

Group Events and Reception Package
Winter 2024





EVENTS

WELCOME TO THE SHORE CLUB EVENTS

Thank you for considering The Shore Club Ottawa as the venue for your upcoming event. Whether business or social, elegantly formal or casually relaxed, we have several options to suit the occasion. The information below is aimed to provide you with what you need regarding our event reservations. We look forward to helping you play the perfect host to your next social affair.

If you have any questions, or would like to make an event booking, please contact our Private Events team:

- t 613.569.5050
- e ottawa@theshoreclub.ca
- w theshorelub.ca

Event Spaces at a Glance

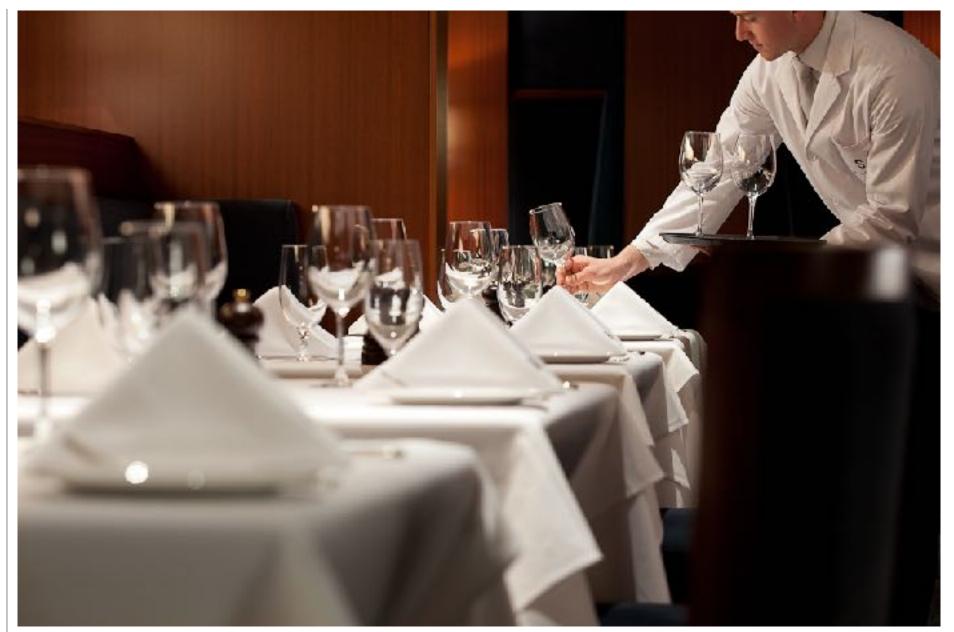
Our many different event space options are perfect for groups from 6 to 50. The restaurant, adorned with world class art and an elegant design, is perfectly suited to an intimate dinner or a large cocktail reception.

Rideau Room

The intimate Rideau Room is our only private dining room located at the back of the restaurant. It is suitable for both business and social functions.

- Accommodates up to 22 guests (18 guests maximum when presenting).
- Available Monday to Friday from 11:30am; and Saturday / Sunday from 5pm
- A/V equipped including a 46" flat screen T.V.
- Equipped with several power outlets.
- Complimentary wireless and hardwire internet.
- Elegantly decorated featuring a painting by Vancouver artist Shannon Belkin.

F&B Room Minimum
Dinner \$1800 (pre-tax and gratuity)







Lounge Reception
Our spacious lounge is the perfect spot for a standing reception of up to 50 people.

- Passed hors d'oeuvres service
- Pre-select wine options and custom drink list

F&B Minimum Please inquire for more details.









Meeting Facilities

- Equipped with power outlets
- Complimentary wireless service

If your event requires audio-visual equipment or furniture, we are happy to accept deliveries of equipment that have been arranged on the day of the reservation.

Valet

Valet parking is offered through the Westin Hotel, located at the main entrance on Colonel By Drive. This is offered throughout The Shore Club's hours of operation, seven days a week.

Special Dietary Requests

We try to accommodate you and your Guests as best as we can. With adequate notice, we can create appropriate meals for vegetarian and vegan guests. With all other special requests that stray from our menus, such as allergy or dietary restrictions, we respectfully ask for as much information and notice as possible.

Other Services

Wine

When dining at The Shore Club we also offer the service of preselecting your wine. We will be happy to supply you with a current wine list for you to choose from. If you require assistance with selecting your wine, our on-staff Sommelier, Geoff Lindsay, is more than happy to help you in your selection.

Event Policy

All bookings are taken on a first come first serve basis. We do not require a deposit to book a reservation, however, we do require a valid credit card number to reserve and confirm a booking.

A firm number of attendees must be confirmed 24 hours prior to sitdown lunch / dinner, and 48 hours prior to a cocktail reception. This confirmed number would be the minimum number that is charged on the day of the event. (Based on the agreed menu price)

Cancellations

For a sit-down dinner, we are pleased to offer no cancellation fee for cancellations made with more than 24 hours notice. For cocktail receptions, there is no cancellation fee for cancellations made with more than 48 hours notice. Cancellations made with insufficient notice will be charged a \$500 cancellation fee to be applied to the credit card number given at the time of booking.





MENU OFFERINGS

At The Shore Club, our regular menu is comprised of a large selection of À la Carte Steak and Seafood options. With numerous sides large enough to share with the table, all guests will be able to enjoy a variety of flavours from the different sections of our menu. The À la Carte menu is available to event diners, however due to the nature and style of our service, we provide a Prix Fixe menu for groups of 16 or more.

We offer several Prix Fixe menu choices, priced to suit any budget. With three options for either a two course or three course offering at lunch, and three options for a three course offering for dinner, no matter what you choose, you will have a fantastic steak and seafood experience.

Menu Highlights:

- •Fresh seafood and Canadian Prime Alberta Beef to tantalize the palate.
- •Different options for wine bottle and wine by the glass pairings.
- •Customized menus to provide a tailored experience to you and your Guests. Please feel free to add your favorite dishes to one of our existing set event menus.
- •Personalized and custom-print menus for your event with a company logo, slogan, or message that reflects the type of function you are hosting (complimentary).
- •Formal sit-down experiences or a standing cocktail event with passed hors d'oeuvres and/or hot and cold food stations.



LUNCH A \$49

SIRLOIN STEAK SALAD

Tomato-Stilton gratin, arugula, pea shoots

or

ROASTED ATLANTIC SALMON

Roasted fingerling potatoes, broccoli, kalamata tapenade

or

BRUSSELS BOWL

Farro grain & lentils, fried Brussels sprouts, sherry vinaigrette

VANILLA CRÈME BRULE or KEY LIME PIE

Served with coffee or tea



LUNCH B \$67

CAESAR SALAD or CHOPPED SALAD

ROASTED ATLANTIC SALMON

Roasted fingerling potatoes, broccoli, kalamata tapenade

or HALF ROASTED CHICKEN

Mashed potatoes, broccoli, pan jus

or BRUSSELS BOWL

Farro grain & lentils, fried Brussels sprouts, sherry vinaigrette

TRIO OF SORBET or VANILLA CRÈME BRULEE

Served with coffee or tea



LUNCH C \$82

LOBSTER BISQUE or CAESAR SALAD or JUMBO SHRIMP COCKTAIL

ROASTED ATLANTIC SALMON

Roasted fingerling potatoes, broccoli kalamata tapenade

or

SIRLOIN STEAK FRITES

Steakhouse fries, broccoli, compound herb butter

r

BRUSSELS BOWL

Farro grain & lentils, fried Brussels sprouts, sherry vinaigrette

TRIO OF SORBET

or

KEY LIME PIE

or

VANILLA CRÈME BRULE

or

CHOCOLATE TRUFFLE CAKE

Served with coffee or tea



DINNER A \$87

APPETIZER

Caesar Salad

Shrimp Cocktail

Beet Salad

MAIN

10oz New York Striploin

Atlantic Salmon

Half Roasted Chicken

Wild Mushroom Ravioli

Served with Roasted Broccoli and Steakhouse French Fries

DESSERT

Key Lime Pie

Vanilla Bean Crème Brülée

Trio of Sorbet

Chocolate Truffle Cake



DINNER B \$92

APPETIZER

Beef Tartare

Caesar Salad

Chopped Salad

Crab Cake

MAIN

7oz Filet Mignon

10oz New York Striploin

Atlantic Salmon

Wild Halibut

Wild Mushroom Ravioli

Served with Roasted Broccoli, Mashed Potatoes and Sautéed Mushrooms

DESSERT

Key Lime Pie

Vanilla Bean Crème Brûlée

Trio of Sorbet

Chocolate Truffle Cake



DINNER C \$102

Artisanal Bread for the table

APPETIZER

Beef Carpaccio

Salmon Tartare

Caesar Salad

Shrimp Cocktail

MAIN

18oz Bone-in Rib Eye

7oz Filet Mignon

Atlantic Salmon

Wild Halibut

Half Roasted Chicken

Wild Mushroom Ravioli

Served with Roasted Broccoli, Mashed Potatoes and Sautéed Mushrooms

DESSERT

Key Lime Pie

Vanilla Bean Crème Brûlée

Trio of Sorbet

Chocolate Truffle Cake



HORS D'OEUVRES MENU

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Wild Mushroom Crostini - \$5.00

Beet Salad -\$4.50

Shore Club Beef Carpaccio - \$7.00

Mini Tomato, Red Onion And Stilton Salad on crostini - \$5.00

Vanilla Battered Prawns spicy sweet and sour sauce - \$6.00

Seared Scallops with gremolata sauce - \$6.00

Jumbo Prawns with hot horseradish cocktail sauce - \$6.00

Chicken Satay with spicy mayo - \$6.00

Beef Sliders with caramelized onion - \$6.00

Salmon Tatare with dill mustard sauce - \$7.00

Mini Steak Sandwiches with balsamic aioli, tomato bruschetta, feta cheese - \$10.00

Lamb Chops with rosemary port jus - \$11.00

Mini Meatball with house tomato sauce, parmesan cheese - \$6.00

Minimum 12 Pieces Per Order

HST and Gratuity not included

