



For hundreds of years Parisians & tourist alike have flocked to the great Brasseries of Paris. Now, Metropolitan invites you to share the Brasserie experience in downtown Ottawa.

Metropolitan is conveniently located between the Chateau Laurier & Westin Hotels at 700 Sussex, just steps away from Parliament Hill. Open 7 days a week serving breakfast, lunch, dinner, late supper and brunch on weekends, there is something for everyone. If Champagne and Oysters sound enticing, we boast the city's largest raw bar.

The best hours of the week in Ottawa are at the Metropolitan Monday through Friday from 4 to 7. It's where the Hill and business crowd gather at day's end. Specials on oysters, Mussels, and jumbo shrimp. Our 2 bars offer 18 different beers, 88 varietals of wine and champagne with every other spirit imaginable. Sound like fun? Do not miss the Hill Hour.

As with our sister restaurant, Empire Grill, corporate and private dining has been taken to new levels. Metropolitan is fully wired and wireless, offering extensive arrangements amongst its 260 seats and 2 bar areas to suit all dining, meeting and entertainment needs. You are closer to Paris than you think!

Visit us at www.metropolitainbrasserie.com and take a tour. For private dining, group functions and a good time contact our event coordinators at (613) 562-1160 or email PrivateEvents@metropolitainbrasserie.com.

Canapés

Our canapés are freshly prepared in-house

Meat

- Mini burger with aged cheddar and house ketchup
- miniature beef wellington with creamed horseradish
 - prosciutto di parma and watermelon
 - lamb mint arancini
- foie gras mousse, cranberry gastrique on crostini
- palmiers with pancetta, sun-dried tomato and chevre
 - Coq au Vin chicken skewers
- smoked duck breast, celery root remoulade on pumpernickel

Seafood

- caviar and creme fraiche on chive blini
- smoked salmon tartare with dill and lemon oil in endive spears
 - fish cakes with spicy aioli
 - crab salad on olive oil crostini
- escargot stuffed mushroom caps
- east coast oyster on the half shell
 - scallop ceviche in cucumber
- rosemary swordfish skewers with sweet peppers

Vegetarian

- gougères
- spanakopita with tzatziki
- mushrooms and blue cheese on toasties
- vine ripened tomato, feta spread, grilled flatbread
- potato, dill and cheddar croquettes with quick mustard sauce
 - chanterelle arancini with tomato sauce
- caprese salad skewer with buffalo mozzarella, roasted cherry tomato and basil
 - whipped brie with fig compote on balsamic stained crostini

minimum order of 2 dozen

Prices do not include taxes or gratuities. Prices and items are subject to change.



Fresh Chilled Seafood Station

\$14 per person

shucked oysters, chilled shrimp, chilled king crab and accompaniments

Cheese Display

\$10 per person

imported and local artisan cheese, peach chutney, fig compote,
house roasted nuts, baguette, seasonal garnishes, berries, crackers

Crudit  Display

\$5 per person

assorted raw vegetables, za'atar spiced beet dip, tzatziki, artichoke tapenade,
avocado dip, grilled flatbread

Charcuterie Platter

\$14 per person

prosciutto di parma, pancetta, pheasant and pistachio terrine, house pickles,
mustards, pickled quail eggs, house pickles, olives

Dessert Display

\$8 per person

an assortment of cakes, cookies, tarts, pastries

minimum 20 guests per order

Prices do not include taxes or gratuities. Prices and items are subject to change.



L'EXPRESS

Continental
\$15 per person

Assorted Fresh Bagels
Preserves & Butter
Fresh Baked Muffins
Fresh Fruit Salad
Fresh Squeezed Orange Juice
Brewed Decaf And Regular Coffee
Assorted Herbal And Regular Teas

**May begin @ 8a.m.*

SAINT EUSTACHE

Breakfast buffet
\$25 per person

(we require a minimum of 40 people to order this menu)

Bacon
Sausage
Scrambled Eggs
Pancakes
Fresh Fruit Salad
Muesli Mix & Greek Yogurt
Bagels & Cream Cheese
Green Salad with House Vinaigrette
Fresh Baked Breads & Pastries (Baked In House)
Coffee
Tea

Prices do not include taxes or gratuities. Prices and items subject to change.



L'ATHÉNÉE

Brunch

\$20 per person

Course One

Yogurt with granola and berries

Or

Muffins and house preserves

Course Two

Quiche Lorraine with Metro homefries and house salad

Or

Cinnamon apple French toast with warm apple compote, caramel

Or

Scrambled eggs with farmers country sausage or smoked salmon, metro homefriesM

(vegan or vegetarian options available)

Coffee, tea and juice included in above menu

Prices do not include taxes or gratuities. Prices and items subject to change.

A minimum of 15 guests are required for all set menus



LUNCH #1

\$25 per person

Appetizer

Chef's Soup of the Day

Entree

Pork stroganoff over basmati rice

Or

Vegetarian linguine all'olio e aglio sweet peppers, asparagus and mushrooms

Or

Grilled Atlantic salmon, crushed new potatoes, broccolini, herb butter

Dessert

Rich Belgian dark chocolate mousse with cranberry almond biscotti

With

Premium Coffee or Tea

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A minimum of 15 guests are required for all set menus



LUNCH #2

\$30 per person

Appetizer

Chef's soup of the day

Or

The "Metropolitain" shaved fennel, baby field greens, haricots verts
and sweet sherry Dijon vinaigrette

Entree

Duck confit, roast garlic mashed yukons, buttered greens, peach chutney

Or

Grilled atlantic salmon, crushed new potatoes, broccolini, herb butter

Or

Vegetarian linguine all'olio e aglio with sweet peppers, asparagus and mushrooms

Or

Pork stroganoff over basmati rice

Dessert

Chocolate mousse, fresh berries and almond cranberry biscotti

Or

Lemon pavlova, warm blueberry sauce and chantilly cream

With

Premium Coffee or Tea

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A minimum of 15 guests are required for all set menus



ST. HONORÉ

\$50 per person

Soupe

(Pre-select one)

Cauliflower, sharp aged cheddar, garlic crouton

Or

Traditional French split pea with crisp ham

Salade

(Pre-select one)

Beetroot, frisee, candied walnuts, blue cheese, raspberry vinaigrette

Or

Field greens, radish, fennel, green beans, sherry dijon vinaigrette

Entree

Grilled 8 oz ny strip loin, yukon mash, oven roasted root vegetables, sauce robert

Or

Atlantic salmon, basmati rice with saffron and almonds, broccolini, chicken jus, crème fraiche

Or

Braised lamb and tomato ragout with mushrooms, olives and rigatoni

Or

Roasted acorn squash, french lentils with roasted peppers and pine nuts, grilled sour dough with ricotta and mushrooms

Dessert

Olive oil basil cornmeal cake with strawberry sauce, caramel and whipped cream

Or

Chocolate bread pudding with crème anglaise and shortbread crumble

With

Premium Coffee or Tea

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SAINTE CHAPELLE

\$70 per person

Amuse Gueule

Chef's Daily Creation

Soupe

(Pre-select one)

Wild mushroom, goat cheese and pernod with herbed crouton

Or

Smoky tomato, maple, chili and portuguese artisan lamb sausage

Small plate

Foie gras mousse, raspberry gastrique, gingerbread cracker, fresh berries

Or

Smoked salmon, pickled onion, capers, lemon dill creme fraiche, olive oil crostini

Salade

arugula, toasted pine nut, balsamic shallot vinaigrette, romano and strawberry

Or

Heirloom tomato, basil pistou, marinated bocconcini, balsamic syrup

Big Plate

Roasted free range chicken supreme, gnocchi, Brussels sprouts, parsnip puree, chanterelles, thyme jus

Or

Grilled filet mignon, beetroot and horseradish mashed yukons, asparagus, sauce bordelaise

Or

Pan seared halibut, squash puree, pickled corn, hazelnuts, broccolini, apple cider

Or

Braised lamb shank in tomato and olive sauce with Israeli couscous and grilled zucchini

Or

Eggplant Parmigiana, oven dried tomatoes, black olive tapenade, white rice, local goat's cheese

Dessert

Basil pannacotta, lemon ice cream, shortbread crumble

Or

Chocolate cheesecake, berry compote, crème anglaise

With

Premium Coffee and Tea

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A minimum of 15 guests are required for all set menus



THE FINE PRINT

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 days prior to your event.
- Please confirm the minimum number of guests attending the function 48 hours prior to your event.
- All food and beverage charges are subject to applicable taxes as well as an 18% gratuity.
- All Parties of 50 people or greater are subject to a \$300 consulting fee

Deposits and Cancellations

- We will tentatively hold any of our rooms for 30 days. After 30 days, if the group has not confirmed with a credit card, the space will be released.
- A credit card number is required for groups of 10 or greater.
- A 25% deposit is required for groups of 50 or greater.
- 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 48 hours prior to your event.
- Your deposit will be fully refunded if we receive cancellation for your event at least seven days in advance. Cancellations received less than one week prior to the event date will result in a loss of deposit, although you will have the opportunity to rebook your function for a date within three months of the original. In this case, your deposit will be carried over to the new date.
- Cancellations of less than 48 hours will result in a loss of deposit.
- Bookings which do not adhere to the above time frames will be subject to a \$25/head charge applied to the last number of guaranteed guests if a deposit has not been procured (i.e. bookings made with short notice).

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.



Metropolitan Brasserie Drink Prices

Bar Rail

1 oz. \$6.50

Premium

1 oz. \$8.00

Bottled Beer

\$6-\$7

Draft Beer

\$6.95-\$7.40

Cocktails

\$10.00

Martinis

2 oz. \$10.00

Aperitifs

2 oz. \$7.00

Special Coffees

\$8.00

Premium Scotches

\$14.00

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Wine Selections

White

Unoaked Chardonnay, Vineland, Niagara, Canada	35
Sauvignon Blanc, Vineland, Niagara, Canada	45
Chardonnay, "Elevation", Vineland, Niagara, Canada	55

Red

Cabernet Franc, Vineland, Niagara, Canada	35
Cabernet/Merlot, Vineland, Niagara, Canada	45
Cabernet, "Elevation", Vineland, Niagara, Canada	55

Sparkling

	GLS	BTL
Rose, Cuvée Brut, Bisol, Veneto N.V.	9	45
Seaview Brut, South Eastern Australia N.V.	9	45
Cava, Brut Reserva, Giro Ribot, Penedes, Spain N.V.	10	50
Prosecco di Conegliano, Fattoria Conca D'Oro, Italy N.V.	11	54
Vineland, Brut Reserve, Niagara, Canada 2008		63
Cremant de Bourgogne, Luquet Roger, Burgundy, France N.V.		66
Veuve Clicquot, Champagne, France N.V.		135
Moscato d'Asti, Ca del Baio, Azienda, Alba, Italy 2008		70
Henri Abele Rose, Brut, Champagne, France N.V.		140
Henri Abele Brut, Champagne, France N.V. 1/2 bottle		70
Coeur de Cuvée, Vilmart & Cie, Rilly la Montagne, Champagne 2005 (organic)		240

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