - Rideau Club Ottawa](#)

MINIMUM SPEND REQUIRED:

For weekend weddings, a minimum food and beverage spend of \$12,000 is required. For weekday events (Monday to Friday), regular food and beverage minimums will apply.

Food and beverage charges are subject to an 18% gratuity, 13% HST, and a 15% Facility Fee (*if applicable*). Additional charges such as unspent food and beverage minimums, equipment rentals, place cards, ceremony fees, printing, etc. are subject to 13% HST and a 15% Facility Fee (*if applicable*).

FACILITY FEE:

A 15% Facility Fee will be applied to all non-member weddings and to member-sponsored weddings when the sponsoring member is not in attendance and the invoice is not billed to the member's account. The 15% Facility Fee will be added to the total charges billed before taxes.

CANCELLATION AND PAYMENT POLICIES:

Please refer to your booking agreement for cancellation and payment policies.