



# e18

18 York Street, ByWard Market  
Ottawa, ON K1N 5T5  
tel. 613.244.1188  
events@restaurant18.com  
www.restaurant18.com

# WELCOME

Critically acclaimed to be among Canada's best restaurants, e18hteens unique location in the ByWard Market along with our team of professionals, award winning wine list and contemporary Canadian cuisine is the ideal event venue. Perfect for hosting a product launch, exclusive dinner, cocktail soirée or wedding receptions. We look forward to making your next event one you won't forget

## SEATING CAPACITY

THERE IS NO CHARGE TO USE THE SPACE PROVIDED THE MINIMUM FOOD AND BEVERAGE EXPENDITURE IS MET. ALL ROOM MINIMUMS ARE BASED ON FOOD AND BEVERAGE EXCLUSIVE OF TAXES AND GRATUITY. IF THE MINIMUM SPEND IS NOT MET, THE DIFFERENCE WILL APPEAR AS A ROOM RENTAL FEE ON THE FINAL BILL.

### **LARGE WINE ROOM**

seats 20 guests at one boardroom style table  
DINNER \$1800

### **SMALL WINE ROOM**

seats 12 guests at one boardroom style table  
DINNER \$1200

\* the Small and Large Wine Rooms can be booked together

### **UPPER DINING AREA**

seats 32 guests of 42 guests or 62 guests  
excludes the lounge  
DINNER \$3000 • DINNER \$4200 • DINNER \$6000

### **FIREPLACE**

seats 30 guests at three tables  
DINNER \$3000

### **LOWER DINING AREA**

seats 16 guests  
DINNER \$1600

### **ENTIRE RESTAURANT**

seats 150 people or standing reception 175 people  
BREAKFAST OR LUNCH \$3500 • DINNER \$12,000 MON-THURS, \$15,000 FRI-SAT, \$10,000 SUN  
\$15 000 HOLIDAY WEEKEND SUN (preceding a statutory holiday in Ontario)

# HORS D'OEUVRES

PRICED PER DOZEN • TWO DOZEN MINIMUM ORDER PER ITEM • FOR A ONE HOUR RECEPTION, WE RECOMMEND 3-4 PIECES PER PERSON

## VEGETARIAN \$35dz

**arancini** parmigiano, marinara

**slow roasted beef** with chevre and orange

**brown butter popovers**, fresh chives

**mushroom & shallot ragout toast**, balsamic reduction

**avocado summer roll**, nam jim

## SEAFOOD

**fresh shucked oysters** with shallot mignonette \$36/dz

**prawn cocktail**, lettuce cup, fresh horseradish, lemon \$35/dz

**lobster & heart of palm salad**, cilantro lime aioli \$60/dz

**Dungeness crab cake**, cumin basil pesto \$60/dz

**tuna tartar** nori chip \$35/dz

**house smoked salmon**, crisp potato, dill cream \$35/dz

## MEAT

**smoked duck roll**, watercress and lemon \$35/dz

**crispy beef**, chimichurri sauce \$35/dz

**Angus reserve mini burgers** with house pickles and roasted garlic aioli \$60/dz

**pulled pork slider** with coleslaw \$60/dz

**herb crusted Ontario lamb 'popsicle'**, charred pineapple salsa \$80/dz

**crispy chicken sliders** with carrot and pepper preserve \$60/dz

**foie gras mousse** on cocoa tuille with seasonal preserves \$35dz

**beef tartar** nori hand roll, pickles and parsley \$35dz

**crispy pork rilette**, fresh dill dressing \$35dz

**Angus reserve meatballs** with tomato jam \$35dz

## CHEFS SELECTION

Not sure what to select? Leave it to the chef and he will create a seasonal inspired selection of three canapés per person, which will include a variety of vegetarian, seafood and meat creations \$12pp

# PLATTERS

PRICED PER PERSON

**housed smoked salmon** traditional garnishes serves 10

**légumes du marché** assortment of local & seasonal vegetables with dips & spreads 8

**charcuterie** select charcuterie & house pickles 12

**les fromages** selection of Artisinal Cheeses, various accompaniments & roasted nuts 12

## **Five Brothers - Gunn Hill Farm, Oxford, Ontario**

Wash rind cheese, aged on cedar planks which contribute a slightly earthy note to the rich, creamy flavours that carry a hint of sweetness on the finish

## **Nosey Goat – Upper Canada Cheese company**

Semi-firm, wash-rind pasteurized cheese, produced with milk from Lamancha goats known for their higher than average fat content. The result is a smooth cheese with vegetal and earthy notes and smooth "goatness" on the finish

## **1608 – Charlevoix city, Quebec**

Named after the year the French first came to Canada along with a herd of dairy cattle. These cattle soon gave birth to what became known as Les Canadiennes, from a population of over 200,000 in the early 1900's today there are only 500 cattle that produce milk for this cheese. 1608 is a semi-soft, thermalized cheese that offers notes of hazelnuts, and a wonderful creamy finish

## **Truffo – France**

Triple cream brie, infused with perigord truffles, huge notes of full flavoured, sweet creamy butter are enhanced by the earthiness of the truffles

## **St, Agur, France**

Mild flavoured and slight saltiness, St. Agur appeals to many palettes. This pasteurized cow's milk cheese that is produced by a select group of farmers located in the Haut Loire region of France. The fact that it contains 60% butter cream means this is a cheese that not only tastes good but is rich in calcium, protein and minerals

## **Tomme d'Estaing - France**

Thermalized sheep milk, truly palate cleansing, delicate, mild and slightly floral, the richness of the sheep's milk shines through

# TOWERS

**seafood** 3 dozen oysters, 3 dozen poached prawns,

fresh Dungeness crab, house ceviche, cracked lobster 800

**oyster** 10 dozen oysters served with mignonettes and traditional garnishes 350

# MIX AND MATCH DINNER

MAIN COURSE PRICING INCLUDES AN APPETIZER AND DESSERT AND IS BASED ON THE HIGHEST PRICED MAIN. ADD AN ADDITIONAL COURSE FOR \$15pp- SOUP COURSE \$9pp. YOUR GUESTS WILL HAVE A CHOICE OF TWO OPTIONS FOR EACH COURSE. ADD AN ADDITIONAL OPTION FOR \$6pp.

## APPETIZERS

**albacore tuna tataki** sea asparagus, wakame, ponzu pearls, grapefruit, nori chip (additional \$3/person)

**seasonal soup** prepared to reflect the season

**caesar salad** anchovy dressing, smoked duck, parmigiano

**reserve angus beef tartar** adobo, quail egg, toasted cumin cracker (additional \$3/person)

**dungeness crab cake** yuzu mayo, blistered shishito Pepper, charred lime, pickled daikon (additional \$3/person)

**charcuterie** house mustards, summer pickles, greens

**Le Coprin mushrooms on toast** 64C egg yolk, bone marrow

**local greens** caramelized nuts, orchard fruit

## MAIN COURSE



**mackerel** pearl couscous, fennel salad, fried capers, farm vegetables, lemon vinaigrette \$60

**roasted chicken breast** whipped potato, seasonal vegetables \$62

**reserve angus beef tenderloin** Le Coprin mushrooms, whipped potato, demi-glace \$82

**black cod** pork dashi, braised red cabbage, smoked mushroom, roasted turnip, black garlic \$65

**carved reserve angus roast beef** Le Coprin mushrooms, whipped potato, demi-glace \$68

**citrus dhal fritter** smoked tomato chutney, mixed leaves, sprouted lentils \$57

\* a vegetarian main course will also be available and it can be listed on the menu at no additional charge

## DESSERTS

### Rhubarb

rhubarb consomme, sousvide cheesecake, Buckwheat shortbread, sorrel

**crème brûlée** biscotti crumble, local berries

**chocolate** Cremeux, Chocolate olive oil cake, Cherry gel, Coconut dulce, cardamon ice cream, double chocolate crumb

# CHILDREN'S MENU

## **Menu 1**

**caesar salad**

or

if you select soup as an option for your guests,  
it can also be an option for the children instead of salad

...

**spaghetti pomodoro**

or

**steak frites**

...

**cookies and ice cream**

\$25

## **menu 2**

**caesar salad**

or

if you select soup as an option for your guests,  
it can also be an option for the children instead of salad

...

**chicken and mashed potatoes**

or

**steak frites**

...

**cookies and ice cream**

\$25

# FOOD STATIONS

SMALL YET SUBSTANTIAL. INDIVIDUALLY COMPOSED PLATES SERVED WITH A FORK. DISHES ARE PLATED AND SERVED BY OUR CHEFS. FOOD STATIONS OPEN AFTER THE COCKTAIL HOUR HAS ENDED

## APPETIZER STATIONS

**fresh shucked oysters** with citrus & mignonettes \$3.50/ea

**caesar salad** anchovy dressing, smoked duck, parmigiano

**Le Coprin mushrooms on toast** 64C egg yolk, bone marrow

**albacore tuna tataki** sea asparagus, wakame, ponzu pearls, grapefruit, nori chip

## MAIN COURSE STATIONS

**black cod** pork dashi, braised red cabbage, smoked mushroom, roasted turnip, black garlic

**citrus dhal fritter** smoked tomato chutney

**roasted reserve angus aaa striploin** Le Coprin mushrooms, demi-glace

**roasted chicken breast** seasonal vegetables

**roasted reserve angus aaa tenderloin** Le Coprin mushrooms, demi-glace ((additional \$12/person)

1 App + 2 Main options: \$ 54

2 App + 2 Main options: \$ 60

1 App + 3 Main options: \$ 65

2 App + 3 Main options: \$ 72

## DESSERT STATION \$42/dz

**chocolate truffles**

**profiteroles** crème patissier

**macarons** du jour

**crèmeux squares**

**white chocolate praline**

**gâteaux aux chèvre** avec fruits

# LATE NIGHT

PRICED PER PERSON

**e18hteen poutine** hand cut fries, fresh cheese curd and smoked duck 12

**house made pizza** 10

**margherita** tomato, soft mozzarella, sweet basil

**rustico** bacon, goat cheese, crispy garlic

**soppresatta** spicy salami, house pickles, soft mozzarella

**house made chips and dips** hand cut russet chips served with choice of 3 dips 8  
fresh dill ranch | crushed tomato "salsa" | avocado and lime purée | roasted garlic  
hummus

# MENU ADDITIONS

PRICED PER PERSON

**still & sparkling**

high- quality filtered water, purified on site

2.5 per person

**signature cocktails**

let our mixologist create a cocktail specific to your event

signature cocktails from 12

signature mocktails from 7

**amuse and granite courses** 7



# SAMPLE WINE LIST

## Sparkling & Champagne

Cordoniu, Anna de Cordoniu, Cava Brut Reserva, Penedes Spain DO	MV	55
Benoit Gautier, Vouvray, Loire Valley, France AOC	MV	70
Blue Mountain, Okanagan Valley, British Columbia, Canada	MV	80
Bruno Paillard, Première Cuvée, Reims, Champagne, France AOC	MV	145

## White

La Delizia, Pinot Grigio, Friuli-Venezia Giulia, Italy IGT	2015	50
Hidden Bench, "Bistro" Riesling, Beamsville Bench VQA	2015	55
Viña Cartín, Albarino, Rías Baixas, Spain DO	2015	60
Zahel, "Goldberg", Grüner Veltliner, Vienna, Austria	2015	60
Stimson Estate Cellars, Chardonnay, Washington State	2014	60
Stratus Vineyards, "Tollgate", Viognier, Niagara Peninsula, VQA	2011	65
Inama, "Vin Soave" Garganega, Soave DOC	2014	65
Domaine Gautier, "Argilex Sec," Vouvray Sec, Loire Valley AOC	2013	70
Mt. Difficulty, "Roaring Meg," Sauvignon Blanc, Central Otago, NZ	2014	70

## Red

Puntí Ferrer, "Reserva" Carmenere, Valle de Curicó, Chile	2014	55
Tenuta Olim Bauda, "La Villa", Barbera d'Asti, Asti, Italy DOCG	2014	60
Gaía, Agiogitiko, Nemea, Greece PDO	2014	60
Bodegas Lozano, "Gran Oristan Gran Reserva," La Mancha, Spain DO	2009	65
Rockbare, Shiraz, McLaren Vale, Australia	2014	65
Feudi di San Gregorio, Primitivo di Manduria, Puglia, Italy DOC	2014	65
R8 Wine Co., Cabernet Sauvignon, California	2013	70
Château St. Dominique Puisseguin, St Émilion, France AC	2011	75
Quail's Gate, Pinot Noir, Okanagan Valley VQA	2014	80

## Rosé

Domaine Queylus, Pinot Noir Rosé, Niagara Peninsula VQA	2014	60
---	------	----

# FREQUENTLY ASKED QUESTIONS

## WHAT ARE THE ROOM CAPACITIES?

The main dining room can accommodate a maximum of 150 guests for a seated event or 175 guests for a standing cocktail reception.

## WHEN IS EIGHTEEN AVAILABLE FOR A BUYOUT?

Monday-Sunday

## IS THERE A CHARGE TO USE THE SPACE?

There is no charge to use the space, provided the minimum food and beverage expenditure is met.

In the event the minimum is not met a room charge will be applied to the bill to make up the difference. Rentals, extra staffing fees and the purchase gift cards does **not** count towards a minimum spend.

## IS THERE A MINIMUM GUEST COUNT?

There is not, you just must meet the minimum expenditure.

## WHAT ARE THE MINIMUM SPEND REQUIREMENTS?

The room minimums are based on food and beverage combined, exclusive of 13% hst and 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill.

- Friday & Saturday – 15,000
- Sunday – 10,000
- Sundays (preceding a statutory holiday in Ontario) – 15,000
- Monday - Thursday – 12,000

## WHAT ARE THE KEY DATES TO REMEMBER?

- Formal planning meeting with an Event Specialist – four to six weeks before event date
- Final food and beverage selections – due two weeks in advance
- Final guest count and floor plan – due five days in advance

## WHAT SERVICES AND ITEMS DOES EIGHTEEN SUPPLY?

The following services are complimentary:

- Standard white cotton linens (tablecloths and napkins)
- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Candles
- Printed personalized menus at each place setting
- Table numbers
- Audio-visual screen
- Easel
- Podium

## HOW ARE BEVERAGE AND WINE COSTS MANAGED?

Beverages (alcoholic and non-alcoholic) are charged based upon consumption per drink, plus tax and gratuity. We do not offer fixed price per person bar packages or individual bills. Wines are selected from our current list and charged per bottle. In accordance with liquor licensing regulations, we are unable to permit our guests to bring in their own alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list. Please note that we are not able to order in wines that are not part of our current selection. Bar offerings can be tailored with your Event Specialist.

## HOW IS THE MENU DETERMINED?

All food items for private events are selected from our current seasonal menu package. You are able to interchange items between each menu—prices will be adjusted accordingly. Food items are subject to current market prices. Your Event Specialist can assist you with tailoring your selections for the best guest experience.

We do our best to accommodate all dietary restrictions. It is ideal we are notified in advance. In the cases of anaphylaxis we cannot make any guarantees and therefore advise guests with severe allergies to be equipped with their EpiPen while on premise.

## CAN I HAVE A SLIDESHOW OR PRESENTATION?

Absolutely! Please note that adding audio-visual equipment will alter the room capacity and sightlines.

## DO YOU SUPPLY AUDIO-VISUAL EQUIPMENT?

The only AV equipment we have onsite is a complimentary projector screen. We are happy to arrange AV equipment through our third-party supplier—charges will be added directly to your bill with no additional mark-up. Please note that E18HTEEN's audio system is for in-house background music only. If a microphone is required, please have your musician or DJ supply.

## WHAT OTHER EXPENSES SHOULD I CONSIDER?

Please consider below items as common costs. For a formal cost estimate please contact an Event Specialist.

- Vendor meals
- Audio-visual equipment
- Insurance
- For designated seating please provide your own place cards, escort cards and/or seating chart
- If cruiser tables or additional furniture is required, your Event Specialist will be happy to arrange through our third-party supplier—charges will be added directly to your bill with no additional mark-up
- We have limited space for storage of excess furniture, if more furniture needs to be removed than we have storage for that cost will be passed on to you
- Coat check : full service, manned from event start to end mandatory for bookings November 1<sup>st</sup> to March 31<sup>st</sup>

## IS THERE A CAKE PLATING FEE?

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

Cupcakes and Cake cut and plated by Chef with garnish and served as part of the dinner menu Cake -per guest 4.

Cupcakes and Cake – cut and plated as part of a self-serve station\* – 100 guests or less 125 – 101 guests or more 175

## WHAT SHOULD I CONSIDER IN REGARDS TO TIMING?

Be sure to consider the following items for your agenda and timing. Your Event Specialist can help with any questions you may have regarding:

- Photos – pre or post ceremony? Location? How long will they take?
- Ceremony – location, length and travel time to venue if offsite
- Cocktail Reception – how long?
- Receiving line
- Seating – depending on final guest count and pace of crowd, seating can take 10-30 minutes
- Formal introductions, first toasts and welcome speech
- Order taking – at least 15 minutes required
- Speeches – for best flow, we recommend having speeches after order taking, before first course is served or in-between courses

## DOES E18HTEEN OFFER A MENU TASTING?

Menu tastings are complimentary for two people. This includes a maximum of three appetizers, four entrees and three desserts. Any additional guests will be responsible for all food and beverage consumed. Tastings do not include canapes, stationary platters, composed plates, food station items or children's meals. The tasting takes place at E18HTEEN, Monday to Wednesday with a 5:00pm fixed start time.

## CAN I HAVE AN ONSITE CEREMONY REHEARSAL?

Due to our regular a la carte service hours, onsite ceremony rehearsals are based on availability and subject to approval by the General Manager. Please speak to an Event Specialist for further details.

## WHEN DO WE GET SETUP?

You and your vendors have access to E18HTEEN **four hours prior to guest invite time**. If earlier access is required, an additional fee of \$75. per hour will apply.

## WHO IS MY CONTACT ON THE DAY OF THE EVENT?

An E18HTEEN Restaurant Manager will be your onsite contact upon arrival and for the duration of your event.

## WHAT ABOUT COAT CHECK?

It is mandatory to have a manned coat check if booking a private event between November 1<sup>st</sup> and March 31<sup>st</sup>. A flat fee of \$175 will be applied to the final bill.

## DOES E18HTEEN HAVE A LIST OF PREFERRED VENDORS?

We do not. You are welcome to hire whomever you like to take care of aspects such as the photobooth, DJ, flowers, etc. We do have a list of vendors we've worked with in the past that we are happy to provide you with upon booking.

## IS PARKING AVAILABLE?

Unfortunately there is no parking associated with the restaurant due to our downtown location. Parking is free on the street after 5:30pm and there are multiple pay lots within walking distance.

## ARE THERE ANY RESTRICTIONS FOR SMOKE AND FOG MACHINES, RICE, TABLE SPARKLES, OPEN FLAME, CONFETI OR ROSE PETAL TOSSING?

Yes, these items are not permitted at Restaurant e18hteen and cleaning charges may be applied to the final invoice if they are used. Regrettably, we cannot allow any candles with an exposed flame for safety reasons.

## WHAT IF SOMETHING IS DAMAGED?

Charges may be applied to the final invoice.

## HOW ARE PAYMENTS MADE?

A signed contract and 20% deposit of the minimum is also due upon contract signing.; payable by bank draft or credit card is required to secure the date and space. A second deposit will be required 30 days in advance of the event date for 50% of the remaining minimum spend amount in order to prepare for the event. Final payment of the remaining balance is due within 72 hours after your event, once the final invoice has been issued.

## WHAT IS THE CANCELLATION POLICY?

Your contract may be terminated but requires 90 days written notice. Should proper notification of cancellation not be received the 20% deposit will not be reimbursed. If proper notice is received the deposit will be refunded but a \$500 administration fee will be retained from the deposit.

## WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?

Restaurant e18hteen  
18 york street, Ottawa k1n 5t5

## FOR ALL BOOKING INQUIRIES PLEASE CONTACT:

613.244.1188  
[events@restaurant18.com](mailto:events@restaurant18.com)