

2024

WEDDING MENU



brookstreet
work · play · getaway



THE MARSHES
GOLF CLUB • BROOKSTREET

Wedding Package Inclusions

RECEPTION ROOM

Complimentary reception room upon meeting the food and beverage minimum spend

Tables with white linens and white napkins

Brookstreet banquet chairs / Ironstone black chairs

China, flatware, and glassware for each place settings

Tealights and table numbers to accompany your centerpieces

Head table risers, podium with a microphone, dancefloor, and an easel for your seating chart

Cake table, entrance table, gift table, etc.



STAY

Complimentary upgraded guestroom for the newlyweds the night of the wedding

A preferred guest room rate for guests booking under your wedding block

Complimentary parking for all guests

Complimentary shuttle for Marshes weddings from the hotel to the golf course

FOOD & DRINKS

Choice of 3 passed canapes for your pre-dinner reception

Choice of plated or buffet dinner

2 glasses of house wine per guest

Cutting of host provided wedding cake served buffet style along with freshly brewed Starbucks coffee and Teavana teas

Complimentary breakfast for the two newlyweds the following morning in our Perspectives restaurant or the Marshes Ironstone Sunday brunch

Licensed bartender(s)

Serving staff

BEFORE THE WEDDING

Experienced event manager to assist with pre-wedding planning

Complimentary menu tasting for two

Final details meeting to review event orders and floorplan created by your event manager

Pre-dinner Reception

PASSED CANAPES SELECT THREE

Smoked salmon rillettes on gluten free crostini (GF)

Mini quiche

Moroccan chicken

Spanakopita (V)

Caprese, tear drop tomato, soft bocconcini, basil, Milanese olive oil, flake sea salt (V, GF)

Compressed triple sec watermelon, feta, aged balsamic, micro herbs (V, GF)

Falafel with vegan preserved lemon aioli (V, GF, Vegan)

Crisp crudité with herbed dip (V, GF)

Vegetable spring roll with chili plum sauce (V)

Beef Tartare, hand cut prime rib, capers, smoked ancho

Vegetable Samosa, Mango chutney (V)

STATIONED CANAPES

Cheese Display - \$17.00 per guest

Selection of 5 locally sourced cheeses to include a soft, semi-soft, hard and blue, port wine figs, tipsy apricots, red onion marmalade, candied pecans, crostini, baguette, assorted crackers

Charcuterie - \$17.00 per guest

Mortadella, chorizo, artisan ham, salami, prosciutto, roasted red pepper, citrus artichoke, melon, pickled eggplant, spiced olives, grilled vegetables, crostini, sliced baguette, seasonal chutney



BAR OPTIONS

Host Bar by Consumption -

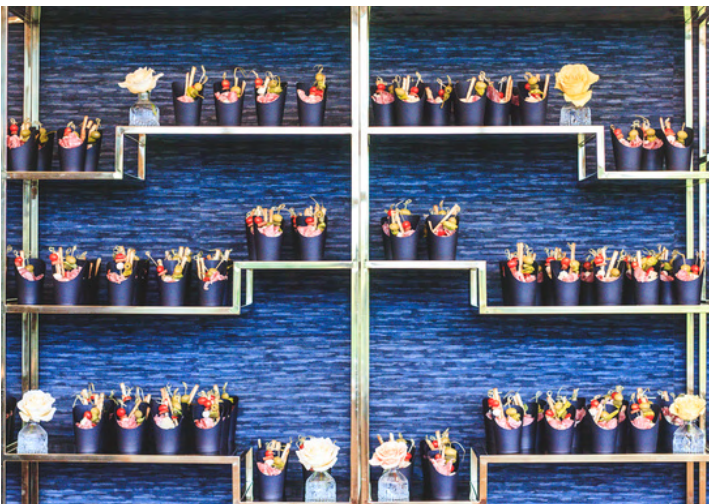
Drinks will be available to guests based on a set maximum bar limit before gratuities and taxes, previously agreed upon.
restrictions can be made as to what items are allowed to be ordered under the host bar

Ticket Bar by Consumption -

Drink tickets are provided to each of your guests. The bar will switch to a cash service after all tickets have been used.
restrictions can be made as to what items are allowed to be ordered under the host bar

Cash Bar -

Guests can use cash, debit or credit to purchase drinks at our fully stocked bar



Classic Wedding Package

Served with freshly brewed Starbucks coffee & selection of Teavana tea
Minimum 75 guests

SOUP

SELECT ONE

Roasted mushroom & scallions (V,GF)

Sweet potato and apple (V, GF)

Butternut squash, toasted pumpkin seeds (V,GF)

Fire roasted pepper soup, herb oil, crème fraîche (V, GF)

SALAD

SELECT ONE

Brookstreet salad greens, shaved fennel & toasted almond, Mrs. McGarrigle's creamy champagne mustard dressing (V,GF)

Tender greens, candied pecans, pear, dried cranberry, blood orange dressing (V, GF)

Tossed reds & greens, crisp root vegetables, black cherry & Dijon emulsion (V)

Tender greens, buttermilk basil dressing, goat milk feta, olive oil drenched sea salt & cracked pepper crostini (V)

SWEETS

SELECT ONE

Chocolate truffon cake
dark chocolate ganache base, soft meringue centre, chocolate mousse, chocolate shavings, berry gel, strawberry

Berry Cheesecake
graham cracker, creamy cheesecake, berry compote, caramelized white chocolate, compressed berries

Chocolate mousse cake
layers of white, milk and dark chocolate on a brownie base, chocolate glaze and wafer

Crème brûlée
Maple infused, berry salad, shortbread cookie

ADDITIONAL PASTA COURSE

Pasta all 'Arrabbiata \$12.00 per guest

Penne, roast tomato, basil and parmesan (v)

Rigatoni ai Funghi \$14.00 per guest

Mushroom ragout, cream and parmesan (v)

Squash ravioli \$16.00 per guest

MAINS

SELECT MAX OF TWO

(when offering a choice menu the highest package price will apply)

Pan crisped chicken supreme, buttermilk whipped yellow flesh potato, red wine jus & seasonal vegetables
3 course \$ 91.00
4 course \$ 98.00

Pan seared salmon, dill crushed new potatoes, sauce bercy & seasonal vegetables
3 course \$ 94.00
4 course \$ 103.00

Herb crusted Angus strip loin, dauphinoise potato, red wine demi-glace & seasonal vegetables
3 course \$ 94.00
4 course \$ 103.00

Cracked black pepper & garlic crusted roast rib eye of beef, sour cream whipped potatoes, Yorkshire pudding, bordelaise sauce & seasonal vegetables
3 course \$ 99.00
4 course \$ 109.00

Steak & chicken
4oz Black Angus dry aged strip loin & 5oz pan crisp chicken supreme, buttermilk whipped potato, merlot sauce & seasonal vegetables
3 course \$ 104.00
4 course \$ 114.00
Switch to 4oz beef tenderloin an additional \$6.

*all main course selections can be gluten free with minor modifications

VEGETARIAN MAINS

SELECT ONE

Marinated grilled Portobello mushroom, braised shallot & garden ratatouille (Vegan, GF)
3 course \$ 91.00
4 course \$ 98.00

Gnocchi with roast vegetables, crisp onion, blistered cherry tomato, roasted red pepper sauce, olive dust (Vegan, GF)
3 course \$ 91.00
4 course \$ 98.00

Thai coconut and chickpea curry (Vegan, GF)
3 course \$ 91.00
4 course \$ 98.00

Wedding Buffet Package \$120.00

Served with freshly brewed Starbucks coffee & selection of Teavana teas
Minimum 75 guests

SOUP

SELECT ONE

Fire roasted tomato soup (V, GF)

Butternut squash soup (V, GF)

Roast root vegetable soup (V, GF)

APPETIZERS

SELECT THREE

(add a fourth salad \$5.00 per person)

Crisp romaine lettuce, croutons, house crumbled bacon and grated parmesan

Mixed greens with assorted garnishes and dressings (Vegan)

Potato salad, cracked mustard seed, Holland peppers (V, GF)

Cabbage slaw with shredded kale (V, GF)

Ancient grain, cranberry, apricot, citrus and pear dressing (V)

Crisp romaine lettuce, cherry tomato, red onion, black olive, crouton, parmesan, Herb dressing (V)

Select greens, tomato, basil, mini bocconcini, balsamic dressing (V, GF)

Orzo, sundried tomato, kalamata olive, basil (V)

Fusilli, cherry tomatoes, English cucumber, arugula, chickpea, basil and sundried tomato dressing (V)

PASTA

SELECT ONE

(add a second pasta \$7.00 per person)

Vegetable lasagna (V)

Gnocchi, basil Pomodoro, zucchini, eggplant, mushroom (Vegan, GF)

Penne, creamy pesto (V)

Baked Mostaccioli, roast garlic, Italian sausage and ricotta

Baked Ziti, roasted red pepper and zucchini (V)

V Vegetarian **Vegan** Vegan GF Gluten Free

MAINS

SELECT TWO

All mains served with seasonal vegetables
(add a third choice \$9.00 per person)

Roast beef striploin, red wine jus, garlic and cracked pepper roasted potatoes (GF)

Beef Bourguignon with caramelized pearl onions and cultivated mushrooms, buttermilk whipped potato

Citrus marinated roast chicken, tomato, peppers, parmesan potato whip (GF)

Teriyaki style baked boneless chicken breast, lemongrass steeped jasmine rice

Rotisserie style chicken, thyme jus, herb roasted potatoes (GF)

Pineapple glazed pork loin, honey butter sweet potato (GF)

Dill crusted Atlantic salmon, crème fraîche and wilted greens, citrus and olive oil crushed new potato (GF)

Shiso crusted salmon, flashed bok choy, coconut rice (GF)

Maple and Soy glazes salmon, spinach and sesame flash, ginger rice

SWEET TABLE

Assorted cookies

Mini doughnuts

Blueberry crumble (Vegan)



Children's Menu

CHILDREN'S PLATE \$26.00 ages 2-10

APPETIZERS SELECT ONE

Raw, bite-sized seasonal vegetables with dip (V, GF)
Seasonal salad with fresh vegetables & house dressing (V, GF)

MAIN COURSE SELECT ONE

Chicken fingers with plum sauce & french fries
Mini hamburger with french fries & condiments
Smaller portion of the adult selected main course

SWEETS SELECT ONE

Vanilla ice cream with cookie (V)
Fresh fruit cup (GF, Vegan)

V Vegetarian Vegan GF Gluten Free

CHILDREN'S BUFFET \$26.00 ages 2-10

Children's sized portion of the same buffet selected for the adults



Buffet Enhancements

CHEESE BOARD \$17.00 PER GUEST

Selection of 5 locally sourced cheeses to include a soft, semi-soft, hard and blue, port wine figs, tipsy apricots, red onion marmalade, candied pecans, crostini, baguette, assorted crackers

CHARCUTERIE \$17.00 PER GUEST

Mortadella, chorizo, artisan ham, salami, prosciutto, roasted red pepper, citrus artichoke, melon, pickled eggplant, spiced olives, grilled vegetables, crostini, sliced baguette, seasonal chutney

CRUDITÉ \$11.00 PER GUEST

Carrots, celery, bell pepper, english cucumber, cherry tomato, house herb dip

SMOKED SALMON \$250.00 PER SIDE (serves approximately 20)

Citrus, capers, red onion, cream cheese, mini bagels

CHILLED SHRIMP DISPLAY \$48.00 DZ

16/20 cold-water shrimp with Old Bay remoulade and classic cocktail sauce

SUSHI \$32.00 DZ (MINIMUM 4 DZ)

Chef selection of 3 Maki varieties including vegetarian, traditional garnishes

Late Night Reception

Minimum 25 guests per selection

CHEESE BOARD \$17.00 PER GUEST

Selection of 5 locally sourced cheeses to include a soft, semi-soft, hard and blue, port wine figs, tipsy apricots, red onion marmalade, candied pecans, crostini, baguette, assorted crackers

CHARCUTERIE \$17.00 PER GUEST

Mortadella, chorizo, artisan ham, salami, prosciutto, roasted red pepper, citrus artichoke, melon, pickled eggplant, spiced olives, grilled vegetables, crostini, sliced baguette, seasonal chutney

CRUDITÉ \$11.00 PER GUEST

Carrots, celery, bell pepper, english cucumber, cherry tomato, house herb dip (V, GF)

PIZZA \$36.00 EACH

Hand pulled 12-slice cheese pizza (V)

FRUIT PLATTER \$8.00 PER GUEST

Sliced fresh fruit & berries (Vegan, GF)

SMOKED SALMON \$250.00 PER SIDE

(serves approximately 20)

Citrus, capers, red onion, cream cheese, mini bagels

CHILLED SHRIMP DISPLAY \$48.00 DZ (MINIMUM 4 DZ)

16/20 cold-water shrimp with Old Bay remoulade and classic cocktail sauce (GF)

SUSHI \$32.00 DZ (MINIMUM 4 DZ)

Selection of 3 Maki varieties including vegetarian, traditional garnishes

SESAME CHICKEN \$18.00 PER GUEST

Maple general Tso's sauce, fried boneless chicken, sesame

SOFT TACO STATION \$18.00 PER GUEST

guacamole, pico de gallo, Napa cabbage slaw, salsa, sour cream, corn salsa, cilantro crema, spiced ground beef, shredded chicken

POUTINE \$12.00 PER GUEST

Shoe string fries, gravy, shredded cheese and Quebec cheese curds

TRUFFLE POMMES FRITES \$12.00 PER GUEST

Skinny fries, grated parmesan, white truffle oil

CLASSIC SLIDER \$42.00 DZ (MINIMUM 4 DZ)

Mini angus burger with bacon and cheddar

ULTIMATE SLIDER \$42.00 DZ (MINIMUM 4 DZ)

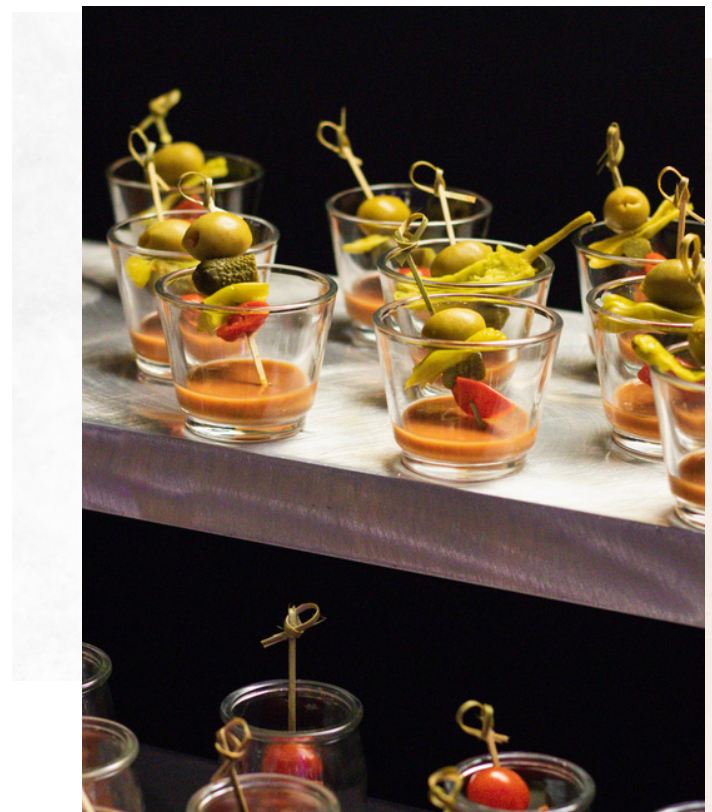
Mini angus burger with brie and caramelized onion

CUBED FRUIT \$14.00 PER GUEST

Cubed Melon and pineapple, 6" bamboo skewers, chocolate sauce and honey yoghurt (V, GF)

STICKY TOFFEE PUDDING \$12.00 PER GUEST

Pecan, brown sugar and brandy



Brunch Buffet \$46.00

Served with apple, orange or grapefruit juice, Starbucks, & a selection of Teavana teas

Minimum 25 guests

START

Fresh baked Danish, butter croissants (V)
Country farm scrambled eggs with fine herbs (V, GF)

BREAKFAST MEATS (SELECT TWO)

Country pork sausage or bacon or turkey sausage or artisan ham

APPETIZERS (SELECT TWO)

(add a third salad \$6.00 per person)

Mixed Green salad, shaved fennel, dried stone fruit, olive oil and lemon dressing (Vegan, GF)

Arugula, ancient grain, cranberry, apricot, black cherry & Dijon emulsion (Vegan, GF)

Field lettuces with assorted garnishes, house vinaigrette (Vegan, GF)

Beet salad, roast and pickled beets, arugula, toasted walnuts (V, GF)

Italian salad - Crisp romaine lettuce, cherry tomato, red onion, black olive, crouton, shaved parmesan, sundried tomato dressing, classic Caesar dressing, balsamic and olive oil

Select greens, tomato, basil, mini bocconcini, balsamic dressing (V, GF)

Orzo, sundried tomato, kalamata olive, basil (V)

MAIN (CHOOSE THREE)

(add a fourth for \$11)

Jerk spiced boneless chicken thighs (GF)

Herb and citrus marinated roast chicken, thyme jus

Ginger beef

Bourguignonne, red wine braised locally raised beef, mushrooms and pearl onions

Dill and honey mustard salmon, wilted greens (GF)

Vegan chick pea curry (Vegan)

Gnocchi, roast tomato soymilk cream (Vegan, GF)

Penne, creamy pesto (V)

Baked Mostaccioli, roast garlic, Italian sausage and ricotta

Baked Ziti, roasted red pepper and zucchini (V)

VEGETABLES & SIDES

Herb roast potatoes (Vegan, GF)

Lemon grass scented Jasmine rice (Vegan, GF)

Steamed market vegetables (Vegan, GF)

SWEET

Baked apple croustade

Diced fruit with cinnamon and maple (Vegan, GF)

BRUNCH ENHANCEMENTS

Assorted breakfast cereals, 2% & skim milk \$4.00

Smoked salmon, capers, red onion, bagels and cream cheese \$11.00

Ham, roasted red pepper, caramelized onion and aged cheddar frittata \$6.00

Banana berry smoothie \$6.00

Hard-boiled eggs \$3.00

Avocado toast station, whole wheat, rye, avocado, sliced heirloom tomato, sliced hard-boiled eggs \$9.00

Waffles, Chantilly cream, berry compote, maple syrup, chocolate sauce \$8.00

Toast station, white, whole wheat and rye breads, butter, preserves, honey \$5.00



Wedding Venues

BROOKSTREET HOTEL



NEWBRIDGE

A modern ballroom that opens up to a large foyer lined with windows and a balcony overlooking The Marshes Golf Course.

Max. 350 guests



GRAND SCHEME

An elegant ballroom with a spacious foyer area that's perfect for a pre-dinner reception.

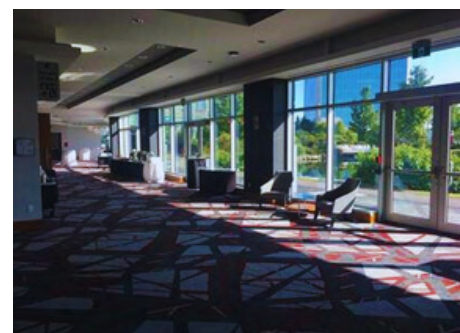
Max. 250 guests



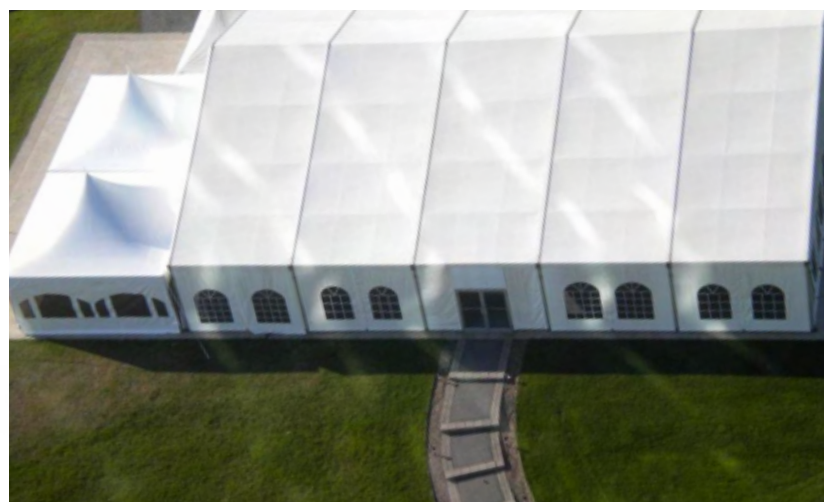
CELTIC

A stylish space with a large foyer and a patio overlooking the pond and golf course.

Max. 100 guests



BROOKSTREET HOTEL



Outdoor Pavillion

The perfect place for an outdoor ceremony featuring classic white draping and a white aisle runner
Max. 350 guests



SMALLER WEDDINGS

We have a number of event rooms for more intimate weddings. Contact us for more information or a tour.



THE MARSHES GOLF CLUB

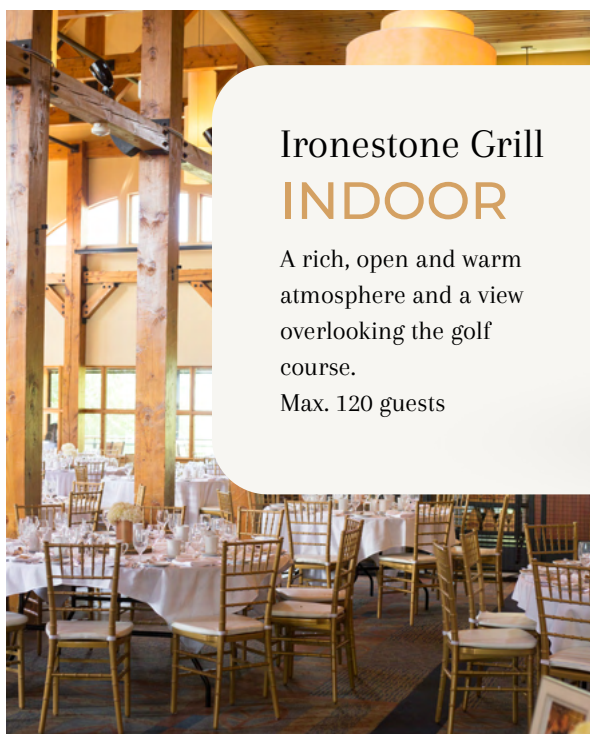
Wedding Venues



The Marshes OUTDOOR

Serene outdoor ceremony surrounded by panoramic views of the Marshes golf course

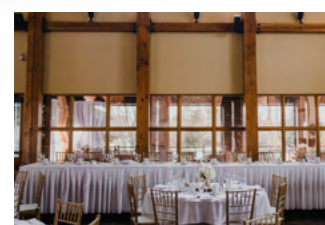
Max. 120 guests



Ironestone Grill INDOOR

A rich, open and warm atmosphere and a view overlooking the golf course.

Max. 120 guests



DJs:

Quality Entertainment
qualityentertainment.ca

Momentum Music Entertainment
djmomentum.ca

Midnight Music
midnightmusic.ca

Professional Entertainment Group
Pdjs.com

DJ Unisson
Unisson.dj@gmail.com

MUSICIANS

Hunks & Punks
HunksandPunks.com

Luxe Duo
luxeduo.com

OFFICIANTS

All Seasons Weddings
allseasonsweddings.com

Exceptional Ceremonies
exceptionalceremonies.com

TRANSPORTATION:

Millennium Limousine Service
millenniumlimousines.com

East Coast Limos
eastcoastlimos.ca

Roxborough Bus Lines Ltd
roxboroughbus.com

Capital Taxi
capitaltaxi.com

FLORISTS:

Sage Designs
sagedesigns.ca

Beaudry Flowers
beaudryflowers.ca

W Flowers
wflowersottawa.com

Plenty of Pretty – Faux Florals
Instagram.com/plentyofprettyottawa

DÉCOR:

Mastermind Event Rental
mmecanada.com

Sizzle with decor
Sizzlewithdecor.com

All in One Events
allinoneevents.ca

Rustic Engagements
rusticengagementsevents.com

Moe Signature
Moesignature.com

Avant-Garde Designs
avant-gardedesigns.com

Ottawa Dance Floors – Vinyl dance floor covers
ottawadancefloors.com

MAKE-UP & HAIR:

Au Naturel Spa
brookstreethotel.com/au-naturel-spa

Caroline Sara Rose makeup
csrmakeupinc.ca

Bombshell Hair Design
bombshellhairdesign.ca

PLANNERS:

Crimson & Ivy Weddings, Jasmine Leese
crimsonandivyweddings.com

Julie & Co.
julieandco.ca

Gloss Events & Decor
glossdecor.ca

Peak Planning, Brigitte Samson
Peakplanning.ca

SWEETS:

Jules Cakes
julescakess.com

Mavericks Donuts
mavericksdonuts.com

Girl with the most cakes
thegirlwiththemostcake.com

Valentina Sweets
Valentinasweets.com

PHOTOGRAPHY:

Mitch Lenet
mitchlenetweddings.com

Rubicon Photography
rubiconphotography.com

Bryan Jones Photography & Videography
bryanphotovideo.com

Kathi Robertson Weddings
kathirobertsonweddings.com

U&I Photography
uandiphoto.com

PHOTO BOOTH

LexiBooth
lexiphotoboath.com

MDRN
mdrnphotoboathcompany.com

Preferred Vendors

Ask your event manager about your options



REHEARSAL DINNERS, BRUNCHES & BREAKFASTS

Look no further than Perspectives Restaurant or Ironstone Grill! Choose from a range of customized group menus.

BACHELORETTE PARTIES

Our bachelorette package includes; one night's luxury accommodation, breakfast, welcome cocktail, party room, bathrobes & slippers, spa amenity & credit, food & beverage discount, live jazz and more.

PRE-WEDDING PAMPERING

Unwind and pamper yourself prior to the big day with holistic therapies, as well as the latest treatments: relaxation massage, facials, manicures and pedicures.

Bridal makeup applications and trial also available. For full spa menu www.aunaturelspa.com.

MAKE IT A WEEKEND FOR YOUR GUESTS

There is so much to choose from at Brookstreet & The Marshes, you and your guests will be entertained before and after your wedding: restaurants, golf, spa, indoor & outdoor pools, hot tubs, saunas, live music, games room, mini golf and more...

Ask your Event Manager about our special guestroom rates for guests attending your wedding!



Enhance Your Wedding

General Information

BROOKSTREET HOTEL

525 Legget Drive, Ottawa ON K2K 2W2

• www.brookstreet.com

613.271.3582

For bookings and enquires, please contact
or by email at events@brookstreet.com



THE MARSHES GOLF CLUB

320 Terry Fox Drive, Ottawa ON K2K 3L1

• www.marshesgolfclub.com

613.271.3370

For bookings and enquires, please contact
or by email at events@brookstreet.com

*Prices and menu subject to change without notice