



# Weddings packaged

We would like to thank you for considering NEXT for your special day!

**EXCLUSIVE!** Book your wedding before June 30th 2014 and we will waive the room rental for any wedding booked up to December 30th, 2015.

Ready to take the NEXT step? Call us at 613.435.0506 or via email at sales@nextfood.ca

Please find attached our comprehensive all-inclusive wedding celebration packages. We have specifically designed these packages to not only make your special day a memorable one, but more importantly we take care of all the details so that all you need to do is organize is your DJ and wedding cake and your ready to go! Within the NEXT facility we offer three unique rooms for your wedding. The Grand Room accommodates up to 170 guests and features all modern amenities. This unique area has the added option of being sectioned in half. The "Crush Room" is on the lower level, and is the perfect area for receptions and late night events. Additionally the entire facility of NEXT is available clients that meet a minimum revenue for the night. Enquire with your event planner about this special option. From the very moment you contact us your event will be handled by our in-house wedding coordinator every step of the way.

## All Wedding packages include:

- Two glasses of wine per person served with dinner, choice of red or white.
- Complementary hotel room for the bride and groom at Brookstreet Hotel. \*
- Preferred VIP rates for your friends and family at Brookstreet Hotel. †
- Wedding cake cut and served buffet style with coffee | tea service after dinner.
- "NEXT" bottled water, bottomless to accompany your dinner service.
- Chair covers and custom colour sash | 120" floor length couture tablecloth. Champagne glass candelabra centerpiece, orchid accent, tea light candles. Need to enhance your décor see page 9.
- Table numbers, cocktail reception area complementary in crush and cocktail rounds to a limit of 5.

Three unique packages priced per person includes taxes and gratuities

### CATCH ME \$82.00 per guest | \$106.56 including tax and gratuity

- Crispy tasty bits cold canapés: 3 pieces per guest
- One complementary drink per guest during cocktail reception
- Plated four-course dinner

### BREATHLESS \$92.50 per guest | \$120.20 including tax and gratuity

- Circulated hot and cold canapés reception: 5 pieces per guest
- One complementary drink per guest during cocktail reception
- One flute of bubbles for toasting per person
- Plated four-course dinner

### FOREVER \$104.50 per guest | \$135.80 including tax and gratuity

- Circulated hot and cold canapés reception: 5 pieces per guest
- One complementary drink per guest during cocktail reception
- One flute of bubbles for toasting per person
- Plated four-course dinner
- Late night action station

\* This offer has no cash value, is not transferrable, guarantee of room is subject to Brookstreet Hotel and will be guaranteed 60 days prior to the date of your event.

† Preferred VIP rates will be guaranteed upon receipt of deposit for your wedding at the NEXT and is negotiated by Brookstreet Hotel.

-Cocktail rounds are limited to a total of 5.



# Weddings package

**CATCH ME • Minimum 50 guests**

## STARTERS

Rocket leaves · ricotta salata · toasted sunflower seeds · pickled green lentils  
VX olive oil shallot citric balm

or

Iceberg lettuce slices · crunch halal croutons · roasted capsicums · goat cheese and  
crispy bacon lardon dressing

or

Grilled asparagus · citric zest · poached hen's egg · lime and VX olive oil drizzle  
Balsamic reduction

or

Squash + goat cheese pulse · pulled chicken confit soup

or

Cauliflower | cheddar pulse · toasted pumpkin seed soup

## PALATE RESETS

*European tradition, clean the palate served prior to the main course, add a touch of  
sophistication at your event.*

Blackberry · Riesling · basil

or

Green apple · Vodka

or

Maple tonic whisky

## MAIN COURSE

Pan seared salmon · asparagus + sunflower puree · pickled beets · crisp leeks · caper  
dill remoulade

or

Braised Jack Daniel + molasses pulled shoulder of pork seared medallion  
brie & sage butter pudding

or

Shin of beef · white bean herbaceous cassoulet · swiss char flash · basil butter

or

Supreme of chicken · sundried tomato-caper relish · Gruyere potato gratin · natural  
pan reduction

## SWEET

The tiramisu box · warm berry compote

or

Dome of milk chocolate · ginger anglaise

or

NY baked cheesecake · sunflower seed brittle

or

Bittersweet chocolate tartlet · rice puff · crème anglaise

## BREAD • COFFEE • WATER

French baguette · sweet cold butter with kosher sea salt

Fair trade coffee · decaffeinated coffee · select teas · milk · 10% cream · sugar

Stationed still in-house NEXT bottled water, 1 litre

\$82.00 per guest (\$106.56 including tax and gratuity) Ω



# Weddings package

## **BREATHLESS • Minimum 50 guests**

Please select one course from each of the following courses:

### **STARTERS • COLD**

Ripped Buffalo mozzarella . salted & oiled heirloom tomatoes . basil . Ace baguette stacker

or

Romaine lettuce . spiced pecans . steamed fingerling potatoes . double smoked bacon lardon . lemon anchovy tang

or

Blackie's steak tartare . crispy baguette stacker . espelette aioli  
rocket leaves tossed . citric balm

### **SOUPS**

Curried red Thai tomato . eggplant fritter

or

Squash + goat cheese pulse . pulled chicken confit

or

Sage infused chicken pulse . cheddar dumplings

or

Cauliflower . cheddar pulse . toasted pumpkin seed

### **MAIN COURSE**

Carved sterling striploin of beef . roasted fingerling potatoes with garlic confit  
horseradish + red wine reduction

or

Supreme of chicken . mimolette gnocchi . charred corn spinach & asparagus flash  
spiced balsamic brush

or

Striped bass . savoy cabbage . double smoked bacon . crispy fingerling potatoes  
caper raisin tang

or

Crisp supreme of chicken . peach and rosemary compote . cipollini confit . natural  
pan reduction

or

Lapsang Souchong tea infused shallow fried Atlantic cod . chickpea fritter . shaved  
apple and celeriac slaw . preserved lemon reduction

### **SWEET**

Ginger crème brûlée . blackberry crumble

or

Peach and rhubarb cobbler . vanilla bean ice cream

or

Dome of milk chocolate . ginger anglaise

or

NY baked cheese cake . sunflower seed brittle

### **BREAD • COFFEE • WATER**

French baguette . sweet cold butter with kosher sea salt

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Stationed still in-house NEXT bottled water, 1 litre

\$92.50 per guest (\$120.20 including tax and gratuity) Ω



# Weddings package

## FOREVER • Minimum 50 guests

Please select one course from each of the following courses:

### STARTERS • COLD

Ripped Buffalo mozzarella · salted & oiled heirloom tomatoes · basil · Ace baguette stacker  
or

Romaine lettuce · spiced pecans · steamed fingerling potatoes ·  
double smoked bacon lardon · lemon anchovy tang

or

Blackie's steak tartare · crispy baguette stacker · espelette aioli · rocket leaves tossed citric balm  
or

Grilled asparagus · citric zest · poached hen's egg · lime and VX olive oil drizzle · Balsamic  
reduction

### STARTERS • HOT

BBQ roasted pork ribs · green apple · napa cabbage cilantro slaw · cashew crunch  
lime cheek

or

Balderson applewood cheddar dill soup · lobster knuckles · brioche croutons · black  
butter + caper shot

or

Shiitake mushroom + white bean cassoulet · seared ocean sea scallop · sweet potato crisps  
or

Pan seared sea scallop · sautéed kale and heirloom carrot · cauliflower and roast garlic pulse

### MAIN COURSE

Vanilla butter poached · prawn, mussel and lobster flash · corn and green peppercorn  
custard chive white wine butter sauce

or

Roasted center cut veal striploin · caramelized red onion and caraway compote ·  
beemster cheese gratin · sage mirror

or

31 day aged Ribeye of beef · duck fat mash with oregano · hard fried beets  
Madagascar green peppercorn reduction

or

Rack of Lamb · gingersnap crust · Balderson cheddar cheese bread and butter  
pudding · Saskatoon berry and red wine pan reduction.

### SWEET

Ginger crème brûlée · blackberry crumble

or

Peach and rhubarb cobbler · vanilla bean ice cream

or

Warm dark chocolate "Boca Negra". crème anglaise infused with thyme

or

Warmed apple tarte tatin · basil-crème anglaise

### BREAD • COFFEE • WATER

French baguette · sweet cold butter with kosher sea salt

Fair trade coffee · decaffeinated coffee · select teas · milk · 10% cream · sugar

Stationed still in-house NEXT bottled water, 1 litre

\$104.50 per guest (\$135.80 including tax and gratuity) Ω



# Weddings package

## FOR VEGETARIANS

### MAIN COURSE *(choose one as an alternative for vegetarians at your event)*

Braised sweet shallot confit . chickpea . sugar snap peas . tarragon .  
spaghetti squash . tomato consommé

or

Black lentil crispy . wilted kale . oven dried cherry tomatoes . cauliflower pulse

or

Steamed silken tofu . preserved black bean and ginger compote . sautéed spinach  
edamame

## KIDS IN THE HALL!

Children 10 years of age or under, choose one from each course

### FIRST

Tomato and cucumber salad . lettuce . ranch dressing

or

chicken broth . alphabet pasta

or

Mini crudité vegetables . humus dip

### SECOND

Steamed breast of chicken . mashed potatoes . roasted root vegetables

or

Tempura fried halibut . aromatic vegetables . dill caper remoulade

or

Grilled filet of beef . mash potatoes . roasted root vegetables

or

Penne pasta + bolognese sauce . grated Parmesan cheese . olive oil

### THIRD

Apple pie with vanilla ice cream

or

Sundae: Chocolate ice cream . toasted peanuts caramel sauce

or

Ice cream chocolate chip cookie sandwich

or

Fresh fruit salad coupe . crushed meringue . scoop of ice cream

Choice of: White or chocolate milk, or fruit juice

\$17 per child



# Weddings package

## ENHANCE YOUR WEDDING

### CIRCULATED CANAPÉS

Can't decide, leave it up to Chef Blackie to choose his favorites

### COLD

These "crispy tasty bits" are all served on toasted olive oil Ace baguette thins  
Shiitake mushroom duxelle · goat cheese · sunflower seed  
Pulled ancho chicken · oven dried tomato · salted radish thin · cilantro petal  
Flaked hot smoked salmon · fried caper · fennel and dry cherry crash

### HOT

Potato latka · Dijon egg salad + pulled duck confit  
Green pea + basil tartlet  
Vegetarian spring roll · spiced Thai nam phrik sauce  
Blow torched Artisanal cheese brûlée  
\$14 per person (5 pieces per person) one-hour reception prior to dinner  
\$25 per person (10 pieces per person) two-hour reception

## ENHANCE YOUR WEDDING

Per 25 people · Per person

### RAW VEGETABLES CUBICS

Cucumber · carrot · radish · cauliflower · broccoli  
dip: dill buttermilk ranch

65

### TRIPLE DIPS

Hummus · garlic confit with charred pepper · green olive lemon and sesame  
fried Lebanese flat breads

80

### THE CHEESE SLATE

Four types : soft + bloomy rind + firm + veined · apple + apricots · wasa crackers  
chili sea salt almonds · toasted olive oil baguette thins

185

### THE CHARCUTERIE SLATE

lomo · air dried chorizo · sopressata · capicola  
crusty baguette · onion pickle · triple mustard crunch · 3 olive varietals

185

### SOFT BUFFALO CHEESE WELL

Ripped by hand · VX olive oil · sea salt · tellacherry pepper  
aged balsamic · pulled basil

165

### MAKI SUSHI

Salmon, tuna and vegetarian, traditional condiments

195

### "NEXT" TOASTY NUT MIX

Sweet and spicy house baked Macadamia | pecans | wasabi nuts | almonds

75



# Weddings package

## ENHANCE YOUR WEDDING • continued

### HOT MINI CORN DOGS

Fried fluffy corn dog on shot gun skewers . Triple crunch mustard mayo dip 125

### "CARNY" DEEP FRIED PICKLES

Corn batter fried pickles . house dill ranch dressing 120

### SLIDERS

Mini hamburgers, rip and go served with a roast garlic caper remoulade 130

### BLACKIE'S CHICKEN

General Tao's style, but way better, crispy sticky sweet chili goodness 165

### LOUISIANA FINGER SUCKING BUTTERED PRAWNS

Pan fried Cajun spiced drawn butter . Tennis loaf 210

### TEMPURA VEGETABLES

In season vegetables tempura crisp . served with a soy ginger dip 105

## LATE NIGHT ACTION STATION • Minimum 50 guests

### SALTY

House cut NEXT Potato chips . black trumpet and chilli dust . Thai mayo  
White Alba truffle popcorn  
Fried fluffy corn dog on shot gun skewers . Triple crunch mustard mayo dip  
Fair trade coffee . decaffeinated coffee  
select teas . milk . 10% cream . sugar  
Stationed still in-house NEXT bottled water, 1 litre  
\$15 per person

### SOAK IT UP

Blackie's chicken . Papa Sam's pizza . Mini hamburger sliders  
Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar  
Stationed still in-house NEXT bottled water, 1 litre  
\$19 per person



## Weddings package

### **MAKING AN IMPRESSION • Minimum 75 guests**

All of our wedding packages include the "Sealed" package.  
Want to make a bigger impact? Choose from below.

#### **SEALED** (Included in all Wedding packages)

Chair Covers and Custom Colour Sash

120" Floor Length Couture Tablecloth

Champagne Glass Candelabra Centrepiece . Orchid Accent + Tea light Candles

#### **PROMOTED**

In addition to Sealed

10 Ambient Lighting Accents (choice of colour)

Head Table Multi-height Candles . Floor Length Tablecloth for the Head Table

\$8.00 per person

#### **IN THE BLACK**

In addition to Sealed, 15 ambient lighting accents (choice of colour)

Head table multi-height candle

Orchid bowl flower accent for head table . floor length tablecloth for the head table

Choice of charger plate

\$11.00 per person



# Weddings package

## COMMONLY ASKED QUESTIONS

### **Q. WHEN IS MY MENU SELECTION REQUIRED?**

Your menu package should be decided at time of booking. However we won't need your actual choices for the menu until 90 days prior. For your convenience and a smooth running dinner service, we recommend that you avoid multiple choices for the wedding. In the case that you just can't decide, we offer a nominal fee per course for a second choice; please know that we kindly require the breakdown 1 week prior to your wedding.

### **Q. HOW DO YOU HANDLE VEGETARIAN REQUESTS?**

We always guarantee a vegetarian course see page 6, to a maximum of 5% of your guarantee guest count unless you have a specific count. This is an important factor to consider as without the proper count, this could lead to delays in unexpected requests. The more information we have on dietary restrictions the better. We are pleased to accommodate, lactose and gluten allergies with advance warning. For any of your guests on modified meals, we kindly request that you provide us their names one week prior to your wedding at the latest.

### **Q. IS THERE ONE PERSON WHO WILL HANDLE MY WEDDING? WHEN DO I MEET THEM?**

Once booked, you will be assigned an event planner. They will guide and confirm with you all your details and answer any questions you might have.

### **Q. WHAT ITEMS ARE NOT INCLUDED IN THE WEDDING PACKAGE?**

Backdrops, pipe and drape, mini lights, photographers, entertainment, wedding cakes and flowers. We would be pleased to provide you with a list of our preferred wedding suppliers.

### **Q. ARE THERE RESTRICTIONS AT NEXT WHEN HOSTING MY WEDDING THAT I SHOULD BE AWARE OF?**

The following items are restricted as they represent a safety hazard:  
Smoke and fog machines, open flames, table sparkles, rice or rose petal tossing

### **Q. CAN I COME IN AND SET UP THE NIGHT BEFORE MY WEDDING DATE?**

Business levels the day before will dictate this decision. We will be able to give you a 100% confirmed answer no later than 4 business days prior to your wedding. We cannot guarantee access to your room the night before unless you rent it over two nights. Room rental is subject to availability.

### **Q. WHEN CAN I GET ACCESS TO MY ROOM ON THE DAY OF MY WEDDING?**

Depending on the style of your event, the room will be available to you that morning starting at 10:00am. Ultimately, early access is left to the banquet manager's discretion.



# Weddings package

## COMMONLY ASKED QUESTIONS • continued

### **Q. IS THERE PARKING AVAILABLE AT NEXT?**

Next facility has 80 parking spots, at no additional charge to you.

### **Q. DOES NEXT PROVIDE A WRITTEN CONTRACT?**

A written contract will be required signed, along with a \$1,000.00 deposit to secure your wedding.

### **Q. WHEN IS THE FINAL HEAD COUNT REQUIRED?**

Your final numbers are requested 1 week prior, 3 days prior to your wedding if there are small increases to your wedding we will kindly accommodate these changes.

### **Q. WHAT IF MY WEDDING IS LESS THAT THE MINIMUM GUEST COUNT OF 75?**

These wedding packages are available for groups of 75 persons or more. For groups between 50-74 guests, a \$10 surcharge per person is applied.

### **Q. WHAT IF I HAVE TO CANCEL?**

A \$1,000 non-refundable deposit is required upon signing the event contract. Clients are required to pay 50 percent of their total expected food & beverage bill in the 3 months to 1-month period prior to the event; full payment is required 4 business days prior to your wedding day. Under no circumstances will we accept payment after the event, as per the cancellation policy in your contract.

### **Q. DO YOU PROVIDE TASTINGS FOR THE DINNER?**

Tastings are provided at a cost of \$200 per couple. Please understand that buffets, canapés, and reception features are not offered at tasting. Tastings are limited to two choices per course. Wine service is separate from this offer. Tastings if required must take place a minimum 60 days prior to your wedding. This offer must be paid separately from your wedding contract.

### **Q. WHAT ARE THE PERCENTAGES FOR THE GRATUITIES AND TAX?**

Gratuities are 15%. It is Ontario law that we charge 13% tax on gratuities at events, in addition to the taxes on the entire service. Gratuities are added also to room rental. Current sales tax in Ontario is 13%.

### **Q. DO YOU CHARGE FOR BEVERAGE SERVICE?**

Minimum revenue is \$400 per bar, for host or cash. Should your revenue not meet this minimum, you will be charged \$150 per bartender to cover labour costs.



# Weddings package

## COMMONLY ASKED QUESTIONS • continued

### Q. WHAT ARE SOCAN FEES?

SOCAN fees are government-regulated fees that we must charge to allow you to play copyright-protected music at your event, fees are as follows:

Rooms	No Dancing	Dancing
Grand Room South	\$27.50	\$55.00
Grand Room North	25.75	51.50
Combined Both Grand Rooms	53.25	106.50
Crush   Entire Lower level	25.50	51.00
Next, dining room	25.50	51.00
T.S.R. (Three Season Room)	18.25	36.50

### Q. MAY I BRING MY OWN WINE?

Bringing your own wine is subject to a corkage fee that starts at \$15 per bottle and is in addition to the package price. All wines must be registered with the L.C.B.O. We cannot allow homemade wines on the premises.

### Q. DO YOU DO OUTSIDE CATERING WITH ONE OF THESE PACKAGES?

Absolutely, catering is a main draw for us. We can even assist with locations. Note that all chinaware, glassware, cutlery and linens will be provided, however this will be delivered the day before the event and is also subject to rental fees.

### Q. WILL THE RESTAURANT BE OPEN ON THE NIGHT OF MY WEDDING?

Yes, but during wedding events, a balance is provided by limiting the number of guests in the restaurant so we can focus entirely on your event. Indeed a unique feature at NEXT is that your wedding takes place at a restaurant which has an incredible room attached to it. If desired, however, an option to secure the entire facility is available subject to minimum revenue requirements.



# Weddings package

## OUR WEDDING PARTNERS

### WEDDING CAKES

Boulangerie Orleans Bakery	613-837-2525	<a href="http://www.orleansbakery.ca">www.orleansbakery.ca</a>
Artistic Cake Design	613-722-4801	<a href="http://www.artisticcakedesign.ca">www.artisticcakedesign.ca</a>

### FLORISTS

Ottawa Blooms	613-724-2002	<a href="http://www.ottawablooms.com">www.ottawablooms.com</a>
The Silver Rose	613-238-8236	<a href="http://www.thesilverrose.com">www.thesilverrose.com</a>
Creative Edge Studio	613-623-5812	<a href="http://www.creativeedgestudio.ca">www.creativeedgestudio.ca</a>

### TROPICAL PLANT RENTALS

Scenery Plants	613-838-4792	<a href="http://www.sceneryplants.com">www.sceneryplants.com</a>
Party Time Rentals	613-745-4652	<a href="http://www.partytimerental.ca">www.partytimerental.ca</a>

### DJ SERVICES

Quality Entertainment	613-526-8742	<a href="http://www.qualityentertainment.ca">www.qualityentertainment.ca</a>
Professional Entertainment Group	613-526-5753	<a href="http://www.pdjs.com">www.pdjs.com</a>

### PHOTOGRAPHERS

Photolux studio	613-238-3448	<a href="http://www.photoluxstudio.com">www.photoluxstudio.com</a>
Studio G.R. Martin	613-824-8525	<a href="http://www.martinphotography.ca">www.martinphotography.ca</a>

### CHOCOLATE FONDUE FOUNTAINS

Capital Chocolate Fountains	613-831-6441	<a href="http://www.capitalchocolatefountains.ca">www.capitalchocolatefountains.ca</a>
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