

# WEDDINGS@



tel 613 716 4562 . [weddings@nextfood.ca](mailto:weddings@nextfood.ca)



## EVENT GUIDE

6400 Hazeldean Road . Stittsville, Ontario . K2S 1S4

Meant to Be

Catch Me

Breathless

Share Your Love

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WEDDINGS . CATERING . CORPORATE . SOCIAL

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# EVENT Guide

tel 613 716 4562 · weddings@nextfood.ca

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<sup>◇</sup>

## 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.

<sup>◇</sup> - 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 not transferrable, 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 crush

### 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 speducchi grill

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

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

7



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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



## 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 <sup>4</sup> . cilantro jalapeño wipe**  
hominy + goat cheese + D.S. bacon cassoulet . eggplant ash

+ ③

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

+ 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

3 per pod

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

- Ristretto**<sup>10</sup> - Strong roasted notes softened by notes of chocolate.  
A subtle contrast between strength and bitterness, acidic and nutty notes. <sup>30 pods</sup>
- Livanto**<sup>6</sup> - 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. <sup>10 pods</sup>
- Arpeggio**<sup>10</sup> - A strong decaffeinated roasted notes softened by notes of chocolate.  
A subtle contrast between strength and bitterness, acidic and aromatic notes. <sup>10 pods</sup>

## 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

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### 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

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### 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 courses. 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.



### 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.