



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



## EVENING

### RECEPTIONS

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

## FROSTY

55

### CHEF BLACKIE'S SIGNATURE BITES page 12

6 pieces per person , based 3 cold & 3 hot

#### COLD

**White truffle mushroom duxelle** goat cheese · toasted sunflower seed

**Thai spiced pulled red curry chicken** · cilantro petal · crostini thins

**Trout rilette** 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

+

#### PASSED ARTISANAL BOARDS

#### COLD

**Beet + blue**

acidulated heirloom beets · crumbled maytag blue cheese · crisp shallot

+

#### SOUP SHOOTER

**Tom Kha Gai soup**

chicken · straw mushroom · spiced contractor lime broth

#### HOT

**Red Thai prawn stuffed crimson eggplant**

ginger coconut cream · scallion shave · crisp enoki

+

**Parmesan gnocchi** · duck confit

celery root · crisp onion

#### LIVE ANIMATED CHEF STATIONS

one cold and one hot, manned by a chef, present in your room

**Cryo ginger watermelon** · mesquite smoked feta

rocket leaves · pickled turmeric pearl onion gems · citric balm

+

**Beef-short-rib**

dark miso butter slather · parsnip caper brown butter mas

#### UNLIMITED NON-ALCOHOLIC BEVERAGES

**Juices** apple · orange · pineapple · cranberry

**Carbonated** coke · diet coke · soda · ginger ale · sprite · ice tea™

**Still water** bottled by NeXT



**ALL INCLUSIVE SET 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 flavor & creativity that will add to the energy of your special night.

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**NORTH STAR**

**CHEF BLACKIE'S SIGNATURE BITES**

9 pieces per person, based on 3 cold & 3 hot

**+ PASSED ARTISANAL BOARDS**

**COLD**

**Beet + blue**

acidulated heirloom beets . crumbled maytag blue cheese . crisp shallot

**+**

**Hickory + juniper cold smoked salmon roll ups**

caper remi . pickled curry pearls gems . popcorn seedlings

**SOUP SHOOTER**

**Tom Kha Gai soup**

chicken . straw mushroom . spiced contractor lime broth

**HOT**

**Red Thai prawn stuffed crimson eggplant**

ginger coconut cream . scallion shave . crisp enoki

**+**

**Parmesan gnocchi . duck confit**

celery root . crisp onion

**+**

**Mushroom ricotta ravioli**

brown butter . moliterno cheese

**SWEET**

**Ginger crème brûlée**

double blow torched . fresh blueberries

**+**

**D.C.M.**

dark chocolate mousse . organic sticky peanuts . toasted mallow

**LIVE ANIMATED CHEF STATIONS**

manned by a chef, present in your room

**Cryo ginger watermelon . mesquite smoked feta**

rocket leaves . pickled turmeric pearl onion gems . citric balm

**+**

**Crispy tedak pedas fat udon noodles**

spiced ground pork . taro root frill

**+**

**Beef-short-rib**

dark miso butter slather . parsnip caper brown butter mash

**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 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

7

### Serious cheese board

soft . bloomy rind . firm . veined . pear and apple . drunk apricots .  
lime + salt chili cashew

11

### Charcuterie board

Lomo . Calabrese salami . Chorizo . Capocollo  
sicilian + dried + kalamata olives lime . sliced french baguette

12

## ALL INCLUSIVE RECEPTIONS

Minimum 25 persons

### CHEF BLACKIE'S SIGNATURE FESTIVE BITES

Go the smart route, these are my favorites ideal for receptions prior to dinner

6 pieces per person

or

9 pieces per person

15

24

### COLD

White truffle mushroom duxelle goat cheese . toasted sunflower seed

Thai spiced pulled red curry chicken . cilantro petal . crostini thins

Trout rilette 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

## 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

Kindly disregard pricing if using one of our complete reception packages on page 7

### COLD

#### P.E.I. oysters dressed up

fresh horseradish . lemon juice . maldon salt

3

#### Beet + blue

acidulated heirloom beets . crumbled maytag blue cheese . crisp shallot

4

#### Hickory + juniper cold smoked salmon roll ups

caper remi . pickled curry pearls gems . popcorn seedlings

5

#### Lobster rolls

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

6



**PASSED ARTISANAL BOARDS CONTINUED**

Minimum 25 persons

**SOUP SHOOTERS**

**Spiced roasted corn + coconut soup**

split yellow peas squash . coconut cream . corn dumplings

4

**Creamed corn + roast garlic confit pulse**

fluffed jasmine rice . pulled duck confit

4

**Tom Kha Gai soup**

chicken . straw mushroom . spiced contractor lime broth

4

**Curried chickpea + coconut soup**

cumin frother . turmeric pickled couscous

4

**Wild mushroom + white truffle**

XV olive oil swirl . wild mushroom dust

4

**Green pea + pulled ham hock**

pecan + pecorino gremolata

4

**HOT**

**Steamed wasabi infused edamame shu mai**

soy - ponzu dipper

3

**The Gobbler**

turkey leg confit . chunks of dribbly Gouda . caramelized onion stuffing

4

**Fogo Island pink shrimp roll**

lemon caper remoulade

4

**The G+G bakey**

gnocchi . drity gouda oven baked

4

**Corn battered dill pickles**

corn batter fried pickles . house dill mustard dressing

4

**Tempura fried cheese curds**

Sriracha maple lick

4

**Prawn pot stickers**

black rice vinegar . scallion . cilantro . taro root frill

4

**Black angus hamburger sliders**

applewood cheddar cheese . bread + butter pickle . white truffle mayo

5

**S.T.S. jalapeño cheddar smokie pogo's**

smoked roma tomato ketchup

5

**Crab + corn hush puppy**

shredded iceberg . spiced roasted capsicum and achoite lick

5

**Rare tuna sashimi pizza**

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

6

**Dark + stormy pork belly steamed buns**

cucumber + fennel kimch

6

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# NeXT

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

# FESTIVE GUIDE

## 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. Pricing per dish is based on adding on to a your existing reception

### COLD

**Peppery arugula . shaved fennel + parmesan**  
lime-olive oil balm . honey glazed pecans . crisp fried leeks

6

**Roasted heirloom carrot salad**  
hummus . almond granola . brown derby vinaigrette

6

**Sticky miso maple fried wild pink shrimp**  
sesame cucumber noodles . melon + avocado crunch

6

**Cryo ginger watermelon . mesquite smoked feta**  
rocket leaves . pickled turmeric pearl onion gems . citric balm

6

**Romaine lettuce . spiced pecans . steamed fingerling potatoes**  
double smoked bacon lardon . lemon anchovy tang

7

**Pickled golden beets + chorizo spiced chicharrón**  
crispy D.S. lardon . pickled asparagus . burrata shred

7

**Fresh ripped mozzarella + heirloom tomato**  
shaved fennel . torn basil . balsamic tingle . crostini thins

7

### HOT

**Miso lacquered black cod taco**  
red cabbage slaw . crispy shallots . ancho mayo . cilantro

6

**Crispy tedak pedas fat udon noodles**  
spiced ground pork . taro root frill

6

**Mushroom ricotta ravioli**  
brown butter . moliterno cheese

6

**Beef short rib barbacoa pica pica**  
charred corn + poblano + hominy estofado . pressed corn tortillas

7

**Beef taco**  
rajas . cilantro creama . cotija cheese shred

7

**Parmesan gnocchi . duck confit**  
celery root . crisp onion

7

**Digby sea scallops**  
cumin chili crisp shallot cornbread. jalapeño + green pea spackle

8

**Grilled black angus striploin**  
garlic . sage . caper butter slather . duck fat +maldon sea salt Yukon gold mash

8

**Beef-short-rib ;)**  
dark miso butter slather . parsnip caper brown butter mash

8



**PASSED ARTISANAL BOARDS**

**SWEET**

- Lemon tarte** 5  
Crisp shortbread . campfire meringue
- Apricot rice crispy square tempura fried pudding** 5  
honey ice cream
- Strawberry shortcake coupe** 5  
macerated strawberries . malted cream. white chocolate crack
- Butterscotch blow torched brûlée** 5  
double blow torched . fresh blueberries
- MB's dirty sticky buns** 5  
lemon curd stuffed deep fried bimbo buns . cinnamon + sugar dust  
Grand Marnier chilli spiced chocolate puddle
- Ginger crème brûlée** 5  
double blow torched . fresh blueberries
- Lime chewy pavlova** 5  
lemon + Thai basil curd . ginger cherry fluid gel
- Sweet carrot cheesecake** 5  
ginger snap crust . carrot citrus salad
- B.M.M.M.** 5  
banana caramelized . milk chocolate mousse . toasted mallow
- Crushed espresso meringue + banana eton mess** 5  
toasted sliced almonds. whipped cream . stewed ginger
- Saskatoon berry + blackberry clafoutis** 5  
salted caramel ice cream
- Tempura crispy-sticky toffee pudding** 5  
salty peanut butter caramel . berries . crushed meringue
- Chocolate push-over** 6  
milk chocolate baked peanut butter ganache  
crushed meringue. hot & drunk cherry gush
- Spiced lemon ricotta cake** 6  
Miso caramel . sesame snap tuile
- Fried graham cracker crusted Philly cheese cake pops** 6  
blueberry labneh mescal butter
- Peanut butter dark chocolate fu fu balls** 6  
grand marnier + coconut cream corn flake soaker





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## DINNER PLATED

Minimum 20 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

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## LATE NIGHT BUFFET

Minimum 25 persons | 9:00 pm to 10:30 pm.

### SALTY

10

Truffled buttered popcorn

Poutine fries house cut fries . beef gravy . cheese curds

### SOAK IT UP

16

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

**Ristretto**<sup>10</sup> - Strong roasted notes softened by notes of chocolate.

A subtle contrast between strength and bitterness, acidic and nutty notes. <sup>30 pods</sup>

**Livanto**<sup>6</sup> - 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. <sup>10 pods</sup>

**Arpeggio**<sup>10</sup> - A strong decaffeinated roasted notes softened by notes of chocolate.

A subtle contrast between strength and bitterness, acidic and aromatic notes. <sup>10 pods</sup>

## CHILDREN'S MENU

32

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**

^ 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)

**BUBBLES**

- 20 Nebbiolo . Deltetto Sausi . Lange . Piedmont . Italy (70)

**NON ALCOHOLIC**

**CARBONATED**

- Coke . Diet Coke . Ginger Ale . Sprite . Ice Tea . Soda (4)

- Limonata . Ginger beer (5)

**JUICE & WATER**

- Apple . Orange . Pineapple . Cranberry . Tomato (5)

- Sparkling San Pellegrino 750ml (9)

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# NeXT

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# FESTIVE GUIDE

## 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



## 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