



food.ca

Pricing & offer valid for
2026-2027

FESTIVE GUIDE

DISCOVER OUR NEW MENUS FOR 2026

DISCOVER OUR COMPLETE "HOLIDAY PARTY DINNER 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

PRIVATE SPACES · ORIGINAL CUISINE · ATTENTIVE SERVICE

WEDDINGS · CATERING · CORPORATE · SOCIAL

613.716.4562 . festive@nextfood.ca

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



YOUR NeXT

6400 Hazeldean Road · Stittsville · Ontario · K2S 1S4

FESTIVE EVENT GUIDE

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CHRISTMAS BRUNCH

10 DISH CHRISTMAS BRUNCH @ NeXT

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CHRISTMAS BRUNCH @ NeXT

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
+
Warmed brown sugar sultana molasses maple cake
yogurt + egg nog crème anglaise

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 + 1 alcoholic drink is included in your price!

RUDOLPH THE RED NOSE

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 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

+

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

Roasted ballotine of turkey breast

caramelized onion + cheddar cheese sourdough stuffing

ginger +cinnamon cranberry compote. duck fat infused mashed potato

SWEET

Cinnamon sugar dusted beignets

Vanilla crème 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.



ALL INCLUSIVE RECEPTIONS CONTINUED

WORK OF THE ELVES

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 Grinch's Gobbler

French baquette 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

+

Roasted ballotine of turkey breast

caramelized onion + cheddar cheese sourdough stuffing
ginger + cinnamon cranberry compote. duck fat infused mashed potato

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

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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 Grinch's 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

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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



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HOLIDAY PARTY DINNER 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 Christmas 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.^

Roasted ballotine of turkey breast

caramelized onion + cheddar cheese sourdough stuffing ·

ginger +cinnamon cranberry compote. duck fat infused mashed potato

green beans · natural turkey pan reduction

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

yogurt + egg nog 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.



DINNER PLATED

73

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 scallops³ + 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 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

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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.

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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	Whiprsnapr . 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

^ 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 16
Goslings Rum . Ginger Beer . Ice . Lime

FRENCH LAVENDER PURPLE 75 ¤ 17
Roku Gin . Prosecco . Lemon Juice + Lavender infused Syrup . Egg white

CRANBERRY-GINGER SOUR ¤ 17
Reifel Rye . Amaro Nonino . Cranberry-Ginger Syrup . Egg White

CAESAR 17
Kettle One . Togarashi . Clamato . Horseradish

SANTA'S BLASTER 20
Egg Nog . Dark Rum . Bailey's . Maple Syrup . Lime juice . Soda

ITALIAN OLD FASHION 21
Signal Hill Whisky Newfoundland . Amaro Nonino . Lime . King cube

DIRTY IS THIS MARTINI 22
Kettle One . Dolin Vermouth . Olives + Brine . Shaken

BUBBLES 18
Prosecco . Serenissima . Vinicola Tombacco . Italy

WINE WHITE 16
PINOT GRIGIO Seasons . Lakeview Cellars . Niagara Peninsula

SAUVIGNON BLANC 17
Pelee Island Winery . Ontario

WINE RED 16
CABERNET - MERLOT Seasons . Lakeview Cellars . Niagara Peninsula

TEMPRANILLO 17
Casa Solar . Cosecheros y Criadores . Spain

BEER . DRAFT 12
KOLSCH Whipsnapper . Nepean . Ontario

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

PILSNER Beyond the Pale . Ottawa . Ontario

AMBER ABC . Ashton . Ontario

BEER . LONG NECK 6
CANADIAN | Alexander Keith's . Moosehead Larger . Coors light

GLOBAL | Corona . Guinness . Stella Artois . Peroni 7

CIDER . RADLER . FRÜLI 9
OKANAGAN Crisp Apple . Kelowna . B.C.

SCHÖFFERHOFER . Grapefruit Wheat Beer . Frankfurt . Germany

FRÜLI Strawberry Belgian Wheat Beer . Melle . Belgium

HARD STUFF 1.5 oz pours, your choice of mix 15 17
GIN Sapphire Roku

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 15
See our handcrafted cocktails above that feature ¤

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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 Organic 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 Organic 75

Pinot Noir . Humberto Canale . Patagonia . Argentina 77

Franca + Touriga Nacional . Pedra a Pedra Tinto . Duro . Portugal 80

Sangiovese- Merlot . Salcheto Rosso . Toscana . Italy Organic 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



FESTIVE EVENT GUIDE

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



YOUR 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