



## Eat Well

Stay focused and energized during your meeting  
with these nutritious and energizing foods.

Dishes designed to stimulate your brain  
and fuel your productivity.



# BREAKFAST TABLE

All breakfasts include premium orange juice and freshly brewed Starbucks premium coffee, decaffeinated coffee and TazoTeas

## WESTIN CLASSIC BREAKFAST

**\$36.00 Per Person**

(minimum of 25\*\*)

Freshly scrambled eggs with clipped chives

Smoked bacon and turkey sausage

Oven roasted tri-colored new baby potatoes with onions, peppers and fresh thyme

A variety of fresh cut seasonal fruit

Light, flaky house-baked croissants and breakfast loaves

## EURO STYLE BREAKFAST

**\$36.00**

(minimum of 25\*\*)

A variety of fresh cut seasonal fruit

Bowls of strawberry yogurt, plain yogurt and granola

Montreal style bagels with smoked salmon, chive cream cheese, red onion, capers and lemon

Sliced cheddar, swiss and brie wedge cheeses

Free run hard boiled eggs

Light, flaky house-baked mocha chocolatine and butter croissant

## "THE VALLEY" BREAKFAST

**\$39.00 Per Person**

(minimum of 25\*\*)

Freshly scrambled eggs with St Albert Cheddar

Traditional maple crepes with berry compote and maple syrup

Smoked bacon and turkey sausage

Oven roasted tri-colored baby new potatoes with onions, peppers and fresh thyme

A variety of fresh cut seasonal fruit

Light, flaky house-baked croissants and breakfast loaves

## FROM THE GRIDDLE BREAKFAST

**\$39.00 Per Person**

(minimum of 50\*\*)

Griddle top blueberry-oat pancakes, local maple syrup

Nutella stuffed French toast, berry compote

Farm fresh scrambled eggs

Griddle pea meal and smoked bacon

Oven roasted tri-colored baby new potatoes with onions, peppers and fresh thyme

A variety of fresh cut seasonal fruit

## ENHANCEMENTS

### INDIVIDUAL YOGURT PARFAIT

**\$9.00 Each**

with granola and berries

### FRENCH TOAST

**\$10.00 Per Person**

with cinnamon maple cream

### ROLLED CRÊPES

**\$10.00 Per Person**

with maple butter sauce, topped with cinnamon, apples and walnuts

### HOT OATMEAL

**\$8.00 Per Person**

served with maple syrup, cinnamon, raisins, brown sugar, dried cranberries and walnuts

### BREAKFAST WRAP

**\$12.00 Each**

scrambled egg, turkey sausage, aged cheddar and fresh tomato salsa

### EGGS BENEDICT

**\$14.00 Each**

with Canadian back bacon and hollandaise sauce

### GRILLED MEDITERRANEAN VEGETABLE & AGED CHEDDAR ...

**\$12.00 Per Person**

### CHEF ATTENDED EGG STATION

**\$18.00 Per Person**

omelets created to order with a selection of fillings\*

(\*A \$275.00 chef's fee applies for a maximum two hours of service for chef attended egg station)

### THICK SLICED COUNTRY STYLE BREAKFAST LOAVES

**\$26.00 Each**

## A HEALTHY START BREAKFAST

### \$37.00 Per Person

(minimum of 25\*\*)

Spinach, banana, kefir smoothie

Mango-mint, almond milk smoothie

Bowls of strawberry yogurt, plain yogurt and granola

A variety of fresh cut seasonal fruit

Oatmeal with brown sugar, dried cranberries, walnuts

Supercharged scramble, mostly whites with a touch of yolk

Plant based Farmer Sausages

## PLANT BASED BREAKFAST

### \$42.00 Per Person

-Vegan & Gluten Free-

(minimum 25\*\*)

Arugula-tomato salad, lemon olive oil, pumpkin seeds

Individual "Eat Well" overnight oats, raisins, shaved carrots, maple syrup

A variety of fresh cut seasonal fruit

Tofu scramble with peppers, mushrooms and onions

Plant based "beyond meat" breakfast sausages

Gluten Free quinoa loaf, gluten free muffins with house almond butter

\*\*Menu price will increase by 8.00 per person when guarantee is less than minimum order requirement.

\*Final Guarantees are due 72hrs business hours prior to event and cannot be decreased within 72 hours.

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We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

### \$7.00 Each

(12 slices per loaf)

apple cranberry, banana, lemon poppy seed

## ASSORTED MUFFINS, DANISH AND CROISSANT BREAKFAST...

### \$56.00 Per Dozen

with butter and fruit preserves

## ASSORTMENT OF CEREALS

### \$7.50 Each

almond granola, yogurt, 2%, skim and almond milk

## ASSORTED GLUTEN FREE MUFFINS

### \$7.00 Each

## GLUTEN FREE BREADS WITH TOASTER

### \$5.00 Each

butter and fruit preserves

## GLUTEN FREE BAGELS WITH TOASTER AND CONDIMENTS

### \$5.00 Each

# PLATED BREAKFAST

All plated breakfasts include Premium orange and Freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo teas

## CANADIAN CLASSIC

**\$38.00 Per Person**

(minimum of 15\*\*)

Medium poached egg, Canadian back bacon, lemon hollandaise

Toasted English muffin

Home fried potatoes

Olive oil and sea salt roasted Roma tomato

## COMFORT

**\$36.00 Per Person**

(minimum of 15\*\*)

Farm fresh scrambled eggs with chives

Smoked bacon and turkey sausage

Home fried potatoes

Olive oil and sea salt roasted Roma tomato

## RIDEAU

**\$38.00 Per Person**

(minimum of 15\*\*)

Roasted red pepper, asparagus and baby spinach frittata

Smoked bacon and turkey sausage

Home fried potatoes

Olive oil and sea salt roasted Roma tomato

## ENHANCEMENTS

### INDIVIDUAL YOGURT PARFAIT

**\$8.00 Each**

with granola and berries

### PLATTER OF SLICED CANADIAN CHEESE

**\$85.00 Per Platter**

(serves 10)

### PLATTER OF FRESH SLICED IN-SEASON FRUIT

**\$75.00 Per Platter**

(serves 10)

### BASKET OF MUFFINS, DANISH AND CROISSANT BREAKFAS...

**\$65.00 Per Basket**

with butter and fruit preserves (serves 10)

\*\*Plated meals require a minimum order of 15. Menu price will increase by \$8.00 per person when guarantee is less than minimum order requirement.

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# BRUNCH

Brunch includes Premium orange and Freshly brewed Starbucks coffee, and Tazo teas

## WESTIN PARLIAMENT BRUNCH

**\$73.00 Per Person**  
(minimum 50 guests)

Salads ~choice of three:

Westin wellness reds & greens, sprouts, vegetable ribbons with avocado oil & basil vinaigrette

Caesar salad with kale, artisan romaine, bacon, focaccia croutons & shaved

Parmigiana Reggiano

Casareccia pasta salad with sundried tomato pesto, goat cheese & toasted sunflower seeds

Three bean salad with quinoa, sweet bell peppers & lemon dressing

Caprese salad with tomato, bocconicini & baby arugula with balsamic olive oil viniagrette

Breakfast items ~choice of three:

Farm fresh scrambled egg with aged Cheddar

Eggs Benedict with ham and hollandaise

Oat and blueberry pancakes with Lanark County maple syrup

Rolled crêpes with maple butter sauce, topped with apple and walnuts

Nutella stuffed French toast, berry compote and maple syrup

Smoked bacon and turkey sausage

Caramelized onion hash brown potatoes

Lunch items ~choice of two:

Poached Atlantic salmon with citrus and chive cream sauce

Roasted chicken breast with white wine sauce and fresh tarragon

Slow roasted Black Angus beef striploin in pinot noir sauce

Spinach and cheese manicotti with vine ripened tomato and basil sauce

Desserts ~choice of three:

Selection of freshly baked Danish pastries, butter croissant and muffins

Lemon meringue squares

Traditional crème caramel

Chocolate mousse cake

Apricot flan

Fresh sliced in-season fruits

## ENHANCEMENTS

### CHAMPAGNE AND ORANGE JUICE MIMOSA

**\$12.00 Each**

(due to Ontario Liquor Laws, this product can only be served after 9am)

### CANADIAN CHEESE BOARD

**\$17.00 Per Person**

(minimum 25 orders)

Aged Cheddar, Oka, brie, and Danish style blue cheese with crackers and

French baguette, and grape clusters (based on 30z per person)

### CHEF ATTENDED BELGIAN WAFFLE STATION\*\*

**\$14.00 Per Person**

with whipped cream, berries and Nutella

### CHEF ATTENDED EGG STATION\*\*

**\$17.00 Per Person**

omelets created to order with a selection of fillings

### CHEF ATTENDED CARVED PRIME RIB OF ALBERTA BEEF\*\*

**\$20.00 Per Person**

with horseradish, Dijon mustard and red wine jus

### DECADENT CHOCOLATE FOUNTAIN

**\$20.00 Per Person**

with bowls of diced fresh fruit and berries

(orders over 50 will incur additional rental fee)

### INDIVIDUAL YOGURT PARFAIT

**\$9.00 Each**

with granola and berries

### INDIVIDUAL PLAIN AND FRUIT FLAVOURED YOGURT

**\$5.00**

### FRUIT SMOOTHIES

**\$10.00**

\*\*\*\*\*

mango, orange and flax, or strawberry, banana and almond milk, or green apple, honeydew and mint (price per pitcher)

\*\*Minimum guarantees for each station must represent 80% of final # of guests in attendance CHEF ATTENDED STATION:

~1 chef required per 100 guests

~pricing does not include required culinary fee of \$275.00/chef /2hrs ~action stations are open for a period of 2 hours.

~should you wish to extend the time, a fee of \$50 per hour will apply...up to maximum of 4 hours

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# BREAKS

All breaks include freshly brewed Starbucks premium coffee, decaffeinated coffee and tazo teas

## GREEN AND RED DELICIOUS

**\$18.00 Per Person**

- Red delicious and granny smith apples
- Sugar crusted flaky apple turnovers
- Sliced local cheddar cheese

## ENERGIZE

**\$15.00 Per Person**

- Build your own trail mix
- Bowls of almond granola
- Dried fruits, walnuts and dark chocolate chips, fresh berries and toasted coconut
- Almond milk and yogurt blended with local honey

## CLASSIC BREAK

**\$15.00 Per Person**

- Choose one from our afternoon treat offerings:
- Home-baked cookies, Kashi granola bars, chocolate hazelnut, caramel or berry mini doughnuts, or decadent chocolate brownies

## SOUTH WESTERN

**\$17.00 Per Person**

- Cream cheese, cilantro and jalapeno antojitos
- Cajun spiced pineapple
- Melon agua fresca

## RECHARGE

**\$19.00 Per Person**

- Baked pita chips, black bean and red pepper hummus
- Quinoa, wild rice, blueberry and almond energy salads
- Orange soy milk frappes

## VITALIZE

**\$20.00 Per Person**

- Individual granola yogurt muesli with apples and berries
- Turkey, avocado, tomato, whole wheat involtini

## RENEW

**\$17.00 Per Person**

- Red delicious and granny smith apples

## ENHANCEMENTS

### REJUVENATE

**\$10.00 Per Person**

- 74% dark chocolate chips and walnuts

### BRAIN BOOST

**\$10.00 Per Person**

- Blueberries, purple grapes, blackberries and walnuts

### LONGEVITY BOOST

**\$5.00 Each**

- Brewed green tea with honey and soy milk

### MINI FRENCH CROISSANTS

**\$56.00 Per Dozen**

- with butter and preserves

### ASSORTED SQUARES

**\$54.00 Per Dozen**

### ASSORTED BAKED MUFFINS

**\$56.00 Per Dozen**

- with butter and preserves

### ASSORTED BAKED SCONES

**\$60.00 Per Dozen**

- with Devonshire cream and berry compote

### ASSORTED HOME-BAKED COOKIES

**\$50.00 Per Dozen**

### THICK SLICED COUNTRY STYLE BREAKFAST LOAVES

**\$35.00 Each**

- ~ 12 slices per loaf ~
- apple cranberry, banana, lemon poppy seed, carrot pineapple

### FRESH SLICED IN SEASON FRUIT

Dried apples, apricots, prunes and raisins  
warm almond, walnuts and cashews  
Pomegranate blueberry antioxidant

#### LITTLE ITALY

**\$19.00 Per Person**

Iced cappuccino  
Salted Italian caramel cheesecake bites  
Antipasto skewers with Genoa salami, bocconcini and pickled vegetables  
San Pellegrino and aqua panna

#### UPLIFT

**\$17.00 Per Person**

Orange mango cranberry smoothie  
Smoked salmon, avocado and chives on whole grain bread  
Red and green apple wedges with Greek yogurt dip  
Whole skin-on almonds

#### FRESH BREEZE

**\$17.00 Per Person**

A selection of novelty ice cream bars  
Seasonal fruit basket with strawberries

#### INDIVIDUAL BAGS OF POPCORN

**\$14.00 Per Bag**

FLAVOR CHOICES (select max 3) (min 100 orders)

White cheddar  
Sriracha Lime  
Honey Sriracha  
Truffle Parmesan Black Garlic  
Canadian Maple Kettle Corn  
Sea Salt Caramel Chocolate Drizzle

\*\*\*Enhancement Option: Customize Each Bag with your Corporate/Event  
Logo (simply add \$1/bag)

#### FRESH SLICED IN-SEASON FRUIT

**\$9.50 Per Person**

#### WHOLE FRESH FRUIT

**\$4.00 Each**

(bananas, oranges, apples, pears)

#### FRESH FRUIT AND VANILLA POUND CAKE SKEWERS

**\$60.00 Per Dozen**

with Nutella fondue

#### INDIVIDUAL YOGURT PARFAIT

**\$8.00 Each**

with granola and berries

#### HOMEMADE ENERGY BARS

**\$60.00 Per Dozen**

#### FRUIT SMOOTHIES

**\$40.00 Per Pitcher**

Mango, orange and flax

or

Strawberry, banana and almond milk

or

Green apple, honeydew and mint

(serves 10)

#### HAAGEN DAZS ICE CREAM BARS

**\$9.00 Each**

#### INDIVIDUAL CRUDITES

**\$7.00 Each**

in glasses with hummus

#### INDIVIDUAL HOMEMADE QUINOA, OATS, FRUIT & NUT TRA...

**\$6.00 Each**

#### INDIVIDUAL BAGS

**\$6.00 Per Bag**

of assorted flavoured Mrs. Vickies Potato Chips

#### ASSORTED GLUTEN FREE MUFFINS



**\$60.00 Per Dozen**

**ASSORTED GLUTEN FREE COOKIES**

**\$52.00 Per Dozen**

**ASSORTED GLUTEN FREE BAGELS**

**\$60.00 Per Dozen**

**FRESHLY BREWED STARBUCKS PREMIUM COFFEE**

**\$6.00 Each**

decaffeinated coffee, and hot tazo teas

**ASSORTED FLAVOURED STARBUCKS ICED COFFEE**

**\$8.50 Each**

served in individual bottles

**ICED VANILLA AND ICED MOCHA**

**\$36.00 Each**

served by the carafe

**FRESHLY BREWED UNSWEETENED ICED TEA**

**\$6.00 Each**

**SOFT DRINKS, BOTTLED FRUIT JUICES, BOTTLED SPRING ...**

**\$5.50 Each**

(charged on consumption)

**SPARKLING MINERAL WATER**

**\$5.50 Each**

(charged on consumption)

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## BREAK - SUSTAINABLE OPTIONS

Take a break with these energizing eats & smart snacks specially curated to help you stay motivated & active all day.

all items are subject to 18% service charge and 13% HST

# CHILLED LUNCH TABLE

ALL LUNCH TABLES INCLUDE: choice of three starters, two desserts and freshly brewed Starbucks premium coffee, decaffeinated coffee and Tazo teas

## STARTERS AND DESSERTS

- STARTERS (choice of three)
- Westin wellness salad reds & greens, sprouts, vegetable ribbons with avocado oil & basil vinaigrette
  - Harvest salad wild greens, root vegetables, toasted seeds & goat cheese with apple chive vinaigrette
  - Caesar salad with kale, artisan romaine, bacon, focaccia croutons & shaved Parmigiana Reggiano
  - Caprese salad with tomato, bocconcini & baby arugula with balsamic olive oil vinaigrette
  - Cucumber tomato salad with avocado herb vinaigrette
  - Greek orzo salad with feta
  - Casareccia pasta salad with sundried tomato pesto, goat cheese & toasted sunflower seeds
  - Pearl couscous, cucumber, diced red cabbage with avocado oil & basil vinaigrette
  - Three bean salad with quinoa, sweet bell peppers & lemon dressing
  - Red skin potato salad with buttermilk dressing & chopped scallions
  - House made kettle chips with sriracha zucchini dip
- DESSERTS (choice of two)
- Strawberry & white chocolate shortcake trifle
  - Classic mini vanilla crème brûlée
  - Triple chocolate ganache mousse
  - Lemon meringue squares
  - Caramel cheesecake squares with dark chocolate drizzle
  - Quebec maple sugar tartelette
  - Chocolate & vanilla profiteroles
  - Fresh fruit and berry salad with mint chiffonade

## MEDITERRANEAN ACCENT SANDWICHES

- \$43.00 Per Person**  
(minimum guarantee of 25\*\*)
- Slow roasted sirloin, chimichurri mayo & havarti on ciabatta
  - Open faced Capicola & Fior di Latte cheese with smoky sweet mustard, basil mayo & tomato jam
  - Smoked turkey, cheddar on focaccia with rosemary-bacon mayo
  - Vegetarian bruschetta with arugula, olive oil and parmigiano reggiano

## EAST MEETS WEST SANDWICHES

- \$44.00 Per Person**  
(minimum guarantee of 25\*\*)

## ENHANCEMENTS

### SOUP OF THE DAY

- \$5.00 Per Person**  
Yukon gold potato and leek soup with chives  
OR  
Cream of forest mushroom and tarragon chowder

### SOFT DRINKS, BOTTLED FRUIT JUICE, BOTTLED SPRING W...

- \$5.50 Each**  
(charged on consumption)

### SPARKLING MINERAL WATER

- \$5.50 Each**  
(charged upon consumption)



1 andoori grilled chicken, cucumber, cilantro wrap with mango chutney & refreshing curry mayonnaise  
Porchetta sandwich "Banh Mi" fresh slaw, lemon mayo on Parisian baguette  
Crab roll, tarragon mayo, finely shredded lettuce & Bermuda onion  
Vegetarian Asian roll, avocado & cucumber kimchi

## CREATE YOUR OWN DELI SANDWICHES

### \$40.00 Per Person

(minimum guarantee of 25\*\*, maximum guarantee of 50)

Assortment of Artisan bread

Deli style cold cuts including black forest ham, smoked turkey, salami, capicola & egg salad with lettuce, tomato, pickles, onion, cheddar, mayonnaise & mustard

## GRIDDLE INSPIRED SANDWICHES (HOT)

### \$46.00 Per Person

(minimum guarantee of 25\*\*)

Philly cheesesteak Alberta sirloin, provolone, caramelized onion & peppers, spicy mayo on ciabatta

Montreal smoked meat, Swiss, sauerkraut & smoky sweet mustard on pretzel bun

Baja fish taco with radish, slaw, pico de gallo & cilantro avocado crema, lime wedges

Grilled cheese with 2 year Balderson & sage butter on artisan brioche

## UNDER 25 PERSON MENUS ARE AVAILABLE

(please ask your event manager)

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## HOT LUNCH TABLE

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### THE CANADIAN

#### \$51.00 Per Person

(minimum guarantee of 25\*\*)

Harvest salad wild greens, root vegetables, toasted seeds & goat cheese with apple chive vinaigrette

Casareccia pasta salad with sundried tomato, sage & smoked BBQ chicken

Red skin potato salad with buttermilk dressing & chopped scallions

Chicken supreme with pumpkin seed cilantro pesto, natural reduction sauce

Cedar plank Nova Scotia salmon medallion, maple whiskey & brown sugar brush, fennel lemon sauce

Three Sisters vegetarian chili with corn, black beans & sour cream

Roast white red & purple potato

Market vegetables

Quebec sugar tart with whipped cream

Warm peach cobbler with vanilla ice cream

Fresh fruit and berry salad with mint chiffonade

### THE EURO

#### \$50.00 Per Person

(minimum guarantee of 25\*\*)

Caprese salad with tomato, bocconcini & baby arugula with balsamic olive oil vinaigrette

Caesar salad with kale, artisan romaine, bacon, focaccia croutons & shaved Parmigiana Reggiano

Greek orzo salad with feta cheese

Beef bourguignon with aromatic vegetables, mushrooms & red wine sauce

Center cut cod loin & cold water shrimp with bell pepper, fennel & lemon fricassee

Gnocchi with Portobello, gorgonzola, basil, zucchini, eggplant & Roma tomatoes

Saffron rice pilaf

Mediterranean vegetable sauté

Tiramisu squares

Triple chocolate mousse with pistachio

Fresh strawberries with dulce de leche

### ENHANCEMENTS

#### SOUP OF THE DAY

#### \$5.00 Per Person

Yukon gold potato and leek soup with chives

Cream of forest mushroom and tarragon chowder

#### SOFT DRINKS, BOTTLED FRUIT JUICE, BOTTLED SPRING W...

#### \$5.50 Each

(charged upon consumption)

#### SPARKLING MINERAL WATER

#### \$5.50 Each

(charged upon consumption)

### LATIN

-----  
**\$56.00 Per Person**

(minimum guarantee of 25\*\*)

Kale & jicama slaw with creamy chipotle dressing

Corn, black beans, peppers, palm hearts with avocado vinaigrette

Pineapple salad with red onion, cilantro, sweet peppers & lime vinaigrette

Brazilian beef “churrasco” flank steak with chimichurri

Baja fish tacos with cilantro & fresh tomato pico de galo, green papaya slaw

Fall off the bone baby back ribs with tamarind rum BBQ dip

Southern dirty rice with sweet peppers

Market vegetables

Chocolate avocado mousse in verine with rolled crepe feuilletine

Churros with cinnamon whipped cream & cajeta caramel

Fresh fruit and berry salad with mint chiffonade

**A TOUR OF ASIA**

**\$51.00 Per Person**

(minimum guarantee of 25\*\*)

Thai slaw with Napa, kale & cashews

Vietnamese noodle salad, baby shrimp, cucumber & cilantro with spicy vinaigrette

Reds & greens salad with daikon, red radish & wasabi dressing

Bali ginger chicken coconut curry with scallions & crushed black sesame

Teriyaki brushed salmon with charred pineapple & sweet yakisoba sauce

Wok fried Szechuan noodle “Chao Fan” with bean sprouts, bok choy, shiitake & green peas

Broccoli with sesame seeds and a splash of soya

Steamed jasmine rice

Asian pear & caramel square

5 spice carrot cake

Fresh fruit and berry salad ginger and tropical touches

**BUILD YOUR OWN**

**\$51.00 Per Person**

(minimum guarantee of 25\*\*)

STARTERS (choice of three)

Westin wellness salad reds & greens, sprouts, vegetable ribbons with avocado oil & basil vinaigrette or house ranch

Harvest salad with wild greens, root vegetables, toasted seeds & goat cheese with apple chive vinaigrette

Caesar salad with kale, artisan romaine, crumbled bacon, focaccia croutons  
& shaved Parmigiana Reggiano  
Caprese salad with tomato, bocconcini & baby arugula with balsamic olive  
oil vinaigrette  
Cucumber tomato salad with avocado herb vinaigrette  
Greek orzo salad with feta  
Casareccia pasta salad with sundried tomato pesto, goat cheese & toasted  
sunflower seeds  
Pearl couscous, cucumber, diced red cabbage with avocado oil & basil  
vinaigrette  
Three bean salad with quinoa, sweet bell peppers & lemon dressing  
Red skin potato salad with buttermilk dressing & chopped scallions  
House made kettle chips with sriracha zucchini dip

ENTREES (choice of two, or add a 3rd selection for \$3 more)  
Crisp seared chicken supreme, Marsala caramelized onion sauce  
Butter chicken with aromatic basmati rice  
Flank steak with Argentinean chimichurri  
Quebec shepherd's pie in cast iron skillet with Angus beef & buttermilk mash  
Blackened cod, pineapple mango mint salad  
Maple Dijon glazed wild salmon, charred corn, red onion succotash  
Garlic & rosemary studded leg of lamb, natural reduction sauce  
Ontario pork tenderloin with brown sugar, coffee and smoked ancho chili  
rub with balsamic rum demi  
Rigatoni with gorgonzola cream, sautéed sweet peppers & oyster  
mushrooms  
Individual gnocchi mac & cheese  
Three Sisters vegetarian chili with corn, black beans & sour cream

All include:  
Chefs choice of potato or rice  
Chefs selected seasonal vegetables

SWEET ENDINGS (choice of two)  
Strawberry & white chocolate shortcake trifle  
Classic mini vanilla crème brûlée  
Triple chocolate ganache mousse  
Lemon meringue squares  
Caramel cheesecake squares with dark chocolate drizzle  
Quebec maple sugar tartelette  
Chocolate & vanilla profiteroles  
Fresh fruit and berry salad with mint chiffonade

## UNDER 25 PERSON MENUS ARE AVAILABLE

(please ask your event manager)



\*\*Menu price will increase by 8.00 per person when guarantee is less than minimum order requirement.

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# HOT PLATED LUNCH

Lunch menu prices include 3 courses, freshly baked rolls and freshly brewed Starbucks premium coffee, decaffeinated and Tazo teas.  
(all plated lunches are minimum 15 guests\*\*)

## STARTERS

- Mushroom and tarragon bisque with clipped chives
- Roasted squash velouté with eastern spices
- Cauliflower and Yukon gold velouté, with two year aged Balderson Cheddar
- Arugula, red cabbage and baby kale salad with golden beets, mandarins and radish discs, with a green apple and chive dressing
- Tuscan salad with fava beans, edamame, olives, peppers and grape tomatoes, with basil vinaigrette and crumbled feta cheese
- Hearts of artisan romaine with artichokes, sun dried tomato and cherry tomatoes, focaccia croutons, with shaved Romano cheese and creamy garlic dressing
- Rice vermicelli salad with savoy cabbage, vegetables and bean sprouts, mint and coriander and a maple Thai vinaigrette

## SUSTAINABLE STARTERS

- Ottawa valley minestrone with organic black turtle beans
- Sustainable-grown carrot and ginger soup
- Organic greens with radicchio and frisée, organic quinoa, sun dried fruit and toasted pumpkin seeds, Champagne and blood orange vinaigrette

## BLACKENED WILD SALMON

**\$50.00 Per Person**  
Avocado, black bean and tomato sauce

## SEA SALT AND ROSEMARY ROASTED CHICKEN BREAST

**\$50.00 Per Person**  
with sour cream mashed potatoes, chasseur sauce

## SEARED AAA ALBERTA SIRLOIN STEAK

**\$53.00 Per Person**  
forest mushroom sauce, seasonal Byward Market vegetables

## GINGER HONEY GLAZED CHICKEN

**\$50.00 Per Person**  
stir fried curry noodles, and wok charred vegetables

## BRAISED ALBERTA BLACK ANGUS BEEF AND MUSHROOM S...

## ENHANCEMENTS

### FLAVOURED GOURMET ARTISAN BAGUETTES

**\$3.00 Per Person**  
(for max events of 200 guests)

### SOFT DRINKS, BOTTLED FRUIT JUICE, BOTTLED SPRING W...

**\$5.00 Each**  
(charged upon consumption)

### SPARKLING MINERAL WATER

**\$5.50 Each**  
(charged upon consumption)

**\$51.00 Per Person**

sour cream and chive whipped potato, maple roasted vegetables

**HAND ROLLED MUSHROOM AND GRUYERE CANNELLONI**

**\$45.00 Per Person**

pomodoro basil sauce

**HERB ROASTED CHICKEN SUPREME**

**\$50.00 Per Person**

portobello mushroom sauce, seasonal byward market vegetables

**CHICKEN BREAST PROVENCAL**

**\$50.00 Per Person**

braised with Provencal herbs, plum tomatoes, olives and capers rice pilaf  
with leeks and fresh basil

**HERB CRUSTED ROAST LOIN OF ONTARIO PORK**

**\$47.00 Per Person**

apple and Calvados chutney with buttered mashed Yukon gold potato

**BLACKENED RAINBOW TROUT**

**\$52.00 Per Person**

organic red quinoa with crisp sautéed byward market greens, sustainable  
fruit salsa

**DESSERTS**

Canadian maple mousse cake, Yukon Jack caramel sauce  
Individual Dutch apple and caramel tart with cinnamon cream sauce  
Chocolate and Grand Marnier cake with orange cranberry sauce  
Creamy chocolate chips and pecan pie with maple sauce  
Fresh strawberry sabayon topped with lemon-scented whipped cream  
Vanilla genoise and apple mousse cake, caramel drizzle and stone fruit coulis

**SUSTAINABLE DESSERTS**

St. Jean blueberry mousse cake, organic clover honey and raspberry coulis

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# RECEPTION TABLE

All Reception Tables Packages require minimum guarantee of 100% total attendees

## WESTIN DISTINCT PACKAGE

**\$83.00 Per Person**  
(minimum guarantee of 75 people)

- PASSED CANAPES
  - Sashimi grade tuna and watermelon tartar, soy, ginger and sesame dressing (cold)
  - Thai lobster, fresh mint and mango salad (cold)
  - Vegetable samosas with tamarind chutney (hot)
  - Crispy Phyllo Spanakopita with minted yogurt dip (hot)
- INDIVIDUAL SALADS served in small glasses
  - Sweet potato, dried cranberry and toasted pumpkin seeds with apple cider vinaigrette
  - Quinoa, blueberry, chickpea and wild arugula with honey lemon dressing
- ITALY INSPIRED ANTIPASTO PLATTER
  - Bowls of olives, sliced sopressata ham, capicola ham, Genoa salami, marinated baby bocconcini cheese
  - Marinated vegetables and fresh baguette
- OTTAWA VALLEY WILD SALMON PLATTER
  - maple, ginger & soy glazed, served on long cedar planks with cilantro lime and caper remoulade
- CHEF ACTION STATIONS\*\*
  - pepper crusted striploin of western beef served with mini kaisers, assorted mustards and horseradish
  - sustainable seafood risotto shrimp and sea scallops flamed with Quebec maple whiskey with green pea and parmesan risotto
- CANADIAN CHEESE BOARD (aged Cheddar, Oka, brie and Danish style blue cheese) with crackers and French baguette, grape clusters
- CHOCOLATE FOUNTAIN with fruit and skewers

## WESTIN INSPIRATION PACKAGE

**\$75.00 Per Person**  
(minimum guarantee of 75 people)

- PASSED CANAPES
  - Freshly prepared California rolls, soy mayo (cold)

## ENHANCEMENTS

- FRESH SLICED IN-SEASON FRUIT
  - \$9.50 Per Person**
- DRY SALTED PRETZELS OR POTATO CHIPS
  - \$10.00 Per Pound**
- DRY ROASTED PEANUTS
  - \$12.00 Per Pound**
- MIXED NUTS
  - \$24.00 Per Pound**
- FRESH HUMMUS SERVED WITH PITA BLADES
  - \$25.00 Each**  
(priced per litre)

## POPCORN BAR

**\$80.00 Per Bag**  
\*\*\*min 20 persons, priced/bag, each bag serves 10\*\*\*

- FLAVORS CHOICES
- White Cheddar
  - Sriracha Lime
  - Honey Sriracha
  - Truffle Parmesan Black Garlic
  - Canadian Maple Kettle Corn
  - Sea Salt Cracked Pepper
  - Sea Salt Caramel Chocolate Drizzle

## SALSA SERVED WITH TORTILLA CHIPS

**\$14.00 Per Pound**

## ASSORTED FINGER SANDWICHES

- \$12.00 Per Person**
- ~Nordic smoked salmon on cranberry blinis
  - ~Horseradish cream cheese with clipped chives
  - ~Cucumber and micro watercress with cream cheese and dill
  - ~Slow roast Alberta beef, Kozlik's mustard, old Cheddar

Smoked BBQ chicken, fingerling potato salad, peach and green chili relish (cold)  
Crispy phyllo spanakopita with minted yogurt dip (hot)  
Chicken lemongrass dumpling with sweet chili sauce (hot)

WARM DOUBLE CREAM CANADIAN BRIE with French baguette  
(Choice of one topping: Mission fig and almond OR Double smoked bacon and red onion confit)

BRUSCHETTA TASTING PLATTER  
Rustic garlic oil crostini with bowls of chopped fresh tomato and basil, fire roasted vegetable, and artichoke tapenade

INDIVIDUAL SALADS served in small glasses  
Cider and thyme glazed turkey with quinoa and Thai rice, edamame and walnuts, citrus vinaigrette  
Grape tomato and baby bocconcini with torn basil and balsamic vinaigrette

COMFORT MASHED POTATO BAR  
buttery Yukon gold potatoes with an array of condiments including: smoked bacon, aged cheddar, crumbled blue cheese, green onions, sautéed onions, maple gravy

CHEF ACTION STATION\*\*  
Vietnamese Station  
Select 2 proteins: grilled chicken, beef, pork or tofu  
served with rice sticks and garnished with fresh mint, lettuce chiffonade, cucumber, peanuts and basil  
served in take-out style boxes with chop sticks

PASTRY TABLE  
Hand crafted mini French pastries  
Assorted flavours of macarons  
Fresh fruit and berry salad with mint chiffonade

## RECEPTION DISPLAYS

Below are buffet items available on an a la carte basis to either enhance your reception package or to custom build a lighter fare requirement for your guests

## JAPANESE BENTO BOX

**\$60.00 Per Dozen**  
Japanese Bento Box of sushi and nigiri with condiments  
(minimum order of 5 dz)

## WARM DOUBLE CREAM CANADIAN BRIE

## WARM CRAB AND ARTICHOKE DIP WITH FLATBREAD

**\$8.00 Per Person**

## FRESHLY BREWED STARBUCKS PREMIUM COFFEE

**\$6.00 Each**  
with Freshly brewed Starbucks decaffeinated coffee and hot tazo teas

## SOFT DRINKS, BOTTLED FRUIT JUICES, BOTTLED SPRING ...

**\$5.50 Each**  
(charged upon consumption)

## SPARKLING MINERAL WATER

**\$5.50 Each**  
(charged upon consumption)

## FRESH FRUIT PUNCH

**\$150.00 Per Gallon**  
(non-alcoholic)

## FRESH FRUIT PUNCH

**\$190.00 Per Gallon**  
(alcoholic)

**\$250.00 Each**

with French baguette

Choose one topping: Mission fig and almond OR Double smoked bacon and red onion confit

(each serves approximately 50 guests)

**FRESH CRISP GARDEN VEGETABLE PLATTER**

**\$7.50 Per Person**

with black bean hummus and Greek yogurt basil dip

**ITALY INSPIRED ANTIPASTO TABLE**

**\$17.00 Per Person**

bowls of olives, sliced prosciutto, capicola ham, genoa salami, marinated

baby bocconcini cheese, marinated vegetables and fresh baguette

(minimum order -25 persons)

**CANADIAN CHEESE BOARD**

**\$17.00 Per Person**

aged Cheddar, Oka, brie, and Danish style blue cheese with crackers and

French baguette, and grape clusters

(based on 30z per person)

(minimum order of 25)

**BRUSCHETTA TASTING TABLE**

**\$14.00 Per Person**

rustic garlic oil crostini with bowls of chopped fresh tomato and basil, fire

roasted vegetable and artichoke tapenade

**MEDITERRANEAN TABLE**

**\$12.00 Per Person**

roasted garlic hummus, kalamata olive, caper, and oven dried tomato

tapenade, roasted eggplant dip with herb and olive oil brushed pita chips

**MINI SALADS (SERVED IN SMALL GLASSES)**

**\$14.00 Each**

Select two:

Sweet potato, dried cranberry and toasted pumpkin seed with apple cider vinaigrette.

Quinoa, blueberry, chickpea and wild arugula with honey lemon dressing.

Cider and thyme glazed turkey with quinoa and Thai rice, edamame and walnuts, citrus vinaigrette.

Grape tomato and baby boconcini with torn basil and balsamic vinaigrette

## OTTAWA VALLEY WILD SALMON PLATTER

### \$275.00 Each

maple, ginger and soy glazed, cilantro lime and caper remoulade  
(priced per side of salmon)  
(one side serves approximately 25-35 guests)

## CANADIAN SMOKED FISH AND SEAFOOD PLATTER

### \$25.00 Per Person

hot smoked Ontario trout, Nova Scotia smoked salmon, marinated Bay of Fundy scallops, lemongrass shrimp, horseradish and dill crème fraîche and fresh lemon

## COMFORT MASHED POTATO BAR

### \$17.00 Per Person

Buttery Yukon gold potatoes with an array of condiments including:  
smoked bacon, aged Cheddar, crumbled blue cheese, green onions, sautéed onions, maple gravy  
(minimum 50 people)

#### \*\*CHEF ACTION STATIONS in PACKAGES

Each action station has 1 chef at maximum 2 hours included in the menu price (based on final guarantee or timing, an additional chef at each station may be required for an additional fee)

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# COLD CANAPÉS

## DISTINCT SELECTION

### SASHIMI GRADE TUNA AND WATERMELON TARTAR

**\$48.00 Per Dozen**  
with soy, ginger and sesame dressing  
(min 5 dozen)

### THAI LOBSTER, MINT AND MANGO SALAD IN A MINIATUR...

**\$48.00 Per Dozen**  
(min 5 dozen)

### CHEVALIER TRIPLE CREAM BRIE

**\$48.00 Per Dozen**  
with poached Niagara pear and prosciutto  
(min 5 dozen)

## INSPIRED SELECTION

### MAPLE SMOKED MARIPOSA DUCK BREAST

**\$46.00 Per Dozen**  
with red quinoa and balsamic glaze  
(min 5 dozen)

### SESAME SHRIMP SKEWER WITH WASABI MAYO

**\$46.00 Per Dozen**  
(min 5 dozen)

### CARPACCIO OF BEEF STRIPLOIN

**\$46.00 Per Dozen**  
with Pomerol mustard glaze, aged cheddar crackling  
(min 5 dozen)

### SMOKED BBQ CHICKEN

**\$46.00 Per Dozen**  
with fingerling potato salad, peach and green chili relish  
(min 5 dozen)

### GRILLED SIRLOIN AND CRISPY ONIONS

**\$45.00 Per Dozen**

## ENHANCEMENTS

### WINE BAR

Charged upon opened bottle  
Feature special wines for your event - please connect with your event manager for more information

### MARTINI BAR

Martinis are charged on consumption  
Set-Up fee of \$110 will apply per bar

### SOMMELIER SERVICES

Please connect with your event manager for more information

with Yukon Jack BBQ glaze  
(min 5 dozen)

GOURMET SELECTION

TOMATO BRUSCHETTA

\$45.00 Per Dozen  
with parmigiano reggiano on garlic toast  
(min 5 dozen)

FRESHLY PREPARED CALIFORNIA ROLLS WITH SOY MAYO

\$45.00 Per Dozen  
(min 5 dozen)

GRAPE TOMATO, BABY BOCCONCINI AND BASIL SKEWER

\$45.00 Per Dozen  
(min 5 dozen)

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# HOT CANAPÉS

## DISTINCT SELECTION

### NOVA SCOTIAN LOBSTER POUTINE BITE

**\$53.00 Per Dozen**  
New potato, cheese curd, and poutine glaze  
(min 5 dozen)

### TEMPURA SHRIMP WITH WASABI MAYO

**\$53.00 Per Dozen**  
(min 5 dozen)

### BEEF BARBACOA TACOS

**\$53.00 Per Dozen**  
(min 5 dozen)

## INSPIRED SELECTION

### MAPLE SOY SALMON WITH ONION CONFIT ON SPOON

**\$50.00 Per Dozen**  
(min 5 dozen)

### SCALLOPS WRAPPED IN BACON

**\$50.00 Per Dozen**  
tossed in basil and black pepper  
(min 5 dozen)

### BACON WRAPPED OLD BALDERSON CHEDDAR

**\$50.00 Per Display**  
with maple and cider glaze  
(min 5 dozen)

### VEGETABLE SAMOSAS WITH TAMARIND CHUTNEY

**\$45.00 Per Dozen**  
(min 5 dozen)

### TRUFFLE MAC AND CHEESE FRITTER

**\$50.00 Per Dozen**  
(min 5 dozen)

## ENHANCEMENTS

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### MARTINI BAR

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### SOMMELIER SERVICES

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GOURMET SELECTION

VEGETABLE SPRING ROLL WITH SWEET CHILI SAUCE

\$45.00 Per Dozen  
(min 5 dozen)

CHICKEN LEMONGRASS DUMPLINGS WITH SWEET CHILI S...

\$45.00 Per Dozen  
(min 5 dozen)

PORCINI RISOTTO ARANCINI

\$50.00 Per Dozen  
(min 5 dozen)

\$5 per dozen shall apply should the order be less than minimum

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# ACTION STATIONS

Minimum guarantees for each station must represent 80% of final # of guests in attendance

## \*\*ACTION STATIONS:

1 chef required per 100 guests

Pricing below does not include required culinary fee of \$275.00 / chef / 2hrs

Action stations are open for a period of 2 hours.

Should you wish to extend the time, a fee of \$50 per hour will apply...up to maximum of 4 hours

### BEEF TENDERLOIN AND POTATO MARTINI ACTION STATIO...

#### \$25.00 Per Person

(minimum of 50)

Carved Alberta beef tenderloin on whipped brown butter Yukon gold, melted Oka cheese and mushroom shallot sauce

Served in a martini glass

### SUSTAINABLE SEAFOOD RISOTTO ACTION STATION\*\*

#### \$23.00 Per Person

(minimum of 50)

Tiger shrimp and Digby scallops flamed with Quebec maple whiskey  
Green pea and Parmesan risotto.

### VIETNAMESE NOODLE ACTION STATION\*\*

#### \$20.00 Per Person

(minimum of 50)

Select 2 proteins: grilled chicken, beef, pork or tofu.  
Served with rice sticks and garnished with fresh mint, lettuce chiffonade, cucumber, peanuts and basil  
Served in take-out style boxes with chop sticks

### LA TAQUERIA ACTION STATION\*\*

#### \$22.00 Per Person

(minimum of 100)

Aztec fish tacos with Mahi Mahi, pico de gallo, green papaya, cilantro sprigs and razor thin radish disks and spicy avocado crema  
Pork belly steam bun with brown sugar, smoked ancho chili and coffee rub with caramelized pineapple and rum salsa.

### THE CURRY MILE ACTION STATION\*\*

#### \$22.00 Per Person

(minimum of 70)

Chicken Tikka Shish Kebab on curried potato, coriander chutney, house pickle and crispy fried onions  
Indian Taco: Tandoori grilled shrimp, cucumber, cilantro wrap with mango

### ENHANCEMENTS

#### MARTINI BAR

Martinis are charged on consumption  
Set-Up fee of \$110 will apply per bar

#### SOMMELIER SERVICES

Please connect with your event manager for more information

#### PERSONALIZED ICE SCULPTURES

Starting at \$500 each

#### FRESHLY BREWED PREMIUM STARBUCKS COFFEE

##### \$6.00 Each

with Freshly brewed Starbucks decaffeinated coffee and hot tazo teas

chutney & refreshing curry mayonnaise.

#### **RAMEN SHOP ACTION STATION\*\***

##### **\$20.00 Per Person**

(minimum of 50)

10-hour miso broth, pork belly, udon noodle, shiitake, soft egg and napa kimchee.

Served with Japanese condiments.

#### **AFFOGATO ACTION STATION\*\***

##### **\$18.00 Per Person**

(minimum of 100)

Vanilla pod ice cream, toasted pistachios, dark chocolate brownie, organic cocoa pearls and Illy espresso coffee (decaf available upon request).

#### **KITCHEN PARTY BUFFET STATION**

##### **\$23.00 Per Person**

(minimum of 100)

Mac 'n cheese bar built a la mode, with 5 year Balderson Cheddar sauce.

An array of condiments featuring Nova Scotia lobster tail, chorizo, artisan bread crumbs, peas and house made ketchup & hot sauce.

#### **AFTER HOURS STOP BUFFET STATION**

##### **\$23.00 Per Person**

(minimum of 50)

Poutine: fresh cut fries, squeaky cheese curds and classic gravy

Seared beef sliders with honey mushrooms, truffle mayo, gruyere and brioche bun

Turkey slider, 2-year-old Cheddar, balsamic caramelized onions.

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SWEET TABLE

INDULGE\*\*

\$15.00 Per Person

Hand crafted mini French pastries  
Assorted flavours of macarons  
Chocolate dipped strawberries  
(based on 2 pieces per person/order)

DECADENT

\$17.00 Per Person

(minimum of 50)  
Cake pops with white chocolate and vanilla and dark chocolate and red chili  
Mango and raspberry mousse in mini waffle cones  
Chocolate dipped caramel cheesecake lollipops  
Blueberry and maple mini crème brûlée  
Lemon meringue squares  
(based on 2 pieces per person/order)

CREATE ICE CREAM BAR\*\*

\$15.00 Per Person

Premium vanilla and chocolate  
Fresh blueberries, strawberries and banana  
Assorted candies, chocolate chips and whipped cream  
Chocolate, raspberry and caramel sauce

WESTIN SNOW SHOES\*\*

\$7.00 Each

sprinkled with cinnamon sugar and served warm with chocolate sauce and  
maple whipped cream

PETIT GOURMET CUPCAKE DISPLAY

\$60.00 Per Dozen

(min 5 dozen)

CHEESECAKE LOLLIPOPS

\$50.00 Per Dozen

(min 5 dozen)

MANGO AND RASPBERRY MOUSSE

\$50.00 Per Dozen

in mini waffle cones  
(min 5 dozen)

CAKE POPS

\$48.00 Per Dozen

White chocolate and vanilla sea salt  
Dark chocolate and red chili  
(min 5 dozen)

BLUEBERRY AND MAPLE MINI CRÈME BRULÉE

\$44.00 Per Dozen

(min 5 dozen)

DARK CHOCOLATE ESPRESSO MOUSSE PARFAITS

\$44.00 Per Dozen

(min 5 dozen)

SELECTION OF MINI FRENCH PASTRIES\*\*

\$5.00 Each

MINIATURE FRUIT TARTLETS\*\*

\$5.00 Each

FRESH SLICED IN-SEASON FRUIT\*\*

\$10.00 Per Person

**\$9.50 Per Person**

**STRAWBERRIES AND FARMHOUSE CREAM\*\***

**\$5.00 Per Person**

**FRESHLY BREWED STARBUCKS PREMIUM COFFEE**

**\$6.00 Each**

with freshly brewed Starbucks decaffeinated coffee and tazo teas

**HOT CHOCOLATE WITH WHIPPED CREAM AND MARSHMAL...**

**\$6.00 Each**

\*\*Minimum order of 24

\*Final Guarantees are due 72hrs business hours prior to event and cannot be decreased within 72 hours.

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# RECEPTION - SUSTAINABLE OPTIONS

Stimulate social exchange with these lite bites.

## SELECTION OF CRISP RAW ORGANIC VEGETABLES

**\$10.00 Per Person**

with fire roasted red pepper and basil yogurt dip

## LOCAL QUEBEC AND ONTARIO ARTISANAL CHEESE BOARD

**\$19.00 Per Person**

golden raisin and organic Granny Smith apple relish

## HOT SMOKED WILD B.C. SOCKEYE SALMON PLATTER

**\$20.00 Per Person**

flax baguette, Niagara pear and ice wine compote

## SEAFOOD ANTIPASTO

**\$19.00 Per Person**

albacore tuna with lime chili aioli, marinated Indian point mussels, seaweed salad

## TANGY MANOTICK TOMATO

**\$12.00 Per Person**

sweet bell pepper and cilantro salsa, organic corn chips

## ROASTED ORGANIC 100 MILE VEGETABLE BRUSCHETTA

**\$10.00 Per Person**

artisan stone baked baguette

## HOUSE MADE SPICED YUKON GOLD AND SWEET POTATO C...

**\$10.00 Per Person**

roasted garlic and lime aioli

# DINNER TABLE

all dinner tables are served with seasonal fresh vegetables, potatoes or rice, selection of 3 main entrees, fresh bread rolls, and freshly brewed Starbucks premium coffee, decaffeinated and Tazo teas

## THE BYWARD MARKET

**\$85.00**  
~minimum 50 guests  
starters: select any 3  
Westin wellness salad with mixed greens, kale and vegetable ribbons, selected inspired dressings  
spicy Thai kale slaw with avocado  
Greek orzo salad with feta cheese  
Tomato, spinach and arugula salad with almond and goat cheese dressing  
Potato salad with sour cream, scallions and bacon  
Roasted carrot salad with cauliflower, light curry vinaigrette  
Gemelli pasta salad with garlic and sun-dried tomato pesto  
Crispy raw vegetables with herb dip

main courses ~select any 3:  
Roasted grain-fed chicken in wild mushroom and tarragon fricassée  
Three cheese manicotti with portabello mushroom and tomato sauce  
Alberta Angus sirloin roast, rosemary and aromatic vegetable scented sauce  
Center cut of Atlantic cod loin, tomato, caper and olive chutney  
Butter chicken with naan bread  
Beef Stroganoff with sour cream and egg noodles  
Pork tenderloin with mango chutney and balsamic reduction

desserts:  
Chef's selection of display of pecan and fruit flans, variety of decadent cakes  
Velvet chocolate mousse  
Domestic and imported cheese tray served with sliced baguette, water crackers and grape clusters

## THE COLONEL BY

**\$91.00**  
~minimum 75 guests  
starters: choose 4  
Wellness market reds and greens salad with sprouts and vegetables. selection of dressings  
Westin caesar salad ~chopped romaine with Parmesan cheese shavings, herbed croutons and bacon bits  
Sweet potato, dried cranberry and toasted pumpkin seeds with apple cider vinaigrette  
Quinoa, blueberry, chickpea and wild arugula with honey lemon dressing  
Potato salad with sour cream, scallions and smoked bacon  
English cucumber, red onion and arugula salad with sour cream and dill  
Artisanal platter with charcuterie and local cheeses, and pickled

## ADD SOUP TO YOUR DINNER

**\$5.00 Per Person**  
roasted butternut squash and green apple bisque  
foothill mushroom and tarragon chowder  
nova scotia lobster and cognac bisque

## DECADENT CHOCOLATE FOUNTAIN

**\$10.00**  
with bowls of diced fresh fruit and berries  
~minimum 100 guests

## SOFT DRINK

**\$5.50**

## BOTTLED FRUIT JUICE

**\$5.50**

## SPARKLING MINERAL WATER

**\$5.50**

## BOTTLED SPRING WATER

**\$5.50**

Antipasto platter with charcuterie and local sausages, and pickled vegetables, served with crusty baguette  
Crispy vegetables with hummus and eggplant dip  
Soy and ginger glazed Atlantic filet of salmon served on a cedar plank

main courses ~select any 3:

Steamed seafood and shellfish simmered in a basil cream sauce  
Roasted prime rib of Alberta beef, red wine and onion reduction sauce  
Southern chicken, mussels and sausage jambalaya  
Crispy Indonesian chicken Bali Hai, with sesame soy sauce  
Moroccan lamb stew served in a tagine with yogurt and pearl couscous  
Butternut squash agnolotti with sage and caramelized onion cream  
Breast of chicken on ratatouille, Provencal sauce

desserts:

Display of pecan and fruit flans, variety of decadent cakes  
Chocolate fondue with melons, pineapple, bananas, berries and pound cake  
Individual vanilla crème brûlée  
Domestic and imported cheese tray served with sliced baguette, water crackers and grape clusters

\*Dinner Menu price will increase by \$8.00 per person when guarantee is less than minimum order requirement

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# PLATED DINNER

Dinner menu prices include three courses, freshly baked rolls,freshly brewed Starbucks premium coffee, decaffeinated and Tazo teas. Upgrade to a four course menu by adding an additional starter for \$8.00.

## STARTERS

- Roasted butternut squash, sweet potato and Granny Smith apple bisque
- Roasted garlic and silky vine ripened tomato soup
- Velouté of wild mushrooms with white truffle oil
- Cream of spring asparagus and leek with pan-toasted almonds
- Tangled baby greens with grape tomato, cucumber and pea shoots, honey balsamic dressing
- Westin style Caesar salad, hand chopped romaine and radicchio, shaved Parmigiano-Reggiano, bacon, basil crouton, soft cooked egg, lemon garlic dressing
- Naturally grown baby spinach and frisée, poached pear, pumpkin seeds, goats cheese Cheddar, red wine and shallot vinaigrette
- Sliced hot house tomato, bocconcini, wild arugula, extra virgin olive oil, aged balsamic fresh pepper and sea salt flakes

## SUSTAINABLE STARTERS

- Local Yukon gold potato, cauliflower and 3 year old Balderson Cheddar soup
- Light organic chicken broth with lemon, wild rice and root vegetables

## NOVA SCOTIA SMOKED SALMON

- \$5.00**
- Butterfly Sky farms greens, blueberry vinaigrette, fried capers,7 grain and fennel crisp salad
- ~surcharge

## SEARED BLACK ANGUS NY STEAK

- \$81.00**
- Canadian whiskey, wild mushroom and caramelized onion sauce, rustic style red skin mashed potato

## LIME AND CILANTRO BRUSHED PACIFIC CANADIAN HALIB...

- \$79.00**
- Fragrant lemongrass, coconut milk and red curry sauce, Jasmine rice and organic quinoa pilaf

## 6 OZ FILET MIGNON WITH MUSHROOM COMPOTE

- \$88.00**
- Shiraz and green peppercorn reduction, Yukon gold potato and caramelized

## UPGRADE TO A FOUR COURSE MENU

- \$9.00**
- by adding an additional starter

## GOURMET ARTISAN BREADS

- \$3.00**

## CHEFS SELECTION OF FLAVOURED BUTTERS

- \$2.00**

## MARINATED SPICY OLIVES

- \$3.00**

## ANTIPASTO PLATE

- \$10.00**
- salami, prosciutto, capicollo, melon, shrimp, bocconcini, pickled vegetable and olives

## CHOICE OF ONE SORBET OR PALATE CLEANSER

- \$5.00**
- pink ginger and grapefruit sorbet or
- blood orange and sambuca sorbet or
- Champagne sorbet

## UPGRADE YOUR DESSERT SELECTION WITH ONE OF THE F...

- \$3.00**
- duet of crème brûlée: Tahitian vanilla with blueberry compote and rich dark chocolate with raspberry syrup

## WESTIN'S SIGNATURE DESSERT DUO:

- \$4.00**
- Lemon Raspberry Curd Tart & Bailey's Mousse Tulip
- Toasty Meringue Peaks
- Colourful Crumb, Salted Caramel Pipette

## LOCAL ARTISAN CHEESES

- \$9.00**
- Quebec sugarbush maple roasted almonds, quince preserve and wild berries

parsnip puree

**SEARED WILD SALMON WITH WHITE WINE POACHED SEA ...**

**\$75.00**

Toasted prairie barley pilaf and sauteed baby spinach citrus and fennel cream

**MAPLE DIJON AND PEPPER ROASTED BLACK ANGUS STRIP ...**

**\$81.00**

Port wine sauce, sour cream and chive whipped potato

**GRAIN FED CHICKEN BREAST WITH SMOKED BACON AND B...**

**\$75.00**

Roasted red pepper and tomato jus, sea salt and herb roasted new potatoes

**LEMON ROSEMARY & SEA SALT ROASTED FREERUN CHICK...**

**\$72.00**

with red onion confit and maple butter smashed sweet potato

**CINNAMON & CHILI DRY RUBBED ONTARIO BERKSHIRE PO...**

**\$70.00**

Lanark County apple, scallion and balsamic chutney, Quebec soft goat's cheese whipped potato

**CANADIAN WHISKEY AND BROWN SUGAR BRAISED BEEF S...**

**\$80.00**

Roasted autumn root vegetables, horseradish whipped potato, braising reduction enhanced with shallots and red wine

**SESAME AND GINGER GLAZED WILD SALMON**

**\$72.00**

Organic red and white quinoa pilaf, ponzu vinaigrette

**DESSERT SELECTIONS**

Vanilla genoise and granny smith apple mousse cake, caramel drizzle and fruit coulis

Dark chocolate truffle cake with rum caramel sauce and raspberry coulis

Grand Marnier and milk chocolate bombe with dark cherry syrup and fresh berries

Light vanilla and lemon scented cheesecake with chocolate brownie base and berry compote

(alternatively please see our enhancement options)



(alternatively, please see our enhancement options)

## SUSTAINABLE DESSERTS

Cumberland maple syrup and 70% callebaut chocolate crème brûlée,  
applehill honey and Ontario Pinot Noir reduction

Plated meals require a minimum order of 15. Menu price will increase by minimum \$8.00 per person when guarantee is less than minimum order requirement. If you require a choice of entree, an additional charge of \$12.00 per person will apply (groups of 50 or more). Groups of less than 50 people please contact your Catering Manager to determine the surcharge. Choices must be provided 96 business hours prior to event. If you require a choice of entrée on-site, an additional charge of \$15.00 per person will apply on top of the \$12.00 per person. (maximum of 3 entrée choices for pre-selected or on-site - for over 3 selections, an additional supplemental charge will apply). There is a maximum of 100 guests for a selection of entrée on-site.

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

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# HOST

Alcoholic beverages will be served in accordance with the Ontario liquor control board.  
Minimum consumption per bar is \$600.00. A Labour Fee of \$55/ hour (minimum 4 hours) per bar will be applied in the event consumption is not met.  
All bar events must include food.

## HOSTED BAR

Appreciated brands - 1 .2 oz per drink |9.75  
(Tanqueray Gin, Crown Royal Rye, Bacardi White Rum, J.W Red Scotch, Absolut Vodka, Tequila Tromba Reposado)

Favorite brands – 1.2 oz per drink |9.25  
(Beefeater Gin, V.O Seagram Rye, Captain Morgan White Rum, J & B Scotch, Smirnoff Vodka, El Jimmador Tequila Reposado)

Wine by the glass- 6oz |9.50

Beer - domestic |7.50  
(Budweiser, Bud Light, Sleeman Original Draught, Sleeman Clear 2.0)

Beer - local crafted |7.75  
(Amsterdam Brewery Natural Blonde Lager and Big Wheel, Boneshaker IPA)

Beer - imported |8.00  
(Sapporo, Stella Artois)

Non alcoholic beer |5.50

Soft drinks and mineral water |5.50

## COGNAC & LIQUERS

**\$10.95**  
(Creme de Menthe, Creme de Cacao, Baileys, Kahlua, Sambucca Vermouth, Hennessy)

## MARTINI

**\$12.00**

## SCOTCH

**\$11.25**  
(Glenfiddich, Chivas )

All beverage prices are subject to 18 % Service Charge, and 13% HST (Harmonized Sales Tax.)

## SALSA SERVED WITH TORTILLA CHIPS

**\$14.00 Per Pound**

## MIXED NUTS

**\$24.00 Per Pound**

## DRY SALTED PRETZELS OR POTATO CHIPS

**\$10.00 Per Pound**

# CASH

Alcoholic beverages will be served in accordance with the Ontario liquor control board. Minimum consumption per bar is \$600.00. A Labour Fee of \$55/ hour (minimum 4 hours) per bar will be applied in the event consumption is not met. Bar prices will be confirmed and posted at the time of the event. All bar events must include food.

## CASH BAR

Appreciated brands - 1 .2 oz per drink  
(Tanqueray Gin, Crown Royal Rye, Bacardi White Rum, J.W Red Scotch, Absolut Vodka, Tequila Tromba Reposado)

Favorite brands – 1.2 oz per drink  
(Beefeater Gin, V.O Seagram Rye, Captain Morgan White Rum, J & B Scotch, Smirnoff Vodka, El Jimmador Tequila Reposado)

Wine by the glass- 6oz

Beer - domestic  
(Budweiser, Bud Light, Sleeman Original Draught, Sleeman Clear 2.0)

Beer - local crafted  
(Amsterdam Brewery Natural Blonde Lager and Big Wheel, Boneshaker IPA)

Beer - imported  
(Sapporo, Stella Artois)

Non alcoholic beer

Soft drinks and mineral water

All beverage prices are subject to 18 % Service Charge and 13% HST.

## SALSA SERVED WITH TORTILLA CHIPS

\$14.00 Per Pound

## DRY SALTED PRETZELS OR POTATO CHIPS

\$10.00 Per Pound

## MIXED NUTS

\$24.00 Per Pound

## SPECIALTY BAR

alcoholic beverages will be served in accordance with the ontario liquor control board.

### FRESH FRUIT PUNCH (ALCOHOLIC)

**\$190.00**

400z of liquor per gal - serves approximately 40 guests

### FRESH FRUIT PUNCH (NON-ALCOHOLIC)

**\$150.00 Per Gallon**

per gal, serves approximately 40 guests

### CRANBERRY COCKTAIL PUNCH (NON ALCOHOLIC)

**\$150.00**

per gal, serves approximately 40 guests

### CRANBERRY COCKTAIL PUNCH (ALCOHOLIC)

**\$190.00**

per gal, serves approximately 40 guests

### SANGRIA

**\$190.00**

white or red - per gallon, serves arppoximately 40 guests

### CHAMPAGNE PUNCH

**\$190.00**

per gallon, serves approximately 40 guests

All beverage prices are subject to 18 % Service Charge, and 13% Harmonized Sales Tax.

# WHITE WINE

Enhance your event with one of our wine selections below. Please ensure selections are made minimum 6 weeks prior to event date to confirm availability based on quantities required with your event manager.

## LIGHT/ CRISP

- White Heaven Sauvignon Blanc, New Zealand 64
- Trius Rose VQA, Niagara Peninsula 57
- Villa Maria private bin Sauvignon Blanc, New Zealand 63
- Jackson Triggs, Reserve Select Chardonnay, VQA, Niagara 47
- Peller Estate Family Series, Chardonnay VQA, Canada 48
- Joseph Drouhin, Chablis Drouhin-Vaudon, France 87

## FULL BODIED/ RICH

- Clarity Crystal VQA, Canada 46
- Ruffino Lumina Pinot Grigio IGT, Italy 49
- Raven’s Wood Chardonnay, USA
- Woodbridge by Robert Mondavi, Chardonnay, California 50

## SPARKLING / CHAMPAGNE

- Inniskillin, Sparkling Cuvée, VQA 50
- Ruffino, Prosecco, Italy 55
- Santa Margherita, Prosecco, Italy 79
- Moet and Chandon Brut Imperial, Champagne, France 175
- Veuve Cliquot Brut, Champagne, France 185
- Dom Perignon Brut, Champagne, France 395

## SPECIAL ORDER WINES

\*\*\*Below wines are special order\*\*\*  
(please confirm selections minimum 6 weeks prior to event date with event manager to confirm availability based on quantity required)

## LIGHTER INTENSITY

- Inniskillin Late Autumm Riesling VQA 48
- Lumina Pinot Grigio 48
- Santa Margherita Pinot Grigio 65
- Thirty Bench Steel Post Vineyard Small Lot Riesling VQA 90
- Trius Rose VQA 60
- Ruffino Orvieto Classico DOC 48
- Pelee Island Gewurztraminer Reserve VQA 48

## MEDIUM INTENSITY

- Kim Crawford Sauvignon Blanc 65
- Ravenswood Chardonnay 58
- M. Chapoutier Belleruche Blanc Rhone 58
- Domaine Michelet Chablis 1er Cru 2016 125
- Joseph Drouhin Chablis Drouhin Vaudon 90

## SPARKLING/CHAMPAGNE

- Trius Brut Sparkling VQA 78
- Brut Imperial Moet & Chandon Champagne 175

All items are subject to 18% service charge and 13% HST.

# RED WINE

Enhance your event with one of our wine selections below. Please ensure selections are made minimum 6 weeks prior to event date to confirm availability based on quantities required with your event manager.

## LIGHT BODIED/ FRUITY

- Mirassou, Pinot Noir, California 53
- Ruffino, Chianti DOCG, Italy 53
- Inniskillin Niagara Estate, Pinot Noir, VQA, Ontario 48

## MEDIUM BODIED/ FRUITY

- Clarity Ruby VQA, Canada 46
- Jackson Triggs Reserve, Cabernet Sauvignon/Cabernet Franc VQA, Ontario 47
- Peller Estate Family Series, Cabernet/ Merlot VQA, Canada 48
- Woodbridge by Robert Mondavi, Merlot, California 50
- Belleruche Cote Du Rhone Shiraz, France 57
- Lapostolle Grand Selection Cabernet Sauvignon, Chile 57
- Ruffino, Chianti Classico Riserva Ducale, Italy 75
- Fontanafredda Barbaresco, Italy 87

## FULL BODIED/ SMOOTH

- Inniskillin Niagara Estate, Cabernet Shiraz VQA, Niagara 52
- Robert Mondavi Private Selection, Cabernet Sauvignon, California 65

## SPECIAL ORDER WINES

\*\*\*Below wines are special order\*\*\*  
(please confirm selections minimum 6 weeks prior to event date with event manager to confirm availability based on quantity required)

## LIGHTER INTENSITY

- Inniskillin Pinot Noir Reserve VQA 50
- Meiomi Pinot Noir 78
- Ruffino Aziano Chianti Classico 60
- Frescobaldi Remole Toscana IGT 48

## MEDIUM INTENSITY

- Robert Mondavi Private Selection Merlot 65
- Trapiche Pure Black Malbec 57
- Trius Red VQA 65
- Peller States Private Reserve Cabernet Franc VQA 63
- Folonari Valpolicella Ripasso Clasico DOC 58

## FULLER INTENSITY

- The Dreaming Tree Cabernet Sauvignon 55
- Ravenswood Vintners Blend Old Vine Zinfandel 65
- Ruffino Riserva Ducale Chianti Classico 77
- Ruffino Modus 85
- The Prisoner Zinfandel 145
- Fontanafredda Barolo 95
- Castelgiocondo Brunello Di Montalcino 145

Peter Lehmann Portrait Barossa Shiraz 65

All items are subject to 18% service charge and applicable taxes



## SPRING/SUMMER

À la carte menu prices include freshly brewed Starbucks premium coffee, decaffeinated and Tazo teas.

### STARTERS

**\$13.00**

Thyme scented spring asparagus and potato soup  
with toasted almonds and clipped chives

### CHILLED SUMMER VINE RIPENED TOMATO GARDEN GAZPA...

**\$12.00**

fresh cilantro and chipotle cream

### HOT SMOKED RAINBOW TROUT QUENELLE

**\$16.00**

cucumber and spring greens  
wildflower honey and raspberry vinaigrette

### BABY ORGANIC SPINACH SALAD WITH STRAWBERRIES

**\$15.00**

crumbled goats cheese, candied walnuts and poppy seed dressing

### ENTRÉES

**\$46.00**

Maple and soy lacquered sablefish  
organic quinoa, wild arugula and asparagus sauté

### LEMON AND ROSEMARY ROASTED FREE RANGE CHICKEN B...

**\$45.00**

goat cheese mashed potato and roasted red pepper jus

### DESSERTS

**\$13.00**

Marinated summer strawberry and rhubarb parfait  
mint whipped cream and vanilla sponge cake

### OTTAWA VALLEY WILD BLUEBERRY MOUSSE CAKE

**\$13.00**

maple and whiskey crème anglaise

### SPARKLING MINERAL WATER

**\$5.50**

### SOFT DRINKS, BOTTLED FRUIT JUICE, BOTTLED SPRING W...

**\$5.50**

(charged on consumption)

Fee for under guarantee

If you require a pre-selected choice of entree, an additional charge of \$8.50 per person will apply and choices must be provided a minimum of 96 business hours prior to the event. If you require a choice of entrée on-site, an additional charge of \$15.00 per person will apply. (maximum of 3 entrée choices for pre-selected or on-site - for over 3 selections, an additional supplemental charge will apply).

\* entrées require a minimum order of 10

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# FALL/WINTER

À la carte menu prices include freshly brewed Starbucks premium coffee, decaffeinated and Tazo teas.

## STARTERS

Cumin spiced sweet potato and pear bisque toasted pistachio dust 13

Roasted celery root and cauliflower velouté with aged Balderson  
Cheddar 13

Autumn leaves with fennel, roasted butternut squash, sundried cranberries,  
pecans, and apple cider vinaigrette 14

## ENTRÉES

Ginger snap crusted Ontario venison with roasted parsnip fazoletti, glazed  
root vegetables and Saskatoon berry glace de viande 50

Maple basted roasted turkey breast with brown butter and sage mashed  
Yukon gold potatoes, honey glazed carrots and broccolini, wild mushroom  
sauce 40

## DESSERTS

Individual pumpkin cheese cake with bailey's crème anglaise 13

Northern spy apple mousse cake with butterscotch caramel sauce 13

Fee for under guarantee

If you require a pre-selected choice of entree, an additional charge of \$8.50 per person will apply and choices must be provided a minimum of 96 business hours prior to the event. If you require a choice of entrée on-site, an additional charge of \$15.00 per person will apply. (maximum of 3 entrée choices for pre-selected or on-site - for over 3 selections, an additional supplemental charge will apply).

- \* entrées require a minimum order of 10
- \*Final Guarantees are due 72hrs business hours prior to event and cannot be decreased within 72 hours.
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## SPARKLING MINERAL WATER

\$5.50

## SOFT DRINKS, BOTTLED FRUIT JUICE, BOTTLED SPRING W...

\$5.50  
(charged on consumption)

## ABOVE AND BEYOND

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present.

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## PLANNER'S EDGE SPECIALTY EVENTS

From seasonal selections to traditional bites, find the right something special for your occasion.

### **SUPERFOOD AND SMALL PLATES TASTING DINNER**

(minimum of 50 guests)

Leave feeling better than when you arrived! Here is an opportunity to enjoy the best of both worlds, one bite at a time: food matched with world-class wines.

Ahi tuna carpaccio and wasabi sprouts, avocado, rice wine and siracha vinaigrette paired with Gewurztraminer

\*\*\*\*\*

Tabac de bois crusted sweetbreads of veal organic red quinoa, asparagus and arugula sautee Saskatoon berry glaze paired with Pinot Noir

\*\*\*\*\*

Candied pecan crusted rack of lamb celery root rosti, kenya green beans and balsamic cider gastrique paired with Cabernet Merlot

\*\*\*\*\*

Dark Chocolate creme brulee

Blue Benedictine-candied pecans-quince marmalade paired with Late Bottle Vintage Port

### **BEYOND THE VELVET ROPE**

(minimum of 100 guests)

Bouncers closely guard the velvet rope and entrance. As attendees arrive they are quickly whisked inside to enjoy the exclusive bar and tapas style buffet or hit the dance floor.

Passed Canapés:

Black angus beef skewers, whipped cauliflower and potato  
Tiger shrimp tossed in ginger and cilantro,  
crisp plantain chip with mango and mint mojo  
Mushroom arancini risotto balls  
Vegetable samosas, and  
minted yogurt raita  
Mission fig and goat cheese in phyllo

Table:

Fresh crudités in glasses; hummus

Warm soup shooters, chorizo smoked tomato – leek potato – mushroom

macchiato

Oysters three ways, horseradish – soy pearls – Tobiko caviar

Thai mussel salad, lemongrass and coconut milk dressing

Vine tomato bruschetta, olive oil crostini

parmigiano reggiano

Warm artichoke and basil pâté, pita chips and flat bread

Black sesame chicken skewers, peanut dip

Small angus burger station; tomato jam 3 year cheddar – onion confit

Asian bbq pork and vermicelli glass noodle boxes

Sweet:

Miniature french pastries,

Chocolate bark

Miniature fruit tartlet

2 hour reception based on 8 canapés pieces per person

Fee for under guarantee

Fee for prolonging culinarian at action station

\*Final Guarantees are due 72hrs business hours prior to event and cannot be decreased within 72 hours.

\*Guarantee increases of more than 10% (up to maximum of 20) within 72 hours will be subject to a minimum 15% surcharge and Hotel cannot guarantee that the same product will be available.

\*All menu prices and items are subject to change until such a time as banquet event orders (BEO's) have been signed and returned. all items are subject to 18% service charge and 13% HST.

\*Final Invoicing will be based on minimum guarantee and up to actual number of guests served (minimum 15% surcharge will apply for increases on-site). Note that Hotel cannot guarantee product if this increase is more than 3% on-site.

\*No outside food/beverage permitted on property.

## HOLIDAY PLATED

If you require a pre-selected choice of entree, an additional charge of \$8.50 per person will apply and choices must be provided a minimum of 96 business hours prior to the event. If you require a choice of entrée on-site, an additional charge of \$15.00 per person will apply. (maximum of 3 entrée choices for pre-selected or on-site - for over 3 selections, an additional supplemental charge will apply). There is a maximum of 100 guests for a selection of entrée on-site.

\*Final Guarantees are due 72hrs business hours prior to event and cannot be decreased within 72 hours.

\*Guarantee increases of more than 10% (up to maximum of 20) within 72 hours will be subject to a minimum 15% surcharge and Hotel cannot guarantee that the same product will be available.

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## HOLIDAY TABLES

All items are subject to 18% service charge and applicable taxes



## WEDDINGS

For information on our wedding packages please click on the wedding packages on our website <http://www.thewestinottawa.com/ottawa-weddings>

# CHEF

## CHEF GEOFFREY MORDEN

Chef Geoffrey Morden joined The Westin Ottawa team on August 28, 2017. Chef Morden brings 15 years of experience as an Executive Chef and over 25 years of culinary and food and beverage knowledge to our establishment. Prior to joining The Westin Ottawa, Chef Morden spent many years as part of the Fairmont Hotels and Resort's culinary team at various properties across Canada including, the Fairmont Chateau Laurier in Ottawa, Ontario, the Chateau Lake Louise in Lake Louise, Alberta, and the Fairmont Winnipeg in Winnipeg, Manitoba. Most recently, Chef Morden was an integral member of the opening team at the Shaw Centre and spent over six years leading their culinary team. All these experiences have allowed Chef Morden to master his leadership and culinary skills, through the management of multi-outlet hotels and large-volume catering operations. At The Westin Ottawa Chef Morden oversees the hotel's restaurants, 24-hr In-Room Dining, meeting spaces totaling 47,200 square feet and offsite catering operations. With Chef Morden's strong commitment to providing guests with unique and exceptional dining experiences, he is an exceptional addition to The Westin Ottawa team.