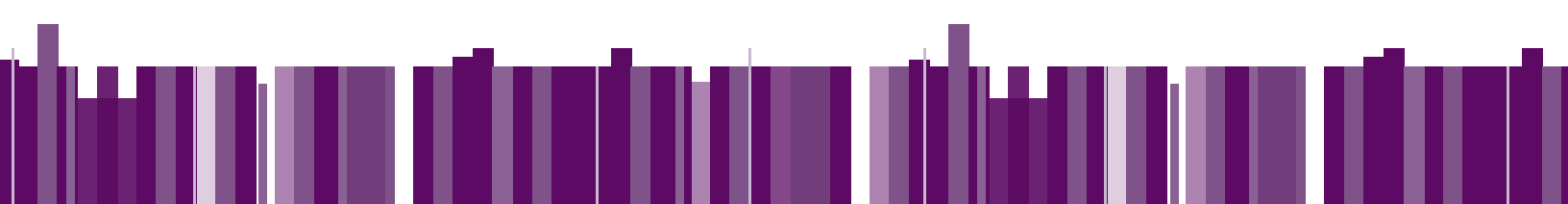




TIMELESS WEDDINGS AT BROOKSTREET



brookstreet
work · play · getaway





TIMELESS WEDDINGS @ **BROOKSTREET**



OTTAWA'S LEADING 4-DIAMOND HOTEL, SPA, DINING, GOLF & WEDDING DESTINATION

Congratulations on your engagement! You've found the perfect match, we've got the perfect location. Brookstreet offers a stylish and sophisticated setting to make your celebration unforgettable. Our modern event spaces overlooking our beautiful gardens, ponds and a rolling golf course provides the perfect setting, ambiance and photo opportunities for your wedding.

Brookstreet distinguishes itself through attention to the smallest details and impeccable service. You will be assigned a personal Event Manager who is dedicated to the success of your celebration and will work with you to ensure every detail reflects your wishes.

For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3543** or **weddings@brookstreet.com**

ALL OUR WEDDING PACKAGES INCLUDE:

- Reception room rental fees and parking for all guests.
- Reception canapés
- Two glasses of wine with dinner
- An upgraded luxury guestroom for the newlyweds, plus breakfast in Perspectives Restaurant the following morning
- Wedding cake cut and served buffet style with freshly brewed Starbucks coffee & Tazo teas
- Sparkling wine & macarons in the newlywed's guestroom
- Classic white table linens, china, flatware, glassware, trio of votive candles, table numbers & stands, riser for head table, podium with microphone, easel for seating plan, gift table, cake table, cocktail reception area, cocktail rounds, dance floor & event staffing
- Special guestroom rates for guests attending your wedding, plus a personalized online reservations booking website
- Complimentary photo on the small electronic screen outside the reception room
- Brookstreet voucher with special offers available within the hotel, plus a complimentary round of golf for two at the Marshes Golf Course
- A complimentary buffet menu tasting for all confirmed weddings. Limited to 2 guests per booked wedding.



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THE GRACE PLATED PACKAGE

SATURDAYS & LONG WEEKEND SUNDAYS – \$105⁰⁰ PER GUEST

ALL OTHER DAYS – \$99⁰⁰ PER GUEST

(includes tax & gratuity)

RECEPTION

- Chef's selection of hot & cold canapés (3 pieces per guest)

PLATED DINNER

- Two glasses of house wine per guest, filtered water and fresh rolls with butter.

SOUP

select one

- Summer squash purée, chive cream & smoked chili dust
- Roasted root vegetable with sea salt toasted pumpkin seeds
- Charred tomato & gin soup with milk bread & smoked cheddar stick

APPETIZER

select one

- Tender greens & sprouted herbs, mandarin segments, toasted almonds, crumbled feta, Mrs McGarrigle's creamy champagne mustard & cider vinaigrette
- Arugula & frisée leaves with crispy aromatic vegetables, toasted almonds, black currant dressing
- Caprese vine ripened tomatoes, buffalo mozzarella & basil pesto

MAINS

select one

- Roast chicken breast with confit garlic mashed red jackets, charred thyme demi-glace, grilled spring onion
- Split roast Angus striploin with whipped yellow flesh potato, XV olive oil vegetable toss, sauce bordelaise
- Pan seared filet of salmon with dill & buttermilk crushed new potato, herb roast tomato & sea salt tossed squash

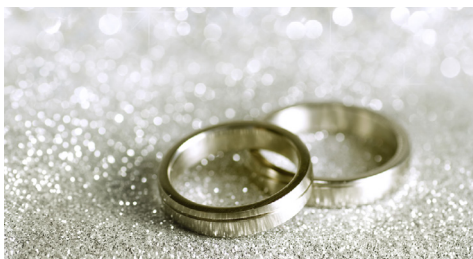
A choice of two main course selections is available at an additional surcharge of \$3.50 per guest, with selection required 72 business hours prior.

DESSERT

select one

- Chocolate trinity cake (milk, dark & white chocolate) with macerated cherry rain
- Cinnamon spice diced fruit, cherry coulis paint
- Tiramisu with vanilla rum sauce

Freshly brewed Starbucks coffee, decaffeinated coffee & selection of Tazo teas



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THE **ELEGANCE** BUFFET PACKAGE

SATURDAYS & LONG WEEKEND SUNDAYS – \$109⁰⁰ PER GUEST

ALL OTHER DAYS – \$102⁰⁰ PER GUEST

(includes tax & gratuity)

RECEPTION

- Chef's selection of hot & cold canapés (*3 pieces per guest*)

BUFFET DINNER

- Two glasses of house wine per guest, filtered water and fresh rolls with butter

SOUP

- Summer squash purée, chive cream & smoked chili dust

APPETIZER

select three

- Field lettuces with assorted garnishes & dressings
- Crisp romaine lettuce, croutons, house crumbled bacon & grated parmesan
- Acidulated cabbage & brussels sprout slaw with blue cheese dressing
- Red skin potato & cornichon salad with dill remoulade
- Caprese salad, sliced jumbo vine ripened tomato, fresh mozzarella, torn basil, XV olive oil
- Spinach, feta & couscous salad with Kalamata olives, scallions & lemon balm

MAINS

select two

- Citrus & ginger rotisserie whole chicken with natural juices
- Classic chicken chasseur in a red wine sauce with pearl onions & cultivated mushrooms
- Maple brined pork loin with sweet onion tarragon jus
- Tommy's ginger beef with spicy red onion & peppers, sweet soy & chili sauce
- Roasted Angus striploin with peppercorn jus
- Beef bourguignon with cultivated mushrooms & double smoked bacon

- Citrus & honey glazed Atlantic salmon, baby spinach flash
- Shiso dusted Atlantic salmon, crème fraîche & wilted greens

VEGETARIAN

select one

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

VEGETABLE SIDES

select one

- Steamed market vegetables
- Seasonal vegetable flash, tossed with VX olive oil & sea salt
- Zucchini, white bean, corn & scallion succotash
- Roma tomato provincial
- Honey glazed vegetables & confit tomato

POTATO & RICE SIDES

select one

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

DESSERT

- Assorted miniature cakes & squares
- Fruit salad

Freshly brewed Starbucks coffee,
decaffeinated coffee & selection of Tazo teas

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THE ROMANCE PLATED PACKAGE

SATURDAYS & LONG WEEKEND SUNDAYS – \$125⁰⁰ PER GUEST

ALL OTHER DAYS – \$115⁰⁰ PER GUEST

(includes tax & gratuity)

RECEPTION

- Chef's selection of hot & cold canapés (3 pieces per guest)

PLATED DINNER

- Two glasses of house wine per guest, filtered water and fresh rolls with butter.

SOUP

select one

- Spiced carrot & ginger soup with pulled duck confit, crème fraîche
- Wild mushroom & garlic confit purée truffle cream

MAIN COURSE

select one

- Roast chicken supreme "coq au vin" with bacon mashed potato, roast cipollini onion, red wine sauce, trumpet mushroom dust
- Tenderloin of angus beef with foie gras, black truffle & mushroom bread pudding, parsnip cream, red onion marmalade (add three black tiger shrimp @ \$3.00 per guest)
- Black angus dry aged striploin & pan seared chicken supreme with roast garlic mash, seasonal vegetables, merlot sauce
- Sweet soy glazed sable fish with yu choy, sesame rice cake, soy truffle emulsion

A choice of two main course selections is available at an additional surcharge of \$3.50 per guest, with selection required 72 business hours prior.

APPETIZER

select one

- Frisée & leaf lettuce with crisp pancetta lardon, crumbled feta, citrus & shallot dressing
- Brown butter seared scallops with baby spinach & roasted coprin mushrooms, soy truffle emulsion

DESSERT

select one

- Tahitian vanilla crème brûlée with seasonal berries
- Lemon tart with short bread crust, toasted meringue, seasonal berries, blueberry paint
- Pistachio chocolate crunch mousse with vanilla crème anglaise, chocolate pearls
- Cherry jubilee cheesecake with white chocolate mousse, basil emulsion, cheddar tuile, graham crumble, tipsy berries

Freshly brewed Starbucks coffee, decaffeinated coffee & selection of Tazo teas



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VEGETARIAN MAIN COURSE PLATED DINNER OPTIONS

We pride ourselves in providing distinctly unique offerings to those guests in your group that require a vegetarian option.

One selection per event:

- Wild mushroom ravioli, roast garlic cream, oven reduced tomato
- Four cheese tortellini, arrabiata sauce, herb roasted cherry tomato & zucchini
- Gnocchi with dried black olive, basil, roast red pepper & D.O.P. olive oil with white wine splash (vegan)
- Marinated grilled Portobello mushroom, braised shallot & garden ratatouille (gluten free & vegan)



CHILDREN'S MENU

\$22⁰⁰ PER CHILD

Available to children between the ages of 2 and 10 years old. All meals are served with white or chocolate milk, fruit juice or a soft drink.

APPETIZER

select one

- Bite sized raw seasonal vegetables with dip
- Seasonal salad with fresh vegetables & house dressing
- Caesar salad

MAIN

select one

- Chicken fingers with plum sauce & french fries
- Macaroni & cheese
- Mini hamburger with French fries & condiments
- Pan seared chicken with emerald cut vegetables, Yukon gold mashed potato

DESSERT

select one

- Dark chocolate brownie
- Vanilla ice cream with cookie
- Fresh fruit cup

A limited quantity of highchairs & booster seats are available upon request, ask your Event Manager for details.



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RECEPTION ITEMS

- Crisp crudité served with herbed dip
\$4⁵⁰ PER GUEST
- Regional & international cheese served with stone fruit, toasted pecans & French baguette
\$9⁵⁰ PER GUEST
- Brookstreet antipasto platter including soppressata, mortadella, salami, bocconcini, acidulated vegetables & pickled eggplant
\$9⁵⁰ PER GUEST
- House-made bruschetta with tomato, onion, garlic, olive oil & torn basil on a toasted French baguette
\$4⁵⁰ PER GUEST
- Hummus, baba ganoush & tzatziki dips with fresh pita breads
\$5⁰⁰ PER GUEST
- Chef's assortment of finger sandwiches including egg salad, chicken salad & ham
\$24⁰⁰ PER DOZEN
- Large chilled shrimp on ice with cocktail sauces & limes
\$42⁰⁰ PER DOZEN
- Corn chips with fresh salsa (serves 10)
\$28⁰⁰ PER BOWL
- Brookstreet mix including roasted almond, cashews & pretzels (serves 10)
\$30⁰⁰ PER BOWL
- Brookstreet sushi, chef's selection with wasabi, pickled ginger & soya sauce (serves 10 / 4 pieces per guest)
\$75⁰⁰ PER PLATTER
- House-made selection of pizza, including pepperoni, all dressed or cheese (serves 10)
\$43⁰⁰ PER PLATTER
- Hot dog station with ball park mustard, relish, ketchup, chopped onions
\$36⁰⁰ PER DOZEN
- Selection of mini Angus burgers, cheddar & tomato, brie & caramelized onion
\$38⁰⁰ PER DOZEN
- Nacho station with salsa, cheese sauce, sour cream, tortilla chips, black bean
\$3⁵⁰ PER GUEST
- Corn battered mini hot dogs, ball park mustard, ketchup & cowboy BBQ sauce
\$36⁰⁰ PER DOZEN
- Assorted fruit skewers served with melted milk chocolate & honey yoghurt
\$28⁰⁰ PER DOZEN



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LATE NIGHT SELECTIONS

(minimum 50 guests)

LATE NIGHT MUNCHIES **\$39⁰⁰ PER GUEST**

- **PIZZA**
including all dressed, cheese & pepperoni
- **WING NOT'S**
crispy boneless chicken morsels, tossed with black strap molasses honey & serrano pepper pulse
- **QUESADILLAS**
ham & cheese with refried beans

TRADITIONAL POUTINE STATION **\$10⁰⁰ PER GUEST**

- House-made poutine station with fries, gravy & St Albert cheese curds

CALIFORNIA STYLE POMME FRITE **\$12⁰⁰ PER GUEST**

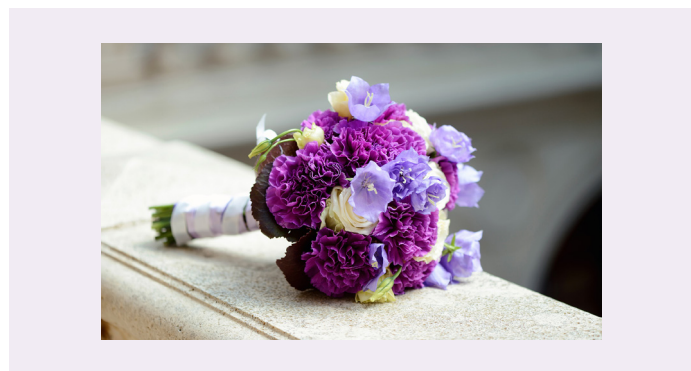
- Skinny fries with grated parmesan & white truffle oil

BROOKSTREET MAC & CHEESE **\$10⁰⁰ PER GUEST**

- Gourmet style macaroni & cheese

MONTRÉAL SMOKED MEAT **\$7⁵⁰ PER GUEST**

- Smoked meat, yellow mustard, rye bread



BALL PARK **\$32⁰⁰ PER GUEST**

- **HOT DOG STATION**
with ball park mustard, relish, ketchup, chopped onions
- **SELECTION OF MINI ANGUS BURGERS;**
cheddar & tomato, brie & caramelized onion
- **NACHO STATION**
with salsa, cheese sauce, sour cream, tortilla chips, black bean
- **CORN BATTERED MINI HOT DOGS,**
ball park mustard, ketchup & cowboy BBQ sauce

CLASSIC DELIGHTS **\$16⁰⁰ PER GUEST**

- Gourmet cupcakes
- Assorted fruit skewers served with melted milk chocolate & honey yoghurt
- Assorted squares

BROOKSTREET CANDY STORE **\$16⁰⁰ PER GUEST**

- Brookstreet candy buffet including an assortment of your favourite treats

BROOKSTREET HIGH TEA **\$16⁰⁰ PER GUEST**

- Cucumber salad
- Chef's assortment of finger sandwiches including egg salad, chicken salad & ham
- Selection of scones with Chantilly cream, assorted jams & butter
- Fruit salad
- Freshly brewed Starbucks coffee, decaffeinated coffee & selection of Tazo teas

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ENHANCE YOUR WEDDING

SHARE A SPECIAL SLIDESHOW

We offer one complimentary photo to be posted on your room screen and should you wish to post special memories on our video wall, this may be done at a cost of \$200. Ask your Event Manager for more information on this service.

LOOKING FOR A VENUE TO HOST YOUR REHEARSAL DINNER?

Look no further than the award winning Perspectives Restaurant. Choose from a range of customized group menus. Ask your Event Manager for more information.

BROOKSTREET BACHELORETTE

Our bachelorette package includes; one night's luxury accommodation, breakfast, welcome cocktail, party room, bathrobes & slippers, spa amenity & credit, food & beverage discount, live jazz and more. Ask your Event Manager for more information.

WASHROOM ACCESSORIES BASKETS

Stock the washrooms for your guests! Our accessories basket includes; hairspray, clear nail polish, emery boards, safety pins, mending kit, bobby pins, tissues, bandages, tampons, gum, breath freshener, elastics and dental floss. (\$50.00 per basket)

PAMPERING AT AU NATUREL SPA

Get rid of the jitters! Unwind and pamper yourself prior to the big day with holistic therapies, as well as the latest treatments: relaxation massage, facials, manicures and pedicures. Bridal makeup applications and trial is also available. For full spa menu and online bookings visit www.brookstreet.com/spa.

MAKE A WEEKEND FOR YOUR GUESTS

There is so much to choose from at Brookstreet, you and your guests will be entertained before and after your wedding: The Marshes championship 18 hole golf course, award winning Perspectives Restaurant, Options Jazz Lounge with live jazz seven nights a week, indoor and outdoor swimming pools, gym, dry saunas, whirlpools, Zone 525 games room, Jazz Garden, complimentary guest bikes and more. Ask your Event Manager about our special guestroom rates for guests attending your wedding.



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EVERYTHING ELSE YOU NEED TO KNOW

OUR EVENT SPACE

Grand Scheme Ballroom: Our elegant ballroom is perfect for larger weddings and is equipped with a large foyer area, ideal for a pre-dinner reception. The ballroom is available for groups up to a maximum of 350 guests.

Our naturally-lit Shakers room: Is available for more intimate wedding receptions and/or wedding ceremonies. Shakers is suitable for weddings up to 80 guests.

Outdoor Pavilion: Perfect for an outdoor ceremony accommodating 350 guests, the Pavilion is a beautiful space equipped with classic white draping and stunning red chandeliers. Included for your wedding ceremony is a classic white carpet aisle runner.

NEW EVENT SPACE

**OPENING
2018**

IS THERE A MINIMUM NUMBER OF GUESTS REQUIRED FOR A PACKAGE?

Our wedding packages are available for groups of 75 persons or more. For groups between 40-74 guests, a \$10 surcharge per person is applicable and the complimentary hotel room is not included.

IS THERE A MINIMUM FOOD AND BEVERAGE REQUIREMENT?

Please note that minimum food and beverage requirements may be applicable on specific dates. Your Event Manager is available to discuss this with you in further detail.

WHEN IS MY MENU SELECTION REQUIRED?

We request you provide the Event Manager with your menu selection a minimum of three weeks prior to your wedding date. The menu selection for a plated event should be the same for all guests.

We are pleased to accommodate a request for a second main course selection at an additional cost to be determined by your Event Manager. Please note that the starters and dessert must remain the same for all guests and it is required that place cards be provided for the guests to indicate main course selection. This option is subject to having the final numbers 72 business hours prior to the event for each selection.

ARE SPECIAL MEALS AVAILABLE?

We are pleased to provide alternate menus for those guests with allergies, intolerances or dietary restrictions. Kindly provide your Event Manager with the names of these guests a minimum of 72 business hours prior to your wedding day.

WHEN IS THE FINAL HEAD COUNT REQUIRED?

Three business days prior to your wedding day.

IS THE EVENTS TEAM AVAILABLE TO HELP US WITH SPECIALTY SETUP ITEMS?

Our team is pleased to assist with placing your favors, place cards, menus and gifts. Additional charges may apply for some more detailed setup requirements.

ARE THERE ANY RESTRICTIONS FOR SMOKE AND FOG MACHINES, RICE, TABLE SPARKLES, CONFETTI OR ROSE PETAL TOSSING?

Yes, these items are not permitted at Brookstreet and additional cleaning charges ranging from \$50 to \$400 may be applicable to the final invoice if they are used.

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EVERYTHING ELSE YOU NEED TO KNOW

IS A DEPOSIT REQUIRED?

A deposit of \$2000 is required upon the signing of the contract, followed by 50% of estimated revenue three months prior to your wedding date. A final pre-payment based on the estimate will be required a minimum of seven days before your wedding day. Brookstreet also requires a security deposit to cover any damages which may be incurred by either the group or the negligence of any contractors hired to support the event. This deposit will be returned to the group contact with the event's final accounting reconciliation.

WHAT HAPPENS IF I HAVE TO CANCEL?

Within 12+ months (360 days or more): 25% of expected food, beverage and room rental revenue
Within 6-12 months (180 days or more): 50% of expected food, beverage and room rental revenue
Within 3-6 months (90 days or more): 75% of expected food, beverage and room rental revenue
Within 0-3 months (0 days or more): 100% of expected food, beverage and room rental revenue

ARE THERE ANY OTHER ADDITIONAL CHARGES NOT INCLUDED WITH THE PACKAGE?

Discounted room rental fees are applicable if you would like to host your ceremony at Brookstreet. Included with the ceremony setup is a classic white carpet aisle runner. Electrical / power fees may apply for the use of power boxes to support DJ's, orchestras and specialty lighting.

WHAT ARE SOCAN FEES?

The SOCAN fee (Society of Composers, Authors and Music Publishers of Canada) is a government-issued fee that allows you to play copyright-protected music at your event. The following charges are applicable and not included in our package pricing.

SOCAN FEES BY ROOM	NON-DANCING EVENT	DANCING EVENT
Ballroom	\$93.78	\$187.56
Signed & Sealed or Sealed & Delivered	\$66.19	\$132.39
Signed, Sealed or Delivered	\$31.72	\$63.49
Pavilion	\$66.19	\$132.39
Shakers	\$31.72	\$63.49
Deciders	\$22.06	\$44.13
Connections Lounge	\$22.06	\$44.13

All rates subject to tax.

WHAT IS THE TARIFF NO. 5 OR RE:SOUND FEE?

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
Pavilion	\$27.76	\$55.52
Shakers	\$13.30	\$26.63
Deciders	\$9.25	\$18.51
Connections Lounge	\$9.25	\$18.51

All rates subject to tax.

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EVERYTHING ELSE YOU NEED TO KNOW

WHAT IS THE BREAKDOWN FOR SERVICE CHARGES AND TAXES?

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

DO YOU CHARGE FOR BEVERAGE SERVICE?

There is a minimum revenue requirement of \$400 per bar, otherwise a bartender labour charge of \$100 per bar is applicable.

CAN I COME IN AND SET UP BEFORE MY WEDDING DATE?

We cannot guarantee access to the venue prior to your event's start time. Based on availability, we will offer access to the room at the earliest opportunity.

DOES BROOKSTREET HAVE A LIST OF PREFERRED SUPPLIERS?

We are pleased to share our list of preferred suppliers including recommendations for florists, DJ's, entertainment, limousine service, photographers and cakes.

FMAV, our on-site Audio Visual Company would be pleased to provide you with a quote to rent a screen, projector and sound. You may contact them directly at 613.722.8300 or visit their website at www.fmav.ca.

We are also proud to promote our relationship with Mastermind Events, our preferred supplier for gorgeous table linens, chair covers, backdrops, aisle runners and so much more. Ask your Event Manager how the linens can transform your room into a stunning masterpiece or visit the Mastermind Events website at mmecanada.com.

For a full list of our preferred suppliers please ask your Event Manager for more details.



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brookstreet
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WEDDING BOOKINGS & INQUIRIES

613.271.3543

or by email at weddings@brookstreet.com

(Prices are valid until March 2019)



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/ Brookstreet



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