



food.ca

Pricing & offer valid for
2027-2028

WEDDING GUIDE

THREE CUSTOMIZABLE PACKAGES TO SUIT YOUR STYLE

EVERMORE

ETERNAL

GATHERING

PRIVATE SPACES · ORIGINAL CUISINE · ATTENTIVE SERVICE

WEDDINGS · CATERING · CORPORATE · SOCIAL

613.716.4562 . weddings@nextfood.ca

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



EVENT Guide

tel 613 716 4562 · weddings@nextfood.ca

All of our wedding packages are designed to make your special day memorable.

NeXT can accommodate from 50 to 150 guests.

Our dining room features a live view of our culinary team in action.

Contemporary in design. NeXT offers exclusivity, unparalleled in the Ottawa region.

INCLUDED WITH ALL OUR WEDDINGS

- NeXT is always room rental free.
- Hotel room for the bride and groom at Brookstreet Hotel. ⌘
- Celebrate "the signing" of your special day & enjoy dinner for the bride and groom! #
 - floor length couture tablecloth.
- Stunning glass vase centerpiece, filled with water and decorated with seasonal flowers.
 - Candle lit glass votives 3 per table.
- 10 ambient LED up lights for your event room and podium, for your speeches
 - Secure parking on site.
- Preferred VIP rates for your friends and family at Brookstreet Hotel, with room blocks[◇]

MINIMUM 50 ADULTS REQUIRED

EVERMORE | \$134 per guest | \$176.01 with tax & gratuity

- Circulated hot & cold canapés reception: 5 pieces per guest.
- Plated four-course dinner, choice of two main courses.
- Two alcoholic drinks per guest, plus unlimited non-alcoholic during cocktail reception.
- Two glasses of wine per person during dinner service.

ETERNAL | \$145 per guest | \$190.34 with tax & gratuity

- Circulated hot & cold canapés reception: 6 pieces per guest.
- Amuse-gueule | welcome surprise 2 bite presented when guests sit down.
- Plated four-course dinner, choice of three main courses.
- Three alcoholic drinks per guest, plus unlimited non-alcoholic for entire wedding.
- Two glasses of wine per person during dinner.

GATHERING | \$160 per guest | \$212.30 with tax & gratuity

- Circulated hot and cold canapés reception: 6 pieces per guest.
- Sharing dinner, 7 savory courses shared, capped off with our sweet board.
- Three alcoholic drinks per guest plus unlimited non-alcoholic for entire event.
- Two glasses of wine per person during dinner.

◇ - Preferred VIP rates will be guaranteed upon receipt of deposit for your wedding at the NeXT and is negotiated by Brookstreet Hotel.

⌘ - This offer has no cash value, is not transferrable, guarantee of room is subject to Brookstreet Hotel and will be guaranteed 60 days prior to the date of your event.

- Upon receipt of your deposit both bride and groom will receive a gift certificate for dinner in our casual dining room.

+ Pricing is guaranteed upon booking with deposit.



HOST YOUR CEREMONY @ NEXT

We can host your ceremony here at NeXT if required.

- Room will be set up with two white pillars.
- Double curtains with soft pulls back, 12 feet wide floor to ceiling height.
- Set up of all chairs for your ceremony and then reset for dinner reception.
- Carpeted aisle runner.
- Cruiser table for signing of marriage licence \$1000

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

\$1300

7 hours of live manned D.J. Services.
Sound system.
Wireless microphone.
2 lights for the dance floor.

PHOTO BOOTH PACKAGE

\$1200

3 hours with printing on site along with hostess
receive copy of all pictures on disk

CIRCULATED CANAPÉS RECEPTION

Once the ceremony is over, or as your guests arrive at NeXT, our servers will circulate with these delicious nibbles, beautifully presented on handcrafted wooden boards, while everyone settles in for a wonderful evening.

EVERMORE 5 pieces per person

ETERNAL . THE GATHERING 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



These packages are designed for guests who desire a plated sit down dining experience.

EVERMORE or ETERNAL

choose four courses : one cold, one soup, two main courses and one sweet.

BREAD served just after the first course

Toasted warm olive oil drenched baguette
white truffle labneh · crispy caper · roasted capsicum

COLD

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

SOUP

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



EVERMORE or ETERNAL

continued

MAIN COURSE

two choices on the main course.

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 prawns⁸

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, dairy, nut, celiac allergies and for both vegan and vegetarians

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

**EVERMORE or ETERNAL**

continued

SWEET

Choose one sweet for all of your guests

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 pavlovaraspberry + 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

Cinnamon 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



THE GATHERING

A unique and engaging way to dine.

6 savory courses shared amongst every two guests, capped off with 2 sweets

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

WAVE FOUR | SWEET SHARING BOARD

Espresso peanut butter chocolate parfait

spiced meringue . candied peanuts

espresso peanut butter chocolate mousse

+

Warmed rhubarb + apple crisp

Madagascar vanilla bean ice cream



LATE NIGHT BUFFET

9:00 pm to 10:30 pm.

SALTY

17

Truffled buttered popcorn

Poutine house cut fries · beef gravy · cheese curds

SOAK IT UP

23

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

Poutine fries french fries · beef gravy · cheese curds

Mini hamburger sliders shredded iceberg lettuce · cheese · pickle · MB special sauce

CHILDREN'S MENU

34

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

Roast chicken breast roasted vegetables + potatoes

Tempura fried cod French fries & ketchup

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

Peanut butter chocolate parfait torched meringue · candied peanuts

BEVERAGE

White or chocolate milk, or fruit juice



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
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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 ☼	16
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HOST BAR FOR SET EVENTS

This package is perfect for clients looking to host a full beverage service, with the exception of premium cocktails. For those looking to elevate their offering, please see our next beverage package, which includes premium cocktails and premium liquors.

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
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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
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WINE RED

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

BEER . DRAFT

KOLSCH Whipsnapr . 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 . FRÜLI

OKANAGAN Crisp Apple . Kelowna . B.C.	9
SCHÖFFERHOFER . Grapefruit Wheat Beer . Frankfurt . Germany	
FRÜLI Strawberry Belgian Wheat Beer . Melle . Belgium	

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 + alcoholic free beer are exclusive of this offer.

WEDDINGS at NeXT

tel 613 716 4562 . weddings@nextfood.ca



NeXT

EVENT Guide

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

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 Vodka . Togarashi . Clamato . Horseradish

17

ITALIAN OLD FASHION

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

21

DIRTY IS THIS MARTINI

Kettle One Vodka . 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 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 . 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

18

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