



CLUB DE GOLF
GATINEAU
GOLF & COUNTRY CLUB



CHOICE MENU

GATINEAU GOLF & COUNTRY CLUB WEDDINGS





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Weddings

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.

Alfred Aubry and his partner, Alexis Carrière established the Gatineau Golf & Country Club in 1929, and hired golf professional Gus Mullen to design the course. A stone house, built by the original property owner, William Grimes, was used as the clubhouse for golfers, and an enormous, barn-like, wooden structure was built behind the house as a night club for dancing and entertainment. The golf club would close in November, but the night club, which could hold 1,200 people, stayed open year round.



PLEASE CONTACT US FOR FURTHER INFORMATION OR TO SET UP AN APPOINTMENT.

OUR PROFESSIONAL AND EXPERIENCED TEAM LOOKS FORWARD TO ASSISTING YOU.

In it's heyday, the night club claimed to have the second best show to Broadway. In fact, the stars couldn't have been bigger: Louis Armstrong, Cab Calloway, Oscar Peterson, the Mills Brothers, the Inksposts, Josephine Baker, Duke Ellington, Lionel Hampton and Dizzy Gillespie. During the '40's and '50's, The Gatineau was a top supper club drawing patrons from miles around to eat, enjoy the entertainment, and dance to band music.

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.



Thank You
for considering the Gatineau Golf & Country Club
for your wedding celebration.

Enjoy a stunning backdrop of the 18th hole and lush greenery that surround our clubhouse.

INCLUDED IN ALL WEDDING EVENTS

Facility Event Coordinator and Chef collaboration on menus and planning

Contemporary Craftsman inspired banquet hall

(with upper and lower terraces at no rental cost)

Modern dishware, ivory table linens, ivory cloth napkins, classic flat wear & glasses

Dance floor 16' x 16

Menu tasting *(2-full meals)*

Passed canapés and non-alcoholic punch during cocktail hour

Assorted bread and butter baskets and coffee and tea service during dessert course

Complimentary children's meals menu *(age six & under)*

Two wireless microphones, podium, Bose sound system

Access to certain areas around the clubhouse for your wedding photography

Golf twosome with one cart

LATE NIGHT OFFERINGS INCLUDE

Wedding Cake sliced and plated on a buffet served with coffee and tea



CANAPÉS INCLUDED IN WEDDING PACKAGE

Select 4 (*3-pieces per person*)

COLD – PER DOZEN

Grilled smoked salmon on lime-cilantro shortbread topped with a wasabi-mango chutney
Lemongrass cured salmon on pickled cucumber topped with lemon–edamame crème fraiche
Roasted Yukon Gold potato, thinly sliced roast beef topped with a beet and horseradish cream
Green tea poached shrimp with chili-yuka slaw served on a tasting spoon
Marinated roasted chicken-quinoa “tabouli” mini pita pocket
Grilled marinated eggplant and pesto goat cheese cigars
“BLT” crostini

HOT – PER DOZEN

Bacon wrapped olives
Mini beef sliders with roasted pear and blue cheese
Mini lamb kaftas with Za'Tar yogurt
Warm cherry tomato-pesto tartelette
Ginger-garlic chicken satay with a miso-rice wine dipping sauce
Mushroom risotto cakes topped with a truffle mascarpone cream
Mini grilled cheese sandwich with a onion soup shot
Vegetable spring rolls with plum sauce



ADDITIONAL CANAPÉS

(minimum 2-dozen per item)

COLD

Coriander-black pepper cocktail cookie topped with a chili-lime chicken mousse and avocado Tzatziki

\$27.00 PER DOZEN

Seared tuna loin wrapped with beef carpaccio topped with a caper-lemon crème fraiche

\$39.00 PER DOZEN

Grilled lime-chili marinated shrimp and tomato-watermelon shooter

\$30.00 PER DOZEN

Oyster on the half shell with a red onion-scotch mignonette

\$42.00 PER DOZEN

Salmon "nicoise" bite *\$27.00 PER DOZEN*

HOT

Seared herb marinated beef bites topped with seared foie gras and braised port pear

\$66.00 PER DOZEN

Grilled mint pesto crusted lamb lollypop with a cassis dipping sauce

\$48.00 PER DOZEN

Turkey and sweet corn meatballs with roasted pepper sauce

\$33.00 PER DOZEN

Mini bison meatballs with a blueberry BBQ sauce

\$27.00 PER DOZEN

Prawn-chorizo skewers with lemon gremolata

\$39.00 PER DOZEN

Tandoori meatballs with coriander raita

\$33.00 PER DOZEN

Mini sheppards pie bites

\$36.00 PER DOZEN

Taxes and service fee not included



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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 AND CHAMPAGNE

Zonin Prosecco Special Cuvée Brut

\$40.00

Domaine Chandon Réserve Brut

\$77.50

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

Taxes and service fee not included



BAR PACKAGES

BEVERAGES

STANDARD BAR RAIL: Smirnoff Vodka, Gordon's Dry Gin, Barcardi Rum, Canadian Club Rye \$5.75

PREMIUM BAR RAIL: Grey Goose Vodka, Hendrick's Gin, Captain Morgan Rum, Crown Royal, Macallan Scotch, Johnnie Walker Black \$6.50

SPECIALTY COCKTAILS: Caesar, Bloody Mary, Long Island Iced Tea \$7.00

LIQUEURS: Kahlua, Bailey's Irish Cream, Amaretto \$5.50

PREMIUM LIQUEURS & COGNAC: Grand Marnier, Drambuie, Remy Martin \$7.00

House wine (red and white) \$6.50 PER GLASS / \$27.00 PER BOTTLE

Flute of Prosecco \$8.00 PER GLASS / \$38.00 PER BOTTLE

PORT: Taylor Fladgate Tawny (10 year old) \$11.00 PER GLASS / \$84.50 PER BOTTLE

DOMESTIC BEER (BOTTLES): Molson Dry, Rickard's Red \$5.50

IMPORTED BEER (BOTTLES): Corona \$6.50

NON-ALCOHOLIC BEVERAGES

UNLIMITED SOFT DRINKS: Coca-Cola, Diet cola, Sprite, Ginger-ale \$3.00 PER PERSON

Fruit juice (12oz) \$2.75 PER PERSON

Iced tea \$2.50 PER PERSON

San Pellegrino sparkling water (375ml) \$3.00 PER PERSON

Taxes and service fee not included



WEDDING PACKAGE \$75.00

APPETIZER

SELECT 1: SOUP OR SALAD

SOUPS

Watermelon and tomato Gazpacho garnished with avocado, red onion and apple timbale (chilled)

Potato and leek soup garnished with purple potato and green onion cream

Asparagus soup garnished with a truffle crème fraiche

SALADS

Spinach salad with marinated golden beets, pickled green apples, candied pecans and a chili maple vinaigrette

Mixed greens with marinated strawberries, watermelon, thyme-lemon goat cheese drizzled with a roasted garlic balsamic vinaigrette

Composed salad of grilled vegetables, rocket, feta cheese and a lemon-black olive dressing

MAIN COURSES

SELECT 2

Pepper and garlic crusted beef striploin medallion with a brandy cream demi-glace

Grilled beef striploin (6oz) medallion with a thyme and red wine demi-glace

Braised beef short ribs with a herb and red wine braising reduction

Grilled chicken supreme with a lemongrass-basil infused cream sauce

Maple brined chicken supreme with a mushroom marsella sauce

Grilled salmon loin with a shitake mushroom miso sauce

Oven-roasted Arctic char with curry-lime emulsion

(vegetarian option available upon request)



VEGETABLES AND STARCH

SELECT 1 OF EACH

Wild and basmati rice pilaff with caramelized onions

Roasted herb Yukon gold potatoes

Seasonal roasted vegetables

Mini roasted red potatoes

Roasted asparagus

DESSERTS

SELECT 1

Chocolate truffle brownie served with maple-cinnamon whipped cream and fresh strawberries

Chocolate banana bread pudding served in mini mason jars with Baileys whipped cream

Seasonal berry brioche galette with sweet marscapone cream and mint

Chocolate-mint pots de crème with seasonal berry compote

Individual apple tart tatin with vanilla-cinnamon ice cream

Classic Crème Brûlée, fresh berry compote

*** Number of people per each main course item to be given to coordinator, 1-week prior to event date*

Taxes and service fee not included



WEDDING PACKAGE \$95.00

APPETIZER

SOUPS

SELECT 1

Curried butternut squash and green apple soup garnished with a cinnamon-roasted garlic whipped cream

Wild mushroom and herb bisque garnished with a chocolate crème fraiche

Asparagus soup garnished with a truffle crème fraiche

SALADS

SELECT 1

Spinach salad with marinated golden beets, pickled green apples, candied pecans and a chili maple vinaigrette

Composed salad of grilled vegetables, rocket, feta cheese and a lemon-black olive dressing

Mixed greens with marinated strawberries, watermelon, thyme-lemon goat cheese drizzled with a roasted garlic balsamic vinaigrette

MAIN COURSES

SELECT 2

Grilled marinated Beef tenderloin – grilled large shrimp and a brandy cream demi glace

Grilled marinated Beef tenderloin smoked onion and thyme demi glace

Maple brined chicken supreme with a Bourbon BBQ sauce

Seared chicken supreme with a mushroom marsala sauce

Grilled salmon loin toasted fennel and turmeric cream sauce

Seared salmon loin crusted with lemon and black pepper

Seared halibut loin with a miso-shittaki emoulison

(vegetarian option available upon request)



VEGETABLES AND STARCH

SELECT 1 OF EACH

Roasted cinnamon cauliflower and vanilla parsnip purée

Wild and basmati rice pilaff with caramelized onions

Roasted herb Yukon Gold potatoes wedges

Roasted herb fingerling potatoes

Seasonal roasted vegetables

Steamed asparagus bundles

DESSERTS

SELECT 1

Chocolate banana bread pudding served in mini mason jars with fresh berries and Baileys whipped cream

Strawberry shortcake with a “twist”
(cumin shortcake filled with a avocado-white chocolate mousse and topped with a strawberry salsa)

Fruit brioche galette with seasonal berries and a marscapone cream

Chocolate-mint pots de crème with fresh berry compote

Individual apple tart tatin with vanilla-cinnamon ice cream

Classic Crème Brûlée, fresh berry compote

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CHILDREN'S MENU

ENTRÉE

SELECT 1

Chicken fingers with fries

Mini burger with fries

Macaroni & Cheese

Spaghetti

DESSERT

Ice cream with chocolate sauce



LATE NIGHT BUFFET

OPTIONS

“Poutine Bar”

House cut French fries with garlic cheese curds and house made sauce

\$7.50 PER PERSON

Thai “Sloppy Joe” with Asian slaw served on a mini sub bun (platter)

\$6.00 PER PERSON

Caramelized onion, bacon and cheddar cheese grilled cheese with a tomato-chipotle jam (platter)

\$6.50 PER PERSON

Mini beef slider with cheddar cheese and a mini vanilla ice cream float (platter)

\$6.50 PER PERSON

ANTIPASTO (PLATTER)

Assorted dips

(smoked eggplant and tabinnii, black olive-roasted garlic lemon tapenade, herb goat cheese served with crostinni)

Marinated shrimp, sliced prosciutto, marinated olives, spicy eggplant, bocconcini, marinated peppers.

Served with sliced assorted breads.

Small platter *(serves roughly 20 people) \$120*

Medium platter *(serves roughly 40 people) \$245*

Large platter *(serves roughly 60 people) \$360*

Taxes and service fee not included



CEREMONY PACKAGE

Chairs arranged in rows and removed after ceremony

Marshall assistance for Golf Course

Officiant table with ivory linen

Wooden arbour

\$450.00

*** As required by Québec Law, a publication of marriage certificate is to be displayed at the Gatineau Golf Club,
3-weeks before the wedding date*

IN-HOUSE AUDIO VISUAL

Drop down projector screen (9ft x 12ft) with ceiling mounted projector

\$75.00

Wireless microphones (no charge)

Taxes and service fee not included



VENDORS

FLOWERS

Bloomfields Flowers

613.230.6434 | bloomfields.ca

Flowers Talk

613.231.0952 | flowerstalk.ca

WEDDING COORDINATION

Marry Me Productions

613.796.3639 | marrymeproductions.ca

Wedecor

613.837.7998 | wedecor.ca

Kontakk

Mylène A. Deneault,
819.770.4107 / 819.743.7595 | kontakk.ca

LINEN SUPPLIERS

Groovy Linens

613.723.5755 | groovylinen.com

MME Rentals

613.726.6755 | mmecanada.com

MUSIC & DISK JOCKEYS

Le Record Shop Agency (Live bands)

819.319.0820 | mario@lerecordshop.com

Quality Entertainment

613.526.8742 | qualityentertainment.ca

Classical Sounds

613.746.2951 | info@classicalsounds.com

Mellow Dee

613.263.3504 | mellowdeecanada.com

LIMOUSINE

Robinson Limousine

613.286.0047 | robinsonlimo.com

RENTALS

Party Time Rentals

613.745.9400 | partytimerental.ca

Chez Lili

613.443.3482 | chezlilipartyrentals.ca

PHOTOGRAPHY / CINEMATOGRAPHY

Miv Photography

613.727.1355 | mivphotography.com

Kandid Weddings

613.663.3170 | kandidweddings.com

Photo Vanbeek

613.323.2335 | photovanbeek.com

CAKES & CUPCAKES

The Cake Shop

613.721.9062 | thebestcakeshop.com

Cakes Above All

613.623.4083 | cakesaboveall.com

The Flour Shoppe

613.695.3752 | theflourshoppe.ca

The Cupcake Lounge

613.862.0926 | thecupcakelounge.com

The Candy Store

613.728.7500 | thecandystoreottawa.com

OFFICIATES / CEREMONIES

Exceptional Ceremonies

613.831.7555 | exceptionalceremonies.com

All Seasons Weddings

800.545.3681 | allseasonsweddings.com



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