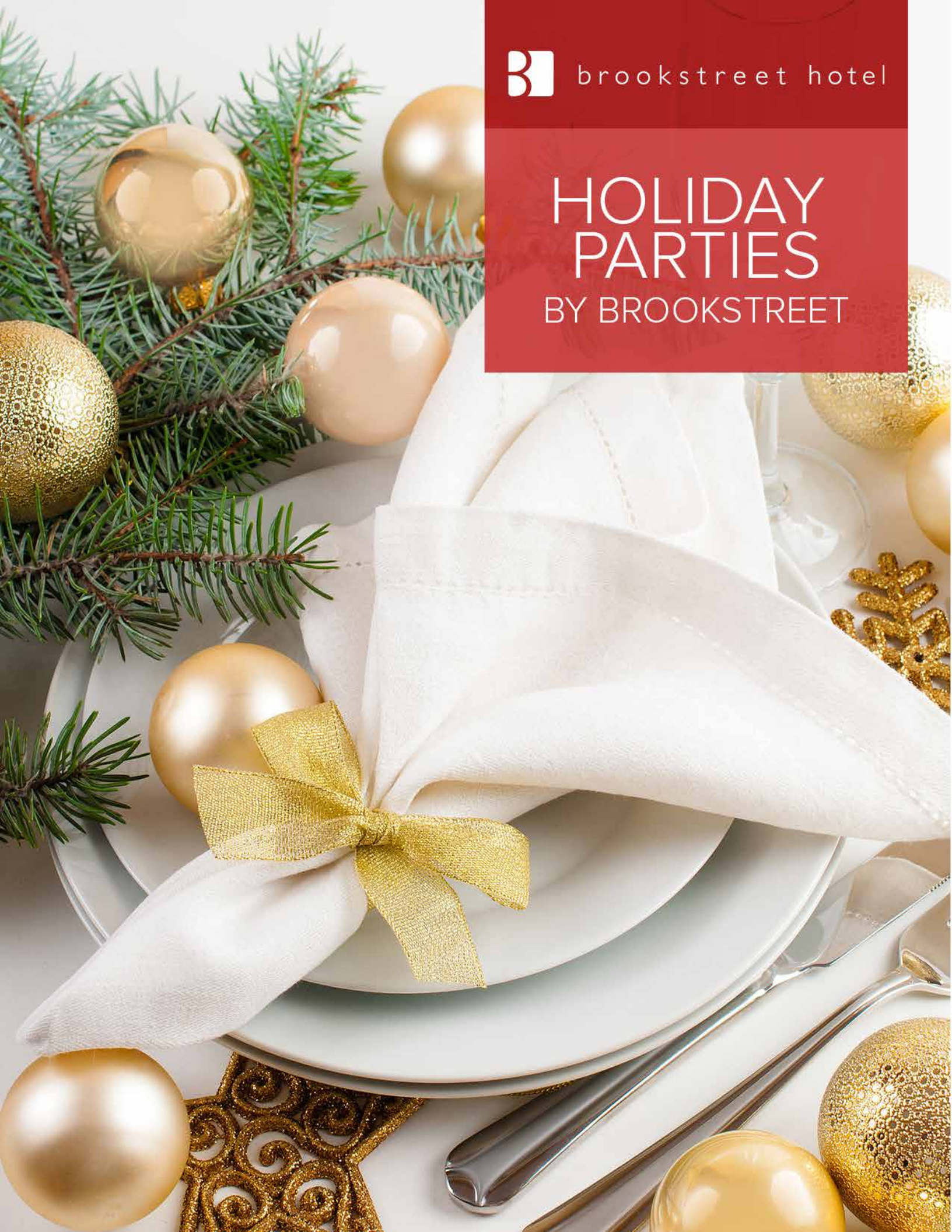




brookstreet hotel

HOLIDAY PARTIES

BY BROOKSTREET





HOLIDAY PARTIES

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OTTAWA'S LEADING 4-DIAMOND HOTEL, SPA, DINING & HOLIDAY PARTY DESTINATION

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 event and will work with you to ensure every detail reflects your vision.

Our holiday menus are available from November until January and can accommodate parties from **30 to 500 guests**.

To arrange a personal tour, for more information or to book your holiday party, contact our events team at 613.271.3582 or events@brookstreet.com



HOT LUNCH BUFFET

\$43⁰⁰ PER GUEST

MINIMUM 50 GUESTS

Surcharge of \$4.00 per person is applicable to accommodate groups between 25-49 guests

SOUP

Served with rolls & butter

select one

- Potato & leek (*v, gf, nf*)
- Carrot & thyme purée (*v, gf, nf, df*)

APPETIZERS

select two

- Crisp romaine lettuce, croutons, house crumbled bacon & grated parmesan
- Mixed greens with assorted garnishes & dressings (*v*)
- German style potato salad, yukon, sweet potato & cider, cracked mustard seed, holland peppers (*v, gf, nf, df*)
- Broccoli salad, sunflower, dried cranberry, bacon
- Ancient grain, cranberry, apricot, citrus & pear dressing (*v, nf, df*)

MAINS

select two

- Roast turkey breast, sage stuffing
- Beef bourguignon with caramelized pearl onions & cultivated mushrooms (*nf*)
- Rotisserie whole chicken with natural juices (*gf, nf, df*)
- Pineapple glazed pork loin (*gf, nf, df*)
- Dill crusted atlantic salmon, crème fraîche & wilted greens (*gf, nf*)

PASTA

select one

- Vegetable lasagna (*v, nf*)
- Gnocchi, basil, pomodoro, zucchini, eggplant, mushroom (*vg, gf, nf*)
- Penne, creamy pesto (*v*)

VEGETABLES

select one

- Market vegetables (*vg, gf, nf*)
- Seasonal vegetable flash, tossed with XV olive oil & sea salt (*vegan, gf, nf*)

POTATOES & RICE

select one

- Yukon buttermilk mash (*gf, nf*)
- Tumeric steeped jasmine rice (*vg, gf, nf*)
- Herb roasted baby red skin potato (*vegan, gf, nf*)

SWEETS

Served with freshly brewed Starbucks coffee, decaffeinated coffee & a selection of Teavana teas

- Assortment of squares & holiday cookies
- Fruit salad (*v, gf, nf, df*)

v - vegetarian vg - vegan gf - gluten free nf - nut free df - dairy free



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Please note that all above prices are subject to tax and gratuities.



PLATED DINNER

\$55⁰⁰ 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 prior to your event. If you prefer a choice of two main course options the night of your event, this is available for an additional \$15.00 per guest.

SOUP

Served with rolls & butter

select one

- Winter squash, thyme & coconut cream (*v, gf, df*)
- Minestrone (*v, df*)

APPETIZER

select one

- Mixed greens candied walnuts, roasted pear & beet dressing (*v, gf, df*)
- Selection of tender greens, dried cranberry, mandarin, radish, blackberry cherry dressing (*v, nf, gf, df*)

MAINS

select one

- Juniper roast turkey breast & confit leg, kale & gruyère stuffing, buttermilk mashed potato
- Pan seared chicken breast, mushroom stuffing & marsala reduction (*nf*)
- Maple basted salmon, chive forked new potato (*gf, nf*)
- Cracked pepper & herb crusted roast sirloin, roast garlic whipped yukon, red wine reduction (*nf*)

SWEETS

Served with freshly brewed Starbucks coffee, decaffeinated coffee & a selection of Teavana teas

- Triple chocolate mousse cake, ganache, black cherry & bourbon coulis
- Vanilla bean brûlée cheese cake, blood orange coulis, candied orange & graham crumble

LOOKING FOR SOMETHING DIFFERENT?

Speak to your event manager about our customized plated dinner options. Prices start from \$66 per guest, minimum 30 guests.

VEGETARIAN, GLUTEN FREE & VEGAN OPTIONS

We pride ourselves in providing distinctly unique offerings to those guests in your group that have dietary restrictions.

- Butternut squash ravioli, roast garlic cream pesto (*v*)
- Gnocchi, pomodoro, zucchini, eggplant, mushroom (*vg, gf, nf*)

v - vegetarian vg - vegan gf - gluten free nf - nut free df - dairy free

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DINNER BUFFET

\$56⁰⁰ PER GUEST

MINIMUM 50 GUESTS

Surcharge of \$4.00 per person is applicable to accommodate groups between 25-49 guests

SOUP

Served with rolls & butter

- Mushroom & confit garlic cream (*gf, nf*)
- Corn & black bean chowder (*v, gf, nf, df*)

APPETIZERS

select three

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

PASTA

select one

- Gnocchi, butternut squash, roasted pumpkin, maple spiced squash purée (*vg, gf, nf*)
- Wild mushroom ravioli, roast garlic cream, oven reduced tomato (*v*)
- Ricotta & asparagus tortelli, Pomodoro sauce
- Squash ravioli, dill citrus Alfredo, roast chestnuts

POTATOES & RICE

select one

- Yukon buttermilk mash (*v, gf, nf*)
- Lemongrass steamed Jasmine rice (*vegan, gf, nf*)
- Herb roast baby red skin potato (*vegan, gf, nf*)
- Steamed red jackets with dill & brown butter (*v, gf, nf*)
- Roast garlic & yellow flesh whip (*v, gf, nf*)

MAINS

select two

- Roast beef sirloin with Yorkshire pudding & red wine demi (*nf*)
- Ancho & sage roast turkey breast, confit leg, merguez sausage & roast pear stuffing
- Citrus & ginger rotisserie whole chicken with natural juices (*gf, nf, df*)
- Classic chicken chasseur in a red wine sauce with pearl onions & mushrooms (*nf*)
- Maple basted atlantic salmon, charred citrus & wilted greens (*gf, nf, df*)
- Porchetta, baked apple, apple thyme jus
- Roast leg of lamb, garlic herb jus

VEGETABLES

select one

- Steamed market vegetables (*v, gf, nf*)
- Seasonal vegetable flash, tossed with XV olive oil & sea salt (*vg, gf, nf*)
- Roasted root vegetables, squash & brown sugar (*v, gf, nf*)
- Zucchini, white bean corn & scallion succotash (*v, gf, nf*)
- Roma tomato provincial (*v, nf*)
- Honey glazed vegetables & confit tomato (*v, gf, nf, df*)
- Crookneck squash gratin (*v, nf*)
- Cauliflower & smoked cheddar (*v, nf*)

DESSERT

Served with freshly brewed Starbucks coffee, decaffeinated coffee & a selection of Teavana teas

select one

- Assortment of cake squares (*v*)
- Christmas cookies (*v*)
- Cinnamon & chai fruit salad (*v, gf, nf, df*)
- Brownies (*v, gf*)

v - vegetarian vg - vegan gf - gluten free nf - nut free df - dairy free

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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
\$11⁵⁰ 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 tri-colour mini bun sandwiches. Fillings include 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
- Assorted fruit skewers served with melted milk chocolate & honey yoghurt
\$28⁰⁰ PER DOZEN
- 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 ballpark 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



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LATE NIGHT BITES

(minimum 30 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

CLASSIC DELIGHTS

\$16⁰⁰ PER GUEST

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

TRADITIONAL POUTINE STATION

\$10⁰⁰ PER GUEST

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

MONTREAL SMOKED MEAT

\$7⁵⁰ PER GUEST

- Smoked meat, yellow mustard, rye bread

CALIFORNIA STYLE POMME FRITE

\$12⁰⁰ PER GUEST

- Skinny fries with grated parmesan & white truffle oil

BROOKSTREET MAC & CHEESE

\$14⁰⁰ PER GUEST

- Gourmet style macaroni & cheese with a garnish station of bacon, assorted hot sauces, bread crumbs & English peas



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VENUES

NEWBRIDGE BALLROOM

A stylish ballroom perfect for larger events. The room opens up to a large foyer surrounded with a wall of windows and balcony overlooking The Marshes golf course. This stunning space can accommodate up to 450 guests.



GRAND SCHEME BALLROOM

An elegant equipped ballroom with a large foyer area, ideal for a pre-dinner cocktail reception. The ballroom hosts up to a maximum of 300 guests.



CELTIC BALLROOM

A modern ballroom featuring a large foyer and outdoor patio overlooking our pond and The Marshes golf course. A perfect place for up to 120 guests.



SMALLER EVENTS

For more intimate gatherings we have a number of event rooms that accommodate up to 80 guests. Please ask your Event Manager for more information or a tour.





ENHANCE YOUR PARTY



PRE-PARTY PAMPERING AT AU NATUREL SPA

Unwind and pamper yourself prior to the big night with holistic therapies, as well as the latest treatments: relaxation massage, facials, manicures and pedicures.

Makeup applications and trial also available. For the full spa menu visit www.aunaturespa.com.



POST-PARTY BRUNCHES & BREAKFASTS

Look no further than our Perspectives Restaurant or Ironstone Grill for a post-party breakfast or brunch! Choose from a range of customized group menus prepared by our skilled culinary team.



HOLIDAY PARTY DÉCOR

Your holiday party includes white table linens, votive candles, table numbers and stands, podium and microphone, cocktail reception area, and dance floor.

We are also happy to provide our list of preferred suppliers including recommendations for DJ's, entertainment, linen, décor, audio visual, limousine service, photographers and more! Please ask your Event Manager for more details.

SPECIAL ROOM RATES FOR YOUR GUESTS

There is so much to choose from at Brookstreet, you and your guests will be entertained before and after your party: restaurants, spa, pools, hot tubs, saunas, live music, games room, and more...

Ask your Event Manager about our special guestroom rates for guests attending your holiday party!



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FREQUENTLY ASKED QUESTIONS

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 30 days prior to your event 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 surcharge of \$3.50 per guest. 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 three business days prior to the event for each selection.

ARE SPECIAL MEALS AVAILABLE?

We are pleased to provide alternate menus for guests with allergies, intolerances or dietary restrictions. Kindly provide your Event Manager with the names of these guests a minimum of three business days prior to your event date.

WHEN IS THE FINAL HEAD COUNT REQUIRED?

Three business days prior to your event date.

ARE THERE ANY RESTRICTIONS FOR SMOKE AND FOG MACHINES, TABLE SPARKLES, OR CONFETTI?

Yes, these items are not permitted at Brookstreet and additional cleaning charges ranging from \$50 to \$500 may be applicable to the final invoice if they are used.

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 event date. A final pre-payment based on the estimate will be required a minimum of seven days before your event date. 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

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.



FREQUENTLY ASKED QUESTIONS

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	\$66.19	\$132.39
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.

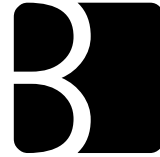
TARIFF FEES BY ROOM	NON-DANCING EVENT	DANCING EVENT
Newbridge Ballroom	\$39.33	\$78.66
Newbridge I & II or Newbridge II & III	\$39.33	\$78.66
Newbridge I, II or III	\$13.30	\$26.63
Grand Scheme Ballroom	\$39.33	\$78.66
Signed & Sealed or Sealed & Delivered	\$27.76	\$55.52
Signed, Sealed or Delivered	\$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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brookstreet
work · play · getaway

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or events@brookstreet.com



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Prices are valid until March 2021



A DICKENS CHRISTMAS DINNER

\$66⁰⁰ PER GUEST

MINIMUM 50 GUESTS

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



SOUP

Served with rolls & butter

White bean & potato, roasted garlic & herb pesto

APPETIZER

Tender greens, young shoots, cress & frisée, mandarin, beet, chèvre noir, black plum & pear dressing

MAIN

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

SWEET

Served with freshly brewed Starbucks coffee, decaffeinated coffee & a selection of Teavana teas

Cherry cheeked apple blossom with burnt orange caramel, mincemeat & oat crumble & rum crème anglaise

VEGETARIAN, GLUTEN FREE & VEGAN OPTIONS

We pride ourselves in providing distinctly unique offerings to those guests in your group that have dietary restrictions.

- Butternut squash ravioli, roast garlic cream pesto (*vg*)
- Gnocchi, Pomodoro, zucchini, eggplant, mushroom (*vg, gf, nf*)

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