

A photograph of The Lord Elgin Hotel at night. The hotel is a large, historic building with a prominent green copper roof and multiple towers. It is surrounded by modern skyscrapers with lit windows. A semi-transparent gold banner is overlaid on the center of the image.

THE LORD ELGIN HOTEL BANQUET MENU

~ 2025 ~



LORD ELGIN

BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

All prices subject to change without notice.
Prices do not include 18%
service and 13% HST.

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

T: (613) 235-3333

TF: 1 (800) 267-4298

F: (613) 235-3223

E: cateringmanager@lordelgin.ca

www.lordelgin.ca



BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

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DAILY CATERING PACKAGES

All catering packages include the following:

- Breakfast
- AM Break
- Lunch
- PM Break

All catering must be ordered a minimum of 10 days before your event. Prices and fees are subject to change without notice.

For everyone's safety, we remind you of the increased risk of food-borne illness associated with eating raw or undercooked animal food such as eggs, meat, poultry, or seafood.

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BANQUET MENU

Daily Catering Packages -

Bytowne Package >>

Confederation Park Package

Wellington Package

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

Bytowne Package \$101/person

Quick Start

Selection of classic Mavericks doughnuts (*delivered daily*)

Preserves and butter

Breakfast pastries: *croissant, and muffins*

Seasonal fruit salad

Assorted yogurts

Assorted fruit juice

Freshly brewed coffee and select teas

Morning Refresh

Refreshment of your breakfast and freshly brewed coffee, decaf, and teas

Buffet Lunch

Choice of one lunch buffet package:

- Mexico
- Canuck
- Indian Spice

Afternoon Break

Choice of two cold platters:

- Charcuterie board
- 100 Elgin cheese platter
- Plowman's board
- Plunge

Upgrade your coffee to organic, Indigenous-owned Birchbark coffee or your tea to Pluck teas + \$5 per person / per day

Upgrade your breakfast to Classic Hot Breakfast + \$10/person

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Confederation Park Package >>

Wellington Package

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

Confederation Park Package \$109/person

Light Start

Seasonal fruit salad

Warm steel cut oats with brown sugar, maple syrup, and dried fruit

Individual yogurt parfaits: *granola, berries, and vanilla yogurt*

Mixed variety of muffins

Assorted fruit juice

Freshly brewed coffee and select teas

Morning Refresh

Refreshment of your breakfast and freshly brewed coffee, decaf, and teas

Buffet Lunch

Choice of one lunch buffet package:

Prairies

Mexico

Canuck

Indian Spice

Afternoon Break

Choice of two cold platters:

Charcuterie board

100 Elgin cheese platter

Plowman's board

Plunge

Choice of one hot platter:

Baked brie

Mini corn dog platter

*Upgrade your coffee to organic, Indigenous-owned Birchbark coffee or your tea to Pluck teas
+ \$5 per person / per day*

*Upgrade your breakfast to Classic Hot Breakfast
+ \$10/person*

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Wellington Package \$121/person

The Classic Breakfast

Scrambled eggs

Crispy bacon and farmers' breakfast sausage

Steel cut oats with brown sugar, maple syrup, and dried fruit

Selection of breakfast breads, preserves and butter

Breakfast pastries: *croissant, danish, and muffins*

Seasonal sliced fruit platter

Assorted dried cereal

Freshly brewed Birch Bark coffee and select Teas

Assorted fruit juice

Morning Refresh

Refreshment of your breakfast and freshly brewed coffee, decaf, and teas

Buffet Lunch

Choice of one lunch buffet package:

- Indian Spice
- The Canuck
- Prairies
- Mexico
- Lady Elgin Lunch

Afternoon Break:

Market crudité platter

Crisp vegetables with buttermilk ranch

Choice of two cold platters:

Charcuterie board

100 Elgin cheese platter

Plowman's board

Plunge

Choice of one hot Platter:

Golden Palace eggrolls

Mini corndog platter

*Upgrade your coffee to organic, Indigenous-owned Birchbark coffee or your tea to Pluck teas
+ \$5 per person / per day*

*Upgrade your breakfast to Classic Hot Breakfast
+ \$10/person*

BANQUET MENU

Daily Catering Packages +

Breakfast >>

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

BUFFET BREAKFAST

Minimum of 10 people, prices are per person

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BANQUET MENU

Daily Catering Packages +

Breakfast -

[Quick Start >>](#)

[Light Start >>](#)

[Restaurant 41 Classic Breakfast >>](#)

[Elevated Breakfast >>](#)

Custom Breakfast Additions

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

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Quick Start \$34/person

Selection of classic Mavericks doughnuts (*delivered daily*)
Croissant and muffins
Preserves and butter
Seasonal fruit salad
Assorted yogurts
Assorted fruit juice

Light Start \$36/person

Seasonal fruit salad
Warm steel cut oats with brown sugar, maple syrup, and dried fruit
Individual yogurt parfaits: *granola, berries, and vanilla yogurt*
Mixed variety of muffins
Assorted fruit juice
Freshly brewed coffee and select teas

The Classic Breakfast \$43/person

Scrambled eggs
Crispy bacon and farmers' breakfast sausage
Steel cut oats with brown sugar, maple syrup, and dried fruit
Croissant, danish, and muffins
Preserves and butter
Seasonal sliced fruit platter
Assorted dried cereal
Freshly brewed coffee and select Teas
Assorted fruit juice

Elevated Breakfast \$52/person

Eggs benedict
Crispy bacon and farmers' breakfast sausage
Steel cut oats with brown sugar, maple syrup, and dried fruit
Croissants
Preserves and butter
Seasonal sliced fruit platter
Assorted dried cereal
Freshly brewed coffee and select teas
Assorted fruit juice
Sliced seasonal fresh fruit

Upgrade your coffee to organic, Indigenous-owned Birchbark coffee or your tea to Pluck teas + \$5 per person / per day

BANQUET MENU

Daily Catering Packages +

Breakfast -

Quick Start

Light Start

Restaurant 41 Classic Breakfast

Elevated Breakfast

Custom Breakfast Additions >>

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

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Morning Add Ons – price per person

Lavazza Barista machine | **\$100 per meal, coffee pods charged on consumption**

Bacon | **\$9**

Farmers breakfast sausage | **\$9**

Turkey sausage | **\$11**

Turkey bacon | **\$11**

Meatless breakfast sausage | **\$12**

Muesli, granola, dried fruit | **\$9**

Buttermilk pancakes | **\$11**

Waffles | **\$12**

French toast | **\$12**

Eggs Benedict with caramel bacon and Hollandaise | **\$18**

Eggs Benedict with sautéed spinach and Hollandaise | **\$18**

Eggs Benedict with smoked salmon and Hollandaise | **\$20**

Assorted muffins | **\$4.75**

Assorted pastries and croissants | **\$4**

Warm steel cut oats with brown sugar and fruit compote | **\$6**

Seasonal sliced fresh fruit | **\$10**

Whole fruit | **\$4**

Assorted yogurts | **\$3.50**

Yogurt parfaits | **\$10.50**

Greek Yogurt, honey, crunchy granola, and fresh berries

Lord Elgin original cornflake cornbread with vanilla icing | **\$5**

Mavericks Doughnuts (need 24 hours' notice)

Mav classic doughnuts delivered daily | **\$9.75 ea**

Mav vegan doughnuts delivered daily | **\$12 ea**

Mav signature selection doughnuts delivered daily | **\$12 ea**

Mini Mavs (*timbits*) delivered daily | **\$5/person**

BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break >>

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

MORNING BREAK

Minimum 10 people. Prices are per person

Upgrade your coffee to Birch Bark organic coffee and Pluck tea selection for \$5 per person / per day

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BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break -

Late Start >>

Revive >>

Freshly Baked (Elevated) >>

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

Late Start \$22/person

Assortment of freshly baked muffins, croissants, pastries, with butter and preserves

Selection of fruit yogurts

Assorted fruit juice

Freshly brewed coffee, decaf, and teas

Revive \$26/person

Build your own yogurt parfaits

Fresh Greek yogurt, seasonal berries and fruit compote, crunchy granola

Mavericks classic doughnuts (*delivered daily*)

Assorted fruit juice

Freshly brewed coffee, decaf, and teas

Freshly Baked (Elevated) \$29/person

Assorted baked scones

Cream cheese, preserves, and butter

Freshly sliced fruit

Mavericks signature doughnuts (*delivered daily*)

Assorted flavors of yogurt

Assorted fruit juice

Freshly brewed coffee, decaf, and teas

*Upgrade your coffee to organic, Indigenous-owned Birchbark coffee or your tea to Pluck teas
+ \$5 per person / per day*

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Morning Break +

Lunch >>

Afternoon Break +

Dinner +

Reception +

Beverages +

LUNCH

Minimum 10 people | Prices are per person

Upgrade to Organic Birch Bark coffee and Pluck teas \$5 per person / per day

Room service available for groups under 10

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BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch -

Market Deli Buffet >>

Lady Elgin Lunch >>

Mexico

Indian Spice

The Canuck

Prairies

Plated Lunch Options

Afternoon Add Ons

Afternoon Break +

Dinner +

Reception +

Beverages +

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COLD BUFFET LUNCH

Market Deli Buffet \$49/person

Chef's daily inspired soup

Rich potato salad

100 Elgin cheese platter: *A collection of domestic and imported cheeses served with fresh berries and sundried stone fruit, and thin sliced crostini*

Canadian smoked salmon platter with caper berries, honey mustard, lemon wedges, and thin sliced crostini.

Market crudité platter with crisp vegetables with buttermilk ranch

Chef's choice dessert variety

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

Lady Elgin Lunch \$53/person

Daily soup

Caesar salad with savory croutons, crisp bacon, and shaved parmesan.

Choice of two types of wraps:

- Caramel bacon and chicken club wrap, bundled with mayo, tomato and arcadian greens
- Roast turkey with guacamole, shredded cheddar, thin sliced red onions, and arcadian greens
- Roasted beef with grainy Dijon, sharp cheddar, baby arugula, mayo, and tomato
- Ham and turkey with pesto, sliced bocconcini, chopped heirloom tomatoes, and arcadian greens
- Ham and Swiss with yellow mustard, mayo, thin sliced red onions, and arcadian greens
- Lemon and herb grilled chicken with thin sliced red onions, Caesar dressing, shaved parm, caramel bacon, and crisp romaine

Choice of one Vegetarian wrap (can be made Vegan on request):

- Honey roasted carrots and grilled artichoke with guacamole, shaved parm, and arcadian greens
- Pesto marinated portobello mushroom cap, roasted red peppers, thin sliced red onions, sliced bocconcini, and baby arugula
- Roasted artichoke and sweet potato, black beans, red onion, shredded cheddar, Memphis spice, and Arcadian greens

Sliced fruit

Chef's selection of daily desserts

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

*Upgrade your coffee to organic, Indigenous-owned Birchbark coffee or your tea to Pluck teas
+ \$5 per person / per day*

BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch -

Market Deli Buffet

Lady Elgin Lunch

Mexico >>

Indian Spice >>

The Canuck

Prairies

Plated Lunch Options

Afternoon Add Ons

Afternoon Break +

Dinner +

Reception +

Beverages +

HOT BUFFET LUNCH

Mexico \$59/person

Roasted street corn and pico salad

Fresh guacamole and tortilla chips with salsa and sour cream

Puebla spiced ground beef and chorizo served with warm tortillas and hard taco shells

Diced tomato, grated cheese, sour cream, shaved lettuce, and salsa

Spanish rice

Fajita sautéed peppers and onions

Très Leches cake platter with sliced fruit and berries

Assorted bottled juice and soft drinks

Add grilled lime chicken + \$6/person

Indian Spice \$62/person

Kachumber salad: *fresh cucumbers, diced tomato, red onions, carrots, cilantro, and fresh lemon*

Masala potato and paneer salad: *interesting twist on a traditional potato salad tossed with eastern spices, green onion, and fresh cilantro*

Garlic naan

Traditional butter chicken

Roasted vegetable korma and lime scented jasmine rice

Vegetable samosa and cucumber raita

Sliced fruit with cardamom and vanilla yogurt drizzle

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BANQUET MENU

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Market Deli Buffet

Lady Elgin Lunch

Mexico

Indian Spice

The Canuck >>

Prairies >>

Plated Lunch Options

Afternoon Add Ons

Afternoon Break +

Dinner +

Reception +

Beverages +

HOT BUFFET LUNCH

The Canuck \$62/person

Canadian Harvest soup with apple, maple, and squash

Dinner rolls

Broccoli and cauliflower Caesar salad: *traditional Caesar garnish tossed in broccoli and cauliflower florets*

Market garden salad with beet and carrot whisps, cucumber and cherry tomatoes. Served with variety of dressings

Classic Quebec tourtière made with pork, beef, and potatoes and topped with our signature butter crust

Seasonal vegetables

Nanaimo bars and butter tarts

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

Prairies \$66/person

Creamy tomato soup

Cowboy crunch salad: *chopped iceberg lettuce, cheddar cheese tomato, red onions, cucumber, and fried onions served with buttermilk ranch dressing*

Barbeque chicken and sausage drizzled with basil aioli

Mac and cheese

Seasonal vegetables

Apple squares and brownies

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Lunch -

Market Deli Buffet

Lady Elgin Lunch

Mexico

Indian Spice

The Canuck

Prairies

Plated Lunch Options >>

Afternoon Add Ons

Afternoon Break +

Dinner +

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PLATED LUNCH OPTIONS

3-course plated lunch \$79/ person (4-course \$89/person)

Choose one soup:

- Canadian harvest soup with apple, maple, and squash
- Broccoli and spinach cream soup
- Rich tomato bisque
- Wild mushroom soup

OR

Choose one salad:

- Market green salad with beet and carrot whisps, cucumber and citrus vinaigrette
- Caesar salad with crisp bacon, shaved parmesan, and savory croutons
- Baby spinach salad with dried cranberries, sunflower seeds, apples, with apple reduction and cider vinaigrette.

Add \$3 per person

- Baby arugula with roasted beets feta crumble, and passionfruit vinaigrette

Add \$3 per person

- Caprese salad, layered tomato, and pesto marinated bocconcini drizzled with balsamic reduction

Choose 3 of the following Main options:

- Lemon Roasted Chicken breast served with herb cream. Served with roasted fingerling potatoes and seasonal vegetables
- Herb roasted chicken with Mascarpone and mushroom cream sauce. Served with rice pilaf and seasonal vegetables

- Cedar baked salmon brined overnight with grainy mustard cream sauce. Served with lime basmati and seasonal vegetables
- Roasted salmon brined overnight topped with acon jam and brie cheese, served with rice pilaf and seasonal vegetables
- Grilled pork rib-eye with apple reduction, saffron risotto and seasonal vegetables

Add \$8 per person

- Grilled AAA Angus 6oz baseball cut striploin steaks served with Gorgonzola butter and pan jus. Served with garlic mashed Potatoes and seasonal vegetables

Add \$9 per person

Braised beef short rib with mushroom duxelles and pan jus. Served with celeriac and potato purée and seasonal vegetables

Vegetarian Options (can be made Vegan on request)

- Gluten free gnocchi tossed with Gatineau mushrooms and rich Rose sauce and wilted greens
- Grilled vegetable and summer squash pave served over risotto

Choose dessert:

- Triple chocolate mousse tower
- Rich Cheesecake with berries and fruit coulis
- Sticky toffee pudding
- Fruit sorbet and berries
- Signature crème brûlée (add \$1.60/person)
Done in whatever flavor suits your theme
Flavors: chocolate, Baileys, Grand Marnier, or vanilla bean

BANQUET MENU

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Breakfast +

Morning Break +

Lunch -

Market Deli Buffet

Lady Elgin Lunch

Mexico

Indian Spice

The Canuck

Prairies

Plated Lunch Options

Afternoon Add Ons >>

Afternoon Break +

Dinner +

Reception +

Beverages +

Afternoon Add Ons

Price per person

Lavazza Barista machine | **\$100 per meal, coffee pods charged on consumption**

Yogurt Parfaits

Greek yogurt, honey, crunchy granola, and fresh berries | **\$10.50**

Assorted muffins | **\$4.75**

Assorted pastries and croissants | **\$4**

Assorted fruit yogurt | **\$3.50**

Seasonal sliced fresh fruit | **\$10**

Whole fruit | **\$4**

Individual bags of popcorn or chips | **\$5**

Individual chocolate bars | **\$4**

Fresh baked assorted cookies | **\$3.50**

Mavericks Doughnuts (need 24 hours' notice)

Mav classic doughnuts delivered daily | **\$9.75 ea**

Mav vegan doughnuts delivered daily | **\$12 ea**

Mav signature selection doughnuts delivered daily | **\$12 ea**

Mini Mavs (*timbits*) delivered daily | **\$5/person**

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AFTERNOON BREAK

Minimum 10 people. Prices are per person.

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Lunch +

Afternoon Break -

Quick Snack >>

Afternoon Plunge >>

Refresh >>

Rideau Refresh

Log Runners

Dinner +

Reception +

Beverages +

Quick Snack \$23/person

An assortment of freshly baked cookies

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

Mavericks Doughnuts (need 24 hours' notice)

Mav classic doughnuts delivered daily | **\$9.75 ea**

Mav vegan doughnuts delivered daily | **\$12 ea**

Mav signature selection doughnuts delivered daily | **\$12 ea**

Mini Mavs (*timbits*) delivered daily | **\$5/person**

Afternoon Plunge \$38/ person

Hummus and Pita chips. Guacamole, salsa, and tortilla chips

Crudit  platter with buttermilk ranch

Assorted bottled juice and soft drinks

Freshly brewed Coffee and select teas

Refresh \$49/person

Choice of two platters:

Market crudit  platter

Crisp vegetables with buttermilk ranch

Plowman's board

Domestic and imported cheeses and cured meats collectively displayed with dried fruit, nuts, and thin sliced crostini.

100 Elgin cheese platter

A collection of domestic and imported cheeses served with fresh berries and sundried stone fruit, and thin sliced crostini.

Charcuterie board

A selection of artisan salamis and cured meats. Displayed with mustards, compotes and thin sliced crostini.

Assorted bottled juice and soft drinks

Freshly brewed Coffee and select teas

Upgrade your coffee to organic, Indigenous-owned Birchbark coffee or your tea to Pluck teas + \$5 per person / per day

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Quick Snack

Afternoon Plunge

Refresh

Rideau Refresh >>

Log Runners >>

Dinner +

Reception +

Beverages +

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Rideau Refresh \$53/person

Choice of two cold platters:

Market crudité platter

Crisp vegetables with buttermilk ranch

Plowman's board

Domestic and imported cheeses and cured meats collectively displayed with dried fruit, nuts, and thin sliced crostini

100 Elgin cheese platter

A collection of domestic and imported cheeses served with fresh berries and sundried stone fruit, and thin sliced crostini

Charcuterie board

A selection of artisan salamis and cured meats. Displayed with mustards, compotes and thin sliced crostini

Choice of one hot platter:

Baked brie

Double cream brie baked with butter pecan and brown sugar streusel melted on top. Served with thin sliced crostini

Golden Palace eggroll platter

Ottawa's favorite and uniquely local Golden Palace open ended eggrolls with their sweet plum sauce

Mini corndog platter

Miniature corn battered hotdogs served with ketchup and queso cheese dip

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

*Upgrade your coffee to organic, Indigenous-owned Birchbark coffee or your tea to Pluck teas
+ \$5 per person / per day*

Log Runners \$64/person

A meal to complete your meeting.

Choice of three cold platters:

Market crudité platter

Crisp vegetables with buttermilk ranch

Plowman's board

Domestic and imported cheeses and cured meats collectively displayed with dried fruit, nuts, and thin sliced crostini

100 Elgin cheese platter

A collection of domestic and imported cheeses served with fresh berries and sundried stone fruit, and thin sliced crostini

Charcuterie board

A selection of artisan salamis and cured meats. Displayed with mustards, compotes and thin sliced crostini

Plunge

Hummus, guacamole, salsa, and sour cream served with seasoned pita and tortilla chips

Choice of one hot platter:

Baked brie

Double cream brie baked with butter pecan and brown sugar Streusel melted on top. Served with thin sliced crostini

Golden Palace eggroll platter

Ottawa's favorite and uniquely local Golden Palace open ended eggrolls with their sweet plum sauce

Mini Corndog platter

Miniature corn battered hotdogs served with ketchup and queso cheese dip.

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

DINNER

Minimum 10 people | Prices are per person

Upgrade to Organic Birch Bark coffee and Pluck teas \$5/person

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Prices do not include 18%
service and 13% HST.

Lord Elgin Hotel
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BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner -

Constitution Buffet >>

Lord Elgin Buffet >>

3-Course Plated

4-Course Plated

Reception +

Beverages +

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BUFFETS

Constitution Package \$96/person

Broccoli and spinach cream soup served with fresh rolls and butter

Cavendish potato salad with hard boiled eggs, celery, and chives

Caesar salad with crisp bacon, shaved parmesan, and savory crouton

Market crudité platter

Lemon roasted chicken breast with spinach cream sauce on rice pilaf

Boeuf Bourguignon on buttered noodles

Penne in pesto cream sauce, blistered cherry tomato and crumbled feta

Market vegetable medley

Chef's choice selection of cakes and squares

Lord Elgin Package \$115/person

Wild mushroom soup served with fresh rolls and butter

Potato Caesar salad

Garden salad with beet and carrot wisps, pomegranate seeds and variety of dressings

100 Elgin cheese platter

Charcuterie board

Chef attended carved roasted striploin beef with traditional accoutrements

Brined salmon with mustard cream sauce on wild rice pilaf

Gnocchi tossed with Gatineau mushrooms and rich rosé sauce and wilted greens

Sliced fresh fruit

Chef's choice selection of cakes and squares

BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner -

Constitution Buffet

Lord Elgin Buffet

3-Course Plated >>

4-Course Plated

Reception +

Beverages +

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PLATED DINNER OPTIONS

3-course plated dinner \$84/person

Choose one soup:

- Canadian harvest soup with apple, maple, and squash
- Broccoli and spinach cream soup
- Rich tomato bisque
- Wild mushroom soup

OR

Choose one salad:

- Market green salad with beet and carrot whisps, cucumber and citrus vinaigrette
- Caesar salad with crisp bacon, shaved parmesan, and savory croutons
- Baby spinach salad with dried cranberries, sunflower seeds, apples, with apple reduction and cider vinaigrette.

Add \$3 per person

- Baby arugula with roasted beets feta crumble, and passionfruit vinaigrette

Add \$3 per person

- Caprese salad, layered tomato, and pesto marinated bocconcini drizzled with balsamic reduction.

Choose 3 of the following Main options:

- Lemon roasted chicken breast served with herb cream. Served with roasted fingerling potatoes and seasonal vegetables
- Herb roasted chicken with Mascarpone and mushroom cream sauce. Served with rice pilaf and seasonal vegetables

- Cedar baked salmon brined overnight with grainy mustard cream sauce. Served with lime basmati and seasonal vegetables
- Roasted salmon brined overnight topped with acon jam and brie cheese, served with rice pilaf and seasonal vegetables
- Grilled pork rib-eye with apple reduction, saffron risotto and seasonal vegetables

Add \$8 per person

- Grilled AAA Angus 6oz baseball cut striploin steaks served with Gorgonzola butter and pan jus. Served with garlic mashed Potatoes and seasonal vegetables

Add \$9 per person

Braised beef short rib with mushroom duxelles and pan jus. Served with celeriac and potato puree and seasonal vegetables

Vegetarian Options

- Gluten free gnocchi tossed with Gatineau mushrooms and rich Rose sauce and wilted greens
- Grilled vegetable and summer squash pave served over risotto.

Choose dessert:

- Triple chocolate mousse tower
- Rich cheesecake with berries and fruit coulis
- Sticky toffee pudding
- Signature crème brûlée (*add \$1.60/person*)
Done in whatever flavor suits your theme
Flavors: chocolate, Baileys, Grand Marnier, and vanilla
- Fruit sorbet and berries

BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner -

Constitution Buffet

Lord Elgin Buffet

3-Course Plated

4-Course Plated >>

Reception +

Beverages +

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PLATED DINNER OPTIONS

4-course plated dinner \$99/person

Choose one soup:

- Canadian harvest soup with apple, maple, and squash
- Broccoli and spinach cream soup
- Rich tomato bisque
- Wild mushroom soup

AND

Choose one salad:

- Market green salad with beet and carrot whisps, cucumber and citrus vinaigrette
- Caesar salad with crisp bacon, shaved parmesan, and savory croutons
- Baby spinach salad with dried cranberries, sunflower seeds, apples, with apple reduction and cider vinaigrette

Add \$3 per person

- Baby arugula with roasted beets feta crumble, and passionfruit vinaigrette

Add \$3 per person

- Caprese salad, layered tomato, and pesto marinated bocconcini drizzled with balsamic reduction

Choose 3 of the following Main options:

- Lemon roasted chicken breast served with herb cream. Served with roasted fingerling potatoes and seasonal vegetables
- Herb roasted chicken with Mascarpone and mushroom cream sauce. Served with rice pilaf and seasonal vegetables

- Cedar baked salmon brined overnight with grainy mustard cream sauce. Served with lime basmati and seasonal vegetables
- Roasted salmon brined overnight topped with acon jam and brie cheese, served with rice pilaf and seasonal vegetables
- Grilled pork rib-eye with apple reduction, saffron risotto and seasonal vegetables

Add \$8 per person

- Grilled AAA Angus 6oz baseball cut striploin steaks served with Gorgonzola butter and pan jus. Served with garlic mashed Potatoes and seasonal vegetables

Add \$9 per person

Braised beef short rib with mushroom duxelles and pan jus. Served with celeriac and potato puree and seasonal vegetables

Vegetarian Options

- Gluten free gnocchi tossed with Gatineau mushrooms and rich Rose sauce and wilted greens
- Grilled vegetable and summer squash pave served over risotto

Choose dessert:

- Triple chocolate mousse tower
- Rich Cheesecake with berries and fruit coulis
- Sticky toffee pudding
- Fruit sorbet and berries
- Signature crème brûlée (*add \$1.60/person*)
Done in whatever flavor suits your theme
Flavors: chocolate, Baileys, Grand Marnier, or vanilla bean

BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

RECEPTION

Minimum 10 people | Prices are per person

Upgrade to Organic Birch Bark coffee and Pluck teas \$5 per person / per day

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BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception -

Welcome Package >>

Laurier Package >>

Lord Elgin Package

Cold Platters

Hot Platters

Canapes

Stations

Chef Attended Stations

Beverages +

RECEPTION PACKAGES

Welcome Package

\$88/person

Choice of 3 hot and 2 cold

Hot:

- Monsoon rolls with plum sauce
- Tomato bruschetta and brie cheese en croûte
- Spanakopita with green bomb dip
- Assorted mini-quiche
- Veg samosa with mint yogurt dip
- Pork and Kimchi gyoza with hoisin dip

Cold:

- Smoked salmon and dill cream roulade on a bellini
- Melon and prosciutto with basil cream cheese
- Asparagus tart with hollandaise

100 Elgin cheese platter

Charcuterie board

Baked brie

Laurier Package

\$94/person

Choice of 3 hot and 2 cold

Hot:

- Monsoon rolls with plum sauce
- Tomato bruschetta and brie cheese en croûte
- Spanakopita with green bomb dip
- Assorted mini-quiche
- Veg samosa with mint yogurt dip
- Pork and Kimchi gyoza with hoisin dip.

Cold:

- Smoked salmon and dill cream roulade on a bellini
- Melon and prosciutto with basil cream cheese
- Asparagus tart with hollandaise

100 Elgin cheese platter

Charcuterie board

Poutine station

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BANQUET MENU

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Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception -

Welcome Package

Laurier Package

Lord Elgin Package >>

Cold Platters

Hot Platters

Canapes

Stations

Chef Attended Station

Beverages +

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RECEPTION PACKAGES

Lord Elgin Reception \$121/person

Choose 2 hot and 2 cold

Hot:

- Monsoon rolls with plum sauce
- Tomato bruschetta and brie cheese en croûte
- Spanakopita with green bomb dip
- Assorted mini-quiche
- Vegetable samosa with mint yogurt dip
- Pork and Kimchi gyoza with hoisin dip

Cold:

- Smoked salmon and dill cream roulade on a bellini
- Melon and prosciutto with basil cream cheese
- Asparagus tart with hollandaise

World famous Golden Palace eggrolls

100 Elgin cheese platter

Charcuterie board

Chef attended beef striploin on a bun carving station with Dijon and horseradish



BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception -

Welcome Package

Laurier Package

Lord Elgin Package

Cold Platters >>

Hot Platters

Canapes

Stations

Chef Attended Station

Beverages +

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COLD PLATTERS

Prices are per platter | Serves 12 People

100 Elgin Cheese Platter \$134

A collection of domestic and imported cheeses served with fresh berries and sundried stone fruit, and thin sliced crostini

Charcuterie Board \$138

A selection of artisan salamis and cured meats. Displayed with a variety of mustards, compotes and thinly sliced crostini

LE Sliced Fruit Platter \$87

A selection of seasonal fruit and berries

Plowman's Board \$136

Domestic and imported cheeses and cured meats collectively displayed with dried fruit, nuts, and thin sliced crostini

Smoked Salmon Platter \$223

Canadian smoked salmon with caper berries, honey mustard, lemon wedges, and thin sliced crostini

Market Crudité Platter \$84

Crisp vegetables with buttermilk ranch

Plunge \$128

Hummus, guacamole, salsa, and sour cream served with seasoned pita and tortilla chips

California Rolls \$166

Fresh California sushi rolls served with soy sauce and wasabi

Nigiri Sushi Platter \$384

Fresh formed Nigiri sushi with a variety of seafood. Includes Salmon, Tuna, Ebi (prawn), Tomago (egg), Tobiko (crab), and Inari (tofu)

BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception -

Welcome Package

Laurier Package

Lord Elgin Package

Cold Platters

Hot Platters >>

Canapes

Stations

Chef Attended Station

Beverages +

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HOT PLATTERS

Prices are per platter | Serves 12 People

Baked Brie \$133

Double cream brie baked with butter pecan and brown sugar streusel melted on top
Served with thin sliced crostini

Golden Palace Eggroll platter \$199

Ottawa's favorite and uniquely local Golden Palace open ended eggrolls with their signature plum sauce

Mini Corn Dog Platter \$88

Miniature corn battered hotdogs served with ketchup and queso cheese dip.



BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception -

Welcome Package

Laurier Package

Lord Elgin Package

Cold Platters

Hot Platters

Canapes >>

Stations

Chef Attended Station

Beverages +

CANAPÉS

Standard \$55/dozen

Hot:

- Monsoon rolls with plum sauce
- Tomato bruschetta and brie cheese en croûte
- Spanakopita with green bomb dip
- Assorted mini-quiche
- Veg samosa with mint yogurt dip
- Pork and Kimchi gyoza with hoisin dip

Cold:

- Smoked salmon and dill cream roulade on a bellini
- Melon and prosciutto with basil cream cheese
- Asparagus tart with hollandaise

Elevated \$62/dozen

Hot:

- Famous Golden Palace eggrolls and their signature plum sauce
- Miniature crab cakes with mango slaw
- Tempura shrimp with miso mayo dip
- Beef Wagyu gyoza with soy sauce

Cold:

- Cold shrimp with fresh salsa and cream cheese guacamole
- Fresh oysters served on the half shell with traditional garnishes (*minimum 4 dozen*)

Chef's choice canapés \$46

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BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception -

Welcome Package

Laurier Package

Lord Elgin Package

Cold Platters

Hot Platters

Canapes

Stations >>

Beverages +

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STATIONS (NOT CHEF ATTENDED)

Grilled Pineapple and Sausage Skewers \$19/person

Topped with a smokey, maple sauce

Chorizo Taco Station \$22/person

Stewed chorizo sausage in a taco with crumbled feta, mixed greens, and Pico de Gallo

Add pulled chicken \$4/person

Poutine Station \$19/person

Shoestring fries, cheese curds, gravy

Add, pulled chicken, savory chorizo crumble, and candy bacon bits add \$4/person



BANQUET MENU

Daily Catering Packages +

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Lunch +

Afternoon Break +

Dinner +

Reception -

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Laurier Package

Lord Elgin Package

Cold Platters

Hot Platters

Canapes

Stations

Chef Attended Stations >>

Beverages +

CHEF ATTENDED ACTION STATIONS

Pasta Station \$28/person (+2h Staff attended)

Chef's choice of 2 pastas:

Tomato sauce, alfredo sauce, and nut free pesto

Field mushrooms grilled vegetables, spinach, and pulled chicken

Shrimp Pernod \$34/person (+2h Staff attended)

Sauteed shrimp in garlic, shallot, Pernod, and tomato. Sautéed in front of guests

Served with rice pilaf

Carving Station \$36/person (+2h Staff attended)

Roasted AAA Angus beef striploin cooked medium rare carved at the table with Dijon, horseradish, pan jus, and mini-Yorkshire puddings.

Add pulled chicken \$4/person

Poutine Station \$19/person (+2h Staff attended)

Shoestring fries, cheese curds, gravy

Add, pulled chicken, savory chorizo crumble, and candy bacon bits add \$4/person

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BANQUET MENU

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Beverages +

BEVERAGES

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BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages -

Non-Alcoholic >>

Alcoholic

Non-Alcoholic Beverages

Soft drinks, bottled juices, bottled water, sparkling water | **\$5.00**

Pitcher of fruit juice (serves 8-10 people) | **\$25.00**

Orange, apple, cranberry

Coffee and tea | **\$4.50/person**

Upgrade to organic, Indigenous-owned Birchbark coffee and Pluck tea | + \$5.00/person

Fruit Punch | \$95.00

Serves 40 people

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BANQUET MENU

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Afternoon Break +

Dinner +

Reception +

Beverages +

Non-Alcoholic

Alcoholic >>

ALCOHOLIC BEVERAGES

All bars have a \$150.00 labour charge

If \$400 in sales before taxes and gratuities are reached, the \$150.00 labour charge is waived

Wine Service

To review our complete wine list or customize your bar offerings, please contact our Catering Manager

Wine service starts at \$45.00 per bottle

Punch

Serves 40 glasses

Wine punch | **\$145.00**

Sparkling wine punch | **\$175.00**

Tropical Rum Punch | **\$150.00**

Beer

Domestic beer | **\$8.00**

Imported beer | **\$9.00**

Local / Craft beer | **\$10.00**

Wine

House wine by the glass | **\$9.00**

Sparkling wine by the glass | **\$14.00**

On request only

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BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

Non-Alcoholic

Alcoholic >>

ALCOHOLIC BEVERAGES

All bars have a \$150.00 labour charge

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Liquor

Bar rail liquor | **\$9.00**

Top shelf Vodka, Bacardi Rum, Capitan Morgan Spiced Dark Rm, Beefeater Gin, J&B Scotch, Canadian Cub Rye

Premium Liquor | **\$11.00**

Grey Goose Vodka, Appleton Rum, Hendricks Gin, Crown Royal Rye, Jack Daniels, Tennessee Whiskey, Tromba Tequila

Host Bar – All charges will be covered by the master account and charged on consumption

Cash Bar – All charges are covered by each individual. Gratuities are not included

Combination Bar – The host can determine a certain amount of drinks, either by tickets or dollar amount that will be covered by the master account. Any other charges are to be covered by the individual

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