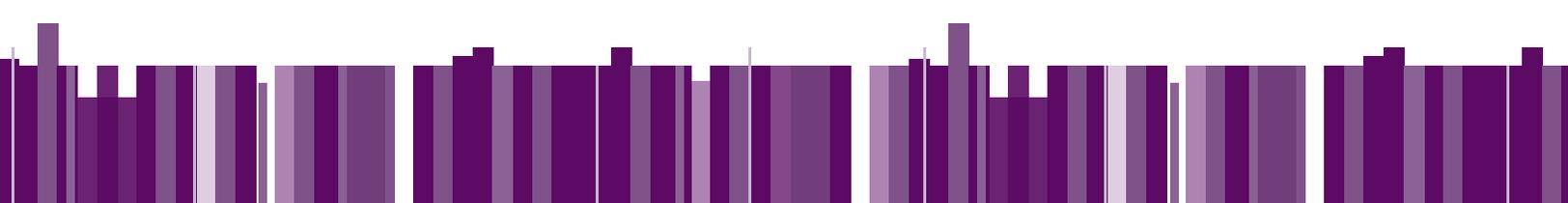




BROOKSTREET EVENT MENUS



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

\$18⁰⁰ 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

\$19⁰⁰ 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

\$20⁰⁰ 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

\$21⁰⁰ 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

\$22⁵⁰ 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

\$24⁵⁰ 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

\$23⁵⁰ PER GUEST

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COMPLEMENT YOUR BREAKFAST

EGGS BENEDICT \$6⁰⁰ PER GUEST

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

COUNTRY FARM EGG STATION \$7⁵⁰ 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 \$6⁰⁰ PER GUEST

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

CINNAMON SUGARED FRENCH TOAST \$5⁵⁰ PER GUEST

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

PANCAKES OR WAFFLES \$5⁰⁰ PER GUEST

- Served with warmed Ontario maple syrup & blueberry compote

SAUSAGE, BACON OR HAM (choice of 2) \$5⁰⁰ PER GUEST

FRUIT FLAVOURED YOGHURTS \$5⁰⁰ PER GUEST

- Assorted flavours, served granola & honey

COLD CEREALS & MILK \$4⁰⁰ PER GUEST

- Assorted varieties, served with fresh milk

TOAST STATION \$5⁰⁰ PER GUEST

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

SPARKLING MIMOSA \$5⁵⁰ PER GUEST

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

BRUNCH \$39⁹⁵ 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

\$11⁰⁰ PER GUEST

CLASSIC

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

\$13⁰⁰ PER GUEST

COMMITTED

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

\$12⁰⁰ PER GUEST

STRATEGIC

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

\$15⁰⁰ 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

\$16⁰⁰ PER GUEST



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À LA CARTE BREAKS

BEVERAGE SELECTION

- Freshly brewed Starbucks & a selection of Tazo teas **\$4⁰⁰ PER GUEST**
- Pot of steamy hot chocolate with mini marshmallows **\$4⁰⁰ PER GUEST**
- Assorted regular & diet soft drinks **\$3⁵⁰ EACH**
- Assorted individual juices **\$3⁵⁰ EACH**
- Assorted Gatorade **\$4⁰⁰ EACH**
- Red Bull **\$4⁵⁰ EACH**
- Brookstreet water bottle, (500mL) **\$3⁵⁰ EACH**
- Perrier water, (330mL) **\$4⁰⁰ EACH**
- Carafe of orange or grapefruit juice, (1 L) **\$25⁰⁰ EACH**
- Fresh fruit punch, (serves 50) **\$110⁰⁰ EACH**

FOOD SELECTION

- Assorted mini breakfast pastries
(*danishes, pain au chocolate & croissants*) **\$28⁰⁰ PER DOZEN**
- Assorted fresh muffins **\$23⁰⁰ PER DOZEN**
- Assorted large cookies **\$4⁰⁰ PER GUEST**
- Dark chocolate brownies **\$4⁰⁰ PER GUEST**
- Lemon pound cake & banana bread **\$4⁰⁰ PER GUEST**
- Assortment of squares **\$4⁵⁰ PER GUEST**
- Selection of chocolate bars **\$4⁵⁰ PER GUEST**
- Hâagen-Dazs ice cream bars **\$5⁰⁰ PER GUEST**
- Granola bars **\$4⁰⁰ PER GUEST**
- Assorted whole fruit **\$2⁵⁰ PER GUEST**
- Sliced fresh fruit & berries **\$6⁰⁰ PER GUEST**
- Assorted fruit flavoured yoghurts **\$3⁰⁰ PER GUEST**
- House-made Cajun chips & fresh popcorn **\$4⁵⁰ PER GUEST**

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WORKING LUNCH BUFFETS

MINIMUM 10 GUESTS

FOCUSED

SOUP

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

APPETIZERS

select three

- 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

\$30⁰⁰ PER GUEST

MOTIVATED

SOUP

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

APPETIZERS

select three

- 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

\$31⁵⁰ 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

\$32⁵⁰ 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

\$35⁰⁰ 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

\$38⁰⁰ 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

\$33⁰⁰ PER GUEST

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

\$33⁰⁰ PER GUEST

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

\$35⁰⁰ 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 crudité's 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

\$22⁰⁰ PER GUEST



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À LA CARTE RECEPTION

MINIMUM 50 GUESTS

CRISP CRUDITÉS **\$4⁵⁰ PER GUEST**

- Served with herbed dip

CANADIAN CHEESES **\$9⁵⁰ PER GUEST**

- With stone fruit, toasted pecans & French baguette

ASSORTED FRUIT SKEWERS **\$7⁰⁰ PER GUEST**

- Served with melted milk chocolate & honey yoghurt

HOUSE-MADE BRUSCHETTA **\$4⁵⁰ PER GUEST**

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

HUMMUS, BABA GANOUSH & TZATZIKI **\$5⁰⁰ PER GUEST**

- With fresh pita breads

FINGER SANDWICHES **\$24⁰⁰ PER DOZEN**

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

LARGE CHILLED SHRIMP **\$42⁰⁰ PER DOZEN**

- Served on ice with cocktail sauce & limes

THAI SATAYS **\$33⁰⁰ PER DOZEN**

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

HOUSE-MADE PIZZA **\$43⁰⁰ PER PLATTER**

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

BROOKSTREET SUSHI **\$75⁰⁰ PER PLATTER**

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

CHIPS & SALSA **\$28⁰⁰ PER BOWL**

- Corn chips served with fresh salsa (serves 10)

BROOKSTREET MIX **\$30⁰⁰ 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 **\$300⁰⁰ PER STATION**

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

ROSEMARY & GARLIC CRUSTED LEG OF LAMB **\$200⁰⁰ PER STATION**

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

WHOLE SIDE OF HOUSE-SMOKED SALMON **\$230⁰⁰ 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 **\$14⁰⁰ 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 **\$47⁰⁰ PER DOZEN**

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

PAN-FRIED TIGER PRAWNS **\$46⁰⁰ 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:

BALL PARK PACKAGE		\$32⁰⁰ PER GUEST FOR ENTIRE PACKAGE
STEAMIES		\$3⁰⁰ PER GUEST
<ul style="list-style-type: none"> Hot dog station with ball park mustard, ketchup, chopped onion 		
SLIDERS		\$3¹⁷ PER GUEST
<ul style="list-style-type: none"> Mini Angus burgers topped with cheddar & tomato or brie & caramelized onion 		
MINI CORN DOGS		\$3⁰⁰ PER GUEST
<ul style="list-style-type: none"> Fluffy corn battered mini hot dogs with ball park mustard, ketchup & cowboy BBQ sauce 		
CHILI DOG		\$3⁵⁰ PER GUEST
<ul style="list-style-type: none"> Hot dog station with house-made chili, jalapeños, cheddar cheese, green onion 		
HOT CAJUN POTATO CHIPS		\$4⁰⁰ PER GUEST

STREET FOOD PACKAGE		\$36⁰⁰ PER GUEST FOR ENTIRE PACKAGE
POUTINE STATION		\$10⁰⁰ PER GUEST
<ul style="list-style-type: none"> Shoe string style French fries, gravy, shredded cheese & Quebec cheese curds 		
JUMBO PRETZELS		\$29⁰⁰ PER DOZEN
<ul style="list-style-type: none"> Served with assorted Mrs. McGarrigle's grain mustards 		
TACOS		\$15⁰⁰ PER GUEST
<ul style="list-style-type: none"> Skillet steak or chicken tinga, soft flour tortillas, corn salsa, salsa fresca, guacamole, onions, cilantro 		
SAUSAGE		\$52⁰⁰ PER DOZEN
<ul style="list-style-type: none"> Debreziner sausages with Italian sausage buns, mustards, ketchup, chopped onion, sauerkraut, relish, banana peppers 		

ITALIAN PACKAGE		\$29⁰⁰ PER GUEST FOR ENTIRE PACKAGE
PIZZA		\$43⁰⁰ PER EACH
<ul style="list-style-type: none"> Large pizza cut into 12 pieces; all dressed, margherita, pepperoni 		
PASTA STATION		\$14⁰⁰ PER GUEST
<ul style="list-style-type: none"> Penne & fusilli pasta, served with your choice of sauces including Alfredo, bolognaise & marinara. Topped with your choice of sautéed mushrooms, onions, garlic, Kalamata olives, Parmesan cheese, double smoked bacon & fine herbs 		
MINI CAPRESE		\$29⁰⁰ PER DOZEN
<ul style="list-style-type: none"> Tomato, mozzarella & basil pesto with aged balsamic 		
HOUSE-MADE BRUSCHETTA		\$4⁵⁰ PER GUEST
<ul style="list-style-type: none"> Tomato, onion, garlic, olive oil & torn basil on toasted baguette 		

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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

**\$13⁰⁰ 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

**\$33⁰⁰ 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
\$48⁰⁰ PER GUEST
- Pan seared salmon with wild & brown rice, seasonal vegetables & truffle soy emulsion
\$48⁰⁰ PER GUEST
- Black Angus aged strip loin with roast garlic mashed potatoes, seasonal vegetables, rosemary & juniper glaze
\$50⁰⁰ PER GUEST
- Broiled halibut with citrus & dill forchette red jacket potatoes, seasonal vegetables, caper butter sauce
\$52⁰⁰ PER GUEST
- Herb & garlic crusted Angus beef rib eye with buttermilk whipped potatoes, seasonal vegetables, bordelaise sauce
\$52⁰⁰ PER GUEST
- Grilled tenderloin of beef with Stilton cheeses, seasonal vegetables & shiitake molasses sauce
\$56⁰⁰ PER GUEST
- Black Angus dry aged strip loin, pan seared chicken supreme with roast garlic mash, seasonal vegetables, merlot sauce
\$58⁰⁰ PER GUEST
- Sous vide AAA beef tenderloin medallion, pan seared salmon, truffle infused whipped Yukons, foie gras café aux lait sauce
\$66⁰⁰ 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

\$17⁰⁰ 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

\$54⁰⁰ PER GUEST



For more information or to book a meeting, contact our events team at

613.271.3582 or **events@brookstreet.com**

Prices are subject to tax and gratuities. Additional charges will apply for meeting room rental and audio visual equipment. Prices are valid until March 2019.



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

\$34⁰⁰ 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

\$37⁰⁰ PER GUEST

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EVENT BOOKINGS & INQUIRIES

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