

MILL ST. OTTAWA

2017

Wedding Package





Mill St. Ottawa

HISTORY



Mill Street Brewery became East Toronto's first commercial brewery to open in more than 100 years, producing handcrafted beers in the historic Corktown area of the city. Officially opened in December 2002, the brewery began in an original tank house within the historic Gooderham & Worts Distillery complex, now known as the Historic Distillery District.

Built in the late 1870s, the building is a well preserved example of classic Victorian industrial architecture. Mill Street's main Brewery is now located in Scarborough and the original brewery is Mill Street's first Brew Pub! At Mill Street, our aim is to produce a variety of beers to suit every taste, including small batches of seasonal brew.

In 2005 Joel Manning, Past President of The Master Brewers' Association of Canada joined the Mill Street crew as Brewmaster, bringing even more credibility and creativity to our brews.

Now Mill St. brings their award winning brewing expertise to the Ottawa area.

HISTORY OF THE THOMPSON-PERKINS MILL

The historic Thompson-Perkins Mill is a prominent landmark within the LeBreton Flats area and the Ottawa River islands. The heritage building was one of the first grist mills to be built at the Chaudière Falls, and is the oldest surviving stone mill building in Ottawa. Built in 1842, the mill pays homage to the rich Canadian history of brewing, as brewery and distillery operations have flourished in the vicinity of the Flats and Chaudieres Island over centuries. The site and building offer unique views of the Capital, attractive access to the Ottawa River and exemplify the history and industrial heritage of Canada's Capital Region.





Our **FACILITIES**

THE BREWMASTERS PRIVATE DINING ROOM & BAR (2ND FLOOR)

The private event space features a dining room with seating for 100-120 guests, screen and projector and overlooks the Ottawa River. Adjacent to the dining room is the private bar and dedicated event washrooms (private from main floor guests). The second floor event space can accommodate 120 people for a formal seated meal or up to 170 people for a cocktail style reception.

PRICING

Wedding minimum spends (*with the exception of December*)

- » Minimums are on food and beverage only, pre-tax and gratuity. Taxes, gratuity and rentals are in addition to the minimum spend. Should you not achieve the minimum spend on the day of the event, this difference is charged to you as a room rental fee.
- » Weddings, with or without ceremonies, must start after 5pm with maximum two hours prior for set up. Some decor and set up may be done in advance, pending availability.
- » A deposit of 25% of the minimum spend will be required to secure the booking and this will be used towards your bill the day of.

Brewmaster's Private Event Room

Thursday \$5,000 | Friday and Saturday \$10,000 | Sunday \$5,000

Sunday of a long weekend \$10,000

Brewmaster's Private Event Room and Bar

Thursday \$8,000 | Friday and Saturday \$15,000 | Sunday \$8,000

Sunday of a long weekend \$15,000

DETAILS

- » Evening weddings, with or without ceremonies, must start after 5pm and set up cannot begin until after 3pm.
- » If the guest requests to have the start time earlier than 5pm then the daytime and evening minimum spend will apply and must be combined and added to the contract.
- » Furniture removal fee of \$1,000 will also apply for all weddings, this is in addition to the minimum spend. This fee is mandatory when the ceremony is conducted on site.
- » "The Bridal Party Sneak Away Option" (minimum spend of \$1,500 on food and beverages). Enjoy the opportunity to use the Ruins for your wedding photos as well as experience an intimate cocktail reception with just you and your wedding party on your special day. The Ruins is licensed for a maximum of 40 guests.
- » Should you wish to bring your own cake to be plated and served for dessert, there is a \$2 per person fee (plus hst).
- » Desserts can be added to your plated meal at an additional cost of \$6 per person plus tax and gratuity.
- » You are welcome to bring in your own desserts, however, additional service fees will apply. Mill St. is not responsible for any outside food liability. Please speak to your Event Coordinator to find out more.
- » A service fee of 18% will apply on all hosted food and beverages.

Party PLATTERS

LEMON TEA BEER SHRIMP

black tiger shrimp marinated in Mill St. Lemon Tea beer served with chipotle cocktail sauce

FRESH VEGETABLE & DIP

served with blue cheese or peppercorn ranch

CHICKEN WINGS

4 lbs of wings served, mild, medium, hot, habanero or Jamaican jerk with blue cheese dressing

TRIO OF DIPS

freshly made roasted red pepper hummus, black olive tapenade and, crab and artichoke dip, served with a roasted garlic oil brushed spent grain flat bread

FLATBREADS

three stone baked flatbreads; piggy delight flatbread, vegetarian and house smoked chicken

MINI GRILLED CHEESE

served with beer aioli

DEVILED EGGS

jalapeno bacon deviled eggs, smoked trout and caper deviled eggs, spinach and goat cheese deviled eggs

TUNA OR SALMON TARTARE

served with crostini and wonton crisps, avocado salsa, pickled red onions, crispy capers

PLATTERS LISTED ABOVE ARE
\$45

Each platter listed on this page serves 8-10 people. Taxes and service fees are not included in the above pricing.



ASSORTED CHEESE & FRUIT PLATTER

local artisan cheese and fresh fruit served with
spent grain bread crostini

BARREL MAKER'S PLATTER

selection of local, smoked and cured meats,
house made pate served with crostini and an
assortment of pickles, olives and chutneys

PLATTERS LISTED ABOVE ARE
\$60

*Each platter listed on this page serves 8-10
people. Taxes and service fees are not included
in the above pricing.*

Grand
HORS D'OEUVRES



\$35
DOZ.

POT PIES

smoked chicken pot pies
and tourtieres

MUSHROOM AND GOAT CHEESE CROSTINI

local assortment of mushrooms and
Quebec goat cheese, served with a stout
and balsamic reduction

VEGETARIAN SPRING ROLLS

served with sweet and sour sauce

BEEF SKEWERS

sesame, soy, lime, cilantro

CHICKEN SKEWERS

thai curry, coconut milk,
lime, peanut

PULLED PORK SLIDERS

house smoked pork, molasses
BBQ, coleslaw

CAPRESE SKEWERS

grape tomato, boconcinni, basil,
balsamic reduction

ONION AND PEPPER CROSTINI

balsamic, rosemary, red onion, romano

\$40
DOZ.

MINI FISH & CHIPS

served with tarragon tartar sauce

SMOKED CHICKEN TACO

shredded cheese, black bean and corn salsa,
served with cilantro lime sour cream

COCONUT SHRIMP LOLLIPOPS

served with mango chili BBQ sauce

PANKO & ALMOND

CRUSTED CHICKEN STRIPS
served with siracha aioli

\$45
DOZ.

BRAISED BEEF SLIDERS

cobblestone stout braised short rib,
St. Paulin cheese, crispy onions

ELK SLIDERS

red onion jam, aged
cheddar cheese

LAMB KOFTA POPSICLES

spiced ground lamb meatballs,
served with harissa sauce

DINNER



OPTION ONE

7-Course Paired Menu

Each course, excluding the palate cleanser, is accompanied by a seasonal 6oz beer pairing

- \$110 -

OPTION TWO

- \$67 -

OPTION THREE

- \$57 -

OPTION FOUR

- \$49 -

Beer pairings for options 2, 3 & 4 are available for an additional fee

All prices are based on a per person basis and are subject to applicable taxes and gratuity

Option one
7-COURSE PAIRED MENU
- \$110 -

AMUSE-BOUCHE

Rabbit terrine

bread and butter pickles/grilled focaccia

STARTERS

Soup

roasted garlic/parmesan crisps/burnt onion coulis

Salad

grilled endive/crispy pancetta/bread crumbs/
anchovy lemon dressing/grano padano

PALATE CLEANSER

Granita

green tea/ginger/meyer lemon

FIRST COURSE

Octopus

white beans/chorizo/romesco

SECOND COURSE

Veal chop

potato “risotto”/grilled broccolini/rosemary demi-glace/
crispy shallots

DESSERT

Ice cream sandwich

brownie and coconut ice cream/deep fried peanut butter balls/
salted caramels

Option two

- \$67 -

SOUP

tomato/feta/dill *Or* sweet potato/coconut *Or* corn veloute

.....

KALE CAESAR WITH LARDON

Or

GRILLED SALAD

endive, romaine hearts, radicchio, pine nuts, blue cheese dressing

.....

ROASTED CORNISH HEN

lemon basil butter, hasselback potato, vegetable bundles

Or

SEARED TUNA

ginger soy glaze, brussel sprouts, enoki mushroom slaw

Or

FILET MIGNON

stout demi glace, jerusalem artichoke chips, hasselback potato,
vegetable bundles

Option three

- \$57 -

SOUP

tomato/feta/dill *Or* sweet potato/coconut *Or* corn veloute

.....

KALE CAESAR WITH LARDON

Or

TOMATO/WATERMELON/BOCCONCINI/BASIL VINAIGRETTE

.....

STUFFED CHICKEN SUPREME

stuffed with mushrooms and goat cheese, sundried tomato
cream sauce, jalapeno bacon mashed and asparagus

Or

CEDAR WRAPPED SALMON

forest berry spice, barley risotto, asparagus

Or

USDA PRIME TOP SIRLOIN

stout demi glace, jalapeno bacon mashed, asparagus

Option four

- \$49 -

SOUP

tomato/feta/dill *Or* sweet potato/coconut *Or* corn veloute

CAESAR SALAD

Or

GARDEN SALAD

CHICKEN SUPREME

with pan jus, duck fat fingerlings, vegetables

Or

RAINBOW TROUT

herbed beurre blanc, cous cous, vegetables

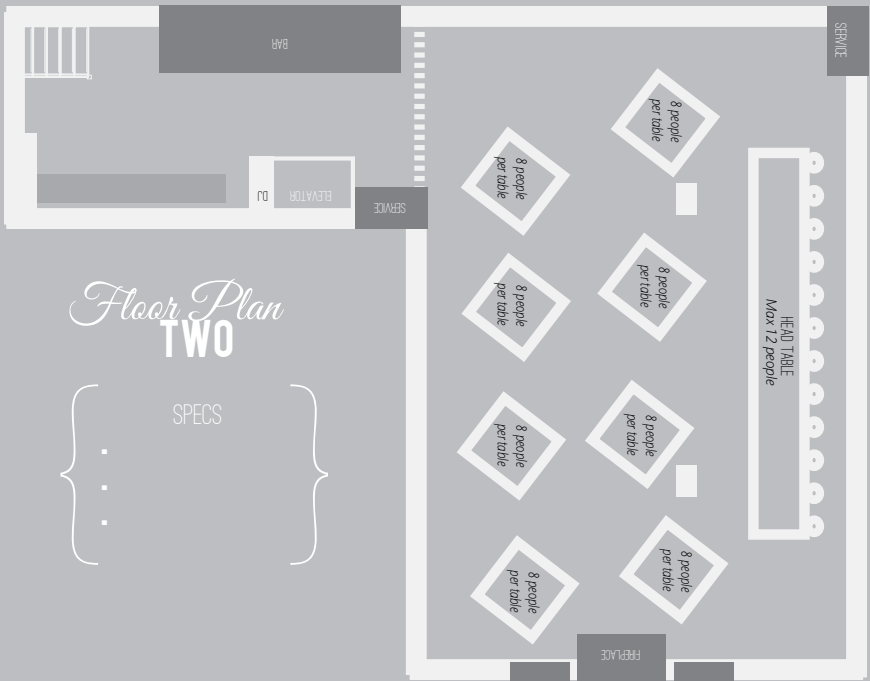
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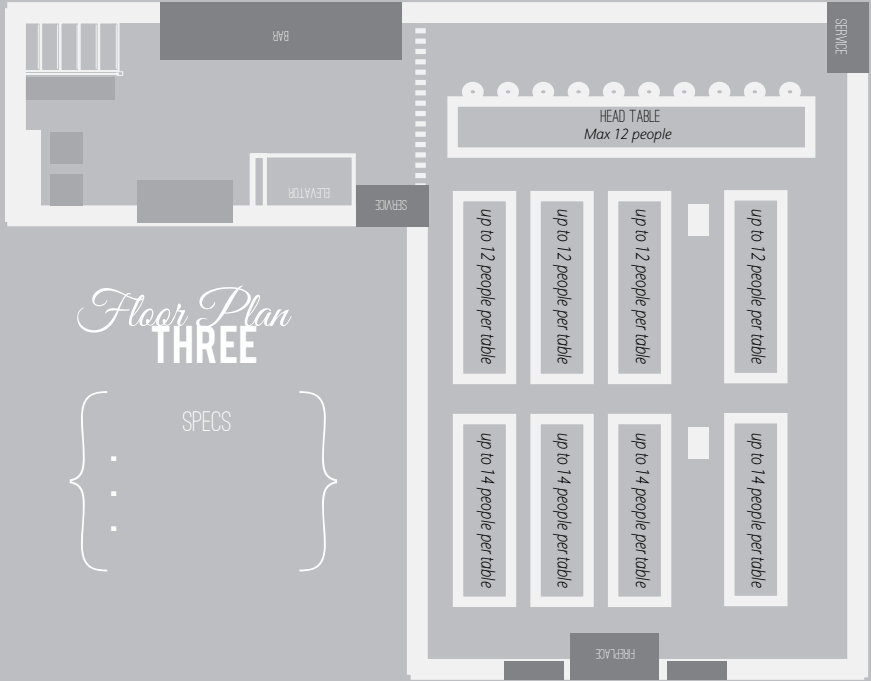
SOUS VIDE FLAT IRON

red wine sauce, duck fat fingerlings, vegetables

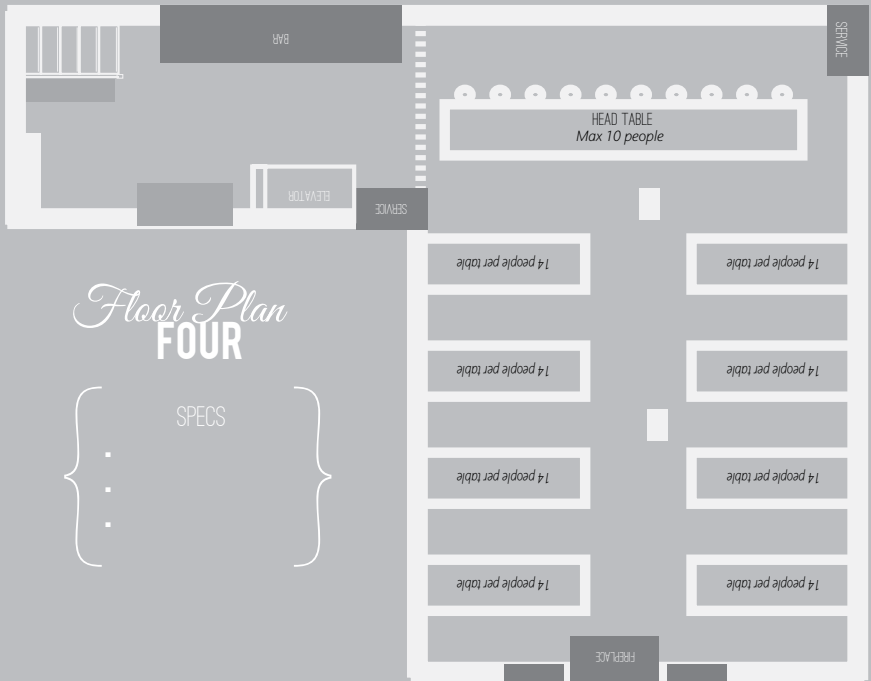
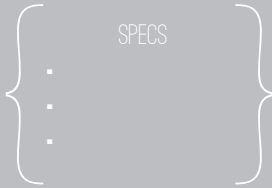
Floor Plans







Floor Plan THREE



Floor Plan FOUR





Frequently Asked QUESTIONS



Does Mill Street offer parking or valet service?

- » Yes, we partner with Responsible Choice. Valet parking quotes will vary.
- » We have over 100 parking spots available between our outdoor and covered lot.

What are the set up options for the ceremony?

Most couples have their ceremonies either in front of the windows or the fireplace.

Is there an outdoor space to hold a ceremony?

Unfortunately no, we do not hold outdoor ceremonies.

What exactly does Mill Street provide?

We will provide all of the tables, chairs, plateware, glassware, delicious food and beverages, friendly staff and of course a beautiful setting for your special day!

How are the appetizers served?

Hors d'oeuvres are served cocktail style, passed by servers, and platters are served stationary.

Are we allowed to bring in our own wine?

If you have a specific wine or alcohol that you would like at your wedding and if it is available at the LCBO we will gladly work with you. Please some stipulations and restrictions do apply. See your coordinator for details.

Do you accommodate allergies?

Yes, we can accommodate almost all allergies; the earlier that we know the better.

How many staff members will be working?

Typically we provide 1-2 bartenders for your wedding and 1 server for every 15-20 guests.

Are we able to purchase a cask?

- » Yes, based on availability.
- » We need at least three weeks-notice.
- » Price is \$350 for a 20lt cask which serves about 38 pints.
- » The cask will be behind the bar for service, however you are able to tap the cask yourself!

Can we have growlers or 750ml bottles at our event?

Yes, based on availability. We can do 750ml bottles for you, however, we need a minimum of three weeks notice.

What is the maximum seating for sit down dinner?

120 guests.

What is the maximum number for a cocktail reception?

170 guests; unless your ceremony is onsite. Unfortunately if it is, the capacity will be reduced as we can't fit all your guest into the bar area while we transform the room for the reception.

How long does it take to transform the room after a ceremony?

Depending on the size of your wedding, it usually takes approximately two hours.

Do you offer private brewery tours?

Yes, we do offer private brewery tours. The fee is \$200 plus HST to book our brewer.

Am I allowed to bring in my own décor?

Yes, you are welcome to bring in your own décor and decorate the room yourselves, however, some restrictions may apply. Please speak with your coordinator to find out more!



How to
GET THERE

{ 555 WELLINGTON ST. OTTAWA, ONT. }



From the 401

1. Head north on the Airport Parkway Private
2. Keep left to continue toward Airport 2 Ave.
3. Slight right toward Airport 2 Ave.
4. Continue onto Airport 2 Ave.
5. Slight right onto Airport Parkway Private
6. Continue onto Airport Pkwy/Route 79N
7. Keep left to continue on Bronson Ave./Route 79N
8. Turn left onto Raymond St.
9. Continue straight to stay on Raymond St.
10. Turn right onto Booth St.
11. Turn right onto Wellington St./Ottawa 34
12. Mill Street is on the left

From the Rideau Centre

1. Head southwest on Rideau St./Ottawa 34
2. Turn left on Wellington
3. Mill Street is on the right just after the lights

From Place D'Orleans

1. Take the 417W towards Ottawa
2. Take the exit 121A towards Bronson Ave.
3. Merge onto Catherine St./Ottawa 60
4. Continue onto Raymond St.
5. Turn right onto Booth St.
6. Turn right onto Wellington St./Ottawa 34
7. Mill Street is on the left after the set of lights



Contact our events team today!
613.567.2337 ext.1
ottawaevents@millstreetbrewpub.ca