



THE LORD ELGIN HOTEL BANQUET MENU

~ 2026 ~



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: cateringmgr@lordelgin.ca
www.lordelgin.ca

BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

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 +

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Bytowne Package \$104/person

Quick Start

Selection of Suzy Q doughnuts (*delivered daily*)
Preserves and butter
Breakfast pastries: *croissants and muffins*
Seasonal fruit salad
Assorted yogurts
Assorted fruit juice
Freshly brewed coffee and select teas

Morning Refresh

Refresh of your breakfast pastries and freshly brewed coffee, decaf, and teas.

Buffet Lunch

Choice of one lunch buffet package:

- Little Italy
- Canuck
- Indian Spice

Afternoon Break

Choice of two cold platters:

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

*Upgrade to organic Birch Bark coffee and
Bigelow organic teas
+ \$5 per person / per day*

*Upgrade to Restaurant 41 Classic Breakfast
+ \$10/person*

BANQUET MENU

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Bytowne Package

Confederation Park Package >>

Wellington Package

Breakfast +

Morning Break +

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Confederation Park Package \$112/person

Light Start

Seasonal sliced fruit

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

Refresh of your breakfast pastries and freshly brewed coffee, decaf, and teas

Buffet Lunch

Choice of one lunch buffet package:

- Prairies
- Little Italy
- Canuck
- Indian Spice

Afternoon Break

Choice of two cold platters:

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

Choice of one hot platter:

- Baked brie
- Mini corndog platter

*Upgrade to organic Birch Bark coffee and
Bigelow organic teas
+ \$5 per person / per day*

*Upgrade to Restaurant 41 Classic Breakfast
+ \$10/person*

BANQUET MENU

Daily Catering Packages -

Bytowne Package

Confederation Park Package

Wellington Package >>

Breakfast +

Morning Break +

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Wellington Package \$126/person

Restaurant 41 Classic Breakfast

Scrambled eggs

Crispy bacon and farmers' breakfast sausage

Upgrade to turkey sausage and turkey bacon for an additional \$2/person

Home fries

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

Selection of breakfast breads, preserves and butter

Breakfast pastries: *croissants, danishes, and muffins*

Seasonal sliced fruit platter

Assorted dried cereal

Freshly brewed coffee and select teas

Assorted fruit juice

Morning Refresh

Refresh of your breakfast pastries and freshly brewed coffee, decaf, and teas

Buffet Lunch

Choice of one lunch buffet package:

- Indian Spice
- The Canuck
- Prairies
- Little Italy
- 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
- Vegetable antipasto platter
- Plunge

Choice of one hot Platter:

- Golden Palace eggrolls
- Mini corndog platter
- Baked brie
- Golden Palace vegetable eggrolls

*Upgrade to organic Birch Bark coffee and
Bigelow organic teas
+ \$5 per person / per day*

BANQUET MENU

Daily Catering Packages +

Breakfast >>

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

BUFFET BREAKFAST

Minimum of 10 people, prices are per person

Upgrade to organic Birch Bark coffee and Bigelow organic teas \$5 per person / per day

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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 \$35/person

Selection of Suzy Q doughnuts (*delivered daily*)

Breakfast pastries: *croissants and muffins*

Preserves and butter

Seasonal fruit salad

Assorted yogurts

Assorted fruit juice

Freshly brewed coffee and select teas

Light Start \$37/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

Restaurant 41 Classic Breakfast \$44/person

Scrambled eggs

Crispy bacon and farmers' breakfast sausage

Upgrade to turkey sausage and turkey bacon for an additional \$2/person

Home fries

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

Breakfast pastries: *croissants, danishes, and muffins*

Preserves and butter

Seasonal sliced fruit platter

Assorted dried cereal

Freshly brewed coffee and select teas

Assorted fruit juice

Elevated Breakfast \$56/person

Eggs benedict: *Poached egg on caramel bacon with rich hollandaise sauce*

Crispy bacon and farmers' breakfast sausage

Upgrade to turkey sausage and turkey bacon for an additional \$2/person

Home fries

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

Selection of Suzy Q doughnuts (*delivered daily*)

Breakfast pastries: *croissants, danishes, and muffins*

Kettleman's bagels

Preserves and butter

Assorted dried cereal

Freshly brewed coffee and select teas

Assorted fruit juice

*Upgrade your coffee to organic, Indigenous-owned Birch Bark coffee or your tea to Bigelow organic 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 at \$2.50/person**

Bacon | **\$9**

Farmers breakfast sausage | **\$9**

Turkey sausage | **\$11**

Turkey bacon | **\$11**

Meatless breakfast sausage | **\$11**

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**

(side Hollandaise sauce if requested)

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**

Fruit salad | **\$3**

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**

Bread variety and toaster *(1.5 slices per person)* | **\$4**

Suzu Q doughnuts *(need 24 hours' notice)*

Suzu Q doughnuts delivered daily | **\$8 ea**

Suzu Q vegan doughnuts delivered daily | **\$8 ea**

Kettleman's Montreal-style bagels delivered fresh daily | **\$2.75 ea**

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 Bigelow organic tea selection for \$5 per person / per day

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BANQUET MENU

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Breakfast +

Morning Break -

Late Start >>

Revive >>

Freshly Baked (Elevated) >>

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

Late Start \$23/person

Assortment of freshly baked muffins, croissants, pastries

Butter and preserves

Selection of fruit yogurts

Assorted fruit juice

Freshly brewed coffee, decaf, and teas

Revive \$27/person

Build your own yogurt parfaits:

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

Heath bars

Assorted fruit juice

Freshly brewed coffee, decaf, and teas

Freshly Baked (Elevated) \$31/person

Assorted Kettlemans Montreal-style bagels delivered fresh daily

Cream cheese, preserves, and butter

Freshly sliced fruit

Suzy Q Doughnuts (*delivered daily*)

Assorted flavors of yogurt

Assorted fruit juice

Freshly brewed coffee, decaf, and teas

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BANQUET MENU

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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 Bigelow organic teas \$5 per person / per day

Room service available for groups under 10

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BANQUET MENU

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Breakfast +

Morning Break +

Lunch -

Market Deli Buffet >>

Lady Elgin Lunch >>

Indian Spice

The Canuck

Prairies

Little Italy

Plated Lunch Options

Afternoon Add Ons

Afternoon Break +

Dinner +

Reception +

Beverages +

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COLD BUFFET LUNCH

Market Deli Buffet \$51/person

Chef's daily inspired soup

Greek salad: *Chopped romaine, sweet peppers, cucumbers, red onions, kalamata olives, feta cheese and lemon oregano dressing*

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

Local deli platter featuring Seed to Sausage deli meats, and antipasto garnishes

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 \$55/person

Daily soup

Caesar salad with savoury 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, thinly sliced red onions, and Arcadian greens
- Roast 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, thinly sliced red onions, and Arcadian greens
- Lemon and herb grilled chicken with thinly sliced red onions, Caesar dressing, shaved parm, caramel bacon, and crisp romaine

Choice of one Vegetarian wrap:

- Grilled halloumi with Arcadian greens, tomato, kalamata olives, tossed in Greek dressing
- Pesto marinated portobello mushroom cap, roasted red peppers, thinly 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

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+ \$5 per person / per day*

BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch -

Market Deli Buffet

Lady Elgin Lunch

Indian Spice >>

The Canuck >>

Prairies

Little Italy

Plated Lunch Options

Afternoon Add Ons

Afternoon Break +

Dinner +

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HOT BUFFET LUNCH

Indian Spice \$64/person

Indian tomato salad with mint dressing

Bombay sweet potato salad, eastern spices, cilantro, and lime

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

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

The Canuck \$64/person

Canadian harvest soup with apple, maple, and squash

Dinner rolls

Quinoa and chickpea salad with cucumber, feta cheese, and fresh herbs

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

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

Seasonal vegetables

Pudding chômeur and butter tarts

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

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BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch -

Market Deli Buffet

Lady Elgin Lunch

Indian Spice

The Canuck

Prairies >>

Little Italy >>

Plated Lunch Options

Afternoon Add Ons

Afternoon Break +

Dinner +

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HOT BUFFET LUNCH

Prairies \$68/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

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

Little Italy \$66/person

Garden salad: *Arcadian greens, carrot and beet whisps and side of balsamic dressing*

Caesar salad with savory croutons, crisp bacon, and shaved Parmesan

Vegetable Antipasto platter: *Marinated and pickled vegetables include an assortment of olives, artichokes, eggplant, pickles, roasted sweet peppers, and thin sliced crostini*

Meat lasagna and vegetable lasagna: *Layered pasta with savory ground beef and veal for the meat, seasoned Italian veggies for the vegetable. Overnight tomato sauce topped with mozzarella cheese*

Pepperonata: *Sautéed sweet peppers and onions with savory tomato sauce*

Garlic bread

Tiramisu and shortbread cookies

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

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BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch -

Market Deli Buffet

Lady Elgin Lunch

Indian Spice

The Canuck

Prairies

Little Italy

Plated Lunch Options >>

Afternoon Add Ons

Afternoon Break +

Dinner +

Reception +

Beverages +

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PLATED LUNCH OPTIONS

3-course plated lunch \$83/person
(4-course \$89/pp includes 1 soup **AND** 1 salad option)

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 passion fruit 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, pesto sauce, and broccolini
- 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, or vanilla
- Fruit sorbet and berries
- Caramel carrot cake (add \$1.60/person)

All mains must be pre-selected by your guests and submitted to the hotel a minimum of 10 days prior to your event. You are required to provide place cards indicating your guest's selection.

Add an all-day drink package includes unlimited carbonated beverages, bottle juices, freshly brewed coffee, decaf, and teas. \$20/person

**Upgrade to organic Birch Bark coffee and Bigelow organic teas \$5/person*

BANQUET MENU

Daily Catering Packages +

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Lunch -

Market Deli Buffet

Lady Elgin Lunch

Indian Spice

The Canuck

Prairies

Little Italy

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**

Coffee pods for Lavazza | **\$2.50**

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 | **\$5.50**

Individual chocolate bars | **\$4**

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

Grandma Emily Tutti Frutti snack packs | **\$8**

Suzy Q *(need 24 hours' notice)*

Suzy Q doughnuts delivered daily | **\$8 ea**

Suzy Q vegan doughnuts delivered daily | **\$8 ea**

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AFTERNOON BREAK

Minimum 10 people. Prices are per person.

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Afternoon Break -

Quick Snack >>

Afternoon Plunge >>

Refresh >>

Rideau Refresh

Log Runners

Dinner +

Reception +

Beverages +

Quick Snack \$23/person

An assortment of freshly baked cookies

Grandma Emily Tutti Fruitty snack packs

Whole fruit

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

Afternoon Plunge \$39/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

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

Refresh \$51/person

Choice of two platters:

Market crudit  platter

Crisp vegetables with buttermilk ranch

Vegetable antipasto platter

Marinated and pickled vegetables include an assortment of olives, artichokes, eggplant, pickles, roasted sweet peppers, and thin sliced crostini

100 Elgin cheese platter

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

Charcuterie board

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

Assorted bottled juice and soft drinks

Freshly brewed coffee and select teas

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Afternoon Break -

Quick Snack

Afternoon Plunge

Refresh

Rideau Refresh >>

Log Runners >>

Dinner +

Reception +

Beverages +

All prices subject to change without notice.
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service and 13% HST.

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Rideau Refresh \$54/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 thinly sliced crostini

100 Elgin cheese platter

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

Vegetable antipasto platter

Marinated and pickled vegetables include an assortment of olives, artichokes, eggplant, pickles, roasted sweet peppers, and thinly sliced crostini

Charcuterie board

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

Choice of one hot platter:

Baked brie

Double cream brie baked and topped with cranberry compote and hot honey. Served with thin sliced crostini

Golden Palace eggroll platter

Ottawa's favorite and uniquely local Golden Palace open-ended pork 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 Birch Bark coffee or your tea to Bigelow organic teas
+ \$5 per person / per day*

Log Runners \$66/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 thinly sliced crostini

100 Elgin cheese platter

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

Charcuterie board

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

Vegetable antipasto platter

Marinated and pickled vegetables include an assortment of olives, artichokes, eggplant, pickles, roasted sweet peppers, and thinly 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 and topped with cranberry compote and hot honey. Served with thin sliced crostini

Golden Palace eggroll platter

Ottawa's favorite and uniquely local Golden Palace open ended pork 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 Bigelow organic teas \$5 per person / per day

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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 \$99/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 traditional condiments

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 \$118/person

Wild mushroom soup served with fresh rolls and butter

Greek salad: *Chopped romaine, sweet peppers, cucumbers, red onions, kalamata olives, feta cheese and lemon oregano dressing*

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

100 Elgin cheese platter

Charcuterie board

Sliced medium rare roasted striploin beef with traditional accoutrements

Brined salmon with mustard cream sauce on wild rice pilaf

Gnocchi tossed with Gatineau mushrooms, pesto sauce and broccolini

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 \$88/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 passion fruit 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 bacon 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, pesto sauce, and broccolini
- 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, or vanilla
- Fruit sorbet and berries
- Caramel carrot cake (add \$1.60/person)

All mains must be pre-selected by your guests and submitted to the hotel a minimum of 10 days prior to your event. You are required to provide place cards indicating your guest's selection.

Add an all-day drink package includes unlimited carbonated beverages, bottle juices, freshly brewed coffee, decaf, and teas. \$20/person

*Upgrade to organic Birch Bark coffee and Bigelow organic teas \$5/person

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 \$96/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 passion fruit 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 bacon 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, pesto sauce, and broccolini
- 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, or vanilla
- Fruit sorbet and berries
- Caramel carrot cake (add \$1.60/person)

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*Upgrade to organic Birch Bark coffee and Bigelow organic teas \$5/person

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 Bigelow organic 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 +

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RECEPTION PACKAGES

Welcome Package

\$91/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
- 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

100 Elgin cheese platter
Charcuterie board
Vegetable antipasto platter

Laurier Package

\$97/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
- Vegetable samosa with mint yogurt dip
- Pork and Kimchi gyoza with hoisin dip

Cold:

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

100 Elgin cheese platter
Charcuterie board
Baked brie
Mini corn dog platter



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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RECEPTION PACKAGES

Lord Elgin Reception \$121/person

Choice of 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

Vegetable antipasto platter



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

Market Crudité platter \$88

Crisp vegetables with buttermilk ranch

Plowman's board \$139

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

100 Elgin Cheese platter \$138

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

Charcuterie board \$141

A selection of artisan salamis and cured meats from local Seed to Sausage. Displayed with mustards, compotes and thin sliced crostini

Vegetable antipasto platter \$99

Marinated and pickled vegetables include an assortment of olives, artichokes, eggplant, pickles, roasted sweet peppers, and thinly sliced crostini

Plunge \$132

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

LEH sliced fruit platter \$94

A selection of seasonal sliced fruit and berries

Smoked Salmon platter \$225

New Brunswick farmed salmon with caper berries, honey mustard, lemon wedges, and thinly sliced crostini

Vegetarian sushi \$169

Prepared daily, served with soy sauce, pickled ginger, and wasabi

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 \$135

Double cream brie baked and topped with cranberry compote and hot honey. Served with thinly sliced crostini

Golden Palace Eggroll platter \$199

Ottawa's favorite and uniquely local Golden Palace open ended pork eggrolls with their signature plum sauce
(Golden Palace chicken eggrolls are available upon request)

Mini Corn Dog Platter \$90

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 +

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CANAPÉS

Standard \$55/dozen

(V) is vegetarian

Hot:

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

Cold:

- Smoked salmon and dill cream roulade on bellini
- Mellon and prosciutto with basil cream cheese
- Asparagus tart with hollandaise (V)

Elevated \$62/dozen

Hot:

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

Cold:

- Shrimp on a tortilla served with fresh salsa and sour cream guacamole
- Fresh oysters served on the half shell with traditional garnishes (*minimum 4 dozen*)

Chef's choice canapés \$46

BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception -

Welcome Package

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Lord Elgin Package

Cold Platters

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Stations >>

Beverages +

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STATIONS (NOT CHEF ATTENDED)

Grilled pineapple and sausage skewers \$22/person

Topped with a smokey, maple barbeque sauce

Margherita flatbread station \$21/person

Vegetarian margherita flatbreads with raw tomato sauce, sliced bocconcini, fresh basil, and olive oil

Chorizo and Gatineau mushroom flatbread station \$24/person

Savory flatbreads with Chorizo sausage, and sauteed Gatineau mushrooms, pesto, and sliced bocconcini cheese



BANQUET MENU

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Welcome Package

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Canapes

Stations

Chef Attended Stations >>

Beverages +

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CHEF ATTENDED ACTION STATIONS

Pasta station \$31/person (+2h Staff attended at \$50 per hour)

Chef's choice of 2 pastas:

Tomato sauce, Alfredo sauce, and nut-free pesto

Field mushrooms grilled vegetables, spinach, and pulled chicken

Shrimp Pernod \$41/person (+2h Staff attended at \$50 per hour)

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

Served with rice pilaf

Carving station \$40/person (+2h Staff attended at \$50 per hour)

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

Poutine Station \$19/person (+2h Staff attended at \$50 per hour)

Shoestring fries, cheese curds, gravy

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



BANQUET MENU

Daily Catering Packages +

Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

BEVERAGES

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BANQUET MENU

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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 Bigelow organic tea | + \$5.00/person

Fruit Punch | \$95.00

Serves 40 people

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BANQUET MENU

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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

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Breakfast +

Morning Break +

Lunch +

Afternoon Break +

Dinner +

Reception +

Beverages +

Non-Alcoholic

Alcoholic >>

ALCOHOLIC BEVERAGES

All bars have a \$150.00 labour charge

If \$500 in sales before taxes and gratuities are reached, the \$150.00 labour charge is waived

Liquor

Bar rail liquor | **\$9.00**

Top shelf Vodka, Bacardi Rum, Capitan Morgan Spiced Dark Rm, Top Shelf Gin, Grants Scotch, Canadian Cub Rye

Premium Liquor | **\$11.00**

Grey Goose Vodka, Appleton Rum, Hendricks Gin, Crown Royal Rye, Bearface Whiskey, 1800 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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