

WEDDINGS@

tel 613 716 4562 . weddings@nextfood.ca



EVENT GUIDE

6400 Hazeldean Road . Stittsville, Ontario . K2S 1S4

Meant to Be

Catch Me

Breathless

Share Your Love

WEDDINGS . CATERING . CORPORATE . SOCIAL



EVENT Guide

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WEDDINGS at NeXT

6400 Hazeldean Road · Stittsville · Ontario · K2S 1S4

All of our wedding packages are designed to make your special day memorable.

NeXT can accommodate from 70 to 185 guests.

Our dining room features a live view of our culinary team in action.

Contemporary in design. NeXT offers exclusivity, unparalleled in the Ottawa region.

Included with all NeXT weddings

- No charge to host your ceremony, NeXT is always room rental free.
- Hotel room for the bride and groom at Brookstreet Hotel. [⌘]
- Chair covers, floor length couture tablecloth.
- Stunning glass vase centrepiece, filled with water and decorated with seasonal flowers.
- Candle lit glass votives 3 per table.
- 10 ambient LED up lights for your event room and podium, for your speeches
- Two 55" monitors to showcase your memories.
- Set up a candy bar buffet at your wedding.
- Secure parking on site along with Wifi.
- Celebrate "the signing" of your special day and enjoy dinner for the bride and groom! [#]
- Preferred VIP rates for your friends and family at Brookstreet Hotel, with room blocks [◇]

MEANT TO BE | \$99 per guest | \$128.65 with tax and gratuity

- Circulated hot and cold canapés reception: 4 pieces per guest.
- Plated three-course dinner, choice of two main courses.
- One alcoholic drink per guest plus unlimited non-alcoholic for cocktail reception.
- Two glasses of wine per person during dinner.
- Late night buffet "Salty" for your guests.

CATCH ME | \$110 per guest | \$141.65 with tax and gratuity

- Circulated hot and cold canapés reception: 6 pieces per guest.
- Plated four-course dinner, choice of two main courses.
- One alcoholic drink per guest plus unlimited non-alcoholic for entire event.
- Two glasses of wine per person during dinner.
- Late night buffet "Salty" for your guests.

BREATHLESS | \$122 per guest | \$158.54 with tax and gratuity

- Circulated hot and cold canapés reception: 6 pieces per guest.
- Plated four-course dinner, choice of two main courses
- Two alcoholic drinks per guest plus unlimited non-alcoholic for entire event.
- Two glasses of wine per person during dinner.
- Late night buffet "Soak it up" for your guests.

SHARE YOUR LOVE | \$122 per guest | \$158.54 with tax and gratuity

- Circulated hot and cold canapés reception: 6 pieces per guest.
- Uniquely NeXT choice of menu style;
Sharing dinner, 7 savory courses shared, capped off with our sweet board.
or
Plate & Share dinner, four courses alternating between plated to sharing.
- Two alcoholic drinks per guest plus unlimited non-alcoholic for entire event.
- Two glasses of wine per person during dinner.
- Late night buffet "Soak it up" for your guests.

◇ - Preferred VIP rates will be guaranteed upon receipt of deposit for your wedding at the NeXT and is negotiated by Brookstreet Hotel.

⌘ - This offer has no cash value, is non transferable, guarantee of room is subject to Brookstreet Hotel and will be guaranteed 60 days prior to the date of your event.

- Upon receipt of your deposit both bride and groom will receive a gift certificate for dinner in our casual dining room, this offer is exclusive of beverages. has a value of \$134 This offer is non transferable and has no cash value.

+ Pricing is guaranteed upon booking with deposit. Pricing is valid until August 2019



CIRCULATED CANAPÉS RECEPTION

Once the ceremony is over, or upon arrival of your guests to NeXT our servers will be passing around these tasty nibbles on artisanal hand made wooden boards while your guests settle in for a wonderful evening

MEANT TO BE

4 pieces per person

CATCH ME . BREATHLESS . SHARE YOUR LOVE

6 pieces per person

COLD served on extra virgin olive oil oven baked crostini thins

White truffle mushroom duxelle goat cheese . toasted sunflower seed

Pulled ancho chicken oven dried tomato . salted radish thin . cilantro petal

Flaked hot smoked salmon fried caper . fennel and dry cherry crash

HOT

Xiao long bao crispy chinese soup dumplings

Ka pow cauliflower plum vinegar sambal . edamame wipe

Vegetarian spring roll spiced Thai nam prik sauce

ADD TO YOUR RECEPTION

Should you desire to enhance your cocktail reception, we offer the following dishes, priced at a minimum of 50 portions mix and match to your hearts content.

COLD

Serious cheese board

soft . bloomy rind . firm . veined . pear and apple . drunk apricots .
lime + salt chili cashew

7

The raw dipping patch

cauliflower . broccoli . asparagus . cherry tomato . carrot . radish
red thai curry dip + cilantro an jalepeno dip

5

Seed to Sausage board

Lomo . Calabrese salami . chorizo . northern Italian smoked
smoked capicola . sacilian + dried + kalamata olives lime . sliced french baguette

7

HOT

Spiedini's on a spieducci grill

hailing from Abruzzo region in Italy, these pork satays are cooked over
chacoal . cumin lime yoghurt lick . garlic+sundried tomato sage lush.

Note : Spieducci grill is set up in open concept kitchen, spiedini's will presented in dining room.

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These packages are designed for guests who desire a plated sit down dining experience.

MEANT TO BE . choose three courses : cold or soup, main course plus sweet.

CATCH ME . choose four courses : cold, soup, main course plus sweet.

BREATHLESS . choose four courses : cold, soup, main course plus sweet.

COLD

Fennel . red leaf lettuce . sriracha quickle spiced cantaloupe

apple cider vinegar + palm sugar balm

Peppery arugula . shaved fennel + Parmesan

lime-olive oil balm . honey glazed pecans . crisp fried leeks

McIntosh apple + crisp kale

5 year old cheddar shred . sticky maple pecans . dirty remi

Cryo ginger watermelon . mesquite smoked feta

rocket leaves . pickled tumeric pearl onion gems . citric balm

Crispy aromatic green papaya

fried vermicelli . spiced citric - soy soaker . peanut crumble

Fresh mozzarella + heirloom tomato

shaved fennel . torn basil . balsamic tingle . crostini thins

Romaine lettuce . spiced pecans . steamed fingerling potatoes

double smoked bacon lardon . lemon anchovy tang

Avonlea clothbound cheddar shred + crisp fried kale

oven dried tomatoes . pickled pearl onion . dirty remi

SOUP

Curried chickpea + coconut soup

cumin frother . turmeric pickled couscous

Tom kha gai

chicken . straw mushroom . spiced coconut-kaffir lime broth

Field mushroom + lemon pulse

jasmine rice . black trumpet mushroom cap

Balderson applewood cheddar dill soup

roast cauliflower . brioche croutons . black butter + caper shot

Green pea + pulled ham hock

XV olive oil swirl . pecan + pecorino gremolata

Black duck dream

pulled duck confit . feta . kalamata olive



MEANT TO BE . CATCH ME . BREATHLESS MENU

continued

MAIN COURSE

two choices on the main course.

Chamomile tea crusted seared salmon

jasmine rice . field mushroom + spinach toss . orange-green peppercorn gastrique

Pan basted British Columbia ling cod

jasmine rice . charred corn + pineapple matah . lime caper butter

Oven roasted breast of chicken

pecan panko maple crust . crisp fingerling . dijon mustard redux

Confit of duck leg

white bean+ham hock cassoulet . white truffle + basil redux

250 gram prime striploin of beef

roasted fingerling potatoes . garlic confit + mesquite smoked reduction

Braised shank of veal "Osso"

cannellini bean + bacon cassoulet . kale and sundried tomato . basil butter

Shank the lamb

applewood cheddar mash . blackberry ginger gastrique

Dark & stormy Berkshire pork belly

milkcreek farm pea . edamame + roast garlic crash . back forty flower station shave

Braised beef short rib . black silly mop

hickory smoked mash . sunny side egg . cashew crumble

Crisp sea scallops . cilantro jalapeño wipe

hominy + goat cheese + D.S. bacon cassoulet . eggplant ash

+ 3

250 gram dry aged prime ribeye of beef

duck fat mash . fortified butter thickened horseradish reduction

+ 4

Rack of lamb . gingersnap crust

Balderson bread and butter cheese pudding . Saskatoon berry pan reduction

+ 11

Vanilla butter poached lobster

corn and green peppercorn custard chive white wine butter sauce

+ 11

ALTERNATIVE MEALS

choose one of these as an alternative main course , these dishes have been created to accommodate guests with gluten, dairy, nut , celiac allergies and for both vegan and vegetarians

Edamame + avocado steamed rice roll

edamame . avocado . caper stuffed . sundried tomato + wilted kale . steeped aromatic elix

Silken agedashi tofu hot pot

chickpea . crimson eggplant . asparagus . pickled beet shallot . miso broth



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MEANT TO BE . CATCH ME . BREATHLESS MENU

continued

SWEET

Choose one Sweet for all of your guests

Madagascar vanilla crème brûlée

double blow torched · fresh blueberries

Tempura crispy-sticky toffee pudding

salty peanut butter caramel

Hot cheesecake mouth pops

citric labneh · graham cracker crumble · strawberry basil pulse

J.B.C.

jalapeño milk chocolate mousse · maple banana fritters · toasted mallow

Ginger crème brûlée

double blow torched · fresh blueberries

D.C.M.

dark chocolate mousse · organic sticky peanuts · toasted mallow

The chocolate bar

milk + dark chocolate · crushed macadamia + freezer strawberry jam

Eat-a-mess

rhubarb compote · crushed sponge toffee · oreo meringue

The "1876" Baked Alaska

three layered paco ice creams · blow torched mallow · port cherries

Silken labneh lemon curd

toasted graham cracker crumble · toasted mallow · berries

Crisp cacao + coconut tapioca fried pudding

cranberry meringue · hot lime custard · micro Thai basil

BREAD served just after the first course

Toasted French baguette

labneh · roast garlic · crisp capers · maldon sea salt

Fair trade coffee decaffeinated coffee · select teas · milk · 10% cream · sugar

NeXT bottled water still in-house

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DINNER SHARING

A unique and engaging way to dine,
7 savory courses shared amongst guests, capped off with our sweet board.

Enquire about customizing this menu based on Chef Blackie's repertoire.

WAVE ONE

Toasty olive oil baguette

young green peppercorn labneh spin . gerkin . roasted capsicum

+

Crispy aromatic green papaya salad

fried vermicelli . spiced citric- soy soaker . peanut crumble

WAVE TWO

Lime + cumin kissed humboldt squid

crimson eggplant + raw onion crash . one eye'd lick

+

Curried chickpea + coconut soup

cumin frother . turmeric pickled couscous

+

Ka-pow cauliflower

cashew . sweet soy + plum vinegar sambal . edamame whip

WAVE THREE

24 hour charcoal brisket of beef

cornbread . toasted fennel sauerkraut . grainy mustard

+

Pan basted British Columbia ling cod

jasmine rice . charred corn + pineapple matah . lime caper butter

WAVE FOUR | SWEET SHARING BOARD

M.C.B.

milk chocolate mousse . feuilletine . caramelized banana . toasted mallow

+

Cinnamon + sugar dusted appelflappens

fleur de sel peanut caramel sauce . macerated strawberries

+

Tempura fried bread + butter pudding

crunchy peanut dulce de leche . fresh blueberries

+

Silken labneh lemon curd

toasted graham cracker crumble . toasted mallow . berries

Ginger crème brûlée

double blow torched . fresh blueberries



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DINNER PLATE & SHARE

Exclusively NeXT four courses , alternating from plated to sharing ,

PLATED choose any one

Fennel . red leaf lettuce . sriracha quickle spiced cantaloupe
apple cider vinegar + palm sugar balm

Peppery arugula . shaved fennel + Parmesan
lime-olive oil balm . honey glazed pecans . crisp fried leeks

McIntosh apple + crisp kale
5 year old cheddar shred . sticky maple pecans . dirty remi

Cryo ginger watermelon . mesquite smoked feta
rocket leaves . pickled tumeric pearl onion gems . citric balm

Crispy aromatic green papaya
fried vermicelli . spiced citric - soy soaker . peanut crumble

Fresh mozzarella + heirloom tomato
shaved fennel . torn basil . balsamic tingle . crostini thins

SHARE choose any two

Prawn + water chestnut pot stickers
pun chun + hosin . pickled goji berries . cilantro

Knife chopped ribeye tartare
triple crunch mustard . shallot . chive . lime . caper . crostini thins

Lime + cumin kissed humboldt squid
crimson eggplant + raw onion crash . one eye'd lick

Roasted field mushrooms on toast
toasty shallot buttered baguette . pork crackling . crushed cashew

Ka-pow cauliflower
cashew . sweet soy + plum vinegar sambal . edamame wipe

Green pea + edamame filled ravioli
sage infused lemon + black butter pan fried . crispy leek

St-Albert tempura cheese curds
Sriracha maple lick

Curried chickpea + coconut soup
cilantro jalapeño cream . scallion frill

Tom kha gai soup
cilantro . straw mushroom . spicy coconut-red curry broth

Green pea + pulled ham hock
XV olive oil swirl . pecan + pecorino gremolata

Black duck dream
pulled duck confit . feta . kalamata olives



DINNER PLATE & SHARE continued

SHARE choose any two

Crisp shallot + cashew crusted pork ribs
misquete BBQ honey lick . duck fat butter mash

Blackie's crispy beef
peanut sambal - kecap manis tang . cilantro . jasmine rice

Confit of duck leg
white bean+ham hock cassoulet . white truffle+basil redux

24 hour charcoal brisket of beef
cornbread . toasted fennel sauerkraut . grainy mustard

Shank the lamb
applewood cheddar mash . blackberry-ginger-gastrique

Braised beef short rib . black silly mop
duck fat mash . sunny side egg . cashew crumble . lime

Pan basted British Columbia ling cod
jasmine rice . charred corn + pineapple matah . lime caper butter

Blackie's crispy chicken
peanut sambal - kecap manis tang . cilantro . jasmine rice

Crisp sea scallops ⁴ . cilantro jalapeño wipe
hominy + goat cheese + D.S. bacon cassoulet . eggplant ash

250 gram fatty cap grilled rib eye
crisp fingerling potatoes . mushroom flash . béarnaise sauce

+ 3

+ 4

PLATED choose any one

M.C.B.
milk chocolate mousse . feuilletine . caramelized banana . toasted mallow

+ **Cinnamon + sugar dusted appelflappens**
fleur de sel peanut caramel sauce . macerated strawberries

+ **Tempura fried bread + butter pudding**
crunchy peanut dulce de leche . fresh blueberries

+ **Silken labneh lemon curd**
toasted graham cracker crumble . toasted mallow . berries

BREAD served just after the first course

Toasted French baguette
labneh . roast garlic . crisp capers . maldon sea salt



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LATE NIGHT BUFFET

Minimum 14 persons | 9:00 pm to 10:30 pm.

SALTY

Nacho verdad tortillas . pulled chicken . frijoles . jalapeño . sour cream . cholula

Corn battered dill pickles house dill mustard dressing

SOAK IT UP

Blackie's crispy chicken peanut sambal - kecap manis tang . cilantro . jasmine rice

Poutine fries house cut fries . beef gravy . cheese curds

Black angus hamburger sliders cheddar cheese . pickle . white truffle mayo

NESPRESSO™ COFFEE SELF SERVE

enjoy the convenience of making your own cappuccino or espresso, 50 capsules to start along with foamer and 2% milk. Charged based on consumption

3 per pod

Ristretto¹⁰ - Strong roasted notes softened by notes of chocolate.
A subtle contrast between strength and bitterness, acidic and nutty notes. ^{30 pods}

Livanto⁶ - A round and balanced profile, typical of freshly roasted coffee results in a combination of cereal, malted and caramelized notes as well as fruity notes. ^{10 pods}

Arpeggio¹⁰ - A strong decaffeinated roasted notes softened by notes of chocolate.
A subtle contrast between strength and bitterness, acidic and aromatic notes. ^{10 pods}

CHILDREN'S MENU

25

Designed for children up to 10 years of age, choose one from each course.

Children menus are subject to a \$12 linen package.

FIRST . STARTER

Ka-pow cauliflower cashew . sweet soy + plum vinegar sambal . edamame wipe

Nasi Goreng Indonesian fried rice . chicken . napa cabbage . carrot . sweet + salty soy

Mini crudité vegetables humus dip

SECOND . MAIN

Blackie's chicken peanut sambal - kecap manis tang . cilantro . jasmine rice

Tempura fried halibut aromatic vegetables . dill caper remoulade

Ribeye steak fajitas roast poblano pepper and onion . flour tortilla . labneh

Grilled cheese sandwich house cut French fries . smoked ketchup

Linguni pasta roast garlic . crisp ham grated parmesan cheese . olive oil

THIRD . SWEET

Tempura crispy-sticky toffee pudding salty peanut butter caramel

Hot cheesecake mouth pops citric labneh . graham cracker crumble . strawberry pulse

M.C.B. milk chocolate mousse . feuilletine . caramelized banana . toasted mallow

Silken labneh lemon curd toasted graham cracker crumble . toasted mallow . berries

BEVERAGE

White or chocolate milk, or fruit juice



WINE BY THE BOTTLE

WHITE

Pinot Grigio Argento . Mendoza . Argentina	(38)
Sauvignon Blanc . Pelee Island Winery . Ontario	(38)
Chardonnay . Quails Gate . British Columbia	(52)
Pinot Gris . Hawke's Bay . New Zealand	(62)

RED

Malbec . Argento . Mendoza . Argentina	(38)
Cabernet . Pelee Island Winery . Ontario	(38)
Valpolicella . DOC . Alfa Zeta . Veneto . Italy	(47)
Cabernet Sauvignon . Argento . Mendoza . Argentina	(48)
Tempranillo . Torre De Barreda . La Mancha . Spain	(51)

ROSÉ

Cave Spring . Niagara Penninsula . Ontario	(43)
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BUBBLES

NV Prosecco . Serenissima . Vinicola Tombacco . Italy	(47)
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NON ALCOHOLIC

CARBONATED

Coke . Diet Coke . Ginger Ale . Sprite . Ice Tea . Soda	(3)
Limonata . Ginger beer	(5)

JUICE & WATER

Apple . Orange . Pineapple . Cranberry . Tomato	(4)
Sparkling San Pellegrino . Natrual San Benedetto 750ml	(6)



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HOST OR CASH BAR

WINE BY THE GLASS 5oz

9

Pinot Grigio . Argento . Mendoza . Argentina

Sauvignon Blanc . Pelee Island Winery . Ontario

Malbec . Argento . Mendoza . Argentina

Cabernet . Pelee Island Winery . Ontario

DRAFT BEER 16oz

9

Stray Dog Brewing This One . Orléans . Ontario

Broadhead. Silver Fox . Ottawa . Ontario

Ashton Brewing Cream Ale . Ashton . Ontario

LONG NECK BEER

Domestic Alexander Keith's . Coors light

7

Imported Corona or Stella Artois

8

Crabbies Ginger Beer . Edinburgh . Scotland

11

HARD STUFF includes mix included with all bars

11

Bourbon Maker's Mark

Gin Beefeater

Irish Whiskey Jameson

Rum Gosling's Black Seal

Rye Canadian Club

Scotch Johnnie Walker Red

Vodka Stolichnaya vodka

Tequila Sauza Hornitos Reposado

REALLY HARD STUFF includes mix, pre-booked + combine with your bar

13

Bourbon Woodford Reserve

Gin Saffire East

Irish Whiskey Bushmills Original

Rum El Dorado

Rye Gibson Silver

Scotch Chivas Regal 12 Year Old Scotch

Vodka Grey Goose

Tequila Tequila Tromba Blanco

SIGNATURE COCKTAILS pre-booked + combine with your bar

14

Dark + Stormy Gosling's rum . Pirate's ginger beer . cubed ice . lime cheek

Fizzy bubbly Woodford reserve . limonata . ice

Dirty bottom Ungava Quebec gin . macerated blueberries . fresh mint . lime . ice

The Grey Vermouth . Grey Goose vodka . lemon peel . shaken to grey

Bourbon Bash Makers Mark . limonata . cryo rhubarb + bitters . lime . egg white frother

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LINEN PACKAGE

Minimum 12 persons

Enhance your wedding event with these unique decorating packages, extremely affordable and takes your event to the NeXT level. All inventory is on site to choose from samples in our meeting + event office.

STUNNING

Spandex chair covers black, white or ivory

Couture tablecloth 120" floor length custom 12 styles to choose

Contemporary pedestal vase centerpiece with flower

Tea light candles 3 per table

10 Led ambient up lights customize colour to enhance the look of your room

CEREMONY PACKAGE

we include everything you need to make your ceremony memorable, Sheer white back drop, four pillars, plus a 30 foot ivory white runner carpet

400

ROOM ENHANCEMENTS

Take your event to the NeXT level with these custom kits.

SHEER WHITE BACK DROPS

floor to ceiling double curtains with soft pulls backs

12 feet wide floor to ceiling height, back lit with two soft white lights

275

LOUNGE FURNITURE

Two contemporary couches + carpet + two coffee tables

200

FOUR PILLARS

two different heights, available in white

200

STAGES | RISERS

ideal for presentations or head tables 1 foot high.

sold in 8 feet x 5 feet units (Ideal for 3 guests seated for dinner)

150

DJ & MEDIA SERVICES

Let NeXT look after your audio and visual needs for your special day. We will handle all coordination with one of Ottawa's most respected and professional D.J. services.

COMPLETE MUSIC PACKAGE

10 hours of manned D.J. services for your ceremony, dinner and dance.

Sound system . wireless microphone . 2 lights for the dance floor

1250

DANCE UNTIL YOU DROP

7 hours of live manned D.J. services

Sound system . wireless microphone . 2 lights for the dance floor

950

PHOTO BOOTH PACKAGE

3 hours with printing on site along with hostess

950



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COMMONLY ASKED QUESTIONS

Q. DOES NEXT PROVIDE A WRITTEN CONTRACT?

A written contract will be required signed, along with a \$750.00 deposit to secure your wedding.

Q. WHEN IS MY MENU SELECTION REQUIRED?

Your menu package should be decided at time of booking, however you can upgrade any package at anytime, upon booking your wedding with NeXT we will meet with you directly here at NeXT, typically we require 1 to 2 hours to set the itinerary of your special day inclusive of meal choices.

Q. HOW DO YOU HANDLE VEGETARIAN AND ALTERNATIVE REQUESTS?

We always guarantee a vegetarian course. This is an important factor to consider as without the proper count, this could lead to delays in unexpected requests. The more information we have on dietary restrictions the better. We are pleased to accommodate lactose and gluten allergies with advance warning. For any of your guests on modified meals, we kindly request that you provide us their names one week prior to your wedding at the latest.

Q. IS THERE ONE PERSON WHO WILL HANDLE MY WEDDING?

Once booked, you will be assigned an event planner. They will guide and confirm with you all your details and answer any questions you might have.

Q. WHAT ITEMS ARE NOT INCLUDED IN THE WEDDING PACKAGE?

Backdrops, pipe and drape, photographers, entertainment, wedding cakes and flowers. We would be pleased to provide you with a list of our preferred wedding suppliers.

Q. ARE THERE RESTRICTIONS AT NeXT WHEN HOSTING MY WEDDING THAT I SHOULD BE AWARE OF?

The following items are restricted as they represent a safety hazard:

Smoke and fog machines, open flames, table sparkles, rice or rose petal tossing. Hanging any elements on the walls at NeXT is strictly prohibited.

Q. CAN I COME IN AND SET UP THE NIGHT BEFORE MY WEDDING DATE?

Business levels the day before will dictate this decision. We will be able to give you a 100% confirmed answer no later than 4 business days prior to your wedding. We cannot guarantee access to your room the night before unless you rent it over two nights. Room rental is subject to availability.

Q. WHEN CAN I GET ACCESS TO MY ROOM ON THE DAY OF MY WEDDING?

Depending on the style of your event, the room will be available to you starting at 12:00 noon on the day of the event, to allow you to put the finishing touches to your room. Ultimately, day before access is left to your sales manager's discretion, as NeXT reserves the right to book other events.

Q. IS THERE PARKING AVAILABLE AT NeXT?

Next facility has 80 parking spots, at no additional charge, on a first come basis.

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COMMONLY ASKED QUESTIONS • continued

Q. DOES NEXT PROVIDE A WRITTEN CONTRACT?

A written contract will be required signed, along with a \$750.00 deposit to secure your wedding.

Q. WHEN IS THE FINAL HEAD COUNT REQUIRED?

Your final numbers are requested 1 week prior, 3 days prior to your wedding if there are small increases to your wedding we will kindly accommodate these changes.

Q. DO YOU PROVIDE TASTINGS FOR THE DINNER?

We provide tastings at a cost of \$100 per person. Tastings are limited to two choices per course. Three flights of wine are included in the tasting. Tastings must take place a minimum 60 days prior to your wedding. This charge must be paid separate from your count on file. Wedding tastings are only for guests that have secured with a deposit. Availability is Tuesday through Thursday nights. Please note that we do not offer tastings for canapés, reception or buffet items.

Q. WHAT ARE THE PERCENTAGES FOR THE GRATUITIES AND TAX?

Gratuities are 15%. It is Ontario law that we charge 13% tax on gratuities at events, in addition to the taxes on the entire service. Gratuities are added also to room rental. Current sales tax in Ontario is 13%.

Q. WE WISH TO BRING IN FOOD?

Please note we will only allow food to be brought in on midnight menus your additional dishes are limited up to two offerings, there is a \$3.00 plating and service charge to provide this service. Food must be bite sized and cold in its format.

Q. MAY I BRING MY OWN WINE?

Bringing your own wine is subject to a corkage fee that starts at \$15 per bottle and is in addition to the package price. All wines must be registered with the L.C.B.O. We cannot allow homemade wines on the premises.

Q. DO YOU DO OUTSIDE CATERING WITH ONE OF THESE PACKAGES?

Absolutely, catering is a main draw for us. We can even assist with locations. Note that all china ware, glassware, cutlery and linens will be provided, however this will be delivered the day before the event and is also subject to rental fees.