



brookstreet  
work · play · getaway



THE MARSHES  
GOLF CLUB • OTTAWA

# Weddings 2026



Package valid until December 31, 2026

@ Rachel Justa Photography

# Your Big Day

## **Congratulations on your engagement!**

We're so delighted for you both and can't wait to help bring your wedding vision to life.

At the Brookstreet Hotel and The Marshes Golf Club, we believe your wedding should feel like you – effortless, joyful, and full of genuine moments. Whether you're drawn to the natural beauty of The Marshes or the modern elegance of Brookstreet, each space offers a stunning backdrop for your day.

Our team takes pride in the details – the little touches that turn a celebration into something truly personal. From your first visit to the final dance, we're here to make sure every moment feels seamless, meaningful, and unforgettable.





# Our Package

## Our Wedding Package - How It Works

We've designed our wedding packages to be flexible and easy to personalize, allowing you to create a celebration that reflects your style and taste. Here's how to get started:

### Step 1 : Cocktail Hour

Begin by selecting your choice of 3 canapes for your cocktail hour (portioned at 3pc per person).

### Step 2 : Bar Options & Dinner Wine

We offer three bar options: host bar, ticket bar, and cash bar. Drink selections can be made from our Host Bar or Non-Alcoholic Drink Menus. All bar sales are based on consumption – meaning you only pay for what is actually consumed.

To enhance your dinner experience, our team would be happy to help you choose wine or non-alcoholic options that pair beautifully with your meal. Beverage menus are available upon request.

### Step 3 : Select Your Dinner Style

Decide between a *plated* dinner or *buffet-style* meal.

- **Plated Dinner** - offered as either a *three-course* or *four-course* menu.
  - Three-Course Dinner: Choice of **soup OR salad, main course, and dessert.**
  - Four-Course Dinner: Includes **soup, salad, main course, dessert.**
- **Buffet Dinner** - A beautifully presented selection from our buffet offerings.

### Step 4 : Add a Late-Night Option

Keep the celebration going with our popular late-night offerings. We recommend selecting for 75%-80% of your guest list - however, it all depends on your group.

### Step 5 : Finalize the Details

Once you've confirmed your wedding with us, you'll be paired with one of our experienced Event Managers who will guide you through the planning process – from timelines and menu selections to floor plans and final touches.

Your final food and beverage selections are due **one month prior** to your wedding date, and our team will ensure everything is perfectly coordinated so you can relax and enjoy your celebration.



## RECEPTION ROOM

- Complimentary reception room upon meeting the food and beverage minimum spend
- Tables with white linens and white napkins
- Brookstreet banquet chairs / Ironstone black chairs
- China, flatware, and glassware for each place settings
- Tealights and table numbers to accompany your centerpieces
- Head table risers, podium with a microphone, dance floor, and an easel for your seating chart
- Cake table, entrance table, gift table, etc.

## FOOD & DRINK

- Choice of 3 passed canapés for your pre-dinner reception
- Choice of plated or buffet dinner
- Cutting of host provided wedding cake served buffet style along with freshly brewed Starbucks coffee and Teavana teas
- Licensed bartender(s)
- Serving staff

## STAY

- Complimentary upgraded guestroom for the newlyweds the night of the wedding
- Complimentary breakfast for the two newlyweds the following morning in our Perspectives restaurant or the Marshes Ironstone Sunday brunch
- A preferred guest room rate for guests booking under your wedding block
- Complimentary parking for all guests
- Complimentary shuttle for Marshes weddings from the hotel to the golf course

## BEFORE THE WEDDING

- Experienced event manager to assist with pre-wedding planning
- Complimentary menu tasting for two  
\*available for the plated dinner option only
- Final details meeting to review event orders and floorplan created by your event manager



# Pre-Dinner Reception

## PASSED CANAPÉS

SELECT THREE

PORTIONED AT 3 PIECES PER PERSON

Mini quiche, lorraine and florentine, short pastry filled with ham, cheese, spinach

Oven blistered tomato, olive tapenade, basil almond puree, edible spoon (Vegan)

Smoked salmon mousse & caper on mini marble rye bread

Spinach & cheese kababs, tamarind sauce (V)

Vegetable spring roll with chili plum sauce (V)

Spanakopita, phyllo pastry filled with spinach, feta, ricotta (V)

Compressed honeydew, skewered marinated honeydew, soft mozzarella, prosciutto (GF)

Cucumber, hummus, pickled beets, XV olive oil (Vegan, GF)

Crisp crudité with herbed dip (V, GF)

Spinach & tofu samosa, sweet & spicy sauce (V)

### ADD ADDITIONAL CANAPÉS

from the options above

\$50 per dozen  
(minimum two dozen)



# Beverages

## BAR OPTIONS

ALCOHOLIC AND NON-ALCOHOLIC BARS AVAILABLE

### Host Bar by Consumption

Drinks will be available to guests based on a set maximum bar limit before gratuities and taxes, previously agreed upon. If the maximum you set is not met during your event, you will only be charged for what is actual consumed by your guests.

Restrictions can be made as to what items are allowed to be ordered under the host bar.

### Ticket Bar by Consumption

Drink tickets are provided to each of your guests, with cash bar service available once their tickets have been used.

We typically estimate \$10 per drink ticket, though this may vary depending on bar restrictions and drink options selected.

Restrictions can be made as to what items are allowed to be ordered under the host bar.

### Cash Bar

Guests can use cash, debit or credit to purchase drinks at our fully stocked bar.

Note: Cash bar sales do not go towards meeting the food and beverage minimum.

## DINNER WINE & BEVERAGES

Complete your dinner experience with our selection of wines or non-alcoholic beverages.

Wine can be poured or bottles can be placed on tables. Charged based on consumption.

HOUSE WINE by the bottle \$40

Peller Estates Pinot Grigio

Peller Estates Cabernet Merlot

SPARKLING & ROSE by the bottle

Terre Gaie, Prosecco, Italy - \$58

Trius, Rose, Niagara, Canada, VQA - \$56

DELUXE WHITE WINE by the bottle \$55

Ruffino, Pinot Grigio, Italy

Trius, Sauvignon Blanc, Niagara, Canada, VQA

Wayne Gretzky No. 99, Riesling, Niagara, Canada, VQA

Les Jamelles Chardonnay, Languedoc, France

Villa Maria, Sauvignon Blanc, Marlborough, New Zealand

Peller Estates, Riesling, Canada, VQA

DELUXE RED WINE by the bottle \$55

Wayne Gretzky No. 99, Merlot, Niagara, Canada, VQA

Frescobaldi, Castiglioni, Chianti, Italy

Trius Distinction Cabernet Sauvignon, Niagara, Canada, VQA

Septima, Malbec, Argentina

Oyster Bay, Pinot Noir, Marlborough, New Zealand

Peller Estates, Baco Noir, Canada, VQA

### NON-ALCOHOLIC ALTERNATIVES

CARAFES OF JUICE - 1L for \$26 each

Fruit Punch / Apple / Orange / Grapefruit

PUNCH STATIONS - \$150 per 50 glasses

fruit punch / seasonal punch

\*Product and pricing is subject to change

# Plated Dinner

Minimum 75 guests

Served with freshly brewed Starbucks coffee & selection of Teavana teas  
Meal includes fresh rolls and butter

\*Host provided place cards with meal identifiers required

## SOUP

### SELECT ONE FOR THE ENTIRE GROUP

- Roasted mushroom & scallions (GF)
- Sweet potato and apple (V, GF)
- Butternut squash, toasted pumpkin seeds (GF)
- Fire roasted pepper soup, herb oil, crème fraîche (GF)

## SALAD

### SELECT ONE FOR THE ENTIRE GROUP

Shaved fennel, chicory, strawberry, mandarin, radish, toasted almond, Mrs. McGarrigle's creamy champagne mustard dressing (Vegan)

Mixed green salad with candied pecans, pear, dried cranberries, blood orange dressing (V, GF)

Butter greens, acidulated celery, crimson grape, blue cheese crumble, walnut, apple vinaigrette (V, GF)

Spinach, baby lettuce, compressed watermelon, crumbled feta, blue berry, pecans, balsamic dressing (V, GF)

## SWEETS

### SELECT ONE FOR THE ENTIRE GROUP

Tiramisu  
Coffee soaked ladyfingers, mascarpone cream, cocoa powder, coffee gel, strawberry

Berry Cheesecake  
Graham cracker, creamy cheesecake, berry gel, white chocolate, compressed berries

Chocolate Mousse Cake  
Layers of white, milk and dark chocolate on a brownie base, chocolate glaze and elderflower berry salad

Crème Brûlée  
Maple infused, elderflower berry salad, shortbread cookie

## ADDITIONAL PASTA COURSE

Pasta all 'Arrabbiata  
Penne, roast tomato, basil and parmesan (v)  
\$16.00 per guest

Rigatoni ai Funghi  
Mushroom ragout, cream and parmesan (v)  
\$18.00 per guest

## MAINS

### SELECT MAX OF TWO

(WHEN OFFERING A CHOICE MENU, THE HIGHEST PACKAGE PRICE WILL APPLY)

Chicken supreme  
buttermilk whipped yellow flesh potato, red wine jus & seasonal vegetables

**3 course \$ 98.00**  
**4 course \$ 112.00**

Pan seared salmon  
cilantro-parsley & panko crust, honey and Pommery crushed potatoes, sauce bercy & seasonal vegetables

**3 course \$ 99.00**  
**4 course \$ 113.00**

Short rib  
braised beef short rib, roasted garlic Yukon puree, bordelaise sauce & seasonal vegetables

**3 course \$ 115.00**  
**4 course \$ 129.00**

AAA Angus striploin medallion  
roast mushroom, dauphinoise potato, sauce bourguignonne & seasonal vegetables

**3 course \$ 118.00**  
**4 course \$ 132.00**

Steak & Shrimp  
6oz AAA Angus strip loin medallion & 2 pan seared jumbo shrimp, garlic & herb hotel butter, buttermilk whipped potato, merlot sauce & seasonal vegetables

**3 course \$ 126.00**  
**4 course \$ 140.00**

Switch to 4oz beef tenderloin an additional \$6.

\*All main course selections can be gluten free with minor modifications

## VEGETARIAN/VEGAN MAINS

### SELECT ONE

Gnocchi with roast vegetables, crisp onion, blistered cherry tomato, roasted red pepper sauce, olive dust (Vegan, GF)

**3 course \$ 98.00**  
**4 course \$ 112.00**

Thai coconut and chickpea curry (Vegan, GF)

**3 course \$ 98.00**  
**4 course \$ 112.00**

# Buffet Dinner

Minimum 75 guests

**\$136.00 per person**

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

## SOUP

### SELECT ONE

INCLUDES FRESH ROLLS AND BUTTER

Fire roasted tomato soup (GF)

Butternut squash soup (GF)

Roast root vegetable soup (GF)

## APPETIZERS

### SELECT THREE

ADD A FOURTH SALAD FOR \$5 PER PERSON

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

Mixed greens with assorted garnishes and dressings (Vegan)

Potato salad, cracked mustard seed, Holland peppers (V, GF)

Ancient grain, cranberry, apricot, citrus and pear dressing (V, GF)

Crisp romaine lettuce, cherry tomato, red onion, black olive, crouton, parmesan, Herb dressing (V)

Select greens, tomato, basil, mini bocconcini, balsamic dressing (V)

Orzo, sundried tomato, kalamata olive, basil (V)

Fusilli, cherry tomatoes, English cucumber, arugula, chickpea, basil and sundried tomato dressing

## PASTA

### SELECT ONE

ADD A SECOND PASTA FOR \$7 PER PERSON

Vegetable lasagna (V)

Gnocchi, basil Pomodoro, zucchini, eggplant, mushroom (Vegan, GF)

Penne, creamy pesto (V)

Baked penne, roast garlic, artichoke, spinach, sundried tomato, ricotta (V)

Baked Ziti, roasted red pepper, zucchini (V)

## MAINS

### SELECT MAX OF TWO

ADD THIRD CHOICE FOR \$9 PER PERSON

Roast beef striploin, red wine jus (GF)

Beef Bourguignon with caramelized pearl onions, cultivated mushrooms

Teriyaki style baked boneless chicken breast

Rotisserie style chicken, thyme jus (GF)

Pineapple glazed pork loin (GF)

Dill crusted Atlantic salmon, crème fraîche, wilted greens (GF)

Maple and Soy glazed salmon, spinach, sesame flash

Chana Masala, chickpea curry (V)

## STARCHY SIDES

SELECT TWO

Buttermilk whipped potato

Garlic and cracked pepper roasted potatoes

Lemongrass steeped jasmine rice

Citrus and olive oil crushed new potato

Cilantro and lime rice

## SEASONAL VEGETABLES

## SWEET TABLE

Assorted cookies & squares

Chocolate cake with berry coulis

Blueberry crumble (Vegan)

Fruit salad (Vegan, GF)



# Children's Menu

**\$28.00 per child**

**Ages 2-10**

---

## CHILDREN'S PLATED DINNER

### APPETIZERS

SELECT ONE

Raw, bite-sized seasonal vegetables with dip (V, GF)

Seasonal salad with fresh vegetables & house dressing (V, GF)

### MAIN COURSE

SELECT ONE

Chicken fingers with plum sauce & french fries

Mini hamburger with french fries & condiments

Kids pasta, butter & parmesan cheese

Smaller portion of the adult selected main course

### SWEETS

SELECT ONE

Vanilla ice cream with cookie (V)

Fresh fruit cup (GF, Vegan)

---

## CHILDREN'S BUFFET DINNER

Children's sized portion of the same buffet selected for the adults



# Late Night Reception

Minimum 25 guests per selection

\*Options below can be selected for both *pre-dinner* and/or *late night* reception.

## CHEESE BOARD \$18.00 PER GUEST

Selection of 5 locally sourced cheeses to include a soft, semi-soft, hard and blue, port wine figs, tipsy apricots, red onion marmalade, candied pecans, crostini, baguette, assorted crackers

## CHARCUTERIE \$18.00 PER GUEST

Mortadella, chorizo, artisan ham, salami, prosciutto, roasted red pepper, citrus artichoke, melon, pickled eggplant, spiced olives, grilled vegetables, crostini, sliced baguette, seasonal chutney

## CRUDITÉ \$12.00 PER GUEST

Carrots, celery, bell pepper, English cucumber, cherry tomato, house herb dip

## MEDITERRANEAN MEZZE PLATTER \$16.00 PER GUEST

Hummus, Tzatziki, tomato, cucumber, bell peppers, Kalamata olives, eggplant, pita

## PIZZA \$36.00 EACH

Hand pulled 12-slice cheese pizza (V)

## FRUIT PLATTER \$8.00 PER GUEST

Sliced fresh fruit & berries (Vegan, GF)

## SOUTHERN FRIED CHICKEN BITES \$35.00 PER POUND

Boneless two-bite chicken morsels, maple hot sauce or Korean BBQ sauce

## CHILLED SHRIMP DISPLAY \$57.00 PER DOZEN

(MINIMUM 4 DOZEN)

16/20 cold-water shrimp with Old Bay remoulade and classic cocktail sauce (GF)

## SOFT TACO STATION \$22.00 PER GUEST

Guacamole, pico de gallo, Napa cabbage slaw, salsa, sour cream, corn salsa, cilantro crema, spiced ground beef, shredded chicken, shredded cheddar cheese

## VEGETARIAN TEXAS-STYLE CHILI \$18.00 PER GUEST

Cheddar cheese, sour cream, green onions (V)

## CLASSIC SLIDER \$56.00 PER DOZEN

(MINIMUM 4 DOZEN)

Mini Angus burger with bacon and cheddar

## POUTINE \$12.00 PER GUEST

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

## TRUFFLE POMMES FRITES \$12.00 PER GUEST

Skinny fries, grated parmesan, white truffle oil

## ROAST SWEET POTATO \$10.00 PER GUEST

Charred onion, citrus oil (Vegan)

## MAC & CHEESE \$11.00 PER GUEST

Cheddar cheese sauce, green onion, toasted breadcrumbs, and grated parmesan

## PASTA BAR \$20.00 PER GUEST

Penne or fusilli, roast garlic cream sauce, marinara sauce & rose sauce

Garnishes: chili flakes, parmesan

# Wedding Venues

## NEWBRIDGE BALLROOM

**Max. 350 guests**

A modern ballroom that opens up to a large foyer lined with windows and a balcony overlooking The Marshes Golf Course.



## GRAND SCHEME BALLROOM

**Max. 200 guests**

An elegant ballroom with a spacious foyer area that's perfect for a pre-dinner reception.



## CELTIC BALLROOM

**Max. 100 guests**

A stylish space with a large foyer and a patio overlooking the pond and golf course.



## OUTDOOR PAVILION (CEREMONY LOCATION)

\*ADDITIONAL FEE

**Max. 350 guests**  
**(Seated theatre style)**

The perfect place for an outdoor ceremony featuring classic white garden chairs and aisle runner.



# Wedding Venues

## IRONSTONE GRILL

**Max. 120 guests**

A rich, open and warm atmosphere and a view overlooking the golf course.



## THE MARSHES OUTDOOR CEREMONY SITE

\*ADDITIONAL FEE

**Max. 120 guests**

Serene outdoor ceremony surrounded by panoramic views of the Marshes golf course



# Preferred Vendors

## DJS:

Quality Entertainment  
[qualityentertainment.ca](http://qualityentertainment.ca)

Momentum Music Entertainment  
[djmomentum.ca](http://djmomentum.ca)

Midnight Music  
[midnightmusic.ca](http://midnightmusic.ca)

DJ Terry Tunes  
[DjTerryTunes@gmail.com](mailto:DjTerryTunes@gmail.com)

DJ Unisson  
[Unisson.dj@gmail.com](mailto:Unisson.dj@gmail.com)

---

## MUSICIANS:

Hunks & Punks  
[HunksandPunks.com](http://HunksandPunks.com)

Luxe Duo  
[luxeduo.com](http://luxeduo.com)

Sax Appeal  
[saxappeal.ca](http://saxappeal.ca)

---

## OFFICIANTS:

All Seasons Weddings  
[allseasonsweddings.com](http://allseasonsweddings.com)

Exceptional Ceremonies  
[exceptionalceremonies.com](http://exceptionalceremonies.com)

---

## TRANSPORTATION:

Millennium Limousine Service  
[millenniumlimousines.com](http://millenniumlimousines.com)

East Coast Limos  
[eastcoastlimos.ca](http://eastcoastlimos.ca)

Roxborough Bus Lines Ltd  
[roxboroughbus.com](http://roxboroughbus.com)

---

## PHOTO BOOTH:

LexiBooth  
[lexiphotobooth.com](http://lexiphotobooth.com)

MDRN  
[mdrnphotoboothcompany.com](http://mdrnphotoboothcompany.com)

---

## STATIONARY:

Daisy Designs  
[daisydesigns.ca](http://daisydesigns.ca)

## FLORISTS:

Sage Designs  
[sagedesigns.ca](http://sagedesigns.ca)

Beaudry Flowers  
[beaudryflowers.ca](http://beaudryflowers.ca)

W Flowers  
[wflowersottawa.com](http://wflowersottawa.com)

Plenty of Pretty – Faux Florals  
[Instagram.com/plentyofprettyottawa](http://Instagram.com/plentyofprettyottawa)

Flower essence  
[floweressence.ca](http://floweressence.ca)

---

## DÉCOR:

Mastermind Event Rental  
[mmecanada.com](http://mmecanada.com)

Sizzle with decor  
[Sizzewithdecor.com](http://Sizzewithdecor.com)

All in One Events  
[allinoneevents.ca](http://allinoneevents.ca)

Rustic Engagements  
[rusticengagementsevents.com](http://rusticengagementsevents.com)

Avant-Garde Designs  
[avant-gardedesigns.com](http://avant-gardedesigns.com)

Elegant Celebrations  
[elegantcelebrationsevents.ca](http://elegantcelebrationsevents.ca)

Ottawa Dance Floors – Vinyl dance floor covers  
[ottawadancefloors.com](http://ottawadancefloors.com)

---

## MAKE-UP & HAIR:

Caroline Sara Rose makeup  
[csrcmakeupinc.ca](http://csrcmakeupinc.ca)

Bombshell Hair Design  
[bombshellhairdesign.ca](http://bombshellhairdesign.ca)

Al Fortier  
[alfortier.com](http://alfortier.com)

---

## VIDEOGRAPHY:

Films by Jeremy  
[jeremyfbaxter.myportfolio.com](http://jeremyfbaxter.myportfolio.com)

Grey loft  
[greyloftstudio.ca](http://greyloftstudio.ca)

---

## PLANNERS:

Crimson & Ivy Weddings, Jasmine Leese  
[crimsonandivyweddings.com](http://crimsonandivyweddings.com)

Julie & Co.  
[julieandco.ca](http://julieandco.ca)

Gloss Events & Decor  
[glossdecor.ca](http://glossdecor.ca)

Sinclair & Co.  
[sinclairandcodesign.com](http://sinclairandcodesign.com)

---

## SWEETS:

Jules Cakes  
[julescakess.com](http://julescakess.com)

Mavericks Donuts  
[mavericksdonuts.com](http://mavericksdonuts.com)

Girl with the most cakes  
[thegirlwiththemostcake.com](http://thegirlwiththemostcake.com)

Valentina Sweets  
[Valentinasweets.com](http://Valentinasweets.com)

---

## PHOTOGRAPHY:

Mitch Lenet  
[mitchlenetweddings.com](http://mitchlenetweddings.com)

Rubicon Photography  
[rubiconphotography.com](http://rubiconphotography.com)

Bryan Jones Photography & Videography  
[bryanphotovideo.com](http://bryanphotovideo.com)

Kathi Robertson Weddings  
[kathirobertsonweddings.com](http://kathirobertsonweddings.com)

U&I Photography  
[uandiphoto.com](http://uandiphoto.com)

Samantha Danis  
[samanthadanis.com](http://samanthadanis.com)

Rachael Justa Photography  
[rachaeljustaphotography.com](http://rachaeljustaphotography.com)

Palm Tree Studio  
[palmtreestudio.ca](http://palmtreestudio.ca)

Calm & Collective  
[calmxcollective.com](http://calmxcollective.com)

---

## DENTAL:

MYsmile Dental  
[MYsmile.ca](http://MYsmile.ca)



# Enhance your wedding

ASK YOUR EVENT MANGER ABOUT YOUR OPTIONS!



## REHEARSAL DINNERS, BRUNCHES & BREAKFASTS

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



## PRE-WEDDING PAMPERING

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 full spa menu visit [www.aunaturespa.com](http://www.aunaturespa.com).

## MAKE IT A WEEKEND FOR YOUR GUESTS

There is so much to choose from at Brookstreet & The Marshes. 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!



# Contact Us

## **BROOKSTREET HOTEL**

525 LEGGET DRIVE  
OTTAWA ON K2K 2W2

[www.brookstreet.com](http://www.brookstreet.com)

## **THE MARSHES GOLF CLUB**

320 TERRY FOX DRIVE  
OTTAWA ON K2K 3L1

[www.marshesgolfclub.com](http://www.marshesgolfclub.com)

For bookings and inquires, please call  
613.271.3582 or email [events@brookstreet.com](mailto:events@brookstreet.com)

\*PRICES AND MENU SUBJECT TO CHANGE WITHOUT NOTICE

