



RIDEAU CLUB

Events Package

2026/2027

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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:

Mina Soliman
Catering and Events Manager
events@rideauclub.ca
613-233-7787



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, chocolatine, 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)
RC Blueberry Muffins | 50/dozen(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/dozen
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 Buffet

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 fraîche 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

Assorted Macaroons (N)(VG)(GF)
Pistachio raspberry mousse cake (N)(GF)
Dark chocolate tart (VG)
Vanilla profiterole (G)(D)(N)

Additional selections available at 6/person

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

Pesto potato puree, 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

Ontario AAA Beef Ribeye | 48

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

AAA Beef Tenderloin | 60

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

Braised Beef Short Rib | 46

Creamy rosemary polenta, seasonal vegetables, red wine 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)

Key Lime Tart | 17
Italian meringue, raspberry
(VG)

Tahitian Vanilla Cheesecake | 17
Mixed berry compote, whipped cream
(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)
Watermelon, feta and mint (VG)
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 Chickpea Falafel, Tahini sauce (V)(DF)
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)
Braised Duck Croquette, *Garlic aioli*
Shrimp Tempura *Spicy aioli* (DF)(GF)
Mini Beef Wellington

Prices are subject to an 18% service charge and HST

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 | 28

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 | 24

Apricot chutney, Barberi flatbread

\$150 - Serves approximately 20 people

Slow Roasted Prime Rib of Beef | 26

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 - \$65

Citrus poached prawns - \$55

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

Gourmet Slider Bar | 18

Priced per person

Beef and aged cheddar, caramelized onion
Buttermilk fried chicken, spicy mayo, slaw

Pastry Shop | 22

Priced per person

Assorted Macaroons (N)(VG)(GF)
Pistachio raspberry mousse cake (N)(GF)
Dark chocolate tart (VG)
Vanilla profiterole (G)(D)(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)
Braised Duck Croquette, Garlic aioli
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)
Mini Beef Wellington
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
Assorted Macaroon (N)

GOLD | 57

Minimum 35 guests

Passed

Goat cheese and spiced pear tartlet (VG)
Crispy Chickpea Falafel, Tahini sauce (V)(DF)
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



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Host Bar

ALCOHOLIC

House Wine Glass | 12
Imported & Craft Beer | 12
Mixed Drinks - 1.5oz | 11
House Wine Bottle | 60
Cava or Prosecco Bottle | 60

NON-ALCOHOLIC

Sparkling | 5
Sparkling Lg | 11
Soft Drink | 4
Fruit Juice | 4

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 | BLANCS

RC House, Sauvignon Blanc, VQA, Niagara, Canada | 60
BLANC, Laurent Miquel, Languedoc-Roussillon, France | 65
Gentil Hugel, Hugel et Fils, 2023, Alsace, France | 70
Pinot Grigio, Kupelweiser, 2024, Alto Adige, Italy | 70
Sancerre Blanc, Jean Paul Picard, Loire Valley, France | 80
Riesling, Solid Ground, Prince Edward County, ON | 60
Chardonnay, Cloudlsey Cellars, 2021, Niagara, Peninsula | 70

REDS | ROUGES

RC House, Cabernet Merlot, VQA, Niagara, Canada | 60
ROUGE, Laurent Miquel, Languedoc-Roussillon, France | 65
Sancerre Rouge, Jean Paul Picard, Loire Valley, France | 80
Syrah, Paul Jaboulet Aîné, Rhone Valley, France | 70
Cabernet Sauvignon, Reserva Especial, 2024, Terranoble, Chile | 70
Malbec, Finca Decero, Mendoza, Argentina | 70
Sangiovese (Chianti Classico), Torre A Cona Tuscany, Italy | 70

SPARKLING | VINS MOUSSEUX

Prosecco, Serrenissima NV, Vento, Italy | 60
Cava Brut, Parés Baltà, Penedès, Spain | 60

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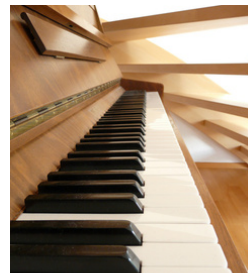
Supplies & Equipment

AUDIOVISUAL & EQUIPMENT RENTAL

Easel | \$20
Flip Chart | \$20
Podium | \$75
Microphone | \$75
Podium and microphone | \$150
Power Bar | \$15
55" Flat Screen TV | \$180
75" Flat Screen TV | \$250
Meeting Owl | \$250
Piano Rental | \$300
Pose PA System | \$250

SUNDRIES

Custom Fresh Flower Centerpiece Rental | Upon Request
Club Place Card | \$2.5
Custom Printed Menu | \$4



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

Prices are honoured for up to 90 days from the date of booking and are subject to change thereafter.

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 (10) 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.

Room minimums are honoured for up to 90 days from the date of booking and are subject to change thereafter.

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.



RIDEAU CLUB

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(613) 233-7787 | www.rideauclub.ca