Weddings packaged

We would like to thank you for considering NEXT for your special day!

EXCLUSIVE! Book your wedding before June30th 2014 and we will waive the room rental for any wedding booked up to December 30th, 2015.

Ready to take the NEXT step? Call us at 613.435.0506 or via email at sales@nextfood.ca

Please find attached our comprehensive all-inclusive wedding celebration packages. We have specifically designed these packages to not only make your special day a memorable one, but more importantly we take care of all the details so that all you need to do is organize is your DJ and wedding cake and your ready to go! Within the NEXT facility we offer three unique rooms for your wedding. The Grand Room accommodates up to 170 guests and features all modern amentities. This unique area has the added option of being sectioned in half. The "Crush Room" is on the lower level, and is the perfect area for receptions and late night events. Additionally the entire facility of NEXT is available clients that meet a minimum revenue for the night . Enquire with your event planner about this special option. From the very moment you contact us your event will be handled by our in-house wedding coordinator every step of the way.

All Wedding packages include:

- Two glasses of wine per person served with dinner, choice of red or white.
- Complementary hotel room for the bride and groom at Brookstreet Hotel. ⌘
- Preferred VIP rates for your friends and family at Brookstreet Hotel.◊
- Wedding cake cut and served buffet style with coffee | tea service after dinner.
- "NEXT" bottled water, bottomless to accompany your dinner service.
- Chair covers and custom colour sash | 120" floor length couture tablecloth. Champagne glass candelabra centerpiece, orchid accent, tea light candles. Need to enhance your décor see page 9.
- Table numbers, cocktail reception area complementary in crush and cocktail rounds to a limit of 5.

Three unique packages priced per person includes taxes and gratuities

CATCH ME $82.00 per guest | $106.56 including tax and gratuity

- Crispy tasty bits cold canapés: 3 pieces per guest
- One complementary drink per guest during cocktail reception
- Plated four-course dinner

BREATHLESS $92.50 per guest | $120.20 including tax and gratuity

- Circulated hot and cold canapés reception: 5 pieces per guest
- One complementary drink per guest during cocktail reception
- One flute of bubbles for toasting per person
- Plated four-course dinner

FOREVER $104.50 per guest | $135.80 including tax and gratuity

- Circulated hot and cold canapés reception: 5 pieces per guest
- One complementary drink per guest during cocktail reception
- One flute of bubbles for toasting per person
- Plated four-course dinner
- Late night action station

⌘ This offer has no cash value, is not transferrable, guarantee of room is subject to Brookstreet Hotel and will be guaranteed 60 days prior to the date of your event.

◊ Preferred VIP rates will be guaranteed upon receipt of deposit for your wedding at the NEXT and is negotiated by Brookstreet Hotel.

-Cocktail rounds are limited to a total of 5.

Weddings package

CATCH ME • **Minimum 50 guests**

STARTERS
Rocket leaves · ricotta salata · toasted sunflower seeds · pickled green lentils
VX olive oil shallot citric balm
or
Iceberg lettuce slices · crunch halal croutons · roasted capsicums · goat cheese and crispy bacon lardon dressing
or
Grilled asparagus · citric zest · poached hen's egg · lime and VX olive oil drizzle
Balsamic reduction
or
Squash + goat cheese pulse · pulled chicken confit soup
or
Cauliflower | cheddar pulse · toasted pumpkin seed soup

PALATE RESETS
European tradition, clean the palate served prior to the main course, add a touch of sophistication at your event.

Blackberry · Riesling · basil
or
Green apple · Vodka
or
Maple tonic whisky

MAIN COURSE
Pan seared salmon · asparagus + sunflower puree · pickled beets · crisp leeks · caper dill remoulade
or
Braised Jack Daniel + molasses pulled shoulder of pork seared medallion
brie & sage butter pudding
or
Shin of beef · white bean herbaceous cassoulet · swiss char flash · basil butter
or
Supreme of chicken · sundried tomato-caper relish · Gruyere potato gratin · natural pan reduction

SWEET
The tiramisu box · warm berry compote
or
Dome of milk chocolate · ginger anglaise
or
NY baked cheesecake · sunflower seed brittle
or
Bittersweet chocolate tartlet · rice puff · crème anglaise

BREAD • COFFEE • WATER
French baguette · sweet cold butter with kosher sea salt
Fair trade coffee · decaffeinated coffee · select teas · milk · 10% cream · sugar
Stationed still in-house NEXT bottled water, 1 litre

$82.00 per guest ($106.56 including tax and gratuity) Ω

Weddings package

BREATHLESS • Minimum 50 guests

Please select one course from each of the following courses:

STARTERS • COLD

Ripped Buffalo mozzarella · salted & oiled heirloom tomatoes · basil · Ace baguette stacker
or
Romaine lettuce · spiced pecans · steamed fingerling potatoes · double smoked bacon lardon · lemon anchovy tang
or
Blackie's steak tartare · crispy baguette stacker · espelette aioli rocket leaves tossed citric balm

SOUPS

Curried red Thai tomato · eggplant fritter
or
Squash + goat cheese pulse · pulled chicken confit
or
Sage infused chicken pulse · cheddar dumplings
or
Cauliflower · cheddar pulse · toasted pumpkin seed

MAIN COURSE

Carved sterling striploin of beef · roasted fingerling potatoes with garlic confit horseradish + red wine reduction
or
Supreme of chicken · mimolette gnocchi · charred corn spinach & asparagus flash spiced balsamic brush
or
Striped bass · savoy cabbage · double smoked bacon · crispy fingerling potatoes caper raisin tang
or
Crisp supreme of chicken · peach and rosemary compote · cipollini confit · natural pan reduction
or
Lapsang Souchong tea infused shallow fried Atlantic cod · chickpea fritter · shaved apple and celeriac slaw · preserved lemon reduction

SWEET

Ginger crème brûlée · blackberry crumble
or
Peach and rhubarb cobbler · vanilla bean ice cream
or
Dome of milk chocolate · ginger anglaise
or
NY baked cheese cake · sunflower seed brittle

BREAD • COFFEE • WATER

French baguette · sweet cold butter with kosher sea salt
Fair trade coffee · decaffeinated coffee · select teas · milk · 10% cream · sugar
Stationed still in-house NEXT bottled water, 1 litre

$92.50 per guest ($120.20 including tax and gratuity) Ω

Weddings package

FOREVER • Minimum 50 guests

Please select one course from each of the following courses:

STARTERS • COLD

Ripped Buffalo mozzarella · salted & oiled heirloom tomatoes · basil · Ace baguette stacker
or
Romaine lettuce · spiced pecans · steamed fingerling potatoes ·
double smoked bacon lardon · lemon anchovy tang
or
Blackie's steak tartare · crispy baguette stacker · espelette aioli · rocket leaves tossed citric balm
or
Grilled asparagus · citric zest · poached hen's egg · lime and VX olive oil drizzle · Balsamic reduction

STARTERS • HOT

BBQ roasted pork ribs · green apple · napa cabbage cilantro slaw · cashew crunch lime cheek
or
Balderson applewood cheddar dill soup · lobster knuckles · brioche croutons · black butter + caper shot
or
Shiitake mushroom + white bean cassoulet · seared ocean sea scallop · sweet potato crisps
or
Pan seared sea scallop · sautéed kale and heirloom carrot · cauliflower and roast garlic pulse

MAIN COURSE

Vanilla butter poached · prawn, mussel and lobster flash · corn and green peppercorn custard chive white wine butter sauce
or
Roasted center cut veal striploin · caramelized red onion and caraway compote · beemster cheese gratin · sage mirror
or
31 day aged Ribeye of beef · duck fat mash with oregano · hard fried beets
Madagascar green peppercorn reduction
or
Rack of Lamb · gingersnap crust · Balderson cheddar cheese bread and butter pudding · Saskatoon berry and red wine pan reduction.

SWEET

Ginger crème brûlée · blackberry crumble
or
Peach and rhubarb cobbler · vanilla bean ice cream
or
Warm dark chocolate "Boca Negra". crème anglaise infused with thyme
or
Warmed apple tarte tatin · basil-crème anglaise

BREAD • COFFEE • WATER

French baguette · sweet cold butter with kosher sea salt
Fair trade coffee · decaffeinated coffee · select teas · milk · 10% cream · sugar
Stationed still in-house NEXT bottled water, 1 litre

$104.50 per guest ($135.80 including tax and gratuity) Ω

Weddings package

FOR VEGETARIANS

MAIN COURSE *(choose one as an alternative for vegetarians at your event)*
Braised sweet shallot confit . chickpea . sugar snap peas . tarragon .
spaghetti squash . tomato consommé
or
Black lentil crispy . wilted kale . oven dried cherry tomatoes . cauliflower pulse
or
Steamed silken tofu . preserved black bean and ginger compote . sautéed spinach
edamame

KIDS IN THE HALL!

Children 10 years of age or under, choose one from each course

FIRST

Tomato and cucumber salad · lettuce · ranch dressing
or
chicken broth · alphabet pasta
or
Mini crudité vegetables · humus dip

SECOND

Steamed breast of chicken · mashed potatoes · roasted root vegetables
or
Tempura fried halibut · aromatic vegetables · dill caper remoulade
or
Grilled filet of beef · mash potatoes · roasted root vegetables
or
Penne pasta + bolognese sauce · grated Parmesan cheese · olive oil

THIRD

Apple pie with vanilla ice cream
or
Sundae: Chocolate ice cream · toasted peanuts caramel sauce
or
Ice cream chocolate chip cookie sandwich
or
Fresh fruit salad coupe · crushed meringue · scoop of ice cream

Choice of: White or chocolate milk, or fruit juice
$17 per child

Weddings package

ENHANCE YOUR WEDDING

CIRCULATED CANAPÉS

Can't decide, leave it up to Chef Blackie to choose his favorites

COLD

These "crispy tasty bits" 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

HOT

Potato latka · Dijon egg salad + pulled duck confit
Green pea + basil tartlet
Vegetarian spring roll · spiced Thai nam phrik sauce
Blow torched Artisanal cheese brûlée
$14 per person (5 pieces per person) one-hour reception prior to dinner
$25 per person (10 pieces per person) two-hour reception

ENHANCE YOUR WEDDING

Per 25 people · Per person

RAW VEGETABLES CUBICS

Cucumber · carrot · radish · cauliflower · broccoli
dip: dill buttermilk ranch 65

TRIPLE DIPS

Hummus · garlic confit with charred pepper · green olive lemon and sesame
fried Lebanese flat breads 80

THE CHEESE SLATE

Four types : soft + bloomy rind + firm + veined · apple + apricots · wasa crackers
chili sea salt almonds · toasted olive oil baguette thins 185

THE CHARCUTERIE SLATE

lomo · air dried chorizo · sopressata · capicola
crusty baguette · onion pickle · triple mustard crunch · 3 olive varietals 185

SOFT BUFFALO CHEESE WELL

Ripped by hand · VX olive oil · sea salt · tellacherry pepper
aged balsamic · pulled basil 165

MAKI SUSHI

Salmon, tuna and vegetarian, traditional condiments 195

"NEXT" TOASTY NUT MIX

Sweet and spicy house baked Macadamia | pecans | wasabi nuts | almonds 75

Weddings package

ENHANCE YOUR WEDDING • continued

HOT MINI CORN DOGS
Fried fluffy corn dog on shot gun skewers · Triple crunch mustard mayo dip 125

"CARNY" DEEP FRIED PICKLES
Corn batter fried pickles · house dill ranch dressing 120

SLIDERS
Mini hamburgers, rip and go served with a roast garlic caper remoulade 130

BLACKIE'S CHICKEN
General Tao's style, but way better, crispy sticky sweet chili goodness 165

LOUISIANA FINGER SUCKING BUTTERED PRAWNS
Pan fried Cajun spiced drawn butter · Tennis loaf 210

TEMPURA VEGETABLES
In season vegetables tempura crisp · served with a soy ginger dip 105

LATE NIGHT ACTION STATION • Minimum 50 guests

SALTY

House cut NEXT Potato chips · black trumpet and chilli dust ·Thai mayo
White Alba truffle popcorn
Fried fluffy corn dog on shot gun skewers · Triple crunch mustard mayo dip
Fair trade coffee · decaffeinated coffee
select teas · milk · 10% cream · sugar
Stationed still in-house NEXT bottled water, 1 litre

$15 per person

SOAK IT UP

Blackie's chicken · Papa Sam's pizza · Mini hamburger sliders
Fair trade coffee · decaffeinated coffee · select teas · milk · 10% cream · sugar
Stationed still in-house NEXT bottled water, 1 litre

$19 per person

Weddings package

MAKING AN IMPRESSION • **Minimum 75 guests**

All of our wedding packages include the "Sealed" package.
Want to make a bigger impact? Choose from below.

SEALED (Included in all Wedding packages)
Chair Covers and Custom Colour Sash
120" Floor Length Couture Tablecloth
Champagne Glass Candelabra Centrepiece . Orchid Accent + Tea light Candles

PROMOTED
In addition to Sealed
10 Ambient Lighting Accents (choice of colour)
Head Table Multi-height Candles . Floor Length Tablecloth for the Head Table
$8.00 per person

IN THE BLACK
In addition to Sealed, 15 ambient lighting accents (choice of colour)
Head table multi-height candle
Orchid bowl flower accent for head table . floor length tablecloth for the head table
Choice of charger plate
$11.00 per person

Weddings package

COMMONLY ASKED QUESTIONS

Q. WHEN IS MY MENU SELECTION REQUIRED?

Your menu package should be decided at time of booking. However we won't need your actual choices for the menu until 90 days prior. For your convenience and a smooth running dinner service, we recommend that you avoid multiple choices for the wedding. In the case that you just can't decide, we offer a nominal fee per course for a second choice; please know that we kindly require the breakdown 1 week prior to your wedding.

Q. HOW DO YOU HANDLE VEGETARIAN REQUESTS?

We always guarantee a vegetarian course see page 6, to a maximum of 5% of your guarantee guest count unless you have a specific count. This is an important factor to consider as without the proper count, this could lead to delays in unexpected requests. The more information we have on dietary restrictions the better. We are pleased to accommodate, lactose and gluten allergies with advance warning. For any of your guests on modified meals, we kindly request that you provide us their names one week prior to your wedding at the latest.

Q. IS THERE ONE PERSON WHO WILL HANDLE MY WEDDING? WHEN DO I MEET THEM?

Once booked, you will be assigned an event planner. They will guide and confirm with you all your details and answer any questions you might have.

Q. WHAT ITEMS ARE NOT INCLUDED IN THE WEDDING PACKAGE?

Backdrops, pipe and drape, mini lights, photographers, entertainment, wedding cakes and flowers. We would be pleased to provide you with a list of our preferred wedding suppliers.

Q. ARE THERE RESTRICTIONS AT NEXT WHEN HOSTING MY WEDDING THAT I SHOULD BE AWARE OF?

The following items are restricted as they represent a safety hazard:
Smoke and fog machines, open flames, table sparkles, rice or rose petal tossing

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

Business levels the day before will dictate this decision. We will be able to give you a 100% confirmed answer no later than 4 business days prior to your wedding. We cannot guarantee access to your room the night before unless you rent it over two nights. Room rental is subject to availability.

Q. WHEN CAN I GET ACCESS TO MY ROOM ON THE DAY OF MY WEDDING?

Depending on the style of your event, the room will be available to you that morning starting at 10:00am. Ultimately, early access is left to the banquet manager's discretion.

Weddings package

COMMONLY ASKED QUESTIONS • continued

Q. IS THERE PARKING AVAILABLE AT NEXT?
Next facility has 80 parking spots, at no additional charge to you.

Q. DOES NEXT PROVIDE A WRITTEN CONTRACT?
A written contract will be required signed, along with a $1,000.00 deposit to secure your wedding.

Q. WHEN IS THE FINAL HEAD COUNT REQUIRED?
Your final numbers are requested 1 week prior, 3 days prior to your wedding if there are small increases to your wedding we will kindly accommodate these changes.

Q. WHAT IF MY WEDDING IS LESS THAT THE MINIMUM GUEST COUNT OF 75?
These wedding packages are available for groups of 75 persons or more. For groups between 50-74 guests, a $10 surcharge per person is applied.

Q. WHAT IF I HAVE TO CANCEL?
A $1,000 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; full payment is required 4 business days prior to your wedding day. Under no circumstances will we accept payment after the event, as per the cancellation policy in your contract.

Q. DO YOU PROVIDE TASTINGS FOR THE DINNER?
Tastings are provided at a cost of $200 per couple. Please understand that buffets, canapés, and reception features are not offered at tasting. Tastings are limited to two choices per course. Wine service is separate from this offer. Tastings if required must take place a minimum 60 days prior to your wedding. This offer must be paid separately from your wedding contract.

Q. WHAT ARE THE PERCENTAGES FOR THE GRATUITIES AND TAX?
Gratuities are 15%. It is Ontario law that we charge 13% 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 CHARGE FOR BEVERAGE SERVICE?
Minimum revenue is $400 per bar, for host or cash. Should your revenue not meet this minimum, you will be charged $150 per bartender to cover labour costs.

Weddings package

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. MAY I BRING MY OWN WINE?

Bringing your own wine is subject to a corkage fee that starts at $15 per bottle and is in addition to the package price. All wines must be registered with the L.C.B.O. We cannot allow homemade wines on the premises.

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 rental fees.

Q. WILL THE RESTAURANT BE OPEN ON THE NIGHT OF MY WEDDING?

Yes , but during wedding events, a balance is provided by limiting the number of guests in the restaurant so we can focus entirely on your event. Indeed a unique feature at NEXT is that your wedding takes place at a restaurant which has an incredible room attached to it. If desired, however, an option to secure the entire facility is available subject to minimum reveenue requirements.

Weddings package

OUR WEDDING PARTNERS

WEDDING CAKES

Boulangerie Orleans Bakery	613-837-2525	www.orleansbakery.ca
Artistic Cake Design	613-722-4801	www.artisticcakedesign.ca

FLORISTS

Ottawa Blooms	613-724-2002	www.ottawablooms.com
The Silver Rose	613-238-8236	www.thesilverrose.com
Creative Edge Studio	613-623-5812	www.creativeedgestudio.ca

TROPICAL PLANT RENTALS

Scenery Plants	613-838-4792	www.sceneryplants.com
Party Time Rentals	613-745-4652	www.partytimerental.ca

DJ SERVICES

Quality Entertainment	613-526-8742	www.qualityentertainment.ca
Professional Entertainment Group	613-526-5753	www.pdjs.com

PHOTOGRAPHERS

Photolux studio	613-238-3448	www.photoluxstudio.com
Studio G.R. Martin	613-824-8525	www.martinphotography.ca

CHOCOLATE FONDUE FOUNTAINS

Capital Chocolate Fountains	613-831-6441	www.capitalchocolatefountains.ca