

YOUR NeXT

WEDDINGS . CATERING . CORPORATE . SOCIAL
613.836.8002 | events@nextfood.ca



NeXT

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

EVENT GUIDE

ALL INCLUSIVE RECEPTIONS

Minimum 25 persons | 5:00 pm to 11:00 pm. Take the easy street in organization, Chef Blackie has designed easy, go-to complete receptions, which embrace flavor & creativity that will add to the energy of your special night.

TOGETHER

48

ONE ALCOHOLIC DRINK PER PERSON

white or red wine . beer bottle & draft . cider . liquor with mix (from hard stuff)
+

CHEF BLACKIE'S SIGNATURE BITES page 12

6 pieces per person , based 3 cold & 3 hot
+

PASSED ARTISANAL BOARDS

1 Cold page 12
1 Soup Shooter page 13
2 Hot page 13
+

LIVE ANIMATED CHEF STATIONS page 14

Choose one cold and one hot, manned by a chef, present in your room
+

UNLIMITED NON-ALCOHOLIC BEVERAGES

Juices apple . orange . pineapple . cranberry
Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™
Still water bottled by NeXT

UNITY

57

ONE ALCOHOLIC DRINK PER PERSON

white or red wine . beer . liquor with mix (from hard stuff)
+

CHEF BLACKIE'S SIGNATURE BITES page 12

9 pieces per person, based on 3 cold & 3 hot
+

PASSED ARTISANAL BOARDS

Choose any
2 Cold page 12
1 Soup shooter page 13
3 Hot page 13
2 Sweet page 15
+

LIVE ANIMATED CHEF STATIONS page 14

Choose any 3, manned by a chef, present in your room
+

UNLIMITED NON-ALCOHOLIC BEVERAGES

Juices apple . orange . pineapple . cranberry
Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™
Still water bottled by NeXT

STAY UP LATE

4

Coffee + Tea

Fair trade French roast coffee regular + decaffeinated by Van Houtte™

Hand crafted artisanal tea by Tealeaves™

Classic Orange Pekoe . Imperial Earl Grey . Chamomile Flowers . Peppermint Leaves . Thunderbolt Darjeeling . Pear Tree Green



ALL INCLUSIVE RECEPTIONS

Minimum 25 persons

CHEF BLACKIE'S SIGNATURE FESTIVE BITES

Go the smart route, these are my favorites ideal for receptions prior to dinner

6 pieces per person

or

9 pieces per person

12

20

COLD

Cryo watermelon crumbled black olive and hickory smoked feta

Thai spiced pulled red curry chicken bean sprout . cilantro petal . crostini thins

Trout rilette fried caper . chive . toasted rye crutons. crostini thins

HOT

Egg Jammer MB's X.O. sauce . crisp shallot . scallion frill

Ka pow cauliflower plum vinegar sambal

Crispy chicken skin balsamic honey chipotle glaze

PASSED ARTISANAL BOARDS

Passed by our servers, each of these offerings are one to two bites, that will keep your guests hooked to the flavour and presentation

Kindly disregard pricing if using one of our complete reception packages on page 7

COLD

TOGETHER choose 1

UNITY choose 2

P.E.I. oysters dressed up

fresh horseradish . lemon juice . maldon salt

Beet + blue

acidulated heirloom beets . crumbled maytag blue cheese . crisp shallot

Hickory + juniper cold smoked salmon roll ups

caper remi . pickled curry pearls gems . popcorn seedlings

Lobster rolls

Maritime steamed lobster . celery . mayo . panini . pressed hot dog bun

Rare red thai curry striploin

Green mango . napa cabbage slaw . crushed toasted peanut

3

4

5

6

6



PASSED ARTISANAL BOARDS CONTINUED

Minimum 25 persons

SOUP SHOOTERS

TOGETHER choose 1

UNITY choose 1

Creamed corn + roast garlic confit pulse (4)

fluffed jasmine rice . pulled duck confit

Tom Kha Gai soup (4)

chicken . straw mushroom . spiced contractor lime broth

Curried chickpea + coconut soup (4)

cumin frother . turmeric pickled couscous

Wild mushroom + white truffle (4)

XV olive oil swirl . wild mushroom dust

Green pea + pulled ham hock (4)

pecan + pecorino gremolata

Wild leek and fingerling potato soup (4)

Hot smoked salmon rilette . pickled apple . dill whipped ricotta

HOT

TOGETHER choose 2

UNITY choose 3

Steamed wasabi infused edamame shu mai (3)

soy - ponzu dipper

The Grinch's Gobbler (4)

turkey leg confit . chunks of dribbly Gouda . caramelized onion stuffing

Fogo Island pink shrimp roll (4)

lemon caper remoulade

The G+G bakey (4)

gnocchi . drity gouda oven baked

Corn battered dill pickles (4)

corn batter fried pickles . house dill mustard dressing

Tempura fried cheese curds (4)

Sriracha maple lick

Prawn pot stickers (4)

black rice vinegar . scallion . cilantro . taro root frill

Black angus hamburger sliders (5)

applewood cheddar cheese . bread + butter pickle . white truffle mayo

S.T.S. jalapeño cheddar smokie pogo's (5)

smoked roma tomato ketchup

Crab + corn hush puppy (5)

shredded iceberg . spiced roasted capsicum and achoite lick

Rare tuna sashimi pizza (6)

crisp sushi rice fritter . wasabi crunch . togarashi mayo . daikon pickle

Dark + stormy pork belly steamed buns (6)

cucumber + fennel kimch



LIVE ANIMATED STATIONS

Minimum 25 persons . Prepared by a chef live in your event room, dishes are presented on 5 inch plates with appropriate cutlery. Pricing per dish is based on adding on to a your existing reception

TOGETHER choose 1 cold & 1 hot
UNITY choose any 3

COLD

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

6

Roasted heirloom carrot salad
hummus . pickled grapes . almond granola . brown derby vinaigrette

6

Harissa spiced cryo cucumber + watermelon
apple wood smoked halloumi crumble . toasted pumpkin seed crackle

6

Sticky miso maple fried wild pink shrimp
sesame cucumber noodles . melon + avocado crunch

6

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

6

Grilled fennel + pork rousong
orange + grapefruit freshy . crisp guajillo chili . pomegranate mirror

7

Romaine lettuce . spiced pecans . steamed fingerling potatoes
double smoked bacon lardon . lemon anchovy tang

7

Pickled golden beets + chorizo spiced chicharrón
crispy D.S. Tardon . pickled asparagus . burrata shred

7

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

7

HOT

Miso lacquered black cod taco
red cabbage slaw . crispy shallots . ancho mayo . cilantro

6

Crispy tedak pedas fat udon noodles
spiced ground pork . taro root frill

6

Red Thai prawn stuffed crimson eggplant
ginger coconut cream . scallion shave . crisp enoki

6

Mushroom ricotta ravioli
brown butter . moliterno cheese

6

Beef short rib barbacoa pica pica
charred corn + poblano + hominy estofado . pressed corn tortillas

7

Venison taco
rajas . cilantro crema . cotija cheese shred

7

Parmesan gnocchi . duck confit
celery root . crisp onion

7

Digby sea scallops
cumin chili crisp shallot cornbread . jalapeño + green pea spackle

8

Grilled black angus striploin
garlic . sage . caper butter slather . duck fat + maldon sea salt Yukon gold mash

8

Beef-short-rib ;)
dark miso butter slather . parsnip caper brown butter mash

8



PASSED ARTISANAL BOARDS

SWEET

UNITY choose any 2

Lemon tarte

Crisp shortbread . campfire meringue

5

Apricot rice crispy square tempura fried pudding

honey ice cream

5

Strawberry shortcake coupe

macerated strawberries . malted cream . white chocolate crack

5

Butterscotch blow torched brûlée

double blow torched . fresh blueberries

5

MB's dirty sticky buns

lemon curd stuffed deep fried bimbo buns . cinnamon + sugar dust
Grand Marnier chilli spiced chocolate puddle

5

Ginger crème brûlée

double blow torched . fresh blueberries

5

Lime chewy pavlova

lemon + Thai basil curd . ginger cherry fluid gel

5

Sweet carrot cheesecake

ginger snap crust . carrot citrus salad

5

B.M.M.M.M.

banana caramelized . milk chocolate mousse . toasted mallow

5

Crushed espresso meringue + banana eton mess

toasted sliced almonddds . whipped cream . stewed ginger

5

Saskatoon berry + blackberry clafoutis

salted caramel ice cream

5

Tempura crispy-sticky toffee pudding

salty peanut butter caramel . berries . crushed meringue

5

Chocolate push-over

milk chocolate baked peanut butter ganache
crushed meringue . hot & drunk cherry gush

6

Spiced lemon ricotta cake

Miso caramel . sesame snap tuile

6

Fried graham cracker crusted philly cheese cake pops

blueberry labneh mescal butter

6

Peanut butter dark chocolate fu fu balls

grand marnier + coconut cream corn flake soaker

6



DINNER PLATED

Pricing is based on which main courses you choose for guests.

Minimum 14 persons | 5:00 pm to 11:00 pm. 4 course plated dinner, choose one dish from each course for your guests, complimentary two choices on the main course.

BREAD served just after the first course

Toasted French baguette

labneh . roast garlic . crisp capers . maldon sea salt

FIRST Choose one for all.

Braised fennel + pearl onions . kale toss

roasted capsicum . double smoked bacon . grey owl crumble . caper + sage wipe

Beef shortrib + waterchesnut crisp stacker

snow pea tendrils . pun chun tingle

Hickory smoked confit of duck leg

rocket leafs . morel dust . pickled cranberries

Prawns tempura

edamame + avocado crush . masago kaffir lime balm

Gingersnap crusted golden beets

crispy D.S. lardon . pickled asparagus . highland blue shred

Roasted heirloom carrots + Fogo pink shrimp

charred corn . avocado +cilantro crema . miso mayo

Harissa spiced cryo cucumber + watermelon

apple wood smoked halloumi crumble . toasted pumpkin seed crackle

Sticky miso maple fried wild pink shrimp

sesame cucumber noodles . melon + avocado crunch

Wild leek and fingerling potato soup

Hot smoked salmon rillette . pickled apple . dill whipped ricotta

Grilled fennel + pork rousong

orange + grapefruit freshy . crisp guajillo chili . pomegranate mirror

Roasted heirloom carrot salad

hummus . pickled grapes . almond granola . brown derby vinaigrette

Peppery arugula . shaved fennel + parmesan

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

Pickled golden beets + chorizo spiced chicharrón

crispy D.S. lardon . pickled asparagus . burrata shred

Cryo ginger watermelon . mesquite smoked feta

rocket leaves . pickled turmeric pearl onion gems . citric balm

Fresh ripped 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 remy

Hot smoked trout + chili gouda brûlée

rocket leaves . crispy shallots . pickled scapes



DINNER PLATED CONTINUED

SECOND Choose one for all .

Miso lacquered black cod taco
red cabbage slaw . crispy shallots . ancho mayo . cilantro

Creamed corn + roast garlic confit pulse
fluffed jasmine rice . pulled duck confit

Tom kha gai
chicken . straw mushroom . spiced coconut-kaffir lime broth

Field mushroom + lemon pulse
jasmine rice . black trumpet mushroom cap

Roasted cauliflower + cheddar dill soup
brioche croutons . black butter + caper shot

Red Thai prawn stuffed crimson eggplant
ginger coconut cream . scallion shave . crisp enoki

Hog + bean pulse
white cannellini bean + crispy pulled ham hock . crisp kale . garlic confit

Crisp + runny Zihua tostada
chriszo + potato hash . poached hens egg . avocado+ ginger crema

Wild boar fried rice
green pea . crispy tofu . egg . shallot . scallion frill

Get your goat curry
Jerusalem couscous . crimson eggplant . malabar coconut elixir

Curried chickpea + coconut soup
cumin frother . turmeric pickled couscous

Mushroom ricotta ravioli
brown butter . moliterno cheese

Charcoal grilled halloumi
pickled red onion and roasted asparagus bread salad

Crispy "son in law" egg
Sticky pork belly rice . preserved black bean runny

Venison taco
rajas . cilantro crema . cotija cheese shred

Dark miso gingered egg custard
crab + charred corn . black bean . crisp chilli + garlic lick

Crispy tedak pedas fat udon noodles
spiced ground pork . taro root frill

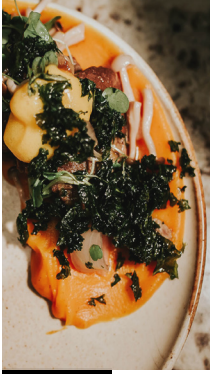
Ham sui gok
candied pork belly . gochugaru spiced fogo island shrimp + jimica + peanut slaw

Ricotta + green pea + roast garlic ravioli
brown butter poached . confit salsify . demi-dasie

Parmesan gnocchi . duck confit
celery root . crisp onion

Beef short rib barbacoa pica pica
charred corn + poblano + hominy estofado . pressed corn tortillas

Linguine
pulled duck confit . grey owl cafe au lait . torn basil



DINNER PLATED CONTINUED

THIRD | MAIN COURSE

Up to two choices on the main course, exclusive of allergies.
Your guest choices are required 5 business days prior. Pre ordered.

- Oven roasted hubbard squash + vanilla purée (49)
fried kale . marinated cipollini + shimeji mushroom
- Espresso marinated flank steak (53)
red wine braised cipollini . creamy polenta + toasted pepitas
- Gingersnap crusted shoulder of lamb (53)
Israeli couscous . double potato fry + eggplant . cherry twang
- Crispy dry chorizo spice crusted pork belly (53)
smoked cauliflower purée . flashed mushrooms . pork jus
- Forty day dry aged striploin of beef (54)
beluga lentil risotto . pecorino + white truffle velvet
- Lemon garlic roasted brick chicken (54)
Cheezy corn + sage polenta + mushroom panzanella toss
- Braised beef short rib (54)
matzo balls . caper raisin tang . scallion frill . fortified chicken redux
- Maple pecan crusted marinated chicken (54)
tomato ramp relish + pickled lemon fennel buttered asparagus
- Albacore tuna (56)
warm vegetable caponata . saffron chili pepper mayonnaise
- Porcini crusted 7oz fatty cap rib eye (56)
duck fat caper crusted Yukon mash . demi-daise
- Fennel + pistachio crusted lamb shank (57)
saffron squash . turmeric carrots . ginger + Brussel sprout confetti
- Chicken fried fillet of ling cod (57)
country ham emulsion . charred romaine . tomato relish
- Panned lake trout . sweet potato polenta (57)
braised kale greens . pecan brown butter
- Cider cured roast magret duck leg (58)
Brussel sprout + cranberry + almond toss . butternut squash gnocchi
- Sous vide of Fogo Island cod . almondd poached celeriac (60)
brown butter dressed greens + bacon lardon
- Buttered skillet sea scallops (60)
cauliflower . caper . D.S.bacon . pecan . green pea crash
- Bacon wrapped duck breast (62)
confit shallots .cherry+ red wine . sorrel + red beets
- Pan seared Sterling beef tenderloin (66)
beef marrow+horseradish reduction . crushed fingerling potatoes + heirloom carrots



DINNER PLATED CONTINUED

FOURTH Choose one for all.

Lemon tarte

Crisp shortbread . campfire meringue

Apricot rice crispy square tempura fried pudding
honey ice cream

Strawberry shortcake coupe

macerated strawberries . malted cream . white chocolate crack

Lime chewy pavlova

lemon + Thai basil curd . ginger cherry fluid gel

Sweet carrot cheesecake

ginger snap crust . carrot citrus salad

Chocolate push-over

milk chocolate baked peanut butter ganache
crushed meringue . hot & drunk cherry gush

Spiced lemon ricotta cake

Miso caramel . sesame snap tuile

Saskatoon berry + blackberry clafoutis

salted caramel ice cream

Tempura crispy-sticky toffee pudding

salty peanut butter caramel . berries . crushed meringue

Ginger crème brûlée

double blow torched . fresh blueberries

B.M.M.M.

banana caramelized . milk chocolate mousse . toasted mallow . berries

Crushed espresso meringue + banana eton mess

toasted sliced almonds . whipped cream . stewed ginger

Fried graham cracker crusted Philly cheese cake pops

blueberry labneh mescal butter

Dark chocolate fu fu balls

grand marnier + coconut cream corn flake soaker

Butterscotch blow torched brûlée

double blow torched . fresh blueberries

Peanut butter + milk chocolate mousse

feuilleté croquant crunch . macerated raspberries

Lemon curd + crushed ginger meringue

torched mallow . blackberry + sage retention

UNLIMITED NON-ALCOHOLIC BEVERAGES

Juices apple . orange . pineapple . cranberry

Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™

Fair trade French roast coffee regular + decaffeinated by Van Houtte™

Hand crafted artisanal tea by Tealeaves™

Classic Orange Pekoe . Imperial Earl Grey . Chamomile Flowers . Peppermint Leaves . Thunderbolt Darjeeling . Pear Tree Green

Still water bottled by NeXT

Add sparkling San Pellegrino 750ml bottles to each table during dinner \$6 per bottle



DINNER PLATE & SHARE

Minimum 14 persons | 5:00 pm to 11:00 pm. Exclusively NeXT four courses
Alternating from plated to sharing,

BREAD served just after the first course

Toasted French baguette

labneh . roast garlic . crisp capers . maldon sea salt

PLATED

choose one for all.

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

SHARE choose any two

Cos lettuce + crisp pork belly

pecorino cheese shave . crumpet crouton . garlic + lemon ancho sin

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 turmeric 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

Prawn + water chestnut pot stickers

pun chun + Hoisin . pickled goji berries . cilantro

Gingered Dark & Stormy pork belly

crispy chicharrón . steamed milk bun . kimchi . chimichurri

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

Curried chickpea + coconut soup

cilantro jalapeño cream . scallion frill



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

Fogo island gochugaru spiced crisp cod
jasmine rice . green tomato + capsicum chow chow . lime balm

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

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

54°C sirloin tri tip . garlic confit aioli
tempura green beans . crisp fingerling potatoes

PLATED choose any one

Tempura fried baked apple crumble pudding
peanut butter caramel . crushed meringue . berries

Crushed espresso meringue + banana eton mess
toasted sliced almonds . whipped cream . stewed ginger

Peanut butter dark chocolate fu fu balls
grand marnier + coconut cream corn flake soaker

Butterscotch blow torched brûlée
double blow torched . fresh blueberries

Sweet carrot cheesecake
ginger snap crust . carrot citrus salad

Chocolate push-over
milk chocolate baked peanut butter ganache
crushed meringue . hot & drunk cherry gush

Saskatoon berry + blackberry clafoutis
salted caramel ice cream

UNLIMITED NON-ALCOHOLIC BEVERAGES

Juices apple . orange . pineapple . cranberry

Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™

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Still water bottled by NeXT

Add Sparkling San Pellegrino 750ml bottles to each table during dinner \$6 per bottle



DINNER SHARING

Minimum 20 persons | 5:00 pm to 11:00 pm. Uniquely NeXT an engaging way to dine, we present 8 savory courses shared 4 amongst guests, capped off with our sweet board. Have guests with allergies? Don't fret we will take care of them at no extra cost.

WAVE ONE

Cryo watermelon + hickory smoked feta
candied maple pecans . grained mustard lemon balm
+

Red Thai prawn stuffed crimson eggplant
ginger coconut cream . scallion shave . crisp enoki

WAVE TWO

Lamb keftedes
cumin + harissa fused greek yoghurt . oven dried cherry toms
+

Chorizo spice tempura fried cauliflower
crumbly pork fused chorizo . honey + cilantro glazed

WAVE THREE

Tom Ka Gai
coconut broth . capsicum . straw mushroom . cilantro

WAVE FOUR

54°C sirloin tri tip . garlic confit aioli
tempura green beans . crisp fingerling potatoes
+
Fogo island gochugaru spiced crisp cod
jasmine rice . green tomato + capsicum chow chow . lime balm
+

General Blackie's chicken
tempura fried leg . kecap manis-ginger sauce . jasmine rice

WAVE FIVE | SWEET SHARING BOARD

Tempura fried baked apple crumble pudding
peanut butter caramel . crushed meringue . berries
+

Peanut butter + milk chocolate mousse
feuilleté croquant crunch . macerated raspberries
+

Dark chocolate fu fu balls
grand marnier + coconut cream corn flake soaker
+

Butterscotch blow torched brûlée
double blow torched . fresh blueberries

UNLIMITED NON-ALCOHOLIC BEVERAGE

Juices apple . orange . pineapple . cranberry

Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™

Fair trade French roast coffee regular + decaffeinated by Van Houtte™

Hand crafted artisanal tea by Tealeaves™

Classic Orange Pekoe . Imperial Earl Grey . Chamomile Flowers . Peppermint Leaves . Thunderbolt Darjeeling . Pear Tree Green

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Add sparkling San Pellegrino 750ml bottles to each table during dinner \$6 per bottle



LATE NIGHT BUFFET

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

SALTY

12

Nacho verdad tortillas . pulled chicken . frijoles . jalapeño . sour cream . cholula
Corn battered dill pickles house dill mustard dressing

SOAK IT UP

19

Blackie's crispy chicken peanut sambal - kecap manis tang . cilantro . jasmine rice
Black angus hamburger sliders cheddar cheese . pickle . white truffle mayo

NESPRESSO™ COFFEE SELF SERVE

4

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

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

21

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
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 choice of juice



WINE BY THE BOTTLE

^ following wines are served at our bars.

WHITE

- 18 Pinot Grigio . Seasons . Lakeview Cellars . Niagara Peninsula . VQA^ (39)
- 17 Sauv Blanc . Pelee Island Winery . Ontario ^ (39)
- 17 Riesling Redstone . Niagara . Ontario (46)
- 17 Viognier . Les Jamelles . Pays d'Oc . France (56)
- 17 Chardonnay . Solid Ground . California . USA (62)

RED

- 18 Cabernet - Merlot . Seasons . Lakeview Cellars . Niagara Peninsula . VQA^ (39)
- 17 Malbec . Argento . Mendoza . Argentina ^ (39)
- 14 Cabernet Sauvignon . Reserva Argento . Mendoza . Argentina (48)
- 16 Tempranillo . Torre De Barreda . La Mancha . Spain (55)
- 17 Pinot noir . Humberto Canale . Patagonia . Argentina (60)
- 17 Syrah blend . El Petit Bonhomme . Spain (61)
- 17 Valpolicella . DOC . Alfa Zeta . Veneto . Italy (62)

ROSÉ

- 13 Cabernet Franc Rose . Pelee Island Winery . Ontario (39)

BUBBLES

- NV Prosecco . Serenissima . Vinicola Tombacco . Italy (55)

NON ALCOHOLIC

CARBONATED

- Coke . Diet Coke . Ginger Ale . Sprite . Ice Tea . Soda (4)

- Limonata . Ginger beer (5)

JUICE & WATER

- Apple . Orange . Pineapple . Cranberry . Tomato (5)

- Sparkling San Pellegrino 750ml (8)



HOST OR CASH BAR

WHITE WINE BY THE GLASS 5oz

10

18 Pinot Grigio . Seasons . Lakeview Cellars . Niagara Peninsula . VQA

17 Sauv Blanc . Pelee Island Winery . Ontario

RED WINE BY THE GLASS 5oz

10

18 Cabernet - Merlot . Seasons . Lakeview Cellars . Niagara Peninsula . VQA

17 Malbec . Argento . Mendoza . Argentina

DRAFT BEER 16oz

10

Lager . Heller Highwater . Kichesippi . Ottawa . Ontario

Cream Ale . A. B. C. Ashton . Ontario

Pale Ale . Bangkok Crosswalk . Overflow Brewing . Ottawa . Ontario

DRAFT CIDER 16oz

10

Rood Apples . Creek Side Winery . Jordan Station . Ontario

BEER LONG NECK

7

Canadian . Alexander Keith's . Moosehead Larger . Coors light

8

Global . Corona . Guinness . Stella Artois . Tsingtao . Peroni

HARD STUFF . your choice of mix

10

Bourbon . Maker's Mark

Gin . Sapphire

Irish Whiskey . Jameson

White Rum . Havana Club

Dark Rum . Gosling's Black Seal

Rye . Canadian Club

Scotch . Johnnie Walker Red

Vodka . Top Shelf

Tequila . Sauza Hornitos Reposado

REALLY HARD STUFF . your choice of mix , pre-book with your bar

12

Bourbon . Woodford Reserve

Gin . Saffire East

Irish Whiskey . Bushmills Original

Dark Rum . El Dorado

Rye . Gibson Silver

Scotch . Chivas Regal 12 Year Old Scotch

Tequila . Tequila Tromba Blanco

Vodka . Grey Goose

HAND CRAFTED COCKTAILS pre-booked + combine with your bar

13

Dark & Ginger stormy . Gosling's Rum . Canton Ginger Liqueur . Ginger Beer . Ice . Lime

St. Germain Mojito . Havana Club Rum 3 year . St. Germain Liqueur . Mint . Lime . Soda

Scratch & Sniff . Sapphire East Gin + Raspberry Vodka . Prosecco Serenissima

Dirty Bottom . Ungava Quebec Gin . Macerated Blueberries . Fresh Mint . Lime

Get on it . Lillet blanc . Saint Germain Elderflower Liqueur . Limonata . Ice

SHOTS 1.5 oz, pre-book + combine with your bar

8

Face plant . Tequila Sauza Hornitos . Framboise liqueur . St. Germain liqueur

Chef Noire . Jägermeister . Tequila Sauza Hornitos . Thai Red Curry



LINEN PACKAGES

Minimum 12 persons

Enhance your NeXT 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

17

Spandex chair covers black or white

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

ROOM ENHANCEMENTS

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

SHEER WHITE BACK DROPS

300

floor to ceiling double curtains with soft pulls backs

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

LOUNGE FURNITURE

Two contemporary couches + carpet + two coffee tables

250

FOUR PILLARS

two different lengths, available in white

250

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)

175

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.

DANCE UNTIL YOU DROP

995

7 hours of live manned D.J. Services.

Sound system.

Wireless microphone.

2 lights for the dance floor.

PHOTO BOOTH PACKAGE

995

3 hours with printing on site along with hostess

receive copy of all pictures on disk

AUDIO STATION

200

2 x 500 watt speakers + amplifier with Audio in + wired microphone