



food.ca

WEDDING GUIDE

PRIVATE SPACES · ORIGINAL CUISINE · ATTENTIVE SERVICE

THREE UNIQUE PACKAGES TO SUIT YOUR STYLE

**FOREVER
BREATHLESS
SHARE YOUR LOVE**

WEDDINGS · CATERING · CORPORATE · SOCIAL

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



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 and 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 along with Wifi.
- Preferred VIP rates for your friends and family at Brookstreet Hotel, with room blocks[◇]

MINIMUM 50 ADULTS REQUIRED

FOREVER | \$126 per guest | \$168.01 with tax & gratuity

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

BREATHLESS | \$136 per guest | \$181.34 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.

SHARE OUR LOVE | \$151 per guest | \$201.34 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.



CIRCULATED CANAPÉS RECEPTION

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

FOREVER 5 pieces per person

BREATHLESS . SHARE YOUR LOVE

6 pieces per person

COLD

Cryo watermelon cubic hickory smoked feta . aged balsamic fluid gel

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

Vietnamese rice roll . Thai mint . lime cheek . prik nam pla

HOT

Vegetarian spring roll spiced Thai nam prik sauce

Kapow 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



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

FOREVER 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 . 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



FOREVER or BREATHLESS

continued

MAIN COURSE

two choices on the main course.

Chicken schnitzel

chèvre + sage gnocchi . sun-dried tomato + green olive butter

Miso + ginger braised short rib of beef

sunny side egg . flash of napa + straw mushroom . edamame

Crispy duck leg confit

champ mash . port & cherry sticky lick

Tempura fried green beans + prawns

thai red curry + kaffir lime leaf intenser . enoki + mint toss

Pan seared cod

crumbled chorizo . green peas . pickled jalapeño . caper butter

Maple pecan crusted marinated supreme of chicken

whipped cheddar mashed potatoes . fennel buttered asparagus

Ceylon tea crusted seared salmon

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

Oven roasted breast of chicken

pecan panko maple crust . crisp fingerling . dijon mustard redux

P.E.I. prime striploin of beef

roasted fingerling potato . garlic confit + demi beef reduction

Fennel + pistachio crusted lamb shank

saffron squash . turmeric carrots . ginger + brussel sprout confetti

31 day aged AAA prime ribeye of beef

olive oil lemon shallot confit . duck fat mash potatoes . natural pan 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

Pad kee mao "drunk noodles"

choy sum . napa cabbage . capsicum . silken tofu . taro frill

Crispy tofu . soba noodle . wilted spinach + kale + shallot flash

tedak pedas peanut sambal

**FOREVER or BREATHLESS**

continued

SWEET

Choose one sweet for all of your guests

Warmed mango sago pudding

Jasmine tea infused gingered ice cream

Jasmine rice beignets

warm lemon curd · Thai basil · crushed cashew

M.C.B.

milk chocolate mousse · caramelized banana + toasted mallow

Ginger crème brûlée

double blow torched · fresh blueberries

Toasted Belgium waffle double stack

maple orange marmalade, vanilla ice cream

Madagascar vanilla crème brûlée

double blow torched · fresh blueberries

Hot cheesecake mouth pops

citric labneh · graham cracker crumble · strawberry basil pulse

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

Cinnamon & sugar dusted appelflappens

fleur de sel caramel sauce, vanillia ice cream



SHARE YOUR LOVE

A unique and engaging way to dine.

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

WAVE ONE

Shanghai spiced crisp chicken bao buns

carrot + cuke quickle . S&B hot mustard mayo whip . cilantro

+

Arugula . shaved fennel + pecorino

maple pecans . freshly squeezed lime + E.V. olive oil . maldon salt

WAVE TWO

Kapow cauliflower

crushed cashew . sweet soy + plum vinegar sambal . avocado swipe

+

Beef Thai larb lettuce wraps

culantro leaves + Thai mint . lime cheek . prik nam pla

WAVE THREE

Miso + ginger braised short rib of beef

sunny side egg . flash of napa + straw mushroom . edamame

+

Blackie's crispy chicken

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

+

Crisp oven baked cod

crumbled chorizo . green peas . pickled jalapeño . caper butter

WAVE FOUR | SWEET SHARING BOARD

Warmed mango sago pudding

Jasmine tea infused gingered ice cream

+

Jasmine rice beignets

warm lemon curd . Thai basil . crushed cashew

+

M.C.B.

milk chocolate mousse . caramelized banana . toasted mallow + peanuts

+

Ginger creme brûlée

double blow torched . fresh blueberries



LATE NIGHT BUFFET

9:00 pm to 10:30 pm.

SALTY

15

Truffled buttered popcorn

Poutine fries house cut fries . beef gravy . cheese curds

SOAK IT UP

21

Blackie's crispy chicken 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

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 halibut French fries & ketchup

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

21 Pinot Grigio . Seasons . Niagara Peninsula . VQA . Ontario ^	50
20 Sauvignon Blanc . Pelee Island Winery . Ontario ^	50
21 Sauvignon Blanc . Valle Dorado Echeveria . Chile	50
21 Pinot Grigio . IGT . La Delizia, Veneto, Italy	55
21 Pinot Grigio . Delle Venezie . Anno Domini . Veneto . Italy	64
20 Falanghina Sannio . Feudi Di San Gregorio . Italy	68

RED

21 Cabernet Merlot . Seasons . Niagara Peninsula . VQA . Ontario ^	50
19 Tempranillo . Casa Solar . Cosecheros y Criadores . Spain ^	54
21 Malbec . The Phoenician . Uco Valley . Argentina	55
20 Tinta Roriz . Quintela . Colheita . Duro . Portugal	58
21 Pinot Noir . Humberto Canale . Patagonia . Argentina	65
21 Tempranillo . Torre De Barreda . La Mancha . Spain	68
16 Tempranillo . Eridano . Crianza . Bodegas La Puente . Spain	69

ROSÉ

20 Nebbiolo . Deltetto Sausi . Lange . Piedmont . Italy	70
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BUBBLES

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	9
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HOST OR CASH BAR

BUBBLES

Prosecco . Serenissima . Vinicola Tombacco . Italy

15

WINE 5oz

21 Pinot Grigio . Seasons . Niagara Peninsula . VQA . Ontario

12

20 Sauvignon Blanc . Valle Dorado Echeveria . Chile

13

19 Tempranillo . Casa Solar . Cosecheros y Criadores . Spain

12

21 Pinot Noir . Humberto Canale . Patagonia . Argentina

13

DRAFT BEER 16oz

LAGER . Root of Evil . Whipsnap . Nepean . Ontario

10

AMBER . Ridge rock Brewing . Carp . Ontario

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

CHERRY BOURBON SOUR

Woodford Reserve . Lime Juice . Cherry Juice . Limonata . Ice

FRENCH LAVENDER PURPLE 75

Empress Gin . Prosecco . Lemon Juice . Lavender Infused Syrup

DIRTY BOTTOM

Ungava Quebec Gin . Macerated Blueberries . Fresh Mint . Lime

DARK MYERS & GINGER STORMY

Myers Rum . Canton Ginger Liqueur . Ginger Beer . Ice . 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

1000

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