3 FREE All Day Meeting Package

With all these packages we are pleased to include the following:

- Free room rental.
- Free dedicated Wi-Fi .
- Free Parking 80 spots available on a first come first serve basis.
- NEXT Still bottomless bottled water.
- Notepads and pens.
- A microphone and podium.

Here at NEXT we are passionate about providing our clients with an environment dedicated to making your NEXT all day meeting a truly successful one. We are pleased to offer exceptional savings tied in with unparalleled service for the Ottawa business client. These packages offer you streamlined "all inclusive" pricing. Take the guesswork out of what you need while staying in line with your budget. We offer over six rooms for you to host your all-day meetings accommodating from 15 to 165 guests. A dedicated NEXT event manager will assist in the planning of your meeting for stress free planning and will allow you to focus on your agenda.

This exclusive offer provides you with up to 40% off the regular event menu pricing. Along with this great value we are the only facility in Ottawa that offers free Wi-Fi, parking and room rental!

Four unique packages price includes taxes and gratuities

START THE DAY! $35.00 per person ($45.48 including tax and gratuity)

- Continental breakfast • SIMPLY
- One coffee break (am or pm) • FULL HOUSE
- Working sandwich lunch buffet • STARVING

SUCCESS $39.00 per person ($50.68 including tax and gratuity)

- Continental breakfast: SIMPLY
- One coffee break (am or pm) • FULL HOUSE
- Hot and cold lunch buffet • DETERMINED

APEX $44.00 per person ($57.18 including tax and gratuity)

- Continental breakfast • SUNSHINE
- One coffee break (am or pm) • SMARTER
- Plated Lunch two courses • Sweets table side

FORUM $66.75 per person ($86.74 including tax and gratuity)

- Hot and cold breakfast buffet • BLESSED
- Two Coffee breaks (am and pm) • SIMPLY
- Hot and cold lunch buffet • DETERMINED
- Reception • END OF THE DAY RECEPTION

Add this incredible offer to the first three packages "All Day Meeting Packages"

END OF THE DAY RECEPTION $19.00 per person

($24.69 including tax and gratuity) (4:00 pm to 7:00 pm)

Our "crispy tasty bits" canapés 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
Beverage: One drink per person: White or Red wine • Domestic beer • Liquor with mix non-alcoholic drinks

NOTE: Pricing is valid from April 2013 to March 2015

START THE DAY! • Minimum 25 guests

$35.00 per person ($45.48 including tax and gratuity)

SIMPLY • continental breakfast
(6:00 am to 9:00 am)

Miniature select apple trellis • croissants • cinnamon spirals • two pieces per guest
Unsalted butter • fruit preserves
Orange • apple • cranberry juices
Fair trade coffee • decaffeinated coffee • select herbal + teas • milk • 10% cream

FULL HOUSE • coffee break
(9:30 am to 11:00 am)

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar
Soft drinks: Coke • Diet Coke • Ginger Ale • Soda • Sprite
"NEXT" still bottled water, 1litre
House cut "NEXT" potato chips
Smarties • raisins • candied almonds toss

STARVING • lunch working buffet
(11:30 am to 1:30 pm)

Cold

Carrot, napa cabbage slaw • crushed peanut • miso mustard marinade
Romaine • Gilroy garlic dressing • Parmesan grated • olive oil garlic-anchovy dressing
Grilled seasonal vegetables • balsamic + VX olive oil dressing • kosher sea salt
Orzo pasta • flaked Albacore tuna • cucumber + fennel salad

Soup

Always vegetarian • French baguette • sweet cold butter with kosher sea salt

Sandwiches

Roast beef . horseradish cabbage and mushroom slaw
Virginia ham shaved . caramelized pineapple . oven dried cherry
Charred bell pepper . chickpea hash . basil pesto
Prepared on white and whole-wheat rolls, all sandwiches are assembled with lettuce, tomato, and Thai mayo

Sweet

Peanut butter + oatmeal cookies
Assorted mini doughnuts
Whole fruit to include apples, oranges, pears and bananas

Beverages

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream
sugar + stationed house bottled water

SUCCESS • Minimum 25 guests

$39.00 per person ($50.68 including tax and gratuity)

SIMPLY • continental breakfast
(6:00 am to 9:00 am)

Miniature select apple trellis • croissants • cinnamon spirals • two pieces per guest
Unsalted butter • fruit preserves
Orange • apple • cranberry juices
Fair trade coffee • decaffeinated coffee • select herbal + teas • milk • 10% cream

FULL HOUSE • coffee break
(9:30 am to 11:00 am)

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar
Soft drinks: Coke • Diet Coke • Ginger Ale • Soda • Sprite
Still in-house NEXT bottled water
Watermelon and pineapple salad
Peanut butter cookies
Dark chocolate brownies

DETERMINED • hot and cold lunch buffet
(11:30 am to 1:30 pm)

Cold

Red leaf • spinach lettuce • French baguette croutons • buttermilk and dill dressing shallot citric lemon balm
Watermelon • ricotta salata • black olive • oregano dressing
Acidulated cucumbers • carrots • celery • kosher sea salt
Trout rillettes • French baguette crisp

Liquid

Always vegetarian • French baguette • sweet cold butter with kosher sea salt

Hot

Apple + pearl onion sage beef stew
Foil baked Atlantic salmon • lemon dill shallot brined
Whole roasted maple chicken cut into ten pieces
Corn • heirloom carrots • sugar snap peas
Duck fat infused mashed Yukon potatoes

Sweet

In season fruit salad + berries • chamomile sweetened tea splash
Assorted house baked cookies • pecan brittle • chocolate bark + dried cranberries + nut crumble
Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar
stationed house bottled water

APEX • Minimum 25 guests

$44.00 per person ($57.18 including tax and gratuity)

SUNSHINE • continental breakfast
(6:00 am to 9:00 am)

Miniature select apple trellis • croissants • cinnamon spirals • two pieces per guest
Unsalted butter • fruit preserves
Bircher-museli (yogurt, toasted oats, berries, buttermilk, organic honey)
Three-melon salad • ginger syrup
Orange • apple • cranberry juices
Fair trade coffee • decaffeinated coffee • select herbal + teas • milk • 10% cream

SMARTER • coffee break
(9:30 am to 11:00 am)

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar
Soft drinks: Coke • Diet Coke • Ginger Ale • Soda • Sprite • NEXT still, bottled water
Watermelon and pineapple salad • Peanut butter cookies • Dark chocolate brownies

PLATED LUNCH
(11:30 am to 1:30 pm)

Choose one from each course • need to add a choice add $2 per person per course

Appetizer

Pulled chicken confit • fried leek • tender baby spinach • acidulated blueberry and ginger dressing
or
Cauliflower and Balderson cheddar cheese soup • bacon + vermicelli crumble
or
Pickled roasted beet salad • baked baguette plank • pumpkin seed gremolata crumbled feta

Main course

Brown butter fried salmon • cauliflower pulse • caper almond citric sauce
or
Pulled pork and loin • apple raisin Yukon mash • oven roasted shallot • apple cider paint
or
Flank of Black Angus beef • Parmesan • leek bread pudding

Sweet

In season fruit salad + berries • chamomile sweetened tea splash
Assorted house baked cookies • pecan brittle • chocolate bark + dried cranberries + nut crumble
Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar
stationed house bottled water

FORUM • Minimum 25 guests

$44.00 per person ($57.18 including tax and gratuity)

BLESSED • hot and cold breakfast buffet
(6:00 am to 9:00 am)

Miniature select apple trellis • croissants • cinnamon spirals • two pieces per guest
Unsalted butter • fruit preserves
Scrambled eggs
Red skin potato crush • maple onions • fine herbs
Baked squash • olive oil • lemon - brown sugar panko rub
Pork links or maple bacon
Orange • apple • cranberry juices
Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar

COFFEE BREAK • coffee break
(9:30 am to 11:00 am)

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar
Soft drinks: Coke • Diet Coke • Ginger Ale • Soda • Sprite • Still in-house NEXT bottled water
Watermelon and pineapple salad • Peanut butter cookies • Dark chocolate brownies

DETERMINED • hot and cold lunch buffet
(11:30 am to 1:30 pm)

Choose one from each course • need to add a choice add $2 per person per course

Cold

Arugula lettuce + dill • cucumber shave • lemon-extra virgin olive oil dressing
Warm chargrilled cauliflower • roasted red pepper • crumbly albacore tuna • pecan crumble
Toasted barley • sundried tomatoes • crumbled feta • artichoke and basil vinaigrette

Liquid

Always vegetarian • French baguette • sweet cold butter with kosher sea salt

Hot

General Blackie's chicken
Steamed BBQ pork buns
Steamed jasmine rice
Sweet and sour Indonesian crispy cod
Seasonal vegetable stirfry • water chestnuts • baby corn • bok choy

...**continued**

FORUM • continued

Sweet

English trifle
Warmed rice pudding with cinnamon • raisins and brown sugar
Sliced fresh fruit • chamomile infused sweet syrup
Assorted house baked cookies • pecan brittle • chocolate bark + dried cranberries + nut crumble
Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar
stationed house bottled water

DO IT • coffee break

(2:30 pm to 3:30 pm)

Fair trade coffee • decaffeinated coffee • select tea • milk • 10% cream • sugar
Soft drinks: Coke • Diet Coke • Ginger Ale • Soda • Sprite
Still in-house NEXT bottled water
Watermelon and pineapple salad
Peanut butter cookies
Dark chocolate brownies

Exclusive offer • **"END OF THE DAY RECEPTION"**

(4:00 pm to 7:00 pm)

Our "crispy tasty bits" canapés 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

Beverage

One drink per person: White or Red wine • Domestic beer • Liquor with mix
non-alcoholic drinks

COMMONLY ASKED QUESTIONS

Q. CAN I COME IN AND SET UP THE NIGHT BEFORE ?

Business levels the day before will dictate this decision. We will be able to give you an answer no later than 4 business days prior to your meeting.

Q. WHEN CAN I GET ACCESS TO MY ROOM?

Depending on the style of your event, the room will be available to you 4 hours prior to your start time. Should you require set up the day before, access is left to the Banquet manager's discretion.

Q. DOES NEXT PROVIDE A WRITTEN CONTRACT?

A written contract will be required signed, along with a $750.00 deposit to secure your all day meeting.

Q. WHEN IS THE FINAL HEAD COUNT REQUIRED?

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

Q. WHAT IF MY MEETING IS LESS THAN THE MINIMUM GUEST COUNT OF 25?

All day meeting packages are available for groups of 25 persons or more. For groups between 15 to 24 persons, a $7 surcharge per person is applied, exclusive of taxes

Q. WHAT IF I HAVE TO CANCEL?

A $750.00 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. Under no circumstances can we accept payment after the event. For more detail refer to our cancellation policy in your original signed contract.

Q. CAN I CHANGE THE PACKAGES?

You cannot change these packages, however you are more than welcome to add to these packages.

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. WHAT ARE THE PERCENTAGES FOR THE GRATUITIES AND TAX?

Gratuities are 15%,It is Ontario law that we charge 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 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 a rental fees.

Q. WILL THE RESTAURANT BE OPEN WHEN I'M HOLDING MY MEETING AT NEXT?

Indeed, the unique thing at Next is that meeting takes place at a restaurant that has a number of incredible rooms attached to it. We do have an option for you to secure the entire facility, this is subject to meeting a minimum revenue. Know that at the end of your working day our restaurant and bar open at 5:30 pm for dinner service. We would be pleased to book reservations for you and your team. Bar is first come first serve basis.