



food.ca

Pricing & offer valid for  
**2026 - 2027**

# EVENT GUIDE

PRIVATE SPACES · ORIGINAL CUISINE · ATTENTIVE SERVICE

DISCOVER OUR NEW MENUS FOR THIS YEAR

## DISCOVER OUR "COMPLETE EVENING VALUE PACKAGE"

- 1 alcoholic drink per person.
  - 3 canapes per person.
  - 4 course plated dinner.
  - Unlimited non alcoholic beverages
- Room rental free always @ NeXT

See page 8 for details and pricing

WEDDINGS · CATERING · CORPORATE · SOCIAL

613.716.4562 . [events@nextfood.ca](mailto:events@nextfood.ca)

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



# EVENT GUIDE

WEDDINGS . CATERING . CORPORATE . SOCIAL  
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YOUR NeX

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

EVENING

## SUNDAY BRUNCH

### 10 DISH TASTING MENU FOR SUNDAY BRUNCH

3

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## SUNDAY BRUNCH TASTING MENU

10 dishes served in 5 waves, each dish presented is shared between 2 to 4 guests  
Kindly know this brunch is available from 10 am to 1:30 pm

59

### WAVE ONE

Crispy kale . crumbled feta bacon lardon + green bean salad  
roasted capsicums . caper - pommery gerkin remoulade  
+  
Kapow cauliflower  
crushed cashew . sweet soy - sambal . pickled gogi

### WAVE TWO

Blueberry buttermilk pancakes + torched marshmallow topper  
maple syrup  
+  
Poached eggs + Montreal smoked meat  
toasted english muffin + béarnaise sauce

### WAVE THREE

Steamed bao bun. char sui pork belly  
gochujang + nigella mayo . carrot + cuke quickle . cilantro  
+  
Roasted ballotine of turkey breast  
caramelized onion + cheddar cheese sourdough stuffing  
ginger + cinnamon cranberry compote. duck fat infused mashed potato

### WAVE FOUR

N'duja + guanciale linguine carbonara  
crushed Tellicherry black peppercorn . pecorino shave  
+  
Peanut + gingersnap crusted beef short rib  
pickled carrots . miso mash + Balinese bumbu curry

### WAVE FIVE

Espresso peanut butter chocolate parfait  
spiced meringue . candied peanuts . espresso peanut butter chocolate mousse  
+  
Berry + passion fruit pavlova  
raspberry + strawberry eton mess stuffed pavlova . pineapple compression . passion fruit coulis

### BEVERAGES INCLUDED

Juices  
apple . orange . grapefruit . pineapple . cranberry  
+  
Fair trade French roast drip brewed coffee  
regular + decaffeinated  
+  
Hand crafted organic teas by genuine tea.ca  
Masala Chai . Lemon Ginger Rooibos Herbal . Assam Breakfast  
Jasmine Green Tea . Moringa Mint Herbal . Cream of Earl Grey Black Tea

## BOTTOMLESS MIMOSAS

Orange juice + Prosecco

23



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

## MEET UP

73

### ONE ALCOHOLIC DRINK PER PERSON

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

### CHEF BLACKIE'S SIGNATURE BITES

6 pieces per person , based 2 cold & 4 hot

#### COLD

Purple globe eggplant + tahini eggplant jam hickory smoked feta . crisp pita

Hot smoked salmon rillette . crostini thins

#### HOT

Crisp kimchi + mozzarella cheese flour quesadilla tomatillo + cilantro ranchera

Puff pastry crisp cherry tomato + green onion . pecorino + espelette chilli flakes

Pea and potato samosa Persian mint with toasted cumin infused yogurt

Vegetarian spring rolls calamansi nước chấm

+

### PASSED ARTISANAL BOARDS

#### COLD

Rare tuna sashimi pizza

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

#### HOT

Mini hamburger sliders

Shredded iceberg lettuce . cheese . pickle . MB special sauce

+

Steamed bao buns . char sui pork belly

gochujang + nigella mayo . carrot + cuke quickle . cilantro

### LIVE ANIMATED CHEF STATIONS

any two , manned by a chef, present in your room 1 cold + 1 hot

#### COLD

Chilled Thai icelandic cod + herbaceous salad

shredded napa + cole cabbage . peanut-coconut brittle crunch

#### HOT

Gingersnap crusted beef short rib

steamed Jasmine rice + Balinese bumbu curry

#### SWEET

Cinnamon sugar dusted beignets

Vanilla creme anglaise

### UNLIMITED COLD NON-ALCOHOLIC BEVERAGES^

Juices apple . orange . pineapple . cranberry

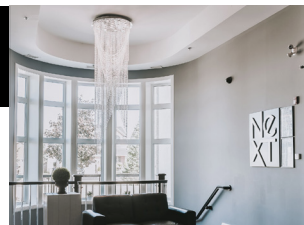
Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™

Still water bottled by NeXT

^ 750ml bottles of San Pellegrino + Premium mocktails are exclusive of this offer.

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# NeXT

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# EVENT GUIDE

## ALL INCLUSIVE RECEPTIONS CONTINUED

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

### ONLY THE BEST

85

#### ONE ALCOHOLIC DRINK PER PERSON

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

#### CHEF BLACKIE'S SIGNATURE BITES

6 pieces per person, based on 2 cold & 4 hot  
+

#### PASSED ARTISANAL BOARDS

##### COLD

Lobster rolls

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

##### HOT

Tempura fried cheese curds

Sriracha maple lick

+

The Gobbler

French baguette stuffed with chicken leg confit . gouda . caramelized onion , crispy fried in tempura batter, sliced and served with a spiced mustard mayo

+

Steamed bao buns . char sui pork belly

gochujang + nigella mayo . carrot + cuke quickle . cilantro

#### LIVE ANIMATED CHEF STATIONS

manned by a chef, present in your room 1 cold + 2 hot

##### COLD

Crispy kale, bacon lardon + green bean salad

crumbled feta . roasted capsicums . caper-pommery gerkin remoulade

##### HOT

Miso + mirin lacquered cod taco

red cabbage slaw . pickled cauliflower . ancho mayo . cilantro

+

Grilled black angus striploin

dark miso butter slather . duck fat + maldon sea salt Yukon gold mash

##### SWEET

Espresso peanut butter chocolate parfait

spiced meringue . candied peanuts . espresso peanut butter chocolate mousse

+

Ginger crème brûlée

double blow torched . fresh blueberries

#### UNLIMITED COLD NON-ALCOHOLIC BEVERAGES^

Juices apple . orange . pineapple . cranberry

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

Still water bottled by NeXT

^ 750ml bottles of San Pellegrino + Premium mocktails are exclusive of this offer.



## ALL INCLUSIVE RECEPTIONS

Minimum 25 persons

### CHEF BLACKIE'S SIGNATURE BITES

6 pieces per person , based 2 cold & 4 hot

22

#### COLD

Purple globe eggplant + tahini eggplant jam hickory smoked feta . crisp pita  
Hot smoked salmon rilette . crostini thins

#### HOT

Crisp kimchi + mozzarella cheese flour quesadilla tomatillo + cilantro ranchera

Puff pastry crisp cherry tomato + green onion . pecorino + espelette chilli flakes

Pea and potato samosa Persian mint with toasted cumin infused yogurt

Vegetarian spring rolls calamansi nước chấm

## SAVORY 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

Minimum 25 persons

#### Rare tuna sashimi pizza

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

#### Chorizo & prawn croquettes

spiced ancho remi + jalapeño lime crema

#### The Gobbler

French baquette stuffed with chicken leg confit . gouda . caramelized onion , crispy fried in tempura batter, sliced and served with a spiced mustard mayo

#### Corn battered dill pickles

corn batter fried pickles . house dill mustard dressing

#### Tempura fried cheese curds

Sriracha maple lick

#### Mini hamburger sliders

Shredded iceberg lettuce . cheese . pickle . MB special sauce

#### Steamed bao buns . char sui pork belly

gochujang + nigella mayo . carrot + cuke quickle . cilantro

#### Kapow cauliflower

crushed cashew . sweet soy - sambal . pickled gogi . avocado swipe

#### Lobster rolls

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

#### Crab + corn hush puppy

shredded iceberg . spiced roasted capsicum and achiote lick



## SWEET PASSED ARTISANAL BOARDS

### Espresso peanut butter chocolate parfait

spiced meringue . candied peanuts . espresso peanut butter chocolate mousse

### Ginger crème brûlée

double blow torched . fresh blueberries

### Berry + passion fruit pavlova

raspberry + strawberry eton mess stuffed pavlova . pineapple compression . passion fruit coulis

### Madagascar vanilla crème brûlée

double blow torched . fresh blueberries

### Hot cheesecake mouth pops

citric labneh . graham cracker crumble . strawberry basil pulse

### Tempura crispy-sticky toffee pudding

salty peanut butter caramel . berries . crushed meringue

### Cinnamon sugar dusted beignets

vanilla maple creme anglaise

## 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.

### COLD

#### Chilled Thai icelandic cod + herbaceous salad

shredded napa + cole cabbage . peanut-coconut brittle crunch

#### Crispy kale, bacon lardon + green bean salad

crumbled feta . roasted capsicums . caper -pommery gerkin remoulade

#### Roasted & pickled celery root salad

pulled duck confit . pickled cranberries . shallot + ginger mignonette

#### 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

#### Roasted heirloom carrots + pulled chicken confit

Lebanese labneh + turmeric infused XV olive oil . spiced za'atar

### HOT

#### Dan Dan peanut curry udon noodles

preserved black bean spiced ground pork . crisp rice stick + tofu

#### Miso + Mirin lacquered cod taco

red cabbage slaw . pickled cauliflower . ancho mayo . cilantro

#### Guanciale linguine carbonara

crushed Tellicherry black peppercorn . pecorino shave

#### Gingersnap crusted beef short rib

steamed Jasmine rice + Balinese bumbu curry

#### Grilled black angus striploin

dark miso butter slather . duck fat +maldon sea salt Yukon gold mash

#### Blackie's crispy chicken

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



## COMPLETE EVENING VALUE PACKAGE

Our best offer, start with passed canapes 3 per person plus 1 alcoholic drink per person for Dinner enjoy a plated 4 course dinner, featuring our most popular dishes.

89

### ONE ALCOHOLIC DRINK PER PERSON

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

### CHEF BLACKIE'S SIGNATURE BITES

3 pieces per person , based 2 cold & 3 hot

#### COLD

Purple globe eggplant + tahini eggplant jam hickory smoked feta . crisp pita  
Hot smoked salmon rilette . crostini thins

#### HOT

Crisp kimchi + mozzarella cheese flour quesadilla tomatillo + cilantro ranchera  
Pea and potato samosa Persian mint with toasted cumin infused yogurt  
Vegetarian spring rolls calamansi nước chấm

## PLATED FOUR COURSE DINNER

### FIRST | APPETIZER

Crispy kale, bacon lardon + green bean salad  
crumbled feta . roasted capsicums . caper -pommery gerkin remoulade  
+  
Toasted warm olive oil drenched baguette  
white truffle labneh . crispy caper . roasted capsicum

### SECOND | SOUP

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

### THIRD | MAIN COURSE

complimentary two choices on the main course.^

#### Chicken schnitzel

chèvre + sage gnocchi . sundried tomato + green olive butter  
or

#### Peanut + gingersnap crusted beef short rib

crispy beans . pickled carrots . jasmine rice + Balinese bumbu curry

### FOURTH | SWEET Choose one for all.

Warmed brown sugar sultana molasses maple cake  
ginger crème anglaise

## ALTERNATIVE MEAL

choose one of these as an alternative main course , these dishes have been created to accommodate guests with gluten, nut , celiac allergies along with vegetarians. Know for these guests where required we will automatically adjust the first, second & fourth courses to reflect their restriction.

Crisp aged cheddar polenta cake . smoked tomato pulse . shallot jam  
sautéed green beans . fresh turmeric infused Lebanese olive oil

^ This menu and its entire offering is based on these static dishes, allergies will be accommodated when booked in advance.

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# EVENT GUIDE

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## DINNER PLATED

5:00 pm to 9:00 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.

#### Crispy kale, bacon lardon + green bean salad

crumbled feta . roasted capsicums . caper -pommery gerkin remoulade

#### Roasted & pickled celery root salad

pulled duck confit . pickled cranberries . shallot + ginger mignonette

#### Chilled Thai icelandic cod + herbaceous salad

shredded napa + cole cabbage . peanut-coconut brittle crunch

#### Roasted heirloom carrots + pulled chicken confit

Lebanese labneh + turmeric infused XV olive oil . spiced za'atar

#### 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

#### 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 . 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 8 business days prior. Pre ordered.

#### Chicken schnitzel

chèvre + sage gnocchi . sundried tomato + green olive butter

#### Peanut + gingersnap crusted beef short rib

crispy beans . pickled carrots . miso mash + Balinese bumbu curry

#### Crisp duck leg confit . ginger-cherry sticky

mushroom + pea . beet stained shallots . double smoked bacon lardon risotto

#### Guajillo spiced prawns

hominy + rice toss . fresh lime . pickled jalapeño butter balm

#### Chilli & herb crusted supreme of chicken

duck fat mashed potatoes . Roasted heirloom carrots . dijon infused natural pan reduction

#### Mirin + miso baked cod

sesame toasted cauliflower + artichoke . red miso butter . scallion frill

#### Maple pecan crusted supreme of chicken

cheddar mashed potatoes . fennel buttered green beans . natural pan reduction

#### Organic Assam tea crusted seared salmon

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

#### P.E.I. prime striploin of beef

Roasted heirloom carrots . roasted fingerling potato . garlic confit + demi beef reduction

#### 32 day aged AAA prime ribeye of beef

Tempura crisp green beans + cranberry+ sunflower seed toss .

duck fat mash potatoes . natural pan reduction + bernaise

+ 7

#### Pan seared sea scallops<sup>3</sup> + spiced chorizo

Green pea + pickled pulled ham hock . caper butter reduction

+ 18

## ALTERNATIVE MEALS

choose one of these as an alternative main course , these dishes have been created to accommodate guests with gluten, nut , celiac allergies along with vegetarians. Know for these guests where required we will automatically adjust the first, second & fourth courses to reflect their restriction.

#### Crisp aged cheddar polenta cake . smoked tomato pulse . shallot jam

sautéed green beans . fresh turmeric infused Lebanese olive oil

#### Quinoa + edamame spinach and pickled cauliflower toss

garlic confit + roasted heirloom carrots . cooling labneh . espelette infused olive oil

pricing per person | exclusive of tax and gratuity



## DINNER PLATED CONTINUED

### FOURTH | SWEET Choose one for all.

#### Espresso peanut butter chocolate parfait

spiced meringue . candied peanuts . espresso peanut butter chocolate mousse

#### Ginger crème brûlée

double blow torched . fresh blueberries

#### Berry + passion fruit pavlova

raspberry + strawberry eton mess stuffed pavlova . pineapple compression . passion fruit coulis

#### Madagascar vanilla crème brûlée

double blow torched . fresh blueberries

#### Hot cheesecake mouth pops

citric labneh . graham cracker crumble . strawberry basil pulse

#### Cinammon sugar dusted beignets

vanilla maple creme anglaise

#### Silken labneh lemon curd

toasted graham cracker crumble . toasted mallow . berries

#### Tempura crispy-sticky toffee pudding

salty peanut butter caramel . berries . crushed meringue

#### Cinnamon & sugar dusted appelflappens

fleur de sel caramel sauce, vanilla ice cream

#### Calamansi & toasted coconut sorbet

torched mallow

#### Warmed rhubarb + apple crisp

Madagascar vanilla bean ice cream

### ADD SPARKLING SAN PELLEGRINO

750ml bottles to each table during dinner

\$9 per bottle



## DINNER TASTING MENU

92

A unique and engaging way to dine, a total of 7 savoury courses shared among your guests, capped off with our sweet board consisting of 4 sweet

### WAVE ONE

**Chilled Thai icelandic cod + herbaceous salad**

shredded napa + cole cabbage . peanut-coconut brittle crunch

+

**Crispy kale, bacon lardon + green bean salad**

crumbled feta . roasted capsicums . caper -pommery gerkin remoulade

### WAVE TWO

**Steamed bao buns . char sui pork belly**

gochujang + nigella mayo . carrot + cuke quickle . cilantro

+

**Carpaccio of P.E.I. beef tenderloin**

cherry tomato + pearl onion bombs . tempura shimeji mushrooms

### WAVE THREE

**Peanut + gingersnap crusted beef short rib**

crispy beans . pickled carrots . miso mash + Balinese bumbu curry

+

**"The Schnitz" chicken schnitzel**

chèvre + sage gnocchi . sundried tomato + green olive butter

+

**Guajillo spiced prawns**

hominy + rice toss . fresh lime . pickled jalapeño butter balm

### WAVE FOUR | SWEET SHARING BOARD

**Espresso peanut butter chocolate parfait**

spiced meringue . candied peanuts  
espresso peanut butter chocolate mousse

+

**Ginger creme brûlée**

double blow torched . fresh blueberries

+

**Warmed rhubarb + apple crisp**

Madagascar vanilla bean ice cream

+

**Berry + passion fruit pavlova**

raspberry + strawberry eton mess stuffed pavlova  
pineapple compression . passion fruit coulis

### ENHANCE DINNER WITH 3 FLIGHTS OF WINE

Three 5 oz pours , selected by our resident sommelier on site.

42



40

## CHILDREN'S MENU

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

### FIRST . STARTER

**Kapow 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

**Roast chicken breast** roasted vegetables + potatoes

**Tempura fried cod** aromatic vegetables . dill caper remoulade

**Grilled cheese sandwich** house cut French fries . smoked ketchup

**Linguine pasta** roast garlic . crisp ham grated parmesan cheese . olive oil

### THIRD . SWEET

**Vanilla ice cream** chocolate sauce

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

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

### BEVERAGE

White or chocolate milk, or fruit juice

Christmas signature festive dinner



## HOST BAR FOR SET EVENTS

### HARD STUFF 1.5 oz pours, your choice of mix

|               |                    |    |
|---------------|--------------------|----|
| GIN           | Sapphire           | 15 |
| IRISH WHISKEY | Jameson            |    |
| RUM WHITE     | Angostura 3 year   |    |
| RUM DARK      | Goslings Rum       |    |
| RYE           | Canadian Club      |    |
| SCOTCH        | Johnnie Walker Red |    |
| TEQUILA       | Sauza Hornitos     |    |
| VODKA         | Kettle One         |    |

### BUBBLES

|                                                    |    |
|----------------------------------------------------|----|
| Prosecco . Serenissima . Vinicola Tombacco . Italy | 18 |
|----------------------------------------------------|----|

### WINE WHITE

|                                                             |    |
|-------------------------------------------------------------|----|
| PINOT GRIGIO Seasons . Lakeview Cellars . Niagara Peninsula | 16 |
| SAUVIGNON BLANC Pelee Island Winery . Ontario               | 17 |

### WINE ROSÉ

|                                                |    |
|------------------------------------------------|----|
| TEMPRANILLO . Bujanda . Rosado . Rioja . Spain | 18 |
|------------------------------------------------|----|

### WINE RED

|                                                                  |    |
|------------------------------------------------------------------|----|
| CABERNET - MERLOT Seasons . Lakeview Cellars . Niagara Peninsula | 16 |
| TEMPRANILLO Casa Solar . Cosecheros y Criadores . Spain          | 17 |

### BEER . DRAFT

|                                                   |    |
|---------------------------------------------------|----|
| KOLSCH Whipsnapp . Nepean . Ontario               | 12 |
| I.P.A. Sunsplit . Dominion . Gloucester . Ontario |    |
| PILSNER Beyond the Pale . Ottawa . Ontario        |    |
| AMBER ABC . Ashton . Ontario                      |    |

### BEER . LONG NECK

|                                                               |   |
|---------------------------------------------------------------|---|
| CANADIAN   Alexander Keith's . Moosehead Larger . Coors light | 6 |
| GLOBAL   Corona . Guinness . Stella Artois . Peroni           | 7 |

### CIDER . RADLER

|                                                             |   |
|-------------------------------------------------------------|---|
| OKANAGAN Crisp Apple . Kelowna . B.C.                       | 9 |
| SCHÖFFERHOFER . Grapefruit Wheat Beer . Frankfurt . Germany |   |

### UNLIMITED SELECT NON-ALCOHOLIC COLD BEVERAGES ^

Juices apple . orange . pineapple . cranberry

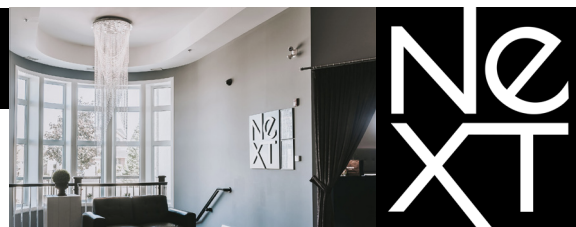
Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™

Still water bottled by NeXT Offer is available when guest meet minimum package criteria

^ 750ml bottles of San Pellegrino + Premium mocktails are exclusive of this offer.

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## PREMIUM BAR

### HAND CRAFTED COCKTAILS 1.5 oz

#### GOSLINGS DARK & GINGER STORMY

Goslings Rum . Ginger Beer . Ice . Lime

16

#### FRENCH LAVENDER PURPLE 75 ¤

Roku Gin . Prosecco . Lemon Juice + Lavender infused Syrup . Egg white

17

#### CRANBERRY-GINGER SOUR ¤

Reifel Rye . Amaro Nonino . Cranberry-Ginger Syrup . Egg White

17

#### CALAMANSI MARGARITA ¤

Tromba Blanco . Lime + Calamansi Juice . Cointreau . Sea Salt Rim

17

#### CAESAR

Kettle One . Togarashi . Clamato . Horseradish

17

#### ITALIAN OLD FASHION

Signal Hill Whisky Newfoundland . Amaro Nonino . Lime . King cube

21

#### DIRTY IS THIS MARTINI

Kettle One . Dolin Vermouth . Olives + brine . Shaken

22

## BUBBLES

Prosecco . Serenissima . Vinicola Tombacco . Italy

18

## WINE WHITE

PINOT GRIGIO Seasons . Lakeview Cellars . Niagara Peninsula

16

SAUVIGNON BLANC Pelee Island Winery . Ontario

17

## WINE RED

CABERNET - MERLOT Seasons . Lakeview Cellars . Niagara Peninsula

16

TEMPRANILLO Casa Solar . Cosecheros y Criadores . Spain

17

## BEER . DRAFT

AMBER ABC . Ashton . Ontario

12

KOLSCH Whipsnapr . Nepean . Ontario

I.P.A. Sunsplit . Dominion . Gloucester . Ontario

PILSNER Beyond the Pale . Ottawa . Ontario

## BEER . LONG NECK

CANADIAN | Alexander Keith's . Moosehead Larger . Coors light

6

GLOBAL | Corona . Guinness . Stella Artois . Peroni

7

## CIDER . RADLER . FRÜLI

OKANAGAN Crisp Apple . Kelowna . B.C.

9

SCHÖFFERHOFER . Grapefruit Wheat Beer . Frankfurt . Germany

FRÜLI Strawberry Belgian Wheat Beer . Melle . Belgium

## HARD STUFF 1.5 oz pours, your choice of mix

GIN

Sapphire

15

Roku

17

IRISH WHISKEY

Jameson

Bushmills Original

RUM WHITE

Angostura 3 year

No such thing!

RUM DARK

Goslings Rum

El Dorado

RYE

Canadian Club

Gibson Silver

SCOTCH

Johnnie Walker Red

Chivas Regal 12 Year

TEQUILA

Sauza Hornitos

Tequila Tromba Blanco

VODKA

Kettle One

Grey Goose

## PREMIUM MOCKTAILS

See our handcrafted cocktails above that feature ¤

15



## WINE BY THE BOTTLE

These wines are available when ordered in advance to your date.

### BUBBLE

|                                                       |    |
|-------------------------------------------------------|----|
| NV Prosecco . Serenissima . Vinicola Tombacco . Italy | 80 |
| NV Cava . Brut . Roxanne . Utiel-Requena, Spain       | 85 |

### WHITE

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| Pinot Grigio Seasons . Lakeview Cellars . Niagara Peninsula                     | 55 |
| Sauvignon Blanc Pelee Island Winery . Ontario                                   | 55 |
| Chardonnay . Raices . Andeluna . Mendoza . Argentina                            | 55 |
| Sauvignon Blanc . Valle Dorado Echeveria . Chile                                | 57 |
| Pinot Grigio . Delle Venezie . Anno Domini . Veneto . Italy                     | 64 |
| Pecorino . Novaripa . Agronika . Abruzzo . Italy                                | 68 |
| Falanghina . Feudi Di San Gregorio . Sannio . Campania Italy <sup>Organic</sup> | 75 |
| Viognier . Bella Terra . Niagara on the Lake . Ontario                          | 79 |
| Pinot Gris . Rosehall Run . Prince Edward County                                | 85 |
| Chardonnay . Jean Baptiste Duperray . Bourgogne . Blace . France                | 86 |
| Vinho Verde . Casa de Cello . Amarante . Portugal                               | 88 |

### ROSÉ

|                                                |    |
|------------------------------------------------|----|
| Tempranillo . Bujanda . Rosado . Rioja . Spain | 80 |
|------------------------------------------------|----|

### RED

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| Cabernet - Merlot Seasons . Lakeview Cellars . Niagara Peninsula         | 55 |
| Tempranillo . Casa Solar . Cosecheros y Criadores . Spain                | 55 |
| Malbec . The Phoenician . Uco Valley . Argentina                         | 68 |
| Tempranillo . Eridano . Crianza . Bodegas La Puente . Spain              | 69 |
| Valpolicella . Delibori . Bardolino . Italy                              | 69 |
| Cabernet Sauvignon . Blanville . Montpellier Languedoc . France          | 69 |
| Primitivo . Siniscallo . Coppi . Puglia . Italy <sup>Organic</sup>       | 75 |
| Pinot Noir . Humberto Canale . Patagonia . Argentina                     | 77 |
| Franca + Touriga Nacional . Pedra a Pedra Tinto . Duro . Portugal        | 80 |
| Sangiovese- Merlot . Salcheto Rosso . Toscana . Italy <sup>Organic</sup> | 85 |

## NON ALCOHOLIC

### CARBONATED

|                                                  |   |
|--------------------------------------------------|---|
| Coke . Diet Coke . Ginger Ale . Sprite . Ice Tea | 4 |
| Limonata . Ginger Beer                           | 5 |

### JUICE & WATER

|                                                 |   |
|-------------------------------------------------|---|
| Apple . Orange . Pineapple . Cranberry . Tomato | 6 |
| Sparkling San Pellegrino 750 ml                 | 9 |

|              |   |
|--------------|---|
| HEINEKEN 0.0 | 6 |
|--------------|---|

### PREMIUM MOCKTAILS

|                                                    |    |
|----------------------------------------------------|----|
| See our handcrafted cocktails above that feature ☼ | 15 |
|----------------------------------------------------|----|

# YOUR NeXT

WEDDINGS . CATERING . CORPORATE . SOCIAL  
613.716.4562 | events@nextfood.ca



# NeXT

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

## 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

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 BACKDROPS

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

Two contemporary couches + carpet + coffee table

500

### FOUR PILLARS

two different heights, available in white

350

### 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)

200

## 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

1,300

7 hours of live manned D.J. Services.

Sound system.

Wireless microphone.

2 lights for the dance floor.

### PHOTO BOOTH PACKAGE

1,200

3 hours with printing on site along with hostess

receive copy of all pictures on disk