



**MÉTROPOLITAIN**  
BRASSERIE & RESTAURANT

WEDDINGS - GROUPS - CORPORATE MEETINGS - EVENTS





## ABOUT US

For hundreds of years Parisians & tourists alike have flocked to the great Brasseries of Paris. Now, Metropolitan invites you to share the Brasserie experience in downtown Ottawa.

Metropolitan is conveniently located between the Chateau Laurier & Westin Hotels at 700 Sussex, just steps away from Parliament Hill. Open 7 days a week serving breakfast, lunch, dinner, late supper and brunch on weekends, there is something for everyone. If Champagne and Oysters sound enticing, we boast the city's largest raw bar.

The best hours of the week in Ottawa are at the Metropolitan Monday through Friday from 4 to 7. It's where the Hill and business crowd gather at day's end. Specials on oysters, Mussels, and jumbo shrimp. Our 2 bars offer 18 different beers, 88 varieties of wine and champagne with every other spirit imaginable. Sound like fun? Do not miss the Hill Hour.

Metropolitan is fully wired and wireless, offering extensive arrangements amongst its 260 seats and 2 bar areas to suit all dining, meeting and entertainment needs. You are closer to Paris than you think!

Visit us at [www.metropolitainbrasserie.com](http://www.metropolitainbrasserie.com) and take a tour.

For private dining, group functions and a good time contact our event coordinators

(613) 562.1160  
[privateevents@metropolitainbrasserie.com](mailto:privateevents@metropolitainbrasserie.com)









RECEPTION  
MENUS





# CANAPÉS

*Our canapés are freshly prepared in-house*



## MEAT

- Mini burger with aged cheddar and house ketchup
- Miniature beef wellington with crème fraîche
- Grilled ribeye with horseradish cream and mustard sprout on rye crostini
- Chorizo sausage with chèvre and apricot preserve
- Sausage and smoked cheese stuffed mushroom
- Palmiers with pancetta, sun-dried tomato and chevre
- Smoked chicken, cranberry and walnut in endive
- Persian lamb puffs with spiced tomato sauce and tahini
- Duck rilette with spiced peach sauce and flaky salt on olive oil crostini

## SEAFOOD

- Smoked salmon cucumber round with beet crème fraîche
- Harissa prawn kebab with garlic mayonnaise
- Fish cakes with spicy aioli
- King crab salad in endive spears
- Escargot stuffed mushroom caps
- Maple dijon glazed salmon brochette
- Scallop ceviche spoons
- Quenelle of smoked trout rilette with gremolata on chive blini

## VEGETARIAN

- Crisp sweet potato with whipped goat's cheese, pomegranate & pistachio
- Spinach, Brie and wild mushroom duxelles in puff pastry
- Vine ripened tomato, feta spread, grilled flatbread
- Potato, dill and cheddar croquettes with quick mustard sauce
- Wild mushroom mornay and gruyere tartelette
- Whipped brie with fig compote on balsamic stained crostini
- Fried gnocchi, grilled artichoke & roasted pepper bite
- Spanakopita with tzatziki

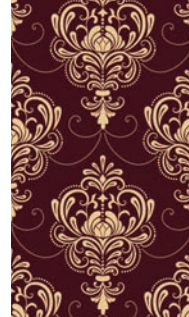
## VEGAN

- Tropical fruit skewer
- Beetroot hummus with toasted walnut, lemon zest and cilantro in a phyllo cup
- Grilled miso ginger tofu satay with sweet soy glaze
- Pea, thai basil and coconut pesto with strawberry on French baguette
- Cremini mushrooms stuffed with Impossible™ Italian sausage & vegan cheddar
- Sweet basil corn fritters with vegan ranch
- Spicy Kung Pao cauliflower
- Chorizo spiced impossible meat ball with vegan lime cilantro aioli

*Canapes are priced at \$3.00/piece or \$36/dozen and require a minimum order of 2 dozen per item.*

*\*Prices do not include taxes or gratuities. Prices and items are subject to change.*





# DISPLAYS & PLATTERS

## CHEESE

- \$10 per guest -

Quebec and Ontario cheeses with chutneys, seasonal garnishes, and artisanal crackers

## CRUDITÉ

- \$5 per guest -

Assorted seasonal vegetables with creamy ranch dip

## DIPS & SPREADS

- \$5 per guest -

hummus, tzatziki, artichoke tapenade, avocado dip, grilled flatbread and baguette

## ANTIPASTO

- \$5 per guest -

Pickled eggplant, marinated olives, pepperoncini, marinated mushrooms, bocconcini

## CHARCUTERIE

- \$11 per guest -

Selection of cured meats with pickles, mustard and baguette

## DESSERTS

- \$8 per guest -

Assorted gourmandises, macarons, petit fours and cupcakes

## FRESH CHILLED SEAFOOD

- \$2 per piece -

Shucked oysters and/or chilled shrimp with traditional accompaniments

# METRO MUNCHIES

## POUTINE BAR

- \$8 per guest -

Shoestring fries, sweet potato fries, St. Albert cheese curds, house gravy and curried ketchup

## BEEF SLIDERS

- \$5 per guest -

aged cheddar, chili ketchup and garlic mayonnaise on a sesame bun

## GRILLED CHEESE

- \$4 per guest

artisan bread and three cheeses

## POPCORN

- \$3 per guest -

## MINI CORNDOGS

- \$4 per guest -

ballpark mustard

*minimum 20 guests required per order*

*\*Prices do not include taxes or gratuities. Prices and items are subject to change.*

# L'EXPRESS CONTINENTAL

- \$20 per guest -

Croissants  
Danishes  
Bagels  
Muffins  
Cream cheese, honey, butter and jams  
Fresh fruit tray  
Juices  
Brewed coffee  
Assorted teas

May begin @ 8a.m.

## **SMOKED SALMON PLATTER**

- \$5 per guest -

shaved red onions, capers and olive oil

## **HOUSE-MADE GRANOLA**

- \$4 per guest -

pressed Greek yogurt

# L'ATHÉNÉE BRUNCH

- \$30 per guest -

## **COURSE ONE**

FRUIT PLATTERS AND PASTRY BASKETS  
to share on the table

## **COURSE TWO**

SPRING VEGETABLE AND LOCAL GOAT CHEESE QUICHE  
with garden salad and sherry vinaigrette

or

## **PAN-SEARED OATMEAL**

with honey-poached blueberries, candied pecans and banana

or

## **FRENCH TOAST**

with fresh berries, 100% maple syrup, raspberry purée

or

## **SCRAMBLED EGGS AND FARMER'S SAUSAGE**

with homefries and fruit salad

Coffee, tea and juice

*A minimum of 15 guests are required for all set menus.*

*\*Prices do not include taxes or gratuities. Prices and items are subject to change.*





**LUNCH**  
- \$40 per guest -



← **APPETIZER** →

*(Pre-select one)*

**CHEF'S SOUP OF THE DAY**

or

**GARDEN SALAD**

spring mix, english cucumber, cherry tomato, shaved onion  
and julienned carrot with red wine vinaigrette

← **ENTREE** →

**PANKO-BREADED VEAL SCALLOPINI**

mashed yukons, broccolini, lemon herb cream

or

**PAN-SEARED RAINBOW TROUT**

asparagus, wild rice, sage brown butter

or

**VEGETARIAN LINGUINE**

leeks, spinach, grilled eggplant and zucchini, roasted red peppers, portobello,  
extra virgin olive oil, parmesan, basil and fine herbes

← **DESSERT** →

**CHOCOLATE CRÈME CARAMEL**

strawberry compote, shortbread crumb

or

**LEMON PAVLOVA**

with raspberry curd, fresh raspberries, vanilla whip

or

**SELECTION OF SORBETS**

With

**PREMIUM COFFEE OR TEA**

Bread Service available for an additional charge.

*A minimum of 15 guests are required for all set menus.*

*\*Prices do not include taxes or gratuities. Prices and items are subject to change.*

# DINNER

- \$70 per guest -

## SOUPE

(Pre-select one)

WILD MUSHROOM AND TRUFFLE SOUP

spinach and parmesan

or

SEAFOOD BISQUE

chive oil, chives, crème fraîche

or

TOMATO VEGETABLE

sherry vinegar, extra virgin olive oil, fresh herbs and lemon yogurt

## SALADE

(Pre-select one)

BABY KALE SALAD

baby kale, blueberry, English cucumber, pumpkin & sunflower seed, maple white balsamic vinaigrette

or

TOMATO & BURRATA

Heirloom tomato, melon, burrata, extra virgin olive oil, pine nut, micro basil, mint vinaigrette

## ENTREE

GRILLED FILET MIGNON

roasted garlic mashed yukons, balsamic onions, asparagus, sauce Diane

or

PAN-SEARED ATLANTIC SALMON

potato cake, roasted peppers, wilted greens, béarnaise, crispy capers

or

ROASTED CHICKEN SUPREME

risotto milanese, grilled asparagus, heirloom carrot, red wine reduction

or

BEET AND SUMAC IMPOSSIBLE™ MEATBALLS

Curry-roasted Cauliflower, Beet and Sumac Impossible™ Meatballs, lemon garlic heirloom carrot, wilted greens, pistachio, cilantro, chive oil

## DESSERT

ALMOND PEAR FLAN

crème anglaise, vanilla whip

or

MINI CHOCOLATE BUNDT CAKE

caramel, vanilla ice cream

or

SELECTION OF SORBETS

With

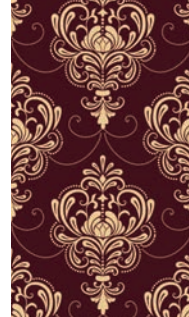
**PREMIUM COFFEE OR TEA**

*This menu includes bread service*

***A minimum of 15 guests are required for all set menus.***

*\*Prices do not include taxes or gratuities. Prices and items are subject to change.*





*M*  
KIDS MENU  
- \$16 per guest -



← COURSE ONE →

CELERY  
& CARROT STICKS

← COURSE TWO →

CHICKEN FINGERS  
& FRENCH FRIES

or

PENNE PASTA  
WITH BUTTER

or

GRILLED CHEESE

← DESSERT →

ICE CREAM



*This menu is available for children 13 and under.*

*\*Prices do not include taxes or gratuities. Prices and items are subject to change.*



BEVERAGES







# BEVERAGES



Bar Rail  
1 oz. \$7<sup>50</sup>

Cocktails  
1.5 - 2 oz. \$13

Bottled beer  
starting at \$9

Aperitifs  
2oz. \$7-\$9

Premium  
1oz. \$9

Martinis  
2 oz. \$13

Draft Beer  
\$9

Premium Scotch  
1oz. \$8 - \$30

---

## WHITE WINE

Unoaked Chardonnay, Vineland,  
Niagara, Ontario, Canada \$35

Sauvignon Blanc, Vineland, Niagara,  
Ontario, Canada \$45

Chardonnay, Elevation, Vineland,  
Niagara, Ontario, Canada \$55

## RED WINE

Cabernet Franc, Vineland, Niagara,  
Ontario, Canada \$35

Cabernet/Merlot, Vineland, Niagara,  
Ontario, Canada \$45

Cabernet, Elevation, Vineland, Niagara,  
Ontario, Canada \$55

## SPARKLING

Vineland, PINOT MEUNIER,  
Charmat, Niagara, Canada 2015 \$70

Blue Mountain, BRUT,  
Okanagan, B.C., Canada  
2015 \$65

Cava, ROSE, Barcelona,  
Codorniu, Spain \$54

Nua, SPUMANTE BRUT, Piedmont,  
Italy N.V. \$45

Cava Reserva, BRUT "ANNA",  
Codorniu, Spain N.V. \$54

PROSECCO DI CONEGLIANO,  
Fattoria Conca D'Oro, Italy N.V. \$60

CREMANT DE BOURGOGNE, Luquet  
Roger, Burgundy, France N.V. \$66

Veuve Clicquot, CHAMPAGNE,  
France N.V. \$150

Henri Abele Rose, BRUT,  
Champagne, France N.V. \$150

Monmarthe, Secret de  
Famille, CHAMPAGNE,  
France N.V. \$115

*\*Prices do not include taxes or gratuities. Prices and items are subject to change.*







## THE FINER DETAILS

At Metropolitan Brasserie we pride ourselves on hosting both corporate and private functions in a highly professional manner. To ensure that our clients receive quality service, we have implemented the booking terms and conditions outlined below. These terms allow us to confirm that all the services and products you select are available and that we are able to ensure appropriate staffing levels for your event. We recognize that each function is unique, and we are flexible regarding these booking terms and agreements. Exceptions will be made on an individual basis.

### BOOKINGS

Please confirm menu and wine selection 7 business days prior to your event. Please send any food restrictions and allergies with your menu selections.

Please confirm the minimum number of guests attending the function 72 hours prior to your event.

All food and beverage charges are subject to applicable taxes as well as an 18% gratuity.

All Parties of 50 people or greater are subject to a \$150 consulting fee

### MINIMUMS, DEPOSITS AND CANCELLATIONS

We will tentatively hold any of our rooms for 48 hours. After 48 hours, if the group has not confirmed with a deposits, the space will be released.

A 25% deposit, based on the minimum spend, is due upon confirmation. A second 25% deposit will be required 30 days in advance of the event date.

Your coordinator will inform you of the minimum spend required for your booking. The venue minimums vary, based on space and dates. They are based food and beverage only, exclusive of 13% HST and 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum unmet fee on the final bill.

The remaining balance of the bill is due on the day of your event. Should your final attendance be smaller than your last confirmed number, you will be charged for the numbers confirmed 72 hours prior to your event.

All cancellations must be sent in writing and acknowledged by management. Deposits will be fully refunded if cancellations are received more than 3 months prior to the event. The original 25% deposit will be retained for cancellations between 1-3 months. Cancellations of less than 30 days will result in the loss of the full deposit.

Bookings which do not adhere to the above time frames will be subject to a \$25/head charge applied to the last number of guaranteed guests if a deposit has not been procured (i.e. bookings made with short notice).

We look forward to hosting your function here at the Metropolitan Brasserie and will work with you on an individual basis to ensure the highest quality of products and services.





**MÉTROPOLITAIN**  
BRASSERIE ♦ RESTAURANT

WEDDINGS - GROUPS - CORPORATE MEETINGS - EVENTS  
700 SUSSEX DR, OTTAWA, ON K1N 1K4 • (613) 562 1160 •  
- [WWW.METROPOLITAINBRASSERIE.COM](http://WWW.METROPOLITAINBRASSERIE.COM) -