



# MÉTROPOLITAIN

BRASSERIE & RESTAURANT

WEDDINGS - GROUPS - CORPORATE MEETINGS - EVENTS





## ABOUT US

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.

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](http://www.metropolitainbrasserie.com) and take a tour.

For private dining, group functions and a good time contact our event coordinators

613.562.1160

[privateevents@metropolitainbrasserie.com](mailto:privateevents@metropolitainbrasserie.com)

# RECEPTION MENUS

## CANAPÉS

*Our canapés are freshly prepared in-house*

\$3.00 per piece

### MEAT

Mini burger with aged cheddar and house ketchup  
Miniature beef wellington with creamed horseradish  
Prosciutto di parma and watermelon  
Grilled peach, ricotta and bacon bite  
Sausage and smoked cheese stuffed mushroom  
Palmiers with pancetta, sun-dried tomato and chevre  
Smoked chicken, cranberry and walnut in endive  
Smoked duck breast, celery root remoulade on pumpernickel

### SEAFOOD

Smoked salmon and cucumber twist with beet crème fraîche  
Harissa prawn kebab with garlic mayonnaise  
Fish cakes with spicy aioli  
King crab salad in endive spears  
Escargot stuffed mushroom caps  
East coast oyster on the half shell  
Scallop ceviche spoons  
Rosemary swordfish skewers with sweet peppers

### VEGETARIAN

Chèvre devils with dates, goat cheese and spiced pecan  
Spanakopita with tzatziki  
Broad bean, mint and ricotta bruschetta on rice cracker  
Vine ripened tomato, feta spread, grilled flatbread  
Potato, dill and cheddar croquettes with quick mustard sauce  
Tropical fruit skewer  
Caprese salad skewer with buffalo mozzarella, roasted cherry tomato and basil  
Whipped brie with fig compote on balsamic stained crostini

*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** \$5 per guest

hummus, tzatziki, artichoke tapenade,  
avocado dip, grilled flatbread and baguette

**Antipasto** \$5 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** \$2 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 and curried ketchup

**Beef Sliders** \$5 per guest

aged cheddar, chili ketchup and garlic mayonnaise on a sesame bun

**Grilled Cheese** \$4 per guest

artisan bread and three cheeses

**Popcorn** \$3 per guest\*\*

\*\*minimum 40 guests required

**Mini Corndogs** \$4 per guest

ballpark mustard

*minimum 20 guests required per order*

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

# L'EXPRESS

## CONTINENTAL

\$16 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** \$5 per guest  
shaved red onions, capers and olive oil

**House-made Granola** \$4 per guest  
pressed Greek yogurt

# L'ATHÉNÉE

## BRUNCH

\$25 per guest

### COURSE ONE

Fruit Platters and Pastry Baskets  
to share on the table

### COURSE TWO

Spring Vegetable and Local Goat Cheese Quiche  
with garden salad and sherry vinaigrette

or

Pan-Seared Oatmeal

with honey-poached blueberries, candied pecans and banana

or

French Toast

with fresh berries, 100% maple syrup, raspberry purée

or

Scrambled Eggs and Farmer's Sausage  
with homefries and fruit salad

Coffee, tea and juice

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

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

# LUNCH

\$30 per guest

## **Appetizer**

*(Pre-select one)*

Chef's soup of the day

or

House Salad

with mixed lettuces, dried cranberries, sunflower seeds, chèvre and raspberry vinaigrette

## **Entree**

Roasted Chicken Supreme

with mashed Yukon gold potatoes, seasonal vegetables and red wine sauce

or

Seared Salmon

with spiced rice, seasonal vegetables and herb compound butter

or

Vegan Grain & Seed Bowl

with roasted vegetables, shredded cabbage, ginger vinaigrette and micro sprouts

## **Dessert**

Gluten-Free Carrot Cake

with cream cheese icing and caramel

or

Lemon Pavlova

with blueberries and whipped cream

With

Premium Coffee or Tea

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

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

# DINNER

\$60 per guest

## SOUPE

*(Pre-select one)*

Roasted Cauliflower  
with aged cheddar, rosemary and cream

or

Healthy Tomato Soup  
with basil, yogurt and crouton

## SALADE

*(Pre-select one)*

Mixed lettuces, dried cranberries, sunflower seeds, chèvre and raspberry vinaigrette

or

Baby arugula, fresh strawberries, pine nuts, shaved parmesan, cracked pepper and balsamic vinaigrette

## ENTREE

Grilled Filet Mignon

with Brussels sprout hash with sage butter and walnuts, glazed carrots and red wine sauce

or

Seared Pacific Halibut

with bacon and potato hash, charred broccolini, and horseradish butter sauce

or

Roasted Chicken Supreme

with Yukon gold mash, heritage carrots, and hunter's sauce

or

Roasted Potato and Chick Pea Power Bowl

with carrots, zucchini, kale and hummus dressing

## DESSERT

Chocolate Layer Cake

with ice cream and berry sauce

or

Lemon Tart

with bourbon caramel and fresh berries

or

Selection of Sorbets

With

Premium Coffee or Tea

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

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

# KID'S MENU

\$16 per guest

## **Course One**

Celery & Carrot Sticks

## **Course Two**

Chicken Fingers & French Fries

Or

Penne Pasta with Butter

Or

Grilled Cheese

## **Dessert**

Ice Cream

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

*This menu is available for children 13 and under.*

# Metropolitan Drink Prices

Bar Rail  
1 oz. \$7

Martinis  
2 oz. \$12

Aperitifs  
2oz. \$7-\$9

Premium  
1oz. \$8

Bottled beer  
starting at \$7

Premium Scotch  
1oz. \$8 - \$30

Cocktails  
1.5 - 2 oz. \$11

Draft Beer  
\$8

## White

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

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

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

## Red

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

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

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

## Sparkling

Vineland, Brut,  
Niagara, Canada 2013 \$70

Rose, Cuvée Brut, Bisol,  
Veneto N.V. \$45

Nua, Spumante Brut, Piedmont,  
Italy N.V. \$45

Cava, Flama D'Or, Spain N.V.  
\$54

Prosecco di Conegliano,  
Fattoria Conca D'Oro, Italy N.V.  
\$54

Cremant de Bourgogne, Luquet  
Roger, Burgundy, France N.V.  
\$66

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

Moscato d'Asti, Ca del Baio,  
Azienda, Alba, Italy 2014 \$70

Henri Abele Rose, Brut,  
Champagne, France N.V. 50

Henri Abele Brut, Champagne,  
France N.V. 1/2 bottle \$70

Coeur de Cuvée, Vilmart & Cie,  
Rilly la Montagne, Champagne  
2005 (organic) \$240

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



# 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 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 \$150 consulting fee

## 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 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.