



BROOKSTREET + THE MARSHES EVENTS

2023 EVENT MENU





Continental Breakfast

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

ON THE GO

\$23

seasonal fresh fruit
 Viennoiseries selection of fresh baked Danish and butter croissants
 individual yoghurt

INSPIRATION

seasonal sliced fruit and berries
 Viennoiseries selection of fresh baked Danish and butter croissants
 house baked muffins

\$26

individual yoghurt
 granola, berry compote, toasted almonds
 assorted breakfast cereals, 2% & skim milk

Hot Breakfast Buffet

Served with apple, orange or grapefruit juice, Starbucks® coffee & a selection of Teavana® teas
 Minimum 20 guests

DYNAMIC

\$31

fruit salad
 Viennoiseries selection of fresh baked Danish and butter croissants
 country farm scrambled eggs with fine herbs

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

ELITE

\$38

seasonal sliced fruit and berries
 Viennoiseries selection of fresh baked pains au chocolat, butter croissants, almond croissants
 individual yoghurt
 granola, berry compote, toasted almonds
 buttermilk pancakes, maple syrup
 scrambled eggs with chèvre and chive
 sausage & bacon

Breakfast Enhancements

ENHANCEMENTS

assorted breakfast cereals, 2% & skim milk	\$4.
smoked salmon, capers, red onion, bagels and cream cheese	\$11.
ham, roasted red pepper, caramelized onion and aged cheddar frittata	\$6.
banana berry smoothie	\$6.
hard-boiled eggs	\$3.
avocado toast station, whole wheat, rye, avocado, sliced heirloom tomato, sliced hard-boiled eggs	\$9.
waffles, chantilly cream, berry compote, maple syrup, chocolate sauce	\$8.
toast station, white, whole wheat and rye breads, butter, preserves, honey	\$5.



COFFEE BREAK DELECTABLE

fresh popped pop corn, house made seasoning shakers, ranch, gingerbread, sriracha, truffle salt	\$8./pp
kettle chips, sea salt, chive & calypso sauces	\$9./pp
cubed melon and pineapple, 6" bamboo skewers, chocolate sauce and honey almond yoghurt	\$11./pp
brookstreet mix- Praline peanut, sesame sticks, roasted almonds, pretzels	\$4./pp
assorted mini breakfast pastries	\$32./dz
assorted fresh muffins	\$45./dz
assorted cookies	\$48./dz
dark chocolate brownies	\$48./dz
lemon pound cake	\$28./dz
banana bread	\$42./dz
granola bars	\$32./dz
assorted whole fruit	\$2.50/ea
sliced fresh fruit and berries platter (serves 10)	\$50./ea
fruit flavoured yoghurts	\$3.50/ea

GLUTEN-FREE ADDITIONS

bagged popcorn	\$6./ea
gf chocolate chip cookies	\$7./ea
brownie	\$8./ea

Coffee Breaks

*Minimum 10 guests***COFFEE BREAK BEVERAGES**

freshly brewed Starbucks fair trade coffee	\$4.50/pp
selection of Teavana teas	\$4.50/pp
instant hot chocolate, with mini marshmallows	\$6./pp
assorted individual juices	\$4.50/pp
assorted regular and diet soft drinks	\$4.50/pp
assorted Gatorade	\$5.50/pp
brookstreet water bottle	\$3.50/pp
Perrier water, 330ml	\$4.50/pp
carafe of orange or grapefruit juice, 1L carafe	\$26./ea



\$36 *Working Lunch Buffet*

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

SOUP & SALAD

field lettuces with assorted
garnishes, house vinaigrette

daily soup creation with fresh rolls
and butter

SANDWICH STATION

assortment of wraps, artisan bread rolls, pullman loaf

mortadella, artisan ham, deli turkey, salami, havarti,
cheddar, lettuce, tomato, cucumber, cheddar,

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

SWEET

chef's selection

fruit salad





\$39 *Butty & Sarnie*

*Served with regular and diet soft drinks, freshly brewed Starbucks® coffee & Teavana® teas
Minimum 25 guests*

SOUP

daily soup creation with fresh rolls
and butter

SALADS

field lettuces with assorted
garnishes, house vinaigrette

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

pasta salad, cherry tomatoes, english
cucumber, arugula, chickpea, basils
and sundried tomato dressing

SWEET

assorted cookies
whole fruit

HANDHELDS *select three...*

| **TURKEY BAN'MI**

pickled carrots and onion, cucumber, Napa cabbage chili aioli, artisan bun

| **ROAST BEEF**

caramelized onion, cheddar cheese, arugula, horseradish aioli, artisan bun

| **MUFFULETTA**

artisan ham, mortadella, salami, giardiniera spread, arugula, havarti, flour tortilla

| **CHICKEN PESTO**

diced chicken, mozzarella cheese, baby spinach, pesto mayo, flour tortilla

| **ROASTED EGGPLANT**

purple eggplant, chickpea hummus, cucumber, vine ripened tomato, arugula
choice of wrap or gluten-free bread

| **CAPRESE**

vine ripened tomato, Fior de Latte, arugula, balsamic reduction, pesto mayo, artisan bun
gluten-free by request

| **PORTOBELLO**

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

| **WHITE BEAN SALAD SANDWICH**

cannellini, dijon, apple cider, celery, red pepper



Hot Buffet Lunch

Served with regular and diet soft drinks, freshly brewed Starbucks® coffee & Teavana® teas

Minimum 25 guests

MOTION

\$44

| SOUP

roast root vegetable soup
rolls & butter

| APPETIZERS

mixed green salad, shaved fennel, dried stone fruit, olive oil and lemon dressing
arugula, ancient grain, cranberry, apricot, black cherry & dijon emulsion

| MAIN

jerk spiced boneless chicken thighs
ginger beef
vegan chick pea curry
lemon grass scented jasmine rice
steamed market vegetables

| DESSERT

baked apple croustade
diced fruit with cinnamon and maple

STRATEGY

\$44

| SOUP

butternut squash soup
rolls & butter

| APPETIZERS

field lettuces with assorted garnishes, house vinaigrette
beet salad, roast and pickled beets, arugula, toasted walnuts

| MAIN

gnocchi, roast tomato soymilk cream
herb and citrus marinated roast chicken, thyme jus
bourguignonne, red wine braised locally raised beef, mushrooms and pearl onions
buttermilk whipped potato
market vegetables

| DESSERT

blueberry crumble
honey and poppy seed fruit salad

LEADER

\$50

| SOUP

fire roasted tomato soup
rolls & butter

| APPETIZERS

build your own italian salad
crisp romaine lettuce, cherry tomato, red onion, black olive, crouton, shaved parmesan, sundried tomato dressing, classic caesar dressing, balsamic and olive oil
Select greens, tomato, basil, mini bocconcini, balsamic dressing
orzo, sundried tomato, kalamata olive, basil

| MAIN

parmesan chicken with roast garlic cream
dill and honey mustard salmon, wilted greens
herb roast potatoes
market vegetables
gnocchi, basil pomodoro, roast mushroom

| DESSERT

tiramisu
diced fruit with mint and basil

\$46 *The Grill*

*Served with regular and diet soft drinks, freshly brewed Starbucks® coffee & a selection of Teavana® teas
Minimum 25 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

artisan buns including gluten free

bagged potato chips

garnish selection: tomato, onion, dill pickle, lettuce & cheddar, mustard,

ketchup, mayonnaise & relish

SWEET

dark chocolate brownie

cookies

fruit salad

SWITCH YOUR SOUP

\$3

roast root vegetable soup

fire roasted tomato soup

butternut squash soup

potato and leek

roasted red pepper

corn chowder with bacon and green onion

**Applicable to all lunches*



SOLO

price per dozen

\$42

- smoked salmon, dill cream cheese
- mini quiche
- moroccan chicken
- spanakopita

**FRESH GLUTEN-FREE
VEGETARIAN**

price per dozen

\$42

- caprese, tear drop tomato, soft bocconcini, basil, milanese olive oil, flake sea salt
- compressed triple sec watermelon, feta, apple infused aged balsamic, micro herbs
- pear with chèvre and walnut
- crisp crudité with herbed dip

CHEF INSPIRED

price per dozen

\$52

- ceviche, bay scallop, tomato, peppers, lime
- game terrine, cornichon, wild blueberry, crostini
- compressed honeydew, skewered marinated honeydew, soft mozzarella, prosciutto
- matane shrimp, chopped greens, dill and Greek yogurt vinaigrette
- spiced lamb kofta, citrus and mint yogurt
- thai chicken satay, coconut peanut sauce
- house cured salmon, soy ginger glaze, caper, brown butter mayo

CHEF SELECTION CANAPE

- 3 piece per guest – \$9.50*
- 5 piece per guest – \$18.50*

Canapé Reception

Minimum of 2 dozen per selection

CLASSICS

price per dozen

\$46

- smoked salmon, mousseline, caper, cucumber round
- vegetable spring roll with chili plum sauce
- shrimp salad, cucumber, wasabi aioli, chive
- beef tartare, hand cut prime rib, capers, smoked ancho
- vegetable samosa, mango chutney





CHILLED STATIONS

GARDEN SALAD

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

ANTIPASTO

sliced chorizo, dried salami, Manchego, fresh Mozzarella, roasted red pepper, citrus artichoke, pickled eggplant, spiced olives, grilled asparagus, crostini

CEVICHE

bay scallop, tomato, peppers, lime

COTTONWOOD SALAD

black bean, Quinoa, corn and avocado, chili lime dressing

HOT STATIONS

AAA STRIPLOIN

sliced oven roasted & served with artisan mustards, creamed horseradish, warm rolls

SALMON

jasmine rice, coconut, ginger & lemongrass reduction

SOUTHERN FRIED CHICKEN

boneless popcorn style chicken morsels, maple hot sauce

POUTINE

shoe string fries, gravy, shredded cheese and Quebec cheese curds

GNOCCHI

pumpkin, coconut milk, nutritional yeast

\$78 *Stationed Buffet Dinner Events*

MARCHE

*Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas
Minimum 75 guests*

SWEET STATIONS

MINI DOUGHNUTS

chocolate dipping sauce

CUBED FRUIT

cubed melon and pineapple, 6" bamboo skewers, chocolate and maple almond yoghurt dipping sauces



\$89 *Stationed Events*

NETWORK

*Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas
Minimum 75 guests*

BRITISH COLUMBIA

sushi three ways (3 pc per person), served with traditional condiments - fireweed honey and soy glazed salmon

ALBERTA

herb and garlic crusted sirloin roast, artisanal mustards, crusty rolls, horseradish cream - roast potato, vegetable medley

ONTARIO

assorted sausages: bratwurst, debrecener, bierwurst, sauerkraut, artisanal mustards - potato salad

QUEBEC

montreal style smoked meat - sliced smoked brisket, rye bread, ball park mustard and dill pickles, thousand island, sauerkraut

CALIFORNIA

diy cobb salad station - mixed greens, hard cooked egg, diced chicken, chopped bacon, avocado, crumbled blue cheese - red wine dressing and ranch dressing

TEXAS

rotisserie style chicken, cowboy coffee - BBQ sauce - coleslaw - vegan texas style chili - cheddar, sour cream, green onions

SWEET

nanaimo bars
apple croustade
pudding chomeur
vegan brownie

ENHANCEMENTS

INDIVIDUAL MAC & CHEESE \$8./PP

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

CHEESE DISPLAY \$17./PP

blue, camembert, brie, aged cheddar, gouda, chèvre, and oka, port wine figs, tipsy apricots, red onion marmalade, candied pecans, crostini, baguette, assorted crackers

CHARCUTERIE \$25./PP

mortadella, sliced chorizo, artisan ham, salami, prosciutto, saucisson sec, herb tossed bocconcini, roasted red pepper, citrus artichoke, melon, pickled eggplant, spiced olives, grilled asparagus, crostini, sliced baguette, grissini, honey pear compote

PASTA BUFFET \$21./PP

penne and fusilli pasta, roast garlic cream sauce, marinara sauce, bolognaise sauce, grated parmesan

SHISO DUSTED BAKED SALMON \$225. PER SIDE

Serves approx. 20 people

dill remoulade, ancient grain pilaf

CONFIT DUCK BAO \$54./DZ

rouge mont apple barbeque sauce, steam bun, coriander

CHILLED SHRIMP DISPLAY \$48./DZ

16/20 cold-water shrimp with old bay remoulade and classic cocktail sauce

STREET TACO STATION \$23./PP

soft taco shells, guacamole, pico de gallo, napa cabbage slaw, salsa, sour cream, corn salsa, cilantro crema, spiced ground beef, shredded chicken

CLASSIC SLIDER \$42./DZ

mini angus burger with bacon and cheddar

ULTIMATE SLIDER \$42./DZ

mini angus burger with brie and caramelized onion

TEXAN SLIDER \$46./DZ

pulled pork shoulder, chipotle BBQ sauce, asiago & cabbage slaw

POUTINE STATION \$12./PP

shoe string fries, gravy, shredded cheese and quebec cheese curds

TRUFFLE POMMES FRITES \$12./PP

skinny fries, grated parmesan, white truffle oil

Enhancements

ANIMATION STATIONS

PAN SEARED SCALLOPS \$61./DZ

brown butter seared 10/20 scallops, emmental potato whip, roast garlic cream

PASTA STATION \$28./PP

penne and fusilli pasta, roast garlic cream sauce, marinara sauce, bolognaise sauce
garnishes: mushrooms, onions, garlic, chili, olives, bacon and parmesan

CARVING STATION \$645. EACH

Serves approx. 30 people

herb and garlic crusted sirloin roast, artisanal mustards, crusty rolls, horseradish cream



SOUP *select one...*

fire roasted tomato soup
 butternut squash soup
 roast root vegetable soup

APPETIZER *select two...*

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

mixed greens with assorted garnishes and
 dressings

potato salad, cracked mustard seed, holland
 peppers

cabbage slaw with shredded kale

ancient grain, cranberry, apricot, citrus and
 pear dressing

crisp romaine lettuce, cherry tomato, red
 onion, black olive, crouton, parmesan, Herb
 dressing

select greens, tomato, basil, mini bocconcini,
 balsamic dressing

orzo, sundried tomato, kalamata olive, basil

fusilli, cherry tomatoes, english cucumber,
 arugula, chickpea, basil and sundried tomato
 dressing

***ADD A THIRD SALAD – \$6.00 PER PERSON**

PASTA *select one...*

vegetable lasagna

gnocchi, basil pomodoro, zucchini, eggplant,
 mushroom

penne, creamy pesto

baked mostaccioli, roast garlic, Italian
 sausage and ricotta

baked ziti, roasted red pepper and zucchini

***ADD A SECOND PASTA – \$9.00 PER PERSON**

MAIN *select two...*

roast beef striploin, red wine jus

beef bourguignon with caramelized pearl
 onions & cultivated mushrooms

herb & citrus marinated roast chicken,
 thyme jus

teriyaki style baked boneless chicken breast

roisserie whole chicken with natural juices

pineapple glazed pork loin

dill crusted atlantic salmon, crème fraîche
 & wilted greens

maple & soy glazes salmon, spinach &
 sesame flash

***ADD A THIRD CHOICE – \$11.00 PER
 PERSON**

\$58 *Dinner Buffet*

Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas | Minimum 25 guests

VEGETABLES + SIDES

market vegetables
 herb roasted potatoes
 lemongrass steeped jasmine rice

SWEET

assorted cookies
 mini doughnuts
 blueberry crumble
 fruit salad





Plated Dinner

Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas | Minimum 25 guests

SOUP *select one...*

mushroom purée with roasted garlic & scallions

roasted root vegetables

butternut squash toasted pumpkin seeds

roasted red pepper and tomato, crème fraîche and 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 \$53. 4 course \$62.

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

| PAN SEARED SALMON

3 course \$56. 4 course \$62.

dill crushed new potatoes, seasonal vegetables, sauce bercy

| ANGUS STRIP LOIN

3 course \$56. 4 course \$62.

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

| ROAST RIB EYE

3 course \$59. 4 course \$65.

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

| STEAK & SHRIMP DUO

3 course \$66. 4 course \$72.

black angus dry aged strip loin & 3 piece shrimp skewer, buttermilk whipped potato, seasonal vegetables & merlot sauce

**highest price main course plated dinner*

SWEET *select one...*

tiramisu

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

chocolate pot au crème, chocolate sponge, ganache, strawberry and mint salad

inverted cold set cheesecake, berry toss, toasted graham crumbs, fruit compote

vanilla bean crème brûlée, fresh seasonal berries – *additional \$4.50*
maximum 150 guests

VEGAN + GLUTEN-FREE

select one...

RATATOUILLE TIAN

Marinated roast Portobello, zucchini, roast Holland peppers, grilled tofu, balsamic glaze

GNOCCHI

Roast vegetables, crisp onion, blistered cherry tomato, roasted red pepper sauce, olive dust

\$26 *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 with plum sauce &
french fries

mini hamburger with french fries &
condiments

smaller portion of the adult selected
main course

SWEET *select one...*

vanilla ice cream with 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

 /brookstreet  @brookstreetott



THE MARSHES GOLF CLUB

For bookings and enquires, please contact

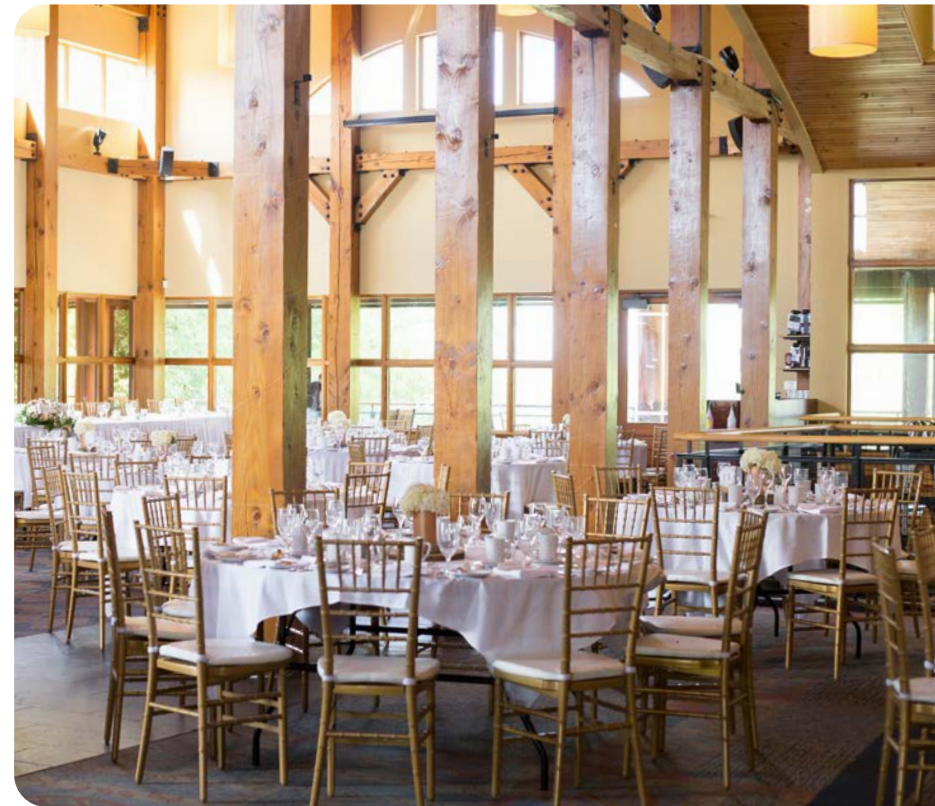
613.271.3370

or toll free at 1-800-417-8555

320 Terry Fox Drive, Ottawa, ON K2K 3L1

www.marshesgolfclub.com

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*Prices and menu subject to change without notice
Pages 5, 7, 9, 10, 11 photography by Mitch Lenet Photography*