

BROOKSTREET + THE MARSHES EVENTS



Grab & Go Breakfast

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

CONTINENTAL

14

fresh fruit
butter croissant



INSPIRATION

21

seasonal sliced fruit
low fat yoghurt
granola
apple & oatmeal muffin

BRIGHT

22

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® coffee & a selection of Teavana® teas
Minimum 20 guests*

DYNAMIC

25

fruit salad
butter croissants
country farm scrambled eggs with fine herbs

breakfast potatoes with caramelized onions
oven baked herbed tomato
sausage & bacon

ELITE

26

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

11

oatmeal cookie
 mini muffin
 regular or diet soft drinks

RESTORE

12

chips
 brookstreet mix

RECHARGE

16

granola, sliced almonds, dried fruit
 yoghurt
 banana bread

REFRESH

15

individual yoghurt
 fruit salad
 oatmeal cookie



GLUTEN-FREE ADDITIONS

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

Select one & add Vegan/Gluten free as needed

VEGAN + GLUTEN-FREE



field lettuces with assorted garnishes &
house vinaigrette
marinated portobello mushroom,
grilled asparagus, red onion, smoked
mustard, hummus
chocolate decadence



VEGAN



GLUTEN-FREE

38 *Hot Buffet Lunch*

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

Minimum 20 guests

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



VEGAN



VEGETARIAN



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 



VEGETARIAN

SOLO

19

crisp crudité with herbed dip

cherry tomato with soft bocconcini cheese

smoked salmon, dill cream cheese

mini quiche

moroccan chicken

DUO*8 pieces per guest*

31

| 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*

42

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 sauce

pear, chèvre & walnut skewer

smoked salmon, sesame, chiffonade, mimosa garnish

Reception

*Minimum 10 guests***FRESH***5 pieces per guest*

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

15

canadian cheeses with stone fruit, toasted pecans & french baguette



GLUTEN-FREE



VEGETARIAN



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

72 *Marché Style Event*

STAFFED STATIONS | 90 MIN DURATION

Minimum 50 guests

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

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 CRISPED 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

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



VEGAN



GLUTEN-FREE



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

58 *Dinner Buffet*

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

SOUP

chef soup creation

APPETIZER *select two...*

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

mixed greens with assorted garnishes and dressings

| VEGETARIAN

potato salad, cracked mustard seed, holland peppers

| GLUTEN-FREE, VEGETARIAN, NUT FREE, DAIRY FREE

cabbage slaw with shredded kale

| GLUTEN-FREE, VEGETARIAN

ancient grain, cranberry, apricot, citrus and pear dressing

| VEGETARIAN, NUT FREE, DAIRY FREE

PASTA *select one...*

vegetable lasagna

| VEGETARIAN, NUT FREE

gnocchi, basil pomodoro, zucchini, eggplant, mushroom

| VEGAN, GLUTEN-FREE, NUT FREE

penne, creamy pesto

| VEGETARIAN

MAIN *select two...*

roast beef striploin, red wine jus

| DAIRY FREE, GLUTEN-FREE

herb and citrus marinated roast chicken supreme, thyme jus

| GLUTEN-FREE, NUT FREE, DAIRY FREE

beef bourguignon with caramelized pearl onions and cultivated mushrooms

| NUT FREE

roisserie whole chicken with natural juices

| GLUTEN-FREE, NUT FREE, DAIRY FREE

pineapple glazed pork loin

| GLUTEN-FREE, NUT FREE, DAIRY FREE

dill crusted atlantic salmon, crème fraîche and wilted greens

| GLUTEN-FREE, NUT FREE

VEGETABLES + SIDES

market vegetables

| VEGAN, GLUTEN-FREE, NUT FREE

yukon buttermilk mash

| GLUTEN-FREE, NUT FREE

turmeric steeped jasmine rice

| DAIRY FREE, GLUTEN-FREE

SWEET

assortment of squares

fruit salad

| VEGAN, GLUTEN-FREE, NUT FREE, DAIRY FREE



VEGAN



GLUTEN-FREE



VEGETARIAN



NUT FREE



DAIRY FREE

10

44 *Hot Off The Grill*

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

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



VEGAN



GLUTEN-FREE

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
 or by email at events@brookstreet.com

525 Legget Drive, Ottawa ON K2K 2W2
www.brookstreet.com
 f /brookstreet @brookstreetott



THE MARSHES GOLF CLUB

For bookings and enquires, please contact
613.271.3370
 or toll free at 1-800-417-8555

320 Terry Fox Drive, Ottawa, ON K2K 3L1
www.marshesgolfclub.com
 f /marshesgolfclub @marshesgolfclub



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