

BRUNCH HOLIDAY 2023





EVENTS@COURTYARDRESTAURANT.COM

21 George St Ottawa, ON 613-241-1516 www.courtyardrestaurant.com

Courtyard Events What's Included:

- Everything you need to enjoy a full service including: flatware, stemware, white table cloths, white napkins, fresh flowers and tea candles.
- Personalized Questionnaire to enhance your event.
- 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.
- Access to utilize in house vendors such as DJ's, baker, and florist.
- Ability to rent AV equipment and presentation set-ups.
- Choice menus with multiple course options available to your guest and personalized printed menu.
- No fee's for outside vendors (apart from cake service)
- Free Wifi and a fully air conditioned building.



RISE AND SHINE PACKAGE \$62

** \$62 PER PERSON PLUS TAX AND FACILITY SERVICE CHARGE (18%)

A DELICIOUS BRUNCH BUFFET INCLUDING COFFEE AND TEA

PASTRIES

Assorted Mini Danishes Rosemary Buttermilk Scones Ham & Swiss Cheese Gougères

SALADS

Winter Citrus Salad, Coconut & Walnut Streusal, Maple Yogurt Dressing, Mint Seasonal Greens, Pickled Shallots, Cucumber, Maple Mustard Vinaigrette Creamy Potato, Egg and Cornichon Salad



EGGS

Baby Arugula & Goat Cheese Quiche
Duck Fat Devilled Eggs with Duck Pancetta

PROTEINS

Rabbit, Smoked Pork and Foie Gras Terrine with Maple Mustard Lemon & Dill Steamed Salmon with Horseradish Mayo Maple Sriracha Glazed Thick-cut Bacon Maple Molasses & Bacon Baked Beans

PLATTERS

Selection of Quebec & Ontario Cheeses with Fruit Chutney & Local Honey Fresh Fruit Platter

SUNRISE PACKAGE \$69

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

A DELICIOUS THREE COURSE BRUNCH INCLUDING COFFEE AND TEA STARTING WITH FRESH FRUIT AND BREAKFAST PASTRIES

PLATTER

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

Assortment of Local and International Classics Cheeses

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 Vegan "Panna Cotta", Morello Cherry Jam, Cocoa Nibs, Maple Candied Hemp Seeds

Burnt Marshmallow Sous-Vide **Crème Brulée**, Graham Cookie Crumbs, Chocolate Chips

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



COCKTAIL HOUR ADD ONS

CANAPES

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

SMALL PLATES

\$11.00 Per Person

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

Vegan

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

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



PREFFERED VENDORS

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/

HOTELS

Lord Elgin 613.563.6409 https://lordelginhotel.ca/

Courtyard Marriott
613.244.9817
https://www.marriott.com/hotels/travel/yowcy-courtyard-ottawa-downtown/.

COURTYARD DJ - TERRY TUNES

Start to Finish 4pm -lam \$1050.00

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

Full Reception 6pm-lam \$850.00

- Dinner Reception
- Dancing

DJ Lite 9pm- lam **\$650.00**

• Dancing Reception

ENHANCEMENT OPTIONS



Custom Florals

• Love in Bloom for all things flowers, arbors, candles and centerpieces!



linens

• **Groovy Linen** . Please refer to our Décor and Services packages for all the wonderful options available



Cake

• **Batter up Bakery**, -We can bring you custom cakes and desserts for your events Ask our Event Coordinator for a Quote for your Event!

UDJ- \$275

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

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.

DO YOU HAVE A KIDS MENU?

We are pleased to offer children's meals for children under the age of 10.

Children's meals include 1 appetizer, 1 main course and vanilla ice cream for dessert, at \$25.00 per child, plus taxes and facility service charge . We request that all of the children at your event have the same selections.

DO I FEED MY VENDORS?

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 \$37.00.

CAN WE BRING OUTISDE 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 EVENT?

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 up to \$500 could also be applied based on your needs.

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