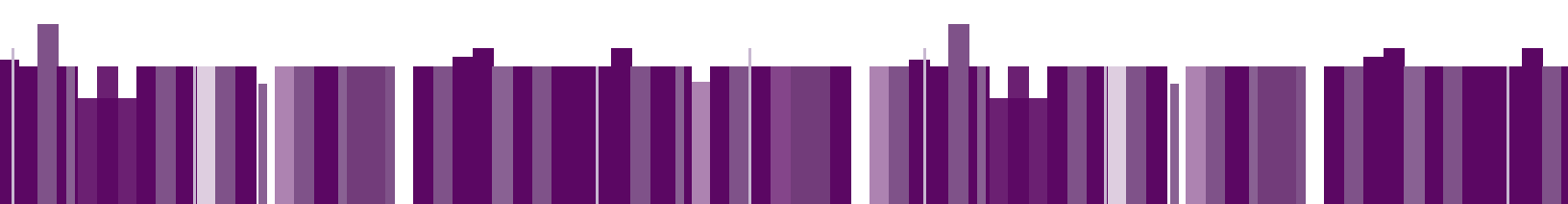




# HOLIDAY PARTY MENUS 2016



brookstreet  
HOTEL





# HOLIDAY PARTIES @ **BROOKSTREET**



LET US TAKE THE STRESS OUT OF ORGANIZING  
YOUR HOLIDAY PARTY THIS YEAR!

Choose your menu and then bring your celebration to life by adding festive  
linens, centerpieces, holiday crackers and a holiday cocktail!

Your guests can also enjoy **special holiday party room rates** from only  
\$125.00, plus tax.

Our holiday menus are available from November until January and can  
accommodate parties from **20 to 350 guests**.

For more information or to book your holiday party contact our events  
team at **613.271.3582** or **[events@brookstreet.com](mailto:events@brookstreet.com)**



## HOLIDAY PLATED LUNCH

**\$39 PER GUEST**

(minimum 20 guests)

Prices shown are based on a three course service including one starter, a main course, a sweet and coffee. A choice of two main course selections is available at a surcharge of \$3.50 per guest, with selection required 72 business hours prior. If you prefer a choice of a main course the day of your event (2 selections only) this is available for an additional \$15.00 per guest.

### STARTER

- Gingered butternut soup
- Carrot, squash and lentil pulse
- Baby greens, candied pecans, pear dressing
- Frisée and mesclun greens, dried cranberries, spiced currant dressing

### MAIN COURSE

- Roast turkey breast, confit leg, sage stuffing, cinnamon and orange cranberry compote, buttermilk whipped potato
- Citrus and herb basted chicken breast, roast garlic mash, seasonal vegetables, blood orange pan reduction
- Bourbon glazed salmon, plumped cranberries, herbed potato, market vegetables

### SWEET

- Chocolate hazelnut mousse with chocolate roulade, black cherry paint
- Raspberry almond and pistachio mousse cake

Tazo Tea & Starbucks Coffee

### VEGETARIAN, GLUTEN FREE & VEGAN OPTIONS

- Wild mushroom ravioli, roast garlic cream, oven reduced tomato (vegetarian)
- Marinated grilled Portobello mushroom, braised shallot and garden ratatouille (vegan & gluten free)
- Gnocchi with dried black olive, basil, roast red pepper and D.O.P. olive oil with white wine splash (vegan)



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Prices are per guest and subject to tax and gratuities.



## HOLIDAY LUNCH BUFFET

**\$42 PER GUEST**

(minimum 50 guests)

Surcharge of \$4.00 per person is applicable to accommodate groups between 30-49 guests

### SOUP

- Chef's soup creation of the day

### APPETIZERS

*select two*

- Field lettuces with assorted garnishes and dressings
- Crisp romaine lettuce, croutons, house crumbled bacon and grated parmesan
- Acidulated cabbage and Brussels sprout slaw, apple cider dressing and tipsy cranberry
- Red skin potato and cornichon salad with dill remoulade
- Caprese salad, sliced jumbo vine ripened tomato, fresh mozzarella, torn basil, extra virgin olive oil
- Spinach, feta and couscous salad with Kalamata olives, scallions and lemon balm

### VEGETABLES

*select one*

- Steamed market vegetables
- Seasonal vegetable flash, tossed with XV olive oil and sea salt

### POTATOES & RICE

*select one*

- Yukon buttermilk mash
- Lemon grass steamed jasmine rice
- Herb roast baby red skin potato

### SWEETS

- Assortment of squares
- Fruit salad

Tazo Tea & Starbucks Coffee

### MAINS

*select two*

- Citrus and ginger rotisserie whole chicken with natural juices
- Classic chicken chasseur in a red wine sauce with pearl onions and mushrooms
- Roast turkey breast, herb stuffing, cranberry compote
- Citrus and honey glazed Atlantic salmon, baby spinach flash
- Shiso dusted Atlantic salmon, crème fraîche and wilted greens
- Maple brined pork loin with apple and currants, cider and rosemary jus
- Tommy's ginger beef with spicy red onion and peppers, sweet soy and chili sauce
- Roasted Angus striploin with peppercorn jus
- Beef Bourguignon with cultivated mushrooms and double smoked bacon
- Portobello mushroom ravioli, roast garlic cream and oven reduced tomato
- Artichoke and sundried tomato bow tie pasta with capers and garden fresh herbs
- Gnocchi with dried black olive, basil, roasted red pepper, white wine and extra virgin olive oil
- Spinach and ricotta cannelloni with vodka sauce

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Prices are per guest and subject to tax and gratuities.



## HOLIDAY PLATED DINNER

**\$53 PER GUEST**  
(minimum 20 guests)

Prices shown are based on a four course service including a soup, an appetizer, a main course, a sweet and coffee. A choice of two main course selections is available at a surcharge of \$3.50 per guest, with selection required 72 business hours prior. If you prefer a choice of a main course the night of your event (2 selections only) this is available for an additional \$15.00 per guest.

### SOUP

- Gingered butternut soup with spiced pecan dusted crème fraiche
- Carrot, squash and lentil pulse with herb oil
- Fresh rolls and butter

### APPETIZERS

- Baby greens, candied pecans, bacon lardon, pear dressing
- Frisée and mesclun greens, dried cranberries, toasted almonds, spiced currant dressing

### MAIN COURSE

- Roast turkey breast, herbed confit leg, sage stuffing, cinnamon and orange cranberry compote, buttermilk whipped potato
- Citrus and herb basted chicken breast, roast garlic mash, seasonal vegetables, blood orange pan reduction
- Bourbon glazed salmon, plumped cranberries, herbed potato and market vegetables
- Herb crusted roasted Angus striploin, confit garlic and buttermilk mash, market vegetables, red wine veal jus

### SWEET

- Chocolate hazelnut mousse with chocolate roulade, black cherry paint
- Raspberry almond and pistachio mousse cake

Tazo Tea & Starbucks Coffee

### VEGETARIAN, GLUTEN FREE & VEGAN OPTIONS

- Wild mushroom ravioli, roast garlic cream, oven reduced tomato (vegetarian)
- Marinated grilled Portobello mushroom, braised shallot and garden ratatouille (vegan & gluten free)
- Gnocchi with dried black olive, basil, roast red pepper and D.O.P. olive oil with white wine splash (vegan)



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Prices are per guest and subject to tax and gratuities.



# HOLIDAY DINNER BUFFET

**\$54 PER GUEST**

(minimum 50 guests)

Surcharge of \$4.00 per person is applicable to accommodate groups between 30-49 guests

## SOUP

- Chef's soup creation of the day

## APPETIZERS

*select three*

- Field lettuces with assorted garnishes and dressings
- Crisp romaine lettuce, croutons, house crumbled bacon and grated parmesan
- Acidulated cabbage and Brussels sprout slaw, apple cider dressing and tipsy cranberry
- Red skin potato and cornichon salad with dill remoulade
- Caprese salad, sliced jumbo vine ripened tomato, fresh mozzarella, torn basil, extra virgin olive oil
- Spinach, feta and couscous salad with Kalamata olives, scallions and lemon balm

## VEGETABLES

*select one*

- Steamed market vegetables
- Seasonal vegetable flash, tossed with XV olive oil and sea salt
- Roasted root vegetables, squash and brown butter
- Zucchini, white bean, corn and scallion succotash
- Roma tomato provincial
- Honey glazed vegetables and confit tomato

## POTATOES & RICE

*select one*

- Yukon buttermilk mash
- Lemon grass steamed jasmine rice
- Herb roast baby red skin potato
- Steamed red jackets with dill and brown butter
- Roast garlic and yellow flesh whip

## MAINS

*select two*

- Citrus and ginger rotisserie whole chicken with natural juices
- Classic chicken chasseur in a red wine sauce with pearl onions and mushrooms
- Roast turkey breast, herb stuffing, cranberry compote
- Citrus and honey glazed Atlantic salmon, baby spinach flash
- Shiso dusted Atlantic salmon, crème fraîche and wilted greens
- Maple brined pork loin with apple and currants, cider and rosemary jus
- Tommy's ginger beef with spicy red onion and peppers, sweet soy and chili sauce
- Roasted Angus striploin with peppercorn jus
- Beef Bourguignon with cultivated mushrooms and double smoked bacon

## PASTAS

*select one*

- Portobello mushroom ravioli, roast garlic cream and oven reduced tomato
- Artichoke and sundried tomato bow tie pasta with capers and garden fresh herbs
- Gnocchi with dried black olive, basil, roasted red pepper, white wine and extra virgin olive oil
- Spinach and ricotta cannelloni with vodka sauce

## SWEETS

- Assortments of cakes and squares
- Fruit salad

Tazo Tea & Starbucks Coffee

For more information or to book your holiday party contact our events team at

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Prices are per guest and subject to tax and gratuities.



## HOLIDAY PARTY CASH BAR PRICES

<ul style="list-style-type: none"> <li>• <b>REGULAR LIQUOR</b> (Absolut, Beefeater Gin, JP Wiser's, Johnnie Walker Red, Havana Club, Jack Daniel's)</li> </ul>	\$6 <sup>75</sup>	<ul style="list-style-type: none"> <li>• <b>DRAUGHT BEER (20L KEG = 56 PORTIONS)</b> (Kichesippi Heller Highwater, Kichesippi 1855)</li> </ul>	\$300 <sup>00</sup>
<ul style="list-style-type: none"> <li>• <b>PREMIUM LIQUOR</b> (Grey Goose, Bombay Sapphire, Crown Royal, Johnnie Walker Black, Appleton)</li> </ul>	\$7 <sup>25</sup>	<ul style="list-style-type: none"> <li>• <b>DOMESTIC WINE</b> (Black Cellar Sauvignon Blanc, Cabernet/Merlot Peller Estates)</li> </ul>	\$8 <sup>30</sup>
<ul style="list-style-type: none"> <li>• <b>LIQUEURS AND COGNAC</b> (Baileys, Grand Marnier, Kahlua, Courvoisier)</li> </ul>	\$7 <sup>25</sup>	<ul style="list-style-type: none"> <li>• <b>DELUXE WINE</b> (Leaping Horse Cabernet Sauvignon, Leaping Horse Chardonnay)</li> </ul>	\$10 <sup>00</sup>
<ul style="list-style-type: none"> <li>• <b>DOMESTIC BEER</b> (Canadian, Coors Light, Alexander Keith's, Sleeman Dark Ale)</li> </ul>	\$6 <sup>00</sup>	<ul style="list-style-type: none"> <li>• <b>SOFT DRINKS</b></li> </ul>	\$3 <sup>00</sup>
<ul style="list-style-type: none"> <li>• <b>IMPORTED BEER</b> (Heineken, Corona, Stella Artois)</li> </ul>	\$6 <sup>75</sup>	<ul style="list-style-type: none"> <li>• <b>PERRIER</b></li> </ul>	\$3 <sup>25</sup>

Please note that the above prices include tax and exclude gratuity.

Single malts and other speciality spirits are available on request (dependent on a availability and certain conditions apply) ask your Event Manager for more details.

## HOLIDAY PARTY HOST BAR PRICES

<ul style="list-style-type: none"> <li>• <b>REGULAR LIQUOR</b> (Absolut, Beefeater Gin, JP Wiser's, Johnnie Walker Red, Havana Club, Jack Daniel's)</li> </ul>	\$6 <sup>50</sup>	<ul style="list-style-type: none"> <li>• <b>DRAUGHT BEER (20L KEG = 56 PORTIONS)</b> (Kichesippi Heller Highwater, Kichesippi 1855)</li> </ul>	\$255 <sup>00</sup>
<ul style="list-style-type: none"> <li>• <b>PREMIUM LIQUOR</b> (Grey Goose, Bombay Sapphire, Crown Royal, Johnnie Walker Black, Appleton)</li> </ul>	\$7 <sup>00</sup>	<ul style="list-style-type: none"> <li>• <b>DOMESTIC WINE</b> (Black Cellar Sauvignon Blanc, Cabernet/Merlot Peller Estates)</li> </ul>	\$7 <sup>75</sup>
<ul style="list-style-type: none"> <li>• <b>LIQUEURS AND COGNAC</b> (Baileys, Grand Marnier, Kahlua, Courvoisier)</li> </ul>	\$7 <sup>00</sup>	<ul style="list-style-type: none"> <li>• <b>DELUXE WINE</b> (Leaping Horse Cabernet Sauvignon, Leaping Horse Chardonnay)</li> </ul>	\$9 <sup>25</sup>
<ul style="list-style-type: none"> <li>• <b>DOMESTIC BEER</b> (Canadian, Coors Light, Alexander Keith's, Sleeman Dark Ale)</li> </ul>	\$5 <sup>75</sup>	<ul style="list-style-type: none"> <li>• <b>SOFT DRINKS</b></li> </ul>	\$3 <sup>50</sup>
<ul style="list-style-type: none"> <li>• <b>IMPORTED BEER</b> (Heineken, Corona, Stella Artois)</li> </ul>	\$6 <sup>50</sup>	<ul style="list-style-type: none"> <li>• <b>PERRIER</b></li> </ul>	\$3 <sup>75</sup>

Please note that the above prices exclude tax and gratuity.

Single malts and other speciality spirits are available on request (dependent on a availability and certain conditions apply) ask your Event Manager for more details.



## HOLIDAY PARTY WINE SELECTIONS

### WHITE

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- **SAUVIGNON BLANC, BLACK CELLAR, ONTARIO, CANADA**  
A light-bodied white wine with juicy pears and refreshing citrus flavours followed by grapefruit and lemon on the finish. \$35<sup>00</sup>
- **SAUVIGNON BLANC, TRIUS, NIAGARA, CANADA**  
Fresh and lively flavours of grapefruit, lemon and gooseberry dance on the palate. Zippy, refreshing flavours of grapefruit linger on the finish. \$42<sup>00</sup>
- **PINOT GRIGIO, LA DELIZIA, VENETO, ITALY**  
Displays a peculiar perfume of wild flowers and acacia and creates a dry, full harmonic palate. \$37<sup>00</sup>
- **RIESLING, TRIUS, NIAGARA, CANADA**  
A refreshing off-dry Riesling with pure fruit flavours of peach, pineapple and tangerine. Clean citrus notes linger on the mouth-watering finish. \$40<sup>00</sup>
- **VIIGNIER, DOMAINE DE VADILHAN, LANGUEDOC-ROUSSILLON, FRANCE**  
Full-throttle, expressive Viognier; peach juice on the nose with a lush viscous texture in the mouth. The palate is equally rich and perfumed with flavours of roses, pineapples and mangoes. \$45<sup>00</sup>
- **CHARDONNAY, LEAPING HORSE, CALIFORNIA, USA**  
This fresh and fruity Chardonnay lets the grape do the talking as tropical fruits abound on the nose and palate. \$45<sup>00</sup>
- **SAUVIGNON BLANC, LES JAMELLES, PAYS D'OC, FRANCE**  
A very fresh wine with good acidity and a natural hint of CO<sup>2</sup> which gives it freshness. The finish is rich, round and well-balanced. \$48<sup>00</sup>

### RED

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- **CABERNET/MERLOT, PELLER ESTATES, NIAGARA, CANADA**  
Medium-bodied and very approachable with soft tannins. Fruit-forward flavours of plum, cherry and blackberry are accented by notes of spice and oak with more juicy berries on the finish. \$35<sup>00</sup>
- **MERLOT/MALBEC, TRAPICHE ASTICA, CUYO, ARGENTINA**  
Medium ruby colour; ripe raspberry, strawberry and a slight mintiness on the nose; coffee, blackberry and a mild earthiness on the palate. \$35<sup>00</sup>
- **MERLOT, DOMAINE MAGELLAN, LANGUEDOC-ROUSSILLON, FRANCE**  
This Merlot is spicy and smoky, with a great richness and smooth tannins. \$46<sup>00</sup>
- **SHIRAZ, TALL POPPY, SOUTHERN AUSTRALIA, AUSTRALIA**  
A lighter style of Shiraz. The fresh black and blue fruit flavours are balanced with notes of oak, black pepper, spices and fine tannins. \$40<sup>00</sup>

Please note that the above prices are subject to applicable taxes and gratuity. Some wine selections may require a minimum of 14 days prior to your scheduled event.





- CABERNET SAUVIGNON, LEAPING HORSE, CALIFORNIA, USA**  
 A luscious Cabernet with deep red-purple hues and flavors of black currant and cherry with hints of blueberry jam, eucalyptus and mint with a lovely vanilla and coffee notes. It's smooth, rich and deliciously drinkable. \$45<sup>00</sup>
- PINOT NOIR, LES JAMELLES, PAYS D'OC, FRANCE**  
 This wine is complex, rich, long and fat. It displays aromas of crushed black fruits (blackberries, blackcurrants, cherries) and jam and the tannins are plump and well-integrated. \$55<sup>00</sup>
- MALBEC RESERVE, TRAPICHE, MENDOZA, ARGENTINA**  
 With a ripe cherry fruit centre, this wine has aromas of rich black cherry, spice and plum. Deep red in colour, it is dry and full bodied with good length. \$37<sup>00</sup>
- BEAUJOLAIS, GEORGES DUBOEUF, BEAUJOLAIS, FRANCE**  
 Dark ruby colour; young berry fruit & cherry aromas; soft fruit flavour; easy drinking style. \$40<sup>00</sup>
- VALPOLICELLA CLASSICO, FOLONARI, VENETA, ITALY**  
 This Valpolicella features light cherry and spice aromas; light bodied with soft berry flavours and ruby red in colour. \$42<sup>00</sup>

## SPARKLING

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- FRENCH CROSS SPARKLING, PELLER ESTATES, NIAGARA, CANADA** \$35<sup>00</sup>  
 Pale straw hues with small bubbles; aromas of lemon/lime and toast; dry, light, and crisp, with flavours of apple and pear.
- NUA VINO SPUMANTE BRUT** \$45<sup>00</sup>  
 Intense, straw yellow with golden shades. Open, broad, intense with scents of crust of bread, honey and nuts. Harmonic, sapid and well balanced.
- TRIOUS BRUT, TRIUS, NIAGARA CANADA** \$70<sup>00</sup>  
 Tiny bubbles and crisp flavours of citrus and apple notes dance on your palate with a lingering, refreshing finish. Crafted in the 'Méthode Classique'.

## ROSÉ

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- CINSAULT ROSE, LES JAMELLES, PAYS D'OC, FRANCE** \$48<sup>00</sup>  
 This is a pleasant, easy drinking wine with an extremely well-balanced palate combining roundness and length with good acidity and freshness.



### PUNCH 50 glasses per bowl

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- FRUIT PUNCH (NON-ALCOHOLIC)** \$110<sup>00</sup>
- SPARKLING WINE PUNCH** \$130<sup>00</sup>
- RUM OR VODKA PUNCH** \$140<sup>00</sup>

Please note that the above prices are subject to applicable taxes and gratuity. Some wine selections may require a minimum of 14 days prior to your scheduled event.



## FREQUENTLY ASKED QUESTIONS

### IS THERE A MINIMUM NUMBER OF GUESTS FOR SPECIFIC EVENT SPACES?

Please note minimums are applicable on specific dates. Your Event Manager is available to discuss this in further detail.

ROOM	MIN	MAX
Deciders Room	30	50
Shakers Room	60	90
Grand Scheme Ballroom	150	350

### WHEN IS MY MENU SELECTION REQUIRED?

We suggest you provide the Event Manager with your menu selection a minimum of 2 weeks prior to your event date. Please note that the selection must be the same for all guests with the exception of special dietary restrictions or vegetarian requests. An option of having a second main course is available at a surcharge of \$3.50 per person plus taxes and gratuities. Please note that the starters and dessert must remain the same for all guests and it is required that the organizer provide place cards for the guests to indicate main course selection. This option is subject to having the final numbers 72 hours prior to the event for each selection.

### ARE SPECIAL MEALS AVAILABLE?

We are pleased to provide alternate menus for those guests with vegetarian or dietary restrictions. Kindly provide the Event Manager with the names of these guests a minimum of 72 hours prior to your event. A surcharge may be applicable if this information is not provided prior to the event.

### WHEN IS THE FINAL HEAD COUNT REQUIRED?

Must be provided 72 business hours before your scheduled even

### WHAT ELSE IS INCLUDED IN THE HOLIDAY PACKAGE?

We are pleased to provide white table linens, votive candles, table numbers and stands, podium and microphone, cocktail reception area, and dance floor.

We are also proud to promote our relationship with MasterMind Events, our preferred supplier for gorgeous table linens, chair covers, backdrops and so much more. Ask our Event Managers how the linens can transform your room into a stunning masterpiece or visit their website at [www.mmecanada.com](http://www.mmecanada.com).





### WHAT ARE SOCAN FEES?

The SOCAN fee is a government-issued fee that allows you to play copyright-protected music at your event. The following charges are applicable:

SOCAN FEES BY ROOM	NON-DANCING EVENT	DANCING EVENT
Ballroom	\$87.40	\$174.79
Signed & Sealed or Sealed & Delivered	\$61.69	\$123.38
Signed, Sealed or Delivered	\$29.56	\$59.17
Shakers	\$29.56	\$59.17
Deciders	\$20.56	\$41.13
Connections Lounge	\$20.56	\$41.13

All rates subject to tax.

### WHAT IS THE TARIFF NO. 5-A-G USE OF RECORDED MUSIC TO ACCOMPANY LIVE EVENTS?

As of May 26, 2012, this tariff sets the royalties to be paid to **Re:Sound**, for the benefit of artists and record companies, for the performance in public or the communication to the public by telecommunication of published sound recordings to accompany live events.

Please note this is a separate fee from SOCAN.

TARIFF FEES BY ROOM	NON-DANCING EVENT	DANCING EVENT
Ballroom	\$39.33	\$78.66
Signed & Sealed or Sealed & Delivered	\$27.76	\$55.52
Signed, Sealed or Delivered	\$13.30	\$26.63
Shakers	\$13.30	\$26.63
Deciders	\$9.25	\$18.51
Connections Lounge	\$9.25	\$18.51

All rates subject to tax.

### WHAT ARE THE PERCENTAGES FOR THE SERVICE CHARGE AND TAXES?

A 13% harmonized tax and service charges of 15% are applicable.

### DO YOU CHARGE FOR BEVERAGE SERVICE?

There is a minimum revenue requirement of \$400.00 per bar, otherwise a bartender labour charge of \$100.00 per bar, plus tax is applicable.

### IS A DEPOSIT REQUIRED?

A confirmation deposit of \$2,000.00 is required followed by 50% of estimated revenue. A final pre-payment will be required one week before your event.

### IS PRICING DIFFERENT SHOULD WE BOOK ON A WEEKNIGHT OR A SUNDAY?

Please speak with your Event Manager regarding any special promotions for your selected date.

### WHAT HAPPENS IF I HAVE TO CANCEL?

Food and beverage revenue will be based on the expected attendance as indicated in the contract.

### IS THERE PARKING AVAILABLE AT BROOKSTREET?

Parking at Brookstreet is available in our secure, climate controlled underground garage located to the right of the hotel entrance and is included for those with a guest room.

After three complimentary hours, parking is billed at a rate of \$2.50 plus taxes per hour to a maximum of \$12.95 plus taxes per day.

### WHAT ABOUT COAT CHECK?

A coat check service is available for your guests on either a cash (\$3.00 per item, plus tax) or host (\$2.75 per item, plus tax) basis.



brookstreet  
HOTEL

## BOOKINGS & INQUIRIES

**613-271-3582**

or by email at [events@brookstreet.com](mailto:events@brookstreet.com)

(all holiday party prices are valid until 28 February 2017)



525 Legget Drive | Ottawa, ON | K2K 2W2 | [www.brookstreethotel.com](http://www.brookstreethotel.com)



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## HOLIDAY PARTY ROOM RATE SPECIAL

Guests attending a holiday party receive special rates from \$125\* per room per night.

### THIS SPECIAL RATE INCLUDES:

- One night luxury accommodation in a deluxe king or double queen the night of your holiday party
- Access to state-of-the-art Flex Fitness Studio with dry saunas, whirlpools and saltwater indoor pool
- Parking & WiFi

To book your room please call  
**613-271-1800** or toll free **1-888-826-2220**

\*Plus tax, this rate is exclusively available for the night of your company holiday party.  
You must indicate that you are attending this party at the time of booking to receive this rate.

