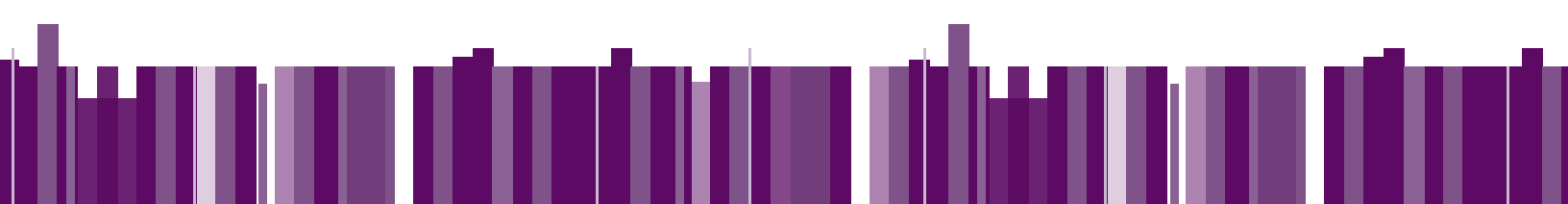




# BROOKSTREET EVENT MENUS



brookstreet  
work · play · getaway





## CONTINENTAL BREAKFAST

MINIMUM 10 GUESTS

### EMPOWERED

- Fruit salad
- Danishes, butter croissants & a selection of muffins
- Butter & assorted jams
- Carafes of orange & grapefruit juice
- Freshly brewed Starbucks & a selection of Tazo teas

**\$18<sup>00</sup> PER GUEST**

### CREATIVE

- Fruit salad
- Danishes, butter croissants & a selection of muffins
- Toast station with assorted breads & bagels
- Butter, cream cheese & assorted jams
- Carafes of orange & grapefruit juice
- Freshly brewed Starbucks & a selection of Tazo teas

**\$19<sup>00</sup> PER GUEST**

### INFLUENTIAL

- Three melon sliced fruit
- Danishes, butter croissants & a selection of muffins
- Butter & assorted jams
- Carafes of orange & grapefruit juice
- Freshly brewed Starbucks & a selection of Tazo teas

**\$20<sup>00</sup> PER GUEST**

### INSPIRATIONAL

- Seasonal sliced fruit
- Low fat yoghurt
- Granola
- Toast station with whole wheat English muffins & bagels
- Butter, cream cheese & assorted jams
- Carafes of orange & grapefruit juice
- Freshly brewed Starbucks & a selection of Tazo teas

**\$21<sup>00</sup> PER GUEST**

## HOT BREAKFAST

MINIMUM 10 GUESTS

### EXECUTIVE

- Fruit salad
- Danishes, butter croissants & a selection of muffins
- Butter & assorted jams
- Country farm scrambled eggs with fine herbs
- Mini red skin potatoes with caramelized onions
- Oven baked herbed tomatoes
- Sausage, bacon or ham (*choice of 2*)
- Carafes of orange & grapefruit juice
- Freshly brewed Starbucks & a selection of Tazo teas

**\$22<sup>50</sup> PER GUEST**

PLATED OPTION AVAILABLE FOR AN ADDITIONAL \$1.50 PER GUEST

### HEALTHY

- Assorted fruit flavoured yoghurts with granola & honey
- Three melon sliced fruit enhanced with seasonal berries
- Toast station with assorted breads & bagels
- Butter, cream cheese & assorted jams
- Cream of wheat with hot or cold milk & skimmed milk
- Scrambled eggs
- Turkey sausage & lean Black Forest ham
- Carafes of orange & grapefruit juice
- Freshly brewed Starbucks & a selection of Tazo teas

**\$23<sup>50</sup> PER GUEST**

### SUCCESSFUL

- Sliced fresh fruit
- Assorted cold cereals with milk
- Danishes, butter croissants & a selection of muffins
- Butter & assorted jams
- Country farm scrambled eggs with fine herbs
- Mini red skin potatoes with caramelized onions
- Oven baked herbed tomatoes
- Sausage, bacon or ham (*choice of 2*)
- Carafes of orange & grapefruit juice
- Freshly brewed Starbucks & a selection of Tazo teas

**\$23<sup>50</sup> PER GUEST**

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## COMPLEMENT YOUR BREAKFAST

### EGGS BENEDICT \$6<sup>00</sup> PER GUEST

- 2 poached eggs on a toasted English muffin with Black Forest ham & hollandaise sauce

### COUNTRY FARM EGG STATION \$7<sup>50</sup> PER GUEST

- Your choice of eggs prepared sunny side up, based, over easy, scrambled or omelets with the following ingredients: cheddar, fine herbs, mushrooms, diced ham, green onions, peppers & tomatoes
- Egg station is attended by a Chef; there is an additional charge of \$150 per station (2 hours)

### PUFFY CHEESE EGG WRAP \$6<sup>00</sup> PER GUEST

- Scrambled eggs, shredded ham, torn spinach, shredded cheddar wrapped in a soft flour tortilla

### CINNAMON SUGARED FRENCH TOAST \$5<sup>50</sup> PER GUEST

- Double cut French baguette served with warmed Ontario maple syrup & blueberry compote

### PANCAKES OR WAFFLES \$5<sup>00</sup> PER GUEST

- Served with warmed Ontario maple syrup & blueberry compote

### SAUSAGE, BACON OR HAM (choice of 2) \$5<sup>00</sup> PER GUEST

### FRUIT FLAVOURED YOGHURTS \$5<sup>00</sup> PER GUEST

- Assorted flavours, served granola & honey

### COLD CEREALS & MILK \$4<sup>00</sup> PER GUEST

- Assorted varieties, served with fresh milk

### TOAST STATION \$5<sup>00</sup> PER GUEST

- Includes assorted breads, bagels, butter, cream cheese & assorted jams

### SPARKLING MIMOSA \$5<sup>50</sup> PER GUEST

- In compliance with Ontario Liquor Service Laws, we may only serve this item after 11am

## BRUNCH \$39<sup>95</sup> PER GUEST

MINIMUM 50 GUESTS

Please see your Event Manager to customize a brunch for your event

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## COFFEE BREAKS

MINIMUM 10 GUESTS

### BASIC

- Assorted large cookies
- Dark chocolate brownies
- Assorted regular & diet soft drinks
- Freshly brewed Starbucks & a selection of Tazo teas

**\$11<sup>00</sup> PER GUEST**

### CLASSIC

- Assorted fruit flavoured yoghurts
- Fruit salad
- Assorted large cookies
- Dark chocolate brownies
- Freshly brewed Starbucks & a selection of Tazo teas

**\$13<sup>00</sup> PER GUEST**

### COMMITTED

- House-made Cajun chips
- Fresh popcorn
- Whole fresh fruit
- Freshly brewed Starbucks & a selection of Tazo teas

**\$12<sup>00</sup> PER GUEST**

### STRATEGIC

- Assorted squares
- Dark chocolate
- Assorted large cookies
- Chilled pitcher of white milk
- Freshly brewed Starbucks & a selection of Tazo teas

**\$15<sup>00</sup> PER GUEST**

### BROOKSTREET

- Cranberry almond granola
- Maple pecan granola
- Assorted yoghurts & honey
- Banana bread
- Assorted nuts & dried fruits
- Fruit salad
- Carafes of orange & grapefruit juice
- Freshly brewed Starbucks & a selection of Tazo teas

**\$16<sup>00</sup> PER GUEST**



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## À LA CARTE BREAKS

### BEVERAGE SELECTION

- Freshly brewed Starbucks & a selection of Tazo teas **\$4<sup>00</sup> PER GUEST**
- Pot of steamy hot chocolate with mini marshmallows **\$4<sup>00</sup> PER GUEST**
- Assorted regular & diet soft drinks **\$3<sup>50</sup> EACH**
- Assorted individual juices **\$3<sup>50</sup> EACH**
- Assorted Gatorade **\$4<sup>00</sup> EACH**
- Red Bull **\$4<sup>50</sup> EACH**
- Brookstreet water bottle, (500mL) **\$3<sup>50</sup> EACH**
- Perrier water, (330mL) **\$4<sup>00</sup> EACH**
- Carafe of orange or grapefruit juice, (1 L) **\$25<sup>00</sup> EACH**
- Fresh fruit punch, (serves 50) **\$110<sup>00</sup> EACH**

### FOOD SELECTION

- Assorted mini breakfast pastries  
(*danishes, pain au chocolate & croissants*) **\$28<sup>00</sup> PER DOZEN**
- Assorted fresh muffins **\$23<sup>00</sup> PER DOZEN**
- Assorted large cookies **\$4<sup>00</sup> PER GUEST**
- Dark chocolate brownies **\$4<sup>00</sup> PER GUEST**
- Lemon pound cake & banana bread **\$4<sup>00</sup> PER GUEST**
- Assortment of squares **\$4<sup>50</sup> PER GUEST**
- Selection of chocolate bars **\$4<sup>50</sup> PER GUEST**
- Hâagen-Dazs ice cream bars **\$5<sup>00</sup> PER GUEST**
- Granola bars **\$4<sup>00</sup> PER GUEST**
- Assorted whole fruit **\$2<sup>50</sup> PER GUEST**
- Sliced fresh fruit & berries **\$6<sup>00</sup> PER GUEST**
- Assorted fruit flavoured yoghurts **\$3<sup>00</sup> PER GUEST**
- House-made Cajun chips & fresh popcorn **\$4<sup>50</sup> PER GUEST**

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# WORKING LUNCH BUFFETS

MINIMUM 10 GUESTS

## FOCUSED

### SOUP

- Chef's selection of soup with fresh rolls & butter

### APPETIZERS

- Field lettuces with assorted garnishes, house vinaigrette
- Romaine & arugula lettuce with shaved parmesan & baguette croutons, lemon anchovy dressing
- Vine ripened tomatoes, Kalamata olives & feta with blue cheese dressing
- Red skin potato & cornichon salad with dill remoulade
- Tuscan three bean salad with balsamic reduction
- Tender greens, pear, fennel, blue cheese, sherry vinaigrette
- Pasta salad, roasted peppers, Kalamata olives, tomatoes, sun-dried tomato vinaigrette

### ASSORTED WRAP SANDWICHES

- Shaved Black Forest ham with spinach artichoke spread
- Montreal smoked meat, artisan grain mustard mayo & Swiss cheese
- Sliced turkey with basil pesto mayo
- Roast beef with aged cheddar & Cajun mayo
- Marinated grilled vegetables with chickpea hummus

Griddle or warm the panini wraps for an additional \$2.50 per guest

### SWEETS

- Dark chocolate brownies • Assorted large cookies • Fruit salad

Served with freshly brewed Starbucks coffee & a selection of Tazo teas

**\$30<sup>00</sup> PER GUEST**

## MOTIVATED

### SOUP

- Chef's selection of soup with fresh rolls & butter

### APPETIZERS

- Romaine & arugula lettuce with shaved Parmesan & baguette croutons, lemon anchovy dressing
- Tender greens, pear, fennel, blue cheese, sherry vinaigrette
- Pasta salad, roasted peppers, Kalamata olives, tomatoes, sun-dried tomato vinaigrette
- Vine ripened tomatoes, Kalamata olives & feta with blue cheese dressing
- Red skin potato & cornichon salad with dill remoulade
- Field lettuces with assorted garnishes, house vinaigrette
- Tuscan three bean salad with balsamic reduction

### HOUSEMADE SANDWICHES

- Corned beef with grained mustard on rye
- Hickory smoked chicken on herb focaccia
- Black Forest ham & cheddar on ciabatta
- Marinated grilled vegetables with chickpea hummus

### SWEETS

- Opera cake • Apple croustade • Fruit salad

Served with freshly brewed Starbucks coffee & a selection of Tazo teas

**\$31<sup>50</sup> PER GUEST**



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## HOT LUNCH BUFFETS

MINIMUM 10 GUESTS

### SPIRITED

#### SOUP

- Chef's selection of soup with fresh rolls & butter

#### APPETIZERS

- Romaine & arugula lettuce with shaved Parmesan & baguette croutons, lemon anchovy dressing
- Vine ripened tomatoes, Kalamata olives & feta with blue cheese dressing
- Tuscan three bean salad with balsamic reduction

#### WARM ITALIAN

- Pork Milanese
- Combination pizza with pepperoni, green peppers & mushrooms
- Spinach & ricotta cannelloni with rosé sauce

#### SWEETS

- Blueberry & maple cake • Fruit salad • Apple croustade

*Served with freshly brewed Starbucks coffee & a selection of Tazo teas*

**\$32<sup>50</sup> PER GUEST**

### THE LEADER

#### SOUP

- Chef's selection of soup with fresh rolls & butter

#### APPETIZERS

- Field lettuces with assorted garnishes, house vinaigrette
- Long bean salad with toasted almonds
- Acidulated cabbage & brussels sprout slaw, dill & blue cheese dressing

#### MAIN COURSES

- Ginger beef with red onions & peppers with sweet soy & balsamic sauce
- Butter chicken with creamy tomato & coriander
- Steamed Jasmine rice
- Market vegetables

#### SWEETS

- Apple croustade • Fruit salad • Chocolate mousse cake

*Served with freshly brewed Starbucks coffee & a selection of Tazo teas*

**\$35<sup>00</sup> PER GUEST**

### ORGANIZED

#### SOUP

- Chef's selection of soup with fresh rolls & butter

#### APPETIZERS

- Red skin potato & cornichon salad with dill remoulade
- Romaine & arugula lettuce with shaved Parmesan & baguette croutons, lemon anchovy dressing
- Acidulated cabbage & brussels sprout slaw, dill & blue cheese dressing

#### MAIN COURSES

- Roast Angus striploin with cultivated mushrooms & confit of pearl onions
- Rotisserie style chicken glazed with spiced honey
- Yukon buttermilk mashed potatoes
- Market vegetables

#### SWEETS

- Apple Normande • Caramel cake • Opera cake

*Served with freshly brewed Starbucks coffee & a selection of Tazo teas*

**\$38<sup>00</sup> PER GUEST**

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## PLATED LUNCH

MINIMUM 25 GUESTS

Prices shown are based on a three course service including one appetizer, a main course, dessert and coffee/tea.

### APPETIZER

*select one*

- Chef's soup creation of the day
- Selection of reds & greens, shaved fennel & toasted pecans, Mrs. McGarrigle's creamy champagne mustard & olive oil dressing

### MAIN COURSE

*select one*

- Six herb apple-rubbed chicken, lager & green peppercorn glaze with red jacket whip

**\$33<sup>00</sup> PER GUEST**

- Shiso crusted baked Atlantic salmon, citrus, dill & buttermilk forked red skins, sea salt & XV olive oil tossed vegetables

**\$33<sup>00</sup> PER GUEST**

- AAA Alberta sirloin steak with buttermilk whipped Yukon potatoes & green peppercorn sauce

**\$35<sup>00</sup> PER GUEST**

### SWEETS

*select one*

- Tiramisu
- Triple chocolate cake
- Warmed apple blossom with crème anglaise

*Served with freshly brewed Starbucks coffee & a selection of Tazo teas*

## BOXED LUNCH

MINIMUM 25 GUESTS

Please note that boxed lunches are available only for guests departing the hotel

### APPETIZER

*select one*

- Raw vegetable crudités with house-made dip
- Penne pasta with sun-dried tomatoes
- Red skin potato & cornichon salad with dill remoulade
- Small field lettuce with house-made lemon balm

### ASSORTED WRAP SANDWICHES

*select one*

- Shaved Black Forest ham with spinach artichoke spread
- Montreal smoked meat, artisan grain mustard mayo & Swiss
- Sliced turkey with basil pesto mayo
- Roast beef with aged cheddar & Cajun mayo

#### Vegetarian option available by pre-order only

- Marinated grilled vegetables with chickpea hummus

### SWEETS

- Assorted cookies
- Fruit salad

*Served with a selection of regular & diet soft drinks or Brookstreet water*

**\$22<sup>00</sup> PER GUEST**



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## À LA CARTE RECEPTION

MINIMUM 50 GUESTS

### CRISP CRUDITÉS **\$4<sup>50</sup> PER GUEST**

- Served with herbed dip

### CANADIAN CHEESES **\$9<sup>50</sup> PER GUEST**

- With stone fruit, toasted pecans & French baguette

### ASSORTED FRUIT SKEWERS **\$7<sup>00</sup> PER GUEST**

- Served with melted milk chocolate & honey yoghurt

### HOUSE-MADE BRUSCHETTA **\$4<sup>50</sup> PER GUEST**

- With tomato, onion, garlic, olive oil & torn basil on a toasted French baguette

### HUMMUS, BABA GANOUSH & TZATZIKI **\$5<sup>00</sup> PER GUEST**

- With fresh pita breads

### FINGER SANDWICHES **\$24<sup>00</sup> PER DOZEN**

- Chef's assortment including egg salad, chicken salad & ham

### LARGE CHILLED SHRIMP **\$42<sup>00</sup> PER DOZEN**

- Served on ice with cocktail sauce & limes

### THAI SATAYS **\$33<sup>00</sup> PER DOZEN**

- Choice of chicken or beef
- Upgrade to shrimp for an additional \$4.

### HOUSE-MADE PIZZA **\$43<sup>00</sup> PER PLATTER**

- Includes pepperoni, all dressed or cheese (serves 10)

### BROOKSTREET SUSHI **\$75<sup>00</sup> PER PLATTER**

- Chef's selection with wasabi, pickled ginger & soya sauce
- 40 pieces in total (serves 10)

### CHIPS & SALSA **\$28<sup>00</sup> PER BOWL**

- Corn chips served with fresh salsa (serves 10)

### BROOKSTREET MIX **\$30<sup>00</sup> PER BOWL**

- Includes roasted almonds, cashews & pretzels (serves 10)

## RECEPTION STATIONS

MINIMUM 50 GUESTS

Pasta station below is attended by a Chef. Optional Chef attendance for beef & lamb stations. Additional charge of \$150 is applicable per station (2 hour duration).

### AAA RIB EYE OR STRIP LOIN **\$300<sup>00</sup> PER STATION**

- Oven roasted & served with assorted exotic mustards, creamed horseradish & warmed rolls (serves 30)

### ROSEMARY & GARLIC CRUSTED LEG OF LAMB **\$200<sup>00</sup> PER STATION**

- Roasted boneless leg with red wine & pan dripping reduction, Pommery mustards & warmed rolls (serves 20)

### WHOLE SIDE OF HOUSE-SMOKED SALMON **\$230<sup>00</sup> PER STATION**

- Served with mimosa garnish (serves 20)

#### Recommend Chef Attendants:

2 chef attendants for 50 – 100 guests

3 chef attendants for 100 guests and more

### PASTA STATION **\$14<sup>00</sup> PER GUEST**

- Penne & fusilli pasta with your choice of sauces including vodka & juniper cream sauce, tomato sauce, meat & roast garlic sauce
- Garnishes include mushrooms, onions, garlic, chili, Kalamata olives, Parmesan cheese, capers, cherry tomatoes, double smoked bacon & fine herbs (minimum order of 50 guests)

### OCEAN SCALLOPS **\$47<sup>00</sup> PER DOZEN**

- Pan seared with wilted baby spinach, soya truffle emulsion (minimum order of 4 dozen)

### PAN-FRIED TIGER PRAWNS **\$46<sup>00</sup> PER DOZEN**

- Coconut, ginger & lemongrass reduction (minimum order of 4 dozen)

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## RECEPTION PACKAGES

MINIMUM 50 GUESTS

Select the entire package, or create a custom one from the items below:

<b>BALL PARK PACKAGE</b>		<b>\$32<sup>00</sup> PER GUEST FOR ENTIRE PACKAGE</b>
<b>STEAMIES</b>	• Hot dog station with ball park mustard, ketchup, chopped onion	<b>\$3<sup>00</sup> PER GUEST</b>
<b>SLIDERS</b>	• Mini Angus burgers topped with cheddar & tomato or brie & caramelized onion	<b>\$3<sup>17</sup> PER GUEST</b>
<b>MINI CORN DOGS</b>	• Fluffy corn battered mini hot dogs with ball park mustard, ketchup & cowboy BBQ sauce	<b>\$3<sup>00</sup> PER GUEST</b>
<b>CHILI DOG</b>	• Hot dog station with house-made chili, jalapeños, cheddar cheese, green onion	<b>\$3<sup>50</sup> PER GUEST</b>
<b>HOT CAJUN POTATO CHIPS</b>		<b>\$4<sup>00</sup> PER GUEST</b>

<b>STREET FOOD PACKAGE</b>		<b>\$36<sup>00</sup> PER GUEST FOR ENTIRE PACKAGE</b>
<b>POUTINE STATION</b>	• Shoe string style French fries, gravy, shredded cheese & Quebec cheese curds	<b>\$10<sup>00</sup> PER GUEST</b>
<b>JUMBO PRETZELS</b>	• Served with assorted Mrs. McGarrigle's grain mustards	<b>\$29<sup>00</sup> PER DOZEN</b>
<b>TACOS</b>	• Skillet steak or chicken tinga, soft flour tortillas, corn salsa, salsa fresca, guacamole, onions, cilantro	<b>\$15<sup>00</sup> PER GUEST</b>
<b>SAUSAGE</b>	• Debreziner sausages with Italian sausage buns, mustards, ketchup, chopped onion, sauerkraut, relish, banana peppers	<b>\$52<sup>00</sup> PER DOZEN</b>

<b>ITALIAN PACKAGE</b>		<b>\$29<sup>00</sup> PER GUEST FOR ENTIRE PACKAGE</b>
<b>PIZZA</b>	• Large pizza cut into 12 pieces; all dressed, margherita, pepperoni	<b>\$43<sup>00</sup> PER EACH</b>
<b>PASTA STATION</b>	• Penne & fusilli pasta, served with your choice of sauces including Alfredo, bolognese & marinara. Topped with your choice of sautéed mushrooms, onions, garlic, Kalamata olives, Parmesan cheese, double smoked bacon & fine herbs	<b>\$14<sup>00</sup> PER GUEST</b>
<b>MINI CAPRESE</b>	• Tomato, mozzarella & basil pesto with aged balsamic	<b>\$29<sup>00</sup> PER DOZEN</b>
<b>HOUSE-MADE BRUSCHETTA</b>	• Tomato, onion, garlic, olive oil & torn basil on toasted baguette	<b>\$4<sup>50</sup> PER GUEST</b>

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# CANAPÉS

MINIMUM 50 GUESTS

## CANAPÉS PACKAGE

### COLD SELECTIONS

- Beef tartare with mustard & kosher salt
- Cherry tomato with soft bocconcini cheese
- Crayovacked watermelon with feta & dried black olives
- Wild sausage, exotic mustard & preserved cranberries
- Salmon tartare with pickled ginger

### HOT SELECTIONS

- Feta & sun-dried tomato phyllo
- Vegetable samosa
- Vegetable spring roll with chili plum sauce
- Spanakopita
- Assorted mini quiche

**\$13<sup>00</sup> PER GUEST  
BASED ON 5 PIECES EACH**

**\$25 PER GUEST  
BASED ON 10 PIECES EACH**

## À LA CARTE CANAPÉS

### COLD SELECTIONS

- Beef tartare with mustard & kosher salt
- Game terrine, exotic mustard & preserved cranberries
- Cherry tomato with soft bocconcini cheese
- Crayovacked watermelon with feta & dried black olives
- Seared tuna with wasabi cream cheese
- Salmon tartare with pickled ginger
- Caprese skewer
- Smoked salmon, dill cream cheese
- Virgin Caesar shot & coldwater shrimp
- Hunter salami, creamed chèvre, wild mushroom, toasted ficelle

### HOT SELECTIONS

- Thai chicken & beef satays
- Feta & sun-dried tomato phyllo
- Mini parmesan & pepperoni pizza
- Spinach & feta, ham & parmesan, mushroom assorted quiche
- Moroccan chicken
- Mushroom & leek crescents
- Pork sausage with Dijon mustard & puff pastry wrap
- Ricotta & pesto crescents
- Spanakopita
- Vegetable samosa with mango chutney
- Vegetable spring roll with chili plum sauce
- Mini chorizo crescent
- Lobster & phyllo roll

**\$33<sup>00</sup> PER DOZEN  
MINIMUM ORDER OF 2 DOZEN**



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## PLATED DINNER

MINIMUM 20 GUESTS

Prices shown are based on a three course service including one appetizer, a main course, dessert 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. Or if you prefer a choice of a main course the night of your event (2 selections only) this is available for an additional \$15 per guest.

### APPETIZER

Select a soup or a salad. Upgrading to a four course service (soup and salad) is available at a surcharge of \$6 per guest.

#### SOUP

*select one*

- Field mushroom purée with roasted garlic & scallions
- Roasted root vegetables
- Manhattan style clam chowder
- Charred tomato & gin
- Seasonal squash purée with brown sugar toasted pumpkin seeds
- Asparagus, sharp cheddar & avocado
- Minestrone & acini de pepe

#### SALAD

*select one*

- Arugula & bitter greens with shaved fennel & toasted pecans, Mrs. McGarrigle's creamy champagne mustard & olive oil emulsions
- Frisée & red leaf lettuce with radishes, cucumber, toasted & sliced almonds with a black currant balm
- Brookstreet reds & greens, crisp root vegetables, black cherry & Dijon emulsion
- Brookstreet reds & greens, buttermilk basil dressing, crumbled goat feta, olive oil drenched sea salt & cracked pepper crostini

### MAIN COURSE

*select one*

- Pan crisped chicken supreme, seasonal vegetables, buttermilk & dill whipped yellow flesh potato, red wine jus  
**\$48<sup>00</sup> PER GUEST**
- Pan seared salmon with wild & brown rice, seasonal vegetables & truffle soy emulsion  
**\$48<sup>00</sup> PER GUEST**
- Black Angus aged strip loin with roast garlic mashed potatoes, seasonal vegetables, rosemary & juniper glaze  
**\$50<sup>00</sup> PER GUEST**
- Broiled halibut with citrus & dill forchette red jacket potatoes, seasonal vegetables, caper butter sauce  
**\$52<sup>00</sup> PER GUEST**
- Herb & garlic crusted Angus beef rib eye with buttermilk whipped potatoes, seasonal vegetables, bordelaise sauce  
**\$52<sup>00</sup> PER GUEST**
- Grilled tenderloin of beef with Stilton cheeses, seasonal vegetables & shiitake molasses sauce  
**\$56<sup>00</sup> PER GUEST**
- Black Angus dry aged strip loin, pan seared chicken supreme with roast garlic mash, seasonal vegetables, merlot sauce  
**\$58<sup>00</sup> PER GUEST**
- Sous vide AAA beef tenderloin medallion, pan seared salmon, truffle infused whipped Yukons, foie gras café aux lait sauce  
**\$66<sup>00</sup> PER GUEST**

### SWEETS

*select one*

- Milk, dark & white chocolate trinity cake with macerated cherry rain
- Tiramisu
- Tahitian vanilla bean crème brûlée, fresh seasonal berries
- Maple Bavarian cream with vanilla sponge cake & caramelized pistachio
- Pyramid of chocolate with hazelnut core
- White chocolate raspberry pistachio & almond mousse

*Freshly brewed Starbucks coffee & selection of Tazo teas*

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## PLATED DINNER CONTINUED

We pride ourselves in providing unique offerings to those guests in your group who require a vegetarian or gluten-free option.

*One selection per event as required*

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

## CHILDREN'S MENU

Pricing is based on a 3 course service including an appetizer, main course and dessert. Available for children between the ages of 2 - 10

### APPETIZERS

*select one*

- Raw, bite-sized seasonal vegetables with dip
- Seasonal salad with fresh vegetables & house dressing
- Caesar salad

### MAIN COURSE

*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
- Kids steak with emerald cut vegetables, Yukon gold mashed potato

### SWEETS

*select one*

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

**\$17<sup>00</sup> PER GUEST**

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# BUFFET DINNER

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

## 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 & mushrooms
- Butter chicken with creamy tomato & coriander
- Citrus & honey glazed Atlantic salmon, baby spinach flash
- Shiso dusted Atlantic salmon, crème fraîche & wilted greens
- 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

## 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
- Roasted root vegetables, squash & brown butter
- Zucchini, white bean, corn & scallion succotash
- Roma tomato provincial
- Honey glazed vegetables & confit tomato

## POTATO & RICE SIDES

*select one*

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

## DESSERT

- Daily assortments of cakes & squares
- Fruit salad

*Freshly brewed Starbucks coffee & selection of Tazo teas*

**\$54<sup>00</sup> PER GUEST**



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# BARBEQUE MENUS

MINIMUM 50 GUESTS

Served outdoors (available from May until October)  
Additional charge of \$150 is applicable per Chef attended BBQ (2 hour duration)

## LONG DAYS OF SUMMER

### APPETIZERS

- Romaine & arugula lettuce with shaved parmesan, baguette croutons & lemon anchovy dressing
- Marinated buffalo mozzarella & Roma tomatoes with basil & sunflower seed drizzle
- Cucumber with fennel, dill & champagne vinegar olive oil

### MAIN COURSE

- Alberta AAA sirloin hamburgers on rustic bun
- Debreziner sausages with white hot dog buns
- Hot Cajun potato chips
- Garnishes including tomato, onion, sauerkraut, dill pickle, lettuce & banana peppers
- Barbecue sauce, grained mustard, ketchup, mayonnaise & cheddar
- Market vegetables & corn on the cob

### SWEETS

- Dark chocolate brownie
- Assorted large cookies
- Fruit salad

*Served with freshly brewed Starbucks coffee & a selection of Tazo teas*

**\$34<sup>00</sup> PER GUEST**

## HOT OFF THE GRILL

### APPETIZERS

- Field lettuces with assorted garnishes & house vinaigrette
- Romaine & arugula lettuce with shaved parmesan, baguette croutons & lemon anchovy dressing
- Penne pasta salad with smoked salmon
- Red skin potato salad with grainy mustard whip

### MAIN COURSE

- Alberta AAA sirloin hamburgers
- Grilled skinless chicken with honey, chili glaze
- Italian sausage
- Artisan buns & rolls
- Hot Cajun potato chips
- Garnishes including tomato, onion, sauerkraut, dill pickle, lettuce & banana peppers
- Barbecue sauce, grained mustard, ketchup, mayonnaise & cheddar
- Market vegetables & corn on the cob

### SWEETS

- Dark chocolate brownie
- Assorted large cookies
- Fruit salad

*Served with freshly brewed Starbucks coffee & a selection of Tazo teas*

**\$37<sup>00</sup> PER GUEST**

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# EVENT BOOKINGS & INQUIRIES

**613.271.3582**

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

(Prices are valid until March 2019)



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