



LORD ELGIN

BANQUET MENU FOR MEETINGS AND EVENTS



BANQUET MENUS

CATERING PACKAGES +

BREAKFAST +

BREAKS +

LUNCH +

À LA CARTE +

DINNER RECEPTIONS +

BEVERAGES +

All prices subject to change without notice.
Prices do not include 18% administration
fee or 13% HST.
Menu selections subject to availability.

Lord Elgin Hotel
100 Elgin Street, Ottawa, Ontario K1P 5K8

E: cateringmanager@lordelgin.ca
T: (613) 563-6415
TF: 1 (800) 267-4298
F: (613) 235-3223
www.lordelgin.ca



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CATERING PACKAGES >>

BREAKFAST +

BREAKS +

LUNCH +

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BEVERAGES +

DAILY CATERING PACKAGES

Our culinary team provides custom menus each week for your enjoyment using the freshest local and imported ingredients available. Let our Executive Chef Neil Mather delight your guests with a customized menu for each day of your event.

All catering packages include the following:

- Continental Breakfast
- AM & PM Breaks
- Daily lunch selections

Why not continue your gathering into the evening? Ask our Catering Manager about after-meeting 5 à 7 and dinner options.

Vegetarian, Halal, Gluten-Free, Lactose-Free options, and other special meals are available upon request. Additional fees may apply.

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BANQUET MENUS

CATERING PACKAGES -

BYWARD MARKET PACKAGE >>

ELGIN STREET PACKAGE

BREAKFAST +

BREAKS +

LUNCH +

À LA CARTE +

DINNER RECEPTIONS +

BEVERAGES +

BYWARD MARKET PACKAGE \$69

Minimum 10 people required, prices are per person.

All buffets must be set in the same room. Contact us for other options.

CONTINENTAL BREAKFAST

Bagels, Rye and Assorted Sliced Bread with Butter, Cream Cheese and Preserves

Assorted Yogurts

Muesli and Granola with Nuts & Dry Fruits

Assorted Pastries, Croissants and Muffins

Seasonal Fresh Fruits

Fresh Fruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

- ◆ Upgrade To The Grill 41 Hot Breakfast Buffet + \$5 Per Person

MORNING REFRESH

Replenishment of Your Continental Breakfast

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

BUFFET LUNCH

Market-Inspired Selection of Two Freshly Prepared Deli Salads

Chef's Daily Selection of Two Hot Dishes including One Vegetarian Option,
with Accompanying Starch and Vegetable Dishes

Assortment of Decadent Desserts and Fresh Fruit

Soft Drinks and Bottled Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

AN AFTERNOON PICK-ME-UP

An Assortment of Goodies to Help You Finish the Day (Changes Daily)

Soft Drinks & Bottled Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

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BYWARD MARKET PACKAGE

ELGIN STREET PACKAGE >>

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ELGIN STREET PACKAGE \$79

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CONTINENTAL BREAKFAST

Bagels, Rye and Assorted Sliced Bread with Butter, Cream Cheese and Preserves

Assorted Yogurts

Muesli and Granola with Nuts & Dry Fruits

Assorted Pastries, Croissants and Muffins

Seasonal Fresh Fruits

Fresh Fruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

Lavazza Blue™ Espresso Machine for Espressos, Cappuccinos and Lattés

- ◆ Upgrade to the Grill 41 Hot Breakfast Buffet + \$5 per person

MORNING BREAK

Mixed Fruit Power Smoothies with a Protein Boost

Replenishment of Your Continental Breakfast

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

Lavazza Blue™ Espresso Machine for Espressos, Cappuccinos and Lattés

BUFFET LUNCH

A Charcuterie Board of Local Cheeses & Deli Meats with Accompaniments & Pickles

Market-Inspired Selection of Two Freshly Prepared Deli Salads

Chef's Daily Selection of Three Hot Dishes including Two Protein and One Vegetarian Option,
with Accompanying Starch and Vegetable Dishes

Assortment of Decadent Desserts and Fresh Fruit

Soft Drinks & Bottled Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

Lavazza Blue™ Espresso Machine for Espressos, Cappuccinos and Lattés

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An Assortment of Goodies to Help You Finish the Day (changes daily)

Soft Drinks & Bottled Juice

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BUFFET BREAKFAST

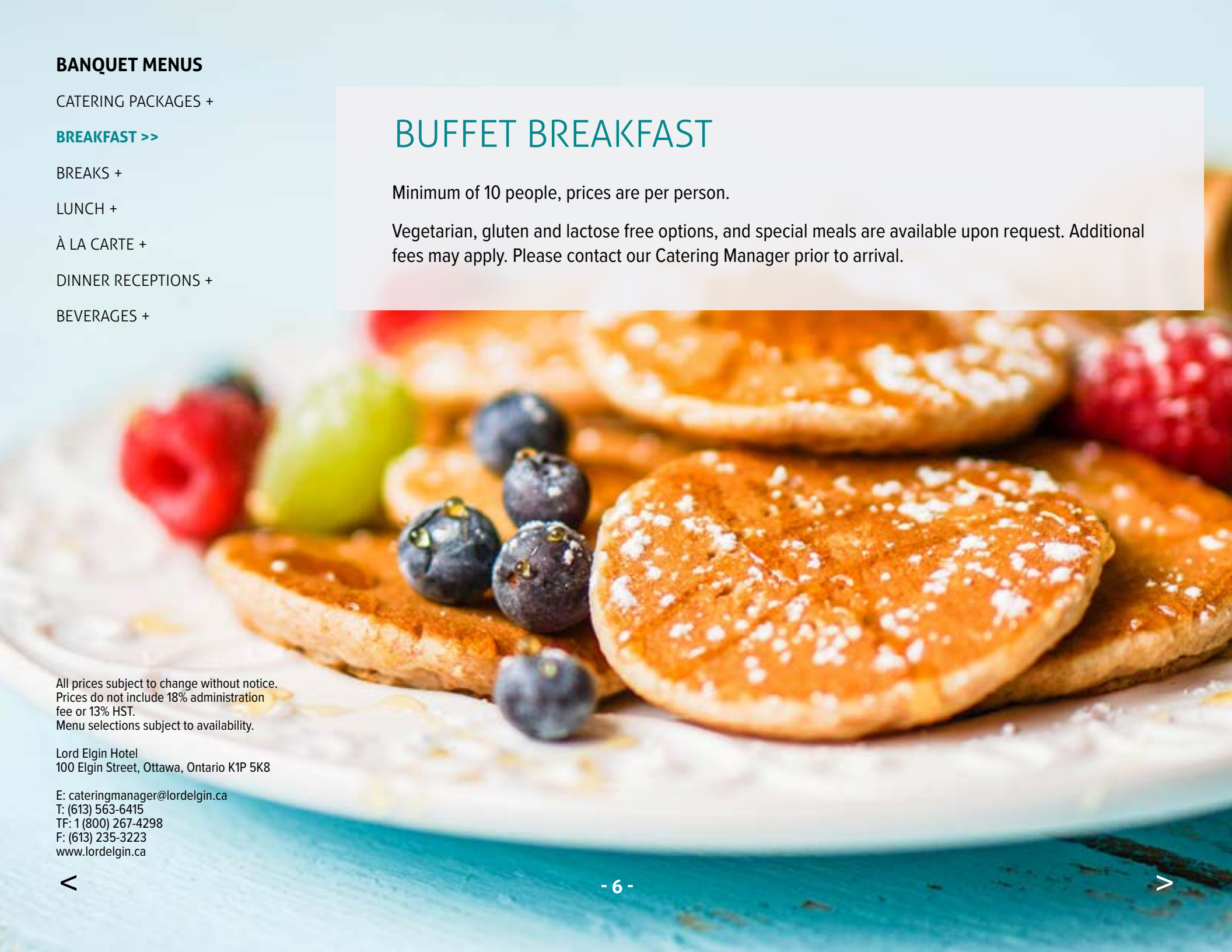
Minimum of 10 people, prices are per person.

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CATERING PACKAGES +

BREAKFAST -

CONTINENTAL BREAKFAST >>

HEALTHY START >>

WRAP IT UP >>

BUILD-A-BAGEL BAR >>

WAFFLE BAR

GRILL 41 BREAKFAST

THE CAPITAL HOT BREAKFAST

LADY ELGIN BRUNCH BUFFET

BREAKFAST ENHANCEMENTS

BREAKS +

LUNCH +

À LA CARTE +

DINNER RECEPTIONS +

BEVERAGES +

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CONTINENTAL BREAKFAST \$22

Bagels, Rye and Assorted Sliced Bread with Butter, Cream Cheese and Preserves

Assorted Yogurts

Muesli and Granola with Nuts & Dry Fruits

Assorted Pastries, Croissants and Muffins

Seasonal Fresh Fruits

Fresh Fruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

ADD: Smoked Salmon with Red Onions and Capers +\$6 per person

HEALTHY START \$23

Hard Boiled Eggs

Freshly Baked Muffins & Breakfast Loaves

Fruit Salad

Make Your Own Granola with Oats, Nuts, Dry Fruit and Coconut

Yogurt

Fresh Fruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

ADD: Smoked Salmon with Red Onions and Capers +\$6 per person

ADD: Mini Fruit Smoothies +\$3.50 per person

ADD: Assorted Cheese +\$6 per person

WRAP IT UP \$23

Make-your-own breakfast wrap station, complete with:

- Fresh Flour Tortillas
- Shredded Lettuce
- Scrambled Eggs
- Zesty Salsa
- Shredded Potato Hash
- Sour Cream
- Bacon
- Grated Cheese

◆ *Let Us Do The Work! Ready-To-Go Wraps Available Upon Request.*

Yogurt and Fresh Fruit

Fresh Fruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

BUILD-A-BAGEL BAR \$23

Assorted Bagels

Cream Cheese

Smoked Salmon, Red Onion and Capers

Prosciutto or Smoked Turkey

Sliced Tomato

Yogurt and Fresh Fruit

Fresh Fruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

BANQUET MENUS

CATERING PACKAGES +

BREAKFAST -

CONTINENTAL BREAKFAST

HEALTHY START

WRAP IT UP

BUILD-A-BAGEL BAR

WAFFLE BAR >>

GRILL 41 BREAKFAST >>

THE CAPITAL HOT BREAKFAST >>

LADY ELGIN BRUNCH BUFFET

BREAKFAST ENHANCEMENTS

BREAKS +

LUNCH +

À LA CARTE +

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WAFFLE BAR \$23

Belgian Waffles

Homemade Fruit Compote

Field Berries & Fresh Fruit

Yogurt

Syrup

Chocolate Sauce

Whipped Cream

Mixed Chopped Nuts

Fresh Fruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

GRILL 41 BREAKFAST \$25

Fluffy Scrambled Eggs

Grill 41 Home Fries

Crispy Bacon and Sausages

Assorted Bagels and Breads with Butter, Cream Cheese and Preserves

Assorted Yogurts

Muesli and Granola with Nuts & Dry Fruits

Assorted Pastries Including Croissants, Danishes and Muffins

Seasonal Fresh Fruits

Fresh Fruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

THE CAPITAL HOT BREAKFAST \$30

Minimum of 20 people (if less than 20 guests, an additional Chef charge of \$100 will be charged)

Omelette Station Cooked By a Uniformed Chef

Crispy Bacon

Breakfast Sausages

Grill 41 Home Fries

Pancakes with Syrup

Smoked Salmon with Red Onion, Capers & Cream Cheese

Muesli and Granola with Nuts & Dry Fruits

Assorted Bagels and Breads with Butter and Preserves

Assorted Yogurts

Assorted Pastries Including Croissants, Danishes and Muffins

Seasonal Fresh Fruits

Chilled Fruit Juice Pitchers

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

ENHANCEMENTS

Priced per person

Upgrade to Pure Maple \$1.5

Syrup

Upgrade to Montreal-Style \$3

Bagels

Trail Mix \$4

French Toast or Pancakes \$4

with Syrup

Eggs Benedict (Only) \$6

Deli Meats and/or Assorted \$6

Cheese

Lavazza Blue™ Espresso \$5

Machine for espressos,

Cappuccinos and Lattés

BANQUET MENUS

CATERING PACKAGES +

BREAKFAST -

CONTINENTAL BREAKFAST

HEALTHY START

WRAP IT UP

BUILD A BAGEL

WAFFLE BAR

GRILL 41 BREAKFAST

THE CAPITAL HOT BREAKFAST

LADY ELGIN BRUNCH BUFFET >>

BREAKFAST ENHANCEMENTS >>

BREAKS +

LUNCH +

À LA CARTE +

DINNER RECEPTIONS +

BEVERAGES +

LADY ELGIN BRUNCH BUFFET \$48

Minimum of 20 people (if less than 20 guests, an additional Chef charge of \$100 will be charged)

Chef's Daily Market-Inspired Deli Salads (2)

Cheese and Charcuterie Board

Hand Carved Roast Beef

Omelette Station Cooked By a Uniformed Chef

Crispy Bacon and Breakfast Sausages

Grill 41 Home Fries

Smoked Salmon with Red Onion, Capers and Cream Cheese

Assorted Bagels and Breads with Butter and Preserves

Assorted Pastries Including Croissants, Danishes and Muffins

Pancakes with Syrup

Assorted Yogurts

Muesli and Granola with Nuts and Dry Fruits

Assorted Tarts and Dessert Squares

Seasonal Fresh Fruits

Chilled Fruit Juice Pitchers

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

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BREAKS

Minimum 10 people. Prices are per person.

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BREAKS -

CONFERENCE BREAK >>

REVITALIZE >>

C'EST CHEESE >>

THE BIG DIPPER >>

CHOCOLATE DECADENCE >>

HIGH TEA >>

LITTLE ITALY >>

COFFEE AND COOKIE BREAK >>

SWEET AND SALTY >>

LUNCH +

À LA CARTE +

DINNER RECEPTIONS +

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CONFERENCE BREAK \$12

Assorted Breakfast Pastries, Freshly Baked Muffins, and Chilled Fruit Juice Pitchers
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

REVITALIZE \$14

Create Your Own Trail Mix, Freshly Sliced Fruit Platter, Whole Grain Bars and Individual Yogurts
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

C'EST CHEESE \$17

Selection of Imported & Domestic Cheeses, Grapes, Berries, Honey Roasted Nuts, Fresh Fruits
Assorted Soft Drinks, Bottled Fruit Juice & Sparkling Water
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

THE BIG DIPPER \$15

Hummus & Pita, Tzatziki with Vegetables, Jumbo Pretzels & Mustard
Assorted Soft Drinks & Bottled Fruit Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

CHOCOLATE DECADENCE \$15

Chocolate Brownies, Jumbo Cookies, Chocolate-Dipped Strawberries, Whole Fresh Fruits
Assorted Soft Drinks & Bottled Fruit Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

HIGH TEA \$17

Selection of Finger Sandwiches, Cheeses, Scones and Preserves, Fresh Fruit Platter
Pitcher of Iced Tea and Lemonade
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

LITTLE ITALY \$19

Assortment of Pizzas, Prosciutto & Melon
Assorted Soft Drinks & Bottled Fruit Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

COFFEE AND COOKIE BREAK \$12

Freshly Baked Assorted Cookies, Fruit Juice and Soft Drinks
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

SWEET AND SALTY \$14

Assorted Chips, Popcorn, Candy Bars, Peanuts and Candies
Assorted Soft Drinks & Bottled Fruit Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

ENHANCEMENTS

Priced per person

Lavazza Blue™ Espresso \$5

Machine for Espressos,
Cappuccinos and Lattés

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LUNCH >>

À LA CARTE +

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LUNCH

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Take-out options available: please contact our Catering Manager prior to arrival.

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LUNCH -

**DELI AND SANDWICH LUNCH
BUFFET >>**

THAT'S AMORE >>

BACKYARD BBQ >>

IT'S A WRAP LUNCH >>

INDIAN CURRY DELIGHT

TACO BAR

MEDITERRANEAN MARKET LUNCH

CANADIAN BUFFET

À LA CARTE +

DINNER RECEPTIONS +

BEVERAGES +

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DELI AND SANDWICH LUNCH BUFFET \$26

Market Greens with Assorted Dressings and Soup of the Day
Deli Board with Chef's Selection of Meats, Cheeses and Traditional Accompaniment
Egg and Tuna Salad
Selection of Breads and Rolls
Assortment of Desserts and Fresh Fruit
Assorted Soft Drinks, Bottled Fruit Juice & Sparkling Water
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas
◆ *Let Us Do The Work! Pre-Made Sandwiches Are Available Upon Request.*

THAT'S AMORE \$29

Classic Caesar Salad with Shaved Grana Padano, Olive Oil Baked Croûtons and Bacon Pancetta
Tomato and Bocconcini Caprese with Balsamic and Fresh Basil
Choice Of:
◆ Homemade Beef & Vegetarian Lasagnas and Garlic Bread (Minimum order of 20) **OR**
◆ Large Pizzas Including:
- Margarita • Tomato, Buffalo Mozzarella, Olive Oil and Fresh Basil
- Sicilian • Sausage, Peppers, Mozzarella, Olive Oil and Fresh Basil
Tiramisu and Whole Fresh Fruit
Assorted Soft Drinks, Bottled Fruit Juice & Sparkling Water
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

BACKYARD BBQ \$29

Potato Salad
Market Greens with Assorted Dressings
Grilled Beef Burgers 6oz with Potato Buns and All of the Fixings
One Choice Of: Grilled Gourmet Sausages with Mustard OR Grilled Chicken Breast
Decadent Chocolate Brownies and Assorted Desserts
Assorted Soft Drinks, Bottled Fruit Juice & Sparkling Water
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas
◆ **ADD: Sautéed Mushrooms & Onions +\$2**

IT'S A WRAP LUNCH \$28

Market Greens with Assorted Dressings
Fresh Pasta Salad with Olives and Baby Kale
Assorted Wraps with Beef, Turkey, Ham & Cheese, Roasted Vegetables & Goat Cheese and Tuna
Assortment of Desserts and Fresh Fruit
Assorted Soft Drinks, Bottled Fruit Juice & Sparkling Water
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas
◆ **ADD: Soup Of The Day +\$4**

BANQUET MENUS

CATERING PACKAGES +

BREAKFAST +

BREAKS +

LUNCH -

DELI AND SANDWICH LUNCH

BUFFET

THAT'S AMORE

BACKYARD BBQ

IT'S A WRAP LUNCH

INDIAN CURRY DELIGHT >>

TACO BAR >>

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INDIAN CURRY DELIGHT \$30

Minimum order of 20

Garlic Naan Bread, Papadums, Vegetarian Samosa, Mango Chutney, Hot Sauce

Chickpea Salad with Red Onions, Peppers and Indian Spices

Traditional Butter Chicken

Vegetable Korma and Dhal with Basmati Rice

Seasonal Fruit Platter with Honey and Cardamom Yogurt

Assorted Soft Drinks, Bottled Fruit Juice & Sparkling Water

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

TACO BAR \$30

Minimum order of 20

Chopped Mexican Bean Salad

Garden Greens with Lime Vinaigrette

Hard and Soft Taco Shells

Flaked Fish & Sliced Marinated Chicken

Beans, Grilled Vegetables, Tomato, Onion, Salsa, Guacamole, Lettuce, Sour Cream

Fruit Flan & Churros with Coconut Sauce

Assorted Soft Drinks, Bottled Fruit Juice & Sparkling Water

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

MEDITERRANEAN MARKET LUNCH \$30

Minimum order of 20

Hummus and Pita

Greek Salad with Red Onions, Olives, Feta Cheese, Tomato and Cucumber

Lemon and Herb Marinated Chicken Breast

Ratatouille

Roasted Potatoes

Assorted Dessert Squares

Assorted Soft Drinks, Bottled Fruit Juice & Sparkling Water

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

CANADIAN BUFFET \$38

Minimum order of 20

Atlantic Smoked Salmon Platter

French Canadian Pea Soup

Marinated Beet Salad with Market Greens

PEI Seafood Stew with Tomato and Fennel

Roasted Alberta Beef Hip with Yorkies Au Jus

Roast Potatoes & Seasonal Vegetables

Pecan Pie and Nanaimo Bars

Assorted Soft Drinks, Bottled Fruit Juice & Sparkling Water

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

ENHANCEMENTS

Priced per person

Additional side dish \$4

Additional protein \$6

Antipasto with Shaved \$9

Meats, Cheese, Grilled

Vegetables, Breads

and Olives

Red or White House Wine, \$8

by the glass

Lavazza Blue™ Espresso \$5

Machine for Espressos,

Cappuccinos and Lattés

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DINNER RECEPTIONS +

BEVERAGES +

À LA CARTE BREAKFAST, BREAKS AND LUNCH ITEMS

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À LA CARTE -

BEVERAGES >>

FOOD ITEMS >>

SPECIAL AND
DIETARY NEEDS

DINNER RECEPTIONS +

BEVERAGES +

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BEVERAGES

Freshly Brewed Starbucks Coffee and a Selection of Tazo Teas (per person, minimum of 10) . . .	\$4.5
Thermos of Starbucks Coffee, Decaf Coffee or Tazo Teas (per 10-cup thermos)	\$45
Lavazza Blue™ Espresso Machine for Espressos, Cappuccinos and Lattés (per person)	\$5
Chilled Fruit Juice Pitchers (per 60oz pitcher)	\$19
2% or Chocolate Milk (237ml)	\$4
Bottled Fruit Juice	\$4
Soft Drinks	\$4
Bottled Water	\$4
Perrier Water.	\$4.5

FOOD ITEMS

Danishes, Muffins and Croissants (per dozen)	\$30
Danishes, Muffins and Croissants (per half-dozen)	\$16
Assorted Bagels and Cream Cheese (per person)	\$6
Assorted Fresh Montreal-Style Bagels and Cream Cheese (per person).	\$9
Fruit Smoothies	\$9
Mini Muffin Loaves (each)	\$3
Yogurt Parfaits (each)	\$6
Individual Yogurts (each)	\$4.5
Boiled Eggs (per half dozen)	\$16
Seasonal Sliced Fruit or Fruit Salad (per person)	\$7
Seasonal Whole Fruit (each)	\$3
Fruit Skewers with Yogurt or Chocolate Dipping Sauce (per person)	\$8
Granola and Cereal Bars (each)	\$3
Assorted Gourmet Cookies (per dozen)	\$26
Decadent Chocolate Brownies (each)	\$3.5
Assorted Dessert Squares (per dozen)	\$34
Ice Cream Bars (per dozen)	\$6.5
Individual Bags of Popcorn and/or Chips (each)	\$4

BANQUET MENUS

CATERING PACKAGES +

BREAKFAST +

BREAKS +

LUNCH +

À LA CARTE -

BEVERAGES

FOOD ITEMS >>

SPECIAL AND

DIETARY NEEDS >>

DINNER RECEPTIONS +

BEVERAGES +

FOOD ITEMS CONTINUED

Vegetable Crudités with Dip (per person)	\$6
Cheese & Crackers (per person)	\$8
Smoked Salmon, Onions & Capers (per person)	\$8
Deli Cold Cut Platter (per person)	\$7
Pita with Hummus, Tzatziki & Babaganoush (per person)	\$6
Chef's Soup of the Day with Fresh Bread (per person)	\$9
Caesar Salad with Grana Podano, Olive Oil Baked Croûtons & Pancetta (per person)	\$6
Garden Salad (per person)	\$6
Pasta Salad (per person)	\$8

SPECIAL AND DIETARY NEEDS

Gluten Free Bread (per 2 slices)	\$3
Gluten Free Muffin / Waffle (each)	\$3
Gluten Free Cheesecake (per slice)	\$8
Gluten Free Pizza (per 8" Inch pizza)	\$14
Lactose And Gluten Free Pie (per 4-person pie)	\$16
Gluten And Lactose Free Pasta (per person)	\$16
Soya or Almond Milk (per 200ml)	\$4
Lactose Free Milk (per liter)	\$6.5

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fee or 13% HST.
Menu selections subject to availability.

Lord Elgin Hotel
100 Elgin Street, Ottawa, Ontario K1P 5K8

E: cateringmanager@lordelgin.ca
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www.lordelgin.ca

BANQUET MENUS

CATERING PACKAGES +

BREAKFAST +

BREAKS +

LUNCH +

À LA CARTE +

DINNER RECEPTIONS >>

BEVERAGES +

DINNER

Prices are per person unless otherwise noted.

At the end of the day, your dinner menu will set the tone for a relaxed or formal evening.

Wine tasting and themed menus are also available.

Book your private function in one of our private dining rooms. We also do fully customized in house catered affairs including rental, floral arrangements, servers, chefs and more.

Order your take out meal from Grill 41 Restaurant for your private function.

Vegetarian, gluten and lactose free options, and, special meals are available upon request. Additional fees may apply. Please contact our Catering Manager prior to arrival.

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BANQUET MENUS

CATERING PACKAGES +

BREAKFAST +

BREAKS +

LUNCH +

À LA CARTE +

DINNER RECEPTIONS -

BUILD YOUR OWN DINNER BUFFET >>

ITALIAN BUFFET

MIDDLE EAST DELIGHT

SAMPLE DELUXE BUFFET

PLATED MENU

DINNER ENHANCEMENTS

HORS D'OEUVRES

COCKTAIL-STYLE DINNER

PLATTERS

ITALIAN PIZZA BAR

BEVERAGES +

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BUILD-YOUR-OWN BUFFET \$52

Minimum Order of 20

Soups • Choice of One (1)

French Canadian Pea Soup
Wild Mushroom Bisque with Brandy
Roasted Red Pepper and Tomato Bisque
Butternut Squash with Maple Crème
Field Tomato Gazpacho

Salads • Choice of Two (2)

Market Greens with Herb Vinaigrette
Chinese Cabbage, Carrot, Peppers And Rice Vinegar Dressing
Organic Salad Board with Assorted Dressings and Toppings
Classic Caesar Salad with Shaved Grana Podano, Olive Oil Baked Croûtons and Bacon Pancetta
Mini Red Skin Potato with Dill and Lemon-Garlic Aioli
Tomato and Bocconcini Salad with Balsamic and Fresh Basil
Pasta Salad with Sundried Tomato and Fresh Vegetables
Tuscan Roasted Vegetables with Poached Legumes and Frisée
Marinated Greek Salad with Radicchio, Rosemary Olives, Feta Crumble and Fresh Oregano Leaves
House Made Cole Slaw with Fennel
Grill 41 Cobb Salad

Main Courses • Choice of Three (3)

Caribbean "Jerk" Chicken with Warm Mango and Cherry Tomato Chutney **(GF)**
Grilled Chicken with Artichoke, Tomato, and Peppers with Fresh Herbs **(GF)**
Roasted Thyme and Garlic Chicken Au Jus **(GF)**
Rolled Basa with Shrimps in Tomato Bouillon **(GF)**
Grilled Salmon Fillet with Orange Citrus Butter Glaze and Fried Capers
Slow Braised Glazed Baby Back Ribs
Slow Roasted New York Striploin of Beef with Yorkshire Pudding
Prime Rib Carvery Station with a Uniformed Chef (+ \$9 per person)
Rich Braised Beef Stroganoff with Gherkins and Sour Cream
Roasted Trio Porketta with Mustard and Pickle
Honey and English Stone Mustard Glazed Ham and Grilled Pineapple Chutney
Roasted Marinated Leg of Lamb with Fresh Mint Jus
Penne with Woodland Mushroom - Scallion Cream, Truffle Essence and Grated Asiago **(V)**
Roasted Squash Ravioli with Pecan Butter **(V)**
Spinach Risotto with Parmesan Cheese **(V)**
Live Pasta Station prepared by a Uniformed Chef (+ \$8 per person)

Accompaniments

All Main Courses are served with Freshly Baked Bread, Vegetables and Potato (or Rice upon request)

Desserts

Chef's Selection of Assorted Cakes, Pastries, Sweets and Fresh Fruits
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

ENHANCEMENTS

Priced per person

Additional side dish \$9
Additional protein \$18
Antipasto with Shaved \$10
Meats, Cheese, Grilled
Vegetables, Breads
and Olives
Lavazza Blue™ Espresso \$5
Machine for espressos,
Cappuccinos and Lattés

BANQUET MENUS

CATERING PACKAGES +

BREAKFAST +

BREAKS +

LUNCH +

À LA CARTE +

DINNER RECEPTIONS -

BUILD YOUR OWN DINNER
BUFFET

ITALIAN BUFFET >>

MIDDLE EAST DELIGHT >>

SAMPLE DELUXE BUFFET >>

PLATED MENU

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HORS D'OEUVRES

COCKTAIL-STYLE DINNER

PLATTERS

ITALIAN PIZZA BAR

BEVERAGES +

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ITALIAN BUFFET \$50

Minimum Order of 20

Minestrone Soup
Classic Caesar Salad with Shaved Grana Podano, Olive Oil Baked Croûtons and Bacon Pancetta
Insalada Misto with Balsamic Dressing
Braised Veal & Beef Meatballs
Sautéed Penne
Baked 4 Cheese Lasagna
Tiramisu
Fresh Fruit
Assorted Soft Drinks & Bottled Fruit Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

MIDDLE EAST DELIGHT BUFFET \$50

Minimum Order of 20

Tabouli
Potato Salad with Yogurt
Fried Eggplant with Tomato Sauce
Hummus, Black Olives, Pickled Radish with Pita Bread
Rice
Tilapia with Olive Oil, Lemon and Parsley
Lamb Chop with Mint and Parsley
Chickpea Balls
Ratatouille
Assorted Baklava and Sliced Fruit
Assorted Soft Drinks & Bottled Fruit Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

SAMPLE DELUXE BUFFET \$130

Minimum of 75 people

Sourdough and Assorted Breads with Butter
Antipasto with Roasted Pepper, Artichoke, Black Olives, Eggplant, Zucchini and Balsamic Glaze
Oyster Bar with Assorted East Coast Oysters, Frozen Vodka and Cocktail Sauce
King Crab Legs on Ice with Ginger-Lime Soy Sauce
Portobello and Butter Mushrooms Skewers with Twenty-Five Year Old Balsamic Glaze
Wonton Soup in a Vegetable Broth
Creamy Crab Bisque Soup
Roast Pumpkin and Parsnip Mixed Green Salad
Moroccan Spiced Couscous Salad
Roasted USDA Prime Sirloin with Mustard, Horseradish and Natural Jus
Australian Rack of Lamb with Honey Glaze and Green Peppercorn Mint Sauce
Steamed Nova Scotia Lobster with Brown Butter and Green Onions
Whole Poached Atlantic Salmon with Fresh Lemon Butter Sauce
Creamy Scalloped Potatoes
Homemade Potato Gnocchi with Pesto Rosé Sauce
Homemade Assorted Desserts: Tiramisu, Mini Crème Brûlée, Chocolate Torte, Banana Strudel, Ice Cream and Gelato
Seasonal Sliced Fruit Platter with Local Cheese and Crackers
Assorted Soft Drinks & Bottled Fruit Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo



BANQUET MENUS

CATERING PACKAGES +

BREAKFAST +

BREAKS +

LUNCH +

À LA CARTE +

DINNER RECEPTIONS -

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HORS D'OEUVRES

COCKTAIL-STYLE DINNER

PLATTERS

ITALIAN PIZZA BAR

BEVERAGES +

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PLATED MENU

Minimum Order of 20

Soup or Salad • Choice of One (1)

Italian Wedding Soup

Chicken & Wild Rice Soup

Butternut Squash Soup

Roasted Red Pepper and Charred Tomato Bisque

Roasted Woodland Mushroom Soup with Cream & Chive

Mixed Green Salad with a Crisp Mixed Salad of Vegetables, Sundried Tomatoes, Pea Shoots & Balsamic Reduction

Roasted Beet Salad with Roasted Beets, Arugula, Goat Cheese, Pecans & Maple Dressing

Marinated Greek Salad with Radicchio, Rosemary Olives, Feta Crumble and Fresh Oregano Leaves

Classic Caesar Salad with Shaved Grana Podano, Olive Oil Baked Croûtons and Bacon Pancetta

Tomato and Bocconcini Caprese with Balsamic and Fresh Basil

Arugula Salad with Citrus and Sunflower Seeds, Lime Dressing

Main Course

- ◆ 20-40 Guests – One Selection (1)
- ◆ 40-60 Guests – Choice* From Two Selections (2)
- ◆ 60+ Guests – Choice* From Three Selections (3)

** Pre-orders must be received by the Catering Manager no later than 7 days prior to the function.*

Prime Rib with Yorkshire Pudding, Sautéed Vegetables and Pinot Noir Jus.	\$62
Slow Roasted New York Striploin in Bourguignon Sauce and Sour Cream & Chive Mash	\$55
Grilled Supreme of Chicken with Forestière Ragout Roasted Potato & Vegetable Sauté	\$49
Caribbean “Jerk” Chicken with Warm Mango and Cherry Tomato Chutney (GF)	\$45
Snapper Fillet Escabeche with Pickled Peppers and Vegetables (GF)	\$50
Grilled Salmon Fillet with Orange Citrus Butter Glaze and Fried Basil (GF)	\$52
Brochette of Shrimp and Scallop in a Light Thai Curry Sauce	\$56
Grilled Milk Fed Veal Cutlet with an Herb, Capers and Lemon Sauce	\$53
Roman-Style Prosciutto Wrapped Pork Tenderloin with Sage Sauce.	\$48
Braised Veal Osso Buco Tower with Tomato, Red Wine, Porcinis And Root Vegetable Stew	\$58
Herb Crusted Dijon Lamb Rack with Roasted Garlic Mashed Potato & Vegetable Sauté	\$55
Roasted Woodland Mushroom Risotto With Truffle And Asiago (V)	\$38
Fresh Potato Gnocchi Gorgonzola with Crisp Basil (V)	\$38

Dessert

Chef's Daily Inspiration, served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, or Tea

BANQUET MENUS

CATERING PACKAGES +

BREAKFAST +

BREAKS +

LUNCH +

À LA CARTE +

DINNER RECEPTIONS -

BUILD YOUR OWN DINNER

BUFFET

ITALIAN BUFFET

MIDDLE EAST DELIGHT

SAMPLE DELUXE BUFFET

PLATED MENU

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HORS D'OEUVRES >>

COCKTAIL-STYLE DINNER

PLATTERS

ITALIAN PIZZA BAR

BEVERAGES +

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DINNER ENHANCEMENTS & ADDITIONAL COURSES

Prices are per person

Charcuterie Platter for the Table	\$14
Penne with House Rosé Sauce and Herb Oil (V)	\$6
Crab Ravioli with Creamy Newburg Sauce and Sherry	\$8
Tortellini with Spinach, Roasted Woodland Mushroom and Marinara (V)	\$6
Roasted Woodland Mushroom Risotto With Truffle And Asiago Cheese (V)	\$7
Butternut Squash Risotto with Peas and Tarragon (V)	\$6
Creamy Shrimp and Pancetta Polenta with Goat Cheese and Fresh Herbs	\$8
Flash Calamari With Asian Dip	\$9

HORS D'OEUVRES

Prices are per dozen

Chef's Daily Creations	\$32
Indonesian Chicken Satays	\$47
Melting Croque Monsieur with Black Forest Ham and Dijon	\$35
Stuffed Endive with Ancho BBQ Chicken Salad	\$35
Vegetable Spring Rolls (V)	\$35
Tomato & Mushroom Bruschetta (V)	\$35
Coconut and Panko Shrimp	\$35
Olive Tapenade on Crostini (V)	\$35
Smoked Salmon Ceviche with Cucumber	\$35
Assorted Sushi Rolls (V option upon request)	\$39
Assorted Pizza Squares (V option upon request)	\$32
Miniature Crab & Shrimp Cakes with Mango Slaw	\$40
Baked Spanakopita (V)	\$35
Sautéed Caribbean "Jerk" Shrimp with Cool Mango	\$35
Assorted Dim Sum	\$35
Italian Style Meatballs with a Caraway Seed Glaze	\$35
Grilled Beef Korean Kalbi Satay	\$38
Assorted Mini Quiche (V option upon request)	\$35
Crab And Brie Phyllo	\$40
Coriander Unmarinated Scallops	\$45
BBQ Glazed Chicken Drummer	\$35
Jumbo Cooked Shrimp Tower With Two (2) Dips	\$40
Indian Vegetable Samosa (V)	\$35
Fresh Oysters On The 1/2 Shell With Mignonette (Minimum Order Of 4 Dozen)	\$45

BANQUET MENUS

CATERING PACKAGES +

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COCKTAIL-STYLE DINNER >>

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COCKTAIL-STYLE DINNER \$70

A minimum of 60 people is required.

HORS D'OEUVRES

Chef's daily creations (Approx. 4 per person)

PLATTERS

Antipasto Board with Shaved Meats, Cheese, Grilled Vegetables, Breads and Olives
Vegetable Crudités and Hummus & Dips

LIVE STATIONS • Choice of Two (2)

**All stations are prepared by a uniformed chef.*

Montreal Smoked Meat Station

Rye Bread, Pickles, Hot Banana Peppers, Mustard, Sauerkraut

Mini Pad Thai Station

Served In Mini Pad-Thai Boxes, Shrimp, Chicken, Vermicelli Noodles, Bean Sprouts, Pad Thai Sauce and Peanuts

Pasta Station

Fettuccini, Penne and Rotini, with Tomato & Alfredo Sauce, Parmesan, Pesto, Chicken, Nonna's Meat Balls and Grilled Vegetables

Carving Station + \$5

Select one of the following items, served with sauce and Starch of the Day:

Roast Beef, Pork Loin, Turkey, Ham

Venison, Rack of Lamb, Beef Tenderloin: +\$4

Add a Second Meat: +5

Poutine Station

Fries, Fresh Curds, Mozzarella Cheese, Gravy, Smoked Meat

Taco Station

Hard & Soft Taco Shells, Flaked Fish, Marinated Chicken, Beans, Tomato, Onion,
Salsa, Guacamole, Lettuce, Sour Cream

DESSERT • Choice of One (1)

Sweets Table

Assorted Dessert Squares, Cookies, Mini Crème Brûlée, And Other Chef's Selection
of Sweets

Sundae Station

Ice Cream, Marshmallow, Candies, Gummies, Chocolate, Caramel, Berries,
Whipped Cream

BEVERAGES

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas

ENHANCEMENTS

Priced per person

Additional Live Station \$16

Assorted Soft Drinks & \$4

Bottled Fruit Juice

Individual Sparkling Water \$4.5

Fruit Punch (40 Glasses) \$95

Wine Punch (40 Glasses) \$125

Champagne Punch \$165

(40 Glasses)

Tropical Rum Punch \$145

(40 Glasses)

Lavazza Blue™ Espresso \$5

Machine for Espressos,

Cappuccinos and Lattés

BANQUET MENUS

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PLATTERS

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Chef's Cheese Selection **\$12**

A Variety of Imported and Domestic Cheeses, served with Fresh Fruit, Crackers and Baguette

Charcuterie Board **\$12**

Chef's Selection of Shaved Deli Meats, Smoked Salmon, Dill Pickles, Olives, Cucumber, Tomato, Lemon, Flat Bread and Baguette

Mixed Antipasto Board **\$14**

Shaved Meats, Cheese, Grilled Vegetables, Breads and Olives, Prosciutto & Melon, Etc...

Vegetable Crudités **\$8**

A Variety of Fresh Raw Vegetables Served with Homemade Dips

Fruit Platter **\$10**

A Selection of Fresh Sliced Seasonal Fruit

Middle East Delight **\$12**

Pita Bread & Vegetable Crudités with Hummus, Tzatziki & Babaganoush

Traditional Cocktail Sandwiches **\$62**

48 Pieces

Assorted Open-Faces Sandwiches **\$9**

1.5 Per Person

Pretzels, Chips or Bits & Bites **\$16**

5 people

Tortilla Chips and Salsa **\$16**

5 people

Loaded Nacho Platter with Sour Cream and Salsa **\$35**

5 People

Chicken Wings (1lb) With BBQ Sauce or Hot Sauce **\$14**

Poutine Bar **\$9**

Fresh Cut Fries, Cheese Curds and Gravy

Add Chicken: +\$3

Add House-Smoked Pulled Pork or Brisket: + \$5

Pulled Pork Slider Bar **\$16**

Grill 41 Pulled Pork Served With Cheese, Tomatoes, Onions, Pickles, BBQ Sauce and House Slaw

BANQUET MENUS

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PLATTERS CONTINUED

Fondue **\$14**

Cheese with Old Cheddar & Chardonnay, Bread for Dipping

Hot Brie Wheel **\$125**

Walnuts, Dried Fruits and Baguette

Sweet Table **\$12**

Assorted French Pastries, crème brulé and other desserts

ITALIAN PIZZA BAR

Prices are per pizza, pizzas are 12", providing 6 slices

Meat Lovers **\$21**

Cheese, Ham, Bacon, Pepperoni and Italian Sausage

Sicilian **\$20**

Sausage, Peppers, Mozzarella, Olive Oil and Fresh Basil

BBQ Chicken **\$20**

Chicken, Cheese, Barbeque Sauce, Onion and Garlic

Pepperoni **\$18**

Tomato, Cheese and Pepperoni

Margarita **\$16**

Tomato, Buffalo Mozzarella, Olive Oil and Fresh Basil

Vegetarian **\$17**

Tomatoes, Cheese, Peppers, Eggplant, Olives, Mushrooms, Peppers and Black Olives

Supreme **\$22**

Cheese, Grilled Chicken, Bacon, Mushrooms, Peppers and Black Olives

Gluten Free Pizza (8" Inch) **\$14**

Tomato Sauce, Grilled Chicken, Cheese

Add Caesar Salad

Small (serves 6-8) \$20

Large (serves 8-10) \$28

Add Chicken Wings

1 lb \$12.00

2 lb \$20.00

Add Mixed Antipasto Board **\$14pp**

Shaved Meats, Cheese, Grilled Vegetables,
Breads and Olives, Prosciutto & Melon, Etc...

BANQUET MENUS

CATERING PACKAGES +

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BEVERAGES

Wine

To review our complete wine list, please contact our Catering Manager. We can also customize and upgrade our bar selection (liquors, beers, etc.) based on availability.

Should you wish to bring your own wine, a corkage fee of \$15.00 per 750ml bottle will be charged and a liquor license will be required.

Host Bar

Domestic Beer	\$7
Imported Beer	\$8
Local / Craft Beer	\$9
House Wine by the Glass	\$9
Bar Rail Liquor— 1 Oz (Top Shelf Vodka, Bacardi Rum, Captain Morgan Spiced Dark Rum, Beefeater Gin, J&B Scotch, and Canadian Club Rye)	\$8
Premium Liquor – 1 Oz (Grey Goose Vodka, Appleton Rum, Hendricks Gin,	\$10
Crown Royal Rye, Jack Daniels Tennessee Whiskey, Tromba Tequila)	
Soft Drinks and Bottled Juice	\$4
Sparkling Water	\$4.50

Host bar prices are subject to 13% HST and 18% administration charge.
Should sales be less than \$400, a \$100 labour charge will be applied.

Cash Bar

Domestic Beer	\$7.75
Imported Beer	\$9
Local / Craft Beer	\$10
House Wine by the Glass	\$10
Bar Rail Liquor— 1 Oz (Top Shelf Vodka, Bacardi Rum, Captain Morgan Spiced Dark Rum, Beefeater Gin, J&B Scotch, and Canadian Club Rye)	\$9
Premium Liquor – 1 Oz (Grey Goose Vodka, Appleton Rum, Hendricks Gin,	\$11
Crown Royal Rye, Jack Daniels Tennessee Whiskey, Tromba Tequila)	
Soft Drink or Bottled Juice	\$4.5
Sparkling Water	\$5

Cash bar prices include 13% HST. Should sales be less than \$400, a \$100 labour charge will be applied.

Punch

40 glasses	
Fruit Punch	\$95
Wine Punch	\$125
Champagne Punch	\$165
Tropical Rum Punch	\$145
ADD: Fountain (Rental Fee)	\$55

LORD ELGIN

OUR EXECUTIVE CHEF

Our Executive Chef Neil Mather is a F&B expert with over 20 years of global experience in the industry. Neil joins us most recently from Novotel Toronto-Vaughan where he was Executive Chef & F&B Director. Previously a Culinary Instructor and Academic Advisor for Algonquin College in Ottawa, Ontario. Neil has also worked with various companies as Executive Chef including the Holiday Inn & Suites Kanata, The British Colonial Hilton in Nassau, Bahamas and the Nairobi Hilton in Kenya. Neil has been named the 'Chef of the Year' for Ottawa by both the CCFCC Ottawa and the Ottawa Restaurant Association for his contributions to the trade over the years.

For over 75 years, the Lord Elgin Hotel has prided itself as an independent, landmark hotel with a rich history in Ottawa. Neil carries this pride into his menus, showcasing the great and diverse culinary treats and traditions that Ottawa & the National Capital Region have to offer. From the Daily Menus in Grill 41, to on and off-site Conference & Event Catering, through to all custom Wedding & Gala Banquet Menus, Neil partners with top local producers to feature unique and seasonal ingredients which creates a taste that is distinctly Ottawa.





LORD ELGIN

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