



LORD ELGIN

# Banquet Menu

Meeting Packages

Breakfast

Breaks

Lunch

À la Carte

Dinner

Receptions

Beverages





# Banquet Menu

Meeting Packages	Breakfast	Breaks	Lunch	À la Carte	Dinner	Receptions	Beverages
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The Lord Elgin strives to create the "Complete Business Environment"

## HOUSE OF COMMONS PACKAGE

**\$75.00 per person**  
inclusive of applicable taxes and gratuities  
*Minimum of 30 people required*

Meeting Packages include the following (exceptions may apply):

- Main meeting room rental (8 a.m. – 5 p.m.)
- Two flipcharts with assorted markers
- Meeting room supply kit: note pads, pens, water service and candies

Vegetarian, gluten and lactose free options, and, special meals are available upon request. Additional fees may apply. Please contact our Catering Manager prior to arrival.

### Continental Breakfast

- Assorted bagels and breads with butter and preserves
- Assorted yogurts
- Assorted cereals, including granola and milk
- Assorted pastries including croissants, danishes and muffins
- Seasonal fresh fruits
- Chilled fruit juice pitchers
- Freshly brewed coffee and tea

**Add +\$5.00 and upgrade your package with the Grill 41 hot breakfast**

### Mid-Morning Break

- Pre-select one of the following choices:
- Granola bars
- Freshly brewed coffee and tea
- OR**
- Mini-smoothies

### Buffet Lunch

Pre-select one of the following choices:

#### Market Lunch

- Bread and butter
- Garden salad with dressing

Select one of the following options:

- Herb roasted chicken breast
  - **OR** grilled salmon with honey mustard glaze
  - **OR** French style roast beef
- +\$5.00 per person**

- Herb roasted potatoes
- Assorted dessert squares
- Assorted soft drinks and bottles of fruit juice
- Freshly brewed coffee and tea

### Indian Curry Delight

- Garlic naan bread, papadums, vegetarian samosa, mango chutney and hot sauce
- Chickpea salad with red onion and peppers
- Traditional butter chicken
- Vegetable korma and dhal with basmati rice
- Seasonal fruit platter with honey and cardamom yogurt
- Assorted soft drinks and bottles of fruit juice
- Freshly brewed coffee and tea

### Afternoon break

- Pre-select one of the following choices:
- Assorted cookies
- Assorted soft drinks
- OR**
- Freshly brewed coffee and tea
- OR**
- Mini-smoothies

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## SENATE PACKAGE

**\$85.00 per person**

inclusive of applicable taxes and gratuities  
*Minimum of 30 people required*

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Meeting Packages include the following (exceptions may apply):

- Main meeting room rental (8 a.m. – 5 p.m.)
- Two flipcharts with assorted markers
- Meeting room supply kit: note pads, pens, water service and candies

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Vegetarian, gluten and lactose free options, and, special meals are available upon request. Additional fees may apply. Please contact our Catering Manager prior to arrival.

## Continental Breakfast

Assorted bagels and breads with butter and preserves

Assorted yogurts

Assorted cereals, including granola and milk

Assorted pastries including croissants, danishes and muffins

Seasonal fresh fruits

Chilled fruit juice pitchers

Freshly brewed coffee and tea

**Add +\$5.00 and upgrade your package with the Grill 41 hot breakfast**

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## Mid-Morning Break

*Pre-select one of the following choices:*

Granola bars

Freshly brewed coffee and tea

**OR**

Mini-smoothies

## Buffet Lunch

*Pre-select one of the following choices:*

### Mama Mia

Crunchy garlic bread and cheese herb bread

Minestrone soup **OR** Caesar salad

Italian antipasto platter

Vegetarian lasagna and beef lasagna

Tiramisu with espresso-infused lady fingers and custard

Assorted soft drinks and bottles of fruit juice

Freshly brewed coffee and tea

## North Atlantic Lunch

Butternut squash soup with sour cream, served with bread and butter

Vegetarian spring rolls with sweet and sour dipping sauce

Chickpea salad with red onion and peppers

Mixed green salad with balsamic dressing

4oz. fried Atlantic salmon steak with shrimp and leek cream sauce

Assorted squares, tarts and fresh seasonal fruit

Assorted soft drinks and bottles of fruit juice

Freshly brewed coffee and tea

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## Afternoon break

*Pre-select one of the following choices:*

Assorted cookies

Assorted soft drinks

**OR**

Freshly brewed coffee and tea

**OR**

Mini-smoothies



Lord Elgin Hotel  
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Menu selections subject to availability.  
2015

On-site catering by:





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**A delicious, healthy breakfast is sure to get your meeting off to a great start.**

## BUFFET BREAKFAST

*Minimum of 10 people, prices are per person.*  
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 Vegetarian, gluten and lactose free options, and special meals are available upon request. Additional fees may apply. Please contact our Catering Manager prior to arrival.

**Continental Breakfast . . . . . \$15.00**  
*Also great as a mid-morning break!*  
 Assorted bagels and breads with butter and preserves  
 Assorted yogurts  
 Assorted cereals, including granola and milk  
 Assorted pastries including croissants, danishes and muffins  
 Seasonal fresh fruits  
 Chilled fruit juice pitchers  
 Freshly brewed coffee and tea  
**Add cheese + \$5.00**

**Easy start . . . . . \$15.00**  
*Selection of sandwich: please select two of the following options:*

- **Bagelwich:** toasted bagel with crispy bacon, eggs
- **Croissantwich:** peameal bacon, scrambled eggs, tex-mex cheese
- **Elgin wrap** with eggs over hard, sour cream, salsa and potatoes

Fresh fruit kebab with yogurt  
 Chilled fruit juice pitchers  
 Freshly brewed coffee and tea

**The Chinese Breakfast. . . . . \$16.00**  
 Congee, *select one:* plain, chicken or beef  
 Deep fried bread stick  
 Sticky rice  
 Har Kow (shrimp dumpling)  
 Pork Siu Mai  
 BBQ Pork bun  
 Dry shrimp rice noodle rolls  
 Selection of tea

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**The Deutschland. . . . . \$17.00**

- Assorted pastries including croissants, danishes and muffins
- White, whole wheat and rye toast
- Assorted domestic cheeses and grapes
- Assorted cold cuts
- Warm crepes with syrup and jam
- Yogurt and granola
- Seasonal sliced fruit
- Chilled fruit juice pitchers
- Freshly brewed coffee and tea

**Grill 41 Breakfast . . . . . \$20.00**

- Fluffy scrambled eggs and homemade roasted potatoes
- Crispy bacon and sausages
- Assorted bagels and breads with butter and preserves
- Assorted yogurts
- Assorted cereals, including hot cereal and milk
- Assorted pastries including croissants, danishes and muffins
- Seasonal fresh fruits
- Chilled fruit juice pitchers
- Freshly brewed coffee and tea

**The Capital Hot Breakfast . . \$26.00**

- Minimum of 20 people (if less than 20 guests, an additional Chef charge of \$100 will be charged)*
- Omelette station cooked by a uniformed chef
- Crispy bacon and breakfast sausages
- Roasted breakfast potatoes with rosemary and thyme
- Pancakes with syrup
- Smoked salmon with red onion, capers and cream cheese
- Deli meats
- Assorted bagels and breads with butter and preserves
- Assorted yogurts
- Assorted cereals, including granola and milk
- Assorted pastries including croissants, danishes and muffins
- Seasonal fresh fruits
- Chilled fruit juice pitchers
- Freshly brewed coffee and tea

**Breakfast Enhancements:**

- Smoked salmon with red onion, capers and cream cheese . . . \$6.00/person
- Deli meats . . . . . \$6.00/person
- Cheese . . . . . \$6.00/person
- Trail mix . . . . . \$4.00/person
- Eggs Benedict (only) . . . . . \$6.50/person

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**Take a break from working hard and enjoy a selection that will keep everyone energized.**

### BREAKS

*Minimum 10 people.  
Prices are per person.*

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Vegetarian, gluten and lactose free options, and, special meals are available upon request. Additional fees may apply. Please contact our Catering Manager prior to arrival.

**Welcome Break. . . . . \$7.00**

- Assorted bottles of fruit juice
- Assorted soft drinks
- Freshly brewed coffee and tea

**Conference Break. . . . . \$9.00**

- Assorted breakfast loaves
- Freshly baked muffins
- Chilled fruit juice pitchers
- Freshly brewed coffee and tea

**Light Boost Break. . . . . \$9.00**

- Assorted granola and cereal bars
- Bottles of water
- Freshly brewed coffee and tea
- Add-on sliced fruit. . . . \$6.00 per person**

**Make Your Own Parfait . . . . \$9.00**

- Plain and vanilla yogurt
- Assorted fruits and berries
- Granola and assorted nuts
- Honey
- Freshly brewed coffee and tea

**Coffee and Cookie Break. . . . \$6.50**

- Freshly baked assorted cookies
- Freshly brewed coffee and tea

**Summertime Cooler Break . \$10.00**

- Assorted ice cream bars
- Ice cold lemonade and refreshing iced tea
- Freshly brewed coffee and tea

**Sweet Break . . . . . \$10.50**

- Pop-corn
- Chocolate bars
- Assorted soft drinks
- Freshly brewed coffee and tea

**The Wrap-up Break . . . . . \$14.00**

- Vegetable crudités with dip
- Selection of cheese and crackers
- Hummus and babaganoush with pita bread
- Freshly brewed coffee and tea
- Add-on sliced fruit. . . . \$6.00 per person**

**Lord Elgin High Tea . . . . . \$14.00**

- Fancy cakes, tarts and squares
- Selection of tea sized sandwiches
- Scones with jam and fresh cream
- Freshly brewed coffee and tea

**Smoothies Bar . . . . . \$9.00**

- Minimum of 30 people – made to order*
- Assorted fresh fruits (depending on the season)
- Vegetable protein powder
- Skim milk, 2% milk
- Soya milk and almond milk upon request
- Honey
- Plain and flavoured yogurt



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## EXPRESS BUFFET LUNCH OPTIONS

Minimum 10 people.  
Prices are per person.

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Take-out options available: please contact our Catering Manager prior to arrival

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Vegetarian, gluten and lactose free options, and, special meals are available upon request. Additional fees may apply. Please contact our Catering Manager prior to arrival.

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## Make Your Own Burger . . . . \$24.00 (1.5 burgers per person)

Beef **OR** Chicken breast burgers

Assorted toppings including cheese, tomatoes, pickles, red onions, lettuce, mayo, ketchup, mustard and Kaiser buns

Garden salad with dressing **OR** Pasta salad

Dessert squares and freshly baked cookies

Assorted soft drinks and bottled fruit juices

Freshly brewed coffee and selection of tea

## Sandwich with Soup **OR** Salad . . . . . \$21.00

(1.5 sandwiches per person)  
Ready to go or make your own with a selection of toppings

Chef's soup of the day **OR**  
Garden salad **OR** Pasta salad

Artisan sandwich selections:  
(select a maximum of 5 choices)

- |                         |             |
|-------------------------|-------------|
| Vegetables              | Tuna        |
| Ham                     | Smoked meat |
| Slow roasted roast beef | Turkey      |
| Egg salad               | Chicken     |

Toppings: assorted breads, lettuce, tomato, cucumber, cheese, mayo, mustard, onions  
All sandwiches are made with local bread and tortilla wraps

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Dessert squares and freshly baked cookies

Assorted soft drinks and bottled fruit juices

Freshly brewed coffee and selection of tea

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*These are just a few selections of our sandwiches. If you have any special requests, we will be more than happy to accommodate you.*

## Market Lunch . . . . . \$22.00

Bread and butter

Garden salad with dressing

Select one of the following option:

Herb roasted chicken breast

**OR** Grilled salmon with honey mustard glaze

**OR** French style roast beef  
**+\$5.00 per person**

Herb roasted potatoes

Assorted dessert squares

Assorted soft drinks and bottles of fruit juice

Freshly brewed coffee and selection of tea

**Add:** Assorted grilled vegetables with balsamic vinaigrette **+ \$ 4.00 per person**

## Pasta Bar . . . . . \$30.00

Bread and butter

Caesar Salad

Select two of the following:

Fusilli **OR** Penne **OR** Rotini  
(gluten free penne available)

Tomato sauce and Alfredo sauce

Parmesan cheese and pesto

Select one of the following:

Chicken breast **OR** Meat Balls **OR**  
Grilled Vegetables

Lemon tart

Assorted soft drinks and bottled fruit juices

Freshly brewed coffee and selection of tea



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### INTERNATIONAL BUFFET LUNCH OPTIONS

Minimum of 20 people.  
 (if less than 20 guests, an additional setup fee of \$50.00 will be charged).  
 Prices are per person.

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 Take-out options available: please contact our Catering Manager prior to arrival  
 ~~~  
 Vegetarian, gluten and lactose free options, and, special meals are available upon request. Additional fees may apply. Please contact our Catering Manager prior to arrival.

**Indian Curry Delight . . . . . \$23.00**  
 Garlic naan bread, papadums, vegetarian samosa, mango chutney, hot sauce  
 Chickpea salad with red onions, peppers and Indian spices  
 Traditional butter chicken  
 Vegetable korma and dhal with basmati rice  
 Seasonal fruit platter with honey and cardamom yogurt  
 Assorted soft drinks and bottles of fruit juice  
 Freshly brewed coffee and selection of tea

**North Atlantic . . . . . \$26.00**  
 Butternut squash soup with sour cream, served with bread and butter  
 Vegetarian spring rolls with sweet and sour dipping sauce  
 Chickpea salad with red onion and peppers  
 Mixed green salad with balsamic dressing  
 4oz. Atlantic salmon steak with shrimp and leek cream sauce  
 Assorted squares, tarts and fresh seasonal fruit  
 Assorted soft drinks and bottles of fruit juice  
 Freshly brewed coffee and selection of tea

**Mama Mia . . . . . \$25.00**  
 Crunchy garlic bread and cheese herb bread  
 Minestrone soup **OR** Caesar salad  
 Italian antipasto platter  
 Vegetarian lasagna and beef lasagna  
 Tiramisu with espresso-infused lady fingers and custard  
 Assorted soft drinks and bottles of fruit juice  
 Freshly brewed coffee and selection of tea

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### Chinese Influence . . . . . \$25.00

Spring rolls with dipping sauce  
 Fried rice with sesame, ginger and vegetables  
 Chinese salad with cabbage  
 Chicken **OR** Beef stir-fry with hoisin, red chili and celery  
 Buddha's vegetable delight with mushrooms, bok choy, broccoli and baby corn  
 Red bean soup dessert  
 Assorted soft drinks and bottles of fruit juice  
 Freshly brewed coffee and selection of tea

### Memories of Athens . . . . . \$27.00

Greek salad with cucumber, red onions, olives, feta cheese, tomatoes, red peppers and Greek dressing  
 Lamb kebab with yogurt and herbs  
 Greek style potatoes with tomatoes and herbs  
 Basmati rice with saffron  
 Eggplant mussaka  
 Traditional Loukoumade (greek dessert)  
 Assorted soft drinks and bottles of fruit juice  
 Freshly brewed coffee and selection of tea

### Pirate of Caribbean . . . . . \$28.00

Black bean soup with tomato salsa and sour cream  
 Caribbean style coleslaw  
 Jerk chicken, fried plantain and rice and peas  
**OR** Jamaican Escoveitched fish with corn on the cob with butter, rice and peas  
 Pumpkin stew  
 Fresh fruit  
 Banana bread pudding  
 Assorted soft drinks and bottles of fruit juice  
 Freshly brewed coffee and selection of tea

### Thai Inspiration . . . . . \$28.00

Thai cold rolls with rice noodles, coriander, sesame, mint and a soya-mint dipping sauce  
 Green mango salad with coriander, lime, Thai chili, lemon juice  
 Thai Buddha's delight with authentic spices, coconut cream, lime and coriander  
 Thai-style chicken **OR** beef curry with coconut, Thai curry sauce, coriander, lime and ginger  
 Basmati rice  
 Thai banana with ice cream  
 Assorted soft drinks and bottles of fruit juice  
 Freshly brewed coffee and selection of tea

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## À LA CARTE BREAKFAST, BREAKS AND LUNCH ITEMS

### Beverages

|                                                                           |                     |
|---------------------------------------------------------------------------|---------------------|
| Freshly brewed coffee and tea (minimum 10 people) . . . . .               | \$3.25 per person   |
| Thermos of coffee, decaffeinated coffee or tea (serves 10 cups) . . . . . | \$30.00 per thermos |
| Chilled fruit juice pitchers (60 ounces) . . . . .                        | \$19.00 per pitcher |
| 2% or chocolate milk (237ml). . . . .                                     | \$3.50 each         |
| Bottle of fruit juice . . . . .                                           | \$3.50 each         |
| Soft drinks. . . . .                                                      | \$3.50 each         |
| Bottle of water. . . . .                                                  | \$3.50 each         |
| Perrier water . . . . .                                                   | \$4.00 each         |

### Food items

|                                                     |                        |
|-----------------------------------------------------|------------------------|
| Danishes, muffins and croissants. . . . .           | \$25.00 per dozen      |
| . . . . .                                           | \$13.00 per half dozen |
| Assorted bagels and cream cheese. . . . .           | \$6.00 per person      |
| Mini muffin loaves . . . . .                        | \$3.00 each            |
| Yogurt parfaits . . . . .                           | \$6.00 each            |
| Individual yogurts. . . . .                         | \$4.00 each            |
| Eggs Benedict (Plated meal) . . . . .               | \$15.00 each           |
| Boiled eggs . . . . .                               | \$16.00 per half dozen |
| Seasonal sliced fruit. . . . .                      | \$7.00 per person      |
| Seasonal whole fruit . . . . .                      | \$2.00 each            |
| Fruit skewers with chocolate dipping sauce. . . . . | \$8.00 per person      |
| Granola and cereal bars. . . . .                    | \$2.50 each            |

|                                       |                   |
|---------------------------------------|-------------------|
| Assorted gourmet cookies. . . . .     | \$24.00 per dozen |
| Decadent chocolate brownies . . . . . | \$3.00 each       |
| Assorted dessert squares . . . . .    | \$31.00 per dozen |
| Ice cream bars. . . . .               | \$6.50 each       |

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Crudités with dip . . . . .	\$6.00 per person
Cheese and crackers. . . . .	\$8.00 per person
Smoked salmon, onions and capers . . . . .	\$8.00 per person
Deli cold cut platter . . . . .	\$7.00 per person
Pita with hummus, tzatziki and baba ganoush . . . . .	\$6.00 per person

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|                                 |                   |
|---------------------------------|-------------------|
| Chef's soup of the day. . . . . | \$4.00 per person |
| Caesar salad . . . . .          | \$4.00 per person |
| Garden salad . . . . .          | \$4.00 per person |
| Pasta salad . . . . .           | \$5.00 per person |

### Special and dietary needs

|                                                        |                     |
|--------------------------------------------------------|---------------------|
| Gluten free bread. . . . .                             | \$3.00 per 2 slices |
| Gluten free muffin / waffle . . . . .                  | \$2.50 per piece    |
| Gluten free cheesecake . . . . .                       | \$5.00 per piece    |
| Gluten free pizza (8" inch) . . . . .                  | \$12.00 per pizza   |
| Lactose and gluten free pie (serve 4 people) . . . . . | \$12.00 per pie     |
| Gluten and lactose free pasta . . . . .                | \$14.00 per person  |
| Soya or almond milk (200ml) . . . . .                  | \$3.50 per piece    |
| Lactose free milk (1l) . . . . .                       | \$6.00 per litre    |





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**At the end of the day, your dinner menu will set the tone for a relaxed or formal evening.**

Vegetarian, gluten and lactose free options, and, special meals are available upon request. Additional fees may apply. Please contact our Catering Manager prior to arrival.

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*For additional menu ideas customized to your needs and function specific, please call Chef Brian Vallipuram*

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Wine tasting and themed menus are also available

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Book your private function in one of our private dining rooms. We also do fully customized in house catered affairs including rental, floral arrangements, servers, chefs and more...

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Order your take out meal from Grill 41 Restaurant for your private function

## DINNER BUFFET SECTION

### Light Middle East Buffet . . . \$30.00

*Minimum of 10 people, prices are per person*

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Potato salad with yogurt

Hummus, black olives, pickled radish with pita bread

Tilapia with olive oil, lemon and parsley

Lemon herbed chicken breast

Chickpea balls

Ratatouille

Assorted baklava

Assorted soft drinks and bottles of fruit juice

Freshly brewed coffee and selection of tea

### Delight Middle East Buffet. . \$44.00

*Minimum of 20 people, prices are per person*

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Tabouli

Potato salad with yogurt

Fried eggplant with tomato sauce

Hummus, black olives, pickled radish with pita bread

Grilled polenta

Tilapia with olive oil, lemon and parsley

Lamb chop with mint and parsley

Chickpea balls

Ratatouille

Assorted baklava and sliced fruit

Assorted soft drinks and bottles of fruit juice

Freshly brewed coffee and selection of tea

Next ▶



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## BUILD-YOUR-OWN-BUFFET DINNER

**\$48.00**

Minimum of 30 people, prices are per person

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Includes two salads, two entrées, two sides and one dessert

Please choose from the following to create your own unique buffet:

### Salads: please choose two options

Organic mixed green salad with tomatoes and house dressing

Greek salad with cucumber, tomatoes, black olives and feta cheese

Chickpea salad with red onion, peppers and coriander

Spinach and strawberry salad with roasted pecans and raspberry vinaigrette

Hearts of romaine with Caesar vinaigrette and croutons

Crunchy coleslaw with sweet sesame vinaigrette

Italian grilled vegetable and woodland mushroom salad with fresh herbs

Tomato and Bocconcini salad with arugula, fresh basil and balsamic vinaigrette

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### Entrées: please choose two options

Grilled chicken breast with lemon and herb marinade

Lemon and sage tender baby chicken **+\$4.00**

Roasted sweet peppers stuffed with wild mushroom risotto

Fresh salmon and shrimp with a leek cream sauce

Alberta AAA roast beef with horseradish and natural jus

Alberta AAA prime rib with horseradish and natural jus **+\$4.00**

Fire-fried tilapia with red onions and red wine vinaigrette

Almond, lemon and parsley halibut fillet with a dill hollandaise sauce **+\$4.00**

Traditional homemade butter chicken

Roasted pork loin with apple sauce and sage mustard **+\$4.00**

Slow roasted duck leg with savory and spices

French lamb chop with red wine sauce **+\$6.00**

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### Sides: please choose two options

Butter garlic mashed potatoes with fire-fried leeks

Creamy scalloped potatoes with onions

Fingerling potatoes with bacon and green onions

Steamed or roasted mixed seasonal vegetables with butter and herbs

Ratatouille

Eggplant parmesan

Grilled asparagus with Hollandaise sauce **+\$3.00**

Steamed basmati rice

Vegetable fried rice

Penne **OR** fusilli with tomato sauce

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### Desserts: please choose two options

Assorted cakes, tarts and squares (brownies, Nanaimo bars, carrot and banana cake)

Apple crumble with ice cream

Banana bread pudding with ice cream

White and dark chocolate mousse

Gelato served with fresh strawberries and whipped cream

Strawberry cheesecake

Sliced seasonal fresh fruit

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All buffet menus are accompanied with bread, butter and freshly brewed coffee and tea.

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Vegetarian, gluten and lactose free options, and special meals are available upon request. Additional fees may apply. Please contact our Catering Manager prior to arrival.

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Additional side and salad: **+\$5.00** per person, per addition

Additional main course:

**+9.00\$** per person, per addition



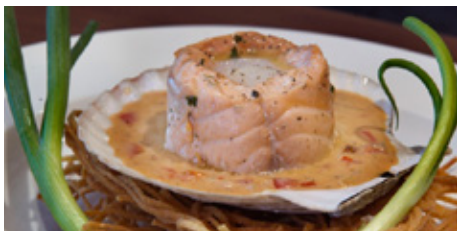
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## BUFFET DINNER ENHANCEMENTS

Please choose any additional item or upgrade to enhance your buffet

### Pasta . . . . . \$6.00 per person

Bow-tie primavera pasta with mixed vegetables and tomato sauce

Vegetarian lasagna with tomato cream sauce

Please contact our Catering Manager for other options available

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### Soup . . . . . \$5.00 per person

Butternut squash soup with maple crème

Chicken and sweet corn chowder

Wonton soup in a vegetable broth

Wild mushroom soup

Grill 41 lentil soup

Cream of tomato

### Vegetarian options. . . . . \$6.00 per person

Portobello mushroom caps stuffed with chickpeas, with a watercress sauce

Six-bean salad – stewed beans and tofu with a sundried tomato butter

Mushroom risotto in a white wine sauce

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### Premium dessert . . . . . \$5.00 per person

Homemade assorted desserts: tiramisu, mini crème brûlée, chocolate torte

Local cheese, dried fruits and crackers

Chocolate truffle cake

## SAMPLE MENU

Minimum of 75 people, prices are per person

### Deluxe buffet. . . . . \$130.00

King crab legs on ice with ginger-lime soy sauce

Oyster bar with assorted east coast oysters, frozen vodka and cocktail sauce

Montreal smoked meat station with bread, hot banana peppers, pickles and mustard

Portobello and butter mushrooms skewers with twenty-five year old balsamic glaze

Sourdough and assorted breads with butter

Wonton soup in a vegetable broth and creamy crab bisque soup

Antipasto with roasted pepper, artichoke, black olives, eggplant, zucchini and balsamic glaze

Whole poached Atlantic salmon with fresh lemon butter sauce

Australian rack of lamb with honey glaze and green peppercorn mint sauce

Steamed Nova Scotia lobster with brown butter and green onions

Roasted USDA prime sirloin with mustard, horseradish and natural jus

Moroccan spiced couscous salad

Roast pumpkin and parsnip mixed green salad

Creamy scalloped potatoes

Homemade potato gnocchi with pesto rosé sauce

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Homemade assorted desserts: tiramisu, mini crème brûlée, chocolate torte, banana strudel, ice cream and gelato

Seasonal sliced fruit platter with local cheese and crackers

Freshly brewed coffee and decaffeinated coffee, selection of tea

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Lord Elgin Hotel  
100 Elgin Street  
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All prices subject to change without notice.  
Prices do not include applicable taxes or gratuity.  
Menu selections subject to availability.  
2015

On-site catering by:





# Banquet Menu

Meeting Packages

Breakfast

Breaks

Lunch

À la Carte

Dinner

Receptions

Beverages

## PLATED DINNER SECTION

Minimum of 30 people, prices are per person

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All plated menus are accompanied with bread, butter, freshly brewed coffee and tea.

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Vegetarian, gluten and lactose free options, and, special meals are available upon request. Additional fees may apply. Please contact our Catering Manager prior to arrival.

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Additional appetizers and/or desserts are \$7.00 each, additional mains are \$9.00 each.

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### St Laurent Plated Menu . . . . \$42.00

*Includes one appetizer, one entrée and one dessert option*

#### ***Appetizer: please choose one option***

- Smoked tomato soup
- Grilled romaine and Belgium endive salad with cranberry vinaigrette
- Tomato bocconcini salad with fresh basil and balsamic vinaigrette

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#### ***Entrées: please choose one option***

- Grilled Atlantic salmon with red onion and mango salsa, smashed red potatoes with chive butter and French beans with sesame
- Stuffed chicken supreme with forest mushrooms served with a risotto cake, seasonal roasted vegetables and a mushroom sauce
- Stuffed red peppers with chickpeas and rice with a sundried tomato sauce

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#### ***Dessert: please choose one option***

- Apple crumble with ice cream
- Chocolate torte with maple whipped cream and strawberries
- Homemade tiramisu with biscotti, cream and fresh fruit

### Lady Elgin Plated Menu . . . . \$49.00

*Includes one appetizer, one entrée and one dessert option*

#### ***Appetizer: please choose one option***

- Creamy mushroom soup
- Fried goat cheese salad with Belgium endive, arugula and balsamic vinaigrette
- Sweet potato ravioli with sage, pecans, caramelized onions and brown butter

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#### ***Entrées: please choose one option***

- Alberta AAA beef tenderloin with mustard and pinot noir reduction, roasted yellow potatoes with wild spinach and eggplant, mushroom, zucchini stack
- Fire fried lemon and sage halibut fillet with a dill hollandaise sauce, steamed basmati rice, seasonal roasted vegetables with fresh herbs and garlic
- Mushroom risotto with truffle oil and parmesan cheese

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#### ***Dessert: please choose one option***

- Passion fruit crème brûlée with cream and fresh berries
- Homemade strawberry cheese cake with whipped cream
- Chocolate truffle cake with ice cream

### Pearson Plated Menu . . . . . \$60.00

*Includes one appetizer, one entrée and one dessert option*

#### ***Appetizer: please choose one option***

- Louisiana style crab with avocado, jalapeno and coriander
- Duck confit with beet, arugula salad and a wild berry compote
- Creamy crab bisque

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#### ***Entrées: please choose one option***

- Surf and turf venison and lobster, green beans and potato strudel, Chianti and brown butter
- Scallop, salmon and sole filet with red and yellow pepper sauce on a sweet pea risotto
- Eggplant, artichokes and black beans mussaka with a tomato sauce and garlic bread

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#### ***Dessert: please choose one option***

- Banana and chocolate mousse tower with pineapple flambée
- Pavlova with strawberry compote and maple whipped cream
- Homemade lemon tart





# Banquet Menu

Meeting Packages	Breakfast	Breaks	Lunch	À la Carte	Dinner	Receptions	Beverages
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## HORS D'ŒUVRES

Vegetarian spring rolls with Thai dipping sauce . . . . .	\$29.95/dz
Grilled chicken satays . . . . .	\$31.95/dz
Grilled salmon satays . . . . .	\$31.95/dz
Grilled beef satays . . . . .	\$31.95/dz
Goat cheese crostini with sundried tomato, kalamata olives, radish seedlings and fresh basil . . . . .	\$29.95/dz
Phyllo triangles filled with spinach, sesame and feta cheese . . . . .	\$29.95/dz
Vegetarian samosas . . . . .	\$29.95/dz
Smoked salmon rolls with jicama, cucumber and scallion mayonnaise . . . . .	\$32.95/dz
Grilled tiger shrimp with scallion mayonnaise . . . . .	\$32.95/dz
Pan-seared scallops with Maître D butter . . . . .	\$37.95/dz
New-Zealand lamb chops with spiced Dijon aioli . . . . .	\$37.95/dz
Seared pepper crusted Ahi tuna on a taro chips with mango salsa . . . . .	\$37.95/dz
Mini pakora with green onion mayo . . . . .	\$29.95/dz

Steamed dumplings served on a Chinese soup spoon . . . . .	\$24.95/dz
Tomato bruschetta on crostini . . . . .	\$28.95/dz
Duck confit canapé with a cassis reduction . . . . .	\$28.95/dz
Mini sausage rolls with dips . . . . .	\$28.95/dz
Mini quiches . . . . .	\$28.95/dz
Crab and corn fritter with crème fraiche . . . . .	\$28.95/dz
Shrimp cocktail . . . . .	\$31.95/dz
Brie on a crostini . . . . .	\$31.95/dz
Salami on a crispy parmesan crostini . . . . .	\$29.95/dz
Fried tofu on a spoon with soya and ginger . . . . .	\$29.95/dz
Crab salad on a cucumber with horseradish and crème fraîche . . . . .	\$31.95/dz
Assorted sushi . . . . .	\$36.00/dz
Blini with Canadian sturgeon caviar . . . . .	\$75.00/1oz

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# Banquet Menu

Meeting Packages	Breakfast	Breaks	Lunch	À la Carte	Dinner	Receptions	Beverages
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### LIVE STATIONS

All stations are prepared by a uniformed chef.  
 A minimum of 30 people is required. Prices are per person.

- Montreal smoked meat station** ..... \$12.00/ person  
 Rye bread, pickles, hot banana peppers, mustard, Sauerkraut
- Mini Pad Thai station** ..... \$12.00/ person  
 Served in mini Pad-Thai boxes, shrimp, chicken, vermicelli noodles, bean sprouts, Pad Thai sauce and peanuts
- Potato Martini bar** ..... \$ 10.00/ person  
 Yellow and purple potatoes, butter, sour cream, chives, bacon and cheese
- Continental salad station** ..... \$10.00/ person  
 Including garden salad with classic French dressing, Greek salad with feta cheese and creamy dressing, crunchy mango and iceberg lettuce with buttermilk and coriander dressing, Jamaican style coleslaw, daikon and carrot salad with sanbaizu
- Pasta station** ..... \$14.00/ person  
 Fettuccini, penne and rotini, with tomato and Alfredo sauce, parmesan, pesto, chicken, meat ball and veg
- Seafood station** ..... \$20.00/ person  
 Chowder, shrimp, oysters, scallops

- Carving station** ..... \$20.00/ person  
 Select one of the following items:  
 Roast beef, pork loin, turkey, ham
  - Venison, rack of lamb, beef tenderloin: +\$4.00/ person
  - Add a second meat: +5.00/ person
- Vegetables station** ..... \$10.00/ person  
 Available upon request: mushroom risotto, sautéed Buddha delight, green, red, white vegetables with sesame and soya, fried tofu with ginger, soya, chili and coriander
- Smoothies bar** ..... \$9.00/ person  
 Assorted fresh fruits (depending on the season), vegetable protein powder, skim milk, 2% milk, (soya milk and almond milk upon request), honey, plain and flavoured yogurt
- Dessert station** ..... \$12.00/ person  
 Ice cream bar, flambée station with crepes, pineapple, banana, Grand Marnier or Brandy

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# Banquet Menu

Meeting Packages	Breakfast	Breaks	Lunch	À la Carte	Dinner	Receptions	Beverages
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### LATE NIGHT SNACKS

Minimum of 30 people. Prices are per person.

- Chef's Cheese Selection . . . . . \$10.00**  
A variety of imported and domestic cheeses, served with fresh fruit, crackers and baguette
- 41 Deli Platter . . . . . \$12.00**  
Chef's selection of sliced deli meats, smoked salmon, dill pickles, olives, cucumber, tomato, lemon, flat bread and baguette
- Crudités . . . . . \$6.00**  
A variety of fresh raw vegetables served with homemade dips
- Fruit Platter . . . . . \$7.00**  
A selection of fresh sliced seasonal fruit
- Middle East Delight . . . . . \$7.00**  
Pita with hummus, tzatziki and babaganoush
- Traditional Cocktail Sandwiches (48 pieces). . . . . \$62.00 per platter**
- Assorted open-faces sandwiches \$7.00 (1.5 per person)**

- Nachos chips and salsa . . . . . \$16.00 (5 people)**
- Pretzels, chips OR Bitz and Bites \$16.00 (5 people)**
- Poutine Bar . . . . . \$9.00**  
Fresh cut fries, cheese curds and gravy
  - Add chicken: +\$2.00
  - Add duck: +\$3.00
- Slider Bar . . . . . \$9.00**  
Grill 41 Gourmet burgers served with cheese, tomatoes, onions, pickles, ketchup, mustard and BBQ sauce
  - Add bison: +\$2.00
- Sweet table . . . . . \$12.00**  
Assorted dessert squares, cookies, mini crème brûlée, and other Chef's selection of sweets
- Fondue . . . . . \$14.00**  
Cheese with assorted bread and toppings or Chocolate with a selection of seasonal fruit
- Chicken wings (1lb) . . . . . \$12.00**  
Chicken wings with BBQ sauce or hot sauce
- Hot brie wheel . . . . . \$125.00**  
With walnuts, dried fruits and baguette

- Late evening break . . \$25.00 for 2 people**  
Fried baby rack ribs (2 pieces per person)  
Perogies (2 pieces per person)  
Mini lamb burgers with goat cheese and sweet peppers (2 pieces per person)  
Honey mustard glazed chicken skewers (2 pieces per person)  
Grilled shrimp with green onion mayonnaise (4 pieces per person)  
Assorted soft drinks and bottles of fruit juice

### Italian pizza bar

- Prices are per pizza, pizzas are 12", providing 6 slices
- Meat lovers . . . . . \$19.00**  
Cheese, ham, bacon, pepperoni and Italian sausage
- BBQ Chicken . . . . . \$18.00**  
Chicken, cheese, barbeque sauce, onion and garlic
- Pepperoni . . . . . \$16.00**  
Tomato, cheese and pepperoni
- Cheese . . . . . \$14.00**  
Tomato and cheese

- Vegetarian . . . . . \$15.00**  
Tomatoes, peppers, eggplant, olives, mushrooms, peppers and black olives
- Supreme . . . . . \$20.00**  
Cheese, grilled chicken, bacon, mushrooms, peppers and black olives
- Gluten free pizza (8" inch) . . . . . \$12.00**  
Tomato sauce, grilled chicken, cheese
- Add Caesar Salad**  
Small (serves 6-8) . . . . . \$18.00  
Large (serves 8-10) . . . . . \$25.00
- Add chicken wings**  
1 lb . . . . . \$12.00  
2 lbs . . . . . \$20.00

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# Banquet Menu

Meeting Packages	Breakfast	Breaks	Lunch	À la Carte	Dinner	Receptions	Beverages
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**Exactly what your group needs to quench thirst and delight taste buds.**

**WINE**

To review our wine list, please contact our Catering Manager. We can also customize and upgrade our bar selection (liquors, beers, etc.) based on availability. Should you wish to bring your own wine, a corkage fee of \$15.00 per bottle (750ml) will be charged and a liquor license will be required.

**HOST BAR**

Domestic beer . . . . .	\$.625
Imported beer . . . . .	\$.700
House wine by the glass . . . . .	\$.800
Liquor – 1 oz. . . . .	\$.700
Caesars. . . . .	\$.700
Soft drinks . . . . .	\$.300
Juice . . . . .	\$.300
Perrier . . . . .	\$.400

*Host bar prices are subject to 13% HST and 15% service charge. A \$100.00 labour charge will be applied, should sales be less than \$400.00.*

**CASH BAR**

Domestic beer . . . . .	\$.700
Imported beer . . . . .	\$.800
House wine by the glass . . . . .	\$.900
Liquor – 1 oz. . . . .	\$.800
Caesars. . . . .	\$.800
Soft drinks . . . . .	\$.350
Juice . . . . .	\$.350
Perrier . . . . .	\$.450

*Cash bar prices include all applicable taxes. A \$100.00 labour charge will be applied should sales at the cash bar be less than \$400.00.*

**PUNCH**

*40 glasses*

Fruit punch . . . . .	\$.90.00
Wine punch . . . . .	\$.120.00
Champagne punch . . . . .	\$.160.00
Tropical rum punch . . . . .	\$.140.00
With fountain (rental fee) . . . . .	\$.50.00