

Group Events and Reception Package Fall-Winter 2020-2021





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 Melanie Arbique, our Private Events Coordinator:

- 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 20 guests (16 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 \$1200 (pre-tax and gratuity)







# The Bridge

Located behind the splendor of the main bar, The Bridge is a raised semi-private area suitable for intimate dinners.

- Accommodate up to 30 guests in multi-table layout (6 tables of 4 and 1 table of 6)
- Capable of building 2 large tables; one of 8 & one table of 10, and 1 table of 6 to seat 24 guests
- Available Monday to Friday from 11:30am and 5pm Saturday and Sunday 5pm
- Customized group menu options

F&B Minimum
Dinner \$1200 (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)

#### **Gratuity**

The Shore Club does add an 18% gratuity charge for groups of 8 or more. This charge is added to the Sub Total of bill.

#### **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 four 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 \$42

## **MAIN**

SIRLOIN STEAK SALAD
Tomato-Stilton gratin, watercress
or
ROASTED ATLANTIC SALMON
Confit leek & potatoes, kalamata
tapenade
or
BRUSSELS BOWL
Farro grain & lentils, fried Brussles
sprouts, sherry vinaigrette

# **DESSERT**

VANILLA CRÈME BRULE or KEY LIME PIE



LUNCH B \$65

#### **APPETIZER**

CAESAR SALAD or CHOPPED SALAD

## **MAIN**

ROASTED ATLANTIC SALMON
Confit leek & potatoes, kalamata tapenade
or
HALF ROASTED CHICKEN
Chili, herb, garlic shallot pan sauce
Seasonal vegetables, confit fingerling potatoes
or
BRUSSELS BOWL
Farro grain & lentils, fired Brussles sprouts, sherry vinaigrette

## **DESSERT**

TRIO OF SORBET or VANILLA CRÈME BRULEE



LUNCH C \$70

#### **APPETIZER**

ARTISANAL BREAD for the table

CAESAR SALAD

or

JUMBO SHRIMP COCKTAIL

## MAIN

ROASTED ATLANTIC SALMON Confit leek & potatoes, kalamata tapenade

or

SIRLOIN STEAK FRITES
Served with steakhouse fries & compound herb butter

or

**BRUSSELS BOWL** 

Farro grain & lentils, fried Brussles sprouts, sherry vinaigrette

## **DESSERT**

TRIO OF SORBET

or

KEY LIME PIE

or

VANILLA CRÈME BRULE



LUNCH D \$85

#### **APPETIZER**

ARTISANAL BREAD for the table

JUMBO SHRIMP COCKTAIL or CAESAR SALAD or LOBSTER BISQUE

## MAIN

FILET MIGNON
Seasonal vegetables,
confit fingerling potatoes
or
LOBSTER COBB SALAD

WILD HALIBUT

Salt cod croquette, green peas, garlic-chili crisp

or

BRUSSELS BOWL Farro grain & lentils, fried Brussles sprouts, sherry vinaigrette

## **DESSERT**

KEY LIME PIE or VANILLA CRÈME BRULE



DINNER A \$75

# **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** 

Trio of Sorbet

Key Lime Pie

Vanilla Bean Crème Brûlée



DINNER B \$80

## **APPETIZER**

**Beef Tartare** 

Caesar Salad

**Chopped Salad** 

Jumbo Shrimp Cocktail

## **MAIN**

Wild Halibut

7oz Filet Mignon

10oz New York Striploin

Atlantic Salmon

Wild Mushroom Ravioli

Served with Roasted Broccoli, Mashed Potatoes and Sautéed Mushrooms

## **DESSERT**

Key Lime Pie Vanilla Bean Crème Brulee Trio of Sorbet



DINNER C \$85

Artisanal Bread for the table

#### **APPETIZER**

Beef Carpaccio

Salmon Tartare

Caesar Salad

Crab Cake

**MAIN** 

Wild Halibut

18oz Bone In Rib Eye

7oz Filet Mignon

Atlantic Salmon

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



DINNER D \$125

# Bread for table Chilled Seafood Tower

#### **APPETIZER**

Lobster Bisque

**Beef Tartare** 

Caesar Salad

**Beet Salad** 

MAIN

Wild Halibut

18oz Bone-in Rib Steak

7oz Filet Mignon

Atlantic Salmon

Wild Mushroom Ravioli

Served with Roasted Broccoli, Mashed Potatoes and Sautéed Mushrooms

**DESSERT** 

Trio of Sorbet Key Lime Pie Vanilla Bean Crème Brûlée



SHORECLUB

HORS D'OEUVRES MENU

#### **VEGETARIAN**

Mini Tomato, Red Onion and Stilton on crostini \$4.50/ea.

Wild Mushroom Tarts \$4.50/ea.

#### **SURF AND TURF**

Vanilla-Battered Prawns spicy sweet & sour sauce \$5.00/ea.

Seared Scallops seasonal sauce \$5.00/ea.

Jumbo Prawns horseradish cocktail sauce \$5.00/ea.

Chicken Satay spicy mayo \$5.00/ea.

The Shore Club Style Beef Carpaccio \$5.50/ea.

Beef Tenderloin Sliders caramelized onion and blue cheese \$5.50/ea.

Apple Cider Smoked Salmon dill cream cheese \$5.50/ea.

Tuna Tartare sesame soy sauce \$6.00/ea.

Mini Steak Sandwiches balsamic aioli and tomato bruschetta \$8.00/ea.

Lamb Chop rosemary port jus \$9.00/ea.

#### **OTHER OPTIONS**

Crudités Cheese Platters Dessert Platters Oyster Station

Minimum 12 pieces per order Prices exclusive of HST and Gratuity

