



LORD ELGIN
Hotel ~ Ottawa

Holiday Parties 2025



Canapes

PRICE PER DOZEN | MINIMUM 3 DOZEN

COLD

- SHRIMP SALAD ON BUTTER CROSTINI | \$46.00
- SMOKED SALMON BLINI WITH HORSERADISH CREAM | \$44.00
- TAPANADE AND FIG CROSTINI | \$44.00
- TUNA AND AVOCADO CEVICHE TOSTADA | \$46.00
- SMOKED DUCK WRAPPED DATES | \$46.00

HOT

- OKA APPLE AND ALMOND PHYLLO | \$42.00
- DEEP FRIED STUFFING WITH CRANBERRY LIME SAUCE | \$46.00
- WARM CHICKPEA BRUSCHETTA WITH CRISP BACON | \$42.00
- SPANAKOPITA | \$42.00
- CHEESE GOURGERES WITH PIMENTO CREAM SAUCE | \$42.00

CAN'T DECIDE?
CHEF'S CHOICE CANAPES
2 HOT AND 2 COLD | \$40.00

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

Plated Lunch \$64.00

PRICES PER PERSON | MINIMUM 10 PEOPLE

ALL PLATED MENUS ARE ACCOMPANIED WITH FRESHLY BAKED BREAD AND BUTTER

CHOICE OF ONE STARTER:

WINTER POTATO LEEK SOUP

ARCADIAN GREENS WITH POMEGRANATE SEEDS, DRIED CANBERRY AND PEAR VINAIGRETTE

CHOICE OF ONE MAIN:

GARLIC AND THYME ROASTED TURKEY SERVED WITH NORTHERN SPY APPLE STUFFING,
CRANBERRY SAUCE, WHIPPED MASHED POTATOES, ROOT VEGETABLES AND GRAVY

WALNUT CRUSTED SALMON FILLET SERVED ON A BED OF JASMINE RICE AND CHARRED BRUSSEL
SPROUTS

SMOKED MOZERELLA RAVIOLI WITH GARLIC CREAM, DICED MARINATED TOMATO AND
PARMESAN

CHOICE OF ONE DESSERT:

WARM STICKY TOFFEE PUDDING

CHOCOLATE MINT CREME BRULE

SERVED WITH COFFEE AND TEA

If you would like to offer your guests a choice of main course, you are required to provide a seating chart with selections a minimum of 10 days in advance and place cards for your guests on the day of the event.

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Buffet Lunch \$ 60.00

PRICES PER PERSON | MINIMUM 10 PEOPLE

LADY ELGIN CHRISTMAS

CHEF'S DAILY SOUP CREATION

ARCADIAN GREENS WITH BEET AND CARROT WHISPS WITH A SELECTION OF VINAIGRETTES
CAESAR SALAD WITH SHAVED PARMESAN, CRISP BACON, AND HOUSE PREPARED CROUTONS

GARLIC AND THYME ROASTED TURKEY WITH NORTHERN SPY APPLE STUFFING AND GRAVY
PASTA PRIMAVERA WITH ROASTED GARLIC CREAM SAUCE TOPPED WITH TORCHED CHERRY
TOMATO

WHIPPED MASHED POTATOES
ROASTED ROOT VEGETABLES

ASSORTED DESSERT SQUARES
FESTIVE STICKY TOFFEE PUDDING

SERVED WITH COFFEE AND TEA

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include 18% service and 13% HST.



Plated Dinner \$69.00

PRICES PER PERSON | MINIMUM 10 PEOPLE

ALL PLATED MENUS ARE ACCOMPANIED WITH FRESHLY BAKED BREAD AND BUTTER

CHOICE OF ONE STARTER:

WINTER POTATO LEEK SOUP

ARCADIAN GREENS WITH POMEGRANATE SEEDS, DRIED CANBERRY AND SANGRIA VINAIGRETTE

CHOICE OF ONE MAIN:

GARLIC AND THYME ROASTED TURKEY SERVED WITH NORTHERN SPY APPLE STUFFING, CRANBERRY SAUCE, WHIPPED MASHED POTATOES, ROOT VEGETABLES AND GRAVY

WALNUT CRUSTED SALMON FILLET SERVED ON A BED OF CELERIAC MASHED POTATOES AND GARDEN VEGETABLES

SMOKED MOZERELLA RAVIOLI WITH GARLIC CREAM, DICED MARINATED TOMATO AND PARMESAN

SLOW BRAISED BEEF SHORT RIB WITH MUSTARD JUS SERVED ON A HERB POLENTA CAKE AND ROASTED ROOT VEGETABLES | ADD \$10.00 PER PERSON

CHOICE OF ONE DESSERT:

TRIPLE CHOCOLATE MOUSSE WITH BERRIES

CHOCOLATE MINT CREME BRULE

APPLE TARTE TATIN WITH CREME ANGLASIE

SERVED WITH COFFEE AND TEA

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Buffet Dinner \$ 63.00

PRICES PER PERSON | MINIMUM 10 PEOPLE

CHEF'S DAILY SOUP CREATION
BREAD ROLLS AND BUTTER

ARCADIAN GREENS WITH BEET AND CARROT WHISPS WITH A SELECTION OF VINAIGRETTES
BROCCOLI AND CAULIFLOWER SALAD TOSSED IN A CREAMY DRESSING WITH SUNFLOWER SEEDS

CHEESE AND CHARCUTERIE BOARD
HUMMUS LAYERED DIP, GRILLED VEGETABLES, KALAMATA OLIVES AND PITA

GARLIC AND THYME ROASTED TURKEY WITH NORHTERN SPY APPLE STUFFING AND RICH TURKEY
GRAVY

PASTA PRIMAVERA WITH ROASTED GALRIC CREAM SAUCE TOPPED WITH TORCHED CHERRY
TOMATO

LADY ELGIN SIGNATURE TOURTIERE MADE WITH HOLIDAY SPICES AND HOUSE KETCHUP

CRANBERRY SAUCE
FLUFFY GARLIC MASHED POTATOES AND TRUFFLE OIL
ROASTED ROOT VEGETABLES TOSSED IN MAPLE SYRUP AND FRESH HERBS
CHARRED BRUSSELS SPROUTS TOSSED IN GARLIC AND HERB BUTTER GARNISHED WITH PUMPKIN
SEEDS AND DRIED CRANBERRIES

ASSORTED DESSERT SQUARES
FESTIVE STICKY TOFFEE PUDDING

SERVED WITH COFFEE AND TEA

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Bar Options

HOST BAR

ALL BEVERAGE CHARGES ARE BILLED ON CONSUMPTION TO THE MASTER ACCOUNT.

CASH BAR

GUESTS ARE RESPONSIBLE TO PAY FOR THEIR OWN BEVERAGES

COMBINATION

HOST CAN DETERMINE A CERTAIN NUMBER OF DRINKS BY TICKET OR DOLLAR AMOUNT THAT WILL BE COVERED BY THE MASTER BILL, GUESTS ARE RESPONSIBLE FOR ANY OTHER CHARGES

DOMESTIC BEER | \$8.00

IMPORTED BEER | \$9.00

LOCAL/ CRAFT BEER | \$10.00

HOUSE WINE BY THE GLASS | \$9.00

SPARKLING WINE BY THE GLASS | \$14.00

ON REQUEST ONLY

BAR RAIL LIQUOR | \$9.00

TOP SHELF VODKA, BACARDI RUM, CAPTAIN MORGAN DARK SPICED RUM, TOP SHELF GIN, DEWARS SCOTCH, CANADIAN CLUB RYE, SAUZA SILVER TEQUILA

PREMIUM LIQUOR | \$11.00

GREY GOOSE VODKA, APPLETON RUM, HENDRICKS GIN, CROWN ROYAL RYE, TROMBA TEQUILA, ARDNAMURCHAN SCOTCH

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