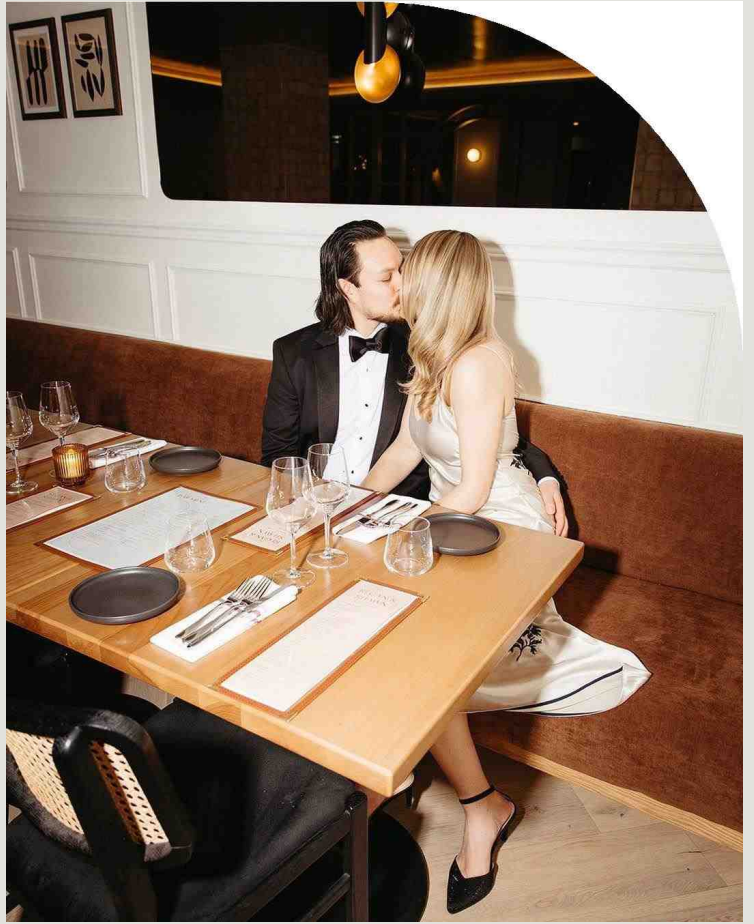


THE
METCALFE



YOUR WEDDING

It's the biggest day of your life; let us exceed your expectations! A unique contemporary reception space for up to 56 guests. Lavish interiors and historic exteriors, serve as the perfect backdrop for an intimate wedding. Menus masterfully crafted by our Executive Chef pair perfectly with our establishment's rich atmosphere.

COMMITTED TO YOUR COMFORT, WE OFFER THE FOLLOWING BENEFITS WITH ALL OUR PACKAGES:

- Complimentary Upgrade to a Suite on the night of your wedding.
- Welcome Amenity for the Bride and Groom
- Tasting menu for 2 people (Restrictions may apply)
- Special room rate/discount at The Metcalfe Hotel by Gray Collection on your first wedding anniversary
Minimum 10% discount based on availability and seasonal demand
- Complimentary Photoshoot access
Minimum food and beverage required
- Discounted rental on a bridal party dressing room.

In addition, each package includes the standard Metcalfe Hotel set up of white linen tablecloths and napkins., China, cutlery glassware, . Onsite ceremony space available for a fee..

LE COCKTAIL

- Beautiful Atrium Atmosphere available
- Welcome Toast

THE RECEPTION DINNER

- ½ bottle of red or white house wine during the meal
- A 3-Course menu (4-course menu available upon request)
- Coffee, tea and/or herbal tea
- Open bar package available upon request

SERVICES

- Dedicated Banquet Team assigned to your wedding
- Cake Cutting available for a fee
- Valet parking (subject to availability) (\$)
- Hotel reception available 24/7
- Concierge available
- Group Breakfast/Brunch available upon request

Do not hesitate to ask about our menus and packages for your engagement party, shower, or any other special event. We look forward to welcoming you!

Terms & Conditions

All items are subject to 18% service charge and 13% HST. To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections. Place cards must be used to indicate selections. Provincial tax, federal tax and service fees (12.5%) as well as administration fees (5.5%) apply on all food and beverage (total 18%). May contain substitutions due to the availability of products. Should that happen, we will notify clients at least 7 days before their event.

THE MICRO PACKAGE — \$120

PHOTOSHOOT ACCESS

1-hour photoshoot access to our Atrium space.

*Time to be reserved and approved before, based on availability.

NEWLYWED TOAST

1 glass of sparkling wine/pers.

DINNER – 3 COURSE MENU

1 APPETIZER, 2 MAIN COURSES AND 1 DESERT — ½ BOTTLE OF WINE/ADULT

APPETIZER

Soup du jour V (GF DF Available on request)

or

Harvest Salad – Cucumber, Grape Tomato, Radish, Green Goddess Dressing GF DF V

MAIN COURSE

Vegetarian or Vegan meal included in this package (Chef Selection)

Roasted Chicken Supreme – Mushrooms, Bacon Lardons, Pearl Onions, Pommès Aligot, Sauce “Coq au Vin” GF

or

Beef Short Rib “Daube” – Cumin Spiced Nantaise Carrots, Leek, Nicoise Olive Gremolata, Semolina Polenta

or

Wild Salmon – Tian of Provençal Vegetables, Sauce Vierge GF DF

DESSERT

Served with brewed coffee and blended teas

Deluxe Vanilla Crème Brûlée GF VG

or

Plate of Macarons (3)

or

Black Forest Chocolate Marquise – Brandied Cherries GF VG

GF – Gluten Free

GF+ - Gluten free Option

DF+ - Dairy Free Option

V- Vegan

VG – Vegetarian

N – Contains Nuts

V+ - Vegan Option

DF – Dairy Free

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THE METCALFE PACKAGE — \$155

PHOTOSHOOT ACCESS

1-hour photoshoot access to our Atrium space.

1 Complimentary Bottle of Sparkling Wine

*Time to be reserved and approved before, based on availability

COCKTAIL HOUR

— 1-hour open bar – Classic Bar Selection and 1 signature cocktail.

— Assiette de Charcuterie et Fromage – Selection of Canadian and French Charcuterie and Cheese with Classic and House Made Accompaniments

NEWLYWED TOAST

1 glass of sparkling wine per person

DINNER – 3 COURSE MENU

1 APPETIZER, 2 MAIN COURSES AND 1 DESERT — ½ BOTTLE OF WINE PER ADULT

APPETIZER

Soup du jour V (GF DF available on request)

or

Harvest Salad – Cucumber, Grape Tomato, Radish, Green Goddess Dressing GF DF V

or

Warm Confit Tomato Tart –Herbed Goat Cheese VG

or

Shaved Fennel Salad – Smoked Salmon, Citrus Supremes, Nicoise Olives, Red Onion, Citrus Vinaigrette GF DF

MAIN COURSE

Option of 3 main courses add \$10/pers.

Roasted Chicken Supreme –Mushroom, Bacon Lardons, Pearl Onions, Pommes Aligot, Sauce “Coq au Vin” GF

or

Wild Salmon – Tian of Provencal Vegetables, Sauce Vierge GF DF

or

Filet Mignon – Spinach a la Crème, Fondant Potatoes, Sauce Chateaubriand (Medium Rare or Well Done Only) +\$10/pp GF

DESSERT

Served with brewed coffee and blended teas

Apple Treacle Tarte Tatin – Crème Chantilly GF

or

Ottawa-Breast– Choux Pastry, Cinnamon Sugar, Hazelnut Praline, Lemon Gel N GF

or

Black Forest Chocolate Marquise – Brandied Cherries GF VG

AFTER DINNER

2-hours Private Bar – Classic Bar OR Premium Bar

*Food & Beverage minimum may apply

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LATE NIGHT MENU

SAVOURY

Poutine Bar – French Fries House Gravy Cheese Curds and House Accompaniments - \$15 per person.

Chicken Wing Bar – Honey Dijon, Spicy Creole Butter and Cajun Dry Spiced Chicken Wings with Roquefort Blue Cheese Dip and Crudité - \$16 per person

Petit Royal Slider Bar – House Ground Angus Short Rib Slider, Caramelized Onions, Remoulade Sauce, Brioche Bun \$18 per person

SWEET

– Mignardises –Our Pastry Chef's Selection of Individual Pastries and Desserts - \$14 per person

– Beignets – Donut Bar Featuring the Pastry Chef's Selection of Crullers, Berliners, etc. - \$12 per person.

PLATTERS

– Assiette de Charcuterie et Fromage - Selection of Canadian and French Charcuterie and Cheese with Classic and House Made Accompaniments - \$22 per person

– Classic Aioli – Seasonal Crudité, 6 Minute Eggs, Little Gem Lettuce, Garlic Aioli - \$18 per person GF DF VG

– Artisanal Boulangerie – Fresh Breads with Premium Canadian Butter and French Extra Virgin Olive Oil - \$12 per person DF+ BG V+

– Exotic Fruit Platter – Chef's Selection of Mixed Tropical Fruit - \$16 per person

– Oysters – Selection of East and West Coast Oysters, Chosen by Season with Traditional Accompaniments - \$30 per person GF DF

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ADD TO YOUR PACKAGE

CANAPES – HOT & COLD

Minimum order of 3 dozens per choice

COLD CANAPES

- Beef Tartare – Everything Bagel Spices, Capers, Gherkin Gel, Pomme Gaufrette - \$45 per dozen GF
- Salmon Tartare - Herbs de Provence & Lavender Cured Salmon, Ratatouille Vegetables, Chives, Crostini - \$45 per dozen GF+ DF
- Oysters – Passionfruit Mignonette - \$48 per dozen GD DF
- Confit Tomato Tart – Herb Pistou - \$36 per dozen DF N V
- Compressed Cantaloupe –Bayonne Ham, Arugula - \$36 per dozen GF DF
- Smoked Salmon Pailles –Crème de Chèvre, Chives - \$36 per dozen
- Fois Gras Torchon – Brioche, Spiced Apple Compote - \$48 per dozen
- Lobster Rolls –Mini Brioche - \$72 per dozen

HOT CANAPES

- Petit Royale – House Ground Angus Short Rib Slider, Caramelized Onions, Remoulade Sauce, Brioche Bun - \$40 per dozen
- Mini Croque Monsieur – Grilled Cheese with Gruyere and Bayonne Ham - \$45 per dozen
- Gougeres – Thyme, Black Pepper, Gruyere Mousse - \$36 per dozen
- Chickpea Fritters – Garlic Tahini, Pomegranate Molasses - \$36 per dozen
- Pommes Dauphine –Potato Fritters with Chives Crème Fraiche - \$36 per dozen
- Saucisses Feuilletées – Toulouse Sausage, Puff Pastry, Spiced Tomato Jam - \$40 per dozen

—SWEET

- Chouquettes Pralines - \$42 per dozen N VG
- Apple Beignets – Cinnamon Cream - \$36 per dozen VG V
- Assorted Macarons - \$48 per dozen GF N VG
- Chef's Fruit Tarts - \$36 per dozen VARIES
- Selection of Chocolate Truffles - \$42 per dozen VARIES GF+

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KIDS MENU — 12 YEARS OLD AND UNDER

3-COURSE MENU

\$25/Child

Served with juice, milk, or pop

STARTER

Soup du Jour V (GF DF available on request)

or

Crudités

MAIN

Chicken Tenders – Fried Chicken Tenders, French Fries, honey

Or

Butter Noodles – Egg Noodles with Chive, Grana Padano Cheese

Or

Kid's Burger – Grilled beef burger, brioche bun, lettuce, and mayo, French Fries

DESSERT

Dessert of the day

or

Vanilla Ice Cream

TEENS MENU

Menu from your package minus the alcohol \$20/pers.

VENDOR/STAFF MENU

\$65/PERS.

3 service menu chef's choice

- Chef's salad or Soup
- Chef's choice of Main course
- Chef's Dessert of the day

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WINE MENU

RED WINE By the bottle

Bella Terra Cabernet Sauv — Merlot \$45

Adorn Cabernet Sauvignon \$55

Borgogno Barbera D'Alba \$90

WHITE WINE By the bottle

Bella Terra Pinot Grigio \$45

Spy Valley Sauvignon Blanc \$55

La Manufacture Petit Chablis \$90

SPARKLING WINE By the bottle

Hungaria Grand Cuvée Brut \$45

Mionetto \$55

Vouvray Brut Nature \$95

ROSÉ By the bottle

Cote Des Roses \$53

Private Bar – Standard Set up Fee of \$500 Complementary available base on minimum of Food and Beverage -

Classic Rail \$9.50

- Vodka — Smirnoff
- Gin — Tanqueray
- Rum — Captain Morgan White
- Tequila — Jose Cuervo Blanco
- Whisky — Crown Royal
- Scotch — Johnnie Walker Red Label
- Vermouth — Dolin’s Dry/Sweet
- White & Red Wines - Sommeliers Choice (value 40\$)

**Extra \$5/person to upgrade to \$70 wines.

Beer — Local beers -\$11

Open Bar REGULAR

- 1 hour— \$27
- 2 hours— \$30
- 3 hours— \$52
- 4 hours— \$63

All wines are 5oz

**All spirits are 1oz

*The OPEN BAR packages include standard mixed drinks (i.e.: gin & tonic, rum & coke)
*Please note that shooter service is not offered
*Add a Signature cocktail, created especially for your event, are available starting at \$14/glass

Premium Rail \$13

- Vodka - Ciroc
- Gin - Tanqueray Ten
- Rum – Captain Morgan White
- Tequila – Jose Cuervo Gold
- Whisky – Bulleit Bourbon
- Scotch – Johnnie Walker Black Label
- Vermouth – Dolin’s Dry/Sweet
- White & Red Wine Sommeliers Choice (value 40\$)

**Extra \$5/person to upgrade to \$70 wines

Beer — Local beers - \$12

Open Bar PREMIUM

- 1 hour— \$35
- 2 hours— \$51
- 3 hours— \$66
- 4 hours— \$76

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WEEKEND BRUNCH

Minimum 10 people

- 1 choice — \$42/pers.
- 2 choices — \$48/pers.
- 3 choices — \$55/pers.

INCLUDES

- Assorted pastries
- Fresh fruit
- Individual Greek yogurts
- Bacon & Sausage
- Herb roasted mini potatoes
- Sliced country loaf
- Homemade assorted jams
- Coffee, tea & juice

THE CHOICES

- Scrambled eggs with chives — GF VG
- Eggs Benedict — Choice of smoked salmon, Bayonne ham or Florentine
- Brioche French toast — Berries, whipped cream, maple syrup — VG
- Buttermilk pancakes — Berries, whipped cream, maple syrup — VG
- Chef's seasonal vegetable and cheese frittata — GF VG

GF – Gluten Free

GF+ – Gluten free Option

DF+ – Dairy Free Option

V – Vegan

VG – Vegetarian

N – Contains Nuts

V+ – Vegan Option

DF – Dairy Free

BAR PACKAGE

MIMOSA BAR \$25/pers.

For brunch, offer mimosas to your guests — the best morning drink

Includes: sparkling wine, and a selection of fruit juices

BLOODY MARY BAR \$21/pers.

A selection of spiritz — Gin, Vodka, Tequila
Juice selection

Selection of fruits & vegetables to customize

VALET PARKING

Leave your vehicle in the care of our valet who will be happy to park it for you in our indoor parking garage. Parking is available at \$42 a day with in and out privileges (Pricing subject to change without prior notice).

GENERAL TERMS AND CONDITIONS OF THE METCALFE HOTEL

ARTICLE 1 — START OF THE AGREEMENT

The duration of the offer is expressly indicated in the offer. The agreement is concluded during the period that the offer is valid, the moment that the hotel receives a dated and signed copy of the contract with each individual page initialed.

ARTICLE 2 — MODIFICATION OF CONTRACT

Any changes to the contract can be made with the written agreement of the two contracting parties.

ARTICLE 3 — DEPOSIT

All contracts between The Metcalfe Hotel and the Client are subject to a deposit requirement. The amount, as well as the date of the deposit, are determined by The Metcalfe Hotel and will be a minimum of 50% of the estimated total amount. In addition, The Metcalfe Hotel reserves the right to request a second deposit or full payment in advance. This amount will be deducted from the final amount of the invoice. If the customer has not paid the advance by the date determined by The Metcalfe Hotel, the hotel reserves the right to terminate the contract at the customer's expense, without notice and without any compensation. The hotel will provide termination of a contract through written communication.

ARTICLE 4 — CONFIRMATION OF THE NUMBER OF PARTICIPANTS

The customer undertakes to tell the hotel in writing the exact number of people at least 10 business days prior to the date of the event and is expected to provide the sales manager with seating chart, name, food selection and food allergies for every attendee on the list. Five days prior..

If the number of guests confirmed is less than the number in attendance, the client will be billed for the number confirmed even (if minimum required is reached).

If the number of guests confirmed is more than originally indicated, the hotel will do its best to meet the demand without the hotel being obliged to provide more meals than ordered by the customer and without the hotel being liable to pay any compensation.

ARTICLE 5 — CANCELLATION POLICY

* Between 59 and 31 days prior to the first scheduled arrival date, any cancellation will be subject to a penalty equal to 85% of the total projected event expenses. This decrease cannot be cumulated with any of the preceding or following decreases.

* Less than 31 days prior to the first scheduled arrival date, any cancellation will be subject to a penalty of 100% of the total projected event expenses. Total projected event expenses include meeting room rentals, food and beverage and audio-visual costs.

In addition, the above-mentioned cancellation policy and any other conditions of this agreement will apply at the expense of the organizer if attendees are responsible for paying their room, breakfast and more.

Please note that all applicable taxes will be applied to the cancellation fees.

THE METCALFE

CONTACT

Sales and Event Department

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