NEXT food.ca

Pricing & offer valid for
2027-2028

WEDDING GUIDE

THREE CUSTOMIZABLE PACKAGES TO SUIT YOUR STYLE

EVERMORE

ETERNAL

GATHERING

PRIVATE SPACES · ORIGINAL CUISINE · ATTENTIVE SERVICE

WEDDINGS · CATERING · CORPORATE · SOCIAL

613.716.4562 . weddings@nextfood.ca

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

EVENT Guide

tel 613 716 4562 · weddings@nextfood.ca

WEDDINGS at NeXT

6400 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 & 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.
- Preferred VIP rates for your friends and family at Brookstreet Hotel, with room blocks◊

MINIMUM 50 ADULTS REQUIRED

EVERMORE | $134 per guest | *$176.01 with tax & gratuity*

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

ETERNAL | $145 per guest | *$190.34 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.

GATHERING | $160 per guest | *$212.30 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.

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HOST YOUR CEREMONY @ NEXT

We can host your ceremony here at NeXT if required.

- Room will be set up with two white pillars.
- Double curtains with soft pulls back, 12 feet wide floor to ceiling height.
- Set up of all chairs for your ceremony and then reset for dinner reception.
- Carpeted aisle runner.
- Cruiser table for signing of marriage licence $1000

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 $1300

7 hours of live manned D.J. Services.
Sound system.
Wireless microphone.
2 lights for the dance floor.

PHOTO BOOTH PACKAGE $1200

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

CIRCULATED CANAPÉS RECEPTION

Once the ceremony is over, or as your guests arrive at NeXT, our servers will circulate with these delicious nibbles, beautifully presented on handcrafted wooden boards, while everyone settles in for a wonderful evening.

EVERMORE 5 pieces per person

ETERNAL . THE GATHERING 6 pieces per person , based 2 cold & 4 hot

COLD

Purple globe eggplant + tahini eggplant jam hickory smoked feta . crisp pita

Hot smoked salmon rillette . crostini thins

HOT

Crisp kimchi + mozzarella cheese flour quesadilla tomatillo + cilantro ranchera

Puff pastry crisp cherry tomato + green onion . pecorino + espelette chilli flakes

Pea and potato samosa Persian mint with toasted cumin infused yogurt

Vegetarian spring rolls calamansi nước chấm

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

EVERMORE or ETERNAL

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

Crispy kale, bacon lardon + green bean salad
crumbled feta . roasted capsicums . caper -pommery gerkin remoulade

Roasted & pickled celery root salad
pulled duck confit . pickled cranberries . shallot + ginger mignonette

Chilled Thai icelandic cod + herbaceous salad
shredded napa + cole cabbage . peanut-coconut brittle crunch

Roasted heirloom carrots + pulled chicken confit
Lebanese labneh + turmeric infused XV olive oil . spiced za'atar

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

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

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EVERMORE or ETERNAL
continued

MAIN COURSE
two choices on the main course.

Chicken schnitzel
chèvre + sage gnocchi . sundried tomato + green olive butter

Peanut + gingersnap crusted beef short rib
crispy beans . pickled carrots . miso mash + Balinese bumbu curry

Crisp duck leg confit . ginger-cherry sticky
mushroom + pea . beet stained shallots . double smoked bacon lardon risotto

Guajillo spiced prawns [8]
hominy + rice toss . fresh lime . pickled jalapeño butter balm

Chilli & herb crusted supreme of chicken
duck fat mashed potatoes . Roasted heirloom carrots. dijon infused natural pan reduction

Mirin + miso baked cod
sesame toasted cauliflower + artichoke . red miso butter . scallion frill

Maple pecan crusted supreme of chicken
cheddar mashed potatoes . fennel buttered green beans . natural pan reduction

Organic Assam tea crusted seared salmon
jasmine rice. field mushroom + spinach toss . orange-green peppercorn gastrique

P.E.I. prime striploin of beef
Roasted heirloom carrots . roasted fingerling potato . garlic confit + demi beef reduction

32 day aged AAA prime ribeye of beef
Tempura crisp green beans + cranberry+ sunflower seed toss .
duck fat mash potatoes . natural pan reduction + bernaise + 7

Pan seared sea scallops[3] + spiced chorizo
Green pea + pickled pulled ham hock . caper butter reduction + 18

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

Crisp aged cheddar polenta cake . smoked tomato pulse . shallot jam
sautéed green beans . fresh turmeric infused Lebanese olive oil

Quinoa + edamame spinach and pickled cauliflower toss
garlic confit + roasted heirloom carrots . cooling labneh . espelette infused olive oil

EVERMORE or ETERNAL
continued

SWEET
Choose one sweet for all of your guests

Espresso peanut butter chocolate parfait
spiced meringue . candied peanuts . espresso peanut butter chocolate mousse

Ginger crème brûlée
double blow torched . fresh blueberries

Berry + passion fruit pavlova
raspberry + strawberry eton mess stuffed pavlova . pineapple compression
passion fruit coulis

Madagascar vanilla crème brûlée
double blow torched . fresh blueberries

Hot cheesecake mouth pops
citric labneh . graham cracker crumble . strawberry basil pulse

Cinnamon sugar dusted beignets
vanilla maple creme anglaise

Silken labneh lemon curd
toasted graham cracker crumble . toasted mallow . berries

Tempura crispy-sticky toffee pudding
salty peanut butter caramel . berries . crushed meringue

Cinnamon & sugar dusted appelflappens
fleur de sel caramel sauce, vanilla ice cream

Calamansi & toasted coconut sorbet
torched mallow

Warmed rhubarb + apple crisp
Madagascar vanilla bean ice cream

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THE GATHERING

A unique and engaging way to dine.
7 savory courses shared amongst guests, capped off with 4 sweets

WAVE ONE

Chilled Thai icelandic cod + herbaceous salad
shredded napa + cole cabbage . peanut-coconut brittle crunch
+
Crispy kale, bacon lardon + green bean salad
crumbled feta . roasted capsicums . caper -pommery gerkin remoulade

WAVE TWO

Steamed bao buns . char sui pork belly
gochujang + nigella mayo . carrot + cuke quickle . cilantro
+
Carpaccio of P.E.I. beef tenderloin
cherry tomato + pearl onion bombs . tempura shimeji mushrooms

WAVE THREE

Peanut + gingersnap crusted beef short rib
crispy beans . pickled carrots . miso mash + Balinese bumbu curry
+
"The Schnitz" chicken schnitzel
chèvre + sage gnocchi . sundried tomato + green olive butter
+
Guajillo spiced prawns
hominy + rice toss . fresh lime . pickled jalapeño butter balm

WAVE FOUR | SWEET SHARING BOARD

Espresso peanut butter chocolate parfait
spiced meringue . candied peanuts . espresso peanut butter chocolate mousse
+
Ginger creme brûlée
double blow torched . fresh blueberries
+
Warmed rhubarb + apple crisp
Madagascar vanilla bean ice cream
+
Berry + passion fruit pavlova
raspberry + strawberry eton mess stuffed pavlova
pineapple compression . passion fruit coulis

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LATE NIGHT BUFFET

9:00 pm to 10:30 pm.

SALTY 17

Truffled buttered popcorn

Poutine house cut fries . beef gravy . cheese curds

SOAK IT UP 23

Blackie's crispy chicken sambal - kecap manis tang . cilantro . jasmine rice

Poutine fries french fries . beef gravy . cheese curds

Mini hamburger sliders shredded iceberg lettuce . cheese . pickle . MB special sauce

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 cod French fries & ketchup

Grilled cheese sandwich house cut French fries . smoked ketchup

Linguine pasta roast garlic . crisp ham . grated Parmesan cheese . olive oil

THIRD . SWEET

Vanilla ice cream chocolate sauce

Hot cheesecake mouth pops citric labneh . graham cracker crumble . strawberry pulse

Peanut butter chocolate parfait torched meringue . candied peanuts

BEVERAGE

White or chocolate milk, or fruit juice

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WINE BY THE BOTTLE

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

BUBBLE

NV Prosecco . Serenissima . Vinicola Tombacco . Italy	80
NV Cava . Brut . Roxanne . Utiel-Requena, Spain	85

WHITE

Pinot Grigio Seasons . Lakeview Cellars . Niagara Peninsula	55
Sauvignon Blanc Pelee Island Winery . Ontario	55
Chardonnay . Raices . Andeluna . Mendoza . Argentina	55
Sauvignon Blanc . Valle Dorado Echeveria . Chile	57
Pinot Grigio . Delle Venezie . Anno Domini . Veneto . Italy	64
Pecorino . Novaripa . Agronika . Abruzzo . Italy	68
Falanghina . Feudi Di San Gregorio . Sannio . Campania Italy Organic	75
Viognier . Bella Terra . Niagara on the Lake . Ontario	79
Pinot Gris . Rosehall Run . Prince Edward County	85
Chardonnay . Jean Baptiste Duperray . Bourgogne. Blace . France	86
Vinho Verde . Casa de Cello . Amarante. Portugal	88

ROSÉ

Tempranillo . Bujanda . Rosado . Rioja . Spain	80

RED

Cabernet - Merlot Seasons . Lakeview Cellars . Niagara Peninsula	55
Tempranillo . Casa Solar . Cosecheros y Criadores . Spain	55
Malbec . The Phoenician . Uco Valley . Argentina	68
Tempranillo . Eridano . Crianza . Bodegas La Puente . Spain	69
Valpolicella . Delibori . Bardolino . Italy	69
Cabernet Sauvignon . Blanville . Montpellier Languedoc . France	69
Primitivo . Siniscallo . Coppi . Puglia . Italy Organic	75
Pinot Noir . Humberto Canale . Patagonia . Argentina	77
Franca + Touriga Nacional . Pedra a Pedra Tinto . Duro . Portugal	80
Sangiovese- Merlot . Salcheto Rosso . Toscana . Italy Organic	85

NON ALCOHOLIC

CARBONATED

Coke . Diet Coke . Ginger Ale . Sprite . Ice Tea	4
Limonata . Ginger Beer	5

JUICE & WATER

Apple . Orange . Pineapple . Cranberry . Tomato	6
Sparkling San Pellegrino 750 ml	9

HEINEKEN 0.0

6

PREMIUM MOCKTAILS

See our handcrafted cocktails above that feature ⌘	16

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HOST BAR FOR SET EVENTS

This package is perfect for clients looking to host a full beverage service, with the exception of premium cocktails. For those looking to elevate their offering, please see our next beverage package, which includes premium cocktails and premium liquors.

HARD STUFF 1.5 oz pours, your choice of mix

GIN	Sapphire	15
IRISH WHISKEY	Jameson	
RUM WHITE	Angostura 3 year	
RUM DARK	Goslings Rum	
RYE	Canadian Club	
SCOTCH	Johnnie Walker Red	
TEQUILA	Sauza Hornitos	
VODKA	Kettle One	

BUBBLES

Prosecco . Serenissima. Vinicola Tombacco. Italy 18

WINE WHITE

PINOT GRIGIO Seasons . Lakeview Cellars . Niagara Peninsula 16
SAUVIGNON BLANC Pelee Island Winery . Ontario 17

WINE ROSÉ

TEMPRANILLO . Bujanda . Rosado . Rioja . Spain 18

WINE RED

CABERNET - MERLOT Seasons . Lakeview Cellars . Niagara Peninsula 16
TEMPRANILLO Casa Solar . Cosecheros y Criadores . Spain 17

BEER . DRAFT

KOLSCH Whiprsnapr . Nepean . Ontario 12
I.P.A. Sunsplit . Dominion . Gloucester . Ontario
PILSNER Beyond the Pale . Ottawa . Ontario
AMBER ABC . Ashton . Ontario

BEER . LONG NECK

CANADIAN | Alexander Keith's . Moosehead Larger . Coors light 6
GLOBAL | Corona . Guinness . Stella Artois . Peroni 7

CIDER . RADLER . FRÜLI

OKANAGAN Crisp Apple . Kelowna . B.C. 9
SCHÖFFERHOFER .Grapefruit Wheat Beer . Frankfurt . Germany
FRÜLI Strawberry Belgian Wheat Beer . Melle . Belgium

UNLIMITED SELECT NON-ALCOHOLIC COLD BEVERAGES ^

Juices apple . orange . pineapple . cranberry
Carbonated coke . diet coke . soda . ginger ale . sprite . ice tea™
Still water bottled by NeXT

^ 750ml bottles of San Pellegrino + Premium mocktails + alcoholic free beer are exclusive of this offer.

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PREMIUM BAR

HAND CRAFTED COCKTAILS 1.5 OZ

GOSLINGS DARK & GINGER STORMY 16
Goslings Rum . Ginger Beer . Ice . Lime

FRENCH LAVENDER PURPLE 75 ⌘ 17
Roku Gin . Prosecco . Lemon Juice + Lavender infused Syrup . Egg white

CRANBERRY-GINGER SOUR ⌘ 17
Reifel Rye . Amaro Nonino . Cranberry-Ginger Syrup . Egg White

CALAMANSI MARGARITA ⌘ 17
Tromba Blanco. Lime + Calamansi Juice . Cointreau . Sea Salt Rim

CAESAR 17
Kettle One Vodka . Togarashi . Clamato . Horseradish

ITALIAN OLD FASHION 21
Signal Hill Whisky Newfoundland . Amaro Nonino . Lime . King cube

DIRTY IS THIS MARTINI 22
Kettle One Vodka . Dolin Vermouth . Olives + brine . Shaken

BUBBLES

Prosecco . Serenissima. Vinicola Tombacco. Italy 18

WINE WHITE

PINOT GRIGIO Seasons . Lakeview Cellars . Niagara Peninsula 16

SAUVIGNON BLANC Pelee Island Winery . Ontario 17

WINE ROSÉ

TEMPRANILLO . Bujanda . Rosado . Rioja . Spain 18

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CIDER . RADLER . FRÜLI

OKANAGAN Crisp Apple . Kelowna . B.C. 9

SCHÖFFERHOFER .Grapefruit Wheat Beer . Frankfurt . Germany

FRÜLI Strawberry Belgian Wheat Beer . Melle . Belgium

HARD STUFF 1.5 oz pours, your choice of mix

GIN	Sapphire	15	Roku	18
IRISH WHISKEY	Jameson		Bushmills Original	
RUM WHITE	Angostura 3 year		No such thing!	
RUM DARK	Goslings Rum		El Dorado	
RYE	Canadian Club		Gibson Silver	
SCOTCH	Johnnie Walker Red		Chivas Regal 12 Year	
TEQUILA	Sauza Hornitos		Tequila Tromba Blanco	
VODKA	Kettle One		Grey Goose	

pricing is based per person, unless stated.

exclusive of tax and gratuity