



LORD ELGIN

Christmas Parties

at the Lord Elgin Hotel

Enclosed you will find our 2016 holiday menus. Chef Brian Vallipuram and the team at Grill 41 have prepared a selection of plated, buffet and reception menus to suit all tastes and budgets. If you do not come across a menu which suits your event, we will be happy to customize a menu for you.

Unless otherwise noted, all soft drinks, juices, alcoholic beverages and 15% administration and 13% HST are excluded from the pricing.

Any special dietary restrictions can be accommodated, please be sure to let us know so that we can be prepared!

All of our event rooms come ready for the holidays including a decorated Christmas tree, red and white table linens and cloth napkins, tea lights, classical Christmas music and a professional and dedicated staff to help your party go off without a hitch!

Should you wish to jazz up your event, our onsite AV team at PSAV can supply coloured LED lighting, projector, screens and anything else that you may require. Dancefloor rentals, chair covers and floral centerpieces and more are also available – please inquire for more details.

Finally, why not make a night of it! Take advantage of special holiday discounts to try out our newly renovated guestrooms.

Thank you so much for celebrating with the 2016 holiday season with us!

Sincerely,

Katie McDougall

Katie McDougall

Catering Manager at the Lord Elgin Hotel

613.563.6415 ♦ kmcdougall@lordelgin.ca





LORD ELGIN

Plated Lunch

Please select one option of appetizer, main course and dessert to offer to your guest. Should you wish to offer a selection of up to 3 main course options, please add \$3.00 per person to your menu price. Pre-ordered selections should be submitted no later than 5 business days prior to your event.

First

Please select one of the following:

- Québec-farmed butternut squash soup with maple crème fraiche
- Oven-Roasted beets salad with roasted almonds, kale, arugula and apple cider and grapeseed vinaigrette
- Crusted goat cheese salad with cranberry vinaigrette



Main

Please select one of the following:

- Traditional Stuffed turkey breast with stuffing, mashed potatoes, turkey gravy, cranberry sauce and root vegetables
- Cranberry-almond crusted salmon with green beans
- Maple-mustard glazed roasted pork chop with artichoke infused mashed potatoes and Madagascar green peppercorn and forest mushroom sauce
- Cranberry almond risotto with white truffle oil



Dessert

Please select one of the following, served with a choice of tea or coffee:

- Dried Cranberry & walnut bread pudding with butterscotch sauce and nutmeg ice cream
- Maple Crème Brûlée with Brandy Snap
- Granny Smith Apple Crumble with cinnamon & clove ice cream
- Homemade pavlova with cranberry compote and maple whipped cream
- Chocolate truffle cake with raspberry coulis and fresh fruit

\$35.00 per person

** Make it a 4-course meal for + \$8.00 per person*

** Minimum of 30 guests. 15% Administration and 13% HST not included.*



LORD ELGIN

Plated Dinner

Please select one option of appetizer, main course and dessert to offer to your guest. Should you wish to offer a selection of up to 3 main course options, please add \$3.00 per person to your menu price. Pre-ordered selections should be submitted no later than 5 business days prior to your event.

First

Please select one of the following:

- Québec-farmed butternut squash soup with maple crème fraîche
- Forest mushroom and chestnut cream soup
- Oven-Roasted beets salad with roasted almonds, kale, arugula and apple cider and grapeseed vinaigrette
- Southern Italian-style goat cheese served on cinnamon roasted apples with roasted red peppers and honey-truffle vinaigrette



Main

Please select one of the following:

- Traditional Stuffed turkey breast with stuffing, mashed potatoes, turkey gravy, cranberry sauce and root vegetables
- Cranberry-almond crusted salmon with green beans
- Maple-mustard glazed roasted pork chop with artichoke infused mashed potatoes and Madagascar green peppercorn and forest mushroom sauce
- Clove and cinnamon rubbed Virginia ham with herb-maple glaze, potato croquettes and honey roasted pepper squash
- Cranberry almond risotto with white truffle oil
- Mustard and Asian spiced roast beef with potato croquettes, red wine sauce and curry-fried cauliflower (+ \$5.00)
- Mustard and herb rubbed Alberta AAA Prime Rib Roast with roasted garlic and chive mashed potatoes, medley of Brussel sprouts and forest mushrooms and parsnips and red wine and Madagascar green peppercorn sauce (+ \$15.00)



Dessert

Please select one of the following, served with a choice of tea or coffee:

- Dried cranberry & walnut bread pudding with butterscotch sauce and nutmeg ice cream
- Maple Crème Brûlée with Brandy Snap
- Granny Smith Apple Crumble with cinnamon & clove ice cream
 - Homemade pavlova with cranberry compote and maple whipped cream
- Chocolate truffle cake with raspberry coulis and fresh fruit

\$42.00 per person

* Make it a 4-course meal for + \$8.00 per person

* Minimum of 30 guests. 15% Administration and 13% HST not included.



LORD ELGIN

Buffet Dinner

Salads: please choose two options

- ◆ Organic mixed green salad with tomatoes and house dressing
- ◆ Spinach and strawberry salad with roasted pecans and raspberry vinaigrette
- ◆ Hearts of romaine with Caesar vinaigrette and croutons
- ◆ Italian grilled vegetable and woodland mushroom salad with fresh herbs
- ◆ Tomato and Bocconcini salad with arugula, fresh basil and balsamic vinaigrette

Entrées: please choose two options

- ◆ Roasted Turkey Carving Station with cranberry compote
- ◆ Alberta AAA roast beef with horseradish and natural jus
- ◆ Alberta AAA prime rib with horseradish and natural jus *+\$4.00*
- ◆ Roasted sweet peppers stuffed with wild mushroom risotto
- ◆ Roasted pork loin with apple sauce and sage mustard *+\$4.00*
- ◆ Slow roasted duck leg with savory and spices
- ◆ Grilled chicken breast with lemon and herb marinade
- ◆ Fresh salmon and shrimp with a leek cream sauce
- ◆ Almond, lemon and parsley halibut fillet with a dill hollandaise sauce *+\$4.00*
- ◆ French lamb chop with red wine sauce *+\$6.00*

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*
- ◆ Penne OR fusilli with tomato sauce

Desserts: please choose two options

- ◆ Traditional Bûche de Noël
- ◆ Assorted cakes, tarts and squares (Nanaimo bars, brownies, carrot and banana cake)
- ◆ Apple crumble with ice cream
- ◆ White and dark chocolate mousse
- ◆ Strawberry cheesecake
- ◆ Sliced seasonal fresh fruit

\$48.00 per person

** Minimum of 30 guests. 15% Administration and 13% HST not included.*



LORD ELGIN

Family-Style Turkey Dinner

Passed Hors D'Oeuvres

As your guests arrive, defrost around the Christmas tree with some holiday-themed appetizers.

Chef Brian's selection of holiday hors d'oeuvres (approx. 3 per person)



Served on each table:

Share a traditional holiday meal with all of the trimmings, served on each table of 8-10 people:

Platter of oven-roasted Turkey, Garlic Mashed Potatoes, Candied Sweet Potatoes, Country-Style Buttered Green Bean, Traditional Bread Stuffing, Homemade Gravy, Cranberry Sauce and Homemade Bread with butter



Served Buffet-style:

After dinner, stretch your legs, mingle and dance the night away!

Traditional Yule Log and Assorted Desserts, served with coffee & tea

\$47.00 per person

** Minimum of 30 guests. 15% Administration and 13% HST not included.*



Social Dinners

For cocktail reception, food stations and other dinner options, please view our Banquets and Catering menu, or contact our Catering Manager, Katie McDougall at kmcdougall@lordelgin.ca for more details.





LORD ELGIN

Hors D'Oeuvres

South-Asian lentil soup shooter with green chili yogurt	\$26.95/dz
Filo cup filled with garam masala spiced pumpkin stew	\$26.95/dz
Cranberry, walnut & herb hot brie parcels	\$29.95/dz
Chestnut-crusteD boston scallops with Canadian bacon aioli	\$34.95/dz
Red wine and winter vegetable braised caribou mini-pizza with smoked cheddar	\$34.95/dz
Smoked arctic salmon served on a potato latke with sour cream and salmon caviar	\$34.95/dz
Pulled caribou on a wild rice cake	\$36.95/dz
Smoked duck on a chestnut crostini with maple-lingon berry compote	\$38.95/dz
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 & 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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Wine Service & Bar Options

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

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.

Domestic beer	\$6.25
Imported beer	\$7.00
House wine by the glass	\$8.00
Liquor – 1 oz.	\$7.00
Caesars	\$7.00
Soft drinks	\$3.00
Juice	\$3.00
Perrier	\$4.00

Cash Bar

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.

Domestic beer	\$7.00
Imported beer	\$8.00
House wine by the glass	\$9.00
Liquor – 1 oz.	\$8.00
Caesars	\$8.00
Soft drinks	\$3.50
Juice	\$3.50
Perrier	\$4.50

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





LORD ELGIN

Recommended Suppliers

Entertainment, Dancefloor & DJ Services

** Background music is available in most of our functions rooms. Should you wish to play your own music, a \$59.64 SOCAN and RE-Sound Music licensing fee will apply.*

Quality Entertainment

info@qualityentertainment.ca

613.526.8742

Ottawa Special Events

www.ottawaspecialevents.com

613-482-1703

Specialty Linens

Mastermind Event Rentals

www.mmecanada.com

613-836-3608

AV & LED Lighting Rentals

PSAV

jdurand@psav.com

613.325.5708

Transportation

PARS Limo

www.parslimousine.com

613.790.466

Infinity Limo

www.infinitylimousine.ca

613.277.9797

Florists

Exquisite Blooms

www.eblooms.net

613.237.9526

Scrim's

www.scrimsflorist.com

613.232.1733

Photographers

Christopher Steven B Photography

www.christopherstevenb.com

Love and Laughter Photography

www.loveandlaughterphotography.ca

Dwayne Brown Studios

www.dwaynebrown.com

613.290.5737

Cakes

Sweet Indulgences

www.sweetindulgences.ca

613.577.1588

Hair & Make Up

Boss Arts

www.bossarts.com

613.230.2500

