



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 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



PASSED CANAPÉS

SELECT THREE

PORTIONED AT 3 PIECES PER PERSON

Mini quiche, Loraine and Florentine, short pastry filled with ham, cheese, spinach

Oven blistered tomato, olive tapenade, basil almond pure, 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 and 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

NON-ALCOHOLIC ALTERNATIVE

*Can be placed on tables

CARAFES OF JUICE - 1L for \$26 each

Fruit Punch / Apple / Orange / Grapefruit

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

*Product and pricing is subject to change

Plated Dinner

Minimum 75 guests

@ Alicia Hall Photography

Served with freshly brewed Starbucks coffee & selection of Teavana teas

*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 cranberry, 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

Lemon Tart

Butter pastry, toasted almond dust, Raspberry textures, dehydrated, coulis and steeped, Artisanal marshmallow

Berry Cheesecake

Graham cracker, creamy cheesecake, berry compote, white chocolate, compressed berries

Chocolate Mousse Cake

Layers of white, milk and dark chocolate mousse, Ecuador cacao sponge base, raspberry gel, meringue kiss, chocolate soil, fresh berries

Crème Brûlée

Maple infused, 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

Marinated grilled Portobello mushroom,
braised shallot & garden ratatouille (Vegan, GF)

3 course \$ 98.00

4 course \$ 112.00

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

\$136.00 per person

Minimum 75 guests

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

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 and ricotta (V)

Baked Ziti, roasted red pepper and 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 and 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 and wilted greens, (GF)

Maple and Soy glazed salmon, spinach and 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 \$8.00 PER GUEST

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 \$20.00 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 \$52.00 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 draping and a white 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

Momentum Music Entertainment
djmomentum.ca

Midnight Music
midnightmusic.ca

DJ Terry Tunes
DJTerryTunes@gmail.com

DJ Unisson
Unisson.dj@gmail.com

MUSICIANS:

Hunks & Punks
HunksandPunks.com

Luxe Duo
luxeduo.com

Sax Appeal
saxappeal.ca

OFFICIANTS:

All Seasons Weddings
allseasonsweddings.com

Exceptional Ceremonies
exceptionalceremonies.com

TRANSPORTATION:

Millennium Limousine Service
millenniumlimousines.com

East Coast Limos
eastcoastlimos.ca

Roxborough Bus Lines Ltd
roxboroughbus.com

PHOTO BOOTH:

LexiBooth
lexiphotobooth.com

MDRN
mdrnphotoboothcompany.com

STATIONARY:

Daisy Designs
daisydesigns.ca

FLORISTS:

Sage Designs
sagedesigns.ca

Beaudry Flowers
beaudryflowers.ca

W Flowers
wflowersottawa.com

Plenty of Pretty – Faux Florals
Instagram.com/plentyofprettyottawa

Flower essence
floweressence.ca

DÉCOR:

Mastermind Event Rental
mmecanada.com

Sizzle with decor
Sizzlewithdecor.com

All in One Events
allinoneevents.ca

Rustic Engagements
rusticengagementsevents.com

Avant-Garde Designs
avant-gardedesigns.com

Elegant Celebrations
elegantcelebrationsevents.ca

Ottawa Dance Floors – Vinyl dance floor covers
ottawadancefloors.com

MAKE-UP & HAIR:

Caroline Sara Rose makeup
csmakeupinc.ca

Bombshell Hair Design
bombshellhairdesign.ca

Al Fortier
alfortier.com

VIDEOGRAPHY:

Films by Jeremy
jeremypbaxter.myportfolio.com

Grey loft
greyloftstudio.ca

PLANNERS:

Crimson & Ivy Weddings, Jasmine Leese
crimsonandivyweddings.com

Julie & Co.
julieandco.ca

Gloss Events & Decor
glossdecor.ca

Sinclair & Co.
sinclairandcodesign.com

SWEETS:

Jules Cakes
julescakess.com

Mavericks Donuts
mavericksdonuts.com

Girl with the most cakes
thegirlwiththemostcake.com

Valentina Sweets
Valentinasweets.com

PHOTOGRAPHY:

Mitch Lenet
mitchlenetweddings.com

Rubicon Photography
rubiconphotography.com

Bryan Jones Photography & Videography
bryanphotovideo.com

Kathi Robertson Weddings
kathirobertsonweddings.com

U&I Photography
uandiphoto.com

Samantha Danis
samanthadanis.com

Rachael Justa Photography
rachaeljustaphotography.com

Palm Tree Studio
palmtreestudio.ca

Calm & Collective
calmxcollective.com

DENTAL:

MYsmile Dental
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

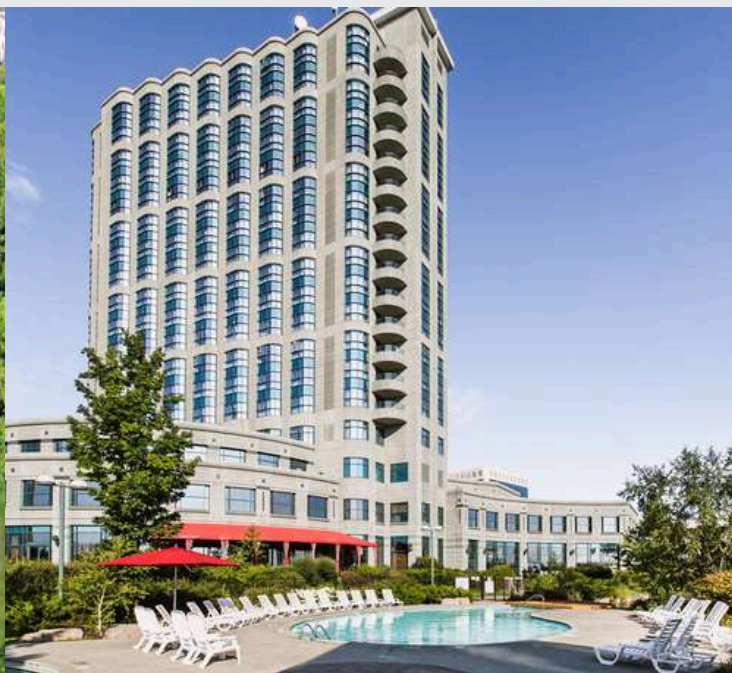
Unwind and pamper yourself prior to the big day with holistic therapies, as well as the latest treatments: relaxation massage, facials, manicures and pedicures.

Bridal makeup applications and trial also available.
For full spa menu visit www.aunaturespa.com.

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

THE MARSHES GOLF CLUB

320 TERRY FOX DRIVE
OTTAWA ON K2K 3L1

www.marshesgolfclub.com

For bookings and inquires, please call
613.271.3582 or email events@brookstreet.com

*PRICES AND MENU SUBJECT TO CHANGE WITHOUT NOTICE

