



# OTTAWA

## WEDDING PACKAGE

WHERE YOUR VISION COMES TO FRUITION



## ***Congratulations on your beautiful engagement.***

We invite you to consider Mill St Brewery, a beloved Canadian brewery filled with a proud brewing heritage and warm hospitality. Located at the iconic Thompson-Perkins Mill, a prominent landmark within the LeBreton Flats area and the Ottawa River islands. It is the ideal location for an unforgettable wedding.

We welcome you and your guests to celebrate this milestone occasion with us.







## ***The Historic Thompson-Perkins Mill***

The heritage building was one of the first grist mills to be built at the Chaudière Falls and is the oldest surviving stone mill building in Ottawa. Built in 1842, the mill pays homage to the rich Canadian history of brewing, as brewery and distillery operations have flourished in the vicinity of the Flats and Chaudieres Island over centuries. The site and building offer unique views of the Capital, attractive access to the Ottawa River and exemplify the history and industrial heritage of Canada's Capital Region.





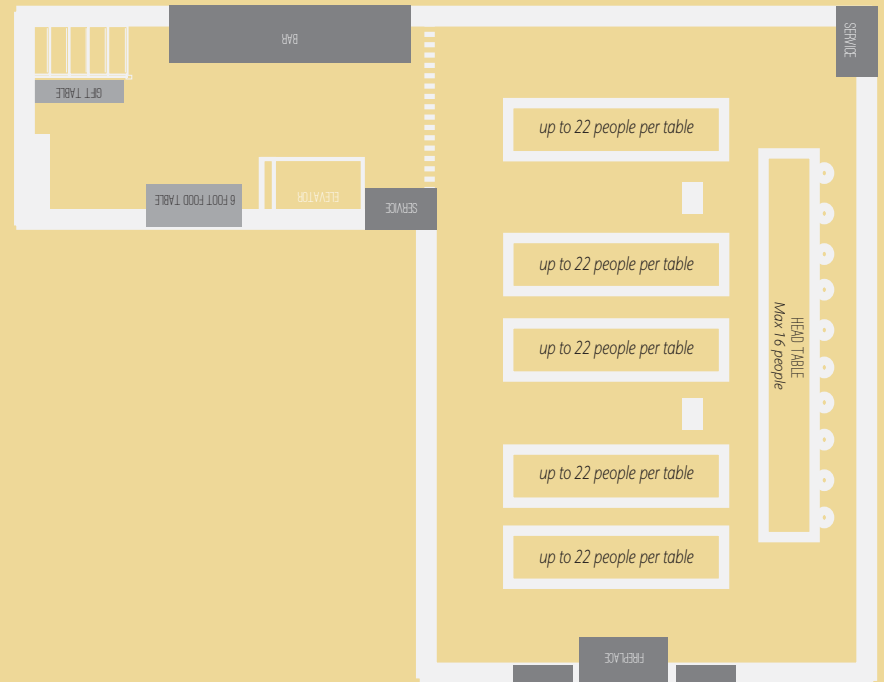
# OUR FACILITIES

## ***The Brewmasters Private Dining Room & Bar (2nd floor)***

The private event space features a dining room with seating for 100-120 guests, and overlooks the Ottawa River. Adjacent to the dining room is the private bar and dedicated event washrooms (private from main floor guests). The second floor event space can accommodate 120 people for a formal seated meal or up to 170 people for a cocktail style reception.



# FLOOR PLAN ONE

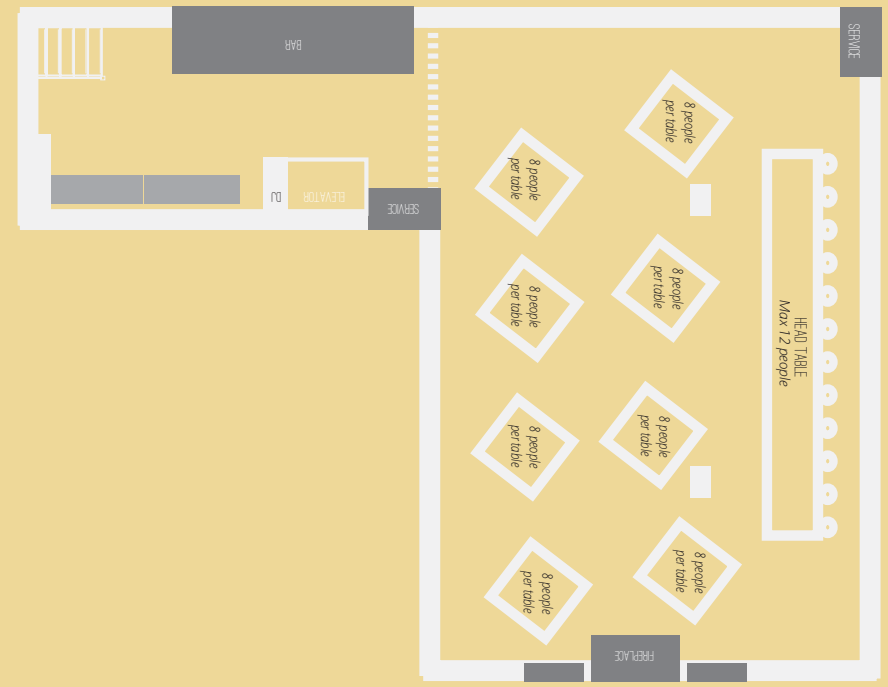


ROOM CAPACITY  
126 DINNER SETUP





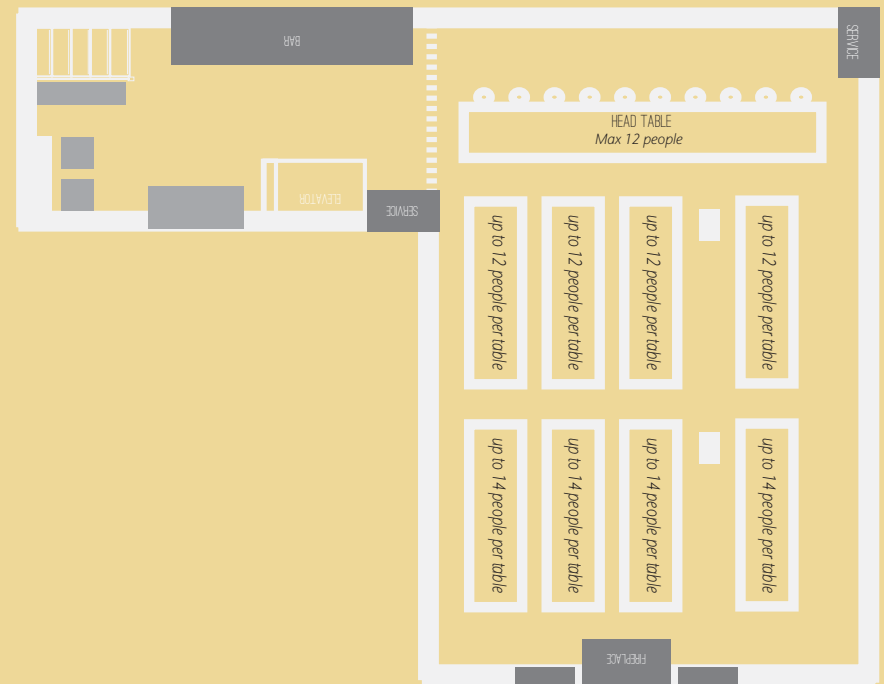
# FLOOR PLAN TWO



ROOM CAPACITY  
76 DINNER SETUP



# FLOOR PLAN THREE

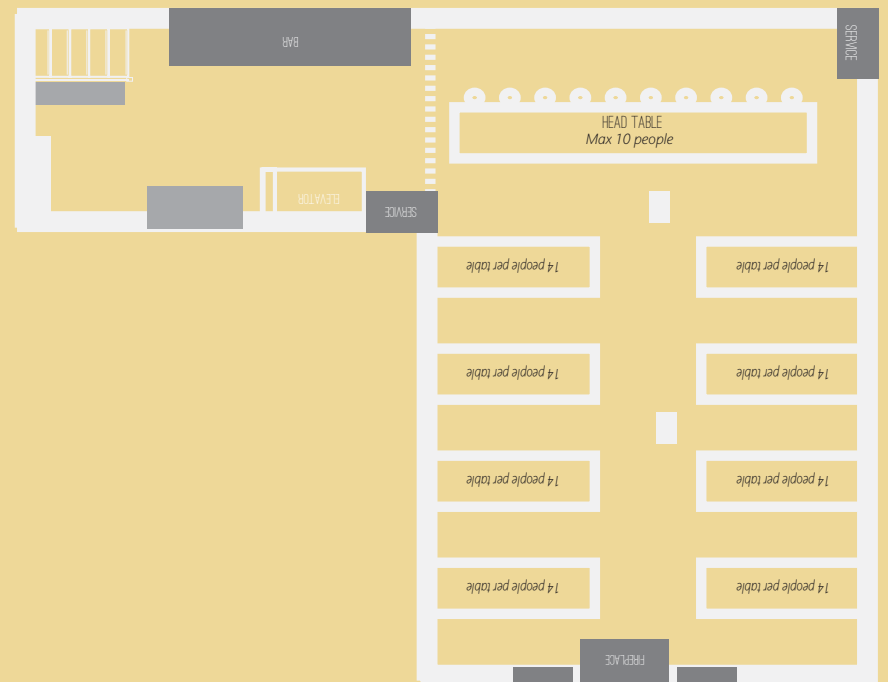


ROOM CAPACITY  
116 DINNER SETUP





# FLOOR PLAN FOUR



ROOM CAPACITY  
122 DINNER SETUP



# PRICING DETAILS

## **Wedding minimum spends (with the exception of December)**

- Minimums are on food and beverage only, pre-tax and gratuity. Taxes, gratuity and rentals are in addition to the minimum spend. Should you not achieve the minimum spend on the day of the event, this difference is charged to you as a room rental fee.
- Weddings, with or without ceremonies, must start after 5pm with maximum two hours prior for set up. Some decor and set up may be done in advance, pending availability.
- A deposit of 25% of the minimum spend will be required to secure the booking and this will be used towards your bill the day of.
- For minimum spend requirements and availability please contact our Event Coordinator at [events@millstreetbrewpub.ca](mailto:events@millstreetbrewpub.ca)
- If the guest requests to have the start time earlier than 5pm then the daytime and evening minimum spend will apply and must be combined and added to the contract.
- Furniture removal fee of \$1,000 will also apply for all weddings, this is in addition to the minimum spend. This fee is mandatory when the ceremony is conducted on site.
- “The Bridal Party Sneak Away Option” (minimum spend of \$1,500 on food and beverages). Enjoy the opportunity to use the Ruins for your wedding photos as well as experience an intimate cocktail reception with just you and your wedding party on your special day. The ruins is licensed for a maximum of 40 guests.
- Should you wish to bring your own cake to be plated and served for dessert, there is a \$2 per person fee (plus hst).
- Desserts can be added to your plated meal at an additional cost of \$13 per person plus tax and gratuity.
- You are welcome to bring in your own desserts, however, additional service fees will apply. Mill St. is not responsible for any outside food liability. Please speak to your Event Coordinator to find out more.
- A service fee of 18% will apply on all hosted food and beverages.



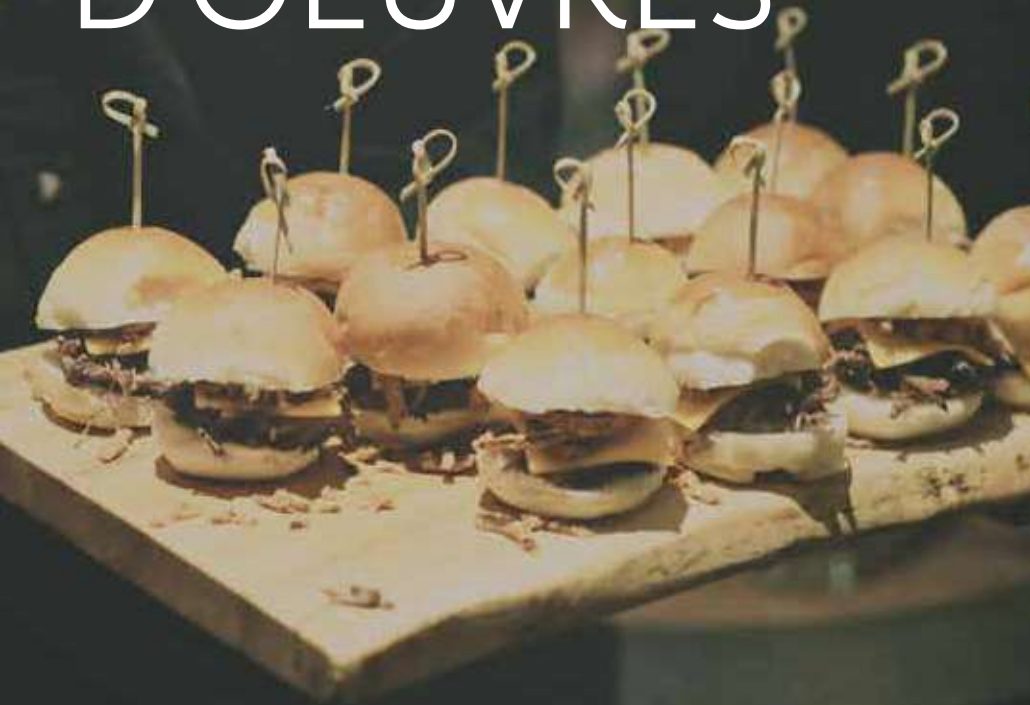


# OUR MENU

Executive Chef Kai Chan, has curated an exceptional menu alongside Mill Street Brewery's Brewmasters and Head Brewers to bring you up-scale casual cuisine, ideal for any palate.



# GRAND HORS D'OEUVRES



## CHICKEN WINGS 31/DOZ.

house-made dusted wings (mild, medium, hot, honey garlic, jerk BBQ, Beer-BQ or Korean BBQ), tzatziki drizzle

## BEEF SKEWERS 44/DOZ.

sesame, soy, lime, cilantro

## CAPRESE SKEWERS 44/DOZ.

grape tomato, bocconcini, basil, balsamic reduction

## PULLED

## PORK SLIDERS 44/DOZ.

house smoked pork, molasses BBQ, coleslaw

## ONION AND

## PEPPER CROSTINI 44/DOZ.

balsamic, rosemary, red onion, romano

## MUSHROOM AND GOAT

## CHEESE CROSTINI 44/DOZ.

local assortment of mushrooms and Quebec goat cheese, served with a stout and balsamic reduction

## CHARCUTERIE BITES 44/DOZ.

crostini, St-Paulin cheese, thinly sliced prosciutto

## POT PIES 48/DOZ.

smoked chicken pot pies and tourtieres

## VEGETARIAN

## SPRING ROLLS 48/DOZ.

served with sweet and sour sauce

## CHICKEN SKEWERS 48/DOZ.

thai curry, coconut milk, lime, peanut

## MINI FISH & CHIPS 52/DOZ.

served with tarragon tartar sauce

## SMOKED

## CHICKEN TACO 52/DOZ.

shredded cheese, black bean and corn salsa, served with cilantro lime sour cream

## COCONUT

## SHRIMP LOLLIPOPS 52/DOZ.

served with mango chili BBQ sauce

## PANKO & ALMOND CRUSTED

## CHICKEN STRIPS 52/DOZ.

served with siracha aioli

## BRAISED

## BEEF SLIDERS 57/DOZ.

cobblestone stout braised short rib, St-Paulin cheese, crispy onions

## ELK SLIDERS 57/DOZ.

red onion jam, aged cheddar cheese

## LAMB KOFTA

## POPSICLES 57/DOZ.

spiced ground lamb meatballs, served with harissa sauce

*\*prices subject to change*

# VEGAN CANAPES

**JICAMA &  
CUCUMBER CEVICHE  
SKEWERS 38/DOZ.**  
citrus marinated jicama &  
cucumbers, mint

**CHARRED TOMATO  
& PESTO CROSTINI  
38/DOZ.**  
vegan pesto, olive oil, charred  
grape tomato, balsamic glaze

**TOFU BANH-MI  
SLIDERS 38/DOZ.**  
sriracha soy marinated tofu,  
carrot & pepper slaw,  
sesame seed

# PARTY PLATTERS

**LEMON TEA BEER SHRIMP 57**  
black tiger shrimp marinated in  
Mill St. Lemon Tea beer served with  
chipotle cocktail sauce

**FRESH VEGETABLES & DIP 57**  
served with blue cheese or peppercorn ranch

**FLATBREADS 57**  
three stone baked flatbreads:  
piggy delight flatbread, vegetarian  
and house smoked chicken

**MINI GRILLED CHEESE 57**  
served with beer aioli

**DEVILED EGGS 57**  
jalapeno bacon deviled eggs, smoked trout  
and caper deviled eggs, spinach and goat  
cheese deviled eggs

**TUNA OR SALMON TARTARE 57**  
served with crostini and wonton crisps,  
avocado salsa, pickled red onions,  
crispy capers

*Each platter listed on this page serves 8-10  
people. Taxes and service fees are not included  
in the above pricing. \*prices subject to change.*

*\*prices subject to change*





# DINNER MENUS

photo provided by  
LISA PROVENCAL  
PHOTOGRAPHY

*Beer pairings for options 2, 3 & 4 are available for an additional fee*

*All prices are based on a per person basis and are  
subject to applicable taxes and gratuity*

DINNER  
**ONE**  
7-COURSE PAIRED MENU  
— \$134 —

AMUSE-BOUCHE

**RABBIT TERRINE**

bread and butter pickles/grilled focaccia

STARTERS

**SOUP**

roasted garlic/parmesan crisps/burnt onion coulis

**SALAD**

grilled endive/crispy pancetta/bread crumbs/  
anchovy lemon dressing/grano padano

PALATE CLEANSER

**GRANITA**

green tea/ginger/meyer lemon

FIRST COURSE

**OCTOPUS**

white beans/chorizo/romesco

SECOND COURSE

**VEAL CHOP**

potato "risotto"/grilled broccolini/rosemary demi-glace/crispy shallots

DESSERT

**ICE CREAM SANDWICH**

brownie and coconut ice cream/  
deep fried peanut butter balls/salted caramels

*\*prices subject to change*

DINNER  
**TWO**  
— \$83 —

**SOUP**

tomato/feta/dill

Or

sweet potato/coconut

Or

corn veloute

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**KALE CAESAR WITH LARDON**

Or

**GRILLED SALAD**

endive, romaine hearts, radicchio, pine nuts,  
blue cheese dressing

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**ROASTED CORNISH HEN**

lemon basil butter, hasselback potato, vegetable bundles

Or

**SEARED TUNA**

ginger soy glaze, brussel sprouts, enoki mushroom slaw

Or

**FILET MIGNON**

stout demi glace, jerusalem artichoke chips,  
hasselback potato, vegetable bundles

*\*prices subject to change*



# DINNER THREE

— \$72 —

## SOUP

tomato/feta/dill

Or

sweet potato/coconut

Or

corn veloute

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## KALE CAESAR WITH LARDON

Or

## WATERMELON SALAD

tomato/watermelon/bocconcini/basil vinaigrette

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## STUFFED CHICKEN SUPREME

stuffed with mushrooms and goat cheese, sundried tomato cream sauce, jalapeno bacon mashed and asparagus

Or

## CEDAR WRAPPED SALMON

forest berry spice, barley risotto, asparagus

Or

## USDA PRIME TOP SIRLOIN

stout demi glace, jalapeno bacon mashed, asparagus

*\*prices subject to change*

# DINNER FOUR

— \$61 —

## SOUP

tomato/feta/dill

Or

sweet potato/coconut

Or

corn veloute

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## CAESAR SALAD

Or

## GARDEN SALAD

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## CHICKEN SUPREME

with pan jus, duck fat fingerlings, vegetables

Or

## RAINBOW TROUT

herbed beurre blanc, cous cous, vegetables

Or

## SOUS VIDE FLAT IRON

red wine sauce, duck fat fingerlings, vegetables

*\*prices subject to change*



# LATE NIGHT EATS

## POUTINE BAR — \$13 PER PERSON —

Fresh cut Yukon gold potatoes topped with St-Albert primo cheese curds and house made chicken gravy with your choice of 2 toppings:

- Smoked chicken
- Pulled pork
- House Smoked Bacon chips
- Chorizo sausages

## TACO STATION — \$17 PER PERSON —

Pulled BBQ Chicken

Pulled Pork

Re-fried Beans

Flour Tortilla

Assorted toppings; lettuce, tomato, shredded cheese, salsa, guacamole, sour cream, hot sauce, etc.

# DESSERT OPTIONS

## DESSERT BUFFET — \$15 PER PERSON —

An assortment of:

- Mill Street Cobblestone Stout & chocolate dipped strawberries
- Assortment of bars, squares and cheese cake •
- Freshly baked cookies
- Assortment of local cheese and crackers

### HOMEMADE APPLE PIE 13

Cooked to order, Granny Smith & Gala apples, ice cream, caramel. V  
• TANKHOUSE ORGANIC ALE •

### WHITE CHOCOLATE WILD BERRY CHEESECAKE 13

Graham cracker crust, white chocolate cheese filling, wild berry compote and whipped cream. V  
• ENGLISH IPA •

### SWEET & SALTY CHOCOLATE TRUFFLE CAKE 13

Dark cocoa, almonds, caramel, salted nuts. V/GF  
• COBBLESTONE ORGANIC NITRO STOUT •

V=VEGETARIAN VEG=VEGAN GF=GLUTEN FREE

*\*prices subject to change*





# FREQUENTLY ASKED QUESTIONS

*“Our wedding at Mill Street was everything we envisioned for our big day, it was flawless, we highly recommend this venue to anyone getting married.”*

## **Does Mill Street offer parking or valet service?**

- Yes, we partner with Responsible Choice. Valet parking quotes will vary.
- We have over 100 parking spots available between our outdoor and covered lot.

## **What are the set up options for the ceremony?**

Most couples have their ceremonies either in front of the windows or the fireplace.

## **Is there an outdoor space to hold a ceremony?**

Unfortunately no, we do not hold outdoor ceremonies.

## **What exactly does Mill Street provide?**

We will provide all of the tables, chairs, plateware, glassware, delicious food and beverages, friendly staff and of course a beautiful setting for your special day!

## **How are the appetizers served?**

Hors d'oeuvres are served cocktail style, passed by servers, and platters are served stationary.

## **Are we allowed to bring in our own wine?**

If you have a specific wine or alcohol that you would like at your wedding and if it is available at the LCBO we will gladly work with you. Please note some stipulations and restrictions do apply. See your coordinator for details.

## **Do you accommodate allergies?**

Yes, we can accommodate almost all allergies; the earlier that we know the better.

## **How many staff members will be working?**

Typically we provide 1-2 bartenders for your wedding and 1 server for every 15-20 guests.

## **Are we able to purchase a cask?**

- Yes, based on availability.
- We need at least six weeks-notice.
- Type of beer will be dependent upon what is available at time of order.
- Price is \$350 for a 20lt cask which serves about 38 half pints.
- The cask will be behind the bar for service, however you are able to tap the cask yourself!

## **Can we have growlers or 750ml bottles at our event?**

Yes, based on availability. We can do 750ml bottles for you, however, we need a minimum of six weeks notice.

## **What is the maximum seating for sit down dinner?**

120 guests.

## **What is the maximum number for a cocktail reception?**

170 guests; unless your ceremony is onsite. Unfortunately if it is, the capacity will be reduced as we can't fit all your guests into the bar area while we transform the room for the reception.

## **How long does it take to transform the room after a ceremony?**

Depending on the size of your wedding, it usually takes approximately two hours.

## **Do you offer private brewery tours?**

Yes, we do offer private brewery tours. We require at least six weeks notice. The fee is \$200 plus HST to book our brewer.

## **Am I allowed to bring in my own décor?**

Yes, you are welcome to bring in your own décor and decorate the room yourselves, however, some restrictions may apply. Please speak with your coordinator to find out more!







## **MILLS STREET BREWPUB OTTAWA**

555 WELLINGTON ST, OTTAWA, ON K1R 1C5



**THANK YOU**

*We look forward to the opportunity to host you  
and your guests.*