



MÉTROPOLITAIN
BRASSERIE & RESTAURANT

WEDDINGS - GROUPS - CORPORATE MEETINGS - EVENTS



ABOUT US



Since 2005, Metropolitan has delivered the Brasserie experience to the heart of Ottawa. Conveniently located at 700 Sussex Dr just a couple blocks away from Parliament Hill, and open 7 days a week, the Met offers a little something for everyone.

With capacity for 250 guests, 2 bars, and a large dining room that can be divided into smaller spaces, the possibilities are endless. Dinners, weddings, cocktail receptions, brunches, or business lunches - we have menus and spaces to accommodate your event.

Our Raw bar has capacity for 40 guests for cocktail receptions - great for socializing. As it also serves as the entrance to the Paris room, it can be used as the welcome area for your dinner, or be combined with the Paris Room for a cocktail reception for 150 guests.

Our Paris room seats 125, or add a dance floor to your reception for 100 guests. It can also be divided into 2 sections: the Parliament portion and the Sussex portion. The Parliament room seats up to 46 and is ideal for intimate parties and business presentations. The Sussex side seats 30 guests - perfect for celebrations of all kinds - or can be combined with the Raw Bar for receptions of 75 people.

Whatever your needs, our coordinators are happy to discuss your options.

Visit us at www.metropolitainbrasserie.com and take a tour.

For private dining & group functions contact our event coordinators

(613) 562.1160
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 lettuce cup ✨
- 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
- Crab salad in lettuce cup ✨
- Escargot stuffed mushroom caps ☞
- Maple dijon glazed salmon brochette ✨
- Scallop ceviche spoons ✨
- Quenelle of smoked fish rilette with gremolata on chive blini

VEGETARIAN

- Sweet potato blini 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
- 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 ✨
- Indian spiced pea fritter with raita ☞
- 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 ✨

☞ *Gluten Free* ☞ *Dairy Free* ✨ *Gluten & Dairy Free*

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

- \$6 per guest -

hummus, tzatziki, artichoke
dip, avocado dip,
grilled naan and baguette

ANTIPASTO

- \$6 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

- \$2⁵⁰ 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

BEEF SLIDERS

- \$5 per guest -

aged cheddar, chili ketchup, garlic mayonnaise

FRIED CHICKEN SLIDERS

- \$5 per guest -

pickle slaw, smoked chili mayo, brioche bun

VEGAN SLIDERS

- \$5 per guest -

POPCORN

- \$3 per guest -

GRILLED CHEESE

- \$4 per guest

MINI CORNDOGS

- \$4 per guest -

ballpark mustard

minimum 20 guests required per order

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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

- \$7 per guest -

shaved red onions, capers and olive oil

HOUSE-MADE GRANOLA

- \$5 per guest -

pressed Greek yogurt or vegan coconut yogurt

L'ATHÉNÉE BRUNCH

- \$30 per guest -

COURSE ONE

FRUIT PLATTERS AND PASTRY BASKETS

to share on the table

COURSE TWO

VEGETABLE AND CHÈVRE FRITTATA

Broccoli, tomato and chèvre frittata with garden salad and potatoes

or

VEGAN GRANOLA BOWL

coconut-based yogurt, house granola, berries, banana, candied pecan,
chia seeds, toasted coconut

or

BRIOCHE FRENCH TOAST

blueberry sauce, bruléed banana, 100% maple syrup

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.

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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** →

PAN-SEARED CHICKEN SUPREME

fingerling, spinach and cherry tomato hash, sauce bordelaise

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 CAKE

bourbon caramel, raspberry coulis

or

WILDBERRY TORTE

with chantilly cream and fresh berries

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.

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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 SPINACH SALAD

baby spinach, blueberry, strawberry, pumpkin & sunflower seed, balsamic vinaigrette

or

TOMATO & BURRATA

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

ENTREE

GRILLED FILET MIGNON

horseradish mashed yukons, balsamic onions, asparagus, roasted garlic red wine reduction

or

PAN-SEARED ATLANTIC SALMON

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

or

ROASTED CHICKEN SUPREME

roasted potatoes, grilled asparagus, heirloom carrot, red wine reduction

or

TANDOORI IMPOSSIBLE™ BOULETTES

Spiced lentils and rice with peas, roasted potatoes, mango chutney and herbs

DESSERT

PEACH FLAN

crème anglaise, vanilla whip

or

MINI CHOCOLATE BUNDT CAKE

or

SELECTION OF SORBETS

With

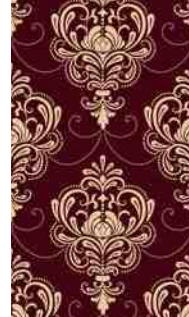
PREMIUM COFFEE OR TEA

This menu includes bread service

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

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KIDS MENU

- \$16 per guest -



COURSE ONE

CELERY & CARROT STICKS
WITH RANCH

COURSE TWO

CHICKEN FINGERS
& FRENCH FRIES
or
PENNE PASTA
WITH TOMATO SAUCE
or
GRILLED CHEESE
& FRENCH FRIES

DESSERT

ICE CREAM
WITH CHOCOLATE SAUCE



This menu is available for children 13 and under.

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BEVERAGES





BEVERAGES



Bar Rail 1 oz. \$8	Cocktails 1.5 - 2 oz. \$15	Bottled beer starting at \$9	Aperitifs 2oz. \$7-\$11
Premium 1oz. \$10-12	Martinis 2 oz. \$15	Draft Beer \$10	Premium Scotch 1oz. \$10 - \$30

WHITE WINE

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

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

Pinot Grigio, Vineland, Niagara,
Ontario, Canada \$50

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

Rose Cabernet Franc, Meldville, Niagara,
Ontario, Canada \$55

RED WINE

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

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

Cabernet/Syrah, Meldville, Niagara, Ontario,
Canada \$50

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

Additional wines are available from our wine list. Please ask your coordinator for more options.

SPARKLING

Vineland, PINOT MEUNIER,
Charmat, Niagara, Canada 2020 \$76

ROSE, Barcelona,
Codorniu, Spain \$54

Che Bello, SPARKLING, Malivoire,
Niagara, Canada N.V \$45

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

PROSECCO D.O.C.,
Trevisano, Veneto, Italy 2020 \$60

CREMANT DE BOURGOGNE, Luquet
Roger, Burgundy, France N.V. \$80

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

Monmarthe, Secret de Famille,
CHAMPAGNE, France N.V. \$145

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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.

AV rentals can be organized through your coordinator.

All Parties of 50 people or greater are subject to a \$150 setup/consulting fee. Linens, menus, staffing, setup of decor and furniture are all included with the booking.

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.

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.





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BRASSERIE ♦ RESTAURANT

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