



CLUB DE GOLF
GATINEAU
GOLF & COUNTRY CLUB



THE GATINEAU GOLF & COUNTRY CLUB IS FAMILY owned and operated by *Richcraft Group of Companies*. It is truly a jewel among the Ottawa/Gatineau's premium heritage golf clubs. For almost a century it has offered challenging golf and unsurpassed entertainment.

We are happy to customize menu selections that fit seamlessly into your event plan. Each meal is prepared in our newly designed and modern kitchen, with our sales and events manager serving as your point person before, during, and after your event.

Today, the new 11,000 square foot Clubhouse features a blend of classic architectural and contemporary technology. It is open year-round and offers a wide range of catering, casual and fine dining services and facilities for receptions, conferences, large to small meetings, and special events exclusively tailored to your specifications.

Included in all events:

FACILITY EVENT COORDINATOR
CHEF COLLABORATION
CONTEMPORARY CRAFTSMAN INSPIRED BANQUET HALL
UPPER & LOWER BANQUET TERRACES
MODERN DISHWARE, IVORY TABLE LINENS, IVORY CLOTH
NAPKINS, CLASSIC FLAT WEAR & GLASSES
ARTISAN BREAD & HERBED BUTTER BASKETS
COFFEE & TEA SERVICE DURING DESSERT COURSE
PODIUM
BOSE SOUND SYSTEM

Your Partner for the Perfect Event.



CLUB DE GOLF

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BREAKFAST / COFFEE BREAK

All Breakfast packages include coffee, decaffeinated coffee, herbal tea, bottled juices and water

Rise and Shine Breakfast *\$14.00*

Selection of homemade pastries

Scones, banana bread, croissants, chocolatines, carrot cake

Fresh berry bowl with yogurt and granola

Breakfast add-ons

Individual spinach and mushroom frittatas. *\$7.00 per person*

Egg, bacon and cheese breakfast burrito wrap. *\$7.50 per person*

Caramelized apple stuffed French toast with maple whipped cream. *\$5.00 per person*

Coffee Break *\$10.00*

Coffee, decaffeinated coffee, herbal tea, assorted bottled juices, assorted soft drinks

House baked cookies, fruit biscotti and assorted whole fresh fruit.

Crostinis with assorted dips

Taxes and Service Fee not included



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LUNCH BUFFET (COLD) \$25.00

(minimum 20 guests)

SALADS

Select 2

Mixed greens with strawberry, watermelon and marinated feta served
with a mint-balsamic vinaigrette

Pasta salad with candied cherry tomatoes and black olives
tossed in a basil pesto goat cheese dressing

Marinated grilled vegetable salad tossed in a white wine
vinegar-mustard dressing

Qinoua “tabouhalli” salad with a citrus vinaigrette



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MAIN COURSES

Select 2

Maple brined 5oz chicken breast with a curry apple compote

Beet and citrus crusted baked salmon with a tomato-caper salsa

Grilled herb marinated 5oz beef striploin with a red
and yellow pepper, grainy mustard relish

Roasted mushroom, spinach and lentil and raisin ragout
with a curry-lime dressing

DESSERT

A selection of mini tarts, brownies and squares
Coffee, Decaffeinated Coffee, Tea and Herbal Tea

Taxes and Service Fee not included



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LUNCH BUFFET (HOT) \$30.00

(minimum 20 guests)

SALADS

select 2

Mixed greens with roasted asparagus, mushrooms
and a balsamic-mustard vinaigrette

Cucumber and poppy seed salad with a chili citrus vinaigrette

Mini red potato salad with red onions, radishes
and a creamy herb dressing

Middle Eastern lentil and rice salad with caramelized onions



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MAIN COURSE

select 2

Grilled boneless 5oz chicken breast with a cider-cinnamon sauce

Roasted 5oz beef sirloin thinly sliced served
with a rosemary-tomato demi-glace

Oven roasted salmon loin with a fennel-turmeric cream sauce

Grilled pesto marinated vegetables wrapped
in braised Swiss Char with a spicy tomato sauce.

DESSERT

A selection of mini tarts, brownies and squares
coffee, decaffeinated coffee, tea and herbal tea

Taxes and Service Fee not included



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CANAPÉS (COLD) \$24 per dozen
(minimum 2 dozen per item)

Grilled smoked salmon on lime-cilantro
shortbread topped with a “BLT” crostinni
*(crisp leaf lettuce and julienne of tomato wrapped with bacon
served on a olive oil crostinni with lemon mayo)*

Grilled marinated eggplant and pesto goat cheese cigar

Roasted Yukon gold potato topped with thinly sliced beef topped
with beet-horseradish cream

Chicken skewer with eggplant chimachurri

Coriander-black pepper cocktail cookie topped with chili-lemon
mousse and avocado Tzatziki



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CANAPÉS (HOT) \$27 per dozen
(minimum 2 dozen per item)

Prawn and chorizo skewer with a lemon gremolata

Mini sliders with roasted pear and blue cheese

Warm cherry tomato and pesto tartelette

Ginger-garlic chicken satay with a miso-rice wine dipping sauce

Mushroom risotto cake topped with a truffle-marscapone cream

Mini grilled cheese and onion soup shooter

Mini lamb kaftas with Za"tar lemon yogurt

Taxes and service fee not included



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DINNER BUFFET \$58.00

(minimum 20 guests)

SALADS

Select 2

Tender greens with marinated strawberries, watermelon and pickled red onions topped with lemon-thyme goat cheese and a maple chili vinaigrette

Grilled marinated vegetables with a basil-black olive vinaigrette garnished with crispy leeks

Roasted marinated golden beets, red onions, balsamic boccocinni, arugula and a white balsamic vinaigrette

Roasted asparagus salad with a mushroom and herb vinaigrette

Marinated tomato, red onion, red pepper and parsley salad tossed in a chili vinaigrette



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MAIN

Select 2

Braised beef short ribs in a Bourbon- Ancho braising sauce

Grilled herb-garlic crusted beef striploin medallions
with a red wine-thyme reduction

Maple brined chicken supreme with an apple cider-cinnamon sauce

Oven roasted salmon loin with a warm tomato-caper salsa

Roasted Portobello mushrooms stuffed with braised leeks, spinach,
wild rice pilaff with a roasted garlic and tomato coulis

DESSERT

A selection of mini tarts, brownies and squares

Coffee, decaffeinated coffee, tea, herbal tea

Taxes and Service Fee not included



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DINNER PLATED \$60.00

(minimum 20 guests)

SOUP

Select 1

Watermelon and tomato Gazpacho garnished
with spicy pickled apple and radishes

Tomato and basil soup garnished with goat cheese pesto crumble

Asparagus soup garnished with truffled mushrooms

STARTER

Select 1

Walnut and orange crusted goat cheese rounds, petite mache,
balsamic reduction, grape tomatoes and a roasted garlic–basil vinaigrette

Seared scallop on a puree of roasted cauliflower and capers,
with a warm bacon and onion vinaigrette

Smoked salmon carpaccio apple, jicma and avocado timbale
and a lemon-cilantro drizzle

Braised pork belly, sweet potato-bourbon mash
and a chipotle bacon sauce



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MAIN COURSE

Select 1

Grilled beef striploin medallion blue cheese and port demi-glace,
roasted fingerling potatoes seasonal roasted vegetables

Oven roasted chicken suprême lemon-thyme infused dark chicken sauce,
wild and basmati rice pilaff, seasonal roasted vegetables

Cinnamon crusted Halibut lime-curry cream,
lentil pilaff and roasted asparagus
vegetarian options available upon request

DESSERT

Select 1

Chocolate-mint pots de crème with cinnamon poached pear, fruit coulis

Roasted apple and butternut squash bread pudding
served with vanilla ice cream and chocolate sauce

Classique crème brûlée with fresh berry compote

Individual apple tart tatin with vanilla-cinnamon ice cream

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WINE PACKAGES

PACKAGE #1

House Wine (red and white) served during dinner,
3 glasses per person
\$15.00 per person

PACKAGE #2

House Wine (red and white) served during dinner,
3 glasses per person
1 flute of Prosecco (for toast) per person
\$22.00 per person

SPARKLING WINE & CHAMPAGNE

Zonin Prosecco Special Cuvée Brut *\$40.00*

Domaine Chandon Réserve Brut *\$77.00*

Veuve Clicquot Brut Champagne–France *\$175.00*

FOUNTAIN SERVED PUNCH

Non Alcoholic Fruit Punch *\$3.00 per person*

Alcoholic Fruit Punch *\$5.00 per person*



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IN-HOUSE RENTALS

Drop down projector screen *\$75.00*
(9ft x 12ft) with ceiling mounted projector

Dance floor (set-up/tear-down) *\$150.00*

ROOM RENTAL RATES

Rooms are available until 1:00am for evening event

Salon A - Small ballroom (with bar) *\$700.00*

24 hour rate for trade shows or setup days for a banquet *\$600.00*

(will be confirmed 60 days prior)

Salon B - Larger ballroom *\$900.00*

24 hour rate for trade shows or setup days for a banquet *\$600.00*

(will be confirmed 60 days prior)

Salon A&B - Both ballrooms *\$1,500.00*

24 hour rate for trade shows or setup days for a banquet *\$1,800*

Room rental will be waived:

If food and beverage is over \$6,000 net in Salon A&B

\$3,600 net for Salon B

\$2,000 net for Salon A.