



The Ottawa Hunt and Golf Club
BANQUET MENU
2024

Banquet Menu

Breakfast

Compliments à la Carte

Working Breaks

Working Lunch

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**FOR MORE INFORMATION
OR TO BOOK YOUR EVENT,
CONTACT:**

Carrie Smith
csmith@ottawahuntclub.org
613.736.1195





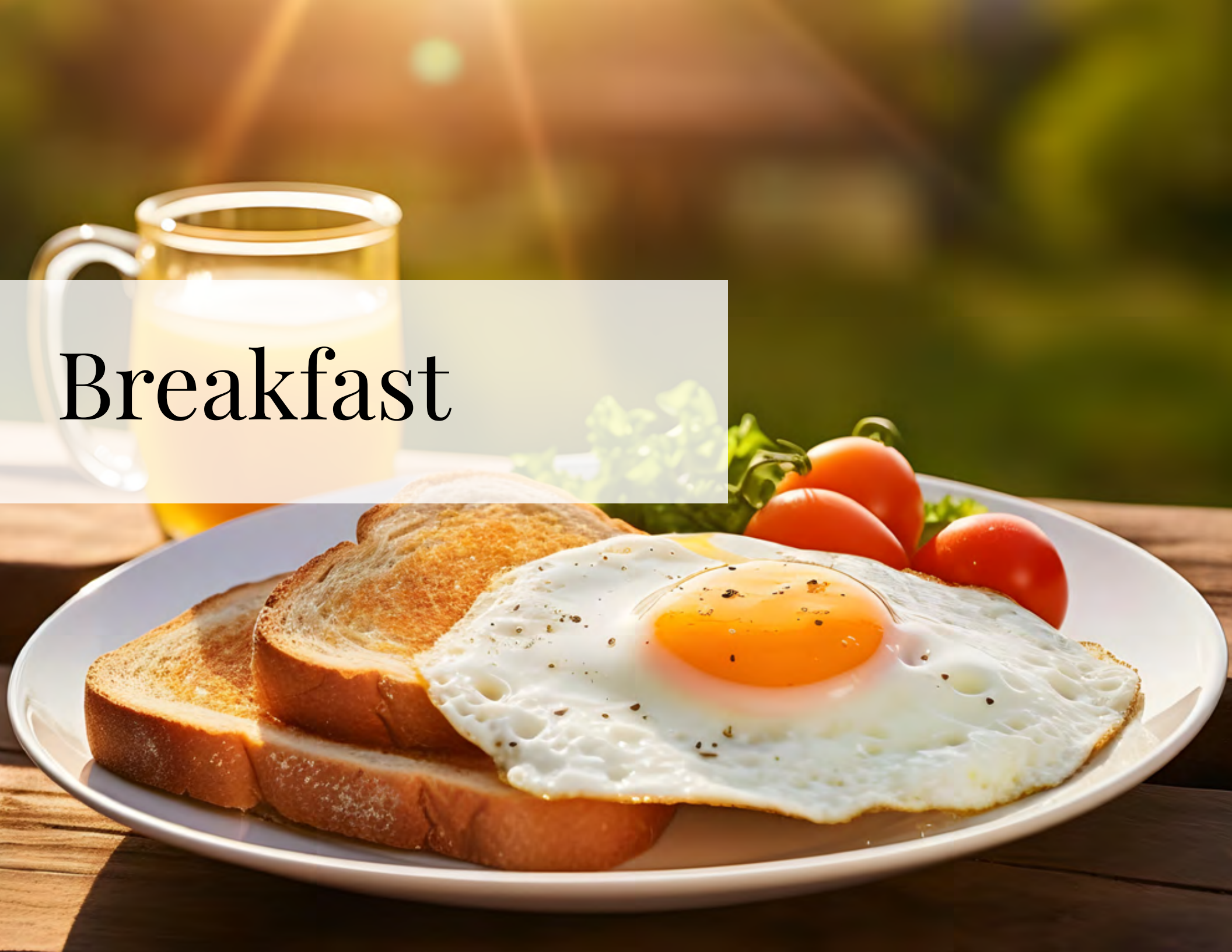
The Ottawa Hunt and Golf Club

A picturesque setting. A stately, comfortable clubhouse. Elegantly prepared cuisine.

Staff that go above and beyond. All of this and more is what you'll experience when you host your event at **Ottawa Hunt and Golf Club**, one of Canada's most prestigious and historic private facilities.

Whether you're seeking to host an event for up to 170 people seated, a larger reception or a smaller celebration or meeting, you'll receive outstanding service, a wonderful, unforgettable setting, and tremendous food.

Most of all, you and your guests will be treated to a truly unforgettable experience at a club where the focus is on you and your enjoyment.



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Breakfast

THE CONTINENTAL | 28

minimum of 8 guests

Danishes, butter croissants, selection of muffins

Banana bread

Butter, honey and jams

Fresh sliced fruit

Fruit juices

Fresh locally roasted premium coffee and selection of house teas

THE EUROPEAN CONTINENTAL | 32

minimum of 8 guests

Danishes, butter croissants, scones selection of muffins

Butter, honey and jams

Yogurt granola parfait

French crepes and maple syrup

Fresh sliced fruit

Fruit juices

Fresh locally roasted premium coffee and selection of house teas

THE HUNT CLUB BREAKFAST | 36

minimum of 20 guests

Danishes, butter croissants, scones, selection of muffins

Butter, honey and jams

Scrambled eggs with fine herbs

Bacon and Farmer's sausage

French toast with maple syrup and fresh berries

Sautéed herb mushrooms

Breakfast potato

Baked beans

Fresh fruit salad

Fruit juices

Fresh locally roasted premium coffee and selection of house teas



THE HEALTHY BREAKFAST | 33

minimum of 20 guests

Greek yogurt with honey, maple pecan granola

Coconut chia overnight oatmeal

Peanut butter protein balls

Boiled eggs

Fresh fruit skewers

Fruit juices

Fresh locally roasted premium coffee and selection of house teas

THE BRUNCH BUFFET

minimum of 30 guests

Chef Landriault would be pleased to customize a full brunch menu that compliments your event!

BUFFET ADDITIONS

priced per person

Buttermilk pancakes	5
Belgian waffles with whipping cream	7
and berry compote	
Poached Eggs	5
Eggs Benedict with peameal bacon	9
and Hollandaise	
Meatless sausage	5
Turkey bacon	5
French toast	6
Omelet station	15
Smoked salmon with capers, lemon	10
and onion	



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Compliments à la Carte



FRESHLY BAKED PASTRIES

Assorted muffins	42 per dozen
French butter croissants	42 per dozen
Scones	42 per dozen
Selection of danishes	42 per dozen

SWEET SELECTIONS

Assorted gourmet cookies	30 per dozen
Assorted dessert squares	40 per dozen
Crisp biscotti assorted	38 per dozen
Banana bread loaf	22 per loaf
Lemon poppy seed loaf	22 per loaf
Chocolate dipped strawberries	28 per dozen

BAGELS

Assorted Kettleman's bagels	44 per dozen
Individual cream cheese	3 each
Smoked salmon	10 per person

19 HOLE ITEMS

Greek yogurt, fruit compote and granola parfait	9 per person
Fresh fruit salad	6 per person
Fruit skewers with honey yogurt dip	8 per person
Whole fruits	4 per person
Fresh popped popcorn with truffle and Parmesan	6 per person



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Working Breaks

THE BIRDIE | 18

minimum of 10 guests

Fresh baked assorted gourmet cookies

Squares and brownies

Selection of soft drinks

Fresh locally roasted premium coffee and selection of
house teas

THE EAGLE | 20

minimum of 10 guests

Greek yogurt, maple pecan granola

Sliced fruit platter

Kashi bars

Selection of soft drinks

Fresh locally roasted premium coffee and selection of
house teas

THE BOGEY | 24

minimum of 10 guests

House made Cajun seasoned potato chips

Fresh truffle and Parmesan popcorn

Assorted individual nuts

Candy bars

Selection of soft drinks

Fresh locally roasted premium coffee and selection of
house teas

THE ALBATROSS | 34

minimum of 10 guests

Medley of dips – hummus, spinach and
artichoke and tzatziki

Fresh pita to go with the dips above

Antipasto – grilled vegetables and pickles

Charcuterie board

Selection of soft drinks

Fresh locally roasted premium coffee and selection of
house teas





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Working Lunch

DELI SANDWICH BUFFET | 39

minimum of 10 guests

Chef's daily selection of two (2) freshly prepared deli salads
Deli sandwiches including – roast beef, house smoked turkey, roasted vegetable and goat cheese
Egg and tuna salad selection on a selection of fresh breads and buns
Assortment of desserts and sliced fresh fruit
Assorted soft drinks, bottled fruit juice and sparkling water
Fresh locally roasted premium coffee and selection of house teas

ADD: *Soup of the day* +\$5

THE HUNT CLUB WRAP LUNCH | 41

minimum of 10 guests

Spring mix salad with assorted dressings
Fresh pasta salad with sundried tomato and cheese
Assorted wraps with house smoked turkey, ham and cheese, roasted vegetables and goat cheese and smoked brisket
Assortment of desserts and sliced fresh fruit
Assorted soft drinks, bottled fruit juice and sparkling water
Fresh locally roasted premium coffee and selection of house teas

ADD: *Soup of the day* +\$5



Lunch Buffet



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Lunch Buffet

ITALIAN LUNCHEON BUFFET | 48 minimum of 30 guests

House minestrone

Assorted fresh baked artisan buns with butter

Caesar salad with romaine lettuce, roasted garlic and
lemon dressing, Parmesan, croutons and bacon

Pasta salad roasted artichokes, sundried tomatoes, olives,
Parmesan, parsley

- Tossed penne pasta with rose sauce
- House made jumbo Italian meatballs in pomodoro
- Rapini with onions and brown butter
- Baked spinach and cheese cannelloni

Tiramisu and biscotti

Fruit salad

Fresh locally roasted premium coffee and selection of
house teas

HEALTHY LUNCHEON BUFFET | 50 minimum of 30 guests

Assorted fresh baked artisan buns and fresh pita
with butter

Greek salad with feta, cucumber, kalamata and herbs in
light EVOO and lemon dressing

Hunt Club salad with baby greens, cherry tomato,
cucumber, pickled onion, peppers, micro greens and
balsamic dressing

Baked spanakopita with yogurt on side

Chicken brochettes

Citrus herbed rice

Steamed vegetables

Fresh sliced fruit

Fresh locally roasted premium coffee and selection of
house teas



OHGC LUNCHEON BUFFET | 55 minimum of 30 guests

Chef's soup creation of the day

Assorted fresh baked artisan buns with butter

Field lettuces with assorted garnishes, house vinaigrette

House Waldorf salad with celery, apple, walnuts, raisins,
grapes and creamy dressing

- Mushroom ravioli, pesto cream sauce, and roast tomato;
- Roasted salmon fillet in a citrus glaze, fried capers and parsley; or
- Butter chicken, curried thinly sliced chicken breast with fragrant curry gravy served with papadam
- Fragrant rice pilaf with peppers, onion and celery

Roasted market vegetables olive oil, herbs

Chef's selection of gourmet desserts

Fresh locally roasted premium coffee and selection of
house teas



**VEGETARIAN,
GLUTEN FREE
AND VEGAN OPTIONS
AVAILABLE**



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Dinner Buffet

PRIME RIB BUFFET | 78

minimum of 30 guests

Salads

Field lettuces with assorted garnishes, house vinaigrette

Chef's potato salad with baby redskins and grainy mustard

Caprese salad with baby bocconcini, basil, EVOO and Roma tomatoes

Mains

Prime rib with Bordelaise sauce – Chef carved

Mushroom ravioli, pesto cream sauce, roast tomatoes, squash

Accompaniments

Loaded baked potato with cheese, chives and sour cream

Roasted market vegetables with balsamic reduction

Dessert

Assorted pastries and squares

Fresh fruit platter

Fresh locally roasted premium coffee and selection of house teas



THE HUNT PREMIUM BUFFET | 88

minimum of 50 guests

Salads

Caesar salad with romaine lettuce, roasted garlic and lemon dressing, Parmesan, croutons and bacon

Tuscany bean salad with herb dressing

Charcuterie board - selection of cured meats, cheese, olives, artichokes and crostini

Mains

Spinach and ricotta cannelloni with pomodoro sauce and parmesan crust

Atlantic salmon with lemon caper cream sauce with leeks

Roasted CAB NY striploin, roasted mushrooms "au jus"

Accompaniments

Oven roasted baby red potatoes with garlic, sea salt and olive oil

Roasted market vegetables with balsamic reduction

Dessert

Assorted pastries, cakes

Sliced fruit platter

Fresh locally roasted premium coffee and selection of house teas



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Plated Lunch

THE GOLFER'S CHOICE | 46

Roasted tomato and basil soup

Grilled chicken breast with wild mushroom cognac sauce

Roasted baby red skin potatoes

Rapini and peppers

Tiramisu with chocolate sauce

THE 19TH HOLE LUNCH | 50

Caesar salad with fresh croutons, bacon bits and Parmesan cheese
in creamy dressing

Baked Salmon with citrus beurre blanc and fried capers

Pecan pie with vanilla ice cream

Our chef is also happy to create a custom menu for your event on request!



A close-up photograph of a plated dinner. The dish features a roasted chicken leg with golden-brown skin, a large mushroom cap with a dark, glossy sauce, a green bean, and a green leaf. The text "Plated Dinner" is overlaid on the image.

Plated Dinner

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Plated Dinner

If choices are to be offered for main, appetizer or dessert a \$5 pp charge per additional selection that is added to a maximum of 3 per course. Selections to be given 10 days before event.

MENU

Choice of 1 appetizer

Wild mushroom bisque with truffle cream | 14

Five onion and tyme soup with parm crouton | 16

Caesar salad with fresh croutons, bacon bits and Parmesan cheese in creamy dressing | 16

Tomato and Bocconcini caprese with white balsamic and fresh basil | 17

Roasted beet salad with roasted beets, arugula, goat cheese, pecans and maple dressing | 18

Choice of 1 main course

Served with seasonal vegetables and starch

Roasted prime rib with traditional Yorkshire pudding au jus | 60

Supreme of chicken with herbs and merlot demi glace | 49

Roasted rack of lamb with mustard and herb crust and port glaze | 60

Salmon fillet with citrus butter sauce with chive | 52

Wild mushroom risotto with black truffle and Parmesan | 45

Choice of 1 dessert

Crème brûlée vanilla bean | 16

Pecan pie à la mode | 16

Chocolate torte with berry compote | 17

Ice cream crêpe with berries and chocolate | 17

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Reception Platters

CRISP CRUDITÉS WITH HERB DIP

Small | 120 Medium | 200 Large | 380

CHEESE BOARD

Canadian and imported cheeses, stone fruit,
toasted pecans, French baguette and crackers
Small | 180 Medium | 360 Large | 480

FRUIT PLATTER

Small | 120 Medium | 200 Large | 380

HUNT CLUB ANTIPASTO PLATTER

Assorted local and imported charcuterie, pickles and
Italian condiments
Small | 180 Medium | 360 Large | 480

DELUXE MEDITERRANEAN PLATTER

Medley of dips including Hummus, Tzatziki and Baba
Ganouche, served with Kalamata Olives, Feta Cheese
Small | 150 Medium | 280 Large | 450

*Small 10-15 persons | Medium 30-40 persons |
Large 50-60 persons*



SMOKED SALMON PLATTER | 200 per side

Whole side of house smoked salmon, mimosa garnish
(serves 15 ppl)

SHRIMP COCKTAIL | 55 per dozen

Large chilled shrimp with cocktail sauce and limes

TEA SANDWICHES | 30 per dozen, min 4 dozen

Chef's assortment of sandwiches including egg salad,
turkey, ham and cheese, tuna salad

CHEF'S SELECTION OF SUSHI | 65 per dozen

Wasabi, pickled ginger and soy sauce



Hors d'Oeuvres



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Hors d'Oeuvres

HOT HORS D'OEUVRES | 46 per dozen

General Tso glazed tofu sesame seeds scallions

Vegetable samosa with pineapple coriander chutney

Thai chicken satay with peanut sauce

Spanakopita

Oka, apple and honey purse

Curry chicken, mango and ginger phyllo bundle

Truffle Mac n' cheese bites

Mushroom tart

Spring rolls with chili plum sauce

Mini beef wellington

COLD HORS D'OEUVRES | 46 per dozen

Cucumber cup topped with goat cheese and red pepper jelly

Mini Beef tartare on pumpernickel toast with pickled onion

Roasted red pepper hummus on top of a crispy pita, dehydrated black olive, smoked paprika

Whipped herbed goat cheese with onion relish on mini marble brioche loaf

Heirloom cherry tomato, bocconcini and basil skewer with balsamic reduction

Salmon tartare in savory boat

Crab salad tartlet, preserved lemon aioli, compressed cucumber, and avocado purée

Baby shrimp, cocktail sauce scented cream cheese, on marble rye

Melon, prosciutto, blue cheese, basil, skewer

CHEF'S SELECTION OF HORS D'OEUVRES | 42 per dozen

Let the chef's decide what to serve for your event!





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Reception Stations

minimum of 30 guests all prices are per person

Can be added to any menu or combine with Hors d'Oeuvres or platters

BEEF CARVING STATION | 28

Whole roasted CAB NY Striploin served with assorted exotic mustards, horseradish cream and warm rolls

CHOW MEIN STATION | 23

Stir-fried chow mein noodles with Asian vegetables

Served in a box with chopsticks

Add shrimp or chicken \$4 each

FLAMBEE SAMBUCA SHRIMP STATION | 28

Sauteed shrimp with a creamy sambuca sauce and fresh herbs

PINZA 'FLATBREAD' STATION | 24

Italian specialty flatbreads

Roasted vegetable, goat cheese and arugula

Prosciutto and bocconcini with pepperoncini

Pepperoni, mushrooms and mozzarella

SHRIMP COCKTAIL STATION | 26

Shrimp cocktail 'Marie Rose' with shrimp and avocado in a glass cup display



Late Night Stations



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Late Night Stations

minimum of 30 guests all prices are per person

POUTINE STATION | 19

House fries, gravy, cheese curds, green onions, bacon, sour cream, pulled pork, assorted aiolis

SMOKED MEAT SLIDERS | 25

House smoked beef brisket on pretzel bun with mustard and sauerkraut, coleslaw (2 pieces/person)

PIZZA STATION | 26

Variety of pizza slices with meat lover and vegetarian options

MENCHIE'S FROZEN YOGURT FUN STATION | 21

8oz cups of assorted fun flavored frozen yogurts including non-dairy and sorbet with assorted toppings and sauce



CUPCAKES AND DONUTS | 22

Assorted cupcakes and a variety of donuts

MAC N' CHEESE | 23

Creamy cheddar cheese au gratin macaroni with assorted garnishes

- maple smoked bacon
- gorgonzola
- salsa fresca
- hot sauce



A close-up photograph of a bartender in a white shirt and dark vest pouring red wine from a bottle with a black and white checkered foil cap into a large, elegant wine glass. The scene is set in a dimly lit bar with warm, bokeh-style background lights. In the foreground, to the left of the wine glass, is a small copper-colored metal pitcher filled with fresh green mint leaves. To the right of the wine glass is a small glass jar containing several wooden skewers with decorative curled ends. The overall atmosphere is sophisticated and elegant.

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Bar Service

If a private bar is required in the room a \$250 bartender fee will apply.

OUR SERVICE BAR INCLUDES ALL GRATUITIES AND TAXES:

Cocktails	12
Liquor (1oz) Gin, Rum, Rye, Vodka, Scotch	12
House Wine by the Glass (5oz)	12
Domestic Bottled Beer	10
Imported Bottled Beer	12
Coolers	12
Canned Pop	6
Bottled Juice	6



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The Ottawa Hunt and Golf Club considers any group of 15 people or more to be a 'Special Event' which requires a pre-selected menu. Please inquire about options for smaller groups.

CONTRACT AND CONFIRMATION

A tentative hold may be placed on a room for up to 14 days. If a second party wishes to book the room you are holding, we will notify you and you will have 48 hours to confirm your booking.

Your booking is confirmed with a signed confirmation received by email (or in person) and a \$500 non-refundable deposit. We do not require a deposit for the Boardroom/Meeting Room rental.

Food and beverage requirements, an idea of attendance and room setups need to be submitted to the Catering Office no later than 2 weeks prior to your event.

After the submitted requirements an Event order (BEO) will be supplied to you for review and signature.

This order will act as the contract for your event, and by signing the order you are confirming that the policies outlined in this package have been read and understood.

A final guaranteed number of guests **is required by 5 business days** prior to the event. The final invoice will be based on the greater number of guests between the guarantee provided and actual number of guests in attendance. If the actual attendance is greater than the guarantee, we cannot guarantee the same meal for the additional guests.

CANCELLATION POLICY

Should it become necessary for you to cancel your function, the following will determine the cancellation fee:

- If canceled within 6 days or less of the event date, a cancellation fee equivalent to 100% of the estimated food and beverage on your Event order (BEO) will be charged.
- If canceled within 7-14 days of the event, a cancellation fee equivalent to 50% of the estimated food and beverage on your Event order will be charged plus loss of the original deposit.
- If canceled within 15-30 days of the event, a cancellation fee equivalent to 25% of the estimated food and beverage on your Event order will be charged plus loss of the original deposit. If canceled after confirmation and prior to 30 days ahead of the event, a cancellation fee equivalent to the deposit will apply.





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Event Spaces



THE BANQUET ROOM

(pictured on the previous page)

Our largest space overlooks the lush gardens and miraculous golf course. The Banquet room can accommodate a small meeting of 30 people (1/2 rounds), a group of 144 people (rounds of 8 people) up to a cocktail party of 200 people.

THE PRESIDENT'S LOUNGE

A more intimate space is ideal for smaller parties or meetings of up to 15 guests to 48 guests.

The Banquet Room and the President's Lounge are joined by a dividing wall and may be opened to one larger space to accommodate an event of up to 200 guests.



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Meeting Spaces

THE BOARD ROOM

Located on the lower level of the Clubhouse, the Boardroom offers a bright peaceful atmosphere for any type of meeting.



THE MEETING ROOM

Located on the lower level of the Clubhouse, the Meeting room offers a quiet and secluded atmosphere for any type of meeting.



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Event & Meeting Spaces



CAPACITY CHART

ROOM	LOCATION	FT ²	ROUNDS OF 8 PEOPLE	COCKTAIL RECEPTION	THEATRE STYLE	BOARD-ROOM STYLE	U-SHAPE
Banquet Room	Main Level	2250	144	220	180	30	40
President's Lounge	Main Level	740	48	60	60	20	20
Banquet Room & President's Lounge	Main Level	2990	192	280	200	-	-
Board Room	Lower Level	384	-	-	-	12	-
Meeting Room	Lower Level	299	-	-	-	12	-
North Terrace	Main Level	750	48	60	64	22	20

FACILITY FEE

Monday - Fridays

The Banquet Room is \$1250 +HST.

The President's Lounge is \$600 +HST.

Weekends

The Banquet Room is \$1600 +HST.

The President's Lounge is \$750 +HST.



The Ottawa Golf and Hunt Club
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