



Holiday Parties





All prices subject to change without notice. Prices do not include 18% administration fee or 13% HST. Menu selections subject to availability.

Lord Elgin Hotel 100 Elgin Street, Ottawa, Ontario K1P 5K8

E: cateringmanager@lordelgin.ca T: (613) 563-6415 TF: 1 (800) 267-4298 F: (613) 235-3223 www.lordelgin.ca



PLATED DINNER

BUFFET DINNER

HORS D'OEUVRES

BEVERAGES

WINE LIST

RECOMMENDED SUPPLIERS

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LUNCHEONS

Minimum of 10 people, prices are per person

All menus are accompanied with freshly baked bread, and Starbucks coffee & Tazo teas.

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.

PLATED LUNCH MENU 1 \$29

- Butternut Squash Soup with Painted Vanilla Crème
- Traditional Roasted Turkey Dinner with Stuffing, Mashed Potato, Sage Gravy, Cranberry Sauce and Root Vegetables
- Chef's Festive Dessert of the Day

PLATED LUNCH MENU 2 \$31

- Caesar Salad with Shaved Parmesan, Prosciutto, Garlic Croutons and Bacon
- Thyme Roasted Chicken Breast with a Wild Mushroom Ragout, Seasonal Vegetables and Potato
- Chef's Festive Dessert of the Day

BUFFET LUNCHEON \$32

- Soup of the Day
- Festive Mixed Greens with Cranberry and Orange Dressing
- Traditional Roasted Turkey Dinner with Stuffing, Mashed Potato, Sage Gravy, Cranberry Sauce and Root Vegetables
- Sauteed Squash, Basil, Sundried Tomato, Mushroom with Penne Pasta in House Pomodoro
- Chefs Selection of Holiday Dessert Board





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PLATED DINNER \$46

All plated menus are accompanied with freshly baked bread, and ice water.

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.

Add on 3 holiday hors d'oeuvres (+ \$8.00 per person).

SOUP OR SALAD • CHOICE OF ONE (1)

- Beet and Red Cabbage Borsht with Crème Fraise
- Roasted Woodland Mushroom Soup with Cream & Chive
- Tossed Mixed Salad with Oranges, Almonds and Goat Cheese with Citrus Dressing
- Classic Caesar Salad with Shaved Grana Podano, Olive Oil Baked Croutons and Bacon Pancetta

MAIN COURSE

- 20-40 Guests One Selection (1)
- 40-60 Guests Choice* From Two Selections (2)
- ◆ 60+ Guests Choice* From Three Selections (3)

- Traditional Roasted Turkey Dinner with Stuffing, Mashed Potato, Sage Gravy, Cranberry Sauce and Root Vegetables
- Grilled Salmon with an Orange Butter & Grand Marnier Sauce
- Creamy Wild Mushroom Risotto with Truffle Oil (V)
- Mustard & Rosemary Spiced Roast Beef with Fingerling Potatoes, Red Wine Sauce and Seasonal Vegetables (+\$5.00 per person)
- Mustard and Herb Rubbed Alberta AAA Prime Rib Roast with Roasted Garlic and Chive Mashed Potatoes, Medley of Seasonal Vegetables, Yorkshire Pudding and Green Peppercorn Sauce (+ \$15.00 per person)

DESSERT COURSE

• Chef's Festive Dessert of the Day, served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, or Tea



^{*} Pre-ordered selections should be submitted to the catering manager no later than 5 business days prior to your event.

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BUFFET DINNER \$48

Minimum of 20 people, prices are per person

All plated menus are accompanied with freshly baked bread, butter, and Starbucks coffee & Tazo teas.

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.

SALADS: PLEASE CHOOSE TWO (2) OPTIONS

- Organic Salad Board with Assorted Dressings and Toppings
- Classic Caesar Salad with Shaved Grana Podano, Olive Oil Baked Croutons and Bacon
- Marinated Greek Salad with Radicchio, Rosemary Olives, Feta Crumble and Fresh Oregano Leaves
- Lord Elgin's Healthy Seven Grain and Vegetable Salad with Wheatberry and Lentils

ENTRÉES: PLEASE CHOOSE TWO (2) OPTIONS

- Traditional Roasted Turkey Dinner with Stuffing
- Alberta AAA Roast Beef with Horseradish & Natural Jus
- ◆ Alberta AAA Prime Rib with Horseradish & Natural Jus (+\$4.00 per person)
- ◆ Creamy Wild Mushroom Risotto with Truffle Oil (V)
- Roasted Trio Porketta with Mustard and Pickle
- Grilled Chicken with Artichoke, Tomato & Peppers with Fresh Herbs (GF)
- Grilled Salmon with an Orange Butter and Grand Marnier Sauce
- Fish and Seafood Steamed in White Wine and Leeks with Lobster Sauce (+\$4.00 per person)
- Roasted Marinated Leg of Lamb with Fresh Mint Jus
- ◆ Upgrade to a carving station with Live Chef (+9.00 per person)







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BUFFET DINNER CONTINUED

SIDES: PLEASE CHOOSE TWO (2) 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
- Root Vegetable Medley
- Grilled Asparagus with Aged Balsamic Vinegar and EVOO (+\$3.00 per person)
- Sautéed Cheese Tortellini in Fresh Pesto

DESSERTS

• Chef's Festive Selection of Holiday Desserts: Yule Logs, Cookies, Tarts, Squares, French Pastries and Fresh Fruits





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HORS D'OEUVRES

Prices are per dozen

For food stations, platters and other dinner options, please view our Catering menu, or contact our Catering Manager for more details.

Chef's Selection of Hors D'Oeuvres	\$32
Melting Croque Monsieur with Black Forest Ham and Dijon	\$35
Italian Style Meatballs with a Caraway Seed Glaze	\$35
BBQ Glazed Chicken Drummer	\$35
Assorted Pizza Squares	\$32
Vegetarian Spring Rolls (V)	\$35
Indonesian Chicken Satays	\$38
Grilled Beef Korean Kalbi Satays	\$47
Olive Tapenade on Crostini	\$35
Smoked Salmon Ceviche with Cucumber	\$35
Jumbo Cooked Shrimp Tower with Two (2) Dips	\$40
Coriander Marinated Scallops	\$45
Coconut and Panko Shrimp	\$35
Tomato & Mushroom Bruschetta (V)	\$35
Crab & Brie Phyllo	\$40
Assorted Mini Quiche	\$35
Miniature Crab & Shrimp Cakes with Mango Slaw	\$40
Baked Spanakopita (V)	\$35
Indian Vegetarian Samosas (V)	\$35
Assorted Sushi Rolls	\$39
Sautéed Caribbean "Jerk" Shrimp with Cool Mango Chutney	\$35
Stuffed Endive with Ancho BBQ Chicken Salad	\$35
Fresh Oysters On The $\frac{1}{2}$ Shell with Mignonette (Minimum Order of 4 dozen)	\$45



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WINE SERVICE & BAR OPTIONS

HOST BAR

7
8
9
9
8
0
4
0

Host bar prices are subject to 13% HST and 18% administration charge. Should sales be less than \$400, a \$100 labour charge will be applied.

CASH BAR

Domestic Beer	5
Imported Beer \$	9
Local / Craft Beer	0
House Wine by the Glass	0
Bar Rail Liquor – 1 Oz (Top Shelf Vodka, Bacardi Rum, Captain Morgan	9
Spiced Dark Rum, Beefeater Gin, J&B Scotch, and Canadian Club Rye)	
Premium Liquor – 1 Oz (Grey Goose Vodka, Appleton Rum, Hendricks Gin,	11
Crown Royal Rye, Jack Daniels Tennessee Whiskey, Tromba Tequila)	
Soft Drink or Bottled Juice\$4.	5
Sparkling Water \$	

Cash bar prices include 13% HST. Should sales be less than \$400, a \$100 labour charge will be applied.

PUNCH

Fruit Punch	\$95
Wine Punch\$	125
Champagne Punch\$	
Tropical Rum Punch	145
ADD: Fountain (Rental Fee)	\$55
	Champagne Punch





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WINE LIST

To review our complete 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 750ml bottle will be charged and a liquor license will be required.

RED WINE

Jackson Triggs, Cab Sauv/ Cab Franc, Canada Jackson Triggs, Merlot, Canada. Black River, Malbec, Argentina Woolshed, Shiraz, Australia	\$36 \$40
Ruffino, Chianti, Italy	\$40
Kim Crawford, Pinot Noir, New Zealand	\$49
Humble Pie, Cabernet Sauvignon, USA	\$60
Marques de Vargas, Tempranillo, Spain	\$79
Robert Mondavi Napa Valley, Cabernet Sauvignon, USA	\$79
WHITE WINE	4.
Jackson Triggs, Chardonnay, Canada	
Jackson Triggs, Sauvignon Blanc, Canada	
Ruffino, Pinot Grigio, Italy	
Featherstone, Black Sheep, Riesling, Canada	
Toasted Head, Chardonnay, USA	\$45
Kim Crawford, Unoaked Chardonnay, New Zealand	
Quails Gate, Chenin Blanc, Canada	
Haha, Pinot Gris, New Zealand	\$55
Daniel Chotard, Sancerre, France	\$78



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ENTERTAINMENT, DANCEFLOOR & DJ SERVICES

Background music is available in most of our functions rooms. Should you wish to play your own music, a \$61.64 SOCAN and RE- Sound Music licensing fee will apply.

- Quality Entertainment www.qualityentertainment.ca 613.526.8742
- Ottawa Special Events www.ottawaspecialevents.com 613.482.1703

RENTALS & LINENS

Mastermind Event Rentals – www.mmecanada.com – 613.836.3608

AV & LIGHTING RENTALS

PSAV – matt.barrett@psav.com – 613.288.1308

HAIR & MAKE UP

♦ Boss Arts – www.bossarts.com – 613.230.2500

TRANSPORTATION

- PARS Limo www.parslimousine.com 613.790.466
- Infinity Limo www.infinitylimousine.ca 613.277.9797

FLORISTS

Scrim's – www.scrimsflorist.com – 613.232.1733

PHOTOGRAPHERS

- Hello Lovely www.hellolovely.com
- Christopher Steven B Photography www.christopherstevenb.com
- Love and Laughter Photography www.loveandlaughterphotography.ca
- Dwayne Brown Studios www.dwaynebrown.com 613.290.5737

CUSTOM CAKES

Pasticceria Gelateria Italiana – www.pasticceria.ca – 613.233.2104



