



e18

18 York Street, ByWard Market
Ottawa, ON K1N 5T5
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www.restaurant18.com

WELCOME

Critically acclaimed to be among Canada's best restaurants; e18hteen's unique location in the ByWard Market along with a team of professionals, award winning wine list and contemporary Canadian cuisine is the ideal event venue. Perfect for hosting anything from a product launch, exclusive dinner, cocktail soirée to wedding reception. 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

UPPER DINING AREA

seats 32 guests or 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)

ROOM CAPACITY MAY VARY DEPENDANT UPON EXACT FLOOR PLAN REQUIREMENTS
(IE: DANCE FLOOR, ENTERTAINMENT ETC.)

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

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

house smoked salmon traditional garnishes serves 10

SWEET CANAPES

\$42dz

chocolate truffles

profiteroles crème patissier

macarons du jour

crémeux squares

white chocolate praline

gâteaux aux chèvre avec fruits

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

granite courses 5

REDUCED A LA CARTE MENU

FOR GROUPS OF 12-19 PEOPLE. CHARGE BASED ON WHAT IS ORDERED BY GUESTS.

THE MENU PRICE DOES NOT INCLUDE COFFEE/TEA, TAX OR GRATUITY

ALBACORE TUNA TATAKI

sea asparagus, wakame, ponzu pearls, grapefruit, nori chip

18

DUNGENESS CRAB CAKE

yuzu mayo, blistered shishito pepper, charred lime, pickled daikon

19

COBB SALAD

local greens, egg, fermented beet, new potatoes, fava beans

16

LE COPRIN MUSHROOMS ON TOAST

64C egg yolk, bone marrow

15

MIDDLE



BLACK COD

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

44



MACKEREL

pearl couscous, fennel salad, fried capers, farm vegetables, lemon vinaigrette

34

RESERVE ANGUS BEEF TENDERLOIN

pomme purée, Le Coprin Farm mushrooms, demi-glace

55

DUCK DUO

roasted breast, rilette fritter, cherry, orange confit, chocolate demi glace

38

CITRUS DHAL FRITTER

smoked tomato chutney, mixed leaves, sprouted lentils

31

CHEESE

Five Brothers - Gunn Hill Farm, Oxford, Ontario

Nosey Goat – Upper Canada Cheese company

1608 – Charlevoix city, Quebec

Truffo – France

St, Agur, France

Tomme d’Estaing - France

\$9 per selection

END

RHUBARB

rhubarb consommé, sousvide cheesecake, Buckwheat shortbread, sorrel

BRÛLÉE

Biscotti crumble, Local berries

CHOCOLATE

Cremeux, chocolate olive oil cake, cherry gel, Coconut dulce, cardamom ice cream,
double chocolate crumb

\$12 per selection

DINNER MENU 1

FOR GROUPS OF 20-64 PEOPLE. PRICED PER PERSON.

THE MENU PRICE DOES NOT INCLUDE COFFEE/TEA, TAX OR GRATUITY

LE COPRIN MUSHROOMS ON TOAST

64C egg yolk, bone marrow

or

COBB SALAD

local greens, egg, fermented beet, new potatoes, fava beans

Add

BEEF TARTAR

(additional \$3/person)

adobo, quail egg, toasted cumin cracker

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MACKEREL

pearl couscous, fennel salad, fried capers, farm vegetables, lemon vinaigrette

or

CITRUS DHAL FRITTER

smoked tomato chutney, mixed leaves, sprouted lentils

or

HERB CONFIT CHICKEN SUPREME

seasonal vegetables, crisp potato

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LOCAL CHEESE PLATE

crostini, seasonal accompaniments

or

BRÛLÉE

Biscotti crumble, Local berries

62

DINNER MENU 2

FOR GROUPS OF 20-64 PEOPLE. PRICED PER PERSON.

THE MENU PRICE DOES NOT INCLUDE COFFEE/TEA, TAX OR GRATUITY

LE COPRIN MUSHROOMS ON TOAST

64C egg yolk, bone marrow

or

COBB SALAD

local greens, egg, fermented beet, new potatoes, fava beans

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BLACK COD

pork dashi, braised red cabbage, smoked mushroom,

roasted turnip, black garlic

or

CITRUS DHAL FRITTER

smoked tomato chutney, mixed leaves, sprouted lentils

or

RESERVE ANGUS BEEF TENDERLOIN

pomme purée, Le Coprin Farm mushrooms, demi-glace

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LOCAL CHEESE PLATE

crostini, seasonal accompaniments

or

BRÛLÉE

Biscotti crumble, Local berries

or

CHOCOLATE

Cremeux, chocolate olive oil cake, cherry gel, Coconut dulce, cardamom ice cream, double chocolate crumb

DINNER MENU 3

FOR GROUPS OF 20-64 PEOPLE. PRICED PER PERSON.

THE MENU PRICE DOES NOT INCLUDE COFFEE/TEA, TAX OR GRATUITY

ALBACORE TUNA TATAKI

sea asparagus, wakame, ponzu pearls, grapefruit, nori chip

or

LE COPRIN MUSHROOMS ON TOAST

64C egg yolk, bone marrow

or

COBB SALAD

local greens, egg, fermented beet, new potatoes, fava beans

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BLACK COD

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

or

RESERVE ANGUS BEEF TENDERLOIN

pomme purée, Le Coprin Farm mushrooms, demi-glace

or

LAMB

sous vide rump, romesco, olive soil, roasted fennel,
new potatoes, Fava beans

or

CITRUS DHAL FRITTER

smoked tomato chutney, mixed leaves, sprouted lentils

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LOCAL CHEESE PLATE

crostini, seasonal accompaniments

or

BRÛLÉE

Biscotti crumble, Local berries

or

CHOCOLATE

Cremeux, chocolate olive oil cake, cherry gel, Coconut dulce, cardamom ice cream, double chocolate
crumb

CHEESE COURSE

TO BE ENJOYED BEFORE OR AFTER DESSERT INCLUDES 2 OZ CHEESE, HOUSE MADE CROSTINIS, NUTS AND SEASONAL FRUIT. \$9pp

Five Brothers - Gunn Hill Farm, Oxford, Ontario

Wash rined 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

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.

The large wine room can seat up to 20. This space is walled off on two sides but separated from the rest of the restaurant by a heavy drape on the other two sides.

The small wine room up to 12. This space is walled off on two sides but separated from the rest of the restaurant by a heavy drape on the other two sides.

The small and large wine room can be booked together for a maximum seated capacity of 32 guests.

The entire upper level (excluding the lounge) can be booked to hold up to 62 guests. A smaller group can book the small wine room and "20s" for a maximum seated guest count of 42 guests.

Note the restaurant is open concept and separation is created by half walls and curtains.

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. The purchase of gift cards does **not** count towards a minimum spend.

WHAT ARE THE KEY DATES TO REMEMBER?

- Final food and beverage selections – due two weeks in advance
- Final guest count and floor plan – due two business days in advance

ARE DIETARY RESTRICTIONS ACCOMMODATED?

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.

WHAT SERVICES AND ITEMS DOES E18HTEEN 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
- Music stand that can be utilized as a 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. 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 wine or 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 Heather.

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. Heather can assist you with tailoring your selections for the best guest experience.

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 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. If only booking a “room” in the restaurant you cannot use a microphone as the spaces are not walled off and the sound system carries throughout the entire restaurant.

WHAT OTHER EXPENSES SHOULD I CONSIDER?

Please consider below items as common costs. For a formal cost estimate please contact Heather.

- If cruiser tables or additional furniture is required, Heather will be happy to arrange through our third-party supplier—charges will be added directly to your bill with no additional mark-up
- AV
- Additional floral arrangements
- Linens that are not white

IS THE BUILDING AIR CONDITIONED?

Yes

ARE YOU WHEELCHAIR ACCESSIBLE?

Not technically. The restaurant does have a few steps up into the building and then there are a few more steps to the main area. Once on the main level there is a fully accessible washroom available to guests that does not require going up and down stairs.

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.

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. A map and directions can be accessed through our website at restaurant18.com.

HOW ARE PAYMENTS MADE?

A contract is drafted based on the space(s) you would like to book. A credit card number will be taken and kept on file. Final payment is due at the conclusion of dinner either by the onsite contact for your group or the credit card on file will be charged.

WHAT IS THE CANCELLATION POLICY?

Should you need to amend which area(s) are included in the booking, e18hteen requires 15 days notice. Should you need to cancel, e18hteen requires 48 hours notice. Should proper notification of cancellation not be received a 20% penalty will be charged to the credit card.

Failure to keep the reservation, as in a "no show" or reduction in a party size without notification will result in a penalty equal to \$30.00 per empty seat reserved for that date. Parties over 30 minutes late without notice are subject to a wait for the next available table.

FOR ALL BOOKING INQUIRIES PLEASE CONTACT:

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