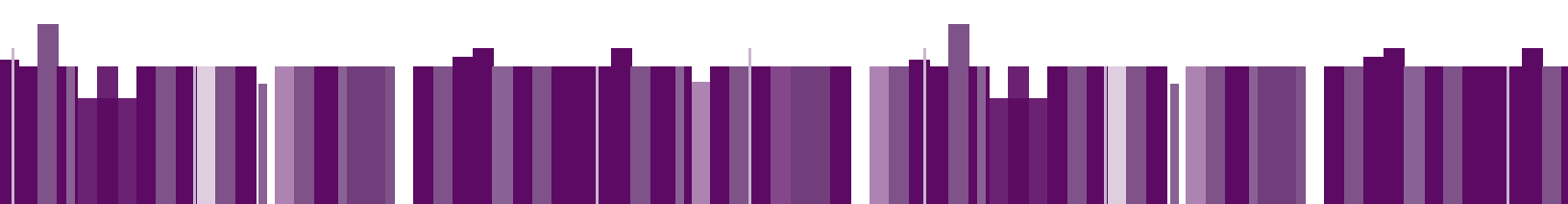




BROOKSTREET
HOLIDAY PARTIES 2017



brookstreet
HOTEL





HOLIDAY PARTIES @ **BROOKSTREET**



LET US TAKE THE STRESS OUT OF ORGANIZING
YOUR HOLIDAY PARTY THIS YEAR!

Choose your menu and then bring your celebration to life by adding festive
linens, centerpieces, and a holiday cocktail!

Your guests can also enjoy **special holiday party room rates**.

Our holiday menus are available from November until January and can
accommodate parties from **20 to 350 guests**.

For more information or to book your holiday party contact our events
team at **613.271.3582** or **events@brookstreet.com**



HOLIDAY PLATED LUNCH

\$37 PER GUEST
(minimum 20 guests)

Prices shown are based on a three course service including one starter, a main course, a sweet and coffee. A choice of two main course selections is available at a surcharge of \$3.50 per guest, with selection required 2 weeks prior. If you prefer a choice of a main course the day of your event (2 selections only) this is available for an additional \$15.00 per guest.

STARTER

select one

- Cauliflower with brown butter croutons
- Delicate greens, dried cranberry, shallot vinaigrette

Served with fresh rolls and butter

MAIN

select one

- Citrus roast turkey breast, roast garlic and sage stuffing, buttermilk mashed potato, market vegetables
- Pan roasted chicken breast, confit garlic whipped Yukon, red wine reduction.
- Pan seared salmon, lemongrass scented jasmine rice, dill remoulade

SWEET

select one

- Chocolate and hazelnut cake
- S'more; gooey marshmallow, milk chocolate, toasted graham cracker

Tazo Tea & Starbucks Coffee

VEGETARIAN, GLUTEN FREE & VEGAN OPTIONS

- Wild mushroom ravioli, roast garlic cream, oven reduced tomato (vegetarian)
- Marinated grilled Portobello mushroom, braised shallot and garden ratatouille (vegan & gluten free)
- Gnocchi with dried black olive, basil, roast red pepper and D.O.P. olive oil with white wine splash (vegan)



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Prices are per guest and subject to tax and gratuities.



HOLIDAY LUNCH BUFFET

\$43 PER GUEST

(minimum 50 guests)

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

SOUP

- Butternut and carrot soup
- Served with fresh rolls and butter

APPETIZERS

select two

- Crisp romaine lettuce, croutons, house crumbled bacon and grated parmesan
- Mixed greens with assorted garnishes and dressings
- Red skin potato and cornichon salad with dill remoulade
- Cabbage slaw with shredded kale, quinoa and crumbled feta

SWEETS

- Assortment of squares and holiday cookies
- Fruit salad

Tazo Tea & Starbucks Coffee



MAINS

select two

- Roast turkey breast, sage stuffing
- Beef Bourguignon with caramelized pearl onions and cultivated mushrooms
- Rotisserie style chicken with natural juices
- Pineapple glazed pork loin
- Dill crusted Atlantic salmon, crème fraîche and wilted greens
- Mushroom and sundried tomato bow tie pasta with roast garlic cream

PASTA

select one

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

VEGETABLES

select one

- Steamed market vegetables
- Seasonal vegetable flash, tossed with XV olive oil and sea salt

POTATOES & RICE

select one

- Yukon buttermilk mash
- Lemongrass steamed jasmine rice
- Herb roast baby red skin potato

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HOLIDAY PLATED DINNER

\$55 PER GUEST
(minimum 20 guests)

Prices shown are based on a four course service including a soup, an appetizer, a main course, a sweet and coffee. A choice of two main course selections is available at a surcharge of \$3.50 per guest, with selection required 2 weeks prior. 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.

SOUP *select one*

- White bean with rosemary pesto
- Moroccan roast squash

Served with fresh rolls and butter

APPETIZERS *select one*

- Organic mixed greens, candied walnuts, roasted pear dressing
- Spinach and cos, dried cranberry, toasted almonds and yoghurt dressing

MAIN *select one*

- Juniper roast turkey breast and confit leg, kale and gruyere stuffing, buttermilk mashed potato
- Herb crusted chicken breast, mushroom stuffing and Marsala reduction
- Maple and pecan crusted salmon, crushed salted fingerlings, maple glaze
- Rosemary and cracked pepper crusted roast sirloin, roast garlic whipped Yukon's, red wine reduction

SWEET *select one*

- Chocolate and hazelnut cake, blood orange coulis, candied orange and ginger
- S'more; layered gooey marshmallow with milk chocolate and toasted graham cracker, dark chocolate paint and toasted marshmallow fluff

Tazo Tea & Starbucks Coffee

VEGETARIAN, GLUTEN FREE & VEGAN OPTIONS

- Wild mushroom ravioli, roast garlic cream, oven reduced tomato (vegetarian)
- Marinated grilled Portobello mushroom, braised shallot and garden ratatouille (vegan & gluten free)
- Gnocchi with dried black olive, basil, roast red pepper and D.O.P. olive oil with white wine splash (vegan)



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HOLIDAY DINNER BUFFET

\$56 PER GUEST

(minimum 50 guests)

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

SOUP

- Parsnip and sage with winter white bean
- Served with fresh rolls and butter

APPETIZERS

select three

- Mixed greens with assorted garnishes and dressings
- Cabbage slaw with shredded kale, rye croutons and peppercorn ranch
- Hot house tomatoes, shaved red onion, English cucumber and crumbled feta
- Crisp romaine lettuce, croutons, house crumbled bacon and grated parmesan
- Red skin potato and cornichon salad with dill remoulade
- Spinach, feta and couscous salad with Kalamata olives, scallions and lemon balm

MAINS

select two

- Roast beef sirloin with caramelized onion and apple red wine demi
- Juniper roast turkey breast, confit leg
- Citrus and ginger roast whole chicken with natural juices
- Classic chicken chasseur in a red wine sauce with pearl onions and mushrooms
- Shiso dusted Atlantic salmon, charred citrus and wilted greens
- Maple brined pork loin with sweet onion tarragon jus

VEGETABLES

select one

- Steamed market vegetables
- Seasonal vegetable flash, tossed with XV 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

POTATOES & RICE

select one

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

PASTA

select one

- Gnocchi with dried black olive, basil, roast red pepper and D.O.P. olive oil with white wine splash (vegan)
- Wild mushroom ravioli, roast garlic cream, oven reduced tomato (vegetarian)

SWEETS

- Assortments of cakes and squares
- Christmas cookies
- Cinnamon and chai fruit salad

Tazo Tea & Starbucks Coffee

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Prices are per guest and subject to tax and gratuities.



A DICKENS CHRISTMAS DINNER

\$68 PER GUEST

(minimum 50 guests)

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

SOUP

- Toasted red-hot chesnut and winter squash soup with sage croutons and nutmeg foam
- Served with fresh rolls and butter

APPETIZER

- Tender greens and game - young shoots, cress and frisée, game terrine, candied pecans, black plum dressing and luscious poached pear gel

MAIN

- Black Angus roast beef, buttermilk whipped potato, Yorkshire pudding, seasonal vegetables with bordelaise sauce

SWEETS

- Cherry cheeked apple blossom with burnt orange caramel, mincemeat and oat crumble and rum crème anglaise
- Tazo Tea & Starbucks Coffee

VEGETARIAN, GLUTEN FREE & VEGAN OPTIONS

- Wild mushroom ravioli, roast garlic cream, oven reduced tomato (vegetarian)
- Marinated grilled Portobello mushroom, braised shallot and garden ratatouille (vegan & gluten free)
- Gnocchi with dried black olive, basil, roast red pepper and D.O.P. olive oil with white wine splash (vegan)



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HOLIDAY DECOR PACKAGES BY MASTERMIND EVENTS

ADD SOME FESTIVE DECOR TO YOUR CELEBRATION!

Brookstreet’s holiday packages include classic white table linens, china, flatware, glassware, trio of votive candles, table numbers & stands, candy canes at each place setting, riser, podium with microphone, cocktail reception area, cocktail rounds, dance floor & event staffing.

Enhance your event with a **holiday decor package!**

JINGLE ALL THE WAY \$5.26 PER GUEST

- Choice of napkin
- Choice of chair cover
- Choice of table runner
- Festive centerpiece

UNDER THE MISTLETOE \$2.95 PER GUEST

- Choice of napkin
- Choice of chair cover

CANDY CANE WISHES \$1.87 PER GUEST

- Festive centerpiece

MERRY & BRIGHT \$2.32 PER GUEST

- Choice of napkin
- Festive centerpiece

REINDEER GAMES \$2.76 PER GUEST

- Choice of napkin
- Choice of table runner
- Festive centerpiece

‘TIS THE SEASON \$0.88 PER GUEST

- Choice of napkin
- Choice of table runner



Prices are per guest, based on tables of 8 and are subject to tax.
Installation is not included.

For more information or to book your holiday party contact our events team at **613.271.3582** or **events@brookstreet.com**



FREQUENTLY ASKED QUESTIONS

WHEN IS MY MENU SELECTION REQUIRED?

We suggest you provide the Event Manager with your menu selection a minimum of 2 weeks prior to your event date. Please note that the selection must be the same for all guests with the exception of special dietary restrictions or vegetarian requests. An option of having a second main course is available at a surcharge of \$3.50 per person plus taxes and gratuities. Please note that the starters and dessert must remain the same for all guests and it is required that the organizer provide place cards for the guests to indicate main course selection. This option is subject to having the final numbers 72 hours prior to the event for each selection.

ARE SPECIAL MEALS AVAILABLE?

We are pleased to provide alternate menus for those guests with vegetarian or dietary restrictions. Kindly provide the Event Manager with the names of these guests a minimum of 72 hours prior to your event. A surcharge may be applicable if this information is not provided prior to the event.

WHEN IS THE FINAL HEAD COUNT REQUIRED?

Must be provided 72 business hours before your scheduled event.

WHAT ELSE IS INCLUDED IN THE HOLIDAY PACKAGE?

We are pleased to provide white table linens, votive candles, table numbers and stands, podium and microphone, cocktail reception area, and dance floor.

We are also proud to promote our relationship with MasterMind Events, our preferred supplier for gorgeous table linens, chair covers, backdrops and so much more. Ask our Event Managers how the linens can transform your room into a stunning masterpiece or visit their website at www.mmecanada.com.





WHAT ARE SOCAN FEES?

The SOCAN fee is a government-issued fee that allows you to play copyright-protected music at your event. The following charges are applicable:

SOCAN FEES BY ROOM	NON-DANCING EVENT	DANCING EVENT
Ballroom	\$93.78	\$187.56
Signed & Sealed or Sealed & Delivered	\$66.19	\$132.39
Signed, Sealed or Delivered	\$31.72	\$63.49
Shakers	\$31.72	\$63.49
Deciders	\$22.06	\$44.13
Connections Lounge	\$22.06	\$44.13

All rates subject to tax.

WHAT IS THE TARIFF NO. 5-A-G USE OF RECORDED MUSIC TO ACCOMPANY LIVE EVENTS?

As of May 26, 2012, this tariff sets the royalties to be paid to **Re:Sound**, for the benefit of artists and record companies, for the performance in public or the communication to the public by telecommunication of published sound recordings to accompany live events.

Please note this is a separate fee from SOCAN.

TARIFF FEES BY ROOM	NON-DANCING EVENT	DANCING EVENT
Ballroom	\$39.33	\$78.66
Signed & Sealed or Sealed & Delivered	\$27.76	\$55.52
Signed, Sealed or Delivered	\$13.30	\$26.63
Shakers	\$13.30	\$26.63
Deciders	\$9.25	\$18.51
Connections Lounge	\$9.25	\$18.51

All rates subject to tax.

WHAT ARE THE PERCENTAGES FOR THE SERVICE CHARGE AND TAXES?

A 13% harmonized tax and service charges of 15% are applicable.

DO YOU CHARGE FOR BEVERAGE SERVICE?

There is a minimum revenue requirement of \$400.00 per bar, otherwise a bartender labour charge of \$100.00 per bar, plus tax is applicable.

IS A DEPOSIT REQUIRED?

A confirmation deposit of \$2,000.00 is required followed by 50% of estimated revenue. A final pre-payment will be required one week before your event.

IS PRICING DIFFERENT SHOULD WE BOOK ON A WEEKNIGHT OR A SUNDAY?

Please speak with your Event Manager regarding any special promotions for your selected date.

WHAT HAPPENS IF I HAVE TO CANCEL?

Food and beverage revenue will be based on the expected attendance as indicated in the contract.

IS THERE PARKING AVAILABLE AT BROOKSTREET?

Parking at Brookstreet is available in our secure, climate controlled underground garage located to the right of the hotel entrance and is included for those with a guest room.

After three complimentary hours, parking is billed at a rate of \$2.50 plus taxes per hour to a maximum of \$12.95 plus taxes per day.

WHAT ABOUT COAT CHECK?

A coat check service is available for your guests on either a cash (\$3.00 per item, plus tax) or host (\$2.75 per item, plus tax) basis.



brookstreet
HOTEL

BOOKINGS & INQUIRIES

613.271.3582

or by email at events@brookstreet.com

(all holiday party prices are valid until 28 February 2018)



525 Legget Drive | Ottawa, ON | K2K 2W2 | www.brookstreethotel.com



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HOLIDAY PARTY ROOM RATE SPECIAL

Guests attending a holiday party receive special guestroom rates! Ask your Event Manager for more details.

SPECIAL RATE INCLUDES:

- One night luxury accommodation the night of your holiday party
- Access to Flex Fitness Studio featuring extensive fitness equipment, saltwater pools, whirlpools and dry saunas
- Parking & WiFi

To book your room please call
613.271.1800 or toll free **1.888.826.2220**

