



Events Package

| 2023 |



Pre-Fixe Menus

(We kindly request 48 hours notice for menu confirmation)
Prices are exclusive of HST and Gratuity. Prices and items are subject to change.

Prix Fixe 1

\$85/person

Appetizer

Choice of:

Mixed Green Salad
herb vinaigrette, pepita

Caesar Salad
Grana Padano, lardons, croutons

Main

Choice of:

7 oz Canadian Prime California Cut Striploin
Roasted Organic Half Chicken

Au Jus

Black Cod

with a Chive Beurre Blanc

Mushroom Risotto

with Pine nuts and Marscapone

Choose 3 side dishes for the table

Dessert

Key Lime Pie

graham cracker crust, toasted meringue



Prix Fixe 2

\$100/person

Appetizer

Choice of:

Green Salad

herb vinaigrette, pepita

Caesar Salad

lardons, croutons, grana padano

Main

Choice of:

6 oz Canadian Prime Tenderloin

7 oz Dry Aged Canadian Prime California Cut Striploin

Roasted Organic Half Chicken

Au jus

Black Cod

with a chive beurre blanc

Mushroom Risotto

with pine nuts, mascarpone

Choose 3 side dishes for the table

Dessert

Key Lime Pie

graham cracker crust, toasted meringue



Prix Fixe 3
\$135/person

Appetizer

Choice of:

Green Salad

herb vinaigrette, pepita

Beef Tartare

Classic seasonings

Caesar Salad

lardons, croutons, grana padano

Main

Choice of:

8 oz Canadian Prime Tenderloin

14 oz Dry Aged Canadian Prime Ribeye

Roasted Organic Half Chicken

Au jus

Black Cod

with a chive beurre blanc

Mushroom Risotto

with pine nuts, mascarpone

Choose 3 side dishes for the table

Dessert

Choice of:

Triple Chocolate Mousse Cake

with chocolate shavings

Key Lime Pie

graham cracker crust, toasted meringue



Prix Fixe 4
\$180/person

To Start

Seafood Tower:
Fresh Oysters
Gem Scallops
Marinated Mussels
Tuna Tartar
Poached Lobster
Shrimp Cocktail

Appetizer

Choice of:
Green Salad
herb vinaigrette, pepita
Beef Tartare
classic seasonings
Caesar Salad
lardons, croutons, grana padano

Main

Choice of:
8 oz Canadian Prime Tenderloin
14 oz Dry Aged Canadian Prime Ribeye
Roasted Organic Half Chicken
Au jus
Black Cod
with a chive beurre blanc
Mushroom Risotto
with pine nuts, mascarpone

Choose 3 side dishes for the table

Dessert

Choice of:
Triple Chocolate Mousse Cake
with chocolate shavings
Key Lime Pie
graham cracker crust, toasted meringue

Harmons Steakhouse
283 Elgin Street, Ottawa, ON K2P 1M1
613-421-4202
www.harmonssteakhouse.com



Prix Fixe 5
\$205/person

To Start

Seafood Tower:
Fresh Oysters
Gem Scallops
Marinated Mussels
Tuna Tartar
Poached Lobster
Shrimp Cocktail

Appetizer

Choice of:
Green Salad
herb vinaigrette, pepita
Beef Tartare
classic seasonings
Caesar Salad
lardons, croutons, grana padano

Main

Choice of:
14oz Dry Aged Canadian Prime Ribeye
10 oz Canadian Prime Tenderloin
7oz A5 Snake River Farms Wagyu California Cut Striploin
Roasted Organic Half Chicken
Au jus
Black Cod
with a chive beurre blanc
Mushroom Risotto
with pine nuts, mascarpone

Choose 3 side dishes for the table

Dessert

Choice of:
Triple Chocolate Mousse Cake
with chocolate shavings
Key Lime Pie
graham cracker crust, toasted meringue

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Family Style Menus

(We kindly request 48 hours notice for menu confirmation)
Prices are exclusive of HST and Gratuity. Prices and items are subject to change.

Family Style Sharing Menus provide an interesting and unique way to enjoy dinner with a group.

Each of the items below are served on sharing platters in the center of the table.
In the case of dietary restrictions/food allergies we are happy to substitute/supplement the menu as needed.

Family Style 1 **\$125/person**

Appetizer

Caesar Salad

lardons, croutons, grana padano

Beef Tartare

classic seasonings

Shrimp Cocktail

sake & gari cocktail sauce

Main

50 oz Canadian Prime Dry Aged Tomahawk

Choose 3 side dishes for the table

Dessert

Triple Chocolate Mousse Cake

with chocolate shavings

Key Lime Pie

graham cracker crust, toasted meringue

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Family Style 2
\$155/person

To Start

Cheese & Charcuterie
classic garnishes

Appetizer

Caesar Salad
lardons, croutons, grana padano
Beef Tartar
classic seasonings

Main

24 oz Canadian Prime Dry Aged T-Bone
16 oz Australian Grass-fed Ribeye
10 oz Canadian Prime Tenderloin

Choose 3 side dishes for the table

Dessert

Triple Chocolate Mousse Cake
with chocolate shavings
Key Lime Pie
graham cracker crust, toasted meringue



Family Style 3
\$210/person

To Start

Seafood Tower:
Fresh Oysters
Gem Scallops
Marinated Mussels
Tuna Tartar
Poached Lobster
Shrimp Cocktail

Appetizer

Caesar Salad
lardons, croutons, grana padano
Beef Tartar
classic seasonings

Main

50 oz Canadian Prime Dry Aged Tomahawk
8 oz Miyazaki A5 Wagyu Striploin

Choose 3 side dishes for the table

Dessert

Triple Chocolate Mousse Cake
with chocolate shavings
Key Lime Pie
graham cracker crust, toasted meringue



Side Dish Options:

Cremini Mushrooms
marsala, brown butter, herbs

Brussels Sprouts
bacon, crispy shallots

French Beans
basil, pine nuts, pesto

Roast Tomatoes
tomato sofrito, feta cheese, basil

Beef Tallow Frites
truffle aioli

Whipped Potato
chives

Dauphinois Gratin
cheddar, leeks

Mac N Cheese
gruyere, old cheddar and bread crumb

Add Ons:

Seafood Tower - \$45/Person
Extra side dish \$5/Person
Bone Marrow - \$12/Person
Broiled Lobster Tail - \$35/Person
Bearnaise Sauce - \$3/Person
Bordelaise Sauce - \$3/Person



Passed or Plattered Canapes

(priced by the dozen)
(We kindly request 72 hours notice for menu preparation)

Cold	
Freshly Shucked Oysters, hot sauce, mignonette, lemon, horseradish	\$48
Tuna Tartare, truffle oil, radish, cucumber	\$45
Shrimp Cocktail sake & gari cocktail sauce	\$50
Beef Tartare, classic seasoning, padano, buttered toast	\$50
Lobster Toast, buttered sourdough, avocado	\$75
Scallop Ceviche, citrus mignonette, pickled shallot, basil	\$65
Caprese Salad Skewer, balsamic, micro basil	\$45
Hot	
Polenta Fritters, Padano, Sundried Tomato & Truffle Emulsion	\$48
Mushroom Toast, marinated mushrooms, ricotta, grilled baguette	\$50
Beef Kaffa Skewer, cucumber yogurt	\$96
Lamb Lollipops, chimichurri	\$125
Bacon Wrapped Scallops, lemon aioli	\$125
A5 Miyazaki Kushiya, sesame, scallion, sweet soy	\$290



Stationed Appetizers

Artisanal Cheese Board \$48

A selection of Ontario & Quebec, served with appropriate condiments, crostini & chips

Veggies & Dips \$45

Served with house chips, crostini & crackers

House-made & Artisanal Charcuterie \$48

Served with mustards, pickles, crostini

House-smoked Fish Platter \$70

Served with garlic caper mayo and & Chef Carlton Pepper Mango Sauce, capers and lemons
(Fish offerings are based on availability)



Private Dining Room

Maximum Capacity: 14

Feature: Flat screen TV, surround sound with HDMI & Bluetooth connection for music

Best suited to groups of 8-12

Minimum Spend: \$2K plus tax & gratuity



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Semi-Private Area

Maximum Capacity: 16

Feature: This space offers some privacy and is suitable for slightly larger groups.

Best suited to groups of 10-16

Minimum Spend: \$2K plus tax & gratuity



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Half Buyout of the Indoor Terrace

Max Capacity: 28

Feature: Four seasons space boasting floor to ceiling glass windows

Minimum Spend: Ranges from \$2,500.00 to \$6K plus tax & gratuity

*Pricing varies depending on the season and day of the week



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Full Buyout of the Indoor Terrace

Max Capacity: 50

Feature: Four seasons space boasting floor to ceiling glass windows and views of Elgin & MaLaren Streets

Minimum Spend: \$5 - \$15K plus tax & gratuity

*Pricing varies depending on the season and day of the week



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FAQs

Parking

Street parking is available and free Mon-Sat after 5:30pm. Sundays are free

Cake fee/ Outside Dessert

\$5 per guest plating fee

Corkage

\$50 per bottle

Dress Code

Business Casual, Casual Elegant, or Formal Attire

Final Menu

Due 48 hours prior to event date

Final Guest Count

Due 48 hours prior to event date

Cancellation Policy

Applicable to groups of 10-15:

Should you need to cancel please give us 48 hours so that we may have the opportunity to rebook the space. In the event of a cancellation within 48 hours of the scheduled event or a no-show, we apply a cancellation fee of \$50/person.

Groups of 16 or more:

Should you need to cancel please give us 5 days notice so that we may have the opportunity to rebook the space. In the event of a cancellation within 5 days of the scheduled event or a no-show, we apply a cancellation fee of \$50/person.