



brookstreet hotel

WEDDINGS

BY BROOKSTREET





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

Congratulations on your engagement! You've found the perfect partner, and now you've found the perfect place to celebrate your love surrounded by friends and family. Whether you're looking for an intimate celebration or a lavish party, we're here to make your dream wedding a reality!

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.

To arrange a personal tour, for more information or to book your wedding, contact our events team at 613.271.3388 or weddings@brookstreet.com

OUR WEDDING PACKAGES INCLUDE

- Reception room rental fees and parking for all guests
- Chef's selection of reception canapés (3 pieces per guest)
- Choice of a plated or buffet dinner menu
- Two glasses of wine, Vivreau filtered water, fresh rolls and butter served with dinner
- An upgraded luxury guestroom for the newlyweds including breakfast in Perspectives Restaurant the following morning
- Sparkling wine & macaroons in the newlywed's guestroom
- Special guestroom rates for guests attending your wedding, plus a personalized online reservations booking website
- Classic white table linens, china, flatware, glassware, tea light 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
- Wedding cake cut and served buffet style with freshly brewed Starbucks coffee & Tazo teas
- Complimentary photo on the small electronic screen outside the reception room





BUFFET DINNER MENU

SATURDAYS & LONG WEEKEND SUNDAYS – \$115⁰⁰ PER GUEST

ALL OTHER DAYS – \$107⁰⁰ PER GUEST

(includes tax & gratuity)

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
- Roast port loin, baked apple, maple sugar & apricot
- Tommy's ginger beef with spicy red onion & peppers, sweetsoy & 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 butternut squash, English peas, roasted crookneck squash
- Broccoli & spinach vegetable lasagna, bechamel & pomodoro sauce

VEGETABLE SIDES

select one

- Steamed market vegetables
- Beaus almondine
- Cauliflower gratin
- 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

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

- Chocolate mousse
- Red velvet, cream cheese icing, cherry coulis paint, berries
- Apple crustade
- Fruit salad



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PLATED DINNER MENU

SATURDAYS & LONG WEEKEND SUNDAYS – \$110⁰⁰ PER GUEST

ALL OTHER DAYS – \$105⁰⁰ PER GUEST
(includes tax & gratuity)

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
- Arugla & frisée leaves with crispy aromatic vegetables, toasted almonds, black currant dressing
- Caprese vine ripened tomatoes, buffalo mozzarella & basil pesto

MAINS

select one

- Citrus brined chicken supreme, confit garlic & whipped potato, thyme jus
- Thick carved Angus striploin, emmental dauphinois, XV olive oil vegetable toss, sauce bordelaise
- Shiso & sour cream crusted salmon, forked togarashi dusted steamed fingerlings, vegetable bouquetière

A choice of two main course selections are available at an additional surcharge of \$3.50 per guest (plus tax and gratuities).

Your selection is required 72 business hours prior.

DESSERT

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

select one

- Vanilla crème brûlée, seasonal berries
- Chocolate trinity cake (milk, dark & white chocolate) with macerated cherry rain
- Red velvet, cream cheese icing, cherry coulis paint, berries

LOOKING FOR SOMETHING DIFFERENT?

SPEAK TO YOUR EVENT MANAGER ABOUT OUR CUSTOMIZED PLATED DINNER OPTIONS. PRICES START FROM \$140 PER GUEST, INCLUDING TAX AND GRATUITIES.



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VEGETARIAN, GLUTEN FREE OR VEGAN PLATED DINNER OPTIONS

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

One selection per event:

- Wild mushroom ravioli, roast garlic cream, oven reduced tomato (vegetarian)
- Butternut squash gnocchi, peas, fine herbs (gluten free & 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

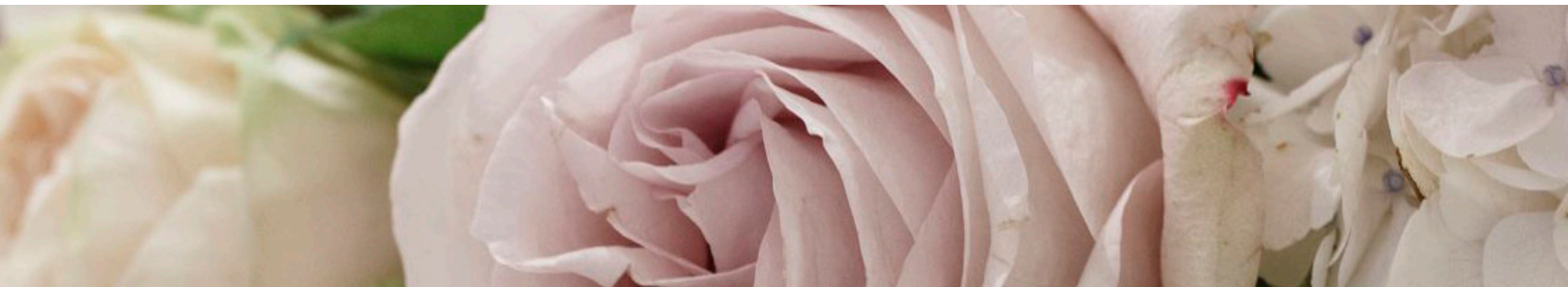
- Chicken fingers with plum sauce & french fries
- Macaroni & cheese
- Mini hamburger with French fries & condiments
- Pan seared chicken with emerald cut vegetables, Yukon gold mashed potato

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
\$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
- 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
- Assorted fruit skewers served with melted milk chocolate & honey yoghurt
\$28⁰⁰ PER DOZEN



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LATE NIGHT BITES

(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

BROOKSTREET MAC & CHEESE **\$14⁰⁰ PER GUEST**

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

CLASSIC DELIGHTS **\$16⁰⁰ PER GUEST**

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

MONTRÉAL 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



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VENUES



NEWBRIDGE BALLROOM

A stylish ballroom perfect for larger weddings. 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.



CELTIC BALLROOM

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



GRAND SCHEME BALLROOM

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



SMALLER WEDDINGS

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



OUTDOOR PAVILION

Perfect for an outdoor ceremony accommodating up to 350 guests. This beautiful outdoor space features classic white draping as well as a white carpet aisle runner for wedding ceremonies.



ENHANCE YOUR WEDDING



REHEARSAL DINNERS, BRUNCHES & BREAKFASTS

Look no further than our Perspectives Restaurant or Ironstone Grill! Choose from a range of customized group menus.



PRE-WEDDING 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 also available. For the full spa menu visit www.aunaturelspa.com.



BACHELORETTE PARTIES

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.

MAKE IT 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: restaurants, golf, spa, indoor & outdoor pools, hot tubs, saunas, live music, games room, mini golf and more...

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



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FREQUENTLY ASKED QUESTIONS

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

Our wedding packages are available for groups of 75 persons or more. A surcharge of \$10 for each person below a total of 75 guests is applicable. (ie. 70 guests would result in a \$50 charge).

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 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 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 wedding day.

WHEN IS THE FINAL HEAD COUNT REQUIRED?

Three business days prior to your wedding day.

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 \$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 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.

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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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FREQUENTLY ASKED QUESTIONS

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
work · play · getaway

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Prices are valid until March 2021