



GROUP BRUNCH MENUS

AVAILABLE SATURDAYS AND SUNDAYS BETWEEN 10:00 AM AND 3:00 PM

INFORMATION

- Guaranteed number of guests required 48 hours prior to your event, with all charges based on Guest Count Guarantee. A credit card number is required to confirm a reservation.
- Menu selections required at least 2 weeks prior to your event. Personalized printed menus with your selections are provided to each of your guests, and they will place their order from these menus on the day of your event. Printed menus included at no extra charge.
- Meals include brewed coffee or tea.
- Applicable sales taxes and 17.5% gratuity will be added to all bills.
- Private rooms are available, however room charges may apply. Please read our Group Bookings Policies for complete information on Private Room reservations.
- All of our tables are set with fine English china, white table linen, fresh flowers and candles
- All menus are flexible and can be adjusted to suit your requirements. Meals for guests with special dietary needs and children's menus can be provided with advance notice.

Courtyard Restaurant

21 George Street Ottawa, Ontario, Canada K1N 8W5

www.courtyardrestaurant.com

info@courtyardrestaurant.com

613-241-1516

Fax 613-241-5738

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GROUP BRUNCH MENU

For groups of 15 or more

Available Saturdays and Sundays from 10:00 am to 3:00 pm

Price includes: Freshly brewed bottomless coffee or tea, a choice of juice, a scone with house-made preserves and butter served to each guest (1 per person), main course selections and dessert selections.

Guests are presented with a menu of the items below, and they choose 1 juice, 1 main course and 1 dessert. All beverages except coffee/tea and juice are an additional cost.

Choice of Juice:

Cranberry, Apple, Orange, Grapefruit, Pineapple, or Tomato Juice

or

Courtyard Mimosa – Sparkling Wine and Orange Juice (for only an additional \$3.00)

Choice of Main Course:

French Toast – Sweetened Cream Cheese Stuffed Brioche French Toast, Maple Bacon, Apple and Sage Compote, Compressed Fruit

or

Creamy Scrambled Eggs with Arugula Pesto, Sous Vide Bacon, Breakfast Potato Rösti

or

‘Cosmic Egg’ – Slow Poached Egg, Asparagus, Chorizo Sausage, Glazed Fingerling Potatoes, Horseradish

or

Salmon Salad – Hot Smoked Salmon, Mixed Greens, Roasted Beets, Goat’s Cheese, Crunchy Vegetables, Dill, Koboshu Vinaigrette

Choice of Dessert:

Flourless Chocolate Cake, Strawberry Coulis, House Made Ice Cream

or

Amber Maple Crème Brûlée

or

Sliced Seasonal Fresh Fruit, House-Made Sorbet

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\$28.00 for the complete menu

\$36.54 including all taxes and gratuity