



food.ca

WEDDING GUIDE

PRIVATE SPACES · ORIGINAL CUISINE · ATTENTIVE SERVICE



THREE UNIQUE PACKAGES TO SUIT YOUR STYLE

MEANT TO BE
BREATHLESS
SHARE YOUR LOVE

WEDDINGS · CATERING · CORPORATE · SOCIAL

613.716.4562 . weddings@nextfood.ca



EVENT Guide

tel 613 716 4562 . weddings@nextfood.ca

WEDDINGS at NeXT

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

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

NeXT can accommodate from 70 to 185 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 and enjoy dinner for the bride and groom! #
 - Chair covers, 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
 - Two 55” monitors to showcase your memories.
 - Set up a candy bar buffet at your wedding.
 - Secure parking on site along with Wifi.
- Preferred VIP rates for your friends and family at Brookstreet Hotel, with room blocks[◇]

MINIMUM 70 ADULTS REQUIRED

MEANT TO BE | \$112 per guest | \$146.72 with tax and gratuity

- Circulated hot and cold canapés reception: 5 pieces per guest.
- Plated four-course dinner, choice of two main courses.
- One alcoholic drink per guest plus unlimited non-alcoholic during cocktail reception
- Two glasses of wine per person during dinner service.
- Late night buffet “Salty” for your guests.

BREATHLESS | \$124 per guest | \$163.75 with tax and gratuity

- Circulated hot and cold canapés reception: 6 pieces per guest.
- Plated four-course dinner, choice of two main courses.
- Two alcoholic drinks per guest plus unlimited non-alcoholic for entire wedding.
- Two glasses of wine per person during dinner.
- Late night buffet “Soak it up” for your guests.

SHARE YOUR LOVE | \$128 per guest | \$167.68 with tax and gratuity

- Circulated hot and cold canapés reception: 6 pieces per guest.
- Sharing dinner, 7 savory courses shared, capped off with our sweet board.
- Two alcoholic drinks per guest plus unlimited non-alcoholic for entire event.
- Two glasses of wine per person during dinner.
- Late night buffet “Soak it up” for your guests.

◇ - 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.



CIRCULATED CANAPÉS RECEPTION

Once the ceremony is over, or upon arrival of your guests to NeXT our servers will be passing around these tasty nibbles on artisanal hand made wooden boards while your guests settle in for a wonderful evening

MEANT TO BE

5 pieces per person

BREATHLESS . SHARE YOUR LOVE

6 pieces per person

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

ADD TO YOUR RECEPTION

Enhance your cocktail reception, we offer the following dishes, priced at a minimum of 25 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 dip

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



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

MEANT TO BE or BREATHLESS

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

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

SOUP

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



MEANT TO BE . BREATHLESS MENU

continued

MAIN COURSE

two choices on the main course.

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

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MEANT TO BE . BREATHLESS MENU

continued

SWEET

Choose one sweet for all of your guests

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

Crushed espresso meringue + banana eton mess

toasted sliced almonds . whipped cream . stewed ginger

Lemon curd + crushed ginger meringue

torched mallow . blackberry + sage retention

BEVERAGES

Fair trade coffee decaffeinated coffee . select teas . milk . 10% cream . sugar

NeXT bottled water still in-house



SHARE YOUR LOVE

A unique and engaging way to dine.

7 savory courses shared amongst guests, capped off with 4 sweets

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



LATE NIGHT BUFFET

9:00 pm to 10:30 pm.

SALTY

Truffled buttered popcorn

Poutine fries house cut fries · beef gravy · cheese curds

SOAK IT UP

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

Poutine fries house cut fries · beef gravy · cheese curds

Black angus hamburger sliders cheddar cheese · pickle · white truffle mayo

NESPRESSO™ COFFEE SELF SERVE

3 per pod

Enjoy the convenience of making your own cappuccino or espresso, 50 capsules to start along with foamer and 2% milk. Charged based on consumption

Ristretto¹⁰ - Strong roasted notes softened by notes of chocolate.
A subtle contrast between strength and bitterness, acidic and nutty notes. ^{30 pods}

Livanto⁶ - A round and balanced profile, typical of freshly roasted coffee results in a combination of cereal, malted and caramelized notes as well as fruity notes. ^{10 pods}

Arpeggio¹⁰ - A strong decaffeinated roasted notes softened by notes of chocolate.
A subtle contrast between strength and bitterness, acidic and aromatic notes. ^{10 pods}

CHILDREN'S MENU

25

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 halibut aromatic vegetables · dill caper remoulade

Grilled cheese sandwich house cut French fries · smoked ketchup

Linguni pasta roast garlic · crisp ham grated parmesan cheese · olive oil

THIRD . SWEET

Vanillia 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



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 . Argentio . 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
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BUBBLES

NV Prosecco . Serenissima . Vinicola Tombacco . Italy	55
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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	8
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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 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 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



HOST YOUR CEREMONY @ NEXT

We host your ceremony in a partitioned room

- Room will be set up with four white pillars.
- Double curtains with soft pulls back, 12 feet wide floor to ceiling height.
- Carpeted runner.
- Cruiser table
- Set up of all chairs for from your reception

800

ROOM ENHANCEMENTS

Take your event to the NeXT level with these custom kits.

SHEER WHITE BACK DROPS

floor to ceiling double curtains with soft pulls back

12 feet wide floor to ceiling height, back lit with two soft white lights

300

LOUNGE FURNITURE

Two contemporary couches + carpet + two coffee tables

300

FOUR PILLARS

two different lengths, available in white

250

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)

175