

The Royal Ottawa Golf Club

All-inclusive Wedding Package



BECAUSE YOU DESERVE A *Royal Treatment*



PHOTO: HILARY ELIZABETH PHOTOGRAPHY

Founded in 1891, The Royal Ottawa Golf Club combines old world charm with refinement that is unmatched in the region.

Step back in time and experience the lavish rich surroundings of one of Canada's premier golf club while enjoying delicacies prepared in our modern kitchen by our Executive Chef. Our Events Coordinator can help you create that special day in a setting that only a first class club can offer.

You will have access to our elegantly decorated lounges, dining room and verandah for your party. Our classic rooms can accommodate 10 to 160 guests for a sit-down dinner, and up to 250 for a cocktail reception.

VENUE

- Our exquisite Dining Room, which seats up to 160 guests
- Retreat rooms for the couple
- Your choice of two ceremony spaces
- Beautiful lounges for the cocktail hour
- Access to our verandah with the best view in town
- Free on-site parking
- Wireless microphone & podium for speeches

WHAT'S INCLUDED?

FOOD & DRINK

- Complimentary tasting dinner for the couple
- Selection of hors d'oeuvres during cocktail hour
- House wine served with dinner
- A delectable 3-course meal or buffet-style
- Late night station of your choosing
- Flexible bar options

DÉCOR & MORE...

- Classic white tablecloths with matching napkins
- Signature china, polished silver & glassware
- Two tealights per table
- Gift table, cocktail tables and cake table
- Collaboration of our Events Coordinator
- Dedicated maître d', service staff and bartenders
- Access in and around the Club for photographs.



DINING ROOM

Old-world charm meets modern conveniences



MAIN LOUNGE

Intimate ceremony space with exposed wooden beams & cozy fireplace



FOUNDERS ROOM

Enjoy time getting ready with your wedding party in this private room



PINE ROOM

Before the ceremony, relax by shooting some pool or battle it out on the ping-pong table



ALEXA FRASER LOUNGE

Perfect setting for your cocktail reception with access to our covered verandah



COURTYARD

Say I do amidst our manicured garden and historical Clubhouse



HORS D'OEUVRES
Selection

THE FOLLOWING ARE INCLUDED
IN YOUR WEDDING PACKAGE.
BASED ON THREE (3) PER GUEST.
PLEASE SELECT FOUR (4) FROM
THE OPTIONS BELOW

COLD SELECTIONS

Gin Infused Cucumber Cup
red pepper mousse

Salmon Tartare
crostini, pink peppercorn, orange, cilantro

Beef Tartare
black garlic crema, pickles, mustard

Bruschetta
crostini, tomato, shallot, balsamic, parmesan

Poached Apple
apple, brie, crostini, balsamic glaze

Caprese Skewer
cherry tomato, bocconcini, basil

Mini Taco Salad
wonton cup, seasoned beef, tomato, lettuce, guacamole, cheese

Shrimp Ceviche
tequila, lime, red onion, cilantro, tomato

HOT SELECTIONS

Tempura Vegetables
sweet chili sauce

Spanakopita
spinach, feta, phyllo

Wrapped Asparagus
speck, gruyere

Chicken Empanada
pulled chicken, cheese, puff pastry, chimichurri sauce

Beef Slider
housemade patty, cheese, lettuce, tomato, mayonnaise

Pomme Dauphine
crème fraîche, caviar

Moroccan Salmon Skewer
spice blend, citrus drizzle

Coconut Shrimp
sweet chili sauce

Mini Shepherd's Pie
pie crust, beef, corn, whipped potatoes

Want to customize your wedding meal?

THAT IS ABSOLUTELY AN OPTION! YOU CAN ADD OR REMOVE ITEMS FROM THE PACKAGE.
PLEASE ASK OUR EVENTS COORDINATOR FOR MORE INFORMATION.

RECEPTION PLATTERS

PRICE PER PERSON

CHEESE PLATTER \$9

grapes, dried fruit, chutney, baguette

CRUDITÉ PLATTER \$7

crisp garden vegetables, house dip

CHARCUTERIE BOARD \$14

local artisan charcuterie, cheese, chutney, pickles, mustard

FRUIT PLATTER \$8

selection of seasonal fresh fruit

SMOKED SALMON \$17

dill, capers, red onions, cream cheese

BAKED BRIE \$9

puff pastry, fruit compote, baguette

ASSORTED DIPS \$8

guacamole, salsa, hummus, tortilla chips

TEA SANDWICHES \$8

chicken, egg, tuna, turkey, ham & cheese

PRICES DO NOT INCLUDE GST, QST AND THE 18% SERVICE FEE / PRICES AND MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE



We also offer a variety of live action stations.
Please contact our Events Coordinator for more information.

Beverage Service Options

CASH BAR: GUESTS PAY FOR THEIR OWN CONSUMPTIONS. THERE IS A FEE OF \$20/HOUR FOR SETUP OF THE CASH BAR.

CONSUMPTION BAR: A TAB OF BEVERAGES SOLD DURING YOUR EVENT WILL BE KEPT AND YOU WILL BE BILLED BASED ON CONSUMPTION ONCE YOUR EVENT IS COMPLETED.

DOMESTIC BEER \$7.35

coors lite, canadian, export

IMPORTED BEER \$8.50

heineken, corona

VODKA COOLER \$7.95

smirnoff ice

LIQUOR \$7

absolut vodka, gordon gin, bacardi white rum, captain morgan dark rum, seagram rye, dewar's scotch

8OZ GLASS ROGC WINE \$8.70

vignoble de l'Orpailleur

BOTTLE OF ROGC WINE \$34

vignoble de l'Orpailleur

SOFT DRINK & JUICE \$3.40

coke, diet coke, gingerale, soda water, sprite, perrier, orange, cranberry, apple, grapefruit



BATCH

Cocktails

ALCOHOLIC PUNCH \$250

your choice of liquor, fruit juice
50 glasses

ROYAL SANGRIA \$240

red or white wine, brandy, fresh fruit,
sugar, triple sec
50 glasses

SIGNATURE COCKTAIL

price based on your choice of cocktail

Beverage Service Options

...CONTINUED

OPEN BAR PACKAGE

BAR OPENS AFTER THE CEREMONY
LAST CALL AT 12:45AM

OPEN BAR PACKAGE DOES NOT
INCLUDE DOUBLES AND SHOOTERS

BAR CLOSSES DURING DINNER
SERVICE

WHAT'S INCLUDED?

DOMESTIC BEER

coors lite, canadian, export

ROGC RED & WHITE WINE

vignoble de l'Orpailleur

SPARKLING WINE

maître d's selection of the moment

LIQUOR \$7

absolut vodka, gordon gin, bacardi
white rum, captain morgan dark rum,
seagram rye, dewar's scotch

SOFT DRINK & JUICE

coke, diet coke, gingerale, soda water,
sprite, perrier, orange, cranberry, apple,
grapefruit

\$59 PER PERSON

OPEN BAR PACKAGE WILL BE PRE-BILLED ON INVOICE
AND BASED ON 100% OF THE ADULT GUEST COUNT

FIRST COURSE

Selection

PLATED DINNER PACKAGE INCLUDES:

- PASSED HORS D'OEUVRES (3 PER PERSON)
- HOUSE WINE DURING DINNER (2 GLASS PER PERSON)
- 3-COURSE PLATED DINNER
- LATE NIGHT STATION

PRICE PER PERSON BASED ON
MAIN COURSE SELECTION

CHOICE OF SOUP OR SALAD

ENJOY BOTH A SOUP & SALAD FOR AN ADDITIONAL \$8 PER PERSON

SOUPS

Baked Potato Soup

cheese, bacon

Minestrone

tomato broth, vegetables, pasta

Cream of Wild Mushroom

wild mushrooms, mushroom dust, vanilla crème fraîche

French Onion Soup*

caramelized onions, gruyere, crouton

*add \$2 per person for this option

SALADS

Mixed Field Greens

strawberry, mandarin segment, candied almonds, yogurt dressing

Beet Salad

roasted beets, spinach, goat cheese, sunflower seeds, poached pear, maple vinaigrette

Watermelon Salad

watermelon, tomato, feta cheese, balsamic reduction

Caesar Salad

romaine lettuce, smoked bacon bits, croutons, homemade dressing

Panzanella Salad

arugula, tomato, cucumber, red onion, garlic croutons, basil vinaigrette

Greek Salad

tomato, cucumber, bell pepper, red onion, kalamata olive, feta cheese



CHOICE OF ONE MAIN COURSE +
ONE VEGETARIAN OPTION

A 2ND MAIN COURSE OPTION CAN
BE OFFERED WITH A SURCHARGE
OF \$3 PER PERSON

MAIN COURSE

Selection

Stuffed Chicken Breast

citrus, goat cheese, white wine cream sauce

\$110 per person

Blackened Salmon Filet

paprika, onion powder, chili powder, fruit chutney

\$110 per person

Stuffed Pork Loin

cranberry, hazelnut, bread, black garlic demi-glace

\$110 per person

Duck Breast

5-spice rub, cherry gastric

\$115 per person

Crusted Halibut Filet

olive tapenade, white wine cream sauce

\$115 per person

Royal Prime Rib

herb crust, Yorkshire pudding, port wine jus

\$115 per person

Beef Tenderloin

bacon wrapped, black garlic demi-glace

\$120 per person

Chef's Duo

5oz beef tenderloin, 5oz chicken breast or 4oz salmon filet, onion jam, black garlic demi-glace

\$125 per person



CHOICE OF ONE MAIN COURSE +
ONE VEGETARIAN OPTION

A 2ND MAIN COURSE OPTION CAN
BE OFFERED WITH A SURCHARGE
OF \$3 PER PERSON

MAIN COURSE

Selection

...CONTINUED

Vegetarian Options

Roasted Squash

wild rice medley, cinnamon rub

\$110 per person

Vegetarian Wellington

mushroom, peppers, goat cheese, zucchini, puff pastry, tomato coulis

\$110 per person

Risotto

cauliflower rice, parmesan, cream, parsley oil

\$110 per person

Side Dishes

Starch (select one)

Potato pavé

Roasted garlic mashed potatoes

Wild rice medley

Roasted fingerling potatoes

Gratin dauphinois

Vegetables (select one)

Baby carrots & asparagus

Seasonal vegetable medley

Ratatouille

Grilled peppers & zucchini

A SWEET ENDING
Selection

CHOICE OF ONE DESSERT

Crème Brûlée

from spring maple, to summer berries, to fall pumpkin
ever changing flavor

Lemon Blueberry Tart

vanilla tart, lemon curd, fresh blueberries

Maple Pecan Granola Tart

poached apples, salted caramel, granola, whipped cream

Choco-Raspberry Mousse

chocolate sponge cake, raspberry curd, chocolate mousse

Classic New York Style Cheesecake

salted caramel coulis or berry compote

Coffee, decaffeinated and tea included



If you choose to bring your own wedding cake, a cutting and plating fee of \$4 per person will be charged.

Wedding cakes can also be served buffet-style with the late night station at no extra cost.

ROYAL BUFFET PACKAGE INCLUDES:

- PASSED HORS D'OEUVRES (3 PER PERSON)
- HOUSE WINE DURING DINNER (2 GLASS PER PERSON)
- BUFFET-STYLE DINNER
- LATE NIGHT STATION

ROYAL BUFFET *Package*

Cold Bar

Build your own salad bar with assorted toppings & dressings

Chef's selection of two seasonal salads

Fresh baked rolls & butter

Choice of one pasta from the following:

3 cheese baked tortellini

Chicken alfredo penne pasta

Lasagna (meat sauce or vegetarian)

Crab & spinach cannelloni with mornay sauce

Choice of two from the following:

Seafood

Seared Salmon
fire roasted salsa

Poached Salmon
citrus hollandaise

Steamed Mussels
white wine cream sauce or tomato bourbon broth

Poultry

Grilled Chicken Breast
pesto cream sauce

Stuffed Chicken
arugula, feta

BBQ Chicken
homemade BBQ sauce

Beef

Carved Striploin
chimichurri sauce

Carved Prime Rib
red wine jus

Meatballs
sweet & sour or teriyaki

Pork

Stuffed Pork Loin
cranberry, hazelnut, bread

Baby Back Ribs
homemade BBQ sauce

Pork Tenderloin Medallion
fruit chutney

THE ROYAL BUFFET INCLUDES CHEF'S CHOICE OF STARCH AND SEASONAL VEGETABLES

Sweet Display Table

Selection of decadent desserts prepared by our pastry Chef and fresh fruit platter

\$110 per person

CHILDREN'S
Menu

Fresh vegetables with dip or Caesar salad

Choice of one of the following:

Chicken tenders with fries

Hamburger with fries

Macaroni & cheese

Grilled cheese with fries

Vanilla cream sundae

\$30 per person
(for children up to 12 years old)



Late Night Station

CHOICE OF ONE FROM THE FOLLOWING

POUTINE STATION EH!

french fries, cheese curds, gravy, popcorn chicken, bacon bits

NACHO BAR

tortilla chips, salsa, sour cream, guacamole, ground beef, chicken,
cheese sauce

SMOKIE BAR

Adam's sausage, buns, condiments

OVEN FIRED PIZZA

Choice of one type
pepperoni, bacon
vegetarian
all dressed



ADDITIONAL *Information*



Can our ceremony be hosted at the Club?

Of course! Should you wish to perform your wedding ceremony, you may do so indoors or outdoors. There is a setup charge of \$500. This includes the setup and teardown of the space and our white ceremony chairs.

Is there a minimum guest count?

We welcome group of all sizes! However, should your food and beverage purchases not exceed \$15,000 before taxes and house fee, the room rental fee (\$1,600) will be charged.

Is a deposit required?

All events require a \$1,000 non-refundable deposit to confirm the reservation. The deposit will be credited to the function billing. The next deposit will be 3 months prior to your wedding date. The amount due will be 50% of the quoted event total.

What payment methods are accepted?

The Club accepts the following methods; cash, cheque or online banking. Unfortunately, we do not accept credit cards.

Are special meals available?

We are pleased to provide alternate menus for guests with dietary restrictions and allergies.

What are SOCAN fees?

The SOCAN fee is a government issued fee that allows you to play copyright-protected music at your event. These fees are based on the number of attendees.

What are Re:sound fees?

This tariff sets the royalties to be paid to Re:sound for the benefit of artists and record companies.

Can I come in and set up before my wedding day?

We cannot guarantee access to the venue prior to your wedding start time. Based on availability, we will offer access to the room at the earliest convenience.

Can we take our photographs on the golf course?

For safety reasons, no photographs are allowed on the course. Our Events Coordinator can show you all the available spaces.

**FOR MORE INFORMATION AND TO
ARRANGE A SITE VISIT, PLEASE
CONTACT STEPHANIE,
OUR EVENTS COORDINATOR,
BY PHONE 819-777-3866 X243 OR BY
EMAIL AT EVENTS@ROGC.COM**