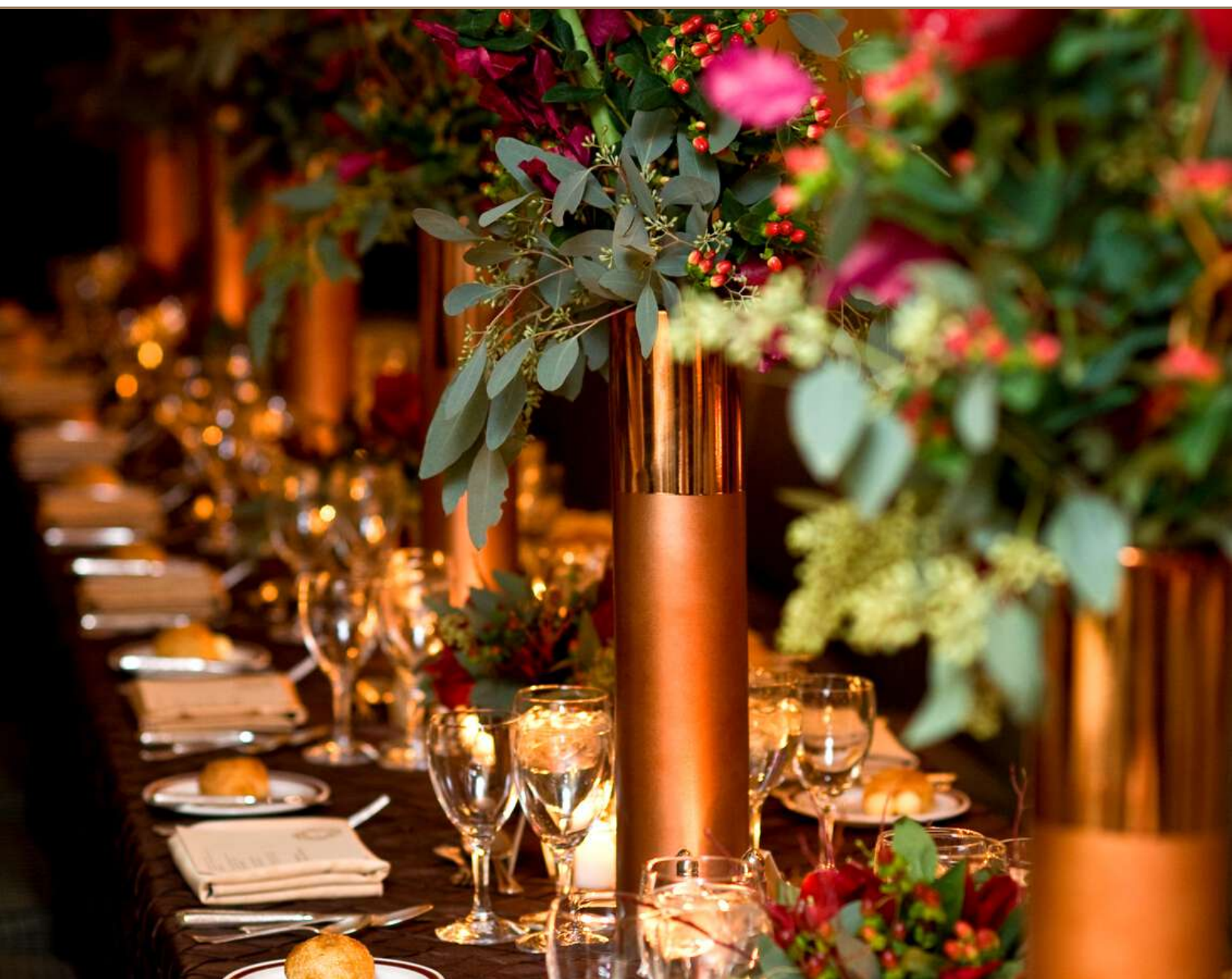


RIDEAU CLUB
est. 1865

BANQUET MENU



2021



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GOOD 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 as much as possible. Passion and respect for the food are evident in the careful creation and presentation of each dish.

Have a special occasion that requires a very special menu?
Executive Chef Jessica Juneau would be happy to collaborate to create a custom menu
that will be unique to your event.



COLD BREAKFAST

All breakfasts include chilled premium orange juice, freshly brewed EQUATOR coffee and a selection of TAZO teas (regular and decaffeinated).

SIMPLE | 18

Mini fresh-baked muffins and scones + Butter croissants + Sliced fruit and berries

SIGNATURE | 20

Minimum of ten (10) guests

Butter croissant + Homemade fruit scones

RC Breakfast Parfait

Rideau Club sea salt granola + Greek yogurt + Fresh fruit + Fosters maple syrup

VITALITY | 21

Minimum of ten (10) guests

Overnight steel-cut oats + Protein bar + Fresh fruit and berries

HOT BREAKFAST

All breakfasts include chilled premium orange juice, freshly brewed EQUATOR coffee and a selection of TAZO teas (regular and decaffeinated), and butter croissants.

EGGS FLORENTINE | 22

Baby spinach + Poached eggs English muffin + Hollandaise

Slow roasted thyme tomato + Breakfast potato

**Change to Benedict for an additional \$2*

INDIVIDUAL QUICHE | 22

Caramelized onion + Bacon + Parmesan

OR

Roasted mushroom + Thyme + Goat cheese **Add \$2**

Local greens + Fresh fruit

THE CLUB BREAKFAST | 23

Chive scrambled eggs + Crisp smoked bacon & country style pork sausage

Breakfast potato + Slow roasted thyme tomato

BREAKOUTS

Minimum of ten (10) guests

RE CHARGE | 15

Individual Greek yogurt + Fresh fruit + Banana power muffin

SNACK ATTACK | 18

Crudite with roasted garlic hummus

Fresh popcorn + Dill coriander seasoning

Antipasto skewers with olives + Bocconcini + Cherry tomato + Seed to Sausage salami

SWEET AND SALTY | 18

Corn chips + Pico di Gallo + Guacamole

Gluten-free Brownie bite

CREATE YOUR OWN | 12

Price per person based on two (2) selections.

Additional selections can be added for a charge.

Mini overnight oats with fresh blueberries

Fresh fruit and yogurt parfait

Protein cookies (2)

Cheese and charcuterie

Freshly baked croissant

Fresh popcorn with dill and coriander

Crudit  with roasted garlic hummus

Green Goddess smoothie

Gluten-free chocolate brownies

Crispy kettle chips + Lemon-herb dip

Corn chips + Pico di Gallo

CASUAL LUNCH

All lunches include *CHOICE OF* one (1) salad, one (1) sandwich, and one (1) sweet, EQUATOR coffee and a selection of TAZO teas.

SALADS

LOCAL GREENS | House dressing + Crisp cucumber + Shaved carrot (V) (GF)

CAESAR SALAD | Garlic parmesan dressing + Crisp bacon

PANZANELLA SALAD | Vine tomatoes + Red onions + Cucumber + Basil + Balsamic (V)

ITALIAN SALAD | Iceberg + Olives + Pepperoncini + Radish + Cherry tomatoes (V) (GF)

CLASSIC GREEK SALAD | Feta + Sweet peppers + Black olives + Oregano dressing (V) (GF)

PICKLED CUCUMBER SALAD | Edamame + Local greens + Sesame (V)

Add Daily Inspired Soup | 18

Add protein to any salad for a main course option

Steak | 42 ~ Chicken | 38 ~ Salmon | 40



V - Vegetarian GF - Gluten free VG - Vegan

CASUAL LUNCH

All lunches include CHOICE OF one (1) salad, one (1) sandwich, and one (1) sweet, EQUATOR coffee and a selection of TAZO teas.

SANDWICHES

SOUTHWEST CHICKEN WRAP | Pickled red onion + Black beans + Cilantro aïoli + Tomato wrap | 37

FARM FRESH EGG SALAD | Chive mayonnaise + Soft bun (VG) | 35

SMOKED SALMON | Tarragon goat cheese + Local greens + Pickled red onions | 37

CLASSIC TUNA SALAD | Celery + Soft bun + Lemon dill aïoli | 35

SMOKED TURKEY | White cheddar + Grainy mustard mayo + Red onion + Focaccia | 39

TOMATO MOZZARELLA | Basil pesto + Baby greens + Balsamic reduction (VG) | 37

C.L.U.B. | Grilled chicken + Leaf lettuce + Chive mayo + Crisp bacon + Soft bun | 41

WARM BEEF MELT | Shaved AAA beef + Red onion + Horseradish dressing + Ciabatta | 42

GRILLED VEGETABLE | Olive tapenade + Assorted vegetables + Feta + Tomato wrap | 37

ITALIAN I Prosciutto + Cappicola + Genoa + Provolone + Spicy eggplant + Focaccia | 42

SWEETS

Select one (1) of

CHEFS CHOICE CRÈME BRULÉE

CHOCOLATE BROWNIE SUNDAE

FRESH SEASONAL FRUIT & SORBET

Express Lunch | 32

Soup or salad

Choice of sandwich

Fruit + Freshly baked cookies



LUNCH TABLE D'HOTE

*All lunches include an appetizer, a main course, a dessert,
EQUATOR coffee and a selection of TAZO Teas.*

Minimum of ten (10) guests.

For an additional main course selection, add \$7 per person.

Main course options must be chosen in advance.

All additional items will be charged accordingly.

APPETIZERS

Select one (1) of

SALADS

LOCAL GREENS

Inspired using ingredients from
our local suppliers

BABY KALE SALAD

Roasted and pickled beet
Roasted sunflower seeds + Feta
Grainy mustard vinaigrette

BABY ROMAINE

Parmesan vinaigrette
Crisp Pancetta + Seared tomato

SOUPS

CARROT GINGER SOUP (VG)

Coconut + Cilantro

ROASTED TOMATO AND RED PEPPER PURÉE

Basil + Parmesan

MUSHROOM CHOWDER

Pickled mushroom + Chive

SEASONAL SOUP

Created using local produce



V - Vegetarian

GF - Gluten free

VG - Vegan

MAIN COURSE

Select one (1) of

SEASONAL CANADIAN FISH | 42

Chefs selected garnishes

CRISPY FRIED CHICKEN | 40

Maple chili glaze + Creamy dill pickle slaw + Seared new potatoes

GRILLED CANADIAN BEEF STRIPLOIN 8OZ | 46

Grained mustard jus + Seasonal sides

ROASTED CAULIFLOWER | 38

Black garlic purée + Israeli couscous



SWEETS

Select one (1) of

CHEF'S CHOICE CRÈME BRULÉE

CHOCOLATE BROWNIE SUNDAE

FRESH SEASONAL FRUIT & SORBET WITH BERRIES

CHEF'S CHOICE DESSERT

DINNER TABLE D'HOTE

Minimum of ten (10) guests.

Minimum of three (3) courses per menu.

(Soup or salad or appetizer, main course and dessert)

For multiple menu options, add \$7 per person.

SOUPS

CHEF'S SEASONAL SOUP CREATION | 11

Selected garnishes

RIDEAU CLUB CHOWDER | 18

Creamy lobster bisque + Sustainable seafood + Bacon lardon

ROASTED CAULIFLOWER SOUP (V) (GF) | 12

Toasted pistachio + Smoked blue cheese

**Contains dairy*

MUSHROOM CHOWDER (V) (GF) | 12

Pickled mushroom + Chive

**Contains dairy*

ROASTED TOMATO AND RED PEPPER PURÉE (V) (GF) | 11

Basil + Parmesan

**Contains dairy*

SPICED CARROT SOUP (V) (GF) | 11

Coriander + Paneer



V - Vegetarian

GF - Gluten free

VG - Vegan

DINNER TABLE D'HOTE

Minimum of ten (10) guests.

Minimum of three (3) courses per menu.

(Soup or salad or appetizer, main course and dessert)

For multiple menu options, add \$7 per person.

SALADS & APPETIZERS

LOCAL HOUSE GREENS | 14

Seasonal garnish + Foster's maple syrup balsamic vinaigrette

BABY ROMAINE | 14

Garlic parmesan dressing + Croutons + Lardons

SUPER GREENS | 16

Arugula + Kale + Baby spinach + Fresh blueberries

Goat cheese + Dried cherries + Toasted almond

Avocado purée + Lemon thyme vinaigrette

BEETS AND BURRATA | 18

Pickled and roasted beet + Mint + Beet greens

PAN-SEARED SEA SCALLOPS | 22

Squash purée + Crisp pancetta

MARITIME LOBSTER RISOTTO | 23

Green peas + Pea shoots

Lemon emulsion

DINNER TABLE D'HOTE

Minimum of ten (10) guests

Minimum of three (3) courses per menu

(Soup or salad or appetizer, main course and dessert)

For multiple menu options, add \$7 per person

MAIN COURSE

GRILLED CANADIAN BEEF TENDERLOIN ~ 6OZ | 55

Potato Pave + Seasonal vegetables + Red wine jus

CANADIAN BEEF SIRLOIN STEAK ~ 8OZ | 40

Truffle parsley butter + Seasonal sides

ROASTED MARIPOSA FARM DUCK BREAST | 38

Lavender and coriander crust + Sunchoke RC honey glaze

LOCAL GRAIN-FED CHICKEN SUPREME | 34

Seasonal accompaniments

SUSTAINABLY SOURCED CANADIAN SALMON | 42

Herbed pesto rub + Grilled vegetables + Israeli couscous

SEASONAL CANADIAN FISH | 36

Chef's choice garnish



VEGETARIAN OPTIONS

ROASTED CAULIFLOWER | 36

Black garlic puree + Israeli couscous + Pine nut

HOUSE-MADE MUSHROOM RAVIOLI | 38

Roasted squash + Balsamic glaze

CURRIED LENTILS | 34

Coconut + Sweet potato + Coriander



DINNER ENHANCEMENTS

ANTIPASTO PLATES | 6 (PRICE PER PERSON, MINIMUM 4 PEOPLE)

Cured local meats + Canadian cheese + Marinated vegetables + Olives

CHILLED & MARINATED SEAFOOD PLATES | 10 (PRICE PER PERSON, MINIMUM 4 PEOPLE)

Crab + Tiger shrimp + P.E.I. mussels + Fresh citrus + Cocktail sauce

RIDEAU CLUB HOMEMADE PALATE CLEANSER | 8 (PRICE PER PERSON)

Inquire about daily flavour

HOMEMADE RIDEAU CLUB TRUFFLE BOXES | 6 (PRICE PER PERSON)

Chef's selection

SWEETS

All desserts are made in-house

SEASONAL CRÈME BRULÉE | 10

DECONSTRUCTED LEMON MERINGUE | 12

FIELD BERRY MOUSSE | 13

Matcha cake (VG)

CHOCOLATE CHEESECAKE | 13

Gianduja + Candied hazelnut

FRESH SEASONAL FRUIT & BERRIES | 11

Homemade sorbet

ARTISANAL CHEESE PLATE | 18

Local cheese + Baguette + House-made fruit compote + Spiced nuts



V - Vegetarian

GF - Gluten free

VG - Vegan

RECEPTION

HOT & COLD CANAPÉS

Served plated per person. Price includes your choice of four (4) items.

Additional pieces can be added for a charge.

CLASSIC | 18

Bruschetta (V)

Basil + Crostini + Balsamic

Arancini (V)

Tomato risotto + Basil

Antipasto skewer

Bocconcini + Local Salami

Chicken Satay

Peanut sauce

Curried Chicken

Sultana + Blini

Slow roasted Duck

RC Honey + Lavender

Beetroot cured Salon

Horseradish

Smoked Mackerel Croquettes

Lemon aioli

PREMIUM | 21

Tuna Crudo

Coriander + Grapefruit

Grilled Canadian Lamb

Rosemary + Sea salt

RC Crab cake

Remoulade

Duck Prosciutto

Stone fruit + Blini

Crispy Pork Belly

Hoisin + charred onion

Seared Scallop

Bacon crumb

Beef Tartar

Gherkin + Caper

Parsley

Beef Brochette

Maple chili glaze

Samosa (V)

Pea + Potato

Green chutney

DESSERT BITES | 2

Per piece. May be added or substituted in Classic or Premium packages.

Mini lemon curd tart

Blueberry

House Made truffles

Chef's choice

Gluten free Brownie bite

Cherry compote

Vegan Cheesecake bite

Peanut caramel

V - Vegetarian

GF - Gluten free

VG - Vegan

PLATED RECEPTION

TWO (2) COURSE OPTION | 30

Plated cocktail reception for 10 or more guests.

FIRST COURSE

Scallop Ceviche

Jalapeno
Lime

Arancini

Tomato risotto
Basil

Grilled Beef brochette

Chimichurri glaze

SECOND COURSE

Mariposa duck

Honey lavender glaze

Spicy tuna roll

Sushi rice
Spicy aioli

Boursin Crostini

Oven dried tomato

THREE (3) COURSE OPTION | 40

Plated cocktail reception for 10 or more guests.

FIRST COURSE

Tuna Crudo

Grapefruit
Coriander

Crispy Pork Belly

Hoisin
Charred onion

Bruschetta (V)

Basil + Crostini
Balsamic

SECOND COURSE

RC Crab cakes

Grainy mustard
remoulade

Beef en crouete

local beef, puff
pastry, mushroom

Roasted beets (V)

Goat cheese,
pistachio, mint

THIRD COURSE

Vegan Cheesecake Bite

Peanut caramel

Mini lemon curd tart

Blueberry

Gluten free Brownie bite

Cherry compote

V - Vegetarian

GF - Gluten free

VG - Vegan

BAR & MUSIC

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

ALCOHOLIC

Glass of Rideau Club Wine | 10.50
 Imported & Craft Beer | 9
 Draft | 9
 Mixed Drinks - 1.5oz | 8
 Martinis and Special Cocktails | 12
 Glass of Cava, Pares Balta, Spain | 13.50

NON-ALCOHOLIC

Bottled Water ESKA 500ml | 2.50
 Soft Drink | 3
 Fruit Juice | 3
 San Pellegrino 250ml | 4
 Perrier 250ml | 4
 Eska Spakling 750ml | 8
 Eska Still 750ml | 8

WINE LIST

WHITE WINE

Chardonnay, Château des Charmes, Niagara Peninsula (House Wine) | 45
 Pinot Blanc, Konzelmann Estate Winery, Niagara, 2019 | 55
 Reisling, Evergreen by Stratus, Niagara Pininsula, 2016 | 55
 Sauvignon Blanc, 5 Mission Hill, Okanagan, B.C | 50

RED WINE

Cabernet Merlot, Château des Charmes, Niagara Peninsula (House Wine) | 45
 Merlot, Inniskillin Estate Winery, Niagara, 2019 | 55
 Cabernet Franc, Cave Springs, Niagara Pininsula, 2016 | 55
 Shiraz, 5 Mission Hill, Okanagan, B.C | 70

SPARKLING, DESSERT AND PORT

Parés Baltà, Cava, Spain | 57
 Graham's LBV Port, Portugal, 2012 | 45
 Peninsula Ridge, Cabernet Franc Ice Wine, 2016 | 70

ADDITIONAL INFORMATION

ALL beverage prices are subject to 17% Service Charge, and 13% HST (Harmonized Sales Tax).

Cash bars available with labour charges.

Cashier | \$42 per hour for a minimum of 3 consecutive hours.

Chef attendant | \$42 per hour for a minimum of 3 consecutive hours.

Music license fee | \$85.80 (*Allows you to play copyright-protected music at your event*).

BEVERAGE PACKAGES

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

CLASSIC | 30 PER PERSON

One glass of Cava or Rideau Club Spritz upon arrival
Twelve and a half (12.5) ounces of House wine with dinner
Two (2) glasses of Sparkling water with dinner

RIDEAU CLUB EXPERIENCE | 55 PER PERSON

One glass of Cava or Rideau Club Spritz upon arrival
Twelve and a half (12.5) ounces of House wine with dinner
Two (2) glasses of Sparkling water with dinner
Three ounces from the Digestive Cart with dessert

IMPERIAL | 85 PER PERSON

One glass of Cava or Rideau Club Spritz upon arrival
Twelve and a half (12.5) ounces of premium wine with dinner
Two (2) glasses of Sparkling water with dinner
Three ounces from the Digestive Cart with dessert

HOST BAR PACKAGES

Classic | 70 per person

Unlimited non-alcoholic beverages, classic bar rail selection, house wine, craft, and draft beer

Deluxe | 115 per person

Unlimited non-alcoholic beverages, premium liquor selection, premium wine, craft, and draft beer



ADDITIONAL INFORMATION

ALL beverage prices are subject to 17% Service Charge, and 13% HST (Harmonized Sales Tax).

Cash bars available with labour charges.

Cashier | \$42 per hour for a minimum of 3 consecutive hours.

Chef attendant | \$42 per hour for a minimum of 3 consecutive hours.

Music license fee | \$85.80 (*Allows you to play copyright-protected music at your event*).

ADDITIONAL ENHANCEMENTS

AUDIOVISUAL & EQUIPMENT RENTAL

Easel/Flip Chart | 21

Screen (60" x 60") | 32

Screen (80" x 80") | 42

Podium | 53

Polycom | 84

55" Flat Screen TV | 225

Data Projector | 125

Laptop | 165

Dance Floor | 210

42" high Cruiser Tables | 25 (*includes black linen*)

Piano Rental (*includes tuning*) | 260

SUNDRIES

Fresh Flowers Rental | 24

Photocopy | 0.30¢

Place Card | 0.55 ¢

Printed Place Card | 1.60

Printed Menu | 3.75

Room Set-up and labour (*3 hour minimum*) | 44 per hour

Extra labour/Transportation (*after midnight*) | 210

SOUND SYSTEM

Wireless System | 105

Podium with Microphone | 135

ROOM RENTALS

Includes coffee and water

Sir Robert Borden | 165

Yousuf Karsh (Board Room) | 275

Sir Wilfrid Laurier | 275

Sir John A. Macdonald | 300

Lester B. Pearson | 350

Lounge | 500

Main Dining Room | 750

BOOKING INFORMATION

PRICING

Prices for food, beverage, rental items, sundries, addition, customizations and labour are subject to change based on market conditions and availability. Final prices may be confirmed 60 days prior to your event.

GOURMET MENUS

Executive Chef Jessica Juneau would be glad to meet with you to develop a custom menu for your event.

Food and Beverage Minimum: a twenty-five dollar (\$25.00) minimum expenditure per person on food and beverage is required when booking a private room or event. In the event that no food and beverage are desired, a one hundred dollar (\$100.00) surcharge will be added to the room rate.

ATTENDANCE

The catering department requires your guaranteed attendance number by 12 noon, seven business days (7) prior to your event. If a guaranteed number is not received, billing will reflect the number of persons for which the function was originally booked.

Guarantee increases within seven (7) days are subject to the availability of the product. The Club cannot guarantee the same menu option will be available for any additions within the seven (7) days.

DEPOSIT SCHEDULE

The following deposit schedule applies to all private events at the Rideau Club.

Event Deposit: At the time of booking, a non-refundable deposit, based on the projected event size and location, will be required.

- For groups of thirty-five (35) guests or more, a flat deposit fee of one thousand five hundred dollars (\$1,500) is due upon booking confirmation.
- For groups of thirty-four (34) guests or less, no deposit is required.

Deposits are payable by credit card or cheque. All deposits made at the time of contract signing are final and non-refundable.

Final Payment: Due within thirty (30) days of the event. All additions, labour charges, enhancements, or consumable overages incurred during the event will be summarized and included in the final bill.

TAXES All private events are subject to a flat 17% service fee which will be automatically applied and included in the final bill. All charges are subject to 13% HST.

ATTIRE Members and guests are required to conform to the approved standards of attire at all times. For greater certainty, the following guidelines shall be respected:

CASUAL BUSINESS ATTIRE FOR ALL SPECIAL EVENTS

For men: smart, casual tailored trousers or pants; jacket optional but recommended; shirts with collars and sleeves, turtleneck sweaters.

For women: smart, casual tailored trousers or pants; skirts; collared shirts; collarless shirts; blouses and sleeveless summer dresses.

NOT PERMITTED ANYWHERE IN THE CLUB

Faded, torn, or worn casual trouser/pant or any trouser/pant that sits below the natural waistline; cargo pants, t-shirt, shorts, sweatshirts, athletic shoes, open toe shoes for men, casual sandals (i.e. flip flops) for women; any apparel with slogans or commercial messages.

The aforementioned provisions apply equally to Guests of Members. It shall be the responsibility of Members to ensure that their Guests are aware of these rules.

CONDUCT Members are responsible for the conduct of their Guests.

CANCELLATION POLICY In the event of a cancellation of a private function by the convener/organizing body, the following charges will apply:

- **Fourteen (14) days** prior to the scheduled event, the deposit is non-refundable.
- **Seven (7) days** prior to the scheduled event, 100% of the estimated revenue will be due and the applicable 17% service charge will be waived.

In the event of cancellation of a private function by the Rideau Club at any time, 100% of any monies received prior to the event will be refunded.

**NOTE: An official cancellation request must be submitted to the Director of Food and Beverage via email or mail with confirmation of receipt.*

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 through social media channels for personal or professional use is expected.

OUTSIDE CATERING The Rideau Club does not allow any outside food or beverage to enter the premises without prior authorizations from Club management.

In the event that The Rideau Club cannot accommodate certain restrictive dietary requirements, approved outside vendors will be permitted. Outside catering brought into the club will be subject to additional cost.

All outside catering vendors must be approved by the Director of Food and Beverage under the following conditions;

- Any outside catering company must adhere to Rideau Club policies and procedures and work with Rideau Club food and beverage management.
- The vendor must provide confirmation of a current “pass” inspection status from Ottawa Public Health
- The vendor’s catering facilities may be subject to inspection by Rideau Club’s executive food and beverage team should it be deemed necessary.
- The Vendor is required to provide proof of insurance for General Liability in the amount of at least one million dollars (\$1,000,000.00) on a per-occurrence basis and should include products and completed operations for the food products.
- The vendor must provide proof of Workers Compensation Insurance for employees.
- The Rideau Club reserves the right to conduct reference checks on the vendor and its employees.
- The Rideau Club will not assume any responsibility of liability for the outside catering company. A waiver must be issued and signed by the outside catering vendor.

CLOSING OF THE CLUB

In accordance with the House Rules of the Rideau Club, the Club closes at midnight. Last call will be made at 11:40 p.m.

Any additional requirements for labour or transportation after midnight will be charged to the event.

EVENT CHECKLIST

In order to facilitate the planning of your event please consider the following details about which you may be asked.

What is the format of your event?

How many guests will be attending?

Are you having scheduled breaks? How many and when?

What is your anticipated arrival/cocktail time?

What is your anticipated end time?

Do you have a room preference?

Have you chosen a menu or considered options?

Have you considered your guests' dietary requirements?

Do you have to plan the menu around other events or activities?

Have you considered the wine and bar requirements?

Would you like flowers or decor on the tables?

What type of room set up would work best?

Eg: Round of 8, boardroom, hollow square, theatre, classroom

Are printed place cards or menus required?

o you have any AV requirements, such as a podium & microphone, screen, projector etc.?

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

Anais Mercier

Director of Food & Beverage

merciera@rideauclub.ca

613-233-7787 ext. 243

The Rideau Club is pleased to accommodate food allergies, dietary restrictions and special diets. If you have questions or concerns about menus or food options, please contact

Jessica Juneau

Executive Chef

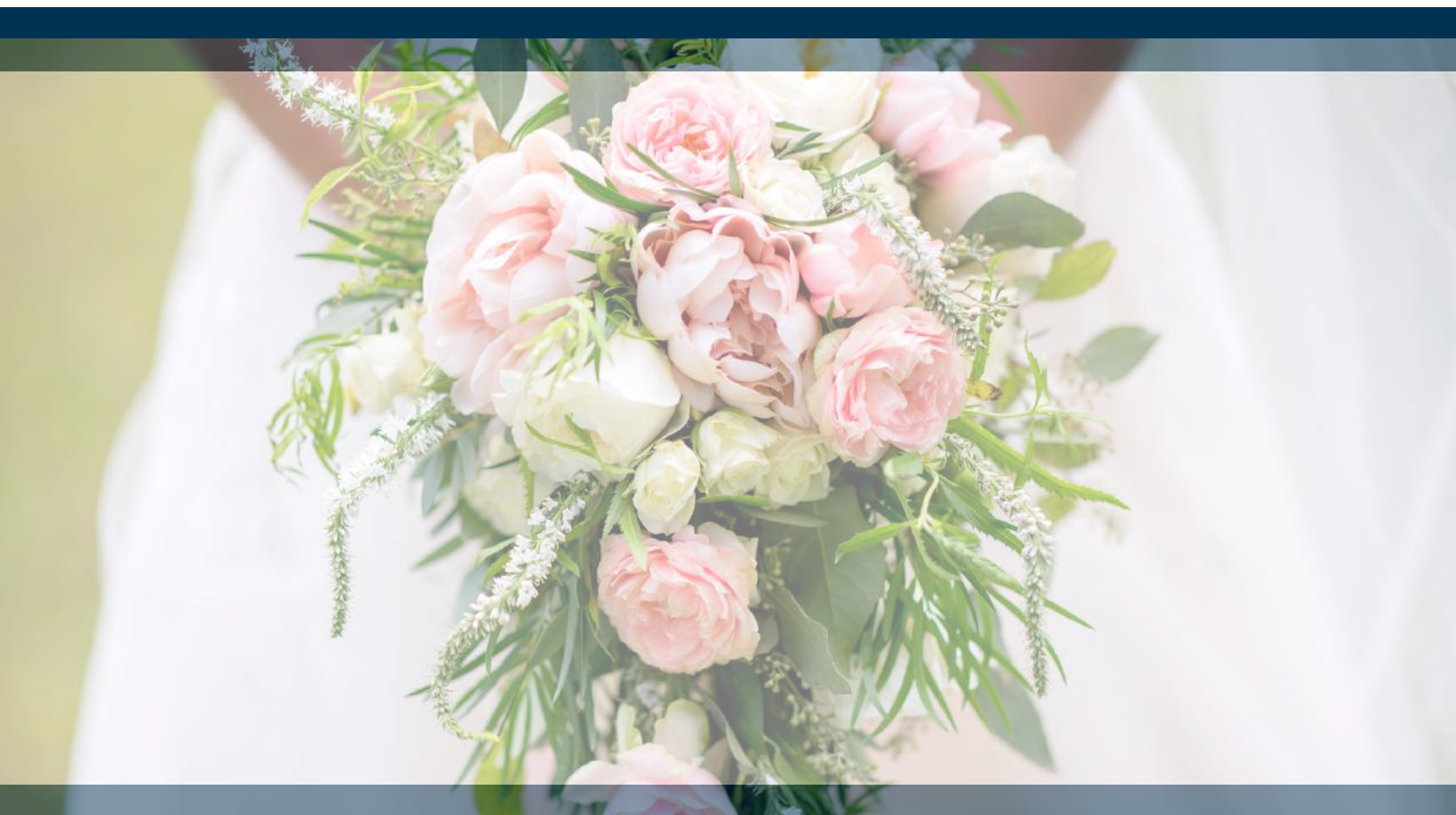
juneauj@rideauclub.ca

613-233-7787 ext. 242

RIDEAU CLUB
est. 1865

SAVE THE DATE

Wedding Package



BECOME PART OF THE HISTORY

Saviour Faire, Savoir Vivre

Nestled in the heart of the Nation's Capital and surrounded with spectacular views of Parliament, the Ottawa River and Gatineau Park, the Rideau Club is the perfect milieu for your wedding day or special celebration.

An elegant and sophisticated space steeped in Canada's history, the Rideau Club's unique rooms can accommodate as few as 50 to as many as 250 of your closest guests.

Allow our expert team to curate a personal and unforgettable experience for you on your most special of days.

Work with our in-house specialists to customize each detail to ensure your wedding day is what you always envisioned.

Wedding Package

MINIMUM 50 GUESTS | STARTING AT 15,000

(Price subject to change for larger groups)

INCLUDED:

- Fresh floral centrepieces
- Two (2) boutonnieres and/or bouquets
- Bridal suite
- Main dining room & lounge rental
- Classic Bar package
- House wine with Dinner
- Canapés
- Chef prepared gourmet four-course meal

SAMPLE MENU

Seared Yellowfin Tuna

Crisp fennel + Lemon + Beets + Mint

Local mixed greens

Rideau Club honey vinaigrette

Marcona almond + Smoked ricotta

Wild Pacific Halibut

Wild mushrooms + White and green asparagus

Blood orange emulsion

Pavlova

Tropical fruits + Mango sorbet

Passion fruit sauce



RIDEAU CLUB

99 Bank St. 15th Floor
Ottawa, Ontario
K1P 6B9
(613) 233-7787
www.rideauclub.ca

For Club Information

Andy Lee
General Manager/COO
genman@rideauclub.ca