



BROOKSTREET EVENTS

613.271.3582
events@brookstreet.com

2020 EVENT MENU



Grab & Go Breakfast

Served with Starbucks® coffee & Teavana® tea

CONTINENTAL

14

fresh fruit
butter croissant



INSPIRATION

21

seasonal sliced fruit
apple & oatmeal muffin
low fat yoghurt
granola

BRIGHT

22

fresh fruit
butter croissant
sliced artisan ham
applewood smoke cheddar
yoghurt & brookstreet honey drizzle

Plated Breakfast

Served with apple, orange & grapefruit juice, Starbucks® coffee & Teavana® tea

DYNAMIC

fruit salad
butter croissant
country farm scrambled eggs
with fine herbs

25

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

ELITE

26

fresh fruit
yoghurt, granola & honey drizzle
multi grain croissant
sous vide egg white, bell pepper
& sharp cheddar
turkey sausage

Breaks

*Served with Starbucks® coffee & Teavana® tea
Minimum 10 guests*

REENERGIZE

11

oatmeal cookie
mini muffin
regular or diet soft drink

RESTORE

12

chips
brookstreet mix

RECHARGE

16

granola, sliced almonds, dried fruit
yoghurt
banana bread

REFRESH

15

individual yoghurt
fruit salad
oatmeal cookie

GLUTEN-FREE ENHANCEMENTS



popcorn 9.
udi's® chocolate chip cookies 7.
udi's® blueberry & chocolate chip muffin 8.
brownie 8.





ITALIAN

romaine lettuce, shaved parmesan & baguette croutons, lemon anchovy dressing
 spiced havarti, mortadella, soppressata, ham & dijon mayo wrap
 tiramisu

AMERICAN

select greens, vine ripened tomatoes, english cucumber, kalamata olives & feta
 the hero; deli turkey, salami, lettuce, tomato, cucumber, cheddar, artisan bun
 cinnamon apple crumble

CANADIAN

mixed kale, shaved fennel, dried stone fruit, olive oil & lemon dressing
 shaved black forest ham, dijon mayo, swiss cheese, artisan bun
 red velvet

Working Lunch

PLATED 32. BOXED 38.

Served with Starbucks® coffee & Teavana® tea
Minimum 10 guests

VEGAN + GLUTEN-FREE



field lettuces, assorted garnishes &
 house vinaigrette

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

chocolate decadence



VEGAN



GLUTEN-FREE



SPEEDY

38


| STARTER

field lettuces, assorted
garnishes & house vinaigrette

| MAIN

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

- or -

vegetable lasagna 

| SWEET

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

Plated Lunch

Served with Starbucks® coffee & Teavana® tea | Minimum 20 guests

SAVOR



46

Chef's selection of soup with fresh rolls & butter

| STARTER *select one...*

field lettuces, assorted garnishes & house vinaigrette
romaine lettuce with shaved parmesan & baguette croutons,
lemon anchovy dressing
mixed kale, shaved fennel, dried stone fruit, olive oil & lemon dressing
beet salad, roast & pickled beets, arugula, toasted walnuts

| MAIN *select one...*

roast beef striploin, garlic & herb crusted buttermilk whipped potato, red wine jus
jerk spiced boneless chicken breast, red bean rice, seasonal vegetables
herb & citrus marinated roast chicken supreme, herb crushed new potato,
seasonal vegetables & lemon thyme jus
chick pea curry 
vegetable lasagna 

| SWEET *select one...*

tiramisu
vanilla bean crème brûlée, fresh seasonal berries
milk, dark & white chocolate trinity cake, macerated cherry rain



VEGAN



VEGETARIAN

BBQ

GRAB & GO 47. PLATED 50.

Served with Starbucks® coffee & Teavana® tea | Minimum 30 guests
An outdoor lunch or dinner option; available from May to October

GRILLED

| STARTER

field lettuces with assorted garnishes & house vinaigrette
romaine & arugula, shaved parmesan, croutons & lemon anchovy dressing
red skin potato salad, grainy mustard whip

| MAIN

alberta aaa sirloin hamburgers & grilled cajun spice dusted chicken burgers topped with tomato, onion, dill pickle, lettuce & cheddar, mustard, ketchup, mayonnaise & relish on an artisan bun

potato chips

½ corn cobs, chili lime butter

| SWEET

dark chocolate brownie
wrapped large cookie
chewy marshmallow square

CRISP



field lettuces with assorted garnishes & vegan balsamic dressing

german style potato salad

chickpea & black bean lettuce wrap

house fried potato chips

corn on the cob, maple, chili, sea salt & black pepper

chocolate brownie



VEGAN



GLUTEN-FREE

SOLO*5 pieces per guest*

19

crisp crudité, herbed dip
 cherry tomato & soft bocconcini cheese
 smoked salmon, dill cream cheese
 mini quiche
 moroccan chicken

FRESH*5 pieces per guest*

20

tear drop tomato, soft bocconcini, basil,
 milanese olive oil, flake sea salt

 compressed triple sec watermelon,
 feta, apple infused aged balsamic,
 micro herbs

 pear, chèvre & walnut

**DUO***8 pieces per guest*

31

| FIRST PLATE

smoked salmon, mousseline,
 caper, pumpernickel

 spanakopita

 mini meat pie & smoked tomato ketchup

 vegetable spring roll, chili plum sauce

| SECOND PLATE

mini chorizo crescent

 shrimp salad, cucumber,
 wasabi aioli, chive

 beef tartare, hand cut prime rib,
 capers, smoked ancho

 vegetable samosa & mango chutney

CHEESE

15

canadian cheeses

 stone fruit

 toasted pecans

 french baguette

Plated Reception

*Minimum 10 guests***CHEF INSPIRED***8 pieces per guest*

42

| FIRST PLATE

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

| SECOND PLATE

spiced lamb kofta,
 citrus & mint yogurt

 thai chicken satay,
 coconut peanut sauce

 pear, chèvre & walnut skewer

 smoked salmon, sesame,
 chiffonade, mimosa garnish



GLUTEN-FREE



VEGETARIAN



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

CAESAR

crisp romaine
 roasted garlic & herb croutons
 shaved parmesan cheese
 capers
 crumbled bacon
 creamy garlic & cracked pepper dressing

GARDEN SALAD

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

AAA STRIP LOIN

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

Marché Reception 72

STAFFED STATIONS | 90 MIN DURATION

Minimum 30 guests

PAN-FRIED PRAWNS

jasmine rice, coconut, ginger &
 lemongrass reduction

DAKGANGJEONG

korean style popcorn chicken

POUTINE

shoestring fries, gravy, shredded cheese
 & quebec cheese curds

MAC & CHEESE

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

Plated Dinner

Served with Starbucks® coffee & Teavana® tea | Minimum 20 guests

SOUP

mushroom purée, roasted garlic & scallions
roasted root vegetable
butternut squash toasted pumpkin seeds
roasted red pepper & tomato, crème
fraiche, chive

SALAD

tossed reds & greens, crisp root vegetables,
black cherry & dijon emulsion
chickpea, acidulated carrot, greens, black
olive dust & blood orange dressing
shaved fennel & toasted almond, greens,
mrs. mcgarrigle's creamy champagne
mustard dressing
tender greens, crumbled goat feta, buttermilk
basil dressing, olive oil drenched sea salt &
cracked pepper crostini

MAIN

| CHICKEN SUPREME

3 course 48 4 course 54

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

| PAN SEARED SALMON

3 course 52 4 course 58

dill crushed new potatoes, seasonal
vegetables, sauce bercy

| ANGUS STRIP LOIN

52 per guest

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

| 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

SWEET

tiramisu

vanilla bean crème brûlée, fresh
seasonal berries

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

VEGAN + GLUTEN-FREE



marinated portobello mushroom,
braised shallot & garden ratatouille

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



VEGAN



GLUTEN-FREE



When offering a choice menu, the highest main course price will apply; maximum of 2 entrée choices including vegetarian

Children's Plate 19

Ages 2-10

STARTER

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 & french fries

smaller portion of the adult selected
main

SWEET

select one...

vanilla ice cream & cookie

fresh fruit cup





BROOKSTREET HOTEL

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events@brookstreet.com



525 Legget Drive, Ottawa ON K2K 2W2

www.brookstreet.com

 /brookstreet  @brookstreetott

*Prices and menu subject to change without notice
Pages 5, 7, 8 photography by Mitch Lenet Photography*