



RIDEAU CLUB

events
package

2025/2026

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

Priced per person

CONTINENTAL BREAKFAST | 32

Minimum of 10 guests

Chilled orange juice
Assorted croissants, chocolatines and Danish
Whipped butter and preserves
Gluten free muffins
Sliced seasonal fruit and berries
Yogurt parfaits

THE RIDEAU CLUB BREAKFAST BUFFET | 45

Minimum of 25 guests

Seasonal fruit and berries
Yogurt parfaits
Scrambled eggs with chives
Crispy Bacon & pork sausage
Breakfast potatoes
Roasted tomatoes
(D)(G)

Prices are subject to an 18% service charge and HST

breakfast enhancements

*Priced per person
Minimum 10 guests*

All breaks include freshly brewed regular and decaffeinated coffee, and a selection of fine teas.

Freshly Baked Breakfast Pastries 14

Croissant, chokolatine, and Danish
(VG)

Canadian Farmhouse Cheese Selection 16

Seasonal preserve, dried fruit,
cranberry walnut loaf
(N)

Smoked Salmon 17

Pickled red onion, capers,
parsley, and lemon
(GF)

Steel-Cut Oatmeal 14

Spiced walnuts, raisins, cinnamon sugar
(VG)(N)

Challah French toast 16

Mixed berry compote,
whipped maple cream
(VG)

Eggs Florentine 18

English muffin, baby spinach,
hollandaise sauce
(VG)

Prices are subject to an 18% service charge and HST

breakouts

MORNING COFFEE BREAK

- Assorted loaf cakes | 50/dozen (VG)(N)
- Selection of viennoiserie | 50/dozen (VG)
- Homemade Granola Bars | 50/dozen (VG)(N)
- Buttermilk scones | 50 (VG)
- Buttermilk scones, butter, strawberry jam, whipped cream | 62/dozen (VG)
- Sliced seasonal fruit and berries | 16/person (GF)(VG)

AFTERNOON COFFEE BREAK

- Signature Club cookies | 44/dozen (VG)
- Seasonal vegetable crudités with dips | 11/person (GF)(VG)
- Warm pretzel knots, mustard, cheese sauce | 48
- Tricolour tortilla chips with salsa fresca, guacamole and lime sour cream | 13/person
- Hummus, babaghanoush, beetroot moutabel, grilled pita | 14/person (VG)
- Sliced seasonal fruit and berries | 16/person (GF)(VG)

Prices are subject to an 18% service charge and HST

lunch buffets

Minimum 20 guests

CHEF'S DAILY BUFFET CREATION | 48/PERSON

**Chef's Soup of the Day
Two salads
Two sandwich selections
Two desserts**

Prices are subject to an 18% service charge and HST

CUSTOM LUNCH BUFFET | 74/PERSON

Minimum 20 guests

Create your own buffet with the following selections:

SOUPS

Select one option

Wild mushroom and thyme (GF)(VG)
Creamy tomato and basil (GF)(VG)
Carrot and ginger, coconut milk (GF)(DF)(V)
Arabic lentil with cumin and parsley (GF)(DF)(V)
Potato and leek (GF)(VG)

SALADS AND COLD APPETIZERS

Select two options

Organic baby lettuces, cherry tomato, cucumber, red wine vinaigrette (VG)(GF)
Baby kale Caesar, bacon, parmesan, garlic croutons (D)(G)
Fusilli pasta salad, basil pesto, cherry tomato, and olive (G)(D)
Grilled vegetable salad, balsamic vinaigrette (GF)(VG)
Beetroot, arugula, and goat cheese, citrus vinaigrette (D)(GF)
Potato salad with dill crème fraiche and smoked salmon (D)(GF)
Roasted garlic hummus & grilled pita bread (VG)(DF)
Beetroot moutabel & grilled pita bread (VG)
Babaghanoush & grilled pita bread (G)

Additional selections available at 6/ person

SANDWICHES

COLD

Select two options

Turkey pesto wrap, mozzarella, tomato, mixed greens
Roast beef, white cheddar, horseradish cream, arugula
Tomato, buffalo mozzarella, basil, olive focaccia (VG)
Ham and cheese baguette, dijonnaise
Smoked salmon tartine, lemon caper cream cheese, mixed greens

HOT

Select one option

Falafel wrap, hummus, lettuce, onion, tomato chermoula
Cubano with ham, Swiss cheese, mustard and pickles
Montreal smoked meat on marble rye, juniper kraut, Dijon mustard
Buttermilk fried chicken, sriracha mayo, vinegar slaw (D)(G)
Beef & cheddar wrap, pickles, red onion, horseradish cream

Additional selections available at 8/person

SWEETS

Select two options

Carrot cake, cream cheese frosting
Red velvet cake
Pistachio macaroons
Tiramisu
Dark chocolate tart
Vanilla profiterole (G)(D)(N)

Additional selections available at 6/person

Prices are subject to an 18% service charge and HST

lunch/dinner set menus

Set menus including one starter, one entrée, and one dessert are required for groups of 20 or more. Pre-determined selections for main course are available, up to 2 choices, with the highest priced entrée charged. Place cards with an indicator of selections for each person in attendance must be provided. Place cards can be prepared by the Club for a nominal fee. One additional starter and dessert option are available with a supplement applied.

Priced per person
Minimum 20 guests

LUNCH SET MENU 1

65

Creamy Mushroom Velouté

Crispy shallot, chive
(VG)

Ontario Chicken Supreme

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

Vanilla Pot de Crème

Seasonal berries
(VG)

LUNCH SET MENU 2

75

Heirloom Tomato and Buffalo

Mozzarella
Arugula, basil, balsamic
(GF)

Miso Glazed Salmon

Bok choy, black rice, coconut,
lemongrass
(DF)(GF)

Double Lemon Tart

Meringue, confit, raspberry
(VG)

DINNER SET MENU 1

90

Bella Casara Burrata

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

or

East Coast Seafood Chowder

Smoked bacon, chive oil

Ontario AAA Beef Striploin

Potato puree, seasonal vegetables,
red wine jus

Passionfruit cheesecake

Mint, strawberry compote
(VG)

DINNER SET MENU 2

105

Pan Seared Atlantic Scallops

English peas, lemon
(GF)

or

Acorn Creek Farm's Beetroot salad
Feta, strawberry, frisée, citrus vinaigrette
(GF)(VG)

Ontario AAA Beef Tenderloin

Potato puree, seasonal vegetables,
red wine jus

Chocolate Fondant Vanilla Ice Cream

DINNER SET MENU 3

110

Pan Seared Atlantic Scallops

English peas, lemon
(GF)

or

Bella Casara Burrata

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

Ontario AAA Beef Tenderloin

Potato puree, seasonal vegetables,
red wine jus

or

Atlantic Halibut

Asparagus risotto, lemon chermoula
(GF)

Chocolate Fondant Vanilla ice Cream

(VG)

Prices are subject to an 18% service charge and HST

À la carte plated

*Priced per person
Minimum 20 guests*

SOUPS, SALADS AND APPETIZERS

SOUPS

Creamy Mushroom Velouté | 16
Crispy shallot, chive (VG)

Curried Cauliflower Soup | 16
Garam masala, coconut (VG)

Maple Roasted Butternut Squash Soup | 16
Spiced chantilly (VG)

East Coast Seafood Chowder | 18
Double smoked bacon

SALADS

Broadwood Farms Organic Greens | 16
Cherry tomato, cucumber, radish,
house vinaigrette (GF)(VG)

Acorn Creek Farms Beetroot Salad | 17
Feta, strawberry, frisée, citrus vinaigrette (GF)(VG)

Heirloom Tomato and Buffalo Mozzarella | 19
Pinenut gremolata (VG)(N)

Poached Pear and Endive Salad | 17
Blue cheese, walnut bread, Port wine reduction (VG)

COLD APPETIZERS

Bella Casara Burrata | 19
English peas, mint, lemon (VG)(GF)

Scallop Crudo | 20
Mango, cilantro, chili (GF)(DF)

AAA Beef Carpaccio | 22
Pangritata, Grana Padano, baby arugula

HOT APPETIZERS

Butternut Squash Risotto | 21
Black trumpet mushroom, pinenut gremolata (VG)

Pan seared Atlantic Scallops | 22
English peas, wild mushroom, lemon (GF)

Wild Mushroom Vol au Vents | 20
Red currant, shallot, rosemary

Prices are subject to an 18% service charge and HST

MAIN COURSE

*Priced per person
Minimum 20 guests*

Agra Farms Mushroom Risotto | 38

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

Ontario Chicken Supreme | 40

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

Pan Roasted Branzino | 38

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

Miso Glazed Salmon | 42

Bok choy, black rice, coconut, lemon grass

Atlantic Halibut | 44

Asparagus risotto, lemon chermoula (GF)

Ontario AAA Beef Striploin | 45

Potato puree, seasonal veg, red wine jus (GF)(D)

AAA Beef Tenderloin | 60

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

Herb Crusted Rack of Lamb | 58

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

Prices are subject to an 18% service charge and HST

DESSERTS

Priced per person

Seasonal Fruit and Sorbet 16
(V)(GF)(DF)

Vanilla Pot de Crème 16
Seasonal berries
(GF)(VG)

Double Lemon Tart 17
Meringue, confit, raspberry
(VG)

Passionfruit Cheesecake 17
Mint, strawberry compote
(VG)

Chocolate Fondant 18
Vanilla ice cream
(VG)



DINNER ENHANCEMENTS

Priced per person

Pre-set Mezze with Grilled Barberi Flatbread | 8

Quebec Farmhouse Cheese Board | 8
Seasonal preserve, cranberry walnut loaf

Assorted Mignardise | 8

Sorbets | 6
(GF)

Prices are subject to an 18% service charge and HST

cocktail reception

*Priced per dozen/Minimum 3 dozen per selection
Chef's choice of canapés available for \$48/dozen*

PREMIUM COLD CANAPÉS | 60

Goat Cheese and Spiced Pear Tart (VG)
White Bean Hummus *Lemon, herb crostini* (V)(DF)
Manchego, Chorizo, Olive skewer (GF)
Roasted Red Pepper and Ricotta Tart (VG)
Tomato Bruschetta *Herb crostini* (V)(DF)

PREMIUM HOT CANAPÉS | 60

Cheese Arancini *Tomato fondue*
Vegetable Spring Roll *Chili sauce* (DF)(VG)
Vegetable Samosa *Mint Raita* (VG)
Crispy Filo Asparagus *Lemon mayonnaise* (VG)
Korean Fried Cauliflower (VG)

DELUXE COLD CANAPÉS | 65

Steelhead Trout Tartar *Lemon, dill, sesame cone*
Tuna Nikkei *Sesame, scallion, soy cone*
Smoked Salmon and Lemon Roulade
Cucumber, dill (GF)
Smoked Duck Breast
Strawberry, toasted brioche
Scallop Crudo *Mango, cilantro, chili*

DELUXE HOT CANAPÉS | 65

Malaysian Style Chicken Satay
Peanut sauce (N)(GF)(DF)
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)

SWEET CANAPÉS | 48

Assorted Macaroons
Crunchy Vanilla Profiteroles
Mini Fruit Tart
Raspberry Panna Cotta Verrine



Prices are subject to an 18% service charge and HST

action stations

*Chef attended stations are for two hours at a rate of \$175.00.
\$85.00 per additional hour. Events over 75 attendees will require a second station chef.*

*Priced per person
Minimum 50 guests*

PASTA AND RISOTTO | 24

Spinach and ricotta ravioli, pomodoro sauce
Pappardelle, braised lamb ragu, rosemary
(GF)(D)

MARITIME SEAFOOD STATION | 26

Atlantic scallops, green peas, field mushroom
Garlic shrimp, Sambuca, herb butter
(GF)(D)

carving stations

*Chef attended stations are for two hours at a rate of \$175.00.
\$75.00 per additional hour. Events over 75 attendees will require a second station chef.*

AAA Beef Tenderloin | 26

Ciabatta rolls, peppercorn sauce,
assorted mustards

Serves approximately 30 people

Herb Crusted Rack of Lamb | 26

Mint sauce, Dijon, Merlot jus

Serves approximately 5 people

Moroccan Spiced Lamb Shoulder | 22

Apricot chutney, Barberi flatbread

\$150 - Serves approximately 20 people

Slow Roasted Prime Rib of Beef | 25

Yorkshire pudding, horseradish cream,
Dijon mustard, Cabernet Jus

Prices are subject to an 18% service charge and HST

displays

Minimum 20 guests

East Coast Raw Bar

Priced per dozen

PEI Oysters - \$72

Citrus poached prawns - \$60

Champagne mignonette, cocktail sauce, lemons, and limes
(GF)(DF)

Chips and Dips | 17

Priced per person

Garlic hummus, Babaghanoush,
Beetroot moutabel, Salsa Fresca, Guacamole,
Lime sour cream
Tricolour tortilla chips, grilled pita,
homemade kettle chips
(D)(G)

Assorted Local and Imported Cheeses | 19

Priced per person

Seasonal preserve, dried fruit, nuts, crackers, walnut loaf,
and crostini
(N)

Charcuterie Board - Display | 19

Priced per person

Selection of cured meats, pickled vegetables,
marinated olives, grain mustard
Grissini, toasted baguette

Antipasto Display | 22

Priced per person

Artisanal cheese, seasonal preserve,
cranberry walnut bread (N)
Cured meats, pickles, olives, toasted baguette
Assorted Mediterranean dips, grilled pita
Grilled vegetables with balsamic and olive oil
Selection of crudités, buttermilk ranch

Gourmet Slider Bar | 24

Priced per person

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

Pastry Shop | 22

Priced per person

Minimum 20 guests

Carrot Cake

Cream cheese frosting

Red velvet

Pistachio macaroon

Tiramisu

Dark chocolate tart

Profiterole

Vanilla pastry cream

(N)



Prices are subject to an 18% service charge and HST

reception bundles

Priced per person

SILVER | 36

Minimum 30 guests

Passed

Manchego, chorizo, olive skewer (GF)
Tomato and basil bruschetta, herb crostini (V)(G)
Crab and sweet corn croquettes,
Cajun remoulade (DF)
Vegetable spring roll, chili sauce (V)(G)

Stationed

Farmhouse cheese selection, seasonal preserve,
walnut bread
Cured meats, pickled, olives, toasted baguette
Assorted Mediterranean dips, grilled pita (D)(G)
Grilled vegetables with balsamic and olive oil

PLATINUM | 80

Minimum 50 guests

Passed

Cheese arancini, tomato fondue
Tuna Nikkei, sesame, scallion, soy cone
Smoked salmon, lemon roulade, cucumber, dill (GF)
Tandoori lamb chop, mint emulsion (GF)
Tomato bruschetta, herb crostini (V)(DF)

Stationed

Artisanal cheese, seasonal preserve, walnut bread
Cured meats, pickled, olives, toasted baguette
Assorted Mediterranean dips, grilled pita (D)(G)
Grilled vegetables with balsamic and olive oil
Citrus poached prawn cocktail
Beef Slider, aged cheddar, caramelized onion

Dessert Display

Profiterole, vanilla pastry cream
Pistachio macaroon (N)

GOLD | 57

Minimum 35 guests

Passed

Goat cheese and spiced pear tartlet (VG)
Crispy filo asparagus, lemon mayonnaise (VG)
Steelhead trout tartar, lemon, dill, sesame cone
Korean fried cauliflower (VG)
Malaysian style chicken satay, red curry peanut
sauce (N)(GF)

Stationed

Farmhouse cheese selection, seasonal preserve,
cranberry walnut bread (N)
Cured meats, pickled vegetables, olives, toasted
baguette
Assorted Mediterranean dips, grilled pita
Grilled vegetables with balsamic and olive oil
(GF)(V)(DF)

Dessert Display

Dark chocolate tart



Prices are subject to an 18% service charge and HST

host bar

ALCOHOLIC

Glass of Rideau Club Wine | 13
Imported & Craft Beer | 11
Mixed Drinks - 1.5oz | 11
Martinis and Special Cocktails | 13
House Wine Bottle | 57
Cava or Prosecco Bottle | 57

NON-ALCOHOLIC

Sparkling | 5
Sparkling Lg | 11
Speciality Italian Soda | 7
Soft Drink | 4
Fruit Juice | 4
Bottled Water ESKA 500ml | 4
ESKA Still 750ml | 11

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

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 per bottle

WINES

WHITES

Pinot Gris, Sue Ann Staff 'The Louis', Jordan (Niagara), ON VQA \$55
Viognier, Paul Jaboulet Aîné, Rhone Valley, France \$52
Sauvignon Blanc, Château Bauduc, Bordeaux, France \$55
Arneis, Deltetto Daivej, Piedmont, Italy \$50
Riesling, Solid Ground, Prince Edward County, ON \$49
Chenin Blanc, Pearce Predhomme, Stellenbosch, SA \$54
Chardonnay "Unfiltered", Stratus Winery, Niagara, ON \$55

REDS

Merlot, Stratus Winery, Niagara, ON \$58
Sancerre Rouge, Jean Paul Picard, Loire Valley, France \$60
Syrah, Paul Jaboulet Aîné, Rhone Valley, France \$52
Cabernet Sauvignon, Château Bauduc, Bordeaux, France \$58
Malbec, Finca Decero, Mendoza, Argentina \$54
Pinot Nero, Forchir Viticoltori, Guilia, Italy \$56
Sangiovese (Chianti Classico), Torre A Cona Tuscany, Italy \$55

SPARKLING

M.V. Brut, Divergence, Lincoln Lakeshore, ON VQA \$56
Cava Brut, Parés Baltà, Penedès, Spain \$55

Prices are subject to an 18% service charge and HST

supplies & equipment

AUDIOVISUAL & EQUIPMENT RENTAL

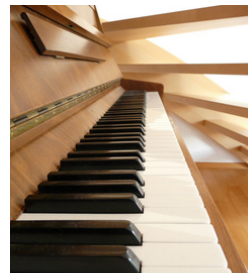
- Easel/Flip Chart | 20
- Podium | 75
- Power Station | 15
- Meeting Owl | 250
- 55" / 75" Flat Screen TV | 180 / 250
- Piano Rental (includes tuning) | 300

SUNDRIES

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

SOUND SYSTEM

- Podium and Microphone | 150
- Microphone | 75
- Bose PA System | 250
- Wireless Sound PA | 150



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 and cell phone policies.

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, these 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 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	\$1350	\$2250	\$4000
Main Dining	\$3000	\$5000	\$7000
Club Room	\$1750	\$3000	\$5250
Lounge	May be reserved for private events in the evening or on weekends.		\$5250 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.