

Grab & Go Breakfast

Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas | Minimum 10 guests

CONTINENTAL

(14)

INSPIRATION

21

BRIGHT

22

fresh fruit

butter croissant



seasonal sliced fruit

low fat yoghurt

granola

apple & oatmeal muffin

fresh fruit

butter croissants

sliced artisan ham

applewood smoke cheddar

yoghurt, brookstreet honey drizzle

Hot Breakfast Buffet

Served with apple, orange or grapefruit juice, $Starbucks \otimes coffee \otimes a$ selection of $Teavana \otimes teas$ Minimum 20 guests

DYNAMIC

25

ELITE

26

fruit salad

butter croissants

country farm scrambled eggs with fine herbs

breakfast potatoes with caramelized onions

oven baked herbed tomato

sausage & bacon

yoghurt with granola & honey

fresh fruit

butter croissant

sous vide egg white, bell pepper & sharp cheddar

turkey sausage

Coffee Breaks

Served with freshly brewed Starbucks \$ coffee & a selection of Teavana \$ teas

Minimum 10 guests

REENERGIZE



RESTORE



RECHARGE



oatmeal cookie mini muffin regular or diet soft drinks chips

brookstreet mix

granola, sliced almonds, dried fruit yoghurt banana bread

REFRESH





GLUTEN-FREE ADDITIONS

individual yoghurt fruit salad oatmeal cookie bagged popcorn 9.

Udi's® chocolate chip cookies 7.

Udi's® blueberry & chocolate chip muffin 8.

brownie 8.





Working Lunch

STATIONED 32. BOXED 38.

Served with regular or diet soft drinks, freshly brewed Starbucks® coffee & Teavana® teas
Minimum 10 guests

ITALIAN

romaine lettuce with shaved parmesan & baguette croutons, lemon anchovy dressing wrap, mortadella, soppressata, ham, spiced havarti, dijon mayo tiramisu

AMERICAN

select greens, vine ripened tomatoes, english cucumber, kalamata olives & feta the hero; deli turkey, salami, lettuce, tomato, cucumber, cheddar, artisan bun cinnamon apple crumble

CANADIAN

mixed kale salad, shaved fennel, dried stone fruit, olive oil & lemon dressing shaved black forest ham, dijon mayo, swiss cheese, artisan bun red velvet

VEGAN + GLUTEN-FREE





field lettuces with assorted garnishes & house vinaigrette

marinated portobello mushroom, grilled asparagus, red onion, smoked mustard, hummus

chocolate decadence

38 Hot Buffet Lunch

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

Minimum 20 quests

SOUP

chef's selection of soup with fresh rolls & butter

APPETIZER select one...

Field lettuces with assorted garnishes, house vinaigrette

Romaine lettuce with shaved parmesan & baguette croutons, lemon anchovy dressing

Mixed kale salad, shaved fennel, dried stone fruit, olive oil and lemon dressing

Beet salad, roast and pickled beets, arugula, toasted walnuts

MAIN COURSE select one...

Roast beef striploin, red wine jus

or

Herb and citrus marinated roast chicken supreme, thyme jus

or

Jerk spiced boneless chicken breast

SIDES

seasonal vegetables

herb roasted new potato

vegan chick pea curry

vegetable lasagna



SWEETS select one...

Red velvet

Apple Croustade

Fruit Salad









42 Lunch Plated

Served with Starbucks® coffee & a selection of Teavana® teas Minimum 20 guests

PRE SET SALAD

field lettuces with assorted garnishes, house vinaigrette

SWEET

milk, dark & white chocolate trinity cake with macerated cherry rain

MAIN

herb and citrus marinated roast chicken supreme, herb crushed new potato, seasonal vegetables & lemon thyme jus

VEGETARIAN OPTION

vegetable lasagna





Reception

Minimum 10 guests

SOLO

19

crisp crudité with herbed dip

cherry tomato with soft bocconcini cheese

smoked salmon, dill cream cheese

mini quiche

moroccan chicken

DUO

31

8 pieces per guest

WAVE 1

- smoked salmon, mousseline, caper, pumpernickel
- spanakopita
- mini meat pie, smoked tomato ketchup vegetable spring roll, chili plum sauce

WAVE 2

- mini chorizo crescent
- shrimp salad, cucumber, wasabi aioli, chive
- beef tartare, hand cut prime rib, capers, smoked ancho
- vegetable samosa & mango chutney

CHEF INSPIRED



8 pieces per guest

ceviche; cold-water shrimp, scallop, tomato, peppers, lime

game terrine, cornichon, wild blueberry, crostini

compressed honeydew, skewered marinated honeydew,

soft mozzarella, prosciutto

lobster steam bun roll, brown butter vinaigrette

spiced lamb kofta, citrus &

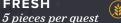
mint yogurt

thai chicken satay, coconut peanut

pear, chèvre & walnut skewer

smoked salmon, sesame, chiffonade, mimosa garnish

FRESH





20

caprese skewer

tear drop tomato, soft bocconcini, basil, milanese olive oil. flake sea salt

compressed triple sec watermelon

feta, apple infused aged balsamic, micro herbs

pear, chèvre & walnut

CHEESE



canadian cheeses with stone fruit, toasted pecans & french baguette







72 Marché Style Event

STAFFED STATIONS | 90 MIN DURATION

Minimum 50 quests

CHILLED STATIONS

CAESAR

crisp romaine
roasted garlic & herb croutons
shaved parmesan cheese
capers
crumbled bacon
creamy garlic & cracked pepper dressing

GARDEN SALAD

tossed greens
grape tomatoes
cucumber
red onion
toasted almond
olive oil & balsamic dressing

ANTIPASTO

sliced chorizo
dried salami
manchego
fresh mozzarella
roasted red pepper
citrus artichoke
pickled eggplant
spiced olives
grilled asparagus
crostini

CHEESE

brie

aged cheddar
gouda
chèvre
oka
filo purse
tipsy apricots
red onion marmalade
candied pecans
crostini

HOT STATIONS

AAA STRIP LOIN

oven roasted, served with artisan mustards & creamed horseradish on warm roll

SALMON

jasmine rice, coconut, ginger & lemongrass reduction

DAKGANGJEONG

korean style popcorn chicken

POUTINE

shoestring fries, gravy, shredded cheese & quebec cheese curds

MAC & CHEESE

elbow macaroni, cheddar cheese sauce, green onion, noisette breadcrumbs & grated parmesan

EVENT MENU MARSHES HH BROOKSTREET

Plated Dinner

Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas | Minimum 20 guests

SOUP select one...

mushroom purée, roasted garlic & scallions roasted root vegetable butternut squash toasted pumpkin seeds

roasted red pepper & tomato, crème fraiche, chive

SALAD select one...

brookstreet salad greens, shaved fennel & toasted almond, Mrs. McGarrigle's creamy champagne mustard dressing

brookstreet salad greens, chick pea, acidulated carrot, black olive dust, blood orange dressing

tossed reds & greens, crisp root vegetables, black cherry & Dijon emulsion

tender greens, buttermilk basil dressing, crumbled goat feta, olive oil drenched sea salt & cracked pepper crostini

MAIN select one...

PAN CRIPSED CHICKEN SUPREME

3 course 48 4 course 54

seasonal vegetables, buttermilk whipped yellow flesh potato, red wine jus

PAN SEARED SALMON

3 course 52 4 course 58

dill crushed new potatoes, seasonal vegetables, sauce bercy

ANGUS STRIP LOIN

3 course 52 4 course 58

herb crusted, dauphinoise potato, seasonal vegetables & red wine demi-glace

RIB EYE

3 course 58 4 course 64

cracked black pepper & garlic crusted, sour cream whipped potatoes, yorkshire pudding, seasonal vegetables, bordelaise sauce

STEAK & CHICKEN DUO

3 course 60 4 course 66

black angus dry aged strip loin & pan seared chicken supreme, dauphinoise potato, seasonal vegetables & merlot sauce

When offering a choice menu, the highest main course price will apply; maximum of 2 entrée choices including vegan + gluten-free

SWEET select one...

tiramisu

vanilla bean crème brûlée, fresh seasonal berries

milk, dark & white chocolate trinity cake with macerated cherry rain

VEGAN + GLUTEN-FREE





marinated, grilled portobello mushroom, braised shallot & garden ratatouille

gnocchi, dried black olive, basil, roasted

red pepper & d.o.p. olive oil with white wine splash





GLUTEN-FREE



58 Dinner Buffet

Served with Starbucks® coffee & Teavana® tea | Minimum 30 quests

SOUP

chef soup creation

APPETIZER select two...

crisp romaine lettuce, croutons, house crumbled bacon and grated parmesan

mixed greens with assorted garnishes and dressings

I VEGETARIAN

potato salad, cracked mustard seed, holland

I GLUTEN-FREE, VEGETARIAN, NUT FREE, DAIRY FREE

cabbage slaw with shredded kale I GLUTEN-FREE, VEGETARIAN

ancient grain, cranberry, apricot, citrus and pear dressing

I VEGETARIAN, NUT FREE, DAIRY FREE

PASTA select one...

vegetable lasagna I VEGETARIAN, NUT FREE

gnocchi, basil pomodoro, zucchini, eggplant, mushroom I VEGAN, GLUTEN-FREE, NUT FREE

penne, creamy pesto I VEGETARIAN

MAIN select two...

roast beef striploin, red wine jus I DAIRY FREE, GLUTEN-FREE

herb and citrus marinated roast chicken supreme, thyme jus

I GLUTEN-FREE, NUT FREE, DAIRY FREE

beef bourguignon with caramelized pearl onions and cultivated mushrooms

I NUT FREE

rotisserie whole chicken with natural juices I GLUTEN-FREE, NUT FREE, DAIRY FREE

pineapple glazed pork loin I GLUTEN-FREE, NUT FREE, DAIRY FREE

dill crusted atlantic salmon, crème fraîche and wilted greens

I GLUTEN-FREE, NUT FREE

VEGETABLES + SIDES

market vegetables I VEGAN, GLUTEN-FREE, NUT FREE

vukon buttermilk mash I GLUTEN-FREE, NUT FREE

turmeric steeped jasmine rice I DAIRY FREE, GLUTEN-FREE

SWEET

assortment of squares

fruit salad

I VEGAN, GLUTEN-FREE, NUT FREE, DAIRY FREE















44 Hot Off The Grill

Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas Minimum 30 quests

APPETIZER select one...

Field lettuces with assorted garnishes & house vinaigrette

Romaine & arugula lettuce with shaved parmesan, croutons & lemon anchovy dressing

Red skin potato salad with grainy mustard whip

MAIN

Alberta AAA sirloin hamburgers

Grilled skinless chicken burger Cajun spice dusted

Black bean burger (Vegatarian)

Artisan bun

Bagged potato chips

Garnishes on burgers tomato, onion, dill pickle, lettuce & cheddar

Packaged mustard, ketchup, mayonnaise & relish

SWEET

Dark chocolate brownie

Wrapped large cookie

Fruit salad





(19) Children's Menu

Ages 2-10

APPETIZER select one...

raw, bite-sized seasonal vegetables with dip seasonal salad with fresh

vegetables & house dressing

MAIN select one...

chicken fingers, plum sauce & french fries $\,$

mini hamburger with french fries & condiments

smaller portion of the adult selected main

SWEET select one...

vanilla ice cream & cookie fresh fruit cup



BROOKSTREET HOTEL

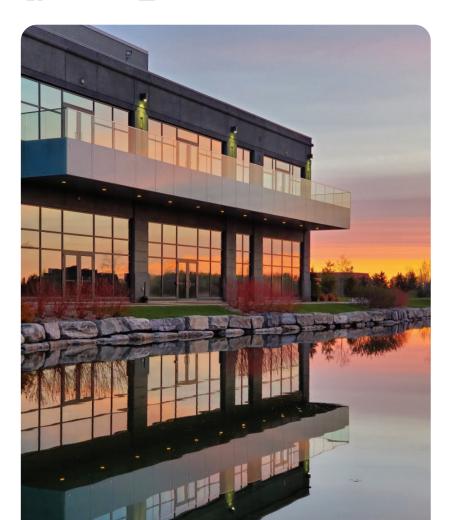
For bookings and enquires, please contact

613.271.3582

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THE MARSHES **GOLF CLUB**

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Prices and menu subject to change without notice Pages 5, 6, 7, 8 photography by Mitch Lenet Photography