



weddings

AT THE HUNT

~ 2024 ~





congratulations
ON YOUR ENGAGEMENT 

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thank you

for choosing the Ottawa Hunt and Golf Club

The Hunt – as we are familiarly known – is a spectacular oasis nestled among 225 sculpted and manicured acres of prime land just 15 minutes from downtown Ottawa.

Spacious, handsome surroundings, personalized, attentive service and fine food are key ingredients of a successful wedding celebration and the cornerstone of the Ottawa Hunt & Golf Club's wedding services.

Spaces

- Bridal room for preparations available two hours prior to ceremony
- Beautiful indoor & outdoor ceremony sites
- Versatile banquet room that can accommodate an intimate gathering or an event for up to 168 people
- Scenic views of the lush south and west greens and exquisitely manicured gardens
- Outdoor cocktail hour on terrace (weather permitting), or indoor banquet room
- Indoor dinner and reception
- Dance floor

Culinary

- Cocktail hour with host or cash bar and selection of hors d'oeuvres
- Customized three or four course meal
- Ability to cater to guests with dietary restrictions
- Late night food station options

SPACES & CULINARY

Ceremony

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Reception Platters

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Plated Dessert

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Late Night Stations

Bar Service

Facility Fee

For more information, to book a viewing or to book your special day please contact Carrie Smith | 613.736.1195 | csmith@ottawahuntclub.org

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on site *ceremony*

- Use of one (1) indoor or one (1) outdoor ceremony space
- Our outdoor ceremony space boasts a majestic background of the 18th green for a captivating and unforgettable ceremony
- All wedding ceremonies are held between 4pm and 6pm, followed by a cocktail reception (minimum one (1) hour to a maximum of two (2) hours)
- Outdoor ceremony fee \$1500
- Seating for up to 165 guests
- On-site coordinator to help orchestrate the rehearsal and wedding ceremony
- Access to bride's and groom's changing suites two (2) hours before the ceremony

Spaces & Culinary

CEREMONY

Passed Hors D'oeuvres

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Optional Additions

- PA system for ceremony only \$150
- Outdoor altar \$300
- Bridal Suite Packages \$ 400 - \$850



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passed hors d'oeuvres

Hot Canapés

\$50 | Dozen

- Vegetable pakora with chilli garlic sauce
- Vegetable samosa with with mango chutney
- Kimchi Dumpling with soya dip
- Spanakopita
- Butter chicken and mango bites
- Braised beef tostada with pickled onion, garlic emulsion and coriander
- Wild mushroom tartlets
- Spring rolls with chili plum sauce
- Loaded kettle chips with sour cream, bacon and green onions

Cold Canapés

\$50 | Dozen

- Smoked salmon and cream cheese on bagel chip
- Beef tartare on pumpernickel toast
- Hummus on a crispy pita with dehydrated black olive and 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 on corn tortilla with jalapeno salt
- Crab salad tartlet with reserved lemon aioli
- Melon and prosciutto skewers
- Seared striploin with horseradish cream, rocket on a crostini
- Gazpacho caesars shots

chef's selection of hors doeuvres

\$46 | Dozen

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

Spaces & Culinary

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PASSED HORS D'OEUVRES 

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reception platters

All prices are per person.

CRISP CRUDITÉS WITH CLUBHOUSE MADE DIP | 12

Assorted, seasonal fresh cut vegetables with a favourite clubhouse dip prepared by the Chef

FRUIT PLATTER | 12

Assorted, seasonal fresh sliced fruit

CHEESE BOARD | 16

Canadian and imported cheeses, stone fruit, toasted nuts, French baguette and crackers

HUNT CLUB ANTIPASTO PLATTER | 16

An assortment of Canadian and European cheeses with a selection of cured meats, sausage, pickles, crostini, pickled mustard seeds and grainy Dijon

CHEF'S SEAFOOD PLATTER | 18

Smoked salmon, crab cake, smoked trout, poached shrimps, fresh oysters with assorted condiments

SMOKED SALMON PLATTER | 220/SIDE

Served with capers, onions and citrus garnish

TEA SANDWICHES | 32/DOZEN

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

CHEF'S SELECTION OF SUSHI | 65/DOZEN

Wasabi, pickled ginger and soy sauce

Spaces & Culinary

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reception stations

All prices are per person.

BEEF CARVING STATION | 30

Whole slow roasted sirloin of beef served with assorted exotic mustards, demi glaze, horseradish cream and warm rolls

PINZA 'FLATBREAD' STATION | 24

Italian specialty flatbreads
Roasted vegetable, goat cheese and arugula
Prosciutto and bocconcini with pepperoncini
Pepperoni, mushrooms and mozzarella

CHOW MEIN STATION | 23

Stir-fried chow mein noodles with Asian vegetables
Served in a box with chopsticks
Add shrimp or chicken \$4 each

Spaces & Culinary

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All prices are per person.

SOUP

Choice of one option for all your guests.

ROASTED BUTTERNUT SQUASH | 15

Apple and chives

LOBSTER BISQUE WITH CHIVE FOAM | 17

MUSHROOM BISQUE | 15

Thyme and garlic infused oil, mixed mushrooms

TOMATO GAZPACHO | 16

Tomato, cucumber, peppers, onion, herbs, spices and red wine vinegar

SALADS

Choice of one option for all your guests.

THE HUNT CLUB SALAD | 15

Mixed lettuce with cherry tomato, cucumber, carrots, sprouts and white balsamic vinaigrette

CAESAR SALAD | 16

Crispy romaine wedges, lemon roasted garlic dressing, maple bacon, Parmesan cheese and croutons

BEET SALAD | 18

Red and golden beets, goat cheese, shaved candy beets, basil oil and arugula

APPETIZER

Choice of one option for all your guests.

ANTIPASTO | 18

Imported and domestic meats and cheeses with pickles

SHRIMP COCKTAIL | 18

White wine, poached black tiger shrimp and cocktail sauce

PASTA | 16

Penne with pomodoro sauce, basil and shaved parmesan

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plated

meals continued

All prices are per person.

Add a second main course selection for a surcharge of \$3 per guest.

Add a third main course selection for a surcharge of \$5 per guest.

FISH & POULTRY

BRANZINO | 52

Pan seared branzino with parsley and butter

SALMON FILLET | 54

Citrus burre blanc with fried capers

CHICKEN SUPREME | 50

Brined chicken supreme, wild mushroom ragout, dauphinoise potatoes and green beans

MUSCOVY DUCK BREAST | 60

Parsnip puree, broccolini and cherry red wine sauce

BEEF & LAMB

STRIPLOIN STEAK | 57

8oz AAA striploin, truffle jus, brown butter whipped potato and seasonal vegetables

PRIME RIB AU JUS | 58

Slow roasted, Yorkshire pudding, au jus

BEEF TENDERLOIN | 62

Pepper crusted beef in cognac sauce with roast fingerling potato and seasonal vegetables

LAMB RACK | 62

Herb crusted lamb rack with mustard demi glaze, smashed potatoes and seasonal vegetables

Spaces & Culinary

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plated meals continued

VEGETARIAN

MOROCCAN SPICED CHICKPEAS | 45

Peppers, mushrooms, zucchini and fresh cilantro

WILD MUSHROOM RISOTTO | 45

Oyster, shitaki, cremini, dried trumpet with truffle butter, parmesan and herb emulsion

THAI COCONUT CURRY | 45

Curried vegetables, crisp tofu, shitake, lime scented rice and coriander leaves

VEGETABLE WELLINGTON | 45

Roasted vegetables in puff pastry, goat cheese, whipped potato and vegetable gravy

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plated desserts

All prices are per person.

CRÈME BRÛLÉE | 17

Silky vanilla custard with a caramelized sugar crust, served with a berry salad

TIRAMISU | 18

Classic Italian dessert with espresso sponge cake and mascarpone cream

PECAN PIE | 17

A decadent toasted pecan pie with ice cream

OPERA CAKE | 18

Made with layers of almond sponge cake soaked in coffee syrup, layered with ganache, coffee French buttercream, and covered in a chocolate glaze

ICE CREAM CREPE | 18

Stuffed ice cream crepe log with berries and chocolate sauce

CHOCOLATE RASPBERRY MOUSSE CAKE | 18

A layer of light raspberry mousse and a middle layer of rich chocolate mousse sit on a base of moist chocolate cake

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dinner

buffet

All prices are per person.

THE HUNT PREMIUM BUFFET | 88

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

Upgrade to prime rib +10

Add shrimp tower +12

Other food options available on request

Spaces & Culinary

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BUFFET DINNER 

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late night stations

*30 person minimum order, available between 9pm – 11pm.
All prices are per person.*

POUTINE STATION | 30

Brined fries, demi gravy, cheese curds, bacon, green onion and shredded brisket

SMOKED MEAT SLIDERS | 30

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

GOLDEN PALACE EGG ROLLS® | 30

Golden Palace egg rolls® with famous plum sauce

SWEET BAR | 27

Assorted waffles, churros and beaver tails with assorted garnishes and sauces

MAC N' CHEESE | 35

Creamy cheddar cheese au gratin macaroni with assorted garnishes. Pulled pork, maple smoked bacon, wieners, sautéed wild mushrooms, gorgonzola, salsa fresca hot sauce

TACO STATION | 35

Shredded pork or chicken, lettuce, tomato, sour cream, beans, salsa, peppers and taco shells

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LATE NIGHT STATIONS 🍷

Bar Service

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bar service

Host Bar

Based on consumption and will be added to your final invoice.

Cash Bar

Guests purchases drinks from the bar.

BARTENDER FEE | 250

Additional bartender | 250

ADDITIONAL BARTENDER | 200

for parties 150+

Wine & Beer

- House Wine by the Glass (5oz)
- Domestic Bottled Beer
- Imported Bottled Beer

Available At The Bar

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Soda Water, Perrier

Mixers

Orange Juice, Cranberry Juice, Clamato Juice

Liquor

Gin, Rum, Rye, Vodka, Scotch (1oz)

Coolers

Smirnoff Ice, Mike's Hard Lemonade, White Claw

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BAR SERVICE

Facility Fee

Bar closes at 1:00 a.m. Last call at 12:45 a.m.

All Hunt Club service staff have been trained in responsible alcohol service techniques and are required to stop serving alcohol to any patron who appears intoxicated. The Ottawa Hunt Club is responsible for ensuring that no patron is over-served; however, the host of a function also shares responsibility and should ensure that guests exercise caution and good judgment in alcohol consumption. Club staff will continue to meet the requirements of the LLA (Liquor Act of Ontario)

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ROOM	CAPACITY: Round Table*	CAPACITY: Cocktail Reception	CAPACITY: Theater Set-Up	CAPACITY: Boardroom	CAPACITY: U-Shape
BANQUET ROOM & PRESIDENT'S LOUNGE	192	260	250	30	50
BANQUET ROOM	144	220	180	-	-
PRESIDENT'S LOUNGE**	48	60	50	20	30

ROOM	
BANQUET ROOM MON. TO FRI.	\$1500
BANQUET ROOM SAT. AND SUN.	\$1800
ROOM	
PRESIDENT'S LOUNGE	\$1000

* Round tables accommodate up to 8-10 guests

** Room is equipped with ceiling mounted projector and screen in President's Lounge

Capacities vary based on additional setup requirements, i.e buffet tables, bar, etc.

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Carrie Smith | 613.736.1195 | csmith@ottawahuntclub.org



