



food.ca

# FESTIVE GUIDE

PRIVATE SPACES · ORIGINAL CUISINE · ATTENTIVE SERVICE

WEDDINGS · CATERING · CORPORATE · SOCIAL

613.882.4562 . festive@nextfood.ca

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



# FESTIVE EVENT GUIDE

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**YOUR NeXT**

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

**EVENING**

**SUNDAY BRUNCH**

<b>16 DISH TASTING MENU FOR SUNDAY BRUNCH</b>	<b>3</b>
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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 cauliflower<sup>2</sup>

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 shrimp<sup>4</sup>

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

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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.

**THE GATHERING**

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**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 crema . 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



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## 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

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## DINNER PLATED

65

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 <sup>8</sup>

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

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**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, vanillia 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.

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## 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.

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YOUR NEXT

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

## 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



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### WINE BY THE BOTTLE

^ following wines are served at our bars.

#### WHITE

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

- 50
- 50
- 50
- 55
- 64
- 68

#### RED

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

- 50
- 54
- 55
- 58
- 65
- 68
- 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



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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 <sup>75</sup>

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	

# YOUR NeXT

WEDDINGS . CATERING . CORPORATE . SOCIAL  
613.836.8002 | events@nextfood.ca



6400 Hazeldean Road · Stittsville · Ontario · K2S 1S4

## FESTIVE EVENT GUIDE

### 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