



food.ca

EVENT MENUS

WE ARE A ROOM RENTAL FREE FACILITY
ALL EVENTS INCLUDE
UNLIMITED NON-ALCOHOLIC BEVERAGES + WIFI



WEDDINGS · CATERING · CORPORATE · SOCIAL

613 836.8002 . events@nextfood.ca

Sixty Four Hundred Hazeldean Road . Stittsville . Ontario . K2S 1S4



EVENT GUIDE

WEDDINGS . CATERING . CORPORATE . SOCIAL
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YOUR NeXT

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

EVENING

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NeXT

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EVENT GUIDE

ALL INCLUSIVE RECEPTIONS

Minimum 30 persons | 5:00 pm to 11:00 pm. Take the easy route to organization, your evening Chef Blackie has designed easy, go-to complete receptions, which embrace flavour & creativity that will add to the energy of your special night.

TOGETHER

55

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

COLD

White truffle mushroom duxelle goat cheese . toasted sunflower seed

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

Trout rillette fried caper . chive . crostini thins

HOT

Vegetarian spring roll spiced Thai nam prik sauce

Ka pow cauliflower plum vinegar sambal

Xiao long bao crispy chinese soup dumplings

+

PASSED ARTISANAL BOARDS

COLD

Beet + blue

acidulated heirloom beets . crumbled maytag blue cheese . crisp shallot

+

SOUP SHOOTER

Spiced Jamaican roasted corn + coconut soup

split yellow peas squash . coconut cream . corn dumplings

HOT

Red Thai prawn stuffed crimson eggplant

ginger coconut cream

+

Parmesan gnocchi . duck confit

celery root . crisp onion

LIVE ANIMATED CHEF STATIONS

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

Cryo ginger watermelon . mesquite smoked feta

rocket leaves . pickled turmeric pearl onion gems . citric balm

+

Beef-short-rib

dark miso butter slather . parsnip caper brown butter mash

UNLIMITED NON-ALCOHOLIC BEVERAGES

Juices apple . orange . pineapple . cranberry

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

Still water bottled by NeXT



ALL INCLUSIVE SET RECEPTIONS CONTINUED

Minimum 30 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 flavour & creativity that will add to the energy of your special night.

UNITY

62

ONE ALCOHOLIC DRINK PER PERSON

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

+

CHEF BLACKIE'S SIGNATURE BITES

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

+

PASSED ARTISANAL BOARDS

COLD

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

SOUP SHOOTER

Spiced Jamaican roasted corn + coconut soup

split yellow peas . squash . coconut cream . corn dumplings

HOT

Red Thai prawn stuffed crimson eggplant

ginger coconut cream

+

Parmesan gnocchi . duck confit

celery root . crisp onion

+

Mushroom ricotta ravioli

brown butter . moliterno cheese

SWEET

Ginger crème brûlée

double blow torched . fresh blueberries

+

D.C.M.

dark chocolate mousse . organic sticky peanuts . toasted mallow

LIVE ANIMATED CHEF STATIONS

manned by a chef, present in your room

Cryo ginger watermelon . mesquite smoked feta

rocket leaves . pickled turmeric pearl onion gems . citric balm

+

Crispy tedak pedas fat udon noodles

spiced ground pork . taro root frill

+

Beef-short-rib

dark miso butter slather . parsnip caper brown butter mash

UNLIMITED NON-ALCOHOLIC BEVERAGES



ADD TO YOUR RECEPTION

To enhance your cocktail reception, we offer the following dishes, priced at a minimum of 30 portions mix and match to your hearts content.

Crudo vegetables

cauliflower . broccoli . asparagus . cherry tomato . carrot . radish
red thai curry dip + cilantro and jalapeño dill

5

Serious cheese board

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

7

Charcuterie board

Geno Salami . Calabrese salami . Chorizo . Saucisson Sec
Sicilian + dried + kalamata olive . sliced french baguette

9

ALL INCLUSIVE RECEPTIONS

Minimum 30 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

14

22

COLD

White truffle mushroom duxelle goat cheese . toasted sunflower seed

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

Trout rilette fried caper . chive . crostini thins

HOT

Vegetarian spring roll spiced Thai nam prik sauce

Ka pow cauliflower plum vinegar sambal

Xiao long bao crispy chinese soup dumplings

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 .

COLD

P.E.I. oysters dressed up

fresh horseradish . lemon juice . maldon salt

3

Beet + blue

acidulated heirloom beets . crumbled maytag blue cheese . crisp shallot

4

Hickory + juniper cold smoked salmon roll ups

caper remi . pickled curry pearls gems . popcorn seedlings

5

Lobster rolls

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

6



PASSED ARTISANAL BOARDS CONTINUED

Minimum 30 persons

SOUP SHOOTERS

Spiced roasted corn + coconut soup

split yellow peas . squash . coconut cream . corn dumplings

4

Creamed corn + roast garlic confit pulse

fluffed jasmine rice . pulled duck confit

4

Tom Kha Gai soup

chicken . straw mushroom . spiced coconut lime broth

4

Curried chickpea + coconut soup

cumin frother . turmeric pickled couscous

4

Wild mushroom + white truffle

XV olive oil swirl . wild mushroom dust

4

Green pea + pulled ham hock

pecan + pecorino gremolata

4

HOT

Steamed wasabi infused edamame shu mai

soy - ponzu dipper

3

The Gobbler

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

4

Fogo Island pink shrimp roll

lemon caper remoulade

4

The G+G bakey

gnocchi . gouda oven baked

4

Corn battered dill pickles

corn batter fried pickles . house dill mustard dressing

4

Tempura fried cheese curds

Sriracha maple lick

4

Prawn pot stickers

black rice vinegar . scallion . cilantro . taro root frill

4

Black angus hamburger sliders

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

5

S.T.S. jalapeño cheddar smokie pogo's

smoked roma tomato ketchup

5

Crab + corn hush puppy

shredded iceberg . spiced roasted capsicum and achiote lick

5

Rare tuna sashimi pizza

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

6

Dark + stormy pork belly steamed buns

cucumber + fennel kimchi

6



LIVE ANIMATED STATIONS

Minimum 30 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

COLD

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

6

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

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

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

7

Pickled golden beets + chorizo spiced chicharrón
crispy D.S. lardon . 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

Mushroom ricotta ravioli
brown butter . moliterno cheese

6

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

7

Beef 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

Madagascar vanilla crème brûlée

double blow torched . fresh blueberries

6

Hot cheesecake mouth pops

citric labneh . graham cracker crumble . strawberry basil pulse

6

Ginger crème brûlée

double blow torched . fresh blueberries

6

D.C.M.

dark chocolate mousse . organic sticky peanuts . toasted mallow

6

Silken labneh lemon curd

toasted graham cracker crumble . toasted mallow . berries

6

Tempura crispy-sticky toffee pudding

salty peanut butter caramel . berries . crushed meringue

6

Ginger crème brûlée

double blow torched . fresh blueberries

6

Crushed espresso meringue + banana eton mess

toasted sliced almonds . whipped cream . stewed ginger

6

Lemon curd + crushed ginger meringue

torched mallow . blackberry + sage retention

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



58

DINNER PLATED

Minimum 25 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 warm olive oil drenched baguette
white truffle labneh . crispy caper . roasted capsicum

FIRST | APPETIZER Choose one for all.

Roasted heirloom carrots + pulled duck confit
lemon olive oil balm . black olive crumble

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

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

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

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

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

SECOND | SOUP Choose one for all .

Spiced Jamaican roasted corn + coconut soup
split yellow peas . squash . coconut cream . corn dumplings

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

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

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

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

Curried chickpea + coconut soup
cumin frother . turmeric pickled couscous



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.

Braised shank of veal "Osso"

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

Maple pecan crusted marinated supreme of chicken

whipped cheddar + mashed potatoes . fennel buttered asparagus

210 gram prime striploin of beef

roasted fingerling potato . garlic confit + demi beef reduction

Braised beef short rib . black silly mop

hickory smoked mash . sunny side egg . cashew crumble

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

Dark & stormy Berkshire pork belly

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

Spiced green lucky duck curry

duck leg + breast . napa . beansprout . crispy chili crunch

Pacific guajillo prawns⁷

jasmine rice . hard fried garlic . lime . jalapeño . butter balm

Pan seared sea scallops³

green pea . crumbled 'nduja + caper butter

Fennel + pistachio crusted lamb shank

saffron squash . turmeric carrots . ginger + brussel sprout confetti

31 day aged AAA prime ribeye of beef

duck fat mash . fortified butter thickened horseradish reduction

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 elixir

Silken agedashi tofu hot pot

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



DINNER PLATED CONTINUED

FOURTH Choose one for all.

Madagascar vanilla crème brûlée

double blow torched . fresh blueberries

Hot cheesecake mouth pops

citric labneh . graham cracker crumble . strawberry basil pulse

Ginger crème brûlée

double blow torched . fresh blueberries

D.C.M.

dark chocolate mousse . organic sticky peanuts . toasted mallow

Silken labneh lemon curd

toasted graham cracker crumble . toasted mallow . berries

Tempura crispy-sticky toffee pudding

salty peanut butter caramel . berries . crushed meringue

Ginger crème brûlée

double blow torched . fresh blueberries

Crushed espresso meringue + banana eton mess

toasted sliced almonds . whipped cream . stewed ginger

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 SHARING

Minimum 25 persons | 5:00 pm to 11:00 pm

A unique and engaging way to dine,

7 savory courses shared amongst guests, capped off with our sweet board.

WAVE ONE

Kapow cauliflower⁴

cashew . sweet soy + plum vinegar sambal . edamame swipe

+

Cryo watermelon + hickory smoked feta

candied maple pecans . grained mustard lemon balm

WAVE TWO

St Albert tempura fried cheese curds

maple sriracha lick

+

Pad Kee Mao "Drunken Noodles"

broad rice stick . gai lan . ginger . garlic . capsicum . sweet chilli paste

WAVE THREE

Spiced roasted corn + coconut soup

split yellow peas squash . coconut cream . corn dumplings

WAVE FOUR

Fatty cap ribeye

bashed crisp fingerling potato . shallot . olive . demi-daise

+

Blackie's crispy chicken

sambal + kecap manis tang . cashew crush . jasmine rice . cilantro

WAVE FIVE | SWEET SHARING BOARD

M.C.B.

milk chocolate mousse . feuilletine . caramelized banana . toasted mallow

+

Sweet potato & pineapple pone

Myers rum spiked caramel . banana coconut ice cream

+

The Filthy Belgian

toasted palm sugar double waffle stacker . orange-maple marmalade

scoop of paco jet vanilla ice cream . pecan crunch

+

Ginger creme brûlée

double blow torched . fresh blueberries



WINE BY THE BOTTLE

Wines are subject to change based on market availability

WHITE

- Pinot Grigio . Seasons . Niagara Peninsula . VQA . Ontario (40)
- Sauvignon Blanc . Pelee Island Winery . Ontario (40)
- Sauvignon Blanc . Valle Dorado . Echeveria . Chile (40)
- Pinot Grigio IGT . La Delizia . Veneto . Italy (45)
- Riesling Redstone . Niagara . Ontario (49)
- Chardonnay . Solid Ground . California . USA (68)

RED

- Cabernet Merlot . Seasons . Niagara Peninsula . VQA . Ontario (40)
- Malbec . Argento . Mendoza . Argentina (41)
- Tempranillo . Torre De Barreda . La Mancha . Spain (57)
- Quintela . Colheita . Tinta Roriz . Duro . Portugal (58)
- Pinot Noir . Humberto Canale . Patagonia . Argentina (65)
- Syrah blend . El Petit Bonhomme . Spain (63)
- Valpolicella DOC . Alfa Zeta . Veneto . Italy (64)
- Primitivo di Manduria . San Gregorio . Puglia . Italy (67)

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

BUBBLES

Prosecco . Serenissima. Vinicola Tombacco. Italy

14

WINE 5oz

11

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

Sauv Blanc . Pelee Island Winery . Ontario

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

Malbec . Argento . Mendoza . Argentina

DRAFT BEER 16oz

LAGER . Heller Highwater . Kichesippi . Kanata . Ontario

10

AMBER . Ridge rock Brewing . Carp . Ontario

CREAM ALE . A. B. C. Ashton . Ontario

PILSNER . Rearview . Overflow . Ottawa . Ontario

CIDER

OKANAGAN . Crisp Apple . Kelowna . B.C.

10

RADLER

SCHÖFFERHOFER . Grapefruit . Frankfurt . Germany

10

BEER LONG NECK

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

7

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

8

HAND CRAFTED COCKTAILS

14

DARK & GINGER CAMEL STORMY

Gosling's Rum . Ginger Caramel . Ginger Beer . Ice . Lime

ST. GERMAIN MOJITO

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

FRENCH LAVENDER PURPLE 75

Lemon Juice . Lavender Infused Syrup . Bubbles . Empress Gin

DIRTY BOTTOM

Ungava Quebec Gin . Macerated Blueberries . Fresh Mint . Lime

HARD STUFF *your choice of mix*

BOURBON

| Bulleit

11

| Woodford Reserve

13

GIN

| Sapphire

| Sapphire East

IRISH WHISKEY

| Jameson

| Bushmills Original

RUM WHITE

| Havana club

| No Such Thing ;)

RUM DARK

| Gosling's Black Seal

| El Dorado

RYE

| Canadian Club

| Gibson Silver

SCOTCH

| Johnnie Walker Red

| Chivas Regal 12 Year

TEQUILA

| Sauza Hornitos

| Tequila Tromba Blanco

VODKA

| Top Shelf

| Grey Goose

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LINEN PACKAGES

Minimum 25 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

250

Two contemporary couches + carpet + two coffee tables

FOUR PILLARS

250

two different lengths, available in white

STAGES | RISERS

175

ideal for presentations or head tables 1 foot high.

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