



food.ca

EVENT GUIDE

2024

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



EVENING

SUNDAY BRUNCH

11 DISH TASTING MENU FOR SUNDAY BRUNCH

3

RECEPTIONS

ALL INCLUSIVE COMPLETE RECEPTIONS

GATHERING 4

OVER THE TOP 5

ADD TO YOUR RECEPTION 6

CHEF BLACKIE'S SIGNATURE BITES 6

PASSED ARTISANAL BOARDS

COLD 6

SOUP SHOOTERS 7

HOT 7

LIVE ANIMATED STATIONS 8

SWEET 9

DINNER

PLATED 10

SHARING 13

LATE NIGHT NIBBLES 14

CHILDREN'S MENU 14

BEVERAGE

WINE BY THE BOTTLE

15

BARS HOST OR CASH

WINE BY THE GLASS 16

DRAFT BEER

LONG NECK BEER

HARD STUFF LIQUOR

REALLY HARD STUFF LIQUOR

NeXT SIGNATURE COCKTAILS

EXTRA

LINEN PACKAGES

17

ROOM ENHANCEMENTS

DJ & MEDIA SERVICES

YOUR NeXT

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



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

65

SUNDAY BRUNCH TASTING MENU

11 dishes presented over 3 waves, shared between 2 guests

Kindly know this brunch is available from 10 am to 1:30 pm

WAVE ONE

Ginger infused watermelon compression

crumbled feta + pickled cranberries

+

Crispy tofu

beansprout + scallion + napa slaw + capsicum

crunchy wonton . sesame kaffir lime splash

+

Blueberry buttermilk pancakes

maple syrup

WAVE TWO

Poached eggs + Montreal smoked meat

toasted english muffin + béarnaise sauce

+

Blackie's crispy chicken

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

+

Creole spiced buttered shrimp

grits with garlic confit and caper

WAVE THREE

Pad Ka Pro

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

+

Cavatelli. morel mushrooms

green pea . preserved Moroccan lemon + caper

+

Kamado style grilled P.E.I. ribeye of beef

crushed + crispy fingerling potatoes . demi daise

WAVE FOUR

Milk chocolate mousse . caramelized banana . toasted mallow

+

Jasmine rice beignets

warm lemon curd . Thai basil . crushed cashew

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

68

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

YOUR NeXT

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



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

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

71

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

16

Serious cheese board

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

19

Charcuterie board

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

18

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

20

28

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, 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.

YOUR NeXT

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



NeXT

89

6400 Hazeldean Road . Stittsville . Ontario . K2S 1S4

EVENT GUIDE

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.

40



LATE NIGHT BUFFET

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

SALTY

15

Truffled buttered popcorn

Poutine fries house cut fries . beef gravy . cheese curds

SOAK IT UP

23

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

40

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

These wines are available when ordered in advance to your date.

WHITE

21 Chardonnay . Unoaked . Rosehall Run . Prince Edward County	55
21 Sauvignon Blanc . Valle Dorado Echeveria . Chile	57
21 Pinot Grigio . Delle Venezie . Anno Domini . Veneto . Italy	64
20 Falanghina . Feudi Di San Gregorio . Sannio . Campania Italy	68
18 Chardonnay . Domaine Queylus . Saint Anns . Niagara Peninsula	76
20 Loureiro & Avesso . Vinho Verde . Casa de Cello . Portugal	80
20 Pinot Gris . Hungry Point . Rosehall Run . Prince Edward County	85

RED

20 Tinta Roriz . Quintela . Colheita . Duro . Portugal	60
22 Malbec . The Phoenician . Uco Valley . Argentina	68
22 Pinot Noir . Humberto Canale . Patagonia . Argentina	69
18 Tempranillo . Eridano . Crianza . Bodegas La Puente . Spain	69
21 Tempranillo . Torre De Barreda . La Mancha . Spain	70
18 Primitivo . Siniscallo . Coppi . Puglia . Italy	75
22 Illico . Domaine des Schistes . Roussillon . France	76

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

19

WINE 5oz

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

14

20 Sauvignon Blanc . Valle Dorado Echeveria . Chile

14

21 Cabernet - Merlot . Seasons . Lakeview Cellars . Niagara . Ontario

14

19 Tempranillo . Casa Solar . Cosecheros y Criadores . Spain

14

DRAFT BEER 16oz

LAGER . Root of Evil . Whipsnap . Nepean . Ontario

12

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.

12

RADLER

SCHÖFFERHOFER . Grapefruit . Frankfurt . Germany

12

BEER LONG NECK

Canadian . Alexander Keith's . Moosehead Larger . Coors light

8

Global . Corona . Guinness . Stella Artois . Tsingtao . Peroni

9

HAND CRAFTED COCKTAILS

CHERRY LIME SOUR

Reifel Rye . Amaro Nonino . Lime + Cherry Syrup . Egg White

18

DARK MYERS & GINGER STORMY

Myers Rum . Ginger Beer . Ice . Lime

FRENCH LAVENDER PURPLE 75

Roku Gin . Prosecco. Lemon Juice . Lavender Infused Syrup

ST. GERMAIN MOJITO

Havana Club Rum 3 year. Mint . St. Germain Liqueur. Lime . Soda

HARD STUFF your choice of mix

BOURBON

| Bulleit

12

| Woodford Reserve

14

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



NeXT EVENT GUIDE

6400 Hazeldean Road · Stittsville · Ontario · K2S 1S4

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