



experience | innovative food



brookstreet

work · play · getaway

event menus @ brookstreet

experience | innovative food

Whether you choose a classic or innovative style of food, your choice will form an important ingredient for your event. The finished result will reflect our chefs' passion for top-quality regional ingredients and beautiful presentation.

Your Event Managers will be happy to meet with you and review options that are best suited to your own preferences and needs. Chef Lyness is also available to meet with event planners to customize menus based on specific meeting requirements.

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experience | breakfast

continental breakfast (MINIMUM 10 GUESTS)

empowered

- Fruit salad
- Danishes, butter croissants and selection of muffins
- Butter and assorted jams
- Carafes of orange and grapefruit juice
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$18⁰⁰

creative

- Fruit salad
- Danishes, butter croissants and selection of muffins
- Assorted breads and Kettleman's bagels (with toaster)
- Butter, cream cheese and assorted jams
- Carafes of orange and grapefruit juice
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$19⁰⁰

influential

- Three melon sliced fruit
- Danishes, butter croissants and selection of muffins
- Butter and assorted jams
- Carafes of orange and grapefruit juice
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$20⁰⁰

inspirational

- Seasonal sliced fruit
- Low fat yoghurt
- Granola
- Whole wheat English muffins and Kettleman's bagels (with toaster)
- Butter, cream cheese and assorted jams
- Hard boiled eggs
- Carafes of orange and grapefruit juice
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$21⁰⁰

*Prices are per guest and subject to tax and gratuities

For more information or to book your event contact 613-271-3582 or events@brookstreet.com

experience | breakfast

hot breakfast (MINIMUM 10 GUESTS)

executive

- Fruit salad
- Danishes, butter croissants and selection of muffins
- Butter and assorted jams
- Country farm scrambled eggs with fine herbs
- Mini red skin potatoes with caramelized onions
- Oven baked herbed tomatoes
- Sausage, bacon or ham (choice of 2)
- Carafes of orange and grapefruit juice
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$22⁵⁰

Plated menu available
at \$24.00*

successful

- Sliced fresh fruit
- Assorted cold cereals with milk (Corn Flakes, Rice Krispies, Dry Muesli, All Bran)
- Danishes, butter croissants and selection of muffins
- Butter and assorted jams
- Country farm scrambled eggs with fine herbs
- Mini red skin potatoes with caramelized onions
- Oven baked herbed tomatoes
- Sausage, bacon or ham (choice of 2)
- Carafes of orange and grapefruit juice
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$23⁵⁰

healthy

- Assorted fruit flavoured yoghurts with granola and honey
- Three melon sliced fruit enhanced with seasonal berries
- Assorted breads and Kettleman's bagels (with toaster)
- Butter, cream cheese and assorted jams
- Cream of wheat with hot or cold milk, and skimmed milk
- Scrambled eggs
- Turkey sausage and lean Black Forest ham
- Carafes of orange and grapefruit juice
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$24⁵⁰

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experience | breakfast

complement your breakfast

·Eggs Benedict 2 poached eggs on a toasted English muffin with Black Forest ham and hollandaise sauce	\$6 ⁰⁰
·Country farm egg station Your choice of eggs prepared sunny side, basted, over easy, scrambled or omelets with the following ingredients: cheddar, fine herbs, mushrooms, diced ham, green onions, peppers and tomatoes Country farm egg station is attended by a Chef, there is an additional charge of \$150 per station (2hr duration)	\$7 ⁵⁰
·Puffy cheese egg wrap Scrambled eggs, shredded ham, torn spinach, shredded cheddar wrapped in a soft flour tortilla	\$6 ⁰⁰
·Cinnamon sugared French toast Double cut French baguette served with warmed Ontario maple syrup and blueberry compote	\$5 ⁵⁰
·Pancakes or waffles served with warmed Ontario maple syrup and blueberry compote	\$5 ⁵⁰
·Sausage, bacon or ham (choice of 2)	\$5 ⁰⁰
·Assorted fruit flavoured yoghurts, with granola and honey	\$5 ⁰⁰
·Assorted cold cereals with fresh milk	\$4 ⁰⁰
·Toast station Including assorted breads and Kettleman's bagels, butter, cream cheese and assorted jams	\$5 ⁰⁰

brunch (MINIMUM 50 GUESTS)

·Please see your Event Manager to customize a brunch for your event

·Why not include a sparkling Mimosa \$5.50 per person **\$39⁹⁵**

(In compliance with Ontario Liquor Service laws, we may only serve this item after 11:00am)



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experience | coffee breaks

themed coffee breaks (MINIMUM 10 GUESTS)

basic

- Assorted large cookies
- Dark chocolate brownies
- Assorted regular and diet soft drinks
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$11⁰⁰

committed

- House made Cajun chips
- Fresh popcorn
- Whole fresh fruit
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$12⁰⁰

classic

- Assorted fruit flavoured yoghurts
- Fruit salad
- Assorted large cookies
- Dark chocolate brownies
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$13⁰⁰

strategic

- Assorted squares
- Assorted large cookies
- Dark chocolate brownies
- Chilled pitcher of white milk
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$15⁰⁰

brookstreet

- Cranberry almond granola
- Maple pecan granola
- Assorted yoghurts and honey
- Banana bread
- Assorted nuts and dried fruits
- Fruit salad
- Carafes of orange and grapefruit juice
- Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$16⁰⁰



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experience | coffee breaks

coffee break beverages

· Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas	\$4 ⁰⁰ *
· Pot of steamy hot chocolate, with mini marshmallows	\$4 ⁰⁰ *
· Assorted individual juices	\$3 ⁵⁰ *
· Assorted regular and diet soft drinks	\$3 ⁵⁰ *
· Assorted Gatorade	\$4 ⁰⁰ *
· Red Bull	\$4 ⁵⁰ *
· Brookstreet water bottle, 500ml	\$3 ⁵⁰ *
· Perrier water, 330ml	\$4 ⁰⁰ *
· Carafe of orange or grapefruit juice, 1L carafe	\$2 ⁵⁰ *
· Fresh fruit punch, serves 50 guests	\$11 ⁰⁰ *

coffee break food selection

· Assorted mini breakfast pastries Including danishes, pain au chocolat and croissants	\$28 ⁰⁰ /dozen
· Assorted fresh muffins	\$23 ⁰⁰ /dozen
· Assorted large cookies	\$4 ⁰⁰ *
· Dark chocolate brownies	\$4 ⁰⁰ *
· Lemon pound cake and banana bread	\$4 ⁰⁰ *
· Assortment of squares	\$4 ⁵⁰ *
· Selection of chocolate bars	\$4 ⁵⁰ *
· Häagen-Dazs ice cream bars	\$5 ⁰⁰ *
· Granola bars	\$4 ⁰⁰ *
· Assorted whole fruit	\$2 ⁵⁰ *
· Sliced fresh fruit and berries	\$6 ⁰⁰ *
· Assorted fruit flavoured yoghurts	\$3 ⁰⁰ *
· House made Cajun chips and fresh popcorn	\$4 ⁵⁰ *



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experience | lunch

working lunch buffets (MINIMUM 10 GUESTS)

focused

- **Soup**
 - Chef's soup creation of the day
 - Fresh rolls and butter
 - **Appetizers** (select three)
 - Romaine and arugula lettuce with shaved parmesan and baguette croutons, lemon anchovy dressing
 - Vine ripened tomatoes, kalamata olives and feta with herb dressing
 - Red skin potato and cornichon salad with dill remoulade
 - Field lettuces with assorted garnishes, house vinaigrette
 - Pasta salad, roasted peppers, kalamata olives, tomatoes, sundried tomato vinaigrette
 - Tender greens, pear, fennel, blue cheese, sherry vinaigrette
 - Tuscan three bean salad with balsamic reduction
 - **Assorted Wrap Sandwiches**
 - Shaved black forest ham with spinach artichoke spread
 - Montreal smoked meat, artisan grain mustard mayo and Swiss cheese
 - Sliced turkey with basil pesto mayo
 - Roast beef with aged cheddar and Cajun mayo
 - Marinated grilled vegetables with chickpea hummus
 - **Sweets**
 - Dark chocolate brownies
 - Assorted large cookies
 - Fruit salad
- Served with Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas.
- Griddle the wraps, warm the panini wraps
- \$30⁰⁰**
- \$2⁵⁰**

motivated

- **Soup**
 - Chef's soup creation of the day
 - Fresh rolls and butter
 - **Appetizers** (select three)
 - Romaine and arugula lettuce with shaved parmesan and baguette croutons, lemon anchovy dressing
 - Vine ripened tomatoes, kalamata olives and feta with herb dressing
 - Red skin potato and cornichon salad with dill remoulade
 - Field lettuces with assorted garnishes, house vinaigrette
 - Pasta salad, roasted peppers, kalamata olives, tomatoes, sundried tomato vinaigrette
 - Tender greens, pear, fennel, blue cheese, sherry vinaigrette
 - Tuscan three bean salad with balsamic reduction
 - **House Made Sandwiches**
 - Corned beef with grained mustard on rye
 - Hickory smoked chicken on herb focaccia
 - Black forest ham and cheddar on ciabatta
 - Egg salad on 12 grain
 - Marinated grilled vegetables with chickpea hummus
 - **Sweets**
 - Fruit salad
 - Opera cake
 - Apple croustade
- Served with Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas.
- \$31⁵⁰**



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experience | lunch

hot lunch buffets (MINIMUM 10 GUESTS)

spirited

- **Soup**
 - Chef's soup creation of the day
 - Fresh rolls and butter
 - **Appetizers**
 - Romaine lettuce with lemon anchovy balm
 - Vine ripened tomatoes, kalamata olives and feta with herb dressing
 - **Warm Italian**
 - Tuscan three bean salad with balsamic emulsion
 - Pork Milanese
 - Combination pizza with pepperoni, green peppers and mushrooms
 - Spinach and ricotta cannelloni with rose sauce
 - **Sweets**
 - Apple croustade
 - Blueberry and maple cake
 - Fruit salad
- Served with Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas.

\$32⁵⁰*

the leader

- **Soup**
 - Chef's soup creation of the day
 - Fresh rolls and butter
 - **Appetizers**
 - Field lettuces with assorted garnishes, house vinaigrette
 - Long bean salad with toasted almonds
 - Acidulated cabbage and brussel sprout slaw, dill and blue cheese dressing
 - **Main Courses**
 - Ginger beef with red onions and peppers with a sweet soy and balsamic sauce
 - Butter chicken with creamy tomato and coriander
 - Steamed Jasmine rice
 - Market vegetables
 - **Sweets**
 - Fruit salad
 - Apple croustade
 - Chocolate mousse cake
- Served with Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas.

\$35⁰⁰*

organized

- **Soup**
 - Chef's soup creation of the day
 - Fresh rolls and butter
 - **Appetizers**
 - Acidulated cabbage and brussel sprout slaw, dill and blue cheese dressing
 - Red skin potato and cornichon salad with dill remoulade
 - Romaine lettuce with lemon anchovy balm
 - **Main Courses**
 - Roast Angus striploin with cultivated mushrooms and confit of pearl onions
 - Rotisserie style chicken glazed with spiced honey
 - Yukon buttermilk mashed potatoes
 - Market vegetables
 - **Sweets**
 - Apple Normande
 - Caramel cake
 - Opera cake
- Served with Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas.

\$38⁰⁰*

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experience | lunch

plated lunches (MINIMUM 25 GUESTS)

Pricing is based on a 3 course service including an appetizer, main course, dessert and coffee.

appetizers

- Chef's soup creation of the day
~or~
- Selection of reds and greens, shaved fennel and toasted pecans, Mrs. McGarrigle's creamy champagne mustard and olive oil dressing

main course

- Six herb apple-rubbed chicken, lager and green peppercorn glaze with red jacket whip, sea salt and XV olive oil tossed vegetables \$33⁰⁰
~or~
- Shiso crusted baked Atlantic salmon, citrus, dill and buttermilk forked red skins, sea salt and XV olive oil tossed vegetables \$33⁰⁰
~or~
- AAA Alberta Sirloin steak with buttermilk whipped Yukon potatoes and green peppercorn sauce \$35⁰⁰

sweets

- Tiramisu
~or~
- Triple chocolate cake
~or~
- Warmed apple blossom with crème anglaise

Served with freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas



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experience | lunch

boxed lunch (MINIMUM 25 GUESTS)

Please note that boxed lunches are available only for guests departing the hotel

appetizers

(select one)

- Raw vegetable crudité's with homemade dip
~or~
- Penne pasta salad with sun dried tomatoes
~or~
- Red skin potato and cornichon salad with dill remoulade
~or~
- Small field lettuce with house made lemon balm

\$22⁰⁰

assorted wrap sandwiches

(select one)

- Shaved black forest ham with spinach artichoke spread
~or~
- Montreal smoked meat, artisan grain mustard mayo and Swiss cheese
~or~
- Sliced turkey with basil pesto mayo
~or~
- Roast beef with aged cheddar and Cajun mayo

(Vegetarian option available; pre-order only)
- Marinated grilled vegetables with chickpea hummus

sweets

- Assorted cookies
- Whole fruit
- Selection of regular, diet soft drinks or Brookstreet water



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experience | receptions

à la carte reception (MINIMUM 50 GUESTS)

·Crisp crudités served with herbed dip	\$4 ⁵⁰ * per guest
·Canadian cheeses With stone fruit, toasted pecans and French baguette	\$9 ⁵⁰ * per guest
·Assorted fruit skewers Served with melted milk chocolate and honey yoghurt	\$7 ⁰⁰ * per guest
·House made bruschetta With tomato, onion, garlic, olive oil and torn basil on a toasted French baguette	\$4 ⁵⁰ * per guest
·Hummus, baba ganoush and tzatziki dips With fresh pita breads	\$5 ⁰⁰ * per guest
·Chef's assortment of finger sandwiches Including egg salad, chicken salad and ham	\$24 ⁰⁰ * /dozen
·Large chilled shrimp on ice With cocktail sauce and limes	\$42 ⁰⁰ * /dozen
·Shrimp satays	\$37 ⁰⁰ * /dozen
·Thai chicken or beef satays	\$33 ⁰⁰ * /dozen
·House made selection of pizzas (serves 10 guests) Including pepperoni, all dressed or cheese	\$43 ⁰⁰ * /platter
·Brookstreet sushi (serves 10 guests /40 pieces in total) Chef's selection with wasabi pickled ginger and soya sauce	\$75 ⁰⁰ * /platter
·Corn chips with fresh salsa (serves 10 guests)	\$28 ⁰⁰ * /bowl
·Brookstreet Mix (serves 10 guests) Including roasted almonds, cashews and pretzels	\$30 ⁰⁰ * /bowl



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experience | receptions

reception stations (MINIMUM 50 GUESTS)

Pasta station below is attended by a Chef . Optional Chef attendance for beef and lamb stations. Additional charge of \$150.00 is applicable per station (2 hour duration).

whole oven roasted AAA rib eye or strip loin

·Served with assorted exotic mustards
creamed horseradish and warmed rolls
(serves 30 guests)

\$300⁰⁰*

rosemary and garlic crusted leg of lamb

·Roasted boneless leg with red wine and
pan dripping reduction, Pommery mustards
and warmed rolls
(serves 20 guests)

\$200⁰⁰*

whole side of house smoked salmon

·Served with mimosa garnish
(serves 20 guests)

\$230⁰⁰*

pan-fried tiger prawns

·Coconut, ginger and lemongrass reduction
(minimum order of 4 dozen)

\$46⁰⁰*/dozen

pasta station

·Penne and fusilli pasta served with your choice
of sauces including vodka and juniper cream
sauce, tomato sauce, meat and roast garlic sauce
·Garnishes include mushrooms, onions, garlic,
chili, kalamata olives, parmesan cheese, capers,
cherry tomatoes, double smoked bacon and fine herbs
(minimum 50 guests)

\$14⁰⁰*
per guest

ocean scallops

·Pan seared with wilted baby spinach,
soya truffle emulsion
(minimum order of 4 dozen)

\$47⁰⁰*/dozen

Recommend Chef Attendants:
2 chef attendants for 50 – 100 guests
3 chef attendants for 100 guests and more

*subject to tax and gratuities

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experience | receptions

reception packages (MINIMUM 50 GUESTS)

Select the entire package, or create your individual one from the items below:

ball park

\$32⁰⁰* per guest for entire package

·Steamies Hot dog station with ball park mustard, ketchup, chopped onion	\$3 ⁰⁰ /guest
·Chili Dog Hot dog station with house made chili, jalapeños, cheddar cheese, green onion	\$3 ⁵⁰ /guest
·Sliders Selection of mini Angus burgers, cheddar and tomato / Brie and caramelized onion	\$3 ¹⁷ /guest
·Mini Corn Dogs Fluffy corn battered mini hot dogs with ball park mustard, ketchup and cowboy BBQ sauce	\$3 ⁰⁰ /guest
·Hot Cajun potato chips	\$4 ⁰⁰ /guest

street food

\$36⁰⁰* per guest for entire package

·Poutine Station Shoe string style French fries, gravy, shredded cheese and Quebec cheese curds	\$10 ⁰⁰ /guest
·Sausage Debreziner sausages with Italian sausage buns, mustards, ketchup, chopped onion, sauerkraut, relish, banana peppers	\$52 ⁰⁰ /dozen
·Jumbo Pretzels Assorted Mrs. McGarrigle's grain mustards	\$29 ⁰⁰ /dozen
·Tacos Skillet steak or chicken tinga, soft flour tortillas, corn salsa, salsa fresca, guacamole, onions, cilantro	\$15 ⁰⁰ /guest

italian

\$29⁰⁰* per guest for entire package

·Pizza Large pizza cut into 12 pieces; all dressed, margherita, pepperoni	\$43 ⁰⁰ /each
·Pasta Station Penne and fusilli pasta, served with your choice of sauces including Alfredo, bolognese and marinara Sautéed mushrooms, onions, garlic, kalamata olives, parmesan cheese, double smoked bacon and fine herbs	\$14 ⁰⁰ /guest
·Mini Caprese Tomato, mozzarella and basil pesto with aged balsamic	\$29 ⁰⁰ /dozen
·House Made Bruschetta Tomato, onion, garlic, olive oil and torn basil on toasted baguette	\$4 ⁵⁰ /guest

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experience | receptions

reception packages (MINIMUM 50 GUESTS)

canapés package

· Cold Selections

- Beef tartare with mustard and kosher salt
- Cherry tomato with soft bocconcini cheese
- Crayovacked watermelon with feta and dried black olives
- Wild sausage, exotic mustard and preserved cranberries
- Salmon tartare with pickled ginger

· Hot Selections

- Feta and sun dried tomato phyllo
- Vegetable samosa
- Vegetable spring roll with chili plum sauce
- Spanakopita
- Assorted mini quiche

\$1300*

per guest
(based on 5 pieces each)

\$2500

per guest
(based on 10 pieces each)

á la carte canapés

· Cold Selections

- Beef tartare with mustard and kosher salt
- Game terrine, exotic mustard and preserved cranberries
- Cherry tomato with soft bocconcini cheese
- Crayovacked watermelon with feta and dried black olives
- Seared Tuna with wasabi cream cheese
- Salmon tartare with pickled ginger
- Caprese skewer
- Smoked salmon, dill cream cheese
- Virgin Caesar shot and coldwater shrimp
- Hunter salami, creamed chèvre, wild mushroom, toasted ficelle

· Hot Selections

- Thai chicken and beef satays
- Feta and sun dried tomato phyllo
- Mini parmesan and pepperoni pizza
- Spinach and feta, ham and parmesan and mushroom assorted quiche
- Moroccan chicken
- Mushroom and leek crescents
- Pork sausage with Dijon mustard and puff pastry wrap
- Ricotta and pesto crescents
- Spanakopita
- Vegetable samosa with mango chutney
- Vegetable spring roll with chili plum sauce
- Mini chorizo crescent
- Lobster and phyllo roll

\$3300*
/dozen

*subject to tax and gratuities

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experience | dinner

dinner buffet (MINIMUM 50 GUESTS)

Surcharge of \$4.00 per person is applicable to accommodate groups between 30-49 guests

· Soup

- Chef's soup creation of the day

· Appetizers (select three)

- Field lettuces with assorted garnishes and dressings
- Crisp romaine lettuce, croutons, house crumbled bacon and grated parmesan
- Acidulated cabbage and brussel sprout slaw, dill and blue cheese dressing
- Red skin potato and cornichon salad with dill remoulade
- Caprese salad, sliced jumbo vine ripened tomato, fresh mozzarella, torn basil, extra virgin olive oil
- Spinach, feta and couscous salad with kalamata olives, scallions and lemon balm

· Sweets

- Daily assortments of cakes and squares
- Fruit salad

Served with freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$54⁰⁰

your selection of main courses & sides

· SELECT TWO

- Citrus and ginger rotisserie whole chicken with natural juices
- Classic chicken chasseur in a red wine sauce with pearl onions and mushrooms
- Butter chicken with creamy tomato and coriander
- Citrus and honey glazed Atlantic salmon, baby spinach flash
- Shiso dusted Atlantic salmon, crème fraîche and wilted greens
- Maple brined pork loin with sweet onion tarragon jus
- Tommy's ginger beef with spicy red onion and peppers, sweet soy and chili sauce
- Roasted Angus striploin with peppercorn jus
- Beef Bourguignon with cultivated mushrooms and double smoked bacon

· SELECT ONE

- Portobello mushroom ravioli, roast garlic cream and oven reduced tomato
- Artichoke and sundried tomato bow tie pasta with capers and garden fresh herbs
- Gnocchi with dried black olive, basil, roasted red pepper, white wine and extra virgin olive oil
- Spinach and ricotta cannelloni with vodka sauce

· SELECT ONE

- Steamed market vegetables
- Seasonal vegetable flash, tossed with VX olive oil and sea salt
- Roasted root vegetables, squash and brown butter
- Zucchini, white bean, corn and scallion succotash
- Roma tomato provincial
- Honey glazed vegetables and confit tomato

· SELECT ONE

- Yukon buttermilk mash
- Lemon grass steamed jasmine rice
- Herb roast baby red skin potato
- Steamed red jackets with dill and brown butter
- Roast garlic and yellow flesh whip

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experience | dinner

plated dinners (MINIMUM 20 GUESTS)

Prices shown are based on a three course service including one appetizer, a main course, dessert and coffee. A choice of two main course selections is available at a surcharge of \$3.50 per guest, with selection required 72 business hours prior. Or if you prefer a choice of a main course the night of your event (2 selections only) this is available for an additional \$15.00 per guest. Upgrades to a four course service (soup and salad) are available at a surcharge of \$6.00 per guest.

appetizer: soups

- Field mushroom purée with roasted garlic and scallions
~or~
- Roasted root vegetables
~or~
- Manhattan style clam chowder
~or~
- Charred tomato and gin
~or~
- Seasonal squash puree with brown sugar toasted pumpkin seeds
~or~
- Asparagus, sharp cheddar and avocado
~or~
- Minestrone and acini de pepe

~or~

salads

- Arugula and bitter greens with shaved fennel and toasted pecans, Mrs. McGarrigle's creamy champagne mustard and olive oil emulsions
~or~
- Frisée and red leaf lettuce with radishes, cucumber, toasted and sliced almonds with a black currant balm
~or~
- Brookstreet reds and greens, crisp root vegetables, black cherry and dijon emulsion
~or~
- Brookstreet reds and greens, buttermilk basil dressing, crumbled goat feta, olive oil drenched sea salt and cracked pepper crostini

main course

- Pan crisped chicken supreme, seasonal vegetables, buttermilk and dill whipped yellow flesh potato, red wine jus
~or~ \$48⁰⁰
 - Pan seared salmon with wild and brown rice, seasonal vegetables and truffle soy emulsion
~or~ \$48⁰⁰
 - Black Angus aged strip loin with roast garlic mashed potatoes, seasonal vegetables and rosemary and juniper glaze
~or~ \$50⁰⁰
 - Broiled halibut with citrus and dill forchette red jacket potatoes, seasonal vegetables, caper butter sauce
~or~ \$52⁰⁰
 - Herb and garlic crusted Angus beef rib eye with buttermilk whipped potatoes, seasonal vegetables, bordelaise sauce
~or~ \$52⁰⁰
 - Grilled tenderloin of beef with Stilton cheeses, seasonal vegetables and shiitake molasses sauce \$56⁰⁰
- Duos:
- Black Angus dry aged strip loin, pan seared chicken supreme with roast garlic mash, seasonal vegetables, Merlot sauce
~or~ \$58⁰⁰
 - Sous vide AAA beef tenderloin medallion, pan seared salmon, truffle infused whipped Yukons, foie gras café aux lait sauce \$66⁰⁰

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experience | dinner

plated dinners continued (MINIMUM 20 GUESTS)

sweets

- Milk dark and white chocolate trinity cake with macerated cherry rain
~of~
- Tiramisu
~of~
- Tahitian vanilla bean crème brûlée served with fresh seasonal berries
~of~
- Maple Bavarian cream with vanilla sponge cake and caramelized pestatio
~of~
- Pyramid of chocolate with hazelnut core
~of~
- White chocolate raspberry pistachio and almond mousse

Served with freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

vegetarian

- Wild mushroom ravioli, roast garlic cream, oven reduced tomato

gluten free vegan

- Marinated grilled Portobello mushroom, braised shallot and garden ratatouille

vegan

- Gnocchi with dried black olive, basil, roast red pepper and D.O.P. olive oil with white wine splash



*Prices are per guest and subject to tax and gratuities

For more information or to book your event contact 613-271-3582 or events@brookstreet.com

experience | dinner

children's menus

Pricing is based on a 3 course service including an appetizer, main course, dessert
Available for children between the ages of 2 - 10

appetizers

- Raw, bite-sized seasonal vegetables with dip
~Or~
- Seasonal salad with fresh vegetables and house dressing
~Or~
- Caesar Salad

main course

- Chicken fingers with plum sauce and French fries
~Or~
- Macaroni and cheese
~Or~
- Mini hamburger with French fries and condiments
~Or~
- Pan seared chicken with emerald cut vegetables, Yukon gold mashed potato
~Or~
- Kids steak with emerald cut vegetables, Yukon gold mashed potato

\$17.00

sweets

- Dark chocolate brownie
~Or~
- Vanilla ice cream with cookie
~Or~
- Fresh fruit cup

Served with soft drink, fruit juice, white or chocolate milk



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experience | barbecue

barbecue menus (MINIMUM 50 GUESTS)

Served under the Brookstreet Pavillion (available from May until October)

Additional charge of \$150.00 is applicable per Chef attended BBQ (2 hour duration)

long days of summer

· Appetizers

- Romaine and arugula lettuce with shaved parmesan, baguette croutons and lemon anchovy dressing
- Marinated Buffalo mozzarella and Roma tomatoes with basil and sunflower seed drizzle
- Cucumber with fennel, dill and champagne vinegar olive oil

· Main Course

- Alberta AAA sirloin hamburgers on rustic bun
- Debreziner sausages with white hot dog buns
- Hot Cajun potato chips

- Garnishes including tomato, onion, sauerkraut, dill pickle, lettuce and banana peppers
- Barbecue sauce, grained mustard, ketchup, mayonnaise and cheddar
- Market vegetables and corn on the cob

· Sweets

- Dark chocolate brownies
- Assorted large cookies
- Fruit salad

\$34⁰⁰

Served with freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

hot off the grill

· Appetizers

- Romaine and arugula lettuce with shaved parmesan, baguette croutons and lemon anchovy dressing
- Field lettuces with assorted garnishes and house vinaigrette
- Penne pasta salad with smoked salmon
- Red skin potato salad with grainy mustard whip

· Main Course

- Alberta AAA sirloin hamburger
- Grilled skinless chicken with honey, chili glaze
- Italian sausage
- Artisan buns and rolls
- Hot Cajun potato chips
- Garnishes including tomato, onion, sauerkraut, dill pickle, lettuce and banana peppers
- Barbecue sauce, grained mustard, ketchup, mayonnaise and cheddar
- Market vegetables and corn on the cob

· Sweets

- Fruit salad
- Dark chocolate brownies
- Pear and almond tart

Served with freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$37⁰⁰



*Prices are per guest and subject to tax and gratuities

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experience | brookstreet



Event Bookings & Enquiries

613.271.3582 or by email at events@brookstreet.com

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