

RIVERMEAD GOLF CLUB



Banquets and Events 2017

Table of Contents

Contact	1
About Rivermead	1
Facilities and Rental Fees	3
Policies, Terms and Conditions	4
Breakfast Menus	7
Lunch Menus	8
Dinner Menus	12
Hors D'oeuvres and Platters	15



Contact

Fred Garand
Food & Beverage Manager
819-778-2000 ext 205
fgarand@rivermeadgolf.com

About Rivermead

Rivermead Golf Club, founded in 1910, is one of the first clubs and best golf courses in the National Capital Region.

Rivermead is dedicated to providing members and guests to the Club with an exceptional golf, dining and social experience.

History

Rivermead was established in 1910 and opened in 1911 as a nine-hole course, under the direction of architect Charles Murray.

The course was expanded to 18 holes in 1915 following the purchase of additional land in 1912. George Cumming, a well-known name in course design, directed the expansion.

Throughout our first 100 years, Rivermead Golf Club has hosted many national, provincial and local championship events.

In 1948, Rivermead, along with the Ottawa Hunt and Royal Ottawa golf clubs, formed the Ottawa District Golf Association, which became the Ottawa Valley Golf Association in 1981.

With Ottawa Hunt and Royal Ottawa golf clubs, Rivermead has hosted the prestigious Alexander of Tunis tournament every three years since its inception in 1950.

Rivermead Cup

The Club donated the Rivermead Cup, emblematic of the Open Championship of Canada, at the 1920 Open, which was hosted by Rivermead. The Rivermead Cup continued to be awarded to the winner of the Canadian Open until 1935.

In 1936, when Seagram's took over sponsorship of the Open (and put up the Seagram Gold Cup), the Rivermead Cup was awarded to the Low Canadian Professional in the Open Championship of Canada until 1961.

In 2007, the Royal Canadian Golf Association resumed the presentation of the Rivermead Cup to the Low Canadian in the RBC Canadian Open. Recent winners include Mike Weir, Graham DeLaet, David Hearn, Stephen Ames, Adam Hadwin and Chris Baryla.



Golf Canada announced in 2010 that the low Canadian winners between 1962 and 2006 would have their names added to the Rivermead Cup.

In 2010, Rivermead Club President, Bruno Bonneville, presented the Rivermead Cup to Adam Hadwin during the award ceremony at St. George's Golf and Country Club in Toronto. In the fall of 2010, Adam was a guest of the Club at our Centennial Bridge opening ceremony and was awarded an Honorary Lifetime Membership at Rivermead in celebration of his winning of the Rivermead Cup in our Centennial year.

Golf Course

For over 100 years, Rivermead members have enjoyed playing golf on the same parcel of land in Aylmer (Gatineau), only a few hundred metres from the north shore of the Ottawa River.

In 1989, a major investment was made to completely renovate the course. Golf course architect Ken Skodacek (working with Ken Venturi) modernized and re-designed the entire course to the current outstanding championship layout we have today. The renovation included building all greens to USGA specifications and re-grassing the greens, fairways and tees with bent grass.

Laid out over gently rolling terrain, the par 72/75 (men/women) layout is easily walked. The course has four sets of tees ranging from 6,559 yards from the back, to 5,359 yards from the forward-most tees. Slope ratings for men range from 130 to 122 and 135 to 123 for women. Rivermead also has an excellent practice facility which includes a driving range, and a new short game facility and putting green built in 2015.

Rivermead is committed to making continual investments in golf course improvements and infrastructure projects. The latest major project took place in 2015 and included membership approval of a golf course Master Plan.

In 2010, as part of our Centennial celebrations, the Club dedicated a Centennial bridge near the 18th green to commemorate this significant milestone and honour past and current members.

Clubhouse

In 2008, the Club invested \$2.4 million to refurbish the entire clubhouse facility and to create two new outdoor patio areas overlooking the first tee and 18th green.

The Rivermead clubhouse features several lounges and a variety of dining facilities from the informal outdoor patio and veranda to an elegant formal dining room. Fine dining has always been an important aspect of the Club which boasts one of the finest culinary teams led by an Executive Chef.



Facilities and Rental Fees

Room	Dimensions	Ceiling Height	Configurations & Capacities				
			Banquet	Cocktail Reception	Theatre Style Meeting	U-Shape Meeting	Rental Fee
Banquet Hall	34' x 26'	11'	120	150	40	30	\$500
Banquet Hall Annex	39' x 13'	11'	30	50	30	NA	\$200
Dining Room	27' x 17'	11'	25	35	20	16	\$150
Fireplace Room	27' x 17'	11'	25	35	20	16	\$150
Café	36' x 32'	11'	50	75	30	30	\$150
Boardroom	24' x 10'	11'	14	20	20	NA	\$125
Dempster Room	41' x 18'	11'	40	50	32	30	\$125
Covered Veranda	45' x 18'	14'	200	300	120	NA	\$250
Uncovered veranda*	59' x 26'	NA	80	125	100	NA	\$150

Additional Information and Fees:

- The Club will set all tables with white linen and first class silverware and glassware. Coloured table linens, napkins, chair covers and any other such décor or furnishings can be rented for an additional cost.
- Candles, centerpieces, flower arrangements and other decorations are to be provided by the host.
- Ample free parking is available in the Club's parking lot.
- The Clubhouse is fully accessible.
- The Banquet Hall can be combined with the Banquet Hall Annex, Covered Veranda and/or Uncovered Veranda for larger events.
- The Uncovered Veranda can be tented for an additional rental cost.
- Dance Floor - \$250, Private Bar - \$120, Ceremony Chairs - \$2.50 each, Screen - \$20, Projector - \$25, Podium & microphone - \$35, Flip chart & markers - \$15.



Policies, Terms and Conditions

Food and Beverage Policy

- Rivermead will be the sole provider of all food and beverages, with the exception of wedding/birthday/occasion cakes. If the host provides a cake, a fee of \$1 per guest will be charged.
- All food and beverages expenditures are subject to a 15% service charge as well as applicable taxes.
- Food and beverage prices are subject to change.
- For all our packages, please choose one dish per course to compose your personalized menu that will be identical for all guests. If any of your guests are have dietary restrictions, please let us know at least 72 hours in advance, so that we can accommodate them.

Terms and conditions

1. Food and beverage prices will not be guaranteed earlier than 3 months prior to the scheduled event.
2. Menu selections and room set-up requirements must be received no later than 72 hours prior to the event.
3. The final guaranteed number of guests is required three business days prior to the event. After this, attendance decreases of up to 15% of the guaranteed number of guests will be accommodated without charge. Attendance increases will be accommodated where possible. The Club will charge the number of guests served or the number of guests guaranteed whichever is greater.

Cancellation Policy

In the event of cancellation, charges will be assessed as follows:

6 weeks to 8 days prior to the event date	Initial deposit is forfeited
7 days to 72 hours prior to the event date	25% of the first event day revenue will be charged
72 hours to 48 hours prior to the event date	100% of the first event day revenue will be charged 50% of total event revenue will be charged (1 day event only)
48 hours or less prior to the event date	100% of the total revenue will be charged



Smoking

In accordance with Québec provincial laws, Rivermead is a non-smoking facility. This includes the veranda and terrace areas. Members and guests must smoke a minimum of nine meters from any door.

Dress Code

Like most private clubs, Rivermead has a Dress Code. It reflects Club traditions but also considers current trends in golf wear, tasteful and appropriate clothing, and the practices of other private clubs.

General Guidelines

For men, sport shirts or golf shirts with sleeves and attached collar or turtleneck/mockneck are acceptable. They must be tucked in at the waist to pants, plus-fours (golf pants) or appropriate length shorts.

In the dining room, men are encouraged to wear a jacket; long pants and closed toed shoes are required, but a tie is optional. Proper golf attire may be worn anywhere else on the premises.

For women, sleeveless golf shirts with collar, collarless golf shirts with sleeves or turtleneck/mockneck and other similar tops are acceptable. Golf tops designed to be worn over slacks/shorts/skirts are permitted providing they have a finished bottom and fall 2" to 4" below the waist. Bare midriffs, tank tops, short shorts and long shirts that are not tucked in are not permitted. A general rule is that if you purchase clothing designed for golf in the club's golf shop it may be worn on the course.

Appropriate afternoon or evening attire is required in the Dining Room. Proper golf attire may be worn anywhere else on the premises.

Some special Club events may require a special dress code. Such circumstances will be announced prior to the event.

Prohibited attire

- T-shirts, spandex, exercise pants or shorts, cut-offs, cargo shorts and pants with large exterior pockets (side or front) that have not been specifically designed as golf wear.
- Rubber or plastic footwear, including flip-flops and Crocs.
- Clothing that conforms to the Club Dress Standard but is dirty, frayed, tattered or otherwise in poor condition.

Headwear

Men may not wear a cap, visor or hat in the clubhouse, other than in the locker room. Visors and caps are to be worn with the peak face forward.



Cell phones

Cell phones must be off or in “silent” or “vibrate” mode at all times on Club property. In the Dining Room, Salon, Veranda, Café or Terrace, cellular phones must not be used to make or receive calls, except in emergency situations. They may be used in the locker rooms or outside the clubhouse. They must be used only with discretion on the golf course.

Parking

Restricted parking areas include the traffic circle in front of the clubhouse, the area behind the kitchen, the pro shop and the back-shop, and the bag drop area at the entry of the main parking lot. Use of these areas is for pick-up and drop-off purposes only.

Pets

Pets are not permitted on Rivermead property.



Breakfast Menus

Continental Breakfast Buffet - \$12

- Orange, Apple and Cranberry Juices
- Seasonal Fresh Fruit
- Assorted Fresh Pastries & Muffins
- Preserves and Sweet Butter
- Regular and Decaffeinated Fair Trade Coffee
- Assorted Teas

Rivermead Breakfast Buffet - \$17

- Orange, Apple and Cranberry Juices
- Assorted Fresh Pastries & Muffins
- Preserves and Sweet Butter
- Sliced Fresh Fruits
- Scrambled Eggs
- Bacon & Sausages
- Breakfast Potatoes
- Regular and Decaffeinated Fair Trade Coffee
- Assorted Teas



Lunch Menus

Boxed Lunch - \$16.95

Each boxed lunch includes:

- Sandwich *
- Bag of chips
- Granola Bar
- Bottle of Water

* Choose from Ciabatta or Flour Tortilla and your choice of filling topped with lettuce and Dijon Mayonnaise:

- Black Forest Ham and Swiss Cheese
- Smoked Turkey
- Roast Beef
- Grilled Vegetables



Hot Lunch Buffet - \$27.95

Salads, choice of two (2)

- Market Fresh Greens with Sprouts and Assorted Dressings
- Greek Salad with Feta Cheese and Oregano Vinaigrette
- Caesar Salad with its Condiments
- Potato Salad with Grainy Mustard
- Creamy Coleslaw
- Vegetable Fusilli with Sun-Dried Tomato Dressing

Main courses, choice of two (2)*

- Cajun Chicken Breast with a Citrus and Honey Sauce
- Grilled Vegetable & Ham and Cheese Quiche
- Beef Filet Sautéed with Mushrooms and Onions
- Home-Made Meat Lasagna Topped with a Mix of three Cheeses
- Poached Salmon Filet served on a Bed of Tomato and Leeks
- Cheese Tortellini in a Rosé Sauce and Sautéed Vegetables

* Served with herb-roasted potatoes with seasonal vegetables

Desserts*

- Sliced Fresh Fruit Platter
- Assorted Cookies and Squares
- Decadent Chocolate & Banana Cake

* Served with Regular, Decaffeinated Fair Trade Coffee and Assorted Teas



BBQ Lunch Buffet - \$19.95

Salads, choice of two (2)

- Market Fresh Greens with Sprouts and Assorted Dressings
- Greek Salad served with Feta Cheese and Oregano Vinaigrette
- Caesar Salad with its Condiments
- Potato Salad with Grainy Mustard
- Creamy Coleslaw
- Vegetable Fusilli with Sun-Dried Tomato Dressing

Main courses, choice of two (2)*

- Butcher Style Hamburger
- Lester's All Beef Hot Dog
- BBQ Chicken Breast

* Served with Tomatoes, Green Leaf Lettuce, Red Onions, Pickles, Ketchup, Mustard, Relish and Mayonnaise

Desserts*

- Sliced Fresh Fruit Platter
- Assorted Cookies and Squares

* Served with Regular, Decaffeinated Fair Trade Coffee and Assorted Teas



Plated Lunch - \$27 per person

Choice of one (1)

- Cream of Tomato and Roasted Red Peppers
- Cream of Butternut Squash and Sweet Potatoes with Truffle Oil
- Mesculun Salad with balsamic vinaigrette

Choice of two (2)*

- Chicken Breast Marinated in Herbs and Garlic Topped with a Sun-Dried Tomato Cream Sauce
- Provençal Style Roasted Pork Tenderloin Medallions with a Dijon Mustard Sauce
- Filet of Salmon Marinated in Fresh Herbs and Sake, Oven Roasted and Topped with a Dill & Lemon Butter Cream Sauce
- Tagliatelle with Tomato Sauce, Sautéed Vegetables and Wild Mushrooms
- Roast Beef Shoulder Filet with Red Wine Sauce

* Served with herb-roasted potatoes and seasonal vegetables

* Additional entrée \$5 per person

Choice of one (1)*

- Chocolate & Banana Cake with Mango Sorbet
- Individual Cheesecake with Fruit Compote.

* Served with Regular, Decaffeinated Fair Trade Coffee and Assorted Teas



Dinner Menus

Dinner Buffet - \$47

Salads, choice of two (2)

- Market Fresh Greens with Sprouts and Assorted Dressings
- Greek Salad served with Feta Cheese and Oregano Vinaigrette
- Caesar Salad with its Condiments
- Potato Salad with Grainy Mustard
- Creamy Coleslaw
- Vegetable Fusilli with Sun-Dried Tomato Dressing

Main courses, choice of three (3)*

- Home-Made Meat Lasagna Topped with a Mix of three Cheeses
- Salmon Medallions Garnished with Matane Shrimp with Leek and White Wine Reduction and a Saffron Sauce
- Spice Rubbed Beef Roast with Rosemary and Port Jus
- Grilled Chicken Breast with a Reduction of its Natural Juices and Fine Herbs
- Roasted Québec Pork Loin Stuffed with Spinach and Sun-Dried Tomatoes

* Served with herb-roasted potatoes and seasonal vegetables

Dessert Platters, choice of two (2)*

- Sliced Fresh Fruit and Berries
- Assorted Cookies and Squares
- Decadent Chocolate & Banana Cake
- Assorted Mini Desserts

* Served with Regular, Decaffeinated Fair Trade Coffee and Assorted Teas



BBQ Dinner Buffet - \$41

Salads, choice of two (2)

- Baby Mesclun Greens with Garden Vegetables and Assorted Dressings
- Broccoli and Carrot Slaw Salad with an Asian Vinaigrette
- Caesar Salad with its Condiments
- Potato Salad with Grainy Mustard Vinaigrette
- Creamy Coleslaw
- Vegetable Fusilli with Sun-Dried Tomato Dressing

Main courses, choice of two (2)*

- Pork Chops with BBQ Tennessee Whiskey Smoked Sauce
- BBQ Cedar Plank Salmon Filet with a Maple Syrup and Light Mustard Glaze
- Grilled Marinated Chicken Breast with a Bourbon BBQ Sauce
- BBQ 8 oz. Marinated Flank Steak with a Horseradish and Port Sauce
- Rosemary Ranch Chicken Thighs Grilled with a Zesty Lime and Poblano Pepper Sauce

* Served with Herb-Roasted Potatoes with Seasonal Vegetables

Dessert platters, choice of two (2)*

- Sliced Fresh Fruit and Berries
- Assorted Cookies and Squares
- Decadent Chocolate & Banana Cake
- Assorted Mini Desserts

* Served with Regular, Decaffeinated Fair Trade Coffee and Assorted Teas



Dinner Menu - 3 courses \$49+, 4 courses \$53+

Entrées

Mixed Greens mixed with Dried Cranberries and Mandarin Oranges, Topped with a Balsamic Vinaigrette

OR

Roasted Red Pepper & Tomato Soup

OR

Cream of Wild Mushroom Soup with Fried Leeks

OR

Spinach Salad with Goat Cheese, Poached Pear and Candied Pecans

OR

Baby Romaine Hearts Wedges Drizzled with a Creamy Caesar Dressing, Bacon, Crouton and Shredded Asiago

Main Course

BBQ Cedar Plank Salmon Filet with a Maple and Light Mustard Glaze

OR

Grilled Thick Cut Striploin Steak with Roasted Potatoes, Sautéed Vegetables and Reduction of Red Wine Sauce

OR

Duck Confit served with Potato Puree, Roasted Root Vegetables and Reduction of Apple Porto

OR

Chicken Breast Marinated in Herbs and Garlic topped with a Sundried Tomatoes Cream Sauce

OR

8 oz. Beef Filet Mignon with Peppercorn Sauce (add \$10)

Dessert*

Cheese Cake with Strawberries

OR

Chocolate and Banana Cake with Mixed Berries Compote

* Served with Regular, Decaffeinated Fair Trade Coffee and Assorted Teas



Hors d'oeuvres and Platters

Canapés - \$30 per dozen

- Vol-au-vent Stuffed with Chicken and Coriander
- Assortment of Mini Quiches
- Mini Beef Wellington
- Meat Balls with Sweet and Sour Sauce
- Brochettes of Cherry Tomatoes, Bocconcini and Prosciutto
- Spanakopita
- Moroccan Chicken in Filo Pastry

Canapés - \$39 per dozen

- Smoked Salmon Cones
- Smoked Oysters on Blini with Spicy Aioli
- Fig and Goat Cheese Crown
- Ginger and Citronella Marinated Shrimp Brochettes
- Crunchy Panko Coated Chicken with Sweet Spicy Sauce
- Crab Croquettes with a jalapeño remoulade

Cold Buffet

- Sliced Fruit Platter - \$5.50 per person
- Veggie Platter with Dips - \$4.75 per person
- Mirrored Platter of Regional Cheeses - \$7.50 per person

Snacks

- Basket of Chips - \$7
- Basket of Peanuts - \$10
- Basket of Nachos with salsa (20 people) - \$19

Hot Buffet

- Poutine Bar - \$11 per person
- Pizza (pepperoni and cheese, vegetarian, all dressed) - \$8 per person



Break (per person)

- Coffee / Tea - \$2.50
- Juices - \$2.75
- Muffins - \$2.50
- Assorted cookies - \$2.00

