



food.ca

# FESTIVE GUIDE

PRIVATE SPACES · ORIGINAL CUISINE · ATTENTIVE SERVICE

ALL OUR EVENTS INCLUDE  
UNLIMITED NON-ALCOHOLIC BEVERAGES + WIFI  
COMPLEMENTARY PARKING

WEDDINGS · CATERING · CORPORATE · SOCIAL

613.882.4562 . festive@nextfood.ca

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



# FESTIVE GUIDE

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**YOUR NeXT**

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

**EVENING**

**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.

9

**SHARING**

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

12

**BEVERAGE**

**WINE BY THE BOTTLE**

14

**BARS HOST OR CASH**

**WINE BY THE GLASS**

14

**DRAFT BEER**

**LONG NECK BEER**

**HARD STUFF LIQUOR**

**REALLY HARD STUFF LIQUOR**

15

**NeXT SIGNATURE COCKTAILS**

15

**EXTRA**

**LINEN PACKAGES**

16

**ROOM ENHANCEMENTS**

**DJ & MEDIA SERVICES**



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## 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 oliv 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

#### Forty day dry aged 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

#### 250 gram prime striploin of beef

#### 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 prawns<sup>7</sup>

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

#### Pan seared sea scallops<sup>3</sup>

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 elix

#### 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™

**Still water** bottled by NeXT

**Add sparkling San Pellegrino** 750ml bottles to each table during dinner \$9 per bottle



## DINNER SHARING

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

### WAVE ONE

#### Kapow cauliflower<sup>4</sup>

cashew . sweet soy + plum vinegar sambal . edamame swipe

+

#### Arugula + shaved fennel + pecorino

maple pecans . freshly squeezed lime + E.V. olive oil . maldon salt

### WAVE TWO

#### Shrimp + chorizo croquette

Sriracha mayonnaise . pickled jalapeño

+

#### Dan Dan peanut curry udon noodles

preserved black bean spiced ground pork . crisp taro

### WAVE THREE

#### Tom Ka Gai

chicken . cilantro . straw mushroom . spicy red curry coconut broth

### WAVE FOUR

#### 32-day aged P.E.I ribeye of beef

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

#### P . M . C

Peanut butter + milk chocolate mousse. feuilleté croquant crunch . torched fluff

+

#### Silken labneh lemon curd

Toasted graham cracker crumble . toasted espresso mallow . berries

+

#### Freezer strawberry jam ice cream

daily paco jet spun . capped with macerated strawberries

+

#### Ginger creme brûlée

double blow torched . fresh blueberries



## WINE BY THE BOTTLE

^ following wines are served at our bars.

### WHITE

18 Pinot Grigio . Seasons . Niagara Peninsula . VQA . Ontario^	40
19 Sauvignon Blanc . Pelee Island Winery . Ontario^	40
20 Sauvignon Blanc . Valle Dorado Echeveria . Chile	42
20 Pinot Grigio . IGT . La Delizia, Veneto, Italy	43
19 Pinot Grigio . Delle Venezie . Anno Domini . Veneto . Italy	60
18 Falanghina Sannio . Feudi Di San Gregorio . Italy	64

### RED

17 Cabernet Merlot . Seasons . Niagara Peninsula . VQA . Ontario^	40
18 Tempranillo . Casa Solar . Cosecheros y Criadores . Spain^	41
20 Malbec . The Phoenician . Uco Valley . Argentina	55
19 Tinta Roriz . Quintela . Colheita . Duro . Portugal	58
18 Merlot - Cab . Grangeneuve . Bordeaux . France	64
19 Pinot Noir . Humberto Canale . Patagonia . Argentina	65
20 Tempranillo . Torre De Barreda . La Mancha . Spain	65

### ROSÉ

13 Cabernet Franc Rose . Pelee Island Winery . Ontario	39
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### BUBBLES

20 Nebbiolo . Deltetto Sausi . Lange . Piedmont . Italy	70
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## NON ALCOHOLIC

### CARBONATED

Coke . Diet Coke . Ginger Ale . Sprite . Ice Tea . Soda	4
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Limonata . Ginger beer	5
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### JUICE & WATER

Apple . Orange . Pineapple . Cranberry . Tomato	5
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Sparkling San Pellegrino 750ml	9
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**HOST OR CASH BAR**

**BUBBLES**

Prosecco . Serenissima. Vinicola Tombacco. Italy

15

**WINE 5oz**

Pinot Grigio . Seasons . Niagara Peninsula . VQA. Ontario

11

Sauvignon Blanc . Valle Dorado . Echeveria . Chile

12

Tempranillo . Casa Solar . Cosecheros y Criadores . Spain

11

Pinot Noir . Humberto Canale . Patagonia . Argentina

14

**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.

11

**RADLER**

SCHÖFFERHOFER .Grapefruit . Frankfurt . Germany

11

**BEER LONG NECK**

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

7

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

8

**HAND CRAFTED COCKTAILS**

15

**DARK & GINGER CARAMEL 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 <sup>75</sup>**

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 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

21

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

400

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

500

Two contemporary couches + carpet + two coffee tables

### FOUR PILLARS

350

two different lengths, available in white

### STAGES | RISERS

200

ideal for presentations or head tables 1 foot high.

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

## 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

1,100

7 hours of live manned D.J. Services.

Sound system.

Wireless microphone.

2 lights for the dance floor.

### PHOTO BOOTH PACKAGE

1,100

3 hours with printing on site along with hostess

receive copy of all pictures on disk

### AUDIO STATION

250

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