



Weddings

Winter 2019

Your happily-ever-after begins here...

Timeless, sophisticated, elegant, and located in the heart of the Nations' Capital, the Courtyard Restaurant is the perfect place to celebrate your wedding in style.

Your One Stop Wedding Shop...

From your wedding cake, flowers DJ, decorations, décor and more, we can take care of all your nuptial needs.

Weddings as unique as you...

With three unique rooms and flexible menu packages, we can accommodate parties of all sizes up to 80 guests seated or 175 guests for a cocktail reception.



21 George Street, Ottawa, ON K1N 8W5 613-241-1516



Anna Jones Photography

“After exploring several options for wedding venues in Ottawa, we selected Courtyard Restaurant and couldn't have been happier.” *corymartin2018 TripAdvisor*





Congratulations on your engagement!

You've done the hardest part...you've found each other! Finding the perfect venue to celebrate your wedding is your next big challenge! Thank you for considering our venue for your most special day!

We make planning fun, easy and as stress-free as possible! Our experienced wedding coordinators will help you every step of the way throughout the entire planning process right up to and including your special day! We'll take care of all your wedding requirements- all you need to do is say, "I do"!

Using fresh local seasonal ingredients whenever possible, we offer custom choice menus so your guests may order what they like from personalized printed menus on your wedding day! So there is no need to ask for meal selections in advance or to keep complicated spreadsheet tracking!

What's Included:

- **Everything you need to enjoy a full meal service including: flatware, stemware, table cloths, napkins, fresh flowers and candles on your dining tables.**
- **Complete onsite day-of coordination.**
- **No room rental fees: we work with minimum bills. All food and beverages- including cash bar sales-go towards your minimum bill so that you can have the space for free!**
- **Personalized consultation with our exclusive vendors for flowers, cake and DJ services.**
- **Flexible timelines and menus designed for every budget and palate. Lunch or Dinner, design your own menu and let your guests decide!**
- **Microphone and podium for speeches.**
- **Cocktail reception offerings in every package!**
- **Complimentary cake cutting.**
- **No fees for external vendors.**
- **Free Wifi.**

BRUNCH PACKAGE available from 9:00 am to 3 pm

SUNRISE

A scrumptious Three Course Brunch starting with a platter reception

Reception Platters

Assortment of Local and International Classics including Oka, St-Albert Brie, Danish Blue Cheese and Chef's Selection with Grapes, Dried Fruits, Mixed Candied Nuts and Lemon & Fig Marmalade

Freshly Baked Tray of Fruit Danish and Cinnamon Rolls with Fresh Berries

Appetizer

Fruit Parfait with Maple Infused Yogurt, Berry Jam and Candied Pecans

Mains

Mascarpone & Chives Scrambled Eggs, Toasted Brioche, Roasted Tomato, House Bacon, Home Fries

Soft Poached Eggs, English Muffin, Hollandaise, Fresh Fruit, Home Fries

Lemon & Poppy Seed Pancakes, Berries, Maple Syrup, Mint Chiffonade

Dessert (choose two)

Chocolate & Cassis Cake, Raspberry Coulis, Marshmallow

Fresh and Marinated Fruit with Vanilla Strained Yogurt and Shortbread Crumble

Sous-Vide Crème Brûlée with Seasonal Inspiration

Spiced Carrot Cake, Mascarpone Cheese Frosting, Frosted Walnut, Raisin Purée

\$48 per guest plus tax and gratuity \$64.00 inclusive

Fun and easy wedding venue!

"I wanted a one stop shop for our wedding that did not mean we had to scrimp on our vision. The team at the Courtyard, along with the vendors they work with, did a great job of making planning the wedding easy and as stress free as possible."

ChristinaC TripAdvisor

LUNCH PACKAGES available from 11:30 am to 3 pm

LOVING

A charming Three Course Lunch starting with a platter reception

Reception Platters

Assortment of Local and International Classics including Oka, St-Albert Brie, Danish Blue Cheese and Chef's Selection with Grapes, Dried Fruits, Mixed Candied Nuts and Lemon & Fig Marmalade

Vegetable Crudités served with a house-made Buttermilk Ranch Dressing

Freshly Baked Tray of Fruit Danish and Cinnamon Rolls with Fresh Berries

Appetizers (choose one)

Soup

Curried Beets and Parsnip Soup, Smoked Cashed Salsa, Toasted Cashew

Green Salad

Crisp Field Lettuce, Dried Cranberries, Blue Cheese, Candied Walnuts, Honey & Cider Vinaigrette

Mains (choose two)

Chicken

Oven Roasted Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, White Bean & Portobello Purée , Roasted Garlic & Tahini Yogurt

Gnocchi

Gluten-free Potato Gnocchi, Farmed & Foraged Mushrooms, Fried Golden Raisins, Buttered Green Peas, Broccoli Florets, Broccoli & Pistachio Emulsion, Pecorino Romano

Pork

Nagano Pork Tenderloin, Roasted Garlic Mashed Yukons, Buttered Vegetables, Spiced Sweet Potato Purée, Balsamic Mustard Jus

Cod

Lemon & Dill Baked Newfoundland Cod, Roasted Garlic Mashed Yukons, Buttered Vegetables, Smoked Paprika Hollandaise

Duck

Quebec Duck Confit, Roasted Garlic Mashed Yukons, Buttered Vegetables, Maple Duck Jus

LOVING continued

Enhance Your Experience:

Ribeye

Grilled 10oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus add \$12 per guest – Please note, the upgrade price will be added to the menu for the TOTAL number of guests. (It is not based on the number of guests who choose this item.)



Desserts (choose two)

Chocolate

Chocolate & Cassis Cake, Raspberry Coulis, Marshmallow

Fruit

Fresh and Marinated Fruit
with Vanilla Strained Yogurt and Shortbread Crumble

Crème Brûlée

Sous-Vide Crème Brûlée with Seasonal Inspiration

Roots

Spiced Carrot Cake, Mascarpone Cheese Frosting, Frosted Walnut, Raisin Purée

Maple Sugar Pie

Maple Sugar Pie, Candied Pecans, Maple Whipped Cream, Maple Vinegar

Cheesecake

Local Honey & Cardamom Cheesecake, Crushed Pistachios, Pumpkin & Grand Marnier Marmalade

Coffee and Tea

“I had the pleasure of attending a wedding here and I was very impressed with the beauty of the venue itself, the amazing food and the impeccable and attentive service. I will certainly return to eat at the restaurant!”

MichelleC Google Reviews

\$54 per guest plus tax and gratuity \$72.00 inclusive



DEVOTED

An elegant Four Course Lunch starting with a platter reception

Reception platters

Assortment of Local and International Classics including Oka, St-Albert Brie, Danish Blue Cheese and Chef's Selection with Grapes, Dried Fruits, Mixed Candied Nuts and Lemon & Fig Marmalade

Vegetable Crudités Served with a House-Made Buttermilk Ranch Dressing

Freshly Baked Tray of Fruit Danish and Cinnamon Rolls with Fresh Berries

Four Course Lunch

Appetizers (both will appear on your menu)

Soup

Curried Beets and Parsnip Soup, Smoked Cashed Salsa, Toasted Cashew

Green Salad

Crisp Field Lettuce, Dried Cranberries, Blue Cheese, Candied Walnuts, Honey & Cider Vinaigrette

Mains (choose three)

Chicken

Oven Roasted Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, White Bean & Portobello Purée , Roasted Garlic & Tahini Yogurt

Gnocchi

Gluten-free Potato Gnocchi, Farmed & Foraged Mushrooms, Fried Golden Raisins, Buttered Green Peas, Broccoli Florets, Broccoli & Pistachio Emulsion, Pecorino Romano

Pork

Nagano Pork Tenderloin, Roasted Garlic Mashed Yukons, Buttered Vegetables, Spiced Sweet Potato Purée, Balsamic Mustard Jus

Cod

Lemon & Dill Baked Newfoundland Cod, Roasted Garlic Mashed Yukons, Buttered Vegetables, Smoked Paprika Hollandaise

Duck

Quebec Duck Confit, Roasted Garlic Mashed Yukons, Buttered Vegetables, Maple Duck Jus

Short Rib

48 hrs Short-Rib, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus

DEVOTED continued

Enhance Your Experience:

Add Ribeye

Grilled 10oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus add \$12 per guest – Please note, the upgrade price will be added to the menu for the TOTAL number of guests. (It is not based on the number of guests who choose this item.)

Desserts (choose two)

Chocolate

Chocolate & Cassis Cake, Raspberry Coulis, Marshmallow

Fruit

Fresh and Marinated Fruit with Vanilla Strained Yogurt and Shortbread Crumble

Crème Brûlée

Sous-Vide Crème Brûlée with Seasonal Inspiration

Roots

Spiced Carrot Cake, Mascarpone Cheese Frosting, Frosted Walnut, Raisin Purée

Coffee and Tea

\$65 per guest plus tax and gratuity \$86.67 inclusive



ROMANTIC

A sophisticated Four Course Lunch starting with a platter reception

Reception Platters

Assortment of Local and International Classics including Oka, St-Albert Brie, Danish Blue Cheese and Chef's Selection with Grapes, Dried Fruits, Mixed Candied Nuts and Lemon & Fig Marmalade

Vegetable Crudités Served with a House-Made Buttermilk Ranch Dressing

Freshly Baked Tray of Fruit Danish and Cinnamon Rolls with Fresh Berries

Four Course Lunch

Soup

Curried Beets and Parsnip Soup, Smoked Cashed Salsa, Toasted Cashew

Appetizers (choose two)

Green Salad

Crisp Field Lettuce, Dried Cranberries, Blue Cheese, Candied Walnuts, Honey & Cider Vinaigrette

Caesar

Mini Romaine, Smoked Pork Belly, Focaccia Croutons, Yogurt Dressing, Salt Cured Yolk, Grana Padano

Beets

Roasted Beets, Herbed Labneh, Citrus Rounds, Pickled Beets, Cucumber, White Port and Beet Purée

Fish Croquettes

Thai Fish Cakes, Pickled Cucumber, Radish, Butter Lettuce, Lemongrass & Ginger Vinaigrette, Crushed Peanuts

Mains (choose three)

Chicken

Oven Roasted Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, White Bean & Portobello Purée, Roasted Garlic & Tahini Yogurt

Gnocchi

Gluten-free Potato Gnocchi, Farmed & Foraged Mushrooms, Fried Golden Raisins, Buttered Green Peas, Broccoli Florets, Broccoli & Pistachio Emulsion, Pecorino Romano

Pork

Nagano Pork Tenderloin, Roasted Garlic Mashed Yukons, Buttered Vegetables, Spiced Sweet Potato Purée, Balsamic Mustard Jus

ROMANTIC continued

Cod

Lemon & Dill Baked Newfoundland Cod, Roasted Garlic Mashed Yukons, Buttered Vegetables, Smoked Paprika Hollandaise

Duck

Quebec Duck Confit, Roasted Garlic Mashed Yukons, Buttered Vegetables, Maple Duck Jus

Short Rib

48 hrs Short-Rib, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus

Enhance Your Experience:

Add Ribeye

Grilled 10oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus add \$12 per guest – Please note, the upgrade price will be added to the menu for the TOTAL number of guests. (It is not based on the number of guests who choose this item.)

Desserts (choose two)

Chocolate

Chocolate & Cassis Cake, Raspberry Coulis, Marshmallow

Fruit

Fresh and Marinated Fruit with Vanilla Strained Yogurt and Shortbread Crumble

Crème Brûlée

Sous-Vide Crème Brûlée with Seasonal Inspiration

Roots

Spiced Carrot Cake, Mascarpone Cheese Frosting, Frosted Walnut, Raisin Purée

Maple Sugar Pie

Maple Sugar Pie, Candied Pecans, Maple Whipped Cream, Maple Vinegar

Cheesecake

Local Honey & Cardamom Cheesecake, Crushed Pistachios, Pumpkin & Grand Marnier Marmalade

Coffee and Tea

\$71 per guest plus tax and gratuity \$94.67 inclusive

Absolutely amazing wedding!

“Just had my wedding last night and wow all expectations we had were totally surpassed! The ceremony, cocktail hour, dinner and reception were all wonderful.”

Jar84 TripAdvisor

DINNER PACKAGES available after 4 pm

SENTIMENTAL

A charming Four Course Dinner that begins with a canapé reception

Canapé Reception

Your Choice Canapés (choose three: 3 pieces per person)

Vegetarian Spring Roll with Sweet Chili Dip . Duck Rillettes Crostini with Shallot Jam & Cornichon . General Tao's Chicken Bites with Sesame Seed & Sliced Scallions . Mini Beef Tourtière with Chipotle Cranberry Sauce . Goat Cheese Fritters with Smoked Tomato Chutney . Thai Fish Cakes with Sweet Chili Dip . Spicy Mixed Nut Shooter. Heirloom Cherry Tomato, Basil and Bocconcini Skewer with Balsamic Drizzle . Pickled Deviled Egg with Sun-Dried Tomato Pesto . Honey-Infused Melon Salad with Crumbled Goat Cheese. Izakaya Beef Short Rib Skewers with Wasabi and Chili Aioli . Bacon and Swiss Cheese Puffs with Roasted Garlic Mayonnaise . Moroccan Beef Cigar with Honey & Harissa Dip . Golden Beet Tartare with Saffron Aioli . Cucumber Tower, Beet Hummus and Crushed Pistachio . *Cutter's Red Ale* Welsh Rarebit on Toast with Shallot Confit . *Hendrick's* Gin cured Salmon Gravlax, Mascarpone Mousse, Chives, Crostini .

SENTIMENTAL Four Course Dinner

Appetizers (both will appear on your menu)

Soup

Curried Beets and Parsnip Soup, Smoked Cashed Salsa, Toasted Cashew

Green Salad

Crisp Field Lettuce, Dried Cranberries, Blue Cheese, Candied Walnuts, Honey & Cider Vinaigrette

Mains (choose two)

Chicken

Oven Roasted Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, White Bean & Portobello Purée , Roasted Garlic & Tahini Yogurt

Gnocchi

Gluten-free Potato Gnocchi, Farmed & Foraged Mushrooms, Fried Golden Raisins, Buttered Green Peas, Broccoli Florets, Broccoli & Pistachio Emulsion, Pecorino Romano

Pork

Nagano Pork Tenderloin, Roasted Garlic Mashed Yukons, Buttered Vegetables, Spiced Sweet Potato Purée, Balsamic Mustard Jus

Cod

Lemon & Dill Baked Newfoundland Cod, Roasted Garlic Mashed Yukons, Buttered Vegetables, Smoked Paprika Hollandaise

SENTIMENTAL continued

Duck

Quebec Duck Confit, Roasted Garlic Mashed Yukons, Buttered Vegetables, Maple Duck Jus

Enhance Your Experience:

Add Ribeye

Grilled 10oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus add \$12 per guest – Please note, the upgrade price will be added to the menu for the TOTAL number of guests. (It is not based on the number of guests who choose this item.)

Desserts (choose two)

Chocolate

Chocolate & Cassis Cake, Raspberry Coulis, Marshmallow

Fruit

Fresh and Marinated Fruit with Vanilla Strained Yogurt and Shortbread Crumble

Crème Brûlée

Sous-Vide Crème Brûlée with Seasonal Inspiration

Roots

Spiced Carrot Cake, Mascarpone Cheese Frosting, Frosted Walnut, Raisin Purée

Coffee and Tea

Outstanding Wedding...

“The ceremony, dinner and reception were all held in the courtyard, and went off flawlessly, and exactly as we had imagined. We were overjoyed with the entire day, as were our guests, who loved the food and the setting of the venue.”

Finklejoe TripAdvisor

\$67 per person plus tax and gratuity \$89.34 inclusive



Andrew Van Beek

Andrew Van Beek

AMOROUS

A beautiful Four Course Dinner starting with a canapé reception and a sparkling toast

Canapé Reception

your choice canapés (choose four: 4 pieces per person)

Vegetarian Spring Roll with Sweet Chili Dip . Duck Rillettes Crostini with Shallot Jam & Cornichon . General Tao's Chicken Bites with Sesame Seed & Sliced Scallions . Mini Beef Tourtière with Chipotle Cranberry Sauce . Goat Cheese Fritters with Smoked Tomato Chutney . Thai Fish Cakes with Sweet Chili Dip . Spicy Mixed Nut Shooter. Heirloom Cherry Tomato, Basil and Bocconcini Skewer with Balsamic Drizzle . Pickled Deviled Egg with Sun-Dried Tomato Pesto . Honey-Infused Melon Salad with Crumbled Goat Cheese. Izakaya Beef Short Rib Skewers with Wasabi and Chili Aioli . Bacon and Swiss Cheese Puffs with Roasted Garlic Mayonnaise . Moroccan Beef Cigar with Honey & Harissa Dip . Golden Beet Tartare with Saffron Aioli . Cucumber Tower, Beet Hummus and Crushed Pistachio . *Cutter's Red Ale* Welsh Rarebit on Toast with Shallot Confit . *Hendrick's* Gin cured Salmon Gravlax, Mascarpone Mousse, Chives, Crostini .

3 oz Sparkling Wine Toast

Cooks Sparkling Brut

Pale Straw, Candied Fruit, Pear and Grape Aroma, Medium Sweet Fruit Flavours and Soft Easy Finish

Four Course Dinner

Soup

Curried Beets and Parsnip Soup, Smoked Cashed Salsa, Toasted Cashew

Appetizers (choose three)

Green Salad

Crisp Field Lettuce, Dried Cranberries, Blue Cheese, Candied Walnuts, Honey & Cider Vinaigrette

Caesar

Mini Romaine, Smoked Pork Belly, Focaccia Croutons, Yogurt Dressing, Salt Cured Yolk, Grana Padano

Beets

Roasted Beets, Herbed Labneh, Citrus Rounds, Pickled Beets, Cucumber, White Port and Beet Purée

Fish Croquettes

Thai Fish Cakes, Pickled Cucumber, Radish, Butter Lettuce, Lemongrass & Ginger Vinaigrette, Crushed Peanuts

Roasted Root Salad

Maple & Miso Roasted Parsnip and Turnip, Orange Segments, Radicchio, Butter Lettuce, Crispy Quinoa, Pickled Pearl Onions, Candied Walnuts

AMOROUS continued

Mains (choose three)

Chicken

Oven Roasted Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, White Bean & Portobello Purée, Roasted Garlic & Tahini Yogurt

Gnocchi

Gluten-free Potato Gnocchi, Farmed & Foraged Mushrooms, Fried Golden Raisins, Buttered Green Peas, Broccoli Florets, Broccoli & Pistachio Emulsion, Pecorino Romano

Pork

Nagano Pork Tenderloin, Roasted Garlic Mashed Yukons, Buttered Vegetables, Spiced Sweet Potato Purée, Balsamic Mustard Jus

Cod

Lemon & Dill Baked Newfoundland Cod, Roasted Garlic Mashed Yukons, Buttered Vegetables, Smoked Paprika Hollandaise

Duck

Quebec Duck Confit, Roasted Garlic Mashed Yukons, Buttered Vegetables, Maple Duck Jus

Short Rib

48 hrs Short-Rib, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus

Enhance Your Experience:

Add Ribeye

Grilled 10oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red Wine Jus add \$12 per guest – Please note, the upgrade price will be added to the menu for the TOTAL number of guests. (It is not based on the number of guests who choose this item.)

Desserts (choose two)

Chocolate

Chocolate & Cassis Cake, Raspberry Coulis, Marshmallow

Fruit

Fresh and Marinated Fruit with Vanilla Strained Yogurt and Shortbread Crumble

Crème Brûlée

Sous-Vide Crème Brûlée with Seasonal Inspiration

Roots

Spiced Carrot Cake, Mascarpone Cheese Frosting, Frosted Walnut, Raisin Purée

Coffee and Tea

\$79 per person plus tax and gratuity \$105.34 inclusive

Outstanding Wedding Venue

“We had a wedding at the Courtyard Restaurant, and the experience was outstanding! It is a beautiful intimate venue with stone walls and high ceilings. The staff is very professional and trustworthy. The atmosphere and overall experience was outstanding. We will cherish the memories for a lifetime!” Christina L TripAdvisor

PASSIONATE

A deluxe Four Course Dinner that begins with a canapé platter reception and a sparkling toast and finishes with a duo late night buffet

Canapé Reception

Your Choice Canapés (choose five: 5 pieces per person)

Vegetarian Spring Roll with Sweet Chili Dip . Duck Rillettes Crostini with Shallot Jam & Cornichon . General Tao's Chicken Bites with Sesame Seed & Sliced Scallions . Mini Beef Tourtière with Chipotle Cranberry Sauce . Goat Cheese Fritters with Smoked Tomato Chutney . Thai Fish Cakes with Sweet Chili Dip . Spicy Mixed Nut Shooter. Heirloom Cherry Tomato, Basil and Bocconcini Skewer with Balsamic Drizzle . Pickled Deviled Egg with Sun-Dried Tomato Pesto . Honey-Infused Melon Salad with Crumbled Goat Cheese. Izakaya Beef Short Rib Skewers with Wasabi and Chili Aioli . Bacon and Swiss Cheese Puffs with Roasted Garlic Mayonnaise . Moroccan Beef Cigar with Honey & Harissa Dip . Golden Beet Tartare with Saffron Aioli . Cucumber Tower, Beet Hummus and Crushed Pistachio . *Cutter's Red Ale* Welsh Rarebit on Toast with Shallot Confit . *Hendrick's* Gin cured Salmon Gravlax, Mascarpone Mousse, Chives, Crostini .

Platters

Assortment of Local and International Classics including Oka, St-Albert Brie, Danish Blue Cheese and Chef's Selection with Grapes, Dried Fruits, Mixed Candied Nuts and Lemon & Fig Marmalade

Vegetable Crudités Served with a House-Made Buttermilk Ranch Dressing

Tahini Hummus, Crispy Chickpeas, Spiced Oil and Grilled Flat Bread

PASSIONATE Four Course Dinner

3 oz Sparkling Wine Toast

Cooks Sparkling Brut

Pale Straw, Candied Fruit, Pear and Grape Aroma, Medium Sweet Fruit Flavours and Soft Easy Finish

Soup

Curried Beets and Parsnip Soup, Smoked Cashed Salsa, Toasted Cashew

Appetizers (choose two)

Green Salad

Crisp Field Lettuce, Dried Cranberries, Blue Cheese, Candied Walnuts, Honey & Cider Vinaigrette

Caesar

Mini Romaine, Smoked Pork Belly, Focaccia Croutons, Yogurt Dressing, Salt Cured Yolk, Grana Padano

Beets

Roasted Beets, Herbed Labneh, Citrus Rounds, Pickled Beets, Cucumber, White Port and Beet Purée

PASSIONATE continued

Fish Croquettes

Thai Fish Cakes, Pickled Cucumber, Radish, Butter Lettuce, Lemongrass & Ginger Vinaigrette, Crushed Peanuts

Roasted Root Salad

Maple & Miso Roasted Parsnip and Turnip, Orange Segments, Radicchio, Butter Lettuce, Crispy Quinoa, Pickled Pearl Onions, Candied Walnuts

Duck Rillettes

Quebec Duck Rillettes, Dried Fruit, Shallot Jam, Pickled Pearl Onion, Crostinis

Mains (choose three)

Chicken

Oven Roasted Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, White Bean & Portobello Purée , Roasted Garlic & Tahini Yogurt

Gnocchi

Gluten-free Potato Gnocchi, Farmed & Foraged Mushrooms, Fried Golden Raisins, Buttered Green Peas, Broccoli Florets, Broccoli & Pistachio Emulsion, Pecorino Romano

Pork

Nagano Pork Tenderloin, Roasted Garlic Mashed Yukons, Buttered Vegetables, Spiced Sweet Potato Purée, Balsamic Mustard Jus

Cod

Lemon & Dill Baked Newfoundland Cod, Roasted Garlic Mashed Yukons, Buttered Vegetables, Smoked Paprika Hollandaise

Duck

Quebec Duck Confit, Roasted Garlic Mashed Yukons, Buttered Vegetables, Maple Duck Jus

Short Rib

48 hrs Short-Rib, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus

Enhance Your Experience:

Add Ribeye

Grilled 10oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus add \$12 per guest – Please note, the upgrade price will be added to the menu for the TOTAL number of guests. (It is not based on the number of guests who choose this item.)

Desserts (choose two)

Chocolate

Chocolate & Cassis Cake, Raspberry Coulis, Marshmallow

PASSIONATE continued

Fruit

Fresh and Marinated Fruit
with Vanilla Strained Yogurt and Shortbread Crumble

Crème Brûlée

Sous-Vide Crème Brûlée with Seasonal Inspiration

Roots

Spiced Carrot Cake, Mascarpone Cheese Frosting, Frosted Walnut, Raisin Purée

Maple Sugar Pie

Maple Sugar Pie, Candied Pecans, Maple Whipped Cream, Maple Vinegar

Cheesecake

Local Honey & Cardamom Cheesecake, Crushed Pistachios, Pumpkin & Grand Marnier Marmalade

Coffee and Tea

Late Night Buffet (choose one)

Pretzels

Nat's Bakery Soft Pretzel, Smoked Tomato Chutney, Roasted Garlic Aioli, Maple Mustard

Poutine

DIY Poutine Station with Fresh Cheese Curds, Homestyle Gravy, Yukon Gold Fries

Pizza

Chef's selection of House-Made Pizza with Roasted Garlic Mayo Dip

Fondue

Fresh Fruit Platter with Belgian Chocolate Fondue

Sweets

Assorted Cookies, Butter Pecan Tarts, Salted Caramel Brownie with Vanilla Custard Dip

Smokies & Chili

Grilled Hot Dog, Soft Bun, Vegetarian Chili, Aged St-Albert Cheddar, Pickled Shallots, Smoked Ketchup, Cucumber Relish, Maple Mustard

Best night of my life!

“This is a beautiful heritage building, a perfect setting for a romantic beautiful wedding - the food by far passed all of our expectations from the options, plating and of course taste - it was amazing, our guests are still raving about the food!” *JGOttawa150 TripAdvisor*

\$98 per person plus tax and gratuity \$130.68 inclusive

ENCHANTED

Four courses starting with a canapé and platter reception, bubbles, and finished with your late night buffet

3 oz Sparkling Wine Toast

Cooks Sparkling Brut

Pale Straw, Candied Fruit, Pear and Grape Aroma, Medium Sweet Fruit Flavours and Soft Easy Finish

Canapé Reception

Your Choice Canapés (choose five: 5 pieces per person)

Vegetarian Spring Roll with Sweet Chili Dip . Duck Rillettes Crostini with Shallot Jam & Cornichon . General Tao's Chicken Bites with Sesame Seed & Sliced Scallions . Mini Beef Tourtière with Chipotle Cranberry Sauce . Goat Cheese Fritters with Smoked Tomato Chutney . Thai Fish Cakes with Sweet Chili Dip . Spicy Mixed Nut Shooter. Heirloom Cherry Tomato, Basil and Bocconcini Skewer with Balsamic Drizzle . Pickled Deviled Egg with Sun-Dried Tomato Pesto . Honey-Infused Melon Salad with Crumbled Goat Cheese. Izakaya Beef Short Rib Skewers with Wasabi and Chili Aioli . Bacon and Swiss Cheese Puffs with Roasted Garlic Mayonnaise . Moroccan Beef Cigar with Honey & Harissa Dip . Golden Beet Tartare with Saffron Aioli . Cucumber Tower, Beet Hummus and Crushed Pistachio . *Cutter's Red Ale* Welsh Rarebit on Toast with Shallot Confit . *Hendrick's* Gin cured Salmon Gravlox, Mascarpone Mousse, Chives, Crostini .

Platters

Assortment of Local and International Classics including Oka, St-Albert Brie, Danish Blue Cheese and Chef's Selection with Grapes, Dried Fruits, Mixed Candied Nuts and Lemon & Fig Marmalade

Vegetable Crudités Served with a House-Made Buttermilk Ranch Dressing

Tahini Hummus, Crispy Chickpeas, Spiced Oil and Grilled Flat Bread

Assorted House Made and Artisanal Charcuterie with Seasonal Chutney, Pickled Things and Grainy Mustard

ENCHANTED Four Course Dinner

3 oz Sparkling Wine Toast

Cooks Sparkling Brut

Pale Straw, Candied Fruit, Pear and Grape Aroma, Medium Sweet Fruit Flavours and Soft Easy Finish

Soup

Curried Beets and Parsnip Soup, Smoked Cashed Salsa, Toasted Cashew

Appetizers (choose three)

Green Salad

Crisp Field Lettuce, Dried Cranberries, Blue Cheese, Candied Walnuts, Honey & Cider Vinaigrette

ENCHANTED continued

Caesar

Mini Romaine, Smoked Pork Belly, Focaccia Croutons, Yogurt Dressing, Salt Cured Yolk, Grana Padano

Beets

Roasted Beets, Herbed Labneh, Citrus Rounds, Pickled Beets, Cucumber, White Port and Beet Purée

Fish Croquettes

Thai Fish Cakes, Pickled Cucumber, Radish, Butter Lettuce, Lemongrass & Ginger Vinaigrette, Crushed Peanuts

Roasted Root Salad

Maple & Miso Roasted Parsnip and Turnip, Orange Segments, Radicchio, Butter Lettuce, Crispy Quinoa, Pickled Pearl Onions, Candied Walnuts

Duck Rillettes

Quebec Duck Rillettes, Dried Fruit, Shallot Jam, Pickled Pearl Onion, Crostinis

Mains (choose three)

Chicken

Oven Roasted Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, White Bean & Portobello Purée, Roasted Garlic & Tahini Yogurt

Gnocchi

Gluten-free Potato Gnocchi, Farmed & Foraged Mushrooms, Fried Golden Raisins, Buttered Green Peas, Broccoli Florets, Broccoli & Pistachio Emulsion, Pecorino Romano

Pork

Nagano Pork Tenderloin, Roasted Garlic Mashed Yukons, Buttered Vegetables, Spiced Sweet Potato Purée, Balsamic Mustard Jus

Cod

Lemon & Dill Baked Newfoundland Cod, Roasted Garlic Mashed Yukons, Buttered Vegetables, Smoked Paprika Hollandaise

Duck

Quebec Duck Confit, Roasted Garlic Mashed Yukons, Buttered Vegetables, Maple Duck Jus

Short Rib

48 hrs Short-Rib, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus

Enhance Your Experience:

Add Ribeye

Grilled 10oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus add \$12 per guest – Please note, the upgrade price will be added to the menu for the TOTAL number of guests. (It is not based on the number of guests who choose this item.)

ENCHANTED continued

Desserts (choose two)

Chocolate

Chocolate & Cassis Cake, Raspberry Coulis, Marshmallow

Fruit

Fresh and Marinated Fruit with Vanilla Strained Yogurt and Shortbread Crumble

Crème Brûlée

Sous-Vide Crème Brûlée with Seasonal Inspiration

Roots

Spiced Carrot Cake, Mascarpone Cheese Frosting, Frosted Walnut, Raisin Purée

Maple Sugar Pie

Maple Sugar Pie, Candied Pecans, Maple Whipped Cream, Maple Vinegar

Cheesecake

Local Honey & Cardamom Cheesecake, Crushed Pistachios, Pumpkin & Grand Marnier Marmalade

Sweet and Savory Late Night Buffet (choose two)

Pretzels

Nat's Bakery Soft Pretzel, Smoked Tomato Chutney, Roasted Garlic Aioli, Maple Mustard

Poutine

DIY Poutine Station with Fresh Cheese Curds, Homestyle Gravy, Yukon Gold Fries

Pizza

Chef's Selection of House-Made Pizza with Roasted Garlic Mayo Dip

Fondue

Fresh Fruit Platter with Belgian Chocolate Fondue

Sweets

Assorted Cookies, Butter Pecan Tarts, Salted Caramel Brownie with Vanilla Custard Dip

Smokies & Chili

Grilled Hot Dog, Soft Bun, Vegetarian Chili, Aged St-Albert Cheddar, Pickled Shallots, Smoked Ketchup, Cucumber Relish, Maple Mustard

Coffee and Tea

\$118 per person plus tax and gratuity \$157.35 inclusive

COMPLETE COCKTAIL RECEPTIONS available after 4pm

BLISS

Enjoy your special day the casual way

Platters

Assorted Artisan Breads, Grilled Flat Bread, Bread sticks, Gluten-Free Crackers, Infused Olive Oil, Pinot Noir Vinegar and Butter

Vegetable Crudités Served with a House-Made Buttermilk Ranch Dressing

Vegetarian Mezze of Beetroot Hummus, Herbed Labneh, Marinated Vegetables, Grilled Artichoke Hearts, Za'atar Spiced Pita Chips, Mixed Olives, Warm Goat Cheese and Roma Tomato Bruschetta

Enhance Your Experience:

Add Oysters

Animated Oyster Bar with Shaved Horseradish, Dill Pickle Mignonette and Smokey Cocktail Sauce add \$6 per guest

Canapé Reception

Your Choice Canapés (choose three: 3 pieces per person)

Vegetarian Spring Roll with Sweet Chili Dip . Duck Rillettes Crostini with Shallot Jam & Cornichon . General Tao's Chicken Bites with Sesame Seed & Sliced Scallions . Mini Beef Tourtière with Chipotle Cranberry Sauce . Goat Cheese Fritters with Smoked Tomato Chutney . Thai Fish Cakes with Sweet Chili Dip . Spicy Mixed Nut Shooter. Heirloom Cherry Tomato, Basil and Bocconcini Skewer with Balsamic Drizzle . Pickled Deviled Egg with Sun-Dried Tomato Pesto . Honey-Infused Melon Salad with Crumbled Goat Cheese. Izakaya Beef Short Rib Skewers with Wasabi and Chili Aioli . Bacon and Swiss Cheese Puffs with Roasted Garlic Mayonnaise . Moroccan Beef Cigar with Honey & Harissa Dip . Golden Beet Tartare with Saffron Aioli . Cucumber Tower, Beet Hummus and Crushed Pistachio . *Cutter's Red Ale* Welsh Rarebit on Toast with Shallot Confit . *Hendrick's* Gin cured Salmon Gravlox, Mascarpone Mousse, Chives, Crostini .

Meat and Cheese Spread

Assortment of Local and International Classics including Oka, St-Albert Brie, Danish Blue Cheese and Chef's Selection with Grapes, Dried Fruits, Mixed Candied Nuts and Lemon & Fig Marmalade

Collection of Artisan and House-Made Charcuterie including Hungarian Çabai, Prosciutto di Parma, Lamb Summer Sausage, Capicola Ham and Duck Rillettes with Grainy Mustard and Pickled Things

Enhance Your Experience:

Add Duck

Quebec Duck Platter of Maple Foie Gras Torchon, House Rillettes and Smoked Duck Breast with Juniper Infused Shallot Jam, Cornichons and Mini Brioche add \$14 per guest

BLISS continued

Small Plates (choose two)

Mushroom Arancini with Warm Arabiata Sauce . Potato & Broccoli Latke, St. Albert Cheddar, Fried Quail Egg, Smoked Ketchup . House Ground Beef Sliders, Brioche Bun, Smoked Tomato Chutney, Aioli . Broccoli, Bacon & Deep Fried Raisins Salad with Creamy Garlic & Tahini Dressing . Kombu Smoked Scallops with Ginger Crème Fraiche & Puffed Rice . Sobrassada & Tomato on Sourdough with Shaved Foie Gras . Cajun Spiced Shrimps with Cheesy Grits . Brussel Sprouts Caesar Salad with Grana Padano . General Tao's Chicken with Lemongrass Rice and Scallions . Red Cabbage, Blue Cheese & Walnut 'Slaw . Double Smoked Bacon, Buttered Green Peas, Mashed Potatoes and Red Wine Jus . Mini Crab Cakes with Sauce Gribiche . Root Vegetables and Chicken Korma with Grilled Naan Wedge . Fresh Mozzarella, Serrano Ham and Arugula Pizza . Roasted Vegetables, Goat Cheese and Olives Pizza

Sweet Stations

choose one

House Baked Gourmet Cookie Platter

Fresh Fruit Platter with Belgian Chocolate Fondue

Mini Vanilla Crème Brulée

Coffee and Tea

\$76 per guest plus tax and gratuities \$101.34 inclusive



AMAZE

Relaxed and laidback with ample and sophisticated selections

3 oz Sparkling Wine Toast

Platters

Assorted Artisan Breads, Grilled Flat Bread, Bread sticks, Gluten-Free Crackers, Infused Olive Oil, Pinot Noir Vinegar and Butter

Vegetable Crudités Served with a House-Made Buttermilk Ranch Dressing

Vegetarian Mezze of Beetroot Hummus, Herbed Labneh, Marinated Vegetables, Grilled Artichoke Hearts, Za'atar Spiced Pita Chips, Mixed Olives, Warm Goat Cheese and Roma Tomato Bruschetta

Enhance Your Experience:

Add Oysters

Animated Oyster Bar with Shaved Horseradish, Dill Pickle Mignonette and Smokey Cocktail Sauce **add \$6 per guest**

Canapés

Your Choice Canapés (choose five: 5 pieces per person)

Vegetarian Spring Roll with Sweet Chili Dip . Duck Rillettes Crostini with Shallot Jam & Cornichon . General Tao's Chicken Bites with Sesame Seed & Sliced Scallions . Mini Beef Tourtière with Chipotle Cranberry Sauce . Goat Cheese Fritters with Smoked Tomato Chutney . Thai Fish Cakes with Sweet Chili Dip . Spicy Mixed Nut Shooter. Heirloom Cherry Tomato, Basil and Bocconcini Skewer with Balsamic Drizzle . Pickled Deviled Egg with Sun-Dried Tomato Pesto . Honey-Infused Melon Salad with Crumbled Goat Cheese. Izakaya Beef Short Rib Skewers with Wasabi and Chili Aioli . Bacon and Swiss Cheese Puffs with Roasted Garlic Mayonnaise . Moroccan Beef Cigar with Honey & Harissa Dip . Golden Beet Tartare with Saffron Aioli . Cucumber Tower, Beet Hummus and Crushed Pistachio . *Cutter's Red Ale* Welsh Rarebit on Toast with Shallot Confit . *Hendrick's* Gin cured Salmon Gravlax, Mascarpone Mousse, Chives, Crostini .

Meat and Cheese Spread

Assortment of Local and International Classics including Oka, St-Albert Brie, Danish Blue Cheese and Chef's Selection with Grapes, Dried Fruits, Mixed Candied Nuts and Lemon & Fig Marmalade

Collection of Artisan and House-Made Charcuterie including Hungarian Çabai, Prosciutto di Parma, Lamb Summer Sausage, Capicola Ham and Duck Rillettes with Grainy Mustard and Pickled Things

Enhance Your Experience:

Add Duck

Quebec Duck Platter of Maple Foie Gras Torchon, House Rillettes and Smoked Duck Breast with Juniper Infused Shallot Jam, Cornichons and Mini Brioche **add \$14 per guest**

AMAZE continued

Small Plates (choose three)

Mushroom Arancini with Warm Arabiata Sauce . Potato & Broccoli Latke, St. Albert Cheddar, Fried Quail Egg, Smoked Ketchup.
House Ground Beef Sliders, Brioche Bun, Smoked Tomato Chutney, Aioli . Broccoli, Bacon & Deep Fried Raisins Salad with Creamy
Garlic & Tahini Dressing . Kombu Smoked Scallops with Ginger Crème Fraiche & Puffed Rice . Sobrassada & Tomato on
Sourdough with Shaved Foie Gras . Cajun Spiced Shrimps with Cheesy Grits . Brussel Sprouts Caesar Salad with Grana Padano .
General Tao's Chicken with Lemongrass Rice and Scallions . Red Cabbage, Blue Cheese & Walnut 'Slaw . Double Smoked Bacon,
Buttered Green Peas, Mashed Potatoes and Red Wine Jus . Mini Crab Cakes with Sauce Gribiche . Root Vegetables and Chicken
Korma with Grilled Naan Wedge . Fresh Mozzarella, Serrano Ham and Arugula Pizza . Roasted Vegetables, Goat Cheese and
Olives Pizza

Sweet Stations

choose one

Fresh Fruit Platter with Belgian Chocolate Fondue

Mini Vanilla Crème Brulée

Assorted Cookies, Butter Pecan Tarts, Salted Caramel Brownie with Vanilla Custard Dip

Coffee and Tea

Late Night

choose one

Poutine

DIY poutine Station with fresh St-Albert Cheese Curds, Homestyle gravy, Yukon gold Fries

Pizza

Chef's selection of House-Made Pizza with Roasted Garlic Dip

Pretzels

Nat's Bakery Soft Pretzel, Smoked Tomato Chutney, Roasted Garlic Aioli, Maple Mustard

Smokies & Chili

Grilled Hot Dog, Soft Bun, Vegetarian Chili, Aged St-Albert Cheddar, Pickled Shallots, Smoked Ketchup, Cucumber Relish,
Maple Mustard

\$96 per guest plus tax and gratuities \$128.01 inclusive

CANAPÉS make your reception stand out...

- Vegetarian Spring Roll with Sweet Chili Dip
- Duck Rillettes Crostini with Shallot Jam & Cornichon
- General Tao's Chicken Bites with Sesame Seed & Sliced Scallions
- Mini Beef Tourtière with Chipotle Cranberry Sauce
- Goat Cheese Fritters with Smoked Tomato Chutney
- Pecan Crusted Fish Croquettes with Spicy Tartar Sauce
- Spicy Mixed Nut Shooter
- Heirloom Tomato, Basil and Bocconcini Skewer with Balsamic Drizzle
- Pickled Deviled Egg with Sun-Dried Tomato Pesto
- Honey-Infused Melon Salad with Avocado Mousse
- Izakaya Beef Short Rib Skewers with Wasabi and Chili Aioli
- Bacon and Swiss Cheese Puffs with Roasted Garlic Mayonnaise
- Moroccan Beef Cigar with Honey & Harissa Dip
- Golden Beet Tartare with Saffron Aioli
- Cucumber Tower, Beet Hummus and Crushed Pistachio
- *Cutter's Red Ale* Welsh Rarebit on Toast

One per person \$2.75 \$3.67 inclusive
Three per person \$8 \$10.67 inclusive
Five per person \$13 \$17.33 inclusive

SMALL PLATES enhance your dining experience

- Mushroom Arancini with warm Arabiata Sauce
- Potato & Broccoli Latke, *St. Albert* Cheddar, Fried Quail Egg, Smoked Ketchup
- House Ground Beef Sliders, Brioche Bun, Smoked Tomato Chutney, Aioli
- Broccoli, Bacon & Deep Fried Raisins Salad with Creamy Garlic & Tahini Dressing
- Kombu Smoked Scallops with Ginger Crème Fraiche & Puffed Rice
- Sobrassada & Tomato on Sourdough with Shaved Foie Gras
- Cajun Spiced Shrimps with Cheesy Grits
- Brussel Sprouts Caesar Salad with Grana Padano
- General Tao's Chicken with Lemongrass Rice and Scallions
- Red Cabbage, Blue Cheese & Walnut 'Slaw
- Double Smoked Bacon, Buttered Green Peas, Mashed Potatoes and Red Wine Jus
- Mini Crab Cakes with Sauce Gribiche
- Root Vegetables and Chicken Korma with Grilled Naan Wedge
- Fresh Mozzarella, Prosciutto and Arugula Pizza
- Roasted Vegetables, Goat Cheese and Olives Pizza

Per person \$5.50 \$7.33 inclusive

Excellent wedding venue!

"Everything was wonderful - the food, the drink, the decor, the service. Everything."

blackbird992018 Tripadvisor

RECEPTION PLATTERS enhance your dining experience with delectable trays

- Assorted Artisan Breads, Grilled Flat Bread, Bread sticks, Gluten-Free Crackers, Infused Olive Oil, Pinot Noir Vinegar and Butter - \$3 person
- Vegetable Crudités served with a House-Made Buttermilk Ranch Dressing - \$4 person
- Assortment of Local and International Classics including Oka, St-Albert Brie, Danish Blue Cheese and Chef's Selection with Grapes, Dried Fruits, Mixed Candied Nuts and Lemon & Fig Marmalade - \$8 person
- Tahina Hummus, Crispy Chickpeas, Spiced Oil and Grilled Flat Bread - \$3 person
- Collection of Artisan and House-Made Charcuterie including Hungarian Çabai, Prosciutto di Parma, Lamb Summer Sausage, Capicola Ham and Duck Rillettes with Grainy Mustard and Pickled Things - \$11 person
- Vegetarian Mezze of Beetroot Hummus, Herbed Labneh, Marinated Vegetables, Grilled Artichoke Hearts, Za'atar Spiced Pita Chips, Mixed Olives, Warm Goat Cheese and Roma Tomato Bruschetta - \$6 person
- Macaroni and Double Smoked Bacon tossed in our Local Craft Beer and Cheese Sauce made with Oka, Swiss Gruyère and Grana Padano – \$10 person
- Artisan Lettuce Mix, Shaved Roots and Pickled Shallots with Shallot & Thyme Vinaigrette - \$8 person
- Mini Pogos with Ballpark Mustard & Ketchup - \$4 person
- *Le Twist Bakery* Soft Pretzel, Smoked Tomato Chutney, Roasted Garlic Aioli, Maple Mustard - \$5 person
- DIY Poutine Station with Fresh *St-Albert* Cheese Curds, Homestyle Gravy, Yukon Gold Fries - \$8 person
- Chef's Selection of House-Made Pizzas with Roasted Garlic Dip - \$8 person
- Smokies & Chili Grilled Hot Dog, Soft Bun, Vegetarian Chili, Aged St-Albert Cheddar, Pickled Shallots, Smoked Ketchup, Cucumber Relish, Maple Mustard- \$8 person

SWEETS:

- House Baked Gourmet Cookie Platter - \$3 person
- Fresh Fruit Platter with Belgian Chocolate Fondue - \$5 person
- Freshly Baked Tray of Fruit Danish and Cinnamon Rolls with Fresh Berries - \$4 person
- Assorted Cookies, Butter Pecan Tarts, Salted Caramel Brownie with Vanilla Custard Dip - \$10 person

ENTERTAINMENT & DÉCOR let us take care of all your extra entertainment needs...

COURTYARD DJ SERVICES

Start to Finish **4pm -1am** \$1050.00tx

- Welcome Music
- Ceremony
- Cocktail Reception
- Dinner Reception
- Dancing

Full Reception **6pm-1am** \$850.00tx

- Dinner Reception
- Dancing

DJ Lite **9pm- 1am** \$650.00tx

- Dancing Reception

U-DJ

For the Do It Yourself DJ: Hook up your laptop or iPod to our mixer and speakers & be your own DJ.

Includes:

- High Quality Mixer
- 2 Club Speakers
- 1 Wireless Mic
- Laser Lighting
- Installation at Restaurant
- On-call technician for help

\$275.00tx

To book please consult your event coordinator or contact Terry Fernihough, DJ
613-794-2111 or courtyarddj2015@gmail.com

BOSE

Hook up your laptop or iPod to this small but powerful sound system. A great option for a smaller event. *For Loft and Dawson bookings only. \$100.00 + HST

FLORAL ARRANGEMENTS

TABLE CENTERPIECES

We work exclusively with Capital Florist, the most award-winning florist in Ottawa with the largest selection of flowers in the region, to provide you with preferred rates and no delivery charges! See our décor package for more details.

CUSTOM ARRANGEMENTS

We provide on a complimentary basis small vases with white fuji mums on all of our tables (included with all bookings), however we can enhance your dining tables with floral centerpieces of any type, to suit your theme or colour scheme. Let us take care of the details for you, and provide you with our experience in what works the best for your tables and floor plan.

Ask our Event Coordinator for a Quote for your Event!

LINENS

White polyester napkins and tablecloths are included complimentary with your booking. Please refer to our Décor and Services packages for all the wonderful options available to you and their associated prices.

UP-LIGHTING

Add some colour to your event with our LED up-lights that we can customize to be any colour.
\$25 each (plus tax)



WEDDING BOOKING INFORMATION:

Menu Selections

Menu choices must be submitted at least 2 weeks prior to your event. No substitutions are permitted to the wedding packages. 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. We are pleased to offer alternative meals for those guests with special dietary requirements as well as smaller portioned meals for children under 12 at a reduced price. No food or beverages of any kind will be allowed to be brought into the restaurant by the client or his/her guests or invitees with the exception of special occasion cakes/wedding cakes. All plated meals include freshly baked bread with butter, and coffee or tea.

Reserving a Date for Your Wedding

Reservations may be made by contacting the restaurant and speaking to our Events staff. A non-refundable deposit is required to confirm a reservation. Tentative reservations may be made for an available date and will be held for a maximum of 2 weeks. Should another party be interested in booking for the same date, you will be asked to confirm or release the booking.

Event Coordination Fees & Wedding Ceremonies

Our beautiful rooms can be rented to hold your wedding ceremony before your reception, or used to simply hold your wedding reception. A Courtyard Wedding Coordinator will work closely with you to plan all the details for your wedding, including a 2-hour Wedding Planning Meeting, 1 to 2 months prior to your wedding. The Wedding Coordinator will be available on the day of your wedding to accept deliveries, place your décor, cue the processional and other ceremony details if required, and ensure that the day is executed flawlessly. Wedding Facility Fees are as follows:

- | | |
|---|-------------------|
| • Wedding Ceremony & Reception (McArthur Room or Loft Room) | \$500.00 plus tax |
| • Wedding Ceremony & Reception (Dawson Room) | \$400.00 plus tax |
| • Wedding Reception Only / No Ceremony (McArthur Room or Loft Room) | \$300.00 plus tax |
| • Wedding Reception Only / No Ceremony (Dawson Room) | \$225.00 plus tax |

The fee for a Ceremony and Reception includes a room set-up in a “ceremony” style, with chairs placed in rows and an aisle, and a signing table and chair (rooms can be arranged according to your requirements for your ceremony). Please note – Wedding Facility Fees do not go towards making up a minimum bill requirement.

Rain Plan

You may book the Courtyard Restaurant tentatively for your ceremony as a rain plan for a fee of \$200.00 plus tax and gratuity. The Courtyard must be given advanced warning of your intent 48 hours prior to your wedding ceremony and written confirmation 24 hours prior to your wedding day. Appropriate Wedding Facility Fees will be adjusted and applied for having your ceremony onsite in addition to this charge.

Deposits

All deposits are non-refundable and non-transferable. Our Events staff will discuss the various payment options with you at your planning meeting.

The schedule for deposits is:

- To reserve, an initial deposit of either \$500 (Dawson Room or Loft Room), \$750 (McArthur), or \$1000 (Top Floor) is required
- A second deposit of \$500 (Dawson Room), \$1000 (McArthur or Loft Room) or \$2000 (Top Floor) is due at the conclusion of your wedding planning meeting or 1 to 2 months prior to your wedding, whichever date comes first.
- A third deposit for the remaining estimated amount is due 2 days prior to your event with your Guest Count Guarantee (see Payment and Billing).

Guest Count Guarantee

A guaranteed number of guests is required 48 hours prior to your event, with final bill based on guaranteed guest count number or attendance number, whichever is greater.

Prices

All prices are subject to change without notice due to force majeure and do not include taxes or facility service charge unless specifically indicated. Applicable taxes and 18% facility service charge will be added to all group function bills.

Service Timelines

Our seasonal menu items are cooked to order and generally require a minimum of 2.5 hours service time depending on the number of courses and guests. The items in the timeline included in an Event Order are estimates only and may be affected by the events that occur during service. The Courtyard Restaurant is not responsible for any problems that may arise due to events running longer or shorter than estimated.

Children's Menus

We are pleased to offer smaller portioned children's meals for children under the age of 12. Children's meals include 1 appetizer, 1 main course and vanilla ice cream for dessert at a cost of \$18.00 per child, plus taxes and facility service charge (all beverages are an additional cost). We offer Appetizers: soup or salad or veggies and dip . Children's main course: Chicken Fingers with Fries, Breast of Chicken with Potato and Vegetable, Pasta with Tomato Sauce, or Pasta with Cream Sauce. We request that all of the children at your event have the same selections.

Vendor Meals

Vendors you have hired such as DJ's, Photographers, Videographers, Musicians, etc, can be provided a main course selection from your menu at a reduced price of \$32.00 for dinner, or \$25.00 (plus tax and gratuity) for lunch. 3 course menus are also available for \$48.00 for dinner or \$37.00 for lunch. Please confirm with us if you would like to offer a meal for your vendors.

Private Room Reservations and Minimum Bills

If you require the use of one of our private rooms for your event, minimum bills may apply.

Ask your Event Coordinator for the minimum bill that best applies to your reservation.

A "minimum bill" means that you must guarantee a certain amount of food and beverage purchases from us to reach a required subtotal, in exchange for your use of the space. All quoted minimum bill amounts do not include tax or gratuity/facility service charge. Any outsourced rentals (such as dance floor rentals, etc.) cannot be used to make up the minimum bill, however drinks purchased by guests at a cash bar can go towards making up the minimum bill required. If there is any shortfall of the minimum bill required, a room charge in the amount of the shortfall will be added to the bill, to bring it up to the minimum bill required, and then the tax and facility service charge will be added on.

Cocktail Receptions

All cocktail receptions are subject to a minimum bill, regardless of the day / time that they are booked. The minimum bill for cocktail receptions varies and depends on the date and time of your booking, as well as the space required. Please contact us for details.

Entertainment and DJ's

The Courtyard Restaurant allows guests to hire entertainment for their event; however, the following guidelines must be followed, and agreed upon by both the entertainer and host of the event:

- The entertainer must have a valid business license, which must be presented to the Courtyard Restaurant a minimum of two weeks prior to the function. *This condition may be waived by the Courtyard Restaurant in the event that the entertainer has had previous positive business dealings with the restaurant (see *vendor referral list*).
- The entertainer must be respectful of other guests and functions in the restaurant. It is up to the discretion of the manager on duty to decide if the entertainer is a problem for other guests on site.
- The entertainer must keep the volume of all audio at reasonable levels. The manager on duty will determine what is considered reasonable.
- The manager on duty has the rights to request the volume be decreased if she/he deems it to be too loud. If the entertainer does not comply, then the manager on duty will shut off the power to the equipment, and has the right to shut down the function. The host of the function will forfeit all monies paid regardless of the status of the function.
- The entertainer is responsible for removing and cleaning up all equipment used at the end of the event. No equipment is to be stored or left at the Courtyard Restaurant.
- In the event of a UDJ, the host of the event and/or the individual guest in charge of the music is considered the "entertainer" and will comply with above guidelines.

SOCAN Fee

SOCAN is a not-for-profit Canadian organization that represents composers, lyricists, songwriters, and publishers of musical works from Canada and around the world. A SOCAN fee applies to all events who wish to hire a DJ or bring in their own music in an event venue.

For groups of 100 guests or less a rate of \$44.13 (plus tax) applies; for groups that have more than 100 guests a rate of \$63.49 (plus tax) applies.

These rates are based on 2013 and may be subject for change. These rates do not go towards the minimum bill.

Re:Sound Fee

Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. A Re:Sound fee applies to all events who wish to hire a DJ or bring in their own music in an event venue.

For all groups of 300 guests or less, a fee of \$26.63 (plus tax) applies. These rates are based on 2013 and may be subject for change. These rates do not go towards the minimum bill.

Bar Service

Service of alcoholic beverages is permitted between 11:00 am and 1:00 am. All alcoholic beverages must be supplied by the Courtyard

Restaurant. Host bar, open bar, cash bar and reduced or subsidized bar arrangements can be made with our Events Planning staff. When a function has a minimum bill that is to be met by offering an Open Bar, or when a function would like to spend a set amount on the bar, the amount to spend must include a leeway of \$50.00 up or down from the minimum bill or set amount.

Payment and Billing

A payment for the final estimated amount, minus any deposits, can be made by cash, credit card, debit, money order or certified cheque and is due two days prior to your event at the time of the guest count guarantee. This payment is based on the number of guests provided in the Guest Count Guarantee. In the event your estimate total is greater or less than the actual final balance owed, the Courtyard Restaurant will refund or charge the balance owed on the following business day. We will require a credit card number to be on file so we can credit or debit this card for any final adjustments to the bill. A detailed copy of the final bill and credit card receipts will be mailed out by our Office Administrator the week following your wedding.

Décor

The Courtyard provides white linen, fresh flowers and candles on all of our tables. Coloured linen can be rented for an extra charge. You are welcome to bring in your own décor for your function, 1 day prior to your event, and our Events Staff will be pleased to set up the décor for you. Deliveries of cakes and floral arrangements may be made on the day of your event. Please observe the following guidelines:

- The sculptures and paintings on the walls may not be removed and nothing may be hung from or attached to the wooden beams
- The use of helium balloons, confetti, table confetti, real rose petals sprinkled on the carpet or live animals as table centrepieces (i.e. – fish) is not permitted. Silk rose petals are permitted, however a \$50.00 cleaning charge will be applied to the bill.
- No open flame candles are permitted; candles must be enclosed in glass or other type of container (with the exception of unity candles during wedding ceremonies).
- All décor or other items for the event must be removed from the premises at the end of the event. Any items left behind will be disposed of that evening, and a \$100 cleaning charge will be applied to the bill, as we cannot store items for you to pick up the next day.
- A cleaning charge may be applied to the bill should there be any damage to the restaurant above and beyond normal wear and tear, or if additional cleaning services are required
- Due to the time required for set up and tear down of outside rentals, all Linen rentals (tablecloths, table runners, napkins, etc), Chair Cover rentals, and Dance Floor rentals for events may only be provided by the Courtyard
- Courtyard staff are pleased to place and set up your décor, however extensive décor set-up by the Courtyard staff may be subject to an additional charge of \$100.00. If sashes are required for chair cover rentals, a \$50.00 set up fee will apply.

Please note, the restaurant is not responsible for damage or loss of any items left in the restaurant prior to, during, or following any function.

Wedding Planners

Our on-site Wedding Coordinators welcome the opportunity of working with an outside Wedding Planner. Please note, however, if you wish to hire an outside Wedding Planner this individual **must** be present at your Wedding Planning Meeting, which takes place 2 months prior to your wedding. All plans made by an outside Wedding Planner must be approved by the Courtyard Restaurant's Wedding Coordinators and must abide by the policies of the restaurant.

Wedding planning meetings are held Tuesday-Friday between 11am-5:00pm. Please contact your event coordinator to set-up your appointment.

General Information

- We are fully air-conditioned
- Wheelchair Accessibility – The Dawson Room on our 1st Floor is wheelchair accessible. The Loft Room and McArthur Room are not. Wheelchair accessible restrooms are also located on the 1st floor
- Smoking – The entire restaurant and outdoor patio is entirely non-smoking in compliance with local bylaws. Smoking is available outdoors in the public courtyard area.
- Parking – 2 large pay public parking garages are located directly beside the Courtyard, with access from George or York St. Metered public parking is also available throughout the Byward Market area
- We are within walking distance of many downtown hotels, including the Westin and Château Laurier, as well as the Ottawa Convention Centre, Parliament Buildings, National Art Gallery and many attractions
- Service Staff – Our professional, friendly and uniformed staff are all SmartServe certified.
- We are pleased to provide bilingual service & menus on request
- Entertainment and Audio Visual Equipment can be arranged to suit your special needs

Cancellation Policy

All cancellations must be sent in writing and acknowledged by Courtyard management.

All cancellation charges will automatically be charged to the credit card held on file.

Cancellations within four to six months will be charged 25% of the minimum bill plus the non-refundable deposit(s).

Cancellations within three months to fifteen days prior will be charged 50% of expected food and beverage costs plus the non-refundable deposit(s).

Cancellations within fourteen days to eight days prior will be charged 75% of all expected costs plus the non-refundable deposit(s).

Cancellations within seven days prior will be charged 100% of all expected costs.

There will be no charges if we can re-book the space with an equivalent size group should the cancellation be received in writing more than 6 months in advance.

All charges will be levied as liquidated revenue damages less any revenue recouped by the restaurant through the resale of the space. Expected costs are calculated by multiplying the estimated number of guests by the chosen menu and the estimated chosen wine plus the bar sales based on the average bill or sale/rate of consumption. Should a menu is yet to be selected, the lowest priced menu in that time period of the reservation (breakfast, lunch or dinner) will be selected and the estimated wine and bar sales will be based on the average bill or sale/rate of consumption.

All cancellation charges will automatically be charged to the credit card held on file.

For further information, please do not hesitate to call our Events Staff (613) 241-1516

