



## Banquet Menu

We are pleased to offer catering services for any occasion at the Cartier Place Suite Hotel.

We specialize in creating innovative dishes and tantalizing cuisine. Our full Banquet Menu may be custom designed to suit your individual needs or budget.

In order to ensure your full satisfaction, we ask that your choice of menu be made two weeks prior to your function date. Please guarantee the actual number of guests attending the function 5 days in advance, this also includes special dietary requests.

Please note that prices do not include applicable taxes or gratuities.

Prices are subject to change without notice.

Please call us at **613-236-5000 Ext. 3114**

**180 Cooper Street, Ottawa, ON K2P 2L5**

## Breakfast

### European Breakfast

Choice of any 5 items:  
Chilled Fruit Juices  
(orange, apple or grapefruit);  
Fresh Brewed Coffee / Tea;  
Waffles; Croissants; Muffins;  
Danishes; Doughnuts; Assorted  
Yogurts;  
Sliced Fresh Fruit; Whole Fruit;  
Sliced Cheese

\$13.95 per person

### Canadian Breakfast

Chilled Fruit Juices  
(orange, apple or grapefruit)  
Scrambled Eggs / Bacon / Sausage  
Home Fries Potatoes  
Cornbread / Butter / Preserves  
Fresh Brewed Coffee / Tea

\$16.95 per person  
Minimum 10 persons

### Continental Breakfast

Chilled Fruit Juices  
(orange, apple or grapefruit)  
Choice of Two Pastries:  
Croissants / Muffins / Danishes  
Waffles / Doughnuts  
Fresh Brewed Coffee / Tea

\$11.95 per person

*\*Each Extra Item added to a package is \$3.95 per person\**

*(Includes: Croissants; Muffins; Danishes; Granola with Honey; Sliced Fresh Fruit; Whole Fruit; Sliced Cheese)*

## Refreshment Breaks

### Health Break

Choice of 2 Beverages: Coffee, Tea,  
Chilled Fruit Juices or Bottled Water  
Choice of 2 Items: Sliced Fresh Fruit,  
Whole Fruit, Granola with Honey or  
Assorted Yogurts (individual size)

\$10.95 per person

### Beverage Break

Fresh Brewed Coffee & Tea served  
with Choice of Chilled Fruit Juices  
(orange, apple or grapefruit)  
or Soft Drinks

\$4.50 per person

### Afternoon Break

Fresh Brewed Coffee / Tea  
Assorted Soft Drinks  
Assorted Dessert Squares and  
Cupcakes

\$5.50 per person

## Miscellaneous

Coffee / Decaffeinated Coffee / Regular  
Tea  
\$19.25 per pot (approx. 10 cups)

Herbal Tea, Specialty Teas  
\$20.25 per pot

Chilled Fruit Juices  
(choice of orange, apple, grapefruit)  
\$16.50 per jug (approx. 10 glasses)

Assorted Soft Drinks  
\$2.00 per drink

Regular Bottled Water  
\$2.00 per bottle

S. Pellegrino Mineral Water /  
Assorted Bottled Fruit Juice  
\$4.00 per bottle

Croissants / Danishes / Doughnuts /  
muffins  
(butter included)  
\$4.25 each

Assorted Muffins, Doughnuts, Waffle:  
or Cinnamon bun Platter  
\$30.75 per dozen  
\$15.75 per ½ dozen

Personal size Desserts  
\$9.75 each

Bagels & Cream Cheese  
\$4.70 each

Assorted Cookie Platter  
\$15.75 per dozen

Assorted Dessert Squares  
\$3.25 per person

Individual Size Yogurts  
\$3.75 each

Whole Seasonal Fruit  
\$3.75 per person

## Working Lunches

**#1**

Choice of One: Soup or Salad  
(Caesar, Pasta, Garden, Potato)  
Cocktail Style Sandwiches  
Fresh Brewed Coffee / Tea

\$16.95 per person

**#2**

Choice of One Soup  
Choice of One Fresh Salad  
(Caesar, Pasta, Garden, Potato)  
Choice of: Assorted Wraps or  
Assorted Cocktail Sandwiches  
Fresh Brewed Coffee / Tea

\$17.95 per person

**#3**

Choice of One Soup  
Choice of One Fresh Salad  
(Caesar, Pasta, Garden, Potato)  
Assorted Cocktail style Sandwiches  
Sliced Fresh Fruit  
Fresh Brewed Coffee / Tea

\$19.95 per person

## Luncheon Buffets

### Hot Buffet

Choice of One Fresh Salad  
(Caesar or Garden)  
Chicken Breasts  
Choice of BBQ or Bronzed in a  
Creole Cream sauce  
Served with Potatoes and Fresh  
Roasted Vegetables  
Assorted Dessert Squares  
Fresh Brewed Coffee / Tea

\$23.95 per person  
Minimum 15 persons

### Grilled Chicken Breast Buffet

Choice of Two Fresh Salads  
(Caesar, Pasta, Garden, Potato)  
Grilled Chicken Breasts  
Assortment of Breads  
Vegetable Tray  
Assorted Dessert Squares  
Fresh Brewed Coffee / Tea

\$22.95 per person  
Minimum 15 persons

### Pasta Buffet

Choice of One Fresh Salad  
(Caesar, Pasta, Garden, Potato)  
Fresh Rolls  
Choice of Two Pastas:  
Lasagna, Creole Chicken Penne,  
Grilled vegetable Penne in a  
creole tomato sauce  
Assorted Dessert Squares  
Fresh Brewed Coffee / Tea

\$22.95 per person  
Minimum 15 persons

## Luncheon Platters

### Assorted Cocktail Sandwich Platter

Choice of three: Bronzed chicken club, BBQ chicken,  
andouille sausage, prime rib, pork rib or grilled vegetable.  
Served on white and brown French loaf with pickles.  
All our sandwiches are served dressed to perfection please  
identify any allergies in advance  
\$12.95 per person

### Vegetable Platter

Fresh seasonal vegetables  
Served with dip  
\$4.00 per person  
Minimum 10 persons

### Assorted Cafeteria Sandwich Platter

Choice of three: Prime rib, Chicken, egg salad, grilled  
vegetable. Served on white and brown bread with  
lettuce and lactose free margarine. Mayo and butter on  
the side. Served with pickles  
\$9.95 per person

### Fruit Platter

Fresh seasonal fruit  
\$5.75 per person  
Minimum of 10 persons

### Cheese & Fruit Platter

A selection of cheese and seasonal  
fruit  
\$8.75 per person  
Minimum of 10 persons

*\*Add soup or salad to any luncheon platter for \$4.50 per person\**

## Platted Dinner Suggestions

Each entrée includes your choice of soup or salad, potatoes or rice and fresh seasonal vegetables, Cornbread & butter, dessert, tea / coffee

Please refer to À la Carte Selection for choices available

### Entrées

#### BBQ Chicken

Plump chicken breasts roasted in our gluten free house  
BBQ sauce  
\$37.95

#### Bronzed Chicken

Bronzed chicken breasts slow roasted in a creole  
cream sauce  
\$39.95

#### Chicken Parmigiana

Fried to perfection topped with a creole tomato sauce  
and mozzarella cheese.  
\$39.75

#### Baby Back Pork Ribs

Slow roasted baby back ribs coated in our gluten  
free house BBQ sauce with apple onion slaw  
\$39.75

#### Roast Prime Rib au Jus

With horseradish aioli  
\$47.95

#### Bronzed Salmon filet

In creole tomato sauce  
\$40.95

#### Filet mignon (7 oz)

With Three Peppercorn Sauce  
\$45.95

#### Louisiana Boil Pot

Fresh seafood simmering in Cajun spices  
42.95

#### Lobster

With clarified garlic lemon butter  
Market Price

#### Seasonal Fish Selection

(as per availability)  
Market Price

#### Grilled Vegetable linguini

Grilled vegetables in a creole tomato sauce  
\$39.75

## Dinner Buffets

### Buffet #1

Assortment of Salads  
Garnished cold Meat Platters  
Vegetable Tray

\*Choice of two Hot Entrées:

Bronzed Chicken in a Creole cream sauce, Baby Back  
Ribs, Chicken Parmigiana, Roast Beef, Lasagna, Grilled  
Vegetable Penne

Potatoes & Vegetables  
Cornbread & Butter

Dessert / Coffee / Tea

\$35.95 per person

\*Add \$5.00 per person for Prime rib

Minimum 25 persons

### Buffet #2

Assortment of Salads

Choice of One:

Vegetable Lasagna, Grilled Vegetable Penne, Pesto  
Pepper Penne

Choice of One:

Baby Back ribs, Bronzed Chicken in creole cream  
sauce, Chicken Parmigiana, Roast Beef

Potatoes & Vegetables,  
Cornbread & Butter

Dessert / Coffee / Tea

\$31.95 per person

\*Add \$5.00 per person for Prime rib

Minimum 25 persons

### Buffet Deluxe

Choice of 2:

Fresh Garden Salad, Pasta Salad, Caesar Salad  
Potato Salad

Choice of 2:

Shrimp cocktail, Lobster crab fondue, Jalapeno  
cheddar fondue, Mussels, Gumbo, Chicken tenders,  
Cornbread bruschetta

Choice of 2:

Roasted hip of beef,  
Creole bronzed chicken in cream sauce, Baby back  
ribs, Grilled vegetable penne in creole tomato sauce  
and chicken linguini in creole cream sauce

Roasted vegetables, Roasted potatoes and  
cornbread with butter

Assorted desserts, cheese plate and fruit plate

\$74.95

Minimum 50 people

## À la Carte Selection

### Appetizers

Shrimp Cocktail .....	\$13.95
Blue Crab Leg Cocktail .....	\$13.95
Mussels .....	\$13.95
Crab Cakes .....	\$13.95
Coconut Shrimp.....	\$13.95
Sea Food Fondue .....	\$13.95
Lobster and Crab Fondue .....	\$13.95
Jalapeno Cheddar Fondue.....	\$13.95
Cornbread .....	\$11.95
Chicken Tenders.....	\$13.95

### Soups

Seafood Gumbo .....	\$9.75
Clam Chowder .....	\$7.75
Chicken Gumbo .....	\$7.75
Vegetable.....	\$7.75
Cream of Potato... ..	\$7.75
Chicken Noodle .....	\$7.75
Cream of Broccoli .....	\$7.75
Cream of Mushroom.....	\$7.75
Vegetable Noodle .....	\$7.75

### Salads

Pasta Salad .....	\$6.75
Caesar Salad .....	\$6.75
Fresh Garden Salad.....	\$6.75
Potato Salad .....	\$6.75

### Desserts

#### **Other Selections Available Upon Request**

Cream Brulee .....	\$9.95
Pecan Pie.....	\$8.75
Chilled Cheese Cake.....	\$8.75
Assorted Doughnuts.....	\$5.75
Chocolate Mousse Cake .....	\$8.75
Lemon Mousse Cake .....	\$8.75
Oreo Cheese Cake.....	\$8.75
Assorted brownies.....	\$8.75
Gelato (various flavors) .....	\$8.75

## Hors D' Oeuvres

### Hot Selection

Mini Quiche.....	\$19.95 doz.
Coconut Shrimp .....	\$26.95 doz.
Vegetable Spring Rolls.....	\$20.95 doz.
Meat Balls in Thai sauce .....	\$18.95 doz.
Boneless chicken bites .....	\$20.95 doz.
Deep Fried Shrimp & Cocktail Sauce.....	\$25.95 doz.
Spanakopita (Phyllo Pastry with Spinach & Feta Cheese).....	\$21.95 doz.
Cornbread .....	\$18.95 doz.
Scallops Wrapped in jalapeno Bacon.....	\$28.95 doz.
Deep Fried Zucchini Sticks.....	\$15.95 doz.
Deep Fried Bocconcini balls .....	\$17.95 doz.
Mushrooms Caps Stuffed with Blue Crab.....	\$18.95 doz.
2 Bite Vegetable Quesadillas .....	\$20.95 doz.
Bite size creole chicken.....	\$21.95 doz.

### Cold Selection

Shrimp cocktail .....	\$24.95 doz.
Crab leg cocktail .....	\$24.95 doz.
Smoked oysters .....	\$22.95 doz.
Devilled Eggs with Sundried Tomatoes.....	\$17.95 doz.
Smoked Salmon with Caviar.....	\$21.95 doz.
Smoked Salmon Mousse on Melba Toast.....	\$21.95 doz.
Jumbo Shrimp Pyramid (includes 100 pieces).....	\$195.00
Finger Size Vegetables with Dip.....	\$6.25/pp
Cocktail Sandwiches .....	\$13.95/pp
Canadian Cheese & Crackers.....	\$7.95/pp
International Cheese & Baguette (min 30 persons).....	\$150.00
Fresh Fruit Platter (sliced fruit).....	\$7.95/pp
Selection of Pâtés with Baguette (min. 30 persons).....	\$90.00
Charcuterie Board .....	\$10.95/pp

## Beverages

Cocktails (Caesars, Bloody Mary).....	\$8.00
Aperitifs.....	\$7.25
High Balls.....	\$6.50
Liqueurs House Selection.....	\$6.75
Liqueurs Premium Selection.....	\$7.75
Liqueurs Premium (Remy Martin, Courvoisier).....	\$10.50
Domestic Beer.....	\$6.50
Premium & Imported Beer.....	\$8.00
Fruit Punch (one gallon/4.5L).....	\$90.00
Liquor Punch (per gallon).....	\$175.00
Soft Drinks.....	\$2.00
Mineral Water.....	\$4.00
Juices.....	\$4.00

## House Wine

\$8 Glass  
\$32 Bottle

**\*Extensive wine list available upon request.**

Above prices for Beverages do not include applicable taxes.  
Host Bar add 15% gratuities.  
Bartender charge may apply on Liquor sales less than \$500.00.  
Bartender charge \$30.00 per hour. Minimum 3 hours.  
Corkage Fee of \$15.00 per bottle (750ml)  
Prices subject to change without notice