

2026

EVENTS MENU



brookstreet
work · play · getaway



THE MARSHES
GOLF CLUB • OTTAWA



Valid until December 31, 2026

Coffee Break

Minimum 10 guests

BAKERY

Assorted breakfast pastries \$62.00 dz (V)

Assorted fresh muffins \$55.00 dz (V)

Assorted cookies \$48.00 dz (V)

Dark chocolate brownies \$48.00 dz (V)

Lemon pound cake \$31.00 dz (V)

Banana bread \$42.00 dz (V)

SAVORY

Fresh popped popcorn, house made seasoning shakers, B.B.Q., cinnamon sugar, and dill pickle \$7.00pp

Kettle chips, sea salt, chive & calypso sauces \$7.00pp

Cubed melon and pineapple, 6" bamboo skewers, chocolate sauce and honey yogurt \$11.00pp (V, GF)

Brookstreet mix - Praline peanut, sesame sticks, roasted almonds, pretzels \$7.00pp (V)

Hummus, roasted butternut squash, pumpkin seeds, fried sage, carrots, celery, pita bread \$8.00pp (V)

Tortilla chips with tomato salsa, salsa Verde & corn salsa \$8.00pp (V)

FRUIT & NUTS

Granola bars \$4.00 each (V)

Assorted whole fruit \$2.50 each (V, GF)

Sliced fresh fruit and berries \$55.00 platter (serves 10) (V, GF)

COMPOSED INDIVIDUALS

Parfait - yogurt, dried fruit, granola, seasonal compote, local honey \$7.00 each (V)

Overnight oats - oats, almond milk, Greek yogurt, cinnamon, apple compote, chia seeds, pecans \$10.00 each (V)

Vegetable Crudit  - Carrots, celery, bell pepper, English cucumber, cherry tomato, house herb dip \$12.00 each (V)

Chia pudding - Mango compote, coconut milk, almond milk, chia seeds, toasted coconut shavings \$10.00 each (V)

GLUTEN FREE ADDITIONS

Bagged Popcorn \$6.00 each (GF)

Chocolate chip cookies \$7.00 each (GF)

Brownie \$10.00 each (GF)

COFFEE BREAK BEVERAGES

Freshly brewed Starbucks Fair Trade coffee & Teavana teas \$4.50 each

Instant hot chocolate, with mini marshmallows \$6.00 each

Carafe of orange, apple or grapefruit juice, 1L carafe \$26.00 each

CHARGED ON CONSUMPTION

Assorted individual juices \$5.00 each

Assorted regular and diet soft drinks \$4.50 each

Assorted Gatorade \$6.00 each

Brookstreet water bottle \$3.50 each

Perrier water, 330ml \$5.00 each



V Vegetarian **Vegan** Vegan **GF** Gluten Free



Breakfast

CONTINENTAL BREAKFAST

Minimum 10 guests

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

ON THE GO \$24.00

Seasonal whole fruit (Vegan, GF)

Selection of fresh baked Danish and butter croissants

Yogurt (GF)

INSPIRATION \$27.00

Sliced melon, pineapple, kiwi and berries (Vegan, GF)

Selection of fresh baked Danish and butter croissants

House baked muffins (V)

Yogurt (GF)

Granola, fruit compote, toasted almonds (V)

Assorted breakfast cereals, 2% & skim milk

HOT BREAKFAST BUFFET

Minimum 20 guests

Served with apple, orange, or grapefruit juice, Starbucks coffee & a selection of Teavana Teas

CLASSIC \$34.00

Fruit salad with melon, pineapple and grapes (Vegan, GF)

Selection of fresh baked Danish and butter croissants

Country farm scrambled eggs with fine herbs (GF)

Breakfast potatoes with caramelized onion (V)

Sausage & bacon

RISE & SHINE \$43.00

Sliced melon, pineapple, kiwi and berries (Vegan, GF)

Selection of freshly baked Danish and butter croissants

Individual yogurt (GF)

Granola, fruit compote, toasted almonds (V)

Buttermilk pancakes, maple syrup (V)

Scrambled eggs with chèvre and chive (GF)

Brown sugar baked beans

Oven-roasted cherry tomato & mushrooms

Sausage & bacon

V Vegetarian **Vegan** Vegan **GF** Gluten Free

ENHANCEMENTS

To accompany your breakfast selection

Assorted breakfast cereals, 2% & skim milk \$5.00pp (V)

Egg white frittata, spinach, feta, tomato \$10.00pp (V)

Western frittata with ham, roasted red pepper, caramelized onion and aged cheddar \$9.00pp

Country-style scrambled eggs \$8.00pp (V)

Hard-boiled eggs \$3.00pp (V)

Classic eggs Benedict, artisan ham, hollandaise sauce \$12.00pp

Florentine Benedict, spinach, hollandaise sauce \$10.00pp

Tortilla egg wrap, diced sausage, feta, spinach, sundried tomato, salsa \$14.00pp

Croissant French toast, cinnamon royale, local maple syrup, fruit compote \$12.00pp

Banana berry smoothie \$6.00pp

French toast, cinnamon royale, maple syrup \$10.00pp

BREAKFAST PLATTERS

To accompany your breakfast selection

Smoked salmon, capers, red onion, bagels and cream cheese \$16.00pp

Morning cheese platter, Swiss, cheddar, shiso chèvre, cottage cheese, grapes, crackers, nuts, seeds & dried cranberries \$15.00pp

Breakfast cold cuts, mortadella, artisan ham, salami, prosciutto, melon, pickles, spiced olives, sourdough loaf \$16.00pp

BREAKFAST STATIONS

To accompany your breakfast selection

Avocado toast station, whole wheat, sourdough, avocado, sliced tomato, sliced hard-boiled eggs \$14.00pp

Waffles, Chantilly cream, fruit compote, seasonal berries, cinnamon sugar, maple syrup, chopped pecans, house-made apple sauce, local honey, chocolate syrup \$16.00pp

Toast station, white, whole wheat and sourdough breads, butter, Bonne Maman jams, and honey \$9.00pp



Lunch

TECH PARK \$39.00 per person

Minimum 10 guests

Served with regular and diet soda, freshly brewed Starbucks coffee & a selection of Teavana teas.

SOUP & SALAD

Daily soup creation (GF)

Mixed greens, assorted salad garnishes and house made vinaigrette (Vegan, GF)

WRAP SANDWICHES

Artisan ham, mortadella, salami, Giardiniera spread, arugula, havarti, flour tortilla

Deli turkey, cheddar, lettuce, tomato, cucumber, pesto mayo, flour tortilla

Marinated portobello mushroom, grilled zucchini, red onion, roasted red pepper hummus (Vegan)

SWEET

Chef selection cakes and squares

Fruit Salad (Vegan, GF)

ON THE RUN BAGGED LUNCH

\$38.00 per person

Minimum 40 guests

Served with a choice of bottled water, regular soda, or diet soda

MIXED GREEN SALAD

carrot, cherry tomato, cucumber garnish packaged dressing (GF)

SELECT ONE WRAP SANDWICH

Artisan ham, mortadella, salami, Giardiniera spread, arugula, havarti, flour tortilla

or

Deli turkey, cheddar, lettuce, tomato, cucumber, pesto mayo, flour tortilla

or

Marinated portobello mushroom, grilled zucchini, red onion, roasted red pepper hummus (Vegan)

Granola bar

Cookie

Apple



DELICATESSEN \$46.00 per person

Minimum 25 guests

Served with regular and diet soda, freshly brewed Starbucks coffee & a selection of Teavana teas.

SOUP

Daily soup creation (GF)

SALAD

Field lettuces, assorted garnishes, house made vinaigrette (Vegan, GF)

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

Pasta salad, cherry tomatoes, English cucumber, arugula, chickpea, basil and sundried tomato dressing (V)

HANDHELDS (select 3)

Turkey club-esque

Sliced deli turkey, tomato, lettuce, bacon 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

(Vegan, wrap) or (Vegan Gluten Free on Gluten Free bread)

California

Avocado, lettuce cucumber, red onion, carrot, bean sprouts, and vegan herb aioli (Vegan) (Can be Gluten free if specified)

Portobello

Marinated Portobello mushroom, grilled zucchini, red onion, roasted red pepper hummus (Vegan)

(Can be Gluten free if specified)

SWEET

Assorted Cookies

Whole fruit

Hot Buffet Lunch

MOTION \$48.00 per person

Minimum 25 guests

Served with regular and diet soda, freshly brewed Starbucks coffee & a selection of Teavana teas.

SOUP

Roast sweet potato and apple soup (GF)

Rolls & butter

APPETIZERS

Green salad, toasted almonds, pears, grana Padano cheese, olive oil and lemon dressing (Vegan, GF)

Apple, carrot and cabbage slaw with dried cranberry and creamy apple cider dressing (Vegan)

MAINS

Jerk spiced boneless chicken thighs

Ginger beef

Vegan chick pea curry (Vegan, GF)

Lemon grass scented Jasmine rice (Vegan, GF)

Steamed Market vegetables (Vegan, GF)

DESSERT

Apple & Oat Crisp (Vegan)

Diced fruit with cinnamon and maple (Vegan, GF)

STRATEGY \$50.00 per person

Minimum 25 guests

Served with regular and diet soda, freshly brewed Starbucks coffee & a selection of Teavana teas.

SOUP

Butternut squash soup (GF)

Rolls & butter

APPETIZERS

Field lettuces with assorted garnishes, house vinaigrette (V)

Beet salad, roast and pickled beets, arugula, toasted walnuts (V, GF)

MAINS

Gnocchi, roast tomato coconut cream (Vegan, GF)

Herb and citrus marinated roast chicken, thyme jus

Bourguignon, red wine braised locally raised beef, mushrooms and pearl onions

Buttermilk whipped potato (V, GF)

Market vegetables (Vegan, GF)

DESSERT

Berry Crisp & Oat Streusel (Vegan)

Fruit salad (Vegan, GF)

LEADER \$54.00 per person

Minimum 25 guests

Served with regular and diet soda, freshly brewed Starbucks coffee & a selection of Teavana teas.

SOUP

Fire roasted tomato soup (GF)

Rolls & butter

APPETIZERS

Mixed lettuce, lentils, carrot, pickled shallot, herb dressing

Chopped lettuce, cherry tomato, red onion, black olive, cucumber, bocconcini, basil, balsamic dressing (V, GF)

Potato & green bean salad, sundried tomato, kalamata olive, capers, fine herbs, Dijon vinaigrette (V)

MAINS

Coq au vin, red wine braised chicken thigh, mushrooms, onion & bacon

Dill and honey mustard salmon, wilted greens (GF)

Herb roast potatoes (Vegan, GF)

Market vegetables (Vegan, GF)

Gnocchi, San Marzano tomato & basil sauce, roast mushroom (Vegan, GF)

DESSERT

Tiramisu

Diced fruit with mint and basil (Vegan, GF)

BURGER LUNCH \$42.00 per person

Minimum 25 guests

Served with regular and diet soda, freshly brewed Starbucks coffee & a selection of Teavana teas.

APPETIZERS

Field lettuces with assorted garnishes & house vinaigrette (Vegan, GF)

Red skin potato salad with grainy mustard whip (GF)

MAIN COURSE

Sirloin hamburger

Black bean burger (V)

Artisan buns including gluten free

Bagged potato chips

Garnish selection: tomato, onion, dill pickle, lettuce & cheddar, mustard, ketchup, mayonnaise & relish

SWEETS

Dark chocolate brownie

Cookies

Fruit salad (Vegan, GF)

CANAPÉ RECEPTION

Minimum of 2 dozen per selection - passed or stationed

CLASSIC \$50.00 dz

Smoked salmon mousse & caper on mini marble rye bread

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

Spanakopita crispy pastry filled with spinach, feta, and ricotta (V)

Spinach & cheese kababs, tamarind sauce (V)

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

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)

Vegetable spring roll with chili plum sauce (V)

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

CHEF INSPIRED \$ 60.00 dz

Moroccan chicken & mango purse, mango chutney

Salmon tartare, crisp rice cake, Togarashi mayo, avocado

Beetroot tartare, whipped feta, arugula oil, sunchoke chips (V)

Spiced lamb kofta, citrus and mint yogurt

Thai chicken satay, coconut peanut sauce

Beef tartare, hand-cut prime rib, capers, cured egg yolk, gluten-free tart shell (GF)

V Vegetarian **Vegan** Vegan **GF** Gluten Free

EPSILON GLASS INDIVIDUALS

Ceviche \$10.00 each

Bay scallop, tomato, peppers, lime (GF)

Shrimp salad \$11.00 each

Bibb lettuce chiffonade, Matane shrimp, bell pepper, celery, green onion, lime aioli, dill (GF)

Antipasto \$15.00 each

Rolled mortadella, sliced chorizo, salami & olive, prosciutto & melon, citrus artichoke, tomato & Bocconcini, aged cheddar, crostini

Mediterranean Mezze Cup \$12.00 each

Hummus, feta, tomato, cucumber, carrot, bell peppers, Kalamata olives, artichoke, pita

CHEF SELECTION

3 piece per guest \$14.00

6 piece per guest \$24.00

CRUISER BOWLS

bowl serves 10

Fresh popped popcorn, sea salt \$18.00 (Vegan, GF)

Kettle chips, sriracha seasoning \$20.00 (V)

Brookstreet mix- praline peanuts, sesame sticks, roasted almonds, pretzels \$22.00 (V)

Hummus, carrots, celery, pita bread \$26.00 (Vegan)



Kathi Robertson Photography

RECEPTION

A LA CARTE & STATIONS

*Minimum of 25 guests per selection

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 (V)

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 (V, GF)

MEDITERRANEAN MEZZE PLATTER \$16.00 PER GUEST

Hummus, tzatziki, tomato, cucumber, bell peppers, Kalamata olives, eggplant, pita (V, GF)

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

POUTINE \$12.00 PER PERSON

Shoe string fries, gravy, shredded cheese and cheese curds

TRUFFLE POMMES FRITES \$12.00 PER PERSON

Skinny fries, grated parmesan, white truffle oil

SOFT TACO BAR \$22.00 PER GUEST

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

CHILLED SHRIMP DISPLAY \$57.00 DZ

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

CLASSIC SLIDER \$56.00 DZ

Mini Angus burger with bacon and cheddar

GRILLED SAUSAGES \$12.00 PER GUEST

Braised apple & sauerkraut, artisanal mustards

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: chilli flakes, parmesan

VEGETARIAN TEXAS-STYLE CHILI \$18.00 PER GUEST

Cheddar cheese, sour cream, green onions (V)

ANIMATION STATIONS

\$200 chef attendant fee, 2 hours of service

STIR-FRY STATION \$28.00 PER GUEST

Jasmine rice, chicken, shrimp, tofu, sliced carrot, mushroom, red pepper, snow pea, egg crepe, green onion, toasted sesame, soy and ginger sauce

PASTA STATION \$28.00 PER GUEST

Penne, fusilli, & gluten-free gnocchi, roast garlic cream sauce, marinara sauce, bolognese sauce, & rose sauce, grilled chicken, Italian sausage, sautéed mushrooms, olives, capers
Garnishes: chili flakes, parmesan

CARVING STATIONS

Herb-crusted Canadian beef striploin, artisanal mustards, crusty rolls, and horseradish cream \$636.00 (Serves 30)

Cracked pepper and Dijon crusted roast Prime rib, crusty rolls, horseradish cream \$920.00 (Serves 35)

Smoked beef brisket, assorted house-made BBQ sauces, and crusty rolls \$610.00 (Serves 30)

Garlic and rosemary roast leg of lamb, mint sauce, rosemary jus \$240.00 (Serves 14)

Turkey breast, cranberry orange compote, sage jus \$205.00 (Serves 12)

Pitmaster-spiced pork loin, grilled pineapple, and pineapple chutney \$70.00 (Serves 25)

V Vegetarian Vegan GF Gluten Free

NETWORK RECEPTION

\$56.00 pp

minimum 40 guests

NETWORK

PASSED CANAPÉS 4PC PER PERSON

Smoked salmon mousse & caper on mini marble rye bread

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

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

Vegetable spring roll with chilli plum sauce (V)

CRUDITÉ

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

ANTIPASTO DISPLAY

Selection of 3 locally sourced cheeses & cured meats, citrus artichoke, pickled vegetables, olives

Tipsy apricots, red onion marmalade, candied pecans, baguette, assorted crackers

CUBED FRUIT (VEGAN, GF)

Cubed melon and pineapple, 6" bamboo skewers, chocolate and maple yogurt dipping sauces

V Vegetarian **Vegan** **Vegan** **GF** Gluten Free



DINNER BUFFET \$75.00 pp

Served with freshly brewed Starbucks coffee & a selection of Teavana teas
minimum 25 guests

SOUP

SELECT ONE

Fire roasted tomato soup (GF)

Butternut squash soup (GF)

Roast sweet potato and apple soup (GF)

*All soups above can be prepared vegan on request

APPETIZERS

SELECT THREE

(add a fourth salad \$6.00 per person)

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

Mixed greens with assorted garnishes and dressings (Vegan, GF)

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

Cabbage slaw with shredded kale (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, GF)

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

Pasta salad, cherry tomatoes, English cucumber, arugula, chickpea, basil and sundried tomato dressing (V)

PASTA

SELECT ONE

(add a second pasta \$8.00 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)

V Vegetarian **Vegan** Vegan **GF** Gluten Free

MAINS

SELECT TWO

(add a third choice \$10.00 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)

VEGETABLES & SIDES

Market vegetables (Vegan, GF)

Herb-roasted potatoes (Vegan, GF)

Lemongrass-steeped jasmine rice (Vegan, GF)

SWEET TABLE

Assorted cookies and squares

Chocolate cake with berry coulis

Blueberry crumble (Vegan)

Fruit salad (Vegan, GF)



THE GRILL DINNER BUFFET

\$70.00 pp

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

Minimum 25 guests

COLD

Field lettuces with assorted garnishes & house vinaigrette (Vegan, GF)

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

Red skin potato salad with grainy mustard whip (GF)

Mediterranean Orzo pasta salad, tomato, peppers, cucumber, chickpea, herb dressing (V)

HOT

Texas style sliced sirloin with herb, garlic and peppercorn crust (GF)

Charred orange and ancho B.B.Q sauced spatchcock chicken (GF)

Fireweed honey and Teriyaki glazed salmon

Vegan Texas style chili (Vegan)

SIDES

Market vegetables (Vegan, GF)

Herb roasted potatoes (Vegan, GF)

DESSERTS

Blueberry crumble (Vegan)

Fruit salad (Vegan, GF)

Dark chocolate brownie

V Vegetarian **Vegan** Vegan **GF** Gluten Free



PLATED DINNER

Served with freshly brewed Starbucks coffee & a selection of Teavana teas / minimum 25 guests

Prices are on the main course options

STARTERS

select one

(add a second starter for \$6.00 per person)

Roasted mushroom & scallion soup (GF)

Sweet potato and apple soup (V, GF)

Butternut squash soup with toasted pumpkin seeds (GF)

Fire roasted pepper soup, herb oil, crème fraîche (GF)

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

Mixed greens, 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, blueberry, pecans, balsamic dressing (V, GF)

MAIN COURSE

select one

All main courses served with seasonal vegetables

Pan crisped chicken supreme **\$61.00**

Buttermilk whipped potato, red wine jus (GF)

Pan seared salmon **\$63.00**

Cilantro-parsley & panko crust, honey and Pommery crushed potatoes, sauce Bercy

Short rib **\$78.00**

Braised beef short rib, roasted garlic Yukon puree, bordelaise sauce

AAA Angus strip loin medallion **\$75.00**

Dauphinoise potato, roast mushrooms, sauce bourguignonne

Steak & Shrimp **\$84.00**

6oz AAA Angus dry aged strip loin & 2 pan seared jumbo shrimp, garlic and herb buttermilk whipped potato, merlot sauce
Switch to 4oz beef tenderloin \$6.00

VEGAN/GLUTEN FREE OPTIONS - 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

An additional \$4 added per guest for the entire group when offering a second choice main exclusive of "VEGAN / GLUTEN FREE OPTIONS"

V Vegetarian **Vegan** Vegan **GF** Gluten Free

SWEETS

select one

Tiramisu

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

Berry Cheesecake

graham cracker, creamy cheesecake, berry gel, caramelized white chocolate, compressed berries

Chocolate mousse cake

layers of white, milk and dark chocolate on a brownie base, chocolate glaze and wafer

Crème brûlée

Maple infused, elderflower berry salad, shortbread cookie

CHILDREN'S MENU \$ 28.00

aged 2-10

APPETIZERS: select one

Raw, bite-sized seasonal vegetables with dip

Seasonal salad with fresh vegetables & house dressing

MAIN COURSE: select one

Chicken fingers with plum sauce & French fries

Kid's hamburger with French fries & condiments

Kids Pasta, butter & parmesan cheese

A smaller portion of the adults selected the main course

SWEETS: select one

Vanilla ice cream with cookie

Fresh fruit cup



General Information

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 inquiries, please call
613.271.3582 or email events@brookstreet.com

*Prices and menu subject to change without notice

Preferred Suppliers

DJ Services

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qualityentertainment.ca
- DJ Terry Tunes
Djterrytunes@gmail.com
- Momentum Music Entertainment
djmomentum.ca
- DJ Unisson
Unisson.dj@gmail.com
- Midnight Music
midnightmusic.ca

Décor

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- All in One Events
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