



BROOKSTREET + THE MARSHES EVENTS

2022 EVENT MENU



Grab & Go Breakfast

Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas | Minimum 10 guests

CONTINENTAL

14

- fresh fruit
- butter croissant

INSPIRATION

21

- seasonal sliced fruit
- low fat yoghurt
- granola
- apple & oatmeal muffin

BRIGHT

22

- fresh fruit
- butter croissants
- sliced artisan ham
- applewood smoke cheddar
- yoghurt, brookstreet honey drizzle



Hot Breakfast Buffet

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

DYNAMIC

25

- fruit salad
- butter croissants
- country farm scrambled eggs with fine herbs

- breakfast potatoes with caramelized onions
- oven baked herbed tomato
- sausage & bacon

ELITE

26

- yoghurt with granola & honey
- fresh fruit
- butter croissant
- sous vide egg white, bell pepper & sharp cheddar
- turkey sausage

COFFEE BREAK BEVERAGES

freshly brewed Starbucks Fair Trade coffee & Teavana teas	4.
instant hot chocolate with mini marshmallows	6.
assorted individual juices <i>(charged on consumption)</i>	4.
assorted regular and diet soft drinks <i>(charged on consumption)</i>	4.
assorted gatorade <i>(charged on consumption)</i>	5.
brookstreet water bottle <i>(charged on consumption)</i>	3.50
montellier water, 330ml <i>(charged on consumption)</i>	4.

COFFEE BREAK DELECTABLE

assorted mini breakfast pastries	30./dz
assorted fresh muffins	28./dz
assorted cookies	4.
dark chocolate brownies	4.
lemon pound cake	2.50
banana bread	3.
assortment of squares	4.
selection of chocolate bars	4.50
granola bars	3.50
assorted whole fruit	2.50
sliced fresh fruit and berries	5.
fruit flavoured yoghurts	3.50
smart pop popcorn	6.
cubed melon & pineapple, 6"bamboo skewers, chocolate sauce & honey almond yoghurt	14.

Coffee Breaks

*Minimum 10 guests***BOWLS** *serves ten guests*

house made cajun dusted chips	32.
corn chips and salsa	32.
brookstreet mix – praline peanut, sesame sticks, roasted almonds, pretzels	42.

**GLUTEN-FREE ADDITIONS**

bagged popcorn	6.
Udi's® chocolate chip cookies	7.
Udi's® blueberry & chocolate chip muffin	8.
brownie	8.







32 Working Lunch – Buffet

*Served with regular or diet soft drinks, freshly brewed Starbucks® coffee & Teavana® teas
Minimum 10 guests*

SALADS



field lettuces with assorted
garnishes, house vinaigrette  

romaine lettuce with shaved
parmesan & baguette croutons,
lemon anchovy dressing



HANDHELDS

wrap, mortadella, soppressata, ham, spiced havarti,
dijon mayo

the hero – deli turkey, salami, lettuce, tomato,
cucumber, cheddar, artisan bun

marinated portobello mushroom, grilled asparagus,
red onion, smoked mustard, hummus  

SWEET



cinnamon apple crumble
fruit salad  

**add a daily soup creation
with fresh rolls and butter
9. per guest*

34 Working Lunch – Boxed



*Served with regular or diet soft drinks, freshly brewed Starbucks® coffee & Teavana® teas
Minimum 30 guests*

SALADS

field lettuces with assorted
garnishes, house vinaigrette  

HANDHELDS *select one...*

wrap, deli turkey, lettuce, cucumber, cheddar

marinated portobello mushroom, grilled asparagus,
red onion, smoked mustard, hummus  

SWEET

cookie
whole fruit

40 *Hot Buffet Lunch*

Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas

Minimum 20 guests

SOUP

chef's selection of soup with fresh rolls & butter

APPETIZER *select one...*

field lettuces with assorted garnishes, house vinaigrette

romaine lettuce with shaved parmesan & baguette croutons, lemon anchovy dressing

mixed kale salad, shaved fennel, dried stone fruit, olive oil and lemon dressing

beet salad, roast and pickled beets, arugula, toasted walnuts

MAIN COURSE *select one...*

roast beef striploin, red wine jus

| or


herb and citrus marinated roast chicken supreme, thyme jus

| or

jerk spiced boneless chicken breast

all main course selections include herb roasted new potato & seasonal vegetables

ADDITIONAL MAINS *select one...*

vegan chick pea curry 

vegetable lasagna 

SWEETS

Red velvet

Apple Croustade

Fruit Salad



VEGAN



VEGETARIAN



42 *Lunch Plated*

Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas

Minimum 20 guests

PRE SET SALAD

field lettuces with assorted garnishes,
house vinaigrette


SWEET

milk, dark & white chocolate trinity
cake with macerated cherry rain

MAIN

herb and citrus marinated roast chicken
supreme, herb crushed new potato, seasonal
vegetables & lemon thyme jus

VEGETARIAN OPTION

vegetable lasagna 

Reception

SOLO 42
price per dozen | 2 dozen min.

- smoked salmon, dill cream cheese
- mini quiche
- moroccan chicken
- mini chorizo crescent
- spanakopita

**GLUTEN-FREE
VEGETARIAN** 42
price per dozen | 2 dozen min.

- caprese, tear drop tomato, soft bocconcini, basil, Milanese olive oil, flake sea salt
- compressed triple sec watermelon, feta, apple infused aged balsamic, micro herbs
- pear with chèvre and walnut
- crisp crudité with herbed dip

CHEESE 15
price per guest

- canadian cheeses with stone fruit,
- toasted pecans & french baguette

CHEF INSPIRED 58
price per dozen | 4 dozen min.

- ceviche; cold-water shrimp, scallop, tomato, peppers, lime
- game terrine, cornichon, wild blueberry, crostini
- compressed honeydew, skewered marinated honeydew, soft mozzarella, prosciutto
- lobster steam bun roll, brown butter vinaigrette
- spiced lamb kofta, citrus & mint yogurt
- thai chicken satay, coconut peanut sauce
- pear, chèvre & walnut skewer
- smoked salmon, sesame, chiffonade, mimosa garnish

**CHEF SELECTION OF
THREE CANAPE**

3 pc. per person – 9.50
5pc. per person – 16.50

CLASSICS 48
price per dozen | 2 dozen min.

- smoked salmon, mousseline, caper, pumpernickel
- mini meat pie, smoked tomato ketchup
- vegetable spring roll with chili plum sauce
- shrimp salad, cucumber, wasabi aioli, chive
- beef tartare, hand cut prime rib, capers, smoked ancho
- vegetable samosa, mango chutney



GLUTEN-FREE



VEGETARIAN



72 *Marché Style Walking Dinner Event*

ALL STATIONED

*Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas
Minimum 75 guests*

CHILLED STATIONS

GARDEN SALAD

tossed greens, grape tomatoes, cucumber, red onion, toasted almond, olive oil and balsamic dressing

ANTIPASTO

sliced chorizo, dried salami, manchego, fresh mozzarella, roasted red pepper, citrus artichoke, pickled eggplant, spiced olives, grilled asparagus, crostini

CHEESE

brie, aged cheddar, gouda, chèvre, oka, filo purse, tipsy apricots, red onion marmalade, candied pecans, crostini

CEVICHE

cold-water shrimp, scallop, tomato, peppers, lime

HOT STATIONS

AAA STRIP LOIN

sliced, oven roasted, served with artisan mustards & creamed horseradish on warm roll

SALMON

jasmine rice, coconut, ginger & lemongrass reduction

DAKGANGJEONG

korean style popcorn chicken

POUTINE

shoe string fries, gravy, shredded cheese & quebec cheese curds

MAC & CHEESE

elbow macaroni, cheddar cheese sauce, green onion, noisette breadcrumbs & grated parmesan

SWEET STATIONS

MINI DOUGHNUTS

chocolate dipping sauce

CUBED FRUIT

cubed melon and pineapple, 6" bamboo skewers, chocolate sauce and honey almond yoghurt

STICKEY TOFFEE PUDDING

pecan, brown sugar & brandy

Plated Dinner

Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas | Minimum 20 guests

SOUP *select one...*

mushroom purée, roasted garlic & scallions

roasted root vegetable

butternut squash toasted pumpkin seeds

roasted red pepper & tomato, crème
fraiche, chive

SALAD *select one...*

brookstreet salad greens, shaved fennel &
toasted almond, Mrs. McGarrigle's creamy
champagne mustard dressing

brookstreet salad greens, chick pea,
acidulated carrot, black olive dust, blood
orange dressing

tossed reds & greens, crisp root vegetables,
black cherry & Dijon emulsion

tender greens, buttermilk basil dressing,
crumbled goat feta, olive oil drenched sea salt
& cracked pepper crostini

MAIN *select one...*

| PAN CRISPED CHICKEN SUPREME

3 course 48 4 course 54

seasonal vegetables, buttermilk whipped
yellow flesh potato, red wine jus

| PAN SEARED SALMON

3 course 52 4 course 58

dill crushed new potatoes, seasonal
vegetables, sauce berycy

| ANGUS STRIP LOIN

3 course 52 4 course 58

herb crusted, dauphinoise potato, seasonal
vegetables & red wine demi-glace

| ROAST RIB EYE

3 course 58 4 course 64

cracked black pepper & garlic crusted, sour
cream whipped potatoes, yorkshire pudding,
seasonal vegetables, bordelaise sauce

| STEAK & CHICKEN DUO

3 course 60 4 course 66

black angus dry aged strip loin & pan
seared chicken supreme, dauphinoise
potato, seasonal vegetables & merlot sauce

*ADD AN ADDITIONAL PRE-SELECTED MAIN
COURSE SELECTION- 3.75 PER PERSON

SWEET *select one...*

tiramisu

vanilla bean crème brûlée, fresh
seasonal berries

milk, dark & white chocolate trinity cake
with macerated cherry rain

VEGAN + GLUTEN-FREE



marinated, grilled portobello mushroom,
braised shallot & garden ratatouille

gnocchi, dried black olive, basil, roasted
red pepper & d.o.p. olive oil with white
wine splash



VEGAN



GLUTEN-FREE




SOUP

chef soup creation



APPETIZER *select two...*

crisp romaine lettuce, croutons, house

crumbled bacon and grated parmesan

mixed greens with assorted garnishes and dressings 




potato salad, cracked mustard seed, holland peppers    

cabbage slaw with shredded kale  

ancient grain, cranberry, apricot, citrus and pear dressing   



PASTA *select one...*

vegetable lasagna  


gnocchi, basil pomodoro, zucchini, eggplant, mushroom   

penne, creamy pesto 

MAIN *select two...*



roast beef striploin, red wine jus  

herb and citrus marinated roast chicken supreme, thyme jus   

beef bourguignon with caramelized pearl onions and cultivated mushrooms 

roisserie whole chicken with natural juices   

pineapple glazed pork loin   

dill crusted atlantic salmon, crème fraîche and wilted greens  

VEGETABLES + SIDES

market vegetables   

yukon buttermilk mash  

turmeric steeped jasmine rice  

58 *Dinner Buffet*

Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas
Minimum 30 guests

SWEET

assortment of squares

fruit salad    



VEGAN



GLUTEN-FREE



VEGETARIAN



NUT FREE



DAIRY FREE

10

44 *Hot Off The Grill*

*Served with freshly brewed Starbucks® coffee & a selection of Teavana® teas
Minimum 30 guests*

APPETIZER *select one...*

field lettuces with assorted garnishes & house vinaigrette


romaine & arugula lettuce with shaved parmesan, croutons & lemon anchovy dressing

red skin potato salad with grainy mustard whip

MAIN

Alberta AAA sirloin hamburgers

grilled skinless chicken burger cajun spice dusted

Black bean burger 

artisan bun

bagged potato chips

garnishes on burgers – tomato, onion, dill pickle, lettuce & cheddar

packaged mustard, ketchup, mayonnaise & relish

SWEET

dark chocolate brownie

wrapped large cookie

fruit salad



19 *Children's Menu*

Ages 2-10

APPETIZER *select one...*

raw, bite-sized seasonal vegetables
with dip

seasonal salad with fresh
vegetables & house dressing

MAIN *select one...*

chicken fingers, plum sauce & french
fries

mini hamburger with french fries &
condiments

smaller portion of the adult selected
main

SWEET *select one...*

vanilla ice cream & cookie
fresh fruit cup





BROOKSTREET HOTEL

For bookings and enquires, please contact

613.271.3582

or by email at events@brookstreet.com

525 Legget Drive, Ottawa ON K2K 2W2

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THE MARSHES GOLF CLUB

For bookings and enquires, please contact

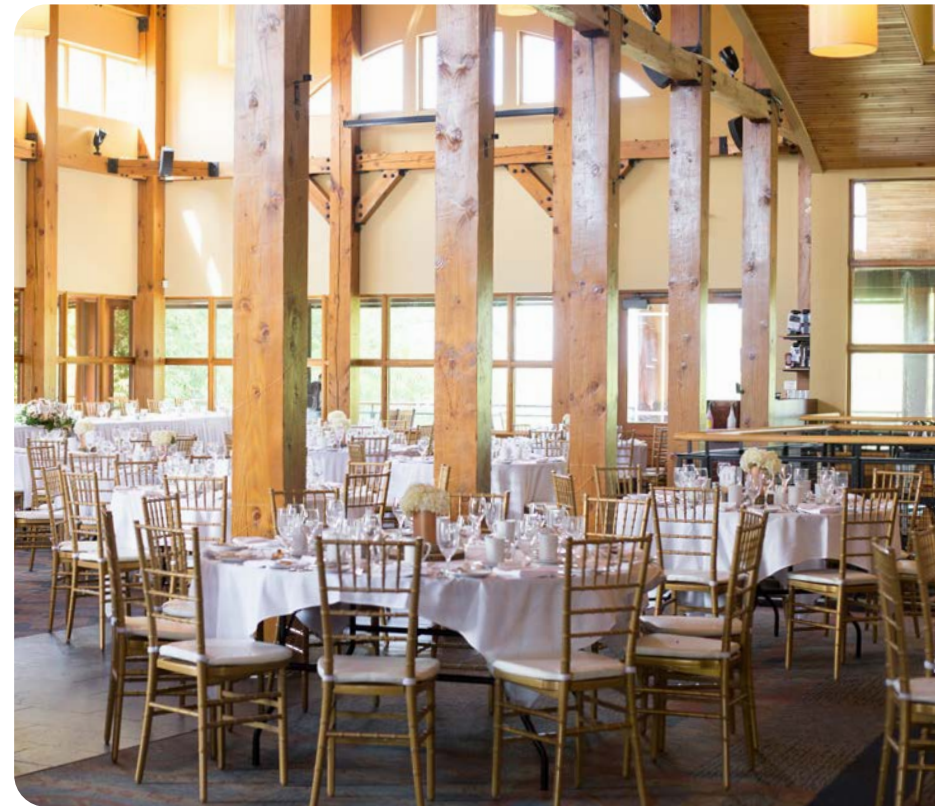
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*Prices and menu subject to change without notice
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