



COURTYARD
RESTAURANT

WEDDING MENU HOLIDAY 2023



EVENTS@COURTYARDRESTAURANT.COM

21 George St Ottawa, ON

613-241-1516

www.courtyardrestaurant.com

Courtyard Weddings

What's Included:

- Full Room Service Including:
 - Flatware and Stemware
 - White lap length table cloths and white napkins
 - Chairs and tables
- Fresh Flowers and Tea Candles for your table settings.
- Complete onsite day-of coordination and set up
 - Please note, you are responsible for the tear down of your decorations following your dance reception.
- 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!
 - Any outsourced rentals (such as linen, flowers cake, etc.) cannot be used to make up the minimum bill.
- Personalized consultation with our exclusive vendors for flowers, decor enhancements, cake and DJ services.
- Choice menus with multiple course options available to your guest and personalized printed menu.
- No fees for external vendors. (except for a cake cutting fee should you wish to serve your wedding cake)
- Free Wifi and a fully air conditioned building.



DAY TIME WEDDINGS

PLEASE NOTE, MEAL SERVICE MUST BEGIN NO LATER THAN 12:00PM.

SUNRISE PACKAGE \$69

\$69 PER PERSON PLUS TAX & FACILITY SERVICE CHARGE (18%)

*A DELICIOUS **THREE COURSE BRUNCH**
SERVED WITH COFFEE AND TEA.*

RECEPTION

Assortment of Local and International Classics Cheeses

Freshly Baked Tray of Fruit **Danishes**
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,
House Bacon, Fresh Fruit, Home Fries

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

DESSERT...SELECT 2

Dark Chocolate & Cassis Cake, White Chocolate Snow, Raspberry
Coulis, Meringue

Bourbon & Birch Syrup **"Panna Cotta"**, Morello Cherry Jam, Cocoa Nibs,
Maple Candied Hemp Seeds

Pumpkin Spice Latte Crème Brulée, Burnt Saigon Cinnamon Sugar,
Cocoa Spiced Meringue, Butternut Squash Marmelade

Apple Cider & Sour Cream Cake, Old-Fashioned Glaze, Rutabaga
Jam, Maple Vinegar Reduction

DEVOTED PACKAGE \$76

\$76 PER PERSON PLUS TAX & SERVICE CHARGE (18%)

*A DELICIOUS **THREE COURSE LUNCH** STARTING WITH A
SPARKLING TOAST AND SERVED WITH COFFEE AND TEA.*

APPETIZERS... SELECT 1

Vegan Roasted Carrot & Parsnip Potage, Preserved Lemon & Dill Oil, Vegan Cashew Sour Cream

Green Salad Sensei Farms Lettuce Blend, Baby Arugula, Red Grapes, Shaved Celery, Toasted
Walnut, Compressed Apple, 5 year-old St-Albert Cheddar, Sherry Vinaigrette

MAINS... SELECT 2

Lemon & Espelette Pepper Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered
Vegetables, Roasted Vegetable Butter Sauce

Gluten-Free Beetroot & Potato Gnocchi, Goat Cheese & Yellow Beet Crema, Green Onion,
Baby Arugula, Toasted Hazelnuts, Pecorino Verona

Seared Chinook Salmon, Roasted Garlic Mashed Yukons, Buttered Vegetables, Coconut,
Squash & Miso Brodo, Pumpkin Seed & Yuzu Vinaigrette

"Shawarma" Spiced Tofu, Black Garlic Hummus, Pickled Turnips, Cherry Tomato, PX Vinegar
and Carrot Gastrique

Grilled Sous-Vide Sucking Pig Picnic Steak, Roasted Garlic Mashed Yukons, Buttered
Vegetables, Red-Wine Jus

DESSERT...SELECT 2

Flourless Chocolate & Cassis Cake, White Chocolate Crèmeux, Raspberry Coulis,
Black Currant Marshmallow

Bourbon & Birch Syrup **"Panna Cotta"**, Morello Cherry Jam, Cocoa Nibs, Maple Candied Hemp
Seeds

Pumpkin Spice Latte Crème Brulée, Burnt Saigon Cinnamon Sugar, Cocoa Spiced Meringue,
Butternut Squash Marmelade

Apple Cider & Sour Cream Cake, Old-Fashioned Glaze, Rutabaga Jam,
Maple Vinegar Reduction

SENTIMENTAL PACKAGE \$90

\$90 PER PERSON PLUS TAX AND FACILITY SERVICE CHARGE (18%)

*A DELICIOUS **THREE COURSE DINNER** STARTING WITH A SPARKLING TOAST AND SERVED WITH COFFEE AND TEA.*

APPETIZERS... SELECT 1

Vegan Roasted Carrot & Parsnip Potage, Preserved Lemon & Dill Oil, Vegan Cashew Sour Cream

Green Salad Sensei Farms Lettuce Blend, Baby Arugula, Red Grapes, Shaved Celery, Toasted Walnut, Compressed Apple, 5 year-old St-Albert Cheddar, Sherry Vinaigrette

MAINS...SELECT 2

Lemon & Espelette Pepper Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, Roasted Vegetable Butter Sauce

Gluten-Free Beetroot & Potato Gnocchi, Goat Cheese & Yellow Beet Crema, Green Onion, Baby Arugula, Toasted Hazelnuts, Pecorino Verona

Seared Chinook Salmon, Roasted Garlic Mashed Yukons, Buttered Vegetables, Coconut, Squash & Miso Brodo, Pumpkin Seed & Yuzu Vinaigrette

"Shawarma" Spiced Tofu, Black Garlic Hummus, Pickled Turnips, Cherry Tomato, PX Vinegar and Carrot Gastrique

Grilled Sous-Vide Sucking Pig Picnic Steak, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus

48-hours Denver Steak, Roasted Garlic Mashed Yukons, Buttered Vegetables, Sunchoke Purée, Green Peppercorn Sauce

Grilled 10 oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Oyster Mushroom Bourguignon (**enhancement of \$20 per guest**)



DESSERT...SELECT 2

Flourless Chocolate & Cassis Cake, White Chocolate Crèmeux, Raspberry Coulis, Black Currant Marshmallow

Bourbon & Birch Syrup **"Panna Cotta"**, Morello Cherry Jam, Cocoa Nibs, Maple Candied Hemp Seeds

Pumpkin Spice Latte Crème Brulée, Burnt Saigon Cinnamon Sugar, Cocoa Spiced Meringue, Butternut Squash Marmelade

Apple Cider & Sour Cream Cake, Old-Fashioned Glaze, Rutabaga Jam, Maple Vinegar Reduction

Carrot Cake, Beetroot Red Velvet, Parsnip Syrup, Mascarpone Frosting, Golden Fluid Raisin Gel, Candied Walnut

AMOROUS PACKAGE \$102

**\$102 PER PERSON PLUS TAX AND FACILITY SERVICE CHARGE (18%)

A BEAUTIFUL FOUR COURSE DINNER STARTING WITH A SPARKLING TOAST AND SERVED WITH COFFEE AND TEA.

VIEW OUR PLATTERS IN ADD ON'S

RECEPTION

Choice of 1 '**Crowd Pleaser**' Platter (seen in Add-On's)

SOUP

Vegan Roasted Carrot & Parsnip Potage, Preserved Lemon & Dill Oil, Vegan Cashew Sour Cream

APPETIZERS... SELECT 2

Green Salad, Sensei Farms Lettuce Blend, Baby Arugula, Red Grapes, Shaved Celery, Toasted Walnut, Compressed Apple, 5 year-old St-Albert Cheddar, Sherry Vinaigrette

Kale Caesar, Kale Chiffonade, Chicory, Black Garlic & Anchovy Vinaigrette, Rosemary Focaccia Croutons, Fennel Soppressata, Pecorino Verona

Vegan Fall Panzanella, Grilled Rosemary Focaccia, Roasted Butternut Squash & Celeriac, Parsnip Spears, Pickled Beets, Pickled Pearl Onions, Spanish Olive Oil, Sherry Vinegar, Fresh Herbs

Starlino Aperitivo Cured Atlantic Salmon, Nat's Pumpernickel, Black Garlic & Mascarpone Mouse, Kohlrabi & Green Apple 'Slaw, Pickled Red Onion Gel, Preserved Lemon & Dill Oil

Hot-house Cherry Tomato, Charred Scallion, Honey Sea Salt Labneh, Lemon & Tahini Drizzle, Maple Candied Hemp Seeds, Basil & Chives Oil, Tomato Powder

MAINS...SELECT 3

Lemon & Espelette Pepper Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, Roasted Vegetable Butter Sauce

Gluten-Free Beetroot & Potato Gnocchi, Goat Cheese & Yellow Beet Crema, Green Onion, Baby Arugula, Toasted Hazelnuts, Pecorino Verona

Seared Chinook Salmon, Roasted Garlic Mashed Yukons, Buttered Vegetables, Coconut, Squash & Miso Brodo, Pumpkin Seed & Yuzu Vinaigrette

"Shawarma" Spiced Tofu, Black Garlic Hummus, Pickled Turnips, Cherry Tomato, PX Vinegar and Carrot Gastrique

Grilled Sous-Vide Sucking Pig Picnic Steak, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus

48-hours Denver Steak, Roasted Garlic Mashed Yukons, Buttered Vegetables, Sunchoke Purée, Green Peppercorn Sauce

Grilled 10 oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Oyster Mushroom Bourguignon (*enhancement of \$20 per guest*)

DESSERT... SELECT 2

Flourless Chocolate & Cassis Cake, White Chocolate Crèmeux, Raspberry Coulis, Black Currant Marshmallow

Bourbon & Birch Syrup **"Panna Cotta"**, Morello Cherry Jam, Cocoa Nibs, Maple Candied Hemp Seeds

Pumpkin Spice Latte Crème Brulée, Burnt Saigon Cinnamon Sugar, Cocoa Spiced Meringue, Butternut Squash Marmelade

Apple Cider & Sour Cream Cake, Old-Fashioned Glaze, Rutabaga Jam, Maple Vinegar Reduction

Carrot Cake, Beetroot Red Velvet, Parsnip Syrup, Mascarpone Frosting, Golden Fluid Raisin Gel, Candied Walnut

PASSIONATE PACKAGE \$119

\$119 PER PERSON PLUS TAX AND FACILITY SERVICE CHARGE (18%)

A BEAUTIFUL FOUR COURSE DINNER STARTING WITH A SPARKLING TOAST AND CANAPES AND SERVED WITH COFFEE AND TEA

VIEW OUR PLATTERS & CANAPES
IN ADD ON'S

RECEPTION

Choice of 1 '**Crowd Pleaser**' and 1 '**Foodie's Choice**' Platter
Selection of **3 passed canapes** (pre-selected by the couple!)
(seen in Add-On's)

SOUP

Vegan Roasted Carrot & Parsnip Potage, Preserved Lemon & Dill Oil, Vegan Cashew Sour Cream

APPETIZERS... SELECT 3

Green Salad, Sensei Farms Lettuce Blend, Baby Arugula, Red Grapes, Shaved Celery, Toasted Walnut, Compressed Apple, 5 year-old St-Albert Cheddar, Sherry Vinaigrette

Kale Caesar, Kale Chiffonade, Chicory, Black Garlic & Anchovy Vinaigrette, Rosemary Focaccia Croutons, Fennel Soppressata, Pecorino Verona

Vegan Fall Panzanella, Grilled Rosemary Focaccia, Roasted Butternut Squash & Celeriac, Parsnip Spears, Pickled Beets, Pickled Pearl Onions, Spanish Olive Oil, Sherry Vinegar, Fresh Herbs

Starlino Aperitivo Cured Atlantic Salmon, Nat's Pumpnickel, Black Garlic & Mascarpone Mouse, Kohlrabi & Green Apple 'Slaw, Pickled Red Onion Gel, Preserved Lemon & Dill Oil

Hot-house Cherry Tomato, Charred Scallion, Honey Sea Salt Labneh, Lemon & Tahini Drizzle, Maple Candied Hemp Seeds, Basil & Chives Oil, Tomato Powder

MAINS... SELECT 3

Lemon & Espelette Pepper Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, Roasted Vegetable Butter Sauce

Gluten-Free Beetroot & Potato Gnocchi, Goat Cheese & Yellow Beet Crema, Green Onion, Baby Arugula, Toasted Hazelnuts, Pecorino Verona

Seared Chinook Salmon, Roasted Garlic Mashed Yukons, Buttered Vegetables, Coconut, Squash & Miso Brodo, Pumpkin Seed & Yuzu Vinaigrette

"Shawarma" Spiced Tofu, Black Garlic Hummus, Pickled Turnips, Cherry Tomato, PX Vinegar and Carrot Gastrique

Grilled Sous-Vide Sucking Pig Picnic Steak, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus

48-hours Denver Steak, Roasted Garlic Mashed Yukons, Buttered Vegetables, Sunchoke Purée, Green Peppercorn Sauce

Grilled 10 oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Oyster Mushroom Bourguignon (*enhancement of \$20 per guest*)

DESSERT... SELECT 2

Flourless Chocolate & Cassis Cake, White Chocolate Crèmeux, Raspberry Coulis, Black Currant Marshmallow Bourbon & Birch Syrup **"Panna Cotta"**, Morello Cherry Jam, Cocoa Nibs, Maple Candied Hemp Seeds

Pumpkin Spice Latte Crème Brulée, Burnt Saigon Cinnamon Sugar, Cocoa Spiced Meringue, Butternut Squash Marmelade

Apple Cider & Sour Cream Cake, Old-Fashioned Glaze, Rutabaga Jam, Maple Vinegar Reduction

Carrot Cake, Beetroot Red Velvet, Parsnip Syrup, Mascarpone Frosting, Golden Fluid Raisin Gel, Candied Walnut

Maple Sugar Pie, Seabuckthorn Coulis, Dried Cranberry Crumble, Jerusalem Artichoke Ice Cream, Backyard Apple Sauce

ENCHANTED PACKAGE \$138

*\$138 PER PERSON PLUS TAX AND FACILITY SERVICE CHARGE (18%)

A BEAUTIFUL FIVE COURSE DINNER SERVED WITH A SPARKLING TOAST AND CANAPES. ACCOMPANIED WITH COFFEE AND TEA.

RECEPTION

Choice of 1 '**Crowd Pleaser**' and 1 '**Foodie's Choice**' Platter
Selection of **5 passed canapes** (pre-selected by couple)
Choice of **Late Night** (based on 50% of your guest count)

SOUP

Vegan Roasted Carrot & Parsnip Potage, Preserved Lemon & Dill Oil, Vegan Cashew Sour Cream

APPETIZERS... SELECT 3

Green Salad, Sensei Farms Lettuce Blend, Baby Arugula, Red Grapes, Shaved Celery, Toasted Walnut, Compressed Apple, 5 year-old St-Albert Cheddar, Sherry Vinaigrette

Kale Caesar, Kale Chiffonade, Chicory, Black Garlic & Anchovy Vinaigrette, Rosemary Focaccia Croutons, Fennel Soppressata, Pecorino Verona

Vegan Fall Panzanella, Grilled Rosemary Focaccia, Roasted Butternut Squash & Celeriac, Parsnip Spears, Pickled Beets, Pickled Pearl Onions, Spanish Olive Oil, Sherry Vinegar, Fresh Herbs

Starlino Aperitivo Cured Atlantic Salmon, Nat's Pumpernickel, Black Garlic & Mascarpone Mouse, Kohlrabi & Green Apple 'Slaw, Pickled Red Onion Gel, Preserved Lemon & Dill Oil

Hot-house Cherry Tomato, Charred Scallion, Honey Sea Salt Labneh, Lemon & Tahini Drizzle, Maple Candied Hemp Seeds, Basil & Chives Oil, Tomato Powder

Sous-Vide Porchetta, Tonnato Sauce, Green Olives, Shaved Red Onion, Red Pepper Coulis, Olive Oil, Cracked Peppercorn, Baby Arugula, Sunchoke Chips

MAINS... SELECT 3

Lemon & Espelette Pepper Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, Roasted Vegetable Butter Sauce

Gluten-Free Beetroot & Potato Gnocchi, Goat Cheese & Yellow Beet Crema, Green Onion, Baby Arugula, Toasted Hazelnuts, Pecorino Verona

Seared Chinook Salmon, Roasted Garlic Mashed Yukons, Buttered Vegetables, Coconut, Squash & Miso Brodo, Pumpkin Seed & Yuzu Vinaigrette

"Shawarma" Spiced Tofu, Black Garlic Hummus, Pickled Turnips, Cherry Tomato, PX Vinegar and Carrot Gastrique

Grilled Sous-Vide Sucking Pig Picnic Steak, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus

48-hours Denver Steak, Roasted Garlic Mashed Yukons, Buttered Vegetables, Sunchoke Purée, Green Peppercorn Sauce

Grilled 10 oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Oyster Mushroom Bourguignon (*enhancement of \$20 per guest*)

DESSERT... SELECT 2

Flourless Chocolate & Cassis Cake, White Chocolate Crèmeux, Raspberry Coulis, Black Currant Marshmallow

Bourbon & Birch Syrup **"Panna Cotta"**, Morello Cherry Jam, Cocoa Nibs, Maple Candied Hemp Seeds

Pumpkin Spice Latte Crème Brulée, Burnt Saigon Cinnamon Sugar, Cocoa Spiced Meringue, Butternut Squash Marmelade

Apple Cider & Sour Cream Cake, Old-Fashioned Glaze, Rutabaga Jam, Maple Vinegar Reduction

Carrot Cake, Beetroot Red Velvet, Parsnip Syrup, Mascarpone Frosting, Golden Fluid Raisin Gel, Candied Walnut

Maple Sugar Pie, Seabuckthorn Coulis, Dried Cranberry Crumble, Jerusalem Artichoke Ice Cream, Backyard Apple Sauce

VIEW OUR PLATTERS, CANAPES
& LATE NIGHT IN ADD ON'S

DAZZLE PACKAGE \$147

**\$147 PER PERSON PLUS TAX AND FACILITY SERVICE CHARGE (18%)

A BEAUTIFUL SIX COURSE DINNER SERVED WITH A SPARKLING TOAST ACCOMPANIED WITH COFFEE AND TEA.

RECEPTION

Choice of 3 Platters ('**Crowd Pleaser**' AND '**Foodie's Choice**')
Selection of **5 passed canapes** (pre-selected by couple)
Choice of **Late Night** (based on 50% of your guest count)

SOUP

Vegan Roasted Carrot & Parsnip Potage, Preserved Lemon & Dill Oil, Vegan Cashew Sour Cream

APPETIZERS... SELECT 3

Green Salad, Sensei Farms Lettuce Blend, Baby Arugula, Red Grapes, Shaved Celery, Toasted Walnut, Compressed Apple, 5 year-old St-Albert Cheddar, Sherry Vinaigrette

Kale Caesar, Kale Chiffonade, Chicory, Black Garlic & Anchovy Vinaigrette, Rosemary Focaccia Croutons, Fennel Soppressata, Pecorino Verona

Vegan Fall Panzanella, Grilled Rosemary Focaccia, Roasted Butternut Squash & Celeriac, Parsnip Spears, Pickled Beets, Pickled Pearl Onions, Spanish Olive Oil, Sherry Vinegar, Fresh Herbs

Starlino Aperitivo Cured Atlantic Salmon, Nat's Pumpernickel, Black Garlic & Mascarpone Mouse, Kohlrabi & Green Apple 'Slaw, Pickled Red Onion Gel, Preserved Lemon & Dill Oil

Hot-house Cherry Tomato, Charred Scallion, Honey Sea Salt Labneh, Lemon & Tahini Drizzle, Maple Candied Hemp Seeds, Basil & Chives Oil, Tomato Powder

Sous-Vide Porchetta, Tonnato Sauce, Green Olives, Shaved Red Onion, Red Pepper Coulis, Olive Oil, Cracked Peppercorn, Baby Arugula, Sunchoke Chips

MAINS... SELECT 3

Lemon & Espelette Pepper Chicken Supreme, Roasted Garlic Mashed Yukons, Buttered Vegetables, Roasted Vegetable Butter Sauce

Gluten-Free Beetroot & Potato Gnocchi, Goat Cheese & Yellow Beet Crema, Green Onion, Baby Arugula, Toasted Hazelnuts, Pecorino Verona

Seared Chinook Salmon, Roasted Garlic Mashed Yukons, Buttered Vegetables, Coconut, Squash & Miso Brodo, Pumpkin Seed & Yuzu Vinaigrette

"Shawarma" Spiced Tofu, Black Garlic Hummus, Pickled Turnips, Cherry Tomato, PX Vinegar and Carrot Gastrique

Grilled Sous-Vide Sucking Pig Picnic Steak, Roasted Garlic Mashed Yukons, Buttered Vegetables, Red-Wine Jus

48-hours Denver Steak, Roasted Garlic Mashed Yukons, Buttered Vegetables, Sunchoke Purée, Green Peppercorn Sauce

Grilled 10 oz Ribeye, Roasted Garlic Mashed Yukons, Buttered Vegetables, Oyster Mushroom Bourguignon (*enhancement of \$20 per guest*)

DESSERT... SELECT 2

Flourless Chocolate & Cassis Cake, White Chocolate Crèmeux, Raspberry Coulis, Black Currant Marshmallow

Bourbon & Birch Syrup **"Panna Cotta"**, Morello Cherry Jam, Cocoa Nibs, Maple Candied Hemp Seeds

Pumpkin Spice Latte Crème Brûlée, Burnt Saigon Cinnamon Sugar, Cocoa Spiced Meringue, Butternut Squash Marmelade

Apple Cider & Sour Cream Cake, Old-Fashioned Glaze, Rutabaga Jam, Maple Vinegar Reduction

Carrot Cake, Beetroot Red Velvet, Parsnip Syrup, Mascarpone Frosting, Golden Fluid Raisin Gel, Candied Walnut

Maple Sugar Pie, Seabuckthorn Coulis, Dried Cranberry Crumble, Jerusalem Artichoke Ice Cream, Backyard Apple Sauce

VIEW OUR PLATTERS, CANAPES
& LATE NIGHT IN ADD ON'S

COCKTAIL HOUR ADD ONS

CANAPES

One selection - \$6 per guest
Three selections - \$15 per guest
Five selections - \$26 pr guest

Assorted Mini Quiche
Duck Rillettes Crostini with Peach Chutney
Mini Beef Wellington with Red Onion Gel
Baked Brie & Speck Puff Pastry
Dried Apricot & Smoked Cheddar Wrapped in Smoked Ham
Spicy Ground Beef Empanadas with Red Pepper Coulis
Cucumber Cups with Black Garlic Mascarpone Whip & Smoked Salmon
House Smoked Salmon, Honey Labneh on Pumpernickel
Pulled Rabbit, Smoked Pork & Foie Gras Terrine & Maple Mustard

Vegetarian

Golden Beet Tartare with Peruvian Yellow Pepper Sauce
Heirloom Tomato, Basil & Bocconcini Skewer with Balsamic Drizzle
Honey Sea Salt Labneh & Tomato Confit on Crostini
Vegetarian Spring Roll with Sweet Chili Dip
Goat Cheese, Toasted Walnut & Hot Honey on Grilled Baguette
White Bean Crostini with Arugula Chimichurri and Pickled Red Onion

Vegan

Quinoa Crips with Green Olive Tapenade - vegan
Country Fried Tofu with Smoked Tomato Ketchup- vegan
Kung Pao Tofu Skewer - vegan

SMALL PLATES

\$11.00 Per Person

Smoked Salmon Brandade with Pommes Paille and White Truffle Tartar Sauce
Buffalo Sweetbreads with Blue Cheese Ranch Drizzle
Fried Patacones with Roasted Garlic Shrimp Salad
Ground Beef Sliders, Aged St-Albert Cheddar, Brioche Bun, Smoked Tomato Chutney, Aioli
Broccoli, Bacon & Deep-Fried Raisins Salad with Black Garlic & Anchovy Vinaigrette
Kombu Smoked Scallops with Kimchi Jam & Puffed Rice
Open Faced Smoked Chicken Salad Sandwich on Baguette with Aji Amarillo
Cajun Spiced Shrimps with Cheesy Grits
Confit Duck Croquette on White Bean Cassoulet
General Tao's Chicken with Lemongrass Rice and Scallions
Double Smoked Bacon, Buttered Green Peas, Mashed Potatoes and Red Wine Jus
Root Vegetables and Chicken Korma with Grilled Naan Wedge
Mini Poké Bowl - Salmon Tataki, Edamame, Marinated Cucumber & Toasted Sesame
Matane Shrimp with Champagne Hollandaise on Smoked Cheddar & Rosemary Scone
Suckling Pig Skewer with Apple & Birch Syrup Glaze and Baby Arugula

Vegetarian

Brioche & St-Albert Cheddar Grilled Cheese with Smoked Ketchup
Mushroom Arancini with warm Arabiata Sauce and Pecorino Cheese
Frico Friulano, St. Albert Cheddar, Fried Quail Egg, Bell Pepper Ratatouille

Vegan

"Shawarma" Tofu & Glack Garlic Hummus on Pita Wedge - vegan
Moroccan Quinoa Bowl with Barral Olives and Dried Cranberries - vegan

**PLEASE NOTE THAT CANAPES
AND SMALL PLATES
MUST BE ORDERED FOR A
MINIMUM OF 50% OF
YOUR GUEST COUNT.**

THE COURTYARD PLATTERS

PLEASE NOTE THAT ALL PLATTERS MUST BE ORDERED FOR A MINIMUM OF 50% OF YOUR GUEST COUNT.

THE CROWD PLEASERS

- **Vegetable Crudités** served with a house-made Buttermilk Ranch Dressing **\$8 pp**
- **Nat's Bakery Soft Pretzels**, Smoked Tomato Chutney, Roasted Garlic Aioli, Maple Mustard **\$8 pp**
- **Warm Artichoke, Spinach and Mascarpone Dip** with Toasted Pumpernickel and Sourdough Wedges **\$9 pp**

INTERESTED IN ENHANCING YOUR 'CROWD PLEASER' PLATTER WITHIN YOUR PACKAGE TO A 'FOODIE'S CHOICE?' SPEAK TO YOUR COORDINATOR FOR ENHANCEMENT POSSIBILITIES!

KEEP IT SWEET

- House Baked Gourmet **Cookie Platter** - **\$5 pp**
- Fresh Fruit Platter with **Belgian Chocolate Fondue** - **\$9 pp**
- Freshly Baked **Tray of Fruit Danish and Cinnamon Rolls** with Fresh Berries **\$8 pp**
- **Assorted Cookies, Butter Tarts, Salted Caramel Brownie** with Vanilla Custard Dip - **\$12 pp**

THE FOODIE'S CHOICE

- **Assortment of Local and International Classics** including Tete à Papineau, St-Albert Brie, Blue Cheese and Chef's Selection with Grapes, Dried Fruits, Mixed Candied Nuts and Local Fruit Preserve **\$13 pp**
- **Collection of Artisan and House-Made Charcuterie** including Saucisson Sec, Tirolean Ham, Lamb Summer Sausage and Rabbit & Foie Gras Pâté with Artisan Mustard and Pickled Things **\$16 pp**
- **Vegetarian Mezze** of Black Garlic Hummus, Herbed Labneh, Marinated Vegetables, Grilled, Mixed Olives, Warm Goat Cheese and Roma Tomato Bruschetta - **\$11 pp**
- **Oyster & Jumbo Prawns Bar** with Lemon, Shaved Horseradish, Dill Pickle Mignonette and Smokey Cocktail Sauce **\$17 pp**



THE LITTLE ONES (10 AND UNDER)

\$25 PER CHILD PLUS TAX AND FACILITY SERVICE CHARGE (18%),
A *THREE COURSE DINNER SERVED WITH MILK, POP OR JUICE*

PLEASE NOTE THAT ALL CHILDREN WILL
RECEIVE THE SAME MENU CHOICE PROVIDED BY COUPLE

APPETIZERS... *SELECT 1 FOR ALL*

Vegetables and Dip

Garden vegetables including cucumbers, tomatoes, carrots with ranch dip

Vegan Roasted Carrot & Parsnip Potage, Preserved Lemon & Dill Oil, Vegan Cashew Sour Cream

Green Salad Sensei Farms Lettuce Blend, Baby Arugula, Red Grapes, Shaved Celery, Toasted Walnut, Compressed Apple, 5 year-old St-Albert Cheddar, Sherry Vinaigrette

MAINS...*SELECT 1 FOR ALL*

Chicken Fingers and Fries

Pasta with Tomato Sauce

Pasta with Cream Sauce

Pasta with Butter and Cheese

Chicken Breast with Grilled Vegetables

DESSERT

Vanilla Ice Cream

LATE NIGHT SNACK

- **DIY Poutine Station** with Fresh St-Albert Cheese Curds, Homestyle Gravy, Yukon Gold Fries – **\$9 pp**
- **Nostlagia Bar** with grilled Cheese Wedges & Smoked Tomato Ketchup, Mini Pogos & Ball Park Mustard, Pulled Pork Sliders **\$14 pp**
- **Pan Fried Potato & Cheddar Perogies**, Double Smoked Bacon, Smoked Paprika Sour Cream, Shallot Confit – **\$11 pp**
- **Chef's Selection of House-Made Pizzas** with Roasted Garlic Dip – **\$10 pp**

PLEASE NOTE THAT ALL LATE NIGHT SELECTIONS MUST BE ORDERED FOR A MINIMUM OF 50% OF YOUR GUEST COUNT.

INTERESTED IN MULTIPLE LATE NIGHT OPTIONS? SPEAK TO YOUR EVENT COORDINATOR TO LEARN ABOUT ENHANCING YOUR LATE NIGHT OPTIONS FOR YOUR PARTY PEOPLE!

PREFERRED VENDORS

****ALL ITEMS ARE PLUS TAX AND DO NOT GO TOWARDS YOUR MINIMUM BILL**

PHOTOGRAPHERS

Mitch Lenet Wedding
613.222.5533 <https://mitchlenetweddings.com>

Kathi Robertson Weddings
613.899.0977 <https://kathirobertsonweddings.com>

Alberto Ponce Photography
613.679.2877 <https://www.aponcephotography.com>

Dabrosian Imaging
613 889 2295 <https://dabrosianimaging.com>

HOTELS

reStays
1.833.996.6200 www.restays.com

Lord Elgin
613.563.6409 <https://lordelginhotel.ca>

Courtyard Marriott
613.244.9817 <http://www.marriott.com>

COURTYARD DJ - TERRY TUNES

Start to Finish 4pm -1am **\$1050.00** Full Reception 6pm-1am **\$850.00**

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

- Dinner Reception
- Dancing

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

- Dancing Reception

MUSICIANS

Kimberly Dunn - Singer and Pianist
613.614.5571 <https://kimberleydunn.com>

Tim Bedner- Guitarist
613.837.0805 www.timbedner.com

Breakfast in Bed
613- 991-1277 <https://www.breakfastinbedmusic.ca>

WEDDING OFFICIANTS

All Seasons Weddings
613.821.1106 <https://allseasonsweddings.com>

*Jody Hauke, Bridgette Samson, Rob Campbell,
Adrienne Chateauneuf, Alan Viau*

Merry Fairy- Catherine Walters
<https://www.merryfairyweddings.com/contact>

GROOVY LINENS

House linen is included in the minimum bill. Should you like a different colour the prices are as followed:

Napkins : \$2.00 each plus tax
Chair Covers : \$4.75 each plus tax
Table Runners: \$8.00 each plus tax
Tablecloths \$24.00 each plus tax
Aisle Runner: \$100 plus tax

Please go to <https://groovylinen.com/> to see all colour options.

DECOR UPGRADES

White Square Pillars: \$100.00 for both plus tax
Bar Height Cruiser Tables \$15.00 each plus tax
Charger Plates: \$4.00 each plus tax
Projector and Screen: \$100 plus tax
Aisle Runner: \$100

UDJ- **\$275.00**

Hook up your device to our mixer and speakers & be your own DJ.
To book please consult your event coordinator.

BOSE -**\$100.00**

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

DECOR UPGRADES

**ALL ITEMS ARE PLUS TAX AND DO NOT GO TOWARDS YOUR MINIMUM BILL

LOVE IN BLOOM OPTIONS



In order to give you a quote CY would require the following information:

- Inspiration photos for style of your bouquets/centerpieces/ceremony
- Quantity for each item (How many bouquets, corsages, centerpiece etc)
- Maximum budget

ITEM	AVERAGE PRICE RANGE
Bridal Bouquet	\$225+
Bridesmaid Bouquet	\$125 +
Flower Girl Petals	Petals \$40+
Boutonnieres	\$30+
Corsages	\$35+
Arbour	\$600- \$1200
Cube Centerpieces	\$75- \$ depending on style
Garlands (10FT AVG)	\$10/foot for Italian Ruscus \$15/foot Eucalyptus
Garlands (10FT AVG)	\$18/foot for Italian Ruscus and roses \$20/foot Eucalyptus and roses

BATTER UP BAKERY



In order to give you a quote CY would require the following information:

- Inspiration photos for style of Cake
- Maximum budget

Cake Flavours

Vanilla
White Wedding Cake
Vanilla Bean with Raspberry Mousse
Filling
Double Dark Chocolate
Cookies & Cream
Funfetti
Cherry Chip
Lemon
Carrot
Chocolate Mocha
Red Velvet
Strawberry Pink Champagne
Chocolate Salted Caramel



*Please note that these are all prices are based on our "average wedding" at the Courtyard Restaurant for the past 12 months, prices increase slightly every 6 months with inflation and floral trends, however all our estimates are fully customized and the final price will depend strictly on the types of flowers and quantities needed for your wedding.

FREQUENTLY ASKED QUESTIONS

WHEN IS MY MENU SELECTION AND GUEST NUMBERS REQUIRED?

Menu selection is required 2 weeks prior to the date of your event. Printed menus with your selections are provided to each of your guests at no extra charge.

We are pleased to offer alternative meals for those guests with special dietary requirements. Should you require more than 3 vegetarian meals, you are requested to include the vegetarian option as one of your main choices on your menu.

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.

CAN YOU ACCOMODATE ALLERGIES?

We are happy to adjust your selections based on allergens. We work diligently to create diverse menu options for all dietary restrictions. To ensure we can craft up a one of a kind experience, we ask for all couples to disclose dietary restrictions as soon as possible in the planning process.

IS YOUR SPACE ACCESSIBLE?

Please note that our top floor spaces (The Loft, The Bar and The McArthur) are not accessible for guests who may experience mobility issues, as they can only be accessed by stair case.

CAN WE BRING OUTSIDE FOOD OR ALCOHOL?

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 alcoholic beverages must be supplied by the Courtyard

WHAT HAPPENS IF I HAVE TO CANCEL MY WEDDING?

The penalty for cancelling is a percentage of your expected minimum bill based on the guidelines below:

- 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.

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

IS A DEPOSIT REQUIRED?

We will require a credit card number upon confirmation

All deposits are non-refundable.

- To reserve, an initial deposit of \$1000 is required to book the space.
- A second deposit of \$2000 is due 3-6 months prior to your wedding
- A third deposit for the remaining estimated amount is due 2 days prior to your event based on the number of guests provided in the Guest Count Guarantee

Deposits, can be made by cash, credit card, debit, money order or e-transfer. 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.

WHAT ARE THE EXTRA FEES?

Applicable taxes and 18% facility service charge will be added to all group function bills. All prices are subject to change without notice due to force majeure and do not include taxes or facility service charge unless specifically indicated. An Event Coordination Fee of \$500 will also be applied based on your needs, subject to increase dependent on set up desires/requests.

FREQUENTLY ASKED QUESTIONS

WHAT IS A SOCAN FEE?

The SOCAN fee (Society of Composers, Authors and Music Publishers of Canada) is a government-issued fee that allows you to play copyright-protected music at your event. 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.

WHAT ABOUT AN OUTSIDE DJ?

The Courtyard Restaurant allows guests to hire entertainment for their event; however, the following guidelines must be followed:

- The entertainer must have a valid business license, which must be presented to the Courtyard Restaurant prior to the event.
- The entertainer must be respectful of other guests and functions in the restaurant.
- 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.

WHAT IS RESOUND 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.

ARE THERE DECOR RULES?

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 use of helium balloons, confetti, table confetti, real rose petals sprinkled on the carpet or live animals as table centerpieces (i.e. – fish) is not permitted. Silk rose petals are permitted, however a \$50.00 cleaning charge will be applied to the bill.
- Open flame candles are permitted; however candles must be enclosed in glass or other type of container (with the exception of unity candles during 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, unless discussed with event staff beforehand.
- 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

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