



wedding
MENUS

NOVOTEL OTTAWA

CONGRATULATIONS!

The Novotel Ottawa, located in the heart of the Nation's Capital, is the ideal location for hosting an intimate wedding for 20 to 110 guests.

Our Team of Catering Professionals will help to make sure every detail of your big day is taken care of and your dream wedding becomes a reality.

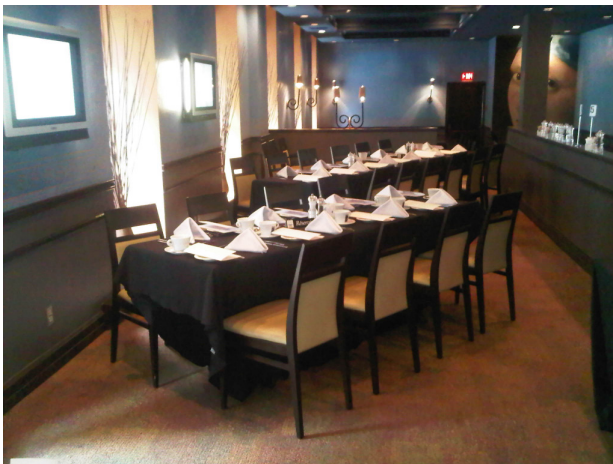
All Weddings include the following*:

- ♥ All Function Space
- ♥ Dance Floor (10X10 feet)
- ♥ Podium
- ♥ Black Table Linens & White Linen Napkins
- ♥ Personalized Menu Cards for each table
- ♥ Table Numbers
- ♥ Integrated Audio-Visual in the Function Room
- ♥ Experienced Banquet Coordinator to lead you through your planning from beginning to end.
- ♥ Complimentary Menu Tasting for 2 people in Trio Restaurant
- ♥ Complimentary Suite for the Bride and Groom on the Wedding Night
- ♥ Special Bedroom Rates for your Wedding Guests (some blackout dates may apply)

****Based on a minimum of 50 people***

FUNCTION SPACE

Function Room	Size (ft)	Area (sq. ft.)	Cocktail	Banquet
Albion A	46 X 21	966	100	65
Albion B	40 X 21	840	100	50
Albion A & B	86 X 21	1806	215	110
Red Experience Rouge	37 X 20	740	90	50
2 nd Floor Central Break	20X30	600	85	--
3 rd Floor Central Break	20X30	600	85	--
Trio	75 X 26	1976	--	110
Gallery Bar	20 X 14	280	60	--
Patio	50 X 15	750	130	100



COCKTAIL PACKAGES

COCKTAIL PACKAGES	THE TRIO	THE NOVATION	THE BURGER TRILOGY
	2 Pleasure Selections 1 Premium Selection + 2 Drinks (Domestic Beer or Wine)	3 Pleasure Selections 2 Premium Selections + 2 Drinks (Domestic Beer or Wine)	3 Mini Burgers + 2 Domestic Beers
	\$21 per person	\$27.25 per person	\$18.25 per person (Upgrade for Imported Beers for \$1)
PLEASURE	Cucumber & Shrimp Twist Melon & Prosciutto Duo Mini Bruschetta Seared Scallop Asian Slaw & Cilantro Sauce Chicken Yakitori with Pomegranate Relish Melted Brie Cheese with Cranberries Prune wrapped with Bacon Mini Beef Hamburger, Caramelized Onions, Gravy Mini Chicken Burger, Bacon, Dijon Sauce Mini Lamb Burger, Sliced Mushroom Red Wine Sauce		
	Pleasure Canapés can be purchased outside of the package for \$29 per dozen (Minimum: 2 dozen of 1 kind)		
PREMIUM	Jumbo Shrimp wrapped with Prosciutto & a Grand Marnier Demi Smoked Salmon, Seaweed Salad & Wasabi Crème Fraîche Lamb Chops with Pomegranate-mint Relish Braised Pear & Goat Cheese Pavé with Duck Confit		
	Premium Canapés can be purchased outside of the package for \$42 per dozen (Minimum 2 dozen of 1 kind)		

PLATTERS

PLATTERS

CHEESE & CRACKERS

<i>Small Platter</i>	<i>serves 10-15 guests</i>	\$75
<i>Medium Platter</i>	<i>serves 25-30 guests</i>	\$140
<i>Large Platter</i>	<i>serves 45-50 guests</i>	\$210

NACHOS & SALSA

<i>Small Platter</i>	<i>serves 10-15 guests</i>	\$29
<i>Medium Platter</i>	<i>serves 25-30 guests</i>	\$42
<i>Large Platter</i>	<i>serves 45-50 guests</i>	\$75

CRUDITÉS & DIP

<i>Small Platter</i>	<i>serves 10-15 guests</i>	\$35
<i>Medium Platter</i>	<i>serves 25-30 guests</i>	\$58
<i>Large Platter</i>	<i>serves 45-50 guests</i>	\$92

HUMMUS & PITA

<i>Small Platter</i>	<i>serves 10-15 guests</i>	\$31
<i>Medium Platter</i>	<i>serves 25-30 guests</i>	\$54
<i>Large Platter</i>	<i>serves 45-50 guests</i>	\$89

FRESH FRUIT BROCHETTES

<i>Medium Platter</i>	<i>serves 25-30 guests</i>	\$90
<i>Large Platter</i>	<i>serves 45-50 guests</i>	\$160

CHOCOLATE COVERED STRAWBERRIES

<i>Per dozen</i>		\$38
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DINNER OPTIONS

DINNER OPTIONS	THE STARTER	THE CLASSIQUE	THE EXPERIENCE
	Dinner Buffet	3 Course Plated Dinner	4 Course Plated Dinner
	1 Choice of Soup 2 Choices of Salads 2 Choices of Main Courses 2 Choices of Side Dishes Chef's Selection of Desserts	Your Choice of a Soup or an Appetizer Your Choice of a Main Course Your Choice of a Dessert	Your Choice of a Soup Your Choice of an Appetizer Your Choice of a Main Course Your Choice of a Dessert
	Lavazza freshly brewed Coffee, Decaffeinated Coffee & Tea Service	Lavazza freshly brewed Coffee, Decaffeinated Coffee & Tea Service	Lavazza freshly brewed Coffee, Decaffeinated Coffee & Tea Service
	Add a 3rd Salad for \$3.50 Add a 3rd Main Course for \$6		
PRICE PER PERSON	Starting at \$29.95	Starting at \$34.95	Starting at \$39.95

MENU CHOICES

THE STARTER	THE CLASSIQUE	THE EXPERIENCE
Dinner Buffet	3 Course Plated Dinner	4 Course Plated Dinner
SOUP		
Chicken & Vegetable Soup Ginger & Carrot Cream Cauliflower Cream & Blue Cheese (add \$1.50)		
APPETIZER		
Garden Salad with 2 Dressings Pasta Salad Caesar Salad Greek Salad (add \$1.50)	Roasted Vegetable Salad Provencal Style Caesar Salad Spinach & Warm Goat Cheese Salad with a honey drizzle Red Pepper & Parmesan Cheese Tatin (add \$2)	Spinach & Warm Goat Cheese Salad with a Honey Drizzle Mushroom in a Puff Pastry, Green Salad & Raspberry Dressing Red Pepper & Parmesan Cheese Tatin Thai Salad with Shrimp
MAIN COURSE		
Chicken Breast "Sauté Chasseur" Beef Lasagna with Fresh Basil Salmon Filet, Caper Berry Butter Sauce Seafood Ragout, Julienne of Leek with White Wine & Cream Chili Lime Tilapia Stew of Roasted Vegetable, Marinated Tofu, Fresh Oregano and Tomato Sauce Roasted Sirloin, Peppercorn Sauce (add \$2)	Balsamic Caramelized Chicken Supreme, Rice Pilaf & Mixed Vegetable Provencal Style Crusted Pork Tenderloin with Thyme, Mustard & Rosemary Sauce, "Lyonnais" Style Potatoes & Broccoli Gratin Roasted Salmon Filet, Exotic Mango Salsa, Garlic Mashed Potatoes & Vegetable Pancake Curried Lentils Wrapped in Grilled Eggplant with a Tomato-Chipotle Sauce & Wilted Spinach Halibut Filet, White Butter Sauce, Braised Fennel Risotto, Mixed Vegetables Vegetarian Tofu Lasagna with Roasted Creamed Spinach & Portobello Mushroom	
SIDES		
Roasted Potatoes Garlic Mashed Potatoes Mixed Grilled Vegetables Rice Pilaf	Stuffed Sole Filet with Shrimp, Shallot & White Wine Sauce, Rice Pilaf & Roasted Fennel (add \$2 to THE CLASSIQUE) Beef Tenderloin Green Pepper Sauce, Scalloped Potatoes, Wild Mushrooms & Mixed Vegetables (add \$3 to THE CLASSIQUE)	
DESSERT		
Chef's Selection of Desserts	Classic Crème Brulée Triple Chocolate Cake Raspberry Cheesecake Seasonal Fruit Pie with Homemade Whipped Cream	

DINNER ENHANCEMENTS

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PASTA COURSE

Add to The Classique or The Experience
*Penne, Linguine or 3 Cheese Tortellini,
served with your choice of tomato, blush
or alfredo sauce*

\$6 per person

CHEESE COURSE

Add to The Classique or The Experience
A selection of local and imported cheeses

\$9 per person

SORBET COURSE

Add to The Classique or The Experience
Cleanse your palate between courses

\$3.50 per person

CARVING STATION

Add to The Starter
*Your choice of cut; Hip of Beef, Prime
Rib, Smoked Ham, Oven Roasted Turkey*

From **\$10.95** per person, based on your
selection of cut

LATE NIGHT

LATE NIGHT

SIMPLY COFFEE & TEA

*Lavazza freshly brewed Coffee,
Decaffeinated Coffee, and Herbal Teas*

\$4.95 per person

SANDWICHES

*Assorted Mini Sandwiches (Sliced Ham,
Smoked Turkey, Egg Salad)*

\$7.25 per person

SWEET TABLE

*Mini Cakes, Mini Tarts, Chocolate Truffles,
Fresh Fruit Brochettes*

\$9.75 per person

CARNIVAL

*Popcorn, Jumbo Pretzels with Spicy
Mustard, Ice Cream Bars, Mixed Peanuts*

\$10.25 per person

Add Mini Hamburgers

\$ 3.25 per person

HOST BAR

APERITIF, ALCOHOL & LIQUEUR	
HOST BAR	<p>APÉRITIF 5.00 Cinzano, Dubonnet, Campari</p> <p>BASIC ALCOHOL 5.50 Tanqueray, Bacardi White, Finlandia, Canadian Club, Johnnie Walker Red, Tequila Blanco</p> <p>DELUXE ALCOHOL 6.50 Bombay Sapphire, Appleton, Grey Goose, Crown Royal, Johnnie Walker Black, Tequila Gold,</p> <p>LIQUEUR 6.00 Bailey's, Grand Marnier, Amaretto, Kahlua, Tia Maria, Sambuca, Drambuie</p>
BEER	
	<p>DOMESTIC 5.00 Coors Light, Blue, Canadian, Rickard's Red</p> <p>IMPORTED 5.50 Corona, Heineken, Guinness</p> <p>DRAUGHT (only available at Trio Bar) 7.00 / 8.00 Bud Light, Alexander Keiths Pale Ale and Red, Stella Artois</p>
WINE	
	<p>WINE BY THE GLASS 6.00 House White and Red Selection</p>
OTHER REFRESHMENTS	
	<p>SOFT DRINK 2.50</p> <p>JUICES 2.50</p> <p>SPARKLING WATER 3.00</p>

The above prices are based on 1 oz. and include mix and ice

Beverages from this type of bar are paid for by the host.

The above prices are subject to HST (15%) and Gratuity (15%)

If net consumption is less than \$300 per bar, a bartender and/or cashier fee of \$75.00 will apply

CASH BAR

CASH BAR	APERITIF, ALCOHOL & LIQUEUR	
	APÉRITIF Cinzano, Dubonnet, Campari	5.50
	BASIC ALCOHOL Tanqueray, Bacardi White, Finlandia, Canadian Club, Johnnie Walker Red, Tequila Blanco	6.00
	DELUXE ALCOHOL Bombay Sapphire, Appleton, Grey Goose, Crown Royal, Johnnie Walker Black, Tequila Gold,	7.00
	LIQUEUR Bailey's, Grand Marnier, Amaretto, Kahlua, Tia Maria, Sambuca, Drambuie	6.50
	BEER	
	DOMESTIC Coors Light, Blue, Canadian, Rickard's Red	5.50
	IMPORTED Corona, Heineken, Guinness	6.00
	DRAUGHT (only available at Trio Bar) Bud Light, Alexander Keiths Pale Ale and Red, Stella Artois	7.00 / 8.50
	<p>The above prices are based on 1 oz. and include mix and ice</p> <p>Beverages from this type of bar are paid for by each individual guest</p> <p>The above prices include HST (15%) and Gratuity (15%)</p> <p>If net consumption is less than \$300 per bar, a bartender and/or cashier fee of \$75.00 will apply.</p>	WINE
WINE BY THE GLASS House White and Red Selection		7.00
OTHER REFRESHMENTS		
SOFT DRINK	2.50	
JUICES	2.50	
SPARKLING WATER	3.00	

BAR ENHANCEMENTS

BAR ENHANCEMENTS

SPARKLING WINE TOAST

Toast to the Bride and Groom

\$7 per person

FRUIT PUNCH

Non-alcoholic fruit punch

Small

serves 20 people

\$39

Medium

serves 40 people

\$75

SANGRIA

Thirst quenching orange, lime, and lemon fruit flavors mixed with red wine

Small

serves 20 people

\$74

Medium

serves 40 people

\$132

THEMED DRINKS

Imported or Themed Beer

From **\$5.50** per drink, based on your selection

Signature "Couple" Cocktail

From **\$8** per drink, based on your selection

Signature "Couple" Specialty Coffee

From **\$8** per drink, based on your selection

MAY WE ALSO SUGGEST...

REHEARSAL DINNERS

The Novotel Ottawa is also a perfect location for your Rehearsal Dinner. Please contact us for additional information on our Dinner Menus and Pricing.

WEDDING BRUNCH

Our Full Breakfast Buffet is available from 6:30am till 11:00am on Saturday and Sunday Mornings (10:00am on weekdays). If planned ahead of time, extended hours and special pricing is available for Wedding guests.

The Buffet features: Muffins, Croissants, Danishes, Bagels, A selection of 7 best breads, Jam, Cream cheese, Yoghurts, Cereals, Fresh fruit salad, Selection of whole fruits, Scrambled eggs, Eggs Benedict, Potatoes, Sausage and Bacon, Fruit juices, Milk, Lavazza Coffee, Tea and Herbal Tea

PRICING

Regular Price **\$17** inclusive of taxes, per person

Special Pricing **\$14** inclusive of taxes and service fees per person *(For groups of 20 or more, if planned ahead of time)*

WEDDING LUNCHON

All Dinner Menus can be served over lunch time hours (from 11:00am till 4:00pm).
Please contact us for additional information regarding pricing.

TERMS AND CONDITIONS I

TERMS & CONDITIONS	FOOD	MENU SELECTIONS	GUARANTEES
	<p>Due to City and Provincial Health Regulations, The Novotel Ottawa cannot allow clients to bring in food from an outside source. The only exception is Wedding Cakes (note a cake cutting fee may apply). We are pleased to purchase any specialty items requested. All Food provided by the hotel must be consumed on the hotel property and cannot be taken off the premises.</p>	<p>Menu Selections must be made at least two weeks prior to your meeting or banquet to ensure availability, proper staffing and coordination. Should menu selections not be received within 2 weeks of your event, we will be pleased to select appropriate menu choices to suit your requirements. Special Dietary substitutions are available, but must be arranged in advance of your meeting or banquet. Guests who are to receive special meals are to be identified to the Banquet Staff prior to the beginning of service.</p>	<p>Minimum catering numbers must be received no later than 7 days prior to your event; this number may be increased up to 48 hours prior to the event, subject to the capacity of the event space contracted or an alternative room being available. If at the time of your function, the number of guests in attendance exceeds the guarantee number, the hotel cannot guarantee that the same menu items will be available for the extra persons in attendance. You will be billed for the guaranteed number given or attendance whichever is larger. Where a choice is offered, the selection must be made at the time menus are confirmed.</p>
	BEVERAGES	CUSTOMIZED MENUS	PRICE GUARANTEE
	<p>All alcoholic beverages served in our meeting and banquet areas, are licensed by the LCBO and must be provided by The Novotel Ottawa unless otherwise arranged. Alcoholic beverages cannot be brought into meeting and banquet rooms from an outside source, including donated liquor. A labour charge may apply for a bartender on a Cash Bar or Host Bar, if minimum revenue is not met. No liquor service is permitted after 1:00am, unless otherwise arranged.</p>	<p>The Novotel Ottawa is pleased to design customized catering and banquet menus to suit your needs. Please contact the Banquet Coordinator for more details.</p>	<p>All prices are quoted in Canadian dollars and are subject to change without notice. We will honour all confirmed prices on a Contract that has been signed and returned by the client. All contracts and Booking Event Orders (BEO's) must be signed prior to arriving on-site. Menu pricing is based on a "per person", unless otherwise stated. For items requiring a Minimum number of participants, if your final numbers don't meet the minimum, you will be charged for the difference.</p>
		TAXES & SERVICE CHARGES	
		<p>The applicable federal and provincial taxes (HST) will apply (13%). A ten percent (10%) service charge on the price of food & beverage and a five percent (5%) service charge on the total amount will be added to the prices.</p>	

TERMS AND CONDITIONS II

TERMS & CONDITIONS	FUNCTION ROOM SET-UP	CLEANING	INSURANCE
	<p>Room rental include all set-up fees. Your room set-up is to be confirmed 7-10 days prior to your event, as per your signed Booking Event Order (BEO). A \$100.00 labour fee will be applied to any set-up changes on-site which differ from the BEO.</p>	<p>A nominal fee may be applied to an account where special cleaning requirements are necessary.</p>	<p>The Hotel and the Group each agree to carry adequate personal property, liability and other insurance protecting itself against any claims arising from any activities conducted in the Hotel during the Meeting. Upon request, the Group shall provide a certificate evidencing such insurance to the Hotel. The Hotel shall not be responsible for the security of exhibits, presentation materials or other personal property of the Group or its exhibitors, unless the Hotel has otherwise agreed to accept such responsibility in writing. The Group acknowledges that the Hotel, its owners and operators do not maintain insurance coverage covering such exhibits, materials or personal property.</p>
	DAMAGE/LOSS	CHILDREN'S MENUS	
	<p>Novotel Ottawa cannot assume responsibility for personal property and equipment brought into meeting and banquet rooms.</p>	<p>The Novotel Ottawa is pleased of offer Children's Menus. Please contact the Banquet Coordinator for more details.</p>	
	SPEICAL DIETS		
	<p>We can provide alternative menu selections for guests with dietary requirements. This must be arrangement prior to the event. Vegetarian options are also available.</p>		

CONTACT US

HOW TO REACH US

Our Wedding Menus have been designed to guide you in your choices; however, this is your day, so tell us your ideas. Please contact the Novotel Ottawa to make an appointment so that we can help to make your day an extraordinary one.

JILL GARNER

Banquet Coordinator

Phone 613-760-4770

jillgarner@novotelottawa.com

