

KS ON THE KEYS

EST. 1971

The Holidays

*Private rooms, full buffets, and a room that feels like
the party started before you got there.*

NOVEMBER 1—DECEMBER 30, 2026



RSVP@ksrestaurant.ca · 613-521-0498 · ksonthekeys.com · 1029 Dazé Street, Ottawa, ON
FREE ON-SITE PARKING · SERVING OTTAWA'S SOUTH END SINCE 1971

ONE

Pick Your Space

Three rooms. One of them is yours for the night.

Every booking includes a four-hour reservation. Day slot 11:00 AM to 4:00 PM. Evening slot 4:30 PM to close.

Private Event Room

UP TO 90 GUESTS

Completely private, with a configurable layout and space for a head table. Ideal for 86 seated with room left to mingle and dance.

ROOM FEE	DEPOSIT	MINIMUM SPEND
\$300	\$300	\$1,500 from Sun to Thurs \$2,000 on Fri & Sat

Semi-Private Mezzanine

25 TO 60 GUESTS

Overlooking the main floor beneath twenty-four-foot ceilings. The best-looking space in the building after dark.

ROOM FEE	DEPOSIT	MINIMUM SPEND
\$100	\$100	\$600 from Sun to Thurs \$1,000 on Fri & Sat

Private Board Room

12 TO 25 GUESTS

Second floor, fully private and quiet, with a screen for presentations. Served plated rather than buffet. See page three.

ROOM FEE	DEPOSIT	MINIMUM SPEND
\$100	\$100	\$600 from Sun to Thurs \$800 on Fri & Sat

Minimum spend is food and beverage before gratuity and tax. Additional hours are \$100 per hour, \$50 in the Board Room. Larger buyouts, including the entire main floor and the full facility, are available on request.

TWO

The Buffets

Three ways to do it. Each one is the whole meal, start to finish.

MINIMUM 25 ADULTS

Children 5 to 12 are half price. Children 4 and under, \$4 sharing price.

Classic

\$45 per adult
\$23 children 5 to 12

- Dinner rolls and butter
- Soup, choose one
- Festive salad
- Savoury stuffing
- Garlic mashed potatoes
- Roasted seasonal vegetables
- Roast turkey and pan gravy
- Squash and wild rice bake
- Coffee, tea and pop

Add prime rib carving +\$12, festive dessert +\$8, butternut squash soup +\$4.

MOST BOOKED

Signature

\$54 per adult
\$30 children 5 to 12

- Roast beef or salmon(choose one)
- Dinner rolls and butter
- Butternut squash soup
- Festive salad
- Caesar salad
- Savoury stuffing
- Garlic mashed potatoes
- Roasted seasonal vegetables
- Roast turkey and pan gravy
- Squash and wild rice bake
- Assorted festive dessert
- Coffee, tea and pop

Add prime rib carving +\$12.

Grand

\$71 per adult
\$40 children 5 to 12

- Prime rib carving station
- Dinner rolls and butter
- Butternut squash soup
- Festive salad
- Caesar salad
- Savoury stuffing
- Garlic mashed potatoes
- Roasted seasonal vegetables
- Roast turkey and pan gravy
- Lemon-herb baked salmon
- Squash and wild rice bake
- Full dessert and fruit table
- Coffee, tea and pop

FESTIVE SALAD

Spinach, arugula, citrus, pumpkin seeds, feta, maple-balsamic.

THE BRAISED BEEF

Slow-braised beef in a caramelized onion jus.

PRIME RIB CARVING STATION

Carved to order in your room by our kitchen team.

HALAL

Every buffet is halal, and every buffet has a vegetarian main. Dietary and allergen requests accommodated with seven days' notice.

THREE

Plated Menu

Twelve to twenty guests. Three courses. Everyone gets what they ordered.

PER GUEST

\$54

CHILDREN 5 TO 12

\$27

MINIMUM

12 guests

Guest selections are due with your final count, seven days before the event.

FIRST COURSE

Choose one for the table.

- Butternut Squash Soup
- Festive Salad, with spinach, arugula, citrus, pumpkin seeds, feta and maple-balsamic

MAIN COURSE

Each guest selects in advance.

Roast Turkey *savoury stuffing, garlic mashed potatoes, seasonal vegetables, pan gravy*

Braised Beef Short Rib *caramelized onion jus, garlic mashed potatoes, seasonal vegetables*

Lemon-Herb Baked Salmon *rice pilaf, seasonal vegetables*

Roasted Squash and Wild Rice Bake *cranberry, toasted pecan, seasonal vegetables. Vegetarian.*

DESSERT

Chef's festive dessert plate.

Dinner rolls and butter, coffee, tea and pop are included with every plated dinner. Short rib is the plated cut only; the buffet runs slow-braised beef, in the same caramelized onion jus.



FOUR

Add-Ons and the Bar

Build the night out from here.

THE BAR

Welcome Drink on Arrival

\$9 PER GUEST

One drink handed to every guest as they walk in. House red, house white, domestic beer, or a festive mocktail. Full bar service is available à la carte for the rest of the night.

SOUP OPTIONS

Choose one for your buffet.

- Cream of Mushroom
- Cream of Broccoli
- Chicken Noodle
- Vegetable
- Butternut Squash, included with Signature and Grand, add \$4 to Classic

BUFFET ADD-ONS

Priced per person and added to your package.

Charcuterie Board	+\$20.95
Prime Rib Carving Station	+\$12
Slow-Braised Beef	+\$9
Assorted Desserts and Fruit	+\$8
Antipasto Board	+\$7.25
Assorted Pizza	+\$7
Shrimp Pesto Penne	+\$6
Poutine Bar	+\$6

FIVE

The Extras

Everything else you can add to the night.

TO START

Platters for the cocktail hour, before anyone sits down.

Premium Cheese and Cracker Platter	\$159.95
Butterfly Shrimp Platter, serves 20 to 30	\$104.99
Bruschetta and Baguette Platter	\$99.95
Fillet Mignon Skewers with cashew sauce	\$46.95 / dozen
Chicken Skewers with cashew sauce	\$36.95 / dozen
Lebanese Spinach Pies or Meat Pies	\$28.95 / dozen

DECOR

White chair covers	\$6 each
White table cloths	\$6 each
White backdrop, ten feet high and up to twenty feet long	\$100
Custom decor and centrepieces	On request

AUDIO AND VIDEO

Mobile seventy-inch television	\$25
Microphone and sound system	\$25
Presentation hookup by HDMI	Included

ENTERTAINMENT

DJ services	On request
Photo booth rental	On request
Event photography	On request

PLANNING NEW YEAR'S EVE?

December 31 is a separate event with its own menu. Call 613-521-0498 and ask.

SIX

How to Book

Fridays and Saturdays in December go first. They always do.

C A L L

613-521-0498

Tell us your date, your headcount, and roughly what you have in mind. We will do the rest.

THE DETAILS

- Available November 1 to December 30, 2026.
- New Year's Eve is a separate event with its own menu.
- Buffet packages require a minimum of 25 adults.
- The Board Room plated menu seats 12 to 24 guests.
- A deposit confirms your date: \$300 private room, \$100 mezzanine, \$100 board room.
- Cancellations within [14] days of the event forfeit the deposit.
- Final guest count is due seven days before your event and is the number you are billed for.
- Gratuity of 18% applies to groups of eight or more, on all food and beverage.
- Taxes are additional to all listed prices.
- Dietary and allergen requests are accommodated with seven days' notice.
- Buffet food may not be taken home.
- Decor is welcome. Confetti, glitter and open flame are not.

K S O N T H E K E Y S

E S T . 1 9 7 1

RSVP@ksrestaurant.ca · 613-521-0498 · ksonthekeys.com · 1029 Dazé Street, Ottawa, ON
FREE ON-SITE PARKING · SERVING OTTAWA'S SOUTH END SINCE 1971