



THE

Wedding

YOU'VE ALWAYS DREAMED OF AT
LOCH MARCH GOLF & COUNTRY CLUB

for bookings & inquiries, please contact

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lochmarch.com



OTTAWA'S MOST SCENIC WEDDING VENUE

Thank you for your interest in Loch March Golf & Country Club, and congratulations! We are excited to share our 2025 Wedding Package, which will give you a closer look at our stunning facilities and the variety of services we offer.

The banquet room features large windows on both sides, offering breathtaking views of the golf course and the Gatineau Hills. Two balconies with awnings wrap around the room, providing a beautiful space for cocktail hour with patio furniture available.

Every banquet is expertly catered by our team at Loch March Golf & Country Club, where our attentive staff will ensure your guests have a memorable experience.

We look forward to collaborating with you to make your event an unforgettable day at Loch March!

HORS D'OEUVRES

hot hors d'oeuvres

\$34-48 per dozen

SCALLOPS & BACON WITH A
CAULIFLOWER PURÉE

MINI PULLED PORK SLIDERS

VEGETABLE SPRING ROLLS
with plum sauce

ASIAN DUMPLINGS with a sweet chili lime sauce

MINI CHICKEN TACO with spicy chipotle sour cream

SPANIKOPITA with a Tzatziki dipping sauce

CHEESE-STUFFED ARANCINI with spicy tomato sauce

VEGETARIAN SAMOSAS with mango chutney

cold hors d'oeuvres

\$34-48 per dozen

TOMATO & BOCCONCINI drizzled with pesto

BRUSCHETTA with a lemon ricotta on a crostini

SEARED TUNA with vermicelli salad & ponzu glaze

FRIED HALLOUMI with honey and pistachio glaze

VEGETARIAN SUSHI ROLLS

trays

GARDEN FRESH VEGETABLES & GARLIC
CREAM DIP // \$150

ASSORTED QUEBEC & INTERNATIONAL CHEESES
BOARD with artisanal breads and fruits// \$9 pp
minimum 50 guests

JUMBO SHRIMP TRAY with seafood sauce // \$280

ASSORTED CHARCUTERIE, TERRINES & PATE
BOARD with artisanal bread and condiments // \$11 pp
minimum 50 guests



STATION SELECTIONS

POUTINE STATION // \$15 pp

Hand-cut fries, cheese curds, gravy, bacon bits, smoked meat, Philly cheesesteak, assorted condiments

ANTIPASTO STATION // \$15 pp

Grilled and marinated vegetables, assorted olives, prosciutto, assorted salamis, assorted melons, fine Italian cheeses, bruschetta, artisan breads

CARVING STATION // \$20 pp

Slow-roasted AAA striploin, au jus, horseradish, Dijon and grainy mustard, assorted artisan bread

SUSHI STATION // \$18 pp

California rolls, nigiri, maki, futomaki, pickled ginger, wasabi, soy sauce

PASTA STATION // \$19 pp

Linguini, penne, cheese tortellini, Alfredo sauce, tomato sauce, rose sauce, assorted vegetables, fresh herbs, Italian sausage, chicken, beef, shrimp, assorted artisan breads

SLIDER STATION // \$18 pp

Philly cheesesteak, pulled pork, grilled chicken, assortment of condiments, served on mini-Kaisers

“FRUIT DE MER” STATION // \$40 pp

Smoked salmon, bay scallop ceviche, prawns, oysters, assorted condiments and sauces, crostini, and artisan breads

THAI STATION // \$17 pp

Red, green, and yellow curry, assorted vegetables, fresh herbs, beef, chicken, tofu, vermicelli noodles, jasmine rice

DESSERT STATION // \$13 pp

Assortment of cakes and pies, gourmet cookies, assorted squares, fresh fruit salad

COFFEE & TEA STATION // \$3.50 pp

Coffee (Both caffeinated and decaffeinated)
Assortment of teas

Prices are subject to change & are before applicable taxes and gratuities

PLATED

Dinner Selection

included:

SPRING MIX SALAD

MAIN COURSE

ROLLS & BUTTER

DESSERT SERVED WITH COFFEE &
ASSORTED TEAS

spring mix salad:

SELECT ONE OF OUR CHEF'S VINAIGRETTES
Lemon basil, Honey-dijon, Raspberry balsamic,
Sun-dried tomato, Creamy garlic, Ranch dressing

add soup course:

for \$8.99

A large selection of cream or broth-based soups are available. Popular soups include: Roasted cauliflower & apple, roasted red pepper & sweet potato, butternut squash, carrot & ginger

appetizers (choose one):

Add a second appetizer to your dinner for an additional \$18.95 per plate or substitute for an additional \$13.00

CAESER SALAD with croutons, bacon bits, parmesan cheese & fresh lemon

CAPRESE SALAD includes Roma tomatoes, burrata mozzarella, basil & balsamic

MANICOTTI with fresh ricotta, spinach, tomato basil sauce & parmesan

WILD MUSHROOM RAVIOLI served with cream sauce, white truffle oil & parmesan

SMOKED SALMON TARTAR with crostini, lime Infused capers cream, cheese mousse, red onion & lemon

main courses:

PAN SEARCHED CHICKEN SUPREME // \$45.99

This elevated classic is served with wild mushrooms, gratin dauphinoise and red wine, this plate is finished with tarragon and a serving of seasonal vegetables

STUFFED CHICKEN SUPREME // \$48.99

A plate that's sure to please, this stuffed chicken is served with roasted red peppers, caramelized onions and Asiago cheese with a side of roasted garlic mashed potatoes and seasonal vegetables

ASIAN STYLE "DUCK À L'ORANGE" // \$53.99

This Asian take on a French classic includes celeriac puree, roasted potatoes, seasonal vegetables and is topped with an orange ginger glaze

STUFFED ROASTED PORK TENDERLOIN // \$43.99

Served with apple, grainy mustard, sage mashed potatoes, seasonal vegetables and the finishing touse of a red wine reduction, this dish is sure to be a crowd pleaser for your event

PISTACHIO & MAPLE GLAZED ROASTED SALMON // \$51.99

Simple yet delicious, this pistachio & maple glazed roasted salmon is served with a bed of wild rice and seasonal vegetables

CRAB-STUFFED FILET OF SOLE // \$50.99

Elevate your meal with this crab-stuffed filet of sole complete with saffron sauce, braised fennel, Vichy carrots and jasmine rice

SLOW ROAST AAA PRIME RIB // \$56.99

A crowd favourite, this AAA prime rib is served with horseradish jus, rosemary roasted potatoes, and seasonal vegetables

GRILLED FILET MIGNON (6OZ.) // \$64.99

A classic for a reason, this grilled filet mignon is served with sautéed wild mushrooms, fingerling potatoes, heirloom carrots and a red wine demi sauce

for vegetarian options please consult with the chef.

Prices are subject to change & are before applicable taxes and gratuities

BUFFET

Dinner Selections

\$47.95 PER GUEST

includes:

SPRING MIX SALAD with two dressings

VEGETARIAN PASTA PRIMAVERA

ROASTED ROSEMARY POTATOES or
GARLIC MASHED POTATOES

SEASONAL VEGETABLES

ASSORTMENT OF ARTISAN BREAD

ASSORTED DESSERTS

FRUIT SALAD

FRESHLY BREWED COFFEE, TEA & TISANE

salads (choose three):

PANZANELLA

GREEK

ASIAN BEAN

CAESAR

SUNDRIED TOMATO FUSILLI

ROASTED POTATO

QUINOA & GRILLED VEGETABLES

mains (choose two):

CARVED AAA BEEF STRIPLOIN with a red wine
reduction sauce

CHICKEN BREAST with your choice of sauce

OVEN-BAKED SALMON

SEAFOOD NEWBURG

*Prices are subject to change & are before applicable taxes and gratuities.
Please consult us regarding any dietary/allergy/special needs.*

Dessert Selections

dessert choices:

THREE CHOCOLATE MOUSSE CAKE created with a layer of chocolate cake, dark chocolate mousse, milk chocolate mousse, and chocolate wafer topped with a fruit garnish and raspberry coulis

APPLE STRUDEL warm apple strudel served with vanilla ice cream

STRAWBERRY SHORTCAKE sponge cake with fresh strawberries and cream and sprinkled with shredded white chocolate

ASSORTED CAKES including carrot cake, black forest cake, red velvet cake, tiramisu, or ask us about the many other delicious choices

CRÈME BRÛLÉE Garnished with fresh berries & raspberry coulis

WARM CHOCOLATE LAVA CAKE served with vanilla ice cream

ask about our specialty desserts

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HOT & COLD

Hors D'Oeuvres Package

\$36.00 PER GUEST

includes:

JUMBO SHRIMP & COCKTAIL SAUCE
GARDEN FRESH VEGETABLES & DIP
ASSORTED FINE CHEESES
CHOICE OF 8 HOT OR COLD ITEMS

hot hors d'oeuvres:

SCALLOPS & BACON with a cauliflower purée
MINI PULLED PORK SLIDERS
VEGETABLE SPRING ROLLS with plum sauce
ASIAN DUMPLINGS with a sweet chili lime sauce
MINI CHICKEN TACO with spicy chipotle sour cream
SPANIKOPITA with a Tzatziki dipping sauce
CHEESE-STUFFED ARANCINI with spicy tomato sauce
VEGETARIAN SAMOSAS with mango chutney

cold hors d'oeuvres:

TOMATO & BOCCONCINI drizzled with pesto
BRUSHETTA with a lemon ricotta on a crostini
SEARED TUNA with vermicelli & ponzu glaze
FRIED HALLOUMI with honey and pistachio glaze
VEGETARIAN SUSHI ROLLS

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FROM THE BAR

punch

75 glasses per bowl

GIN OR RUM PUNCH // \$225

CHAMPAGNE PUNCH // \$225

FRUIT PUNCH // \$130

APPLE CIDER (in season) // \$160

bar

BOTTLED BEER // \$6.20

HOUSE WINE BY THE GLASS // \$9.74

LIQUOR // \$7.08

LIQUEURS // \$7.97

COCKTAILS // \$10.62

COOLERS // \$7.08

POP // \$2.66

sparkling wine

PELLER ESTATES SECCO BUBBLES // \$40.00

Prices are subject to change & are before applicable taxes and gratuities



WINE SELECTIONS

red wines

all bottles are 750ml

PELLER ESTATES CAB MERLOT // \$33

Our house wine. A medium-bodied and fruit-forward Cabernet Merlot with soft yet drying tannins and flavours of currant, cherry, and spice

SANDHILL PINOT GRIS // \$43

VQA Okanagan, BC. Light-bodied with flavours of honeydew melon, pear and white peach with a touch of terroir-driven minerality

SEPTIMA MALBEC // \$42

Argentina. Notes of dark fruits such as plum, cherry, dried fig and violets. The tannins are soft and rounded on the palate with a nice, fruity finish

KINGSTON SHIRAZ // \$45

Australia. Lifted dark blackberry and plum fruits, with integrated vanillin oak and spice aromas. Full-bodied and dry

TRIOUS CABERNET SAUVIGNON // \$38

VQA Ontario. A medium-bodied, fruit-forward Cabernet Sauvignon with soft yet drying tannins and flavours of black currant, blackberry, sweet spice, and vanilla bean

LUIGI RIGHETTI VALPOLICELLA CLASSICO // \$40

Italy. An aromatic wine with cherries and a hint of almond. Lighter-bodied and predominantly fruity, it shows unusually good fruit concentration for Valpolicella, with lovely cherry fruit flavours, violets and a hint of white pepper

white wines

all bottles are 750ml

PELLER ESTATES CHARDONNAY // \$33

Our house wine. Clear and bright with a yellow straw hue and a bouquet of yellow apple, Anjou pear, and a touch of oak. A light to medium-bodied, smooth, easy-drinking Chardonnay

CRUSH PINOT GRIGIO // \$36

VQA Ontario. Clean fruit aromas of apple, white peach, and melon. A dry and fruity white wine

TRIOUS SAUVIGNON BLANC // \$38

VQA Ontario. Refreshing flavours of melon, tropical fruit, and gooseberry along with zesty notes of grapefruit, white currant, lemongrass, and a touch of tropical fruit linger on the finish

PELLER ESTATES ROSE // \$32

VQA Ontario. Refreshing fruit flavours including tangy red berries and melon. Red currant, cranberry, and grapefruit notes linger on the finish

PELLER ESTATES CHARMAT ROSE // \$37

VQA Ontario. Fresh aromas of white peach, Rainier cherry, and delicate red berries. The off-dry mouthfeel comes alive with refreshing bubbles and flavours of tangy red berries and currants, which also linger on the finish

TRIOUS BRUT // \$59

VQA Ontario. Refreshing acidity and a delicate expanding mousse, along with flavours of citrus, apple, and yeast. Made using the traditional Champagne method. Perfect for any occasion!

Prices are subject to change & are before applicable taxes and gratuities

AMENITIES

PRIVATE ENTRANCE
for ceremony & reception areas

ON-SITE FOOD & BEVERAGE MANAGER
for event questions

COMPLIMENTARY CAKE-CUTTING TABLE LINENS
AND NAPKINS

AMPLE FREE PARKING FOR GUESTS

BEAUTIFUL PHOTO LOCATIONS

PERMANENT DANCE FLOOR (13'X 26')

PODIUM & MICROPHONE

PRIVATE WRAP-AROUND BALCONY

PROFESSIONAL SERVING & BARTENDING TEAM

ROOM SET UP
including gift, cake, DJ, guest & head tables



Complimentary services included in all wedding bookings



ROOM RENTALS

indoor ceremony

MAXIMUM CAPACITY:

100 guests + wedding party (includes chair set up and signing table)

RENTAL RATE: \$400

outdoor ceremony

INCLUDES BEAUTIFULLY MANICURED SITE

RENTAL RATE: \$400

CHAIR RENTALS: Martha Stewart folding white chair
\$4.50 per chair.

CHAIR SET UP AND TAKE DOWN: \$175

TENT RENTAL BY A THIRD PARTY

reception room

MAXIMUM CAPACITY:

175 guests (seated dinner)
200 guests (reception only)

RENTAL RATE: \$1,350

INCLUDES ROOM SET UP AND LINENS

GENERAL INFORMATION

room fee

A room fee & signed contract are required to secure a date. This is a fee and will not be deducted from any future billings. In the event of a cancellation, the room fee will not be refunded.

cancellation

If an event is cancelled within 30 days of the function date, Loch March will charge 50% of the total estimated cost.

confirmation

A guaranteed number of guests is required 30 business days prior to your event. The guaranteed number is not subject to reduction. On the day of the event, a headcount will be conducted. If there is a discrepancy in the number of people attending, we shall deem the larger number correct. Please note that a minimum number of 80 guests is required for an event at \$44.99 per person as a food minimum and \$37 per person beverage minimum.

menu Selection

Food and beverages for the wedding reception shall be supplied exclusively by Loch March. To guarantee menu selection, Loch March requires 30 days written notice prior to the event. If any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies, so that we can take the necessary precautions when preparing their food. Multiple menu choices are subject to a premium plate fee. Meals for children under 10 years are half-price.

payment Terms

Loch March requires the host to pay 75% of the total estimated cost of the function 14 business days prior to the event and the remaining balance is to be paid in full within 7 days of the invoice date.

taxes

Applicable taxes will be added to the cost of all expenses incurred.

service charges

All Food and Beverage services are subject to an 18% service charge.

departure

Alcoholic beverages will not be served after 1:00am. Entertainment should cease at that time to clear the function room.

health regulations

Outside food or beverages must not be brought onto the property of Loch March, with the exception of a wedding cake. Due to health regulations, leftover food and beverages may not leave the property.

liability

Loch March Golf & Country Club reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of club policy or provincial law. Should Loch March discontinue service to any or all your guests, you will remain liable for all amounts owed to the Club. Loch March assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and/or guests.

decorating

Any use of nails, staples, glue, or any like materials is not allowed on any walls, doors, or ceilings. The use of confetti or rice is not permitted anywhere on club property. The host agrees to pay a cleaning charge of \$350.00 in the event such materials are thrown. An additional charge may be applied to your account for any damages to the clubhouse or banquet room. This additional charge would also apply should any additional cleaning services be required.

music

SOCAN (Society of Composers, Authors, and Music Publishers of Canada), as well as Re:Sound Music Licensing Company, requires that the users of music obtain a SOCAN & Re:Sound license to perform copyrighted music in public. The required license fees for an event with music will be charged based on the guidelines set out by SOCAN, Re:Sound, and the Copyright Act of Canada. SOCAN fees are distributed to composers and music publishers; whereas, Re:Sound fees are distributed to artists, background musicians, and record companies. A SOCAN fee of \$41.13 to \$59.17, as well as a Re:Sound fee of \$18.51 to \$26.63 is charged to all functions using any type of music.

pricing

Prices are subject to change.