



food.ca

EVENT GUIDE

PRIVATE SPACES · ORIGINAL CUISINE · ATTENTIVE SERVICE



WEDDINGS · CATERING · CORPORATE · SOCIAL

613.716.4562 . events@nextfood.ca

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



EVENT GUIDE

WEDDINGS · CATERING · CORPORATE · SOCIAL
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EVENING

SUNDAY BRUNCH

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YOUR NeXT

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EVENT GUIDE
6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

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SUNDAY BRUNCH TASTING MENU

16 dishes presented over 5 waves, shared between 2 guests

WAVE ONE

Viennoiserie

Pain au chocolat . caramel sticky cinnamon roll

+

Ginger infused watermelon compression

crumbled feta

+

Crispy char siu pork belly

beansprout + scallion + napa slaw + capsicum

crunchy wonton . sesame kaffir lime splash

WAVE TWO

Kapow cauliflower²

cashew . sweet soy + plum vinegar sambal . edamame swipe

+

Poached eggs + Montreal smoked meat

toasted english muffin + béarnaise sauce

+

Blueberry buttermilk pancakes

maple syrup

WAVE THREE

Blackie's crispy chicken

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

+

House cut brined tempura crisp coated fries

white truffle mayo + hickory smoked ketchup

+

Pad Ka Pro

holy basil + spiced stir fried + ground beef . jasmine rice . crispy egg

WAVE FOUR

Creole spiced buttered shrimp⁴

grits double smoked bacon

+

Cavatelli . morel mushrooms

green pea . E.V. Virgin olive oil . Maldon salt . preserved lemon + caper

+

Kamado style grilled ribeye of beef

crushed + crispy fingerling potatoes . demi daise

WAVE FIVE

M.C.B.

milk chocolate mousse . caramelized banana . toasted mallow

+

Warmed mango sago pudding

+

Ginger creme brûlée

double blow torched . fresh blueberries

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

+

Still water

bottled by NeXT

CONDITIONS

Menu is presented as is. Know we are not able to accommodate for
vegan, vegetarian, dairy or gluten allergies.

\$40 Children 5 to 10 & \$25 under 5



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.

THE GATHERING

61

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 3 cold & 3 hot

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

Ka pow cauliflower plum vinegar sambal

Xiao long bao crispy chinese soup dumplings

+

PASSED ARTISANAL BOARDS

COLD

Rare tuna sashimi pizza

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

SOUP SHOOTER

Tom Kha Gai soup

chicken . straw mushroom . spiced coconut lime broth

HOT

Black angus hamburger sliders

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

+

Shanghai spiced crisp chicken bao buns

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

LIVE ANIMATED CHEF STATIONS

any two , manned by a chef, present in your room

Miso lacquered black cod taco

red cabbage slaw . crispy shallots . ancho mayo . cilantro

+

Beef-short-rib

dark miso butter slather . caper brown butter mash

SWEET

Jasmine rice beignets

warm lemon curd . Thai basil . crushed cashew

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 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.

OVER THE TOP

67

ONE ALCOHOLIC DRINK PER PERSON

white or red wine . beer bottle & draft . cider . liquor with mix (from hard stuff)

CHEF BLACKIE'S SIGNATURE BITES

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

+

PASSED ARTISANAL BOARDS

COLD

Rare tuna sashimi pizza

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

+

Hickory + juniper cold smoked salmon roll ups

caper remi . pickled curry pearls gems . popcorn seedlings

SOUP SHOOTER

Spiced roasted corn + coconut soup

split yellow peas squash . coconut cream . corn dumplings

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

LIVE ANIMATED CHEF STATIONS

manned by a chef, present in your room

Miso lacquered black cod taco

red cabbage slaw . crispy shallots . ancho mayo . cilantro

+

Grilled black angus striploin

garlic . sage . caper butter slather . duck fat +Maldon sea salt Yukon gold mash

+

Pad kee mao "drunk noodles"

preserved black bean spiced ground pork . taro frill

SWEET

Ginger crème brûlée

double blow torched . fresh blueberries

+

D.C.M.

dark chocolate mousse . organic sticky peanuts . toasted mallow

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



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

10

Serious cheese board

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

14

Charcuterie board

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

15

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

18

25

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
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

COLD

Cucumber roll

avocado + edamame puree . crisp fried shallots . fennel frawn

P.E.I. oysters dressed up

fresh horseradish . lemon juice . maldon salt

Hickory + juniper cold smoked salmon roll ups

caper remi . pickled curry pearls gems . popcorn seedlings

Lobster rolls

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

Rare tuna sashimi pizza

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



PASSED ARTISANAL BOARDS CONTINUED

Minimum 25 persons

SOUP SHOOTERS

Spiced roasted corn + coconut soup

split yellow peas squash . coconut cream . corn dumplings

Creamed corn + roast garlic confit pulse

fluffed jasmine rice . pulled duck confit

Tom Kha Gai soup

chicken . straw mushroom . spiced coconut lime broth

Curried chickpea + coconut soup

cumin frother . turmeric pickled couscous

Wild mushroom + white truffle

XV olive oil swirl . wild mushroom dust

Green pea + pulled ham hock

pecan + pecorino gremolata

HOT

Steamed wasabi infused edamame shu mai

soy - ponzu dipper

The Gobbler

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

Fogo Island pink shrimp roll

lemon caper remoulade

The G+G bakey

gnocchi . drity gouda oven baked

Corn battered dill pickles

corn batter fried pickles . house dill mustard dressing

Tempura fried cheese curds

Sriracha maple lick

Prawn pot stickers

black rice vinegar . scallion . cilantro . taro root frill

Black angus hamburger sliders

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

Crab + corn hush puppy

shredded iceberg . spiced roasted capsicum and achiote lick

Shanghai spiced crisp chicken bao buns

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



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

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

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

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

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

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

HOT

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

Pad kee mao "drunk noodles"
preserved black bean spiced ground pork . taro frill

Mushroom ricotta ravioli
brown butter . moliterno cheese

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

Beef taco
rajas . cilantro creama . cotija cheese shred

Parmesan gnocchi . duck confit
celery root . crisp onion

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

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

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



PASSED ARTISANAL BOARDS

SWEET

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



DINNER PLATED

Minimum 25 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 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

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 business days prior. Pre ordered.

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 ⁸

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



DINNER PLATED CONTINUED

FOURTH | SWEET Choose one for all.

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, vanilla ice cream

ADD SPARKLING SAN PELLEGRINO

750ml bottles to each table during dinner \$9 per bottle

ENHANCE DINNER WITH 3 FLIGHTS OF WINE

Three 5 oz pours , selected by our resident sommelier on site.



DINNER SHARING

A unique and engaging way to dine, a total of 7 savory courses shared among your guests, capped off with our sweet board consisting of 4 sweet

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

ENHANCE DINNER WITH 3 FLIGHTS OF WINE

Three 5 oz pours , selected by our resident sommelier on site.



LATE NIGHT BUFFET

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

SALTY

11

Truffled buttered popcorn

Poutine fries house cut fries . beef gravy . cheese curds

SOAK IT UP

18

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

CHILDREN'S MENU

34

Designed for children up to 10 years of age, choose one from each course.

Children menus are subject to a \$15 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

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

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



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

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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

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

21

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 backs

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

400

LOUNGE FURNITURE

Two contemporary couches + carpet + two coffee tables

500

FOUR Pillars

two different lengths, 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

7 hours of live manned D.J. Services.

Sound system.

Wireless microphone.

2 lights for the dance floor.

1,100

PHOTO BOOTH PACKAGE

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

1,100