

# 2025

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## WEDDING MENU



brookstreet  
work · play · getaway



THE MARSHES  
GOLF CLUB • OTTAWA

Valid until December 31, 2025



# WEDDING PACKAGE INCLUSIONS

## 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, dancefloor, and an easel for your seating chart

Cake table, entrance table, gift table, etc.

## STAY

Complimentary upgraded guestroom for the newlyweds the night of the wedding

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



Alicia Hall Photography

## FOOD & DRINK

Choice of 3 passed canapes for your pre-dinner reception

Choice of plated or buffet dinner

2 glasses of house wine per guest

Cutting of host provided wedding cake served buffet style along with freshly brewed Starbucks coffee and Teavana teas

Complimentary breakfast for the two newlyweds the following morning in our Perspectives restaurant or the Marshes Ironstone Sunday brunch

Licensed bartender(s)

Serving staff

## BEFORE THE WEDDING

Experienced event manager to assist with pre-wedding planning

Complimentary menu tasting for two \*available for the classic wedding package only

Final details meeting to review event orders and floorplan created by your event manager

# PRE-DINNER RECEPTION

## PASSED CANAPES

### SELECT THREE

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 (V) - phyllo pastry filled with spinach, feta and ricotta

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)

## STATIONED CANAPES

### MINIMUM OF 25 GUESTS

Cheese Display - \$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

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



## BAR OPTIONS

### Host Bar by Consumption -

Drinks will be available to guests based on a set maximum bar limit before gratuities and taxes, previously agreed upon.

Restrictions can be made as to what items are allowed to be ordered under the host bar.

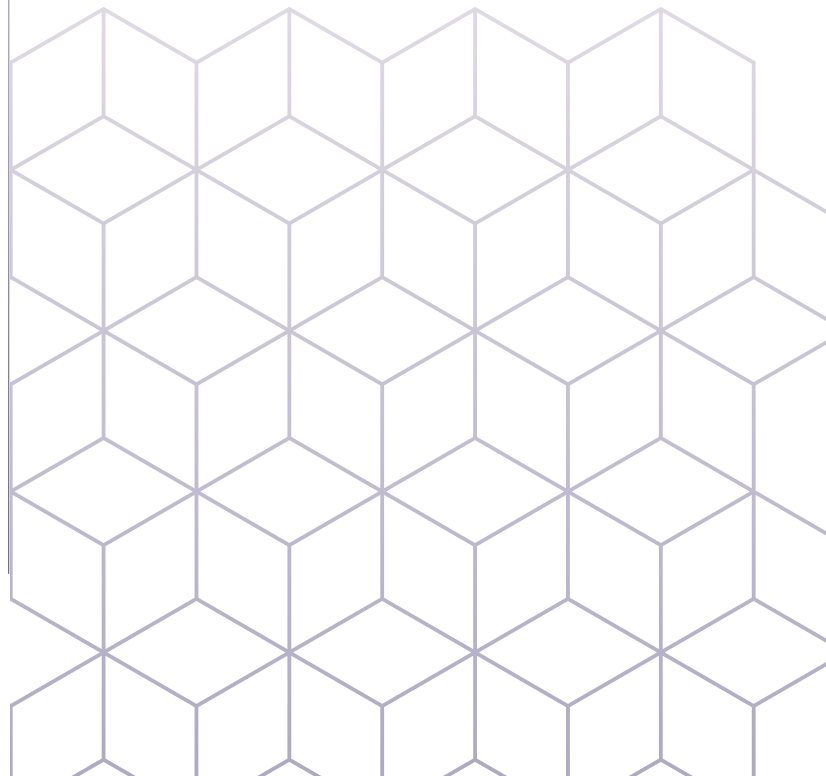
### Ticket Bar by Consumption -

Drink tickets are provided to each of your guests. The bar will switch to a cash service after all tickets have been used.

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.



# CLASSIC WEDDING PACKAGE

Served with freshly brewed Starbucks coffee & selection of Teavana tea  
Minimum 75 guests

## SOUP

### SELECT ONE

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

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

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)  
\$12.00 per guest  
  
Rigatoni ai Funghi  
Mushroom ragout, cream and parmesan (v)  
\$14.00 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 \$ 96.00  
4 course \$ 106.00

Pan seared salmon  
cilantro-parsley & panko crust, honey and Pommery crushed potatoes, sauce bercy & seasonal vegetables  
3 course \$ 99.00  
4 course \$ 109.00

Short rib  
braised beef short rib, roasted garlic Yukon puree, bordelaise sauce & seasonal vegetables  
3 course \$ 103.00  
4 course \$ 113.00

AAA Angus striploin medallion  
roast mushroom, dauphinoise potato, sauce bourguignonne & seasonal vegetables  
3 course \$ 109.00  
4 course \$ 119.00

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 \$ 118.00  
4 course \$ 128.00  
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 \$ 96.00  
4 course \$ 106.00

Gnocchi with roast vegetables, crisp onion, blistered cherry tomato, roasted red pepper sauce, olive dust (Vegan, GF)  
3 course \$ 96.00  
4 course \$ 106.00

Thai coconut and chickpea curry (Vegan, GF)  
3 course \$ 96.00  
4 course \$ 106.00

# WEDDING BUFFET PACKAGE \$130.00

Served with freshly brewed Starbucks coffee & selection of Teavana tea  
Minimum 75 guests

## SOUP

### SELECT ONE

Fire roasted tomato soup (GF)

Butternut squash soup (GF)

Roast root vegetable soup (GF)

## APPETIZERS

### SELECT THREE

(ADD A FOURTH SALAD \$5.00 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)

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)

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

## PASTA

### SELECT ONE

(ADD A SECOND PASTA \$7.00 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 \$9.00 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)

## STARTCHY 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

Chocolate cake with berry coulis

Red velvet cake, cream cheese icing

Blueberry crumble (Vegan)

Fruit salad (Vegan, GF)

# CHILDREN'S MENU

## CHILDREN'S PLATE \$28.00

AGES 2-10

### 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

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 \$28.00

AGES 2-10

Children's sized portion of the same buffet selected for the adults.



Kathi Robertson Photography

# BUFFET ENHANCEMENTS

## 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

## 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

## SMOKED SALMON \$260.00 PER SIDE

(SERVES APPROXIMATELY 20)

Citrus, capers, red onion, cream cheese, mini bagels

## CHILLED SHRIMP DISPLAY \$48.00 PER DOZEN

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

## SUSHI \$32.00 PER DOZEN

(MINIMUM 4 DOZEN)

Chef selection of 3 Maki varieties including vegetarian, traditional garnishes



# LATE NIGHT RECEPTION

Minimum 25 guests per selection

## 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

## 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

## PIZZA \$36.00 EACH

Hand pulled 12-slice cheese pizza (V)

## FRUIT PLATTER \$8.00 PER GUEST

Sliced fresh fruit & berries (Vegan, GF)

## SMOKED SALMON \$260.00 PER SIDE (SERVES APPROXIMATELY 20)

Citrus, capers, red onion, cream cheese, mini bagels

## CHILLED SHRIMP DISPLAY \$48.00 PER DOZEN (MINIMUM 4 DOZEN)

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

## SUSHI \$32.00 PER DOZEN (MINIMUM 4 DOZEN)

Selection of 3 Maki varieties including vegetarian, traditional garnishes

## 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

## TRUFFLE POMMES FRITES \$12.00 PER GUEST

Skinny fries, grated parmesan, white truffle oil

## POUTINE \$12.00 PER GUEST

Shoe string fries, gravy, shredded cheese and Quebec cheese curds

## CLASSIC SLIDER \$52.00 PER DOZEN (MINIMUM 4 DOZEN)

Mini angus burger with bacon and cheddar

## ULTIMATE SLIDER \$52.00 PER DOZEN (MINIMUM 4 DOZEN)

Mini angus burger with brie and caramelized onion

## CUBED FRUIT \$14.00 PER GUEST

Cubed Melon and pineapple, 6" bamboo skewers, chocolate sauce and honey yoghurt (V, GF)

## STICKY TOFFEE PUDDING \$12.00 PER GUEST

Pecan, brown sugar and brandy



Rachel Justa Photography

# WEDDING VENUES BROOKSTREET HOTEL

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## NEWBRIDGE

A modern ballroom that opens up to a large foyer lined with windows and a balcony overlooking The Marshes Golf Course.

Max. 350 guests



## GRAND SCHEME

An elegant ballroom with a spacious foyer area that's perfect for a pre-dinner reception.

Max. 250 guests



Stacey Stewart Photography

## CELTIC

A stylish space with a large foyer and a patio overlooking the pond and golf course.

Max. 100 guests

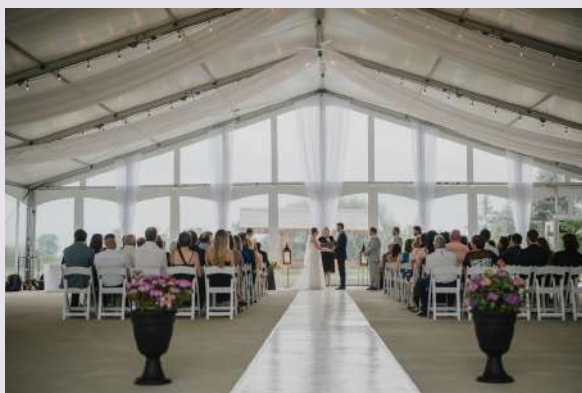


Kathi Robertson Photography

## OUTDOOR PAVILION

The perfect place for an outdoor ceremony featuring classic white draping and a white aisle runner.

Max. 350 guests



Union Eleven Photography



# WEDDING VENUES

## THE MARSHES GOLF CLUB



### THE MARSHES OUTDOOR CEREMONY SITE

Serene outdoor ceremony surrounded by panoramic views of the Marshes golf course

Max. 120 guests



### IRONSTONE GRILL

A rich, open and warm atmosphere and a view overlooking the golf course.

Max. 120 guests



**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*

**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  
*Sizzewithdecor.com*

All in One Events  
*allinoneevents.ca*

Rustic Engagements  
*rusticengagementsevents.com*

Avant-Garde Designs  
*avant-gardedesigns.com*

Ottawa Dance Floors – Vinyl dance floor covers  
*ottawadancefloors.com*

**MAKE-UP & HAIR:**

Caroline Sara Rose makeup  
*csrmakeupinc.ca*

Bombshell Hair Design  
*bombshellhairdesign.ca*

**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*

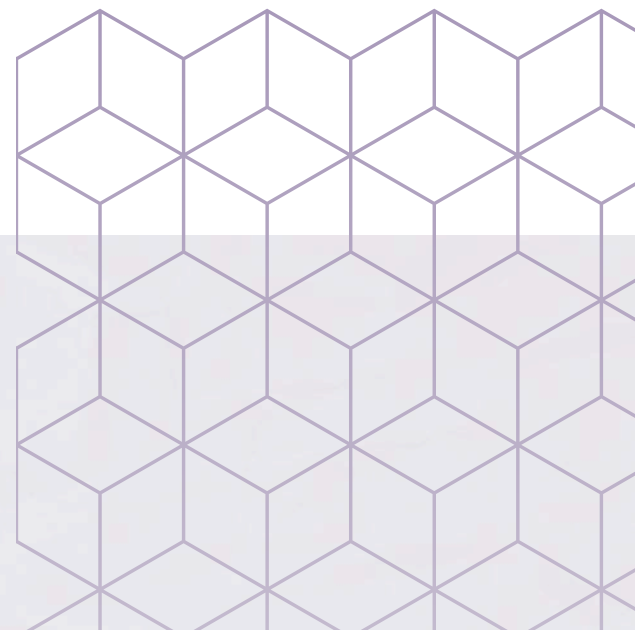
Kathi Robertson Weddings  
*kathirobertsonweddings.com*

U&I Photography  
*uandiphoto.com*

Samantha Danis  
*samanthadanis.com*

Rachael Justa Photography  
*rachaeljustaphotography.com*

# PREFERRED VENDORS





Ask your Event Manager 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.aunaturelspa.com](http://www.aunaturelspa.com).

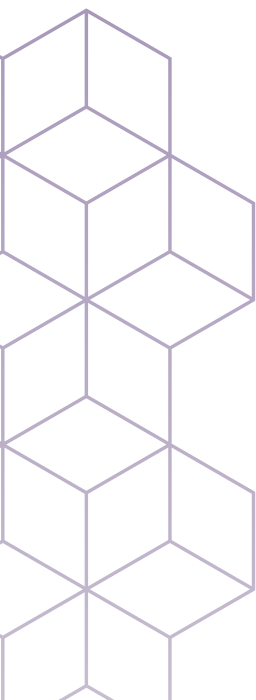
## MAKE IT A WEEKEND FOR YOUR GUESTS

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!



ENHANCE YOUR WEDDING





# GENERAL INFORMATION

## BROOKSTREET HOTEL

525 LEGGET DRIVE, OTTAWA ON K2K 2W2

[www.brookstreet.com](http://www.brookstreet.com)

p: 613.271.3582

FOR BOOKINGS AND INQUIRES, PLEASE CALL  
OR EMAIL AT **EVENTS@BROOKSTREET.COM**

## THE MARSHES GOLF CLUB

320 TERRY FOX DRIVE, OTTAWA ON K2K 3L1

[www.marshesgolfclub.com](http://www.marshesgolfclub.com)

p: 613.271.3370

FOR BOOKINGS AND INQUIRES, PLEASE CALL  
OR EMAIL **EVENTS@BROOKSTREET.COM**



\*PRICES AND MENU SUBJECT TO CHANGE WITHOUT NOTICE