

YOUR EVENT INCLUDES.

DAY OF YOUR EVENT

Round guest tables or banquet seating (where permissible)

Accent tables

Dining chairs

White table linens

White napkins

Modern dinnerware, stemware and flatware

Access to our AV system (professional DJ is required)

Wireless microphone

Set up and take down of your décor

Ongoing communication with event coordinator through the planning process

Day of coordination assistance from our event team

ROOMS

Vista Room

Ideal for up to 110 people for a seated dinner or 220 people for a cocktail style event

Main Room

Perfect for up to 250 guests for a plated dinner and hosts 440 people for a cocktail style event

MINIMUMS & VENUE PRICING

Please contact the venue for event specific details. Pricing and minimums depend on day of the week and time of the year.



Taxes of 13% and a gratuity of 18% are applied to all invoice items.

Event Details

PRICES ARE PER DOZEN
4 DOZEN MINIMUM ORDER PER HORS D'OEUVRE

MEAT

Short Rib Gaufrette / Gorgonzola Mayo / Pickled Onion / Gaufrette Chip | 50

Braised Pork Belly Lettuce Wraps / Sesame Chili Sauce / Pickled Vegetables / Peanuts | 42

Wagyu Beef Dumplings / Truffle Soy / Sweet Ginger Sauce | 42

Fig & Bacon Phyllo Tartlets / Smoked Bacon / Fig & Rosemary Jam / Whipped Goat Cheese / Phyllo Cups | 43

Italian Pork Sausage Rolls / Sesame / Honey Mustard Dip | 42

Marinated Beef Pastry Puffs / Pulled Beef / Creamy Boursin / Roasted Red Pepper / Caramelized onions / Puff Pastry | 42

Meatball Sliders / Tomato Sauce / Havarti / Caramelized Onion / Roasted Garlic Mayo | 58

VEGETARIAN

Vegetarian Spring Roll / Honey Garlic Dip | 39

Spanakopita / Spinach Stuffed Phyllo Pastry / Onion Dip | 40

Korean Mozzarella Pogo / Spicy Ketchup | 41

Summer Roll / Cucumber / Pickled Carrot / Sweet Chili Sauce / Rice Paper | 41

Fried Halloumi Cheese Skewers / Honey / Pistachio Dukkah | 43

Shoestring Fry Cups / Rosemary-Truffle Spray / Parmesan / Malt Mayo | 39

Phyllo Baked Pear and Brie Melts | 42

Tempura Sweet Potato Tostada / Grilled Pineapple Chutney (Vegan) | 39

Cucumber Cups / Hummus / Olive Tapenade | 41

Tofu Bites / Spicy Ketchup | 40

Mini Grilled Cheese & Tomato Soup / Cheddar / Mozzarella / Crostini | 41

Tempura Cauliflower / Spicy Yogurt | 40



Hors d'oeuvres

PRICES ARE PER DOZEN
4 DOZEN MINIMUM ORDER PER HORS D'OEUVRE

POULTRY

Thai Chicken Skewer / Peanut Sauce | 42

Mini BBQ Chicken Tacos / Hard Shell / Cilantro / Pico / Lettuce / Lime Crema / Chipotle Mayo | 43

Chicken Wing Lollipop / BBQ Sauce / Honey Garlic Sauce | 51

Nashville Hot Crispy Chicken Pops / Gherkin Comeback Sauce | 41

Chicken & Bacon Croquettes / Torched Swiss | 40

Chicken Spring Roll / Plum Sauce | 40

Southern Fried Chicken & Waffles / Slaw / Pickle / Cajun Maple Butter | 42

Duck Cuban Slider / Pulled Duck / Smoked Duck Ham / Grainy Dijon / Garlic Mayo / Swiss / Pickle | 59

SEAFOOD

Mini Poke Bowl / Crispy Rice Paper / Raw Salmon / Avocado / Spicy Mango Slaw / Sesame Ginger Mayo | 43

Tempura Shrimp / Louisiana Remoulade Dip | 42

Shrimp Skewer / Cajun Spice | 42

Ahi Tuna Wonton Chips / Truffle Soy / Avocado / Chili | 43

Crab & Cream Cheese Eggrolls / Sweet Chili Sauce | 42

Smoked Salmon Devilled Eggs / Pickled Mustard Seed / Bacon / Sweet Pickled Jalapeno / Fresh Dill | 41

INDULGENT PAIRINGS (SWEET)

Dark Chocolate Truffles paired with a Grand Marnier Shooter | 59

Deep Fried S'more / Marshmallow / Ground Graham Cracker / Chocolate Drizzle | 41



Hors d'oeuvres

DINNER STATIONS

HANDMADE TACO STATION

Warm Flour and Corn Tortillas
Choice of Two Proteins
Braised Chicken, Pulled Pork, Guinness-
Battered Cod, or Crispy Cauliflower
Classic Spiced Beef (+\$2)
Topped with:
Cheeses, Fresh Cilantro, Refried Beans,
Shredded Cabbage, Pickled Jalapeno,
Radish, Feta, Hot Queso, Lime Crema,
Chipotle, Guacamole, Tomatillo Salsa,
Mango Salsa
\$21.50 per guest

LOADED FRIES

Spiced Curly Fries, Crinkle-Cut Sweet
Potato Fries
Gravy (gluten free)
Vegetarian Chili
Popcorn Chicken, Pulled Beef, Bacon,
St-Albert Cheese Curds
Tomatoes, Pickled Jalapeno, Green Onion,
Truffle Aioli, Sour Cream
\$23.50 per guest

MAC & CHEESE

Smoked Cheddar Sauce
Lemon Zest Panko
Pork Belly
Parmesan
Crispy Onions
\$23 per guest

PRETZEL WALL

Sweet & Savoury Housemade Pretzels
Assortment of Mustards,
Queso Cheese, Variety of Sweet Sauces
\$16 per guest

THAI NOODLE BOX

Rice Noodles
Option of Chicken or Tofu (choose one)
Scallions
Baby Corn
Bean Sprouts
Chives
Peanuts
Pad Thai Sauce
Soy Sauce (gluten free)
Lime Wedges
\$22.50 per guest

FRY LOVE YOU

Spiced Waffle Fries
Sweet Potato Fries
Deep Fried Pickles
Deep Fried Cheese Curds
Kettle Chips
Chefs Selection of Dips
\$23 per guest

BUILD-A-POUTINE

Crispy Yukon Gold Fries
Sweet Potato Fries
Gravy (gluten-free)
St-Albert Cheese Curds, Bacon,
Hot Peppers,
Chipotle Mayo, Hot Sauces
\$18 per guest

SAUSAGE AND JUMBO HOT DOGS

Jumbo Hot Dogs
Sausage
Buns
Sauerkraut
Homemade Relish
Mustard
Ketchup
Hot Sauces
Caramelized Onion
Dijon Mustard
\$22 per guest

Stations



DINNER STATIONS

GOURMET GRILLED CHEESE

Cheddar & Mozzarella
Smoked Cheddar & Caramelized Onion
Brie Cheese & Apple
Tomato Soup Shooters
\$19 per guest

PIZZA STATION

Hand rolled pizza pies!
Classic Cheese
Vegetarian
Pepperoni
Canadian
Hawaiian
Garlic Dip
Marinara Sauce
\$19 per guest

SHAWARMA

Chicken & Beef
Flat Bread
Garlic Aioli
Tahini
Sriracha Aioli
Ranch
Pickled Turnip
Cucumber
Tomato
Lettuce
Onion
Honey Yogurt
\$21.50 per guest

BREAKFAST STATION

English Muffins
Mini Bagels
Sausage
Bacon
Scrambled Eggs
Hashbrowns
\$22 per guest

BAO BUN STATION

Choice of Two Proteins: Teriyaki
Mushroom, Pulled Pork, Pulled Chicken
Pickled Vegetables
Cabbage
Cilantro
Green Onions
Peanuts
Hoisin
Chili Oil
Sriracha Aioli
Lime Crema
\$21.50 per guest

FINGER LICKIN FRIED CHICKEN

Buttermilk Breaded All White Chicken
Fingers
Crispy Breaded Chicken Wings
Frank's Red Hot, Honey Garlic,
Mississippi BBQ, Smokey Mustard,
Sour Cream,
Blue Cheese Dip
\$25.50 per guest

Stations



DINNER STATIONS (Cont'd)

SANDWICH ARTIST BAR

Assortment of Fine Cured Meats & Poultry
Baguettes, Rolls & Bread
Sliced Tomatoes
Pickles
Onions
Cheeses
Lettuces
Variety of Sauces
\$18 per guest

SALAD STATION

Build Your Own Caesar Salad Station With
Bacon Bits, Fresh Parmesan, and Roasted
Garlic Buttermilk Caesar Dressing

Mixed Green Crunch Salad With Green
Goddess Dressing

Cold Cheese Tortellini Pasta with Sundried
Tomato Vinaigrette
\$16 per guest

THE SUSHI PAVILION

Cucumber Maki, California Roll
Spicy Tuna Avocado Roll
Assorted Nigiri, Sashimi
Wasabi, Ginger
Soy Sauce
\$29.50 per guest

RAW BAR

Fresh Shucked Oysters With all the Fixin's,
Chilled Shrimp & Sushi, Smoked Salmon
With Cream Cheese & Bagels
\$35 per guest

NACHO STATION

Crispy Tortilla Chips
Cajun Chicken or Pulled Pork (choose one)
Hot Queso, Refried Beans, Pico de Gallo,
Spicy Salsa, Sour Cream, Guacamole,
Chipotle Mayo, Lime Crema
\$18 per guest

CHARCUTERIE

An Assortment of Fine Cured Meats
Pickled Vegetables
Mixed Olives
Dijon Mustards
Basket of Fresh Bread
\$19.50 per guest

CHEESE PLEASE!

Quebec & Ontario Cheeses
Fresh Baguette
Crackers
Fresh & Dried Fruit
Jams & Marmalades
Nuts
\$19.50 per guest

THE ULTIMATE CRUDITÉ

A Beautiful Arrangement of Chefs Selected
Seasonal Raw Vegetables
Dips
\$12.50 per guest

FRESH FRUIT

Pineapple
Watermelon
Honey Dew & Cantaloupe
Berries
\$12.50 per guest

Stations



DINNER STATIONS (Cont.)

LIVE CARVERY STATION

PROTEIN

Roasts Are Carved To Order, Served With Fresh Baked Bread, Au Jus, Horseradish, And Mustards. 50 person minimum

AAA Garlic & Herb Angus Reserve
Tenderloin
\$40 per guest

AAA Salt & Pepper Prime Rib
\$31 per guest

Herb & Spice Rotisserie Chicken
\$23 per guest

CARVERY ADD-ONS

Root vegetables or mashed potatoes are the perfect complement to the carvery

Roasted Roots
Honey Butter Carrots, Parsnips, Squash,
Mini Potatoes, etc.
\$8.50 per guest

Brie Cheese Mashed Potatoes
\$9 per guest

Maple Butter Sweet Potato Mash
\$9 per guest

INTERACTIVE PASTA STATION

Build Your Own Pasta With The Help Of Our Experienced Chefs!

Penne and Cheese Tortellini Pastas
Grilled Chicken, Chorizo Sausage & Bacon Bits
Sun-Dried Tomatoes, Mushrooms, Onions, Bell Peppers & Zucchini
Alfredo and Marinara Sauces
Parmesan Cheese, Olives & Other Toppings
\$31 per guest

THE GRAZING TABLE

4 to 8 feet of epic snack food
(100 person minimum)

A show stopping centerpiece of your party, our Grazing Table is filled with gourmet cheeses, imported cured meats, fruits, jams, fresh baked breads, hand picked vegetables, skewers, artisan crackers, breads, nuts, sweet treats, spreads, chutneys, and so much more.

\$31.50 per person

Stations



DESSERT STATIONS

EXTRAS FOR YOUR SWEET TOOTH

PRICED PER DOZEN

Assorted French Macarons | 57

Banoffee Tarts | 42

Assorted Brownies, Bars, & Bite Sized
Cakes | 41

BUILD YOUR OWN S'MORES

ROAST YOUR MARSHMALLOWS!

Graham Crackers, Salted Butter Caramel,
Dark chocolate Ganache, Assorted
Chocolate & Bars
\$14.50 per guest

"HOW SWEET IT IS" DESSERT BAR

A customized dessert bar is available upon request

MAVERICK'S DONUT STATION

An assortment of Ottawa's Famous
Maverick's Doughnuts
\$10.50 per guest

BEAVER PASTRIES LAGO-STYLE

Hand Stretched Dough
Deep-Fried and Dusted with Cinnamon
Sugar
\$10 per guest

Desserts



WINE SELECTION

HOUSE RED (\$39/bottle)

Inniskillin Niagara Estate Pinot Noir

Inniskillin Niagra Estate Cabernet Merlot

Santa Carolina Cabernet Sauvignon

Peller Family Merlot

Jackson Triggs Niagara Estate Cabernet Franc/Cabernet Sauvignon

PREMIUM RED (\$46/bottle)

Ruffino Chianti DOCG

Trius Cabernet Sauvignon

ULTRA PREMIUM RED (\$55/bottle)

Oyster Bay Pinot Noir

HOUSE WHITE (\$39/bottle)

Inniskillin Niagara Estate Pinot Grigio

Inniskillin Niagara Estate Sauvignon Blanc

Santa Carolina Sauvignon Blanc

Peller Family Reserve Chardonnay

Inniskillin Niagara Estate Riesling

PREMIUM WHITE (\$46/bottle)

Ruffino Lumina Pinot Grigio

Trius Sauvignon Blanc

ULTRA PREMIUM WHITE (\$55/bottle)

Oyster Bay Pinot Grigio

SPARKLING

A Rotation of Sparkling Wines Including:

HOUSE SPARKLING (\$46/bottle)

Lola Sparkling Rose

Astoria Prosecco

Bottega Vino Dei Poeti Prosecco DOC

PREMIUM SPARKLING (\$52/bottle)

Ruffino Prosecco DOC



Wine Selections