



HOLIDAY PARTIES 2018



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 or a holiday cocktail!

Your guests can also enjoy **special holiday party room rates.**

Our holiday menus are available from November until January and can
accommodate parties from **20 to 500 guests.**

For more information or to book your holiday party contact our events
team at **613.271.3582** or **events@brookstreet.com**



HOLIDAY LUNCH BUFFET

\$43 PER GUEST

(minimum 50 guests)

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

SOUP

select one

- Butternut and carrot soup, served with rolls and butter
- Celery root and roasted chesnut, served with rolls and butter

APPETIZERS

select two

- Crisp romaine lettuce, croutons, house crumbled bacon and grated parmesan
- Mixed greens with assorted garnishes and dressings
- German style potato salad, Yukon, sweet potato and cider vinaigrette, cracked mustard seed, Holland peppers
- Cabbage slaw with shredded kale, quinoa and crumbled feta
- Beet salad, spiced pecans, crumbled blue cheese
- Ancient grain, cranberry, apricot, citrus and pear dressing

SWEETS

- Assortment of squares and holiday cookies
- Fruit salad

Tazo Tea & Starbucks Coffee

MAINS

select two

- Roast turkey breast, sage stuffing
- Beef Bourguignon with caramelized pearl onions and cultivated mushrooms
- Rotisserie whole chicken with natural juices
- Pineapple glazed pork loin
- Dill crusted Atlantic salmon, crème fraîche and wilted greens

PASTA

select one

- Vegetable lasagna (*vegetarian*)
- Gnocchi, English peas, roasted pumpkin, maple spiced squash purée (*vegan & gluten free*)

VEGETABLES

select one

- 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

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Prices are per guest and subject to tax and gratuities.



HOLIDAY PLATED DINNER

\$55 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 *select one*

- White bean with rosemary pesto, served with rolls and butter
- Truffle scented roast mushroom and chive cream, served with rolls and butter

APPETIZERS *select one*

- Organic mixed greens, candied walnuts, roasted pear dressing
- Selection of tender greens, dried cranberry, bulls blood beets, toasted almonds and yoghurt dressing.

MAIN *select one*

- Juniper roast turkey breast and confit leg, kale and gruyere stuffing, buttermilk mashed potato
- Herb crusted chicken breast, mushroom stuffing and Marsala reduction
- Maple and pecan crusted salmon, crushed salted fingerlings, maple glaze
- Rosemary and cracked pepper crusted roast sirloin, roast garlic whipped Yukon's, red wine reduction

SWEET *select one*

- Chocolate and hazelnut cake, blood orange coulis, candied orange and ginger
- S'more; layered gooey marshmallow with milk chocolate and toasted graham cracker, dark chocolate paint and toasted marshmallow fluff

Tazo Tea & Starbucks Coffee

VEGETARIAN, GLUTEN FREE & VEGAN OPTIONS

- Marinated grilled Portobello mushroom, braised shallot and garden ratatouille (vegan & gluten free)
- Gnocchi, English peas, roasted pumpkin, maple spiced squash purée (vegan & gluten free)



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HOLIDAY DINNER BUFFET

\$56 PER GUEST

(minimum 50 guests)

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

SOUP

- Parsnip and sage with winter white bean
- Corn and black bean chowder
- Served with fresh rolls and butter

APPETIZERS

select three

- Mixed greens with assorted garnishes and dressings
- Cabbage slaw with shredded kale, rye croutons and peppercorn ranch
- Cucumber, red onion and fennel with dill vinaigrette
- Crisp romaine lettuce, croutons, house crumbled bacon and grated parmesan
- German style potato salad, Yukon, sweet potato and cider vinaigrette, cracked mustard seed, Holland peppers
- Beet salad, spiced pecans, crumbled blue cheese
- Ancient grain, cranberry, apricot, citrus and pear dressing

MAINS

select two

- Roast beef sirloin with Yorkshire pudding and red wine demi
- Ancho and sage roast turkey breast, confit leg, merguez sausage and roast pear stuffing
- Citrus and ginger rotisserie whole chicken with natural juices
- Classic chicken chasseur in a red wine sauce with pearl onions and mushrooms
- Holiday spiced crème fraîche, crusted Atlantic salmon, charred citrus and wilted greens
- Porchetta, baked apple, apple thyme jus
- Roast leg of lamb, garlic herb jus

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
- Crookneck squash gratin
- Cauliflower and smoked cheddar

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
- Scallop potatoes

PASTA

select one

- Gnocchi, English peas, roasted pumpkin, maple spiced squash purée (vegan & gluten free)
- Wild mushroom ravioli, roast garlic cream, oven reduced tomato (vegetarian)
- Ricotta and asparagus tortelli, pomodoro sauce
- Squash ravioli, dill citrus Alfredo, roast chesnuts

SWEETS

- Assortments of cakes and squares
- Christmas cookies
- Cinnamon and chai fruit salad
- Holiday bread pudding

Tazo Tea & Starbucks Coffee

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A DICKENS CHRISTMAS DINNER

\$66 PER GUEST

(minimum 50 guests)

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

SOUP

- Toasted red-hot chesnut and winter squash soup with sage croutons and nutmeg foam
- Served with fresh rolls and butter

APPETIZER

- Tender greens, young shoots, cress and frisée, candied pecans, black plum dressing and poached pear

MAIN

- Black Angus roast beef, buttermilk, whipped potato, Yorkshire pudding, seasonal vegetables with bordelaise sauce

SWEETS

- Cherry cheeked apple blossom with burnt orange caramel, mincemeat and oat crumble and rum crème anglais

Tazo Tea & Starbucks Coffee

VEGETARIAN, GLUTEN FREE & VEGAN OPTIONS

- Marinated grilled Portobello mushroom, braised shallot and garden ratatouille (vegan & gluten free)
- Gnocchi, English peas, roasted pumpkin, maple spiced squash purée (vegan & gluten free)



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FREQUENTLY ASKED QUESTIONS

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 event.

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.

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 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 \$13.95 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.

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 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.

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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
Newbridge Ballroom	\$93.78	\$187.56
Newbridge I & II or Newbridge II & III	\$93.78	\$187.56
Newbridge I, II or III	\$31.72	\$63.49
Grand Scheme Ballroom	\$93.78	\$187.56
Signed & Sealed or Sealed & Delivered	\$66.19	\$132.39
Signed, Sealed or Delivered	\$31.72	\$63.49
Celtic	\$66.19	\$132.39
Celtic I or Celtic II	\$31.72	\$63.49
Shakers	\$31.72	\$63.49
Deciders	\$22.06	\$44.13
RTJ	\$22.06	\$44.13
Mulligan	\$22.06	\$44.13
Connections Lounge	\$22.06	\$44.13
Pavilion	\$66.19	\$132.39

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
Newbridge Ballroom	\$39.33	\$78.66
Newbridge I & II or Newbridge II & III	\$39.33	\$78.66
Newbridge I, II or III	\$13.30	\$26.63
Grand Scheme Ballroom	\$39.33	\$78.66
Signed & Sealed or Sealed & Delivered	\$27.76	\$55.52
Signed, Sealed or Delivered	\$13.30	\$26.63
Celtic	\$27.76	\$55.52
Celtic I or Celtic II	\$13.30	\$26.63
Shakers	\$13.30	\$26.63
Deciders	\$9.25	\$18.51
RTJ	\$9.25	\$18.51
Mulligan	\$9.25	\$18.51
Connections Lounge	\$9.25	\$18.51
Pavilion	\$27.76	\$55.52

All rates subject to tax.

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BOOKINGS & INQUIRIES

613.271.3582

or by email at events@brookstreet.com

(all holiday party prices are valid until 28 February 2019)



525 Legget Drive | Ottawa, ON | K2K 2W2 | www.brookstreethotel.com



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HOLIDAY PARTY ROOM RATE SPECIAL

Guests attending a holiday party receive special guestroom rates! Ask your Event Manager for more details.

SPECIAL RATE INCLUDES:

- One night luxury accommodation the night of your holiday party
- Access to Flex Fitness Studio featuring extensive fitness equipment, saltwater pools, whirlpools and dry saunas
- Parking & WiFi

To book your room please call
613.271.1800 or toll free **1.888.826.2220**

*The 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 the rate.

