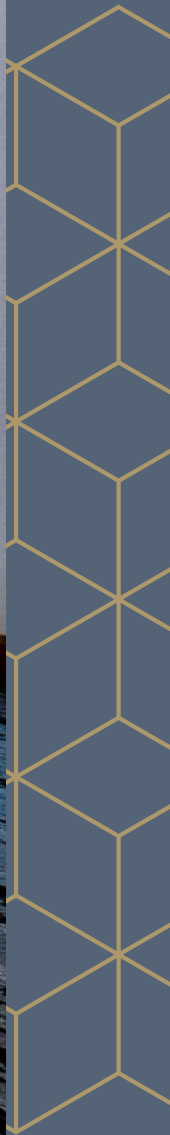


2025

EVENTS MENU



Coffee Break

Minimum 10 guests

COFFEE BREAK DELECTABLE

Fresh popped popcorn, house made seasoning shakers, B.B.Q., cinnamon sugar, and dill pickle \$6.00pp

Kettle chips, sea salt, chive & calypso sauces \$6.00pp

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 \$6.00pp (V)

Assorted breakfast pastries \$58.00 dz (V)

Assorted fresh muffins \$ 45.00 dz (V)

Assorted cookies \$48.00 dz (V)

Dark chocolate brownies \$48.00 dz (V)

Lemon pound cake \$28.00 dz (V)

Banana bread \$42.00 dz (V)

Granola bars \$32.00 dz (V)

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

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

Yogurt parfait \$7.00 each (V)

GLUTEN FREE ADDITIONS

Bagged Popcorn \$6.00 each (GF)

Chocolate chip cookies \$7.00 each (GF)

Brownie \$9.00 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 or grapefruit juice, 1L carafe \$26.00 each

CHARGED ON CONSUMPTION

Assorted individual juices \$4.50 each

Assorted regular and diet soft drinks \$4.50 each

Assorted Gatorade \$5.50 each

Brookstreet water bottle \$3.50 each

Perrier water, 330ml \$4.50 each



Breakfast

CONTINENTAL BREAKFAST

Served with freshly brewed Starbucks & a selection of Teavana teas. Minimum 10 guests

ON THE GO \$23.00

Seasonal fresh fruit (Vegan, GF)

Selection of fresh baked Danish and butter croissants

Individual Yogurt (GF)

INSPIRATION \$26.00

Seasonal sliced fruit and berries (Vegan, GF)

Selection of fresh baked Danish and butter croissants

House baked muffins (V)

Individual Yogurt (GF)

Granola, fruit compote, toasted almonds (V)

Assorted breakfast cereals, 2% & skim milk

HOT BREAKFAST BUFFET

Served with apple, orange or grapefruit juice, Starbucks & a selection of Teavana teas. Minimum 20 guests

DYNAMIC \$32.00

Fruit salad (Vegan, GF)

Selection of fresh baked Danish and butter croissants

Country farm scrambled eggs with fine herbs (GF)

Breakfast potatoes with caramelized onion (V)

Oven baked herbed tomato (Vegan, GF)

Sausage & bacon

ELITE \$38.00

Seasonal sliced fruit and berries (Vegan, GF)

Selection of fresh baked Pains au chocolat, butter croissants, almond croissants

Individual yogurt (GF)

Granola, fruit compote, toasted almonds (V)

Buttermilk pancakes, maple syrup (V)

Scrambled eggs with chèvre and chive (GF)

Sausage & bacon

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

ENHANCEMENTS

To accompany your breakfast selection

Assorted breakfast cereals, 2% & skim milk \$4.00 (V)

Smoked salmon, capers, red onion, bagels and cream cheese \$14.00

Ham, roasted red pepper, caramelized onion and aged cheddar frittata \$7.00 (GF)

Country style scrambled eggs \$6.00 (V, GF)

Banana berry smoothie \$6.00 (V,GF)

Hard-boiled egg \$3.00 (V, GF)

Avocado toast station, whole wheat and rye breads, avocado, sliced tomato, sliced hard-boiled eggs \$12.00 (V)

Waffles, Chantilly cream, berry compote, maple syrup, chocolate sauce \$9.00 (V)

Toast station, white, whole wheat and rye breads, butter, preserves, honey \$6.00 (V)



Lunch

WRAP LUNCH \$39.00

Served with regular and diet soda, freshly brewed Starbucks & a selection of Teavana teas. Minimum 10 guests

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 \$37.00

Served with a choice of bottled water, regular soda or diet soda minimum 40 guests

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

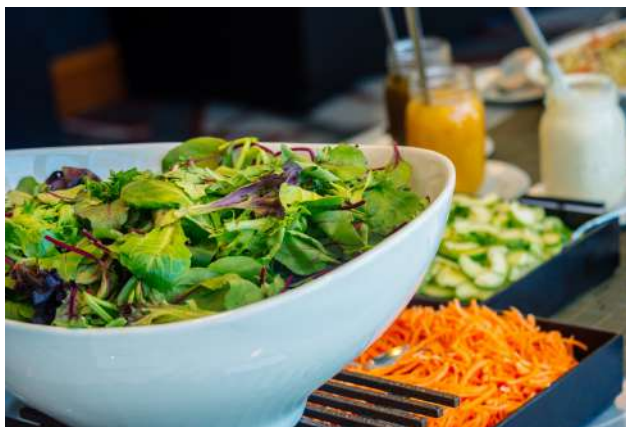
or

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

Granola bar

Cookie

Apple



CLASSIC LUNCH \$41.00

Served with regular and diet soda, freshly brewed Starbucks & a selection of Teavana teas. Minimum 25 guests

SOUP

Daily soup creation (V,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 ban'mi

Pickled carrots and onion, cucumber, Napa cabbage chili 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

V Vegetarian **Vegan** Vegan GF Gluten Free

Hot Buffet Lunch

MOTION \$45.00

Served with regular and diet soda, freshly brewed Starbucks & a selection of Teavana teas. Minimum 25 guests

SOUP

Roast sweet potato and apple soup (GF)

Rolls & butter

APPETIZERS

Mixed Green salad, dried figs, orange segments, olive oil and lemon dressing (Vegan, GF)

Arugula, ancient grain, cranberry, apricot, cider & pear emulsion (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

Baked apple croustade

Diced fruit with cinnamon and maple (Vegan, GF)

STRATEGY \$46.00

Served with regular and diet soda, freshly brewed Starbucks & a selection of Teavana teas. Minimum 25 guests

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

Blueberry crumble (Vegan)

Fruit salad (Vegan, GF)

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

LEADER \$50.00

Served with regular and diet soda, freshly brewed Starbucks & a selection of Teavana teas. Minimum 25 guests

SOUP

Fire roasted tomato soup (GF)

Rolls & butter

APPETIZERS

Build your own Italian salad

Crisp romaine lettuce, cherry tomato, red onion, black olive, crouton, shaved parmesan, sundried tomato dressing, classic Caesar dressing, balsamic and olive oil (V)

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

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

MAINS

Parmesan chicken with San Marzano tomato & basil sauce

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 \$41.00

Served with regular and diet soda, freshly brewed Starbucks & a selection of Teavana teas. Minimum 25 guests

APPETIZERS

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

Red skin potato salad with grainy mustard whip (GF)

MAIN COURSE

Sirloin hamburgers

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 \$44.00dz

- Smoked salmon - salmon mousse & caper on rye
- Mini quiche - Loraine and Florentine, short pastry filled with ham, cheese, & spinach
- Moroccan chicken - crispy pastry filled with pulled chicken and Moroccan spice
- Spanakopita - crispy pastry filled with spinach, feta, and ricotta (V)
- Bocconcini, sundried tomato, basil pesto, Milanese olive oil, flake sea salt (V, GF)
- Oven blistered tomato, olive tapenade, basil almond purée (Vegan, GF)
- Cucumber, hummus, de-hydrated beet, XV olive oil (Vegan, GF)
- Crisp crudité with herbed dip (V, GF)
- Vegetable spring roll with chili plum sauce (V)
- Beef Tartare, hand-cut prime rib, capers, cured egg yolk (GF)
- Vegetable Samosa, Mango chutney (V)

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

CHEF INSPIRED \$ 50.00 dz

- Ceviche, bay scallop, tomato, peppers, lime (GF)
- Compressed honeydew, skewered marinated honeydew, soft mozzarella, prosciutto (GF)
- Matane shrimp salad (GF)
- Salmon belly tartare, sesame mini bun
- Kataifi wrapped shrimp with lemon garlic greek yogurt aioli
- Spiced lamb kofta, Citrus and mint yogurt (GF)
- Thai Chicken satay, Coconut peanut sauce
- Margarita arancine with smoked tomato (V)

CHEF SELECTION

3 piece per guest \$10.00

6 piece per guest \$20.00

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

CHEESE BOARD \$17.00 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 \$17.00 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 \$11.00 PER GUEST

Carrots, Celery, Bell pepper, English cucumber, Cherry tomato, House herb dip (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)

CONFIT DUCK BAO \$54.00 DZ

Rouge Mont apple barbeque sauce, steam bun, coriander

CHILLED SHRIMP DISPLAY \$48.00 DZ

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

SOFT TACO STATION \$18.00 PER GUEST

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

CLASSIC SLIDER \$52.00 DZ

Mini Angus burger with bacon and cheddar

ULTIMATE SLIDER \$52.00 DZ

Mini Angus burger with brie and caramelized onion

POUTINE STATION \$12.00 PER GUEST

Shoestring fries, gravy, shredded cheese and Quebec cheese curds (V)

TRUFFLE POMMES FRITES \$12.00 PER GUEST

Skinny fries, grated parmesan, white truffle oil (V)



ANIMATION STATIONS

Chef attendant included

STIR-FRY STATION \$18.00 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 \$18.00 PER GUEST

Penne and fusilli pasta, roast garlic cream sauce, marinara sauce, bolognese sauce

Garnishes: mushrooms, onions, garlic, chili, olives, bacon and parmesan

CARVING STATION \$598.00 EACH (SERVES APPROXIMATELY 30)

Herb and garlic crusted AAA Canadian beef sirloin roast, artisanal mustards, crusty rolls, horseradish cream

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

STAND-UP RECEPTION

\$78.00

minimum 50 guests

NETWORK

CHILLED STATION

Individual Crudité (V, GF)
Carrots, celery, bell pepper, English cucumber, cherry tomato, house herb dip

Antipasto cup
Aged cheddar, bocconcini, tomato, pickled vegetable, salami, chorizo, bread sticks

Matane shrimp epsilon (GF)
Lettuce, celery and dill shrimp salad, crushed avocado, lemon

Couscous salad (Vegan)
Cucumber, tomato, red pepper, arugula, crispy chickpeas, herb vinaigrette

HOT STATION

AAA Striploin
Sliced oven roasted & served with chimichurri, creamed horseradish, warm rolls

Salmon (GF)
Jasmine rice, coconut, ginger & lemongrass reduction

Southern Fried Chicken
Boneless nugget style chicken morsels, maple hot sauce

Poutine
Shoestring fries, gravy, shredded cheese and Quebec cheese curds

Gnocchi (Vegan, GF)
Pumpkin, coconut milk, nutritional yeast

Vegan Texas style chili (Vegan)
Cheddar, sour cream, green onions

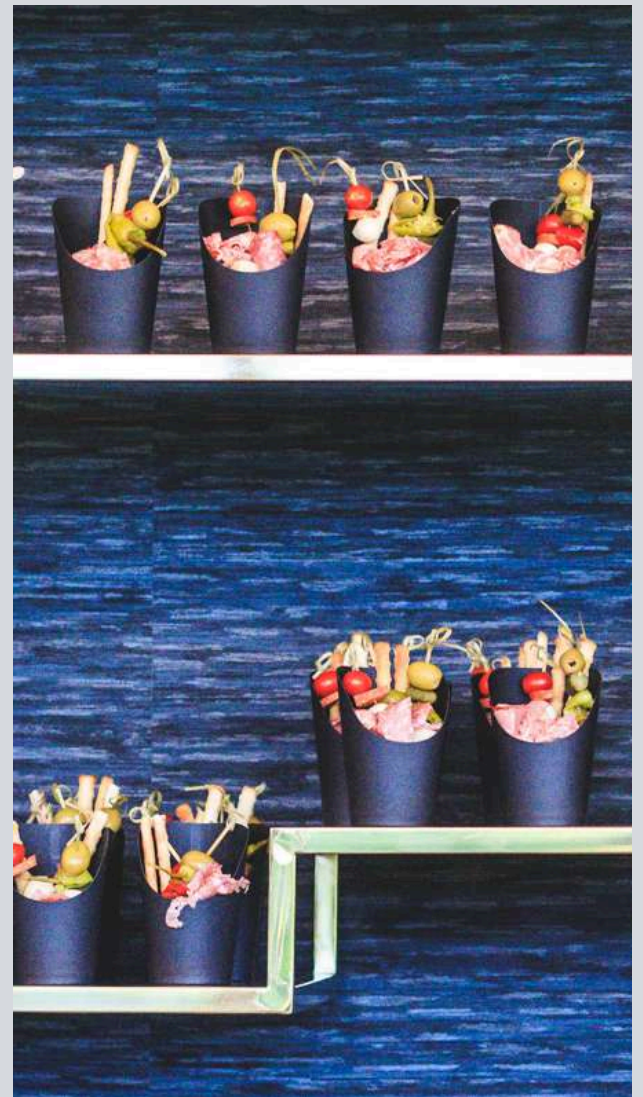
V Vegetarian Vegan GF Gluten Free

SWEET STATION

Mini Doughnuts
Chocolate dipping sauce

Cubed Fruit (Vegan, GF)
Cubed Melon and pineapple, 6" bamboo skewers, chocolate and maple yogurt dipping sauces

Vegan Brownie (GF)



DINNER BUFFET \$70.00

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)

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

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

\$68.00

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

ADD A HOT ENTRÉE SELECTION

(entire group)

Pitmaster spiced pork loin, grilled pineapple, pineapple
chutney (GF)

\$11.00 per guest

Grilled sausages, braised apple & sauerkraut, artisanal
mustards

\$11.00 per guest

Roast sweet potato, charred onion, citrus oil (Vegan,
GF)

\$8.00 per guest

Mac & Cheese cheddar cheese sauce, green onion,
toasted breadcrumbs, grated parmesan (V)

\$8.00 per guest

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

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 \$60.00

Buttermilk whipped potato, red wine jus (GF)

Pan seared salmon \$62.00

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

Short rib \$65.00

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

AAA Angus strip loin medallion \$70.00

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

Berry Cheesecake

graham cracker, creamy cheesecake, berry compote, 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, 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

Mini hamburger with french fries & condiments

Smaller portion of the adult selected main course

SWEETS select one

Vanilla ice cream with cookie

Fresh fruit cup



BROOKSTREET HOTEL

525 Legget Drive, Ottawa ON K2K 2W2

• www.brookstreethotel.com

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

Alicia Hall Photography

**THE MARSHES GOLF CLUB**

320 Terry Fox Drive, Ottawa ON K2K 3L1

• www.marshesgolfclub.com

For bookings and enquires, please call 613.271.3370
or email specialevents@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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Sizzlewithdecor.com
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