



SPECIAL EVENTS PACKAGE

PUBLIC EATERY - EVENTS CENTRE

Breathtaking landscape, delicious culinary creations, timeless interior decor and service excellence - all at an incredible value.

All prices are per guest unless otherwise indicated | For more information, speak to an ALE Event Coordinator

Breakfast

Continental | 12
Breakfast Pastries
Mini Yogurt Cups with Granola
Fresh Fruit Slate

Plated Classic | 14
Scrambled Eggs
Bacon
Toast
Home Fries
Fruit Garnish

Plated Premium | 16
Chef Designed Plated Meals
See your Coordinator for Menu

Buffet | 15
Plated Classic Offerings
Self-Serve
Enhance with the following:
Pastries | 4
Waffles | 4
Sausage | 3

Lunch

Plated Simple | 16
Chef Designed - Casual Fare
Served with Fries
Enhance with the following:
Choice of Side | 2
(House Salad, Soup or Fries)

Plated Formal | 19
Chef Designed - Formal Fare
Protein, Starch, Vegetable
Enhance with the Following:
Add a Starter Course | 6
Add a Dessert Course | 6

Chilled Buffet | 15
Build Your Own Deli Sandwiches
Two Salad Options
Self-Serve
Enhance with the following:
Soup Service - 3

*For Hot Buffet Options,
See your Coordinator*

www.alettawa.ca | 54 Springbrook Drive, Stittsville ON, K2S 1B9 | 613.831.2442

A minimum guest count of 15 is required to use Special Events Package pricing. Groups of 40 guests or more may require a pre-order depending on package selection - this is to guarantee timely service
All prices are subject to HST and a 17% Gratuity

Dinner

Three Course Plated | 34
One Starter for all Guests
Choice of Two Mains
One Dessert for all Guests
Formal Coffee/Tea Service

Buffet | 34
Buns and Butter
Two Salads
Pasta
Mixed Vegetables
Potatoes (Mashed or Roasted)
Chicken - Served in Choice Sauce
Coffee/Tea Station

High Tea Events

Formal Tea Service | 27
Four Premium Tea Selections
Four Sandwiches
Two Scones
Three Sweets

Buffet Style Tea | 22
Same offerings as
Formal Tea Service
Self-Serve Style, with Platters

Beverage

Coffee/Tea Station | 2
Non-Alcohol Punch | 14 per liter
Welcome Cocktail | 7
Bubbly Toast | 6

Slates

Fruit Slate | 4
Crudite Slate | 4
Cheese and Cracker Slate | 4
Charcuterie | 8
Sweet Slate | 6

Canape List

Vegetarian | 2 per piece
Gazpacho Soup Shooter
Caprese Salad Skewers
Devilled Eggs
Whipped Feta, Olive Tapenade on Cucumber
Cinnamon Pear Bruschetta
Avocado Mango Toasts
Goat Cheese, Beets and Balsamic on Crostini
Egg Salad with Caviar on Rice Cracker
Mini Grilled Cheese
Fried Mozzarella Balls
Mini Baked Potato (Bacon Option Available)

Seafood | 3 per piece
Shrimp Ceviche with Avocado on Rice Cracker
Tuna Tartare Spoon
Shrimp with Chili Lime Cream on Cucumber
Smoked Salmon & Dill Cream Cheese on Cucumber
Salmon Lettuce Wrap
Crispy Shrimp Wonton
Bacon Wrapped Scallop with Truffle Aioli
Crab Spring Rolls

Other Proteins | 3 per piece
Miso Steak Skewers
Beef With Orange-Fennel Slaw on Crostini
Beef with Crispy Mushroom and Gorgonzola on Crostini
Peanut Chicken Skewers
Chicken, Brie and Chili Aioli on Crostini
Sticky Pigs (Bacon Wrapped Sausage Bites)
Cocoa Duck with Fig Jam on Crostini

Stations

Deli Sandwiches | 8
Poutine | 8
Sliders | 8
Pasta | 8
Salad (2 varieties) | 6
Chilled Seafood | 10
Taco Station | 12

*Ask your
Coordinator
about Enhanced
Station
Options*