



e18teen

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 breakfast meeting, product launch, exclusive diner, cocktail soir e 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 guestse

BREAKFAST OR LUNCH \$1200 • DINNER \$1500

SMALL WINE ROOM

seats 10 guests

BREAKFAST OR LUNCH \$1000 • DINNER \$1000

UPPER DINING AREA

seats 65 guests

BREAKFAST OR LUNCH \$2500 • DINNER \$6500

FIREPLACE

seats 30 guests

BREAKFAST OR LUNCH \$1200 • DINNER \$30

LOWER DINING AREA

seats 16 guests

BREAKFAST OR LUNCH \$1200 • DINNER \$1600

ENTIRE RESTAURANT

seats 140 people or standing reception 250 people

BREAKFAST OR LUNCH \$2500 • DINNER \$12,000 MON-THURS, \$14,000 FRI-SAT, \$10,000 SUN

HORS D'OUVRES

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

VEGETARIAN \$35dz

fresh warm pretzle with miso honey mustard
slow roasted beet with chevre and orange
brown butter popovers, fresh chives
avocado summer roll, nam jim
sprouted lentil rice wrap, smoked almond and argan oil
roasted baby vegetable terrine, crisp sage, tarragon
salt roasted fingerling potato, fresh herb emulsion

SEAFOOD \$35dz

tuna tartare nori chip, miso and avocado smoked duck roll, watercress and lemon
house smoked salmon, crisp potato, dill cream
fresh shucked oysters with French shallot mignonette
sablefish brandade with lemon aioli
prawn cocktail, lettuce cup, fresh horseradish, lemon

MEAT

Angus reserve meatballs with tomato jam \$35dz
crispy pork rilette, fresh dill dressing \$35dz
beef tartare nori hand roll, celery and parsley \$35dz
foie gras mousse on cocoa tuille with blueberry preserves \$35dz
lamb popsicle with pickled mustard seed \$80dz
Angus reserve mini burgers with Bibb lettuce and roasted garlic mayo \$60dz
pulled pork slider with coleslaw \$60dz
tangy roast beef sliders with house pickles \$60dz
rolled beef carpaccio, foie gras "torchon", truffle \$60dz

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

sushi assorted sushi rolls, pickled ginger, wasabi, soy 15

légumes du marché assortment of local & seasonal vegetables with dips & spreads 9

charcuterie select charcuterie & house pickles 12

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

e18hteen signature gravlax traditional garnishes serves 10

grilled flatbreads 10

braised chicken, salsa verde, pickles, aioli

sprouted lentils with sesame dressing, mint, slaw sauté

house smoked tunatta, cucumber, baby kale

CAVIAR

We pride ourselves on serving only the highest quality Atlantic Acadian Sturgeon caviar. May be served as a canapé or small plate. Served with seasonal garnishes \$20-\$100

E18HTEEN RAW ICE BAR

We pride ourselves on serving only the highest quality sustainable fish & shellfish.
items for \$12pp each additional item \$5pp

Choose 2

fresh shucked oysters with citrus & mignonettes

prawn "cocktail" hydroponic lettuce, fresh horseradish, celery

Albacore tuna tartar puffed "pearl" nori crisp, miso mayonnaise, togarashi

Albacore tuna tataki, Nuac nam, cilantro, XVOO

house smoked salmon whipped chèvre, pickled red onion, dill foam

salmon sashimi yuzu ponzu, shaved radish, thai basil

scallop ceviche lime marmelade, cucumber, crispy shallot

scallop sashimi coconut vinaigrette, thai chilli, lime

duck tartar toasted sesame & ginger dressing, scallion, shaved radish

beef tartar salsa verde, toasted crostini, roasted garlic aioli

beef tataki soya vinaigrette, marinated cucumber, pickled shallot

smoked beef carpaccio fresh herb toss, lemon vinaigrette, argan oil

venison tartar blueberry preserve, dijon, chives

LUNCH

PRICED PER PERSON. A VEGETARIAN OPTION IS AVAILABLE. THE MENU PRICE DOES NOT INCLUDE COFFEE OR TEA

Menu A

seasonal soup

inspired by the bounties of our local farmers
or

kale salad

anchovy dressing, smoked duck, pecorino

...

pan roasted free range chicken breast

onions, thyme infused jus, baby vegetables
or

glazed

grilled salmon club

bacon, tomato, arugula, dynamite sauce on foccacia, micro greens
or

steak frites

grilled Alberta striploin, roasted garlic aioli, russet pomme frites

...

ginger chocolate cake

or

seasonal fresh fruit, vanilla bean gelato

32

LUNCH

PRICED PER PERSON. A VEGETARIAN OPTION IS AVAILABLE. THE MENU PRICE DOES NOT INCLUDE COFFEE OR TEA

Menu B

seasonal soup

inspired by the bounties of our local farmers
or

beet Salad

chevre, puffed barley, orange, dill

...

pan roasted mackerel

caviar beurre blanc, crisp potato salad
or

roasted cornish hen

whipped potato, glazed onions
or

reserve angus beef tenderloin

bordelaise sauce

...

crème brûlée

or

cheese selection with nuts and seasonal fruits

42

MIX AND MATCH DINNER

MAIN COURSE PRICING INCLUDES AN APPETIZER AND DESSERT. ADD AN ADDITIONAL COURSE FOR \$13pp- SOUP COURSE \$6pp. YOUR GUESTS WILL HAVE A CHOICE OF TWO OPTIONS FOR EACH COURSE. ADD AN ADDITIONAL OPTION FOR \$6pp.

APPETIZERS

tuna duo clover honey, sea buckthorn, crispy shallot (additional \$3/person)

seasonal soup inspired by the bounties of our local farmers

baby kale salad anchovy dressing, smoked duck, pecorino

beef tartar salsa verde, quails egg, toasts (additional \$3/person)

beet salad chèvre, puffed barley, orange, dill

roasted squash salad sprouted lentils, fromage blanc, Hall's apple cider

MAIN COURSE

brown butter poached b.c. halibut crispy potato \$58

roasted chicken breast whipped potato, glazed onions \$58

roasted b.c. black cod dashi brodo, mushrooms, truffle \$60

reserve angus beef tenderloin Le Coprin mushrooms, whipped potato, demi-glace \$62

orange crusted rack of lamb polenta, tamarind lamb jus, braised fennel \$64

butter poached nova scotia lobster seasonal vegetables, sauce american \$68

* a vegetarian main course will also be available

DESSERTS

parsnip cake lemon curd, roasted coconut, tarragon ice cream

vanilla bean crème brûlée fruit preserves, spoon sweets

Olivia chocolate marquis toasted vanilla marshmallow, blood orange duet, graham crumb

passion fruit mille feuille puff pastry, wild blueberry preserves, sweet cream

angel cake

CHILDREN'S MENU

Menu a

caesar salad baby

or

seasonal soup inspired by the bounties of our local farmers

...

spaghetti and meatballs

or

steak frites grilled Alberta striploin, roasted garlic aioli, russet pomme frites

...

cookies and ice cream

\$25

menu b

caesar salad baby

or

seasonal soup inspired by the bounties of our local farmers

...

turkey and mashed potatoes

or

steak frites grilled Alberta striploin, roasted garlic aioli, russet pomme frites

...

cookies and ice cream

\$25

CHEESE COURSE

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

Victor et Berthold, Lanaudière, QC

semi soft, thermized cow's milk, washed rind
of cream, butter and herbs, tangy and fruity flavours

aroma

Louis d' Or, St. Elizabeth de Warwick, Québec

cow's milk. winner of the 2011 Canadian Cheese Grand Prix, flavours of nuts and flowers, notes of earth and grass on the nose

organic

Le Mi-Carême, Chaudière-Appalaches, QC

mixed rind, made with thermized cow's milk, it has a fresh mushroom aroma, combined with hints of butter and nuts, very floral and slightly salty

soft,

Le Bleu d'Élizabeth, Centre-Du-Quebec

semi-soft, blue veined cheese made with thermized cow's milk, balanced salty taste with hints of hazenut

Cheddar Ile-aux-Grues, Chaudière-Appalaches, QC

thermized cow's milk, extra old cheddar, aged 4 years dry and slightly crumbly. perfect balance of acid, salt and cream

Tirm,

Ashley Goat, Mariposa Dairy, ON

consistency with a rich , nutty taste and a layer of artisinal ash

creamy

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 \$4/ea

baby kale salad anchovy dressing, smoked duck, pecorino \$10

roasted beet salad chèvre, puffed barley, orange, dill \$10

beef tartar salsa verde, toasted crostini, roasted garlic aioli \$10

MAIN COURSE STATIONS

roasted mackerel caviar beurre blanc \$16

lacquered b.c black cod soy truffle vinaigrette \$17

roasted alberta striploin Le Coprin mushrooms, whipped potato, bordelaise \$18

roasted chicken breast onion glacée, whipped potato \$15

butter poached lobster seasonal vegetables, sauce american \$22

DESSERT STATION \$38/dz

dark chocolate truffles

mini éclairs pastry cream

pâte de fruit

vanilla bean marshmallow

english caramel toffees with sea salt

mini cupcakes

cheese cake pops

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

e18hteen's cheese course

Featuring a selection of cheeses served with Artisan bread and seasonal accompaniments. The cheese course can be served between the main and dessert or after the dessert course 16

amuse and granite courses 7

joie de vivre

Add an extra touch of e18hteen to your event. Please speak with your event specialist about the possibilities...

LATE NIGHT

PRICED PER PERSON

e18hteen poutine hand cut fries, fresh cheese curd and smoked duck 6.25

shaved beef sliders crispy shallot rings, aioli, house pickles 4.5

braised chicken sliders shaved napa slaw, ancho emulsion 4.5

hand cut kettle cooked potato chips with caviar crème fraiche 3

chopped lobster roll celery leaf, dill foam 4.5

Acorn Creek's whole cob popcorn 2

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE ROOM CAPACITIES?

The main dining room can accommodate a maximum of 140 guests for a seated event or 250 guests for a standing cocktail reception.

WHEN IS E18HTEEN 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.

WHAT ARE THE MINIMUM SPEND REQUIREMENTS?

The room minimums are based on food and beverage combined, exclusive of tax 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 – 14,000
- Sunday – 12,000
- Sundays (preceding a statutory holiday in Ontario) – 14,000

WHAT ARE THE KEY DATES TO REMEMBER?

- Formal planning meeting with an Event Specialist – four to six weeks before event date
- Insurance certificate provided 30 days before event
- 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 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
- 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 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 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.

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 tripod 5x5' 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 – 40 per person
- Onsite ceremonies – start at 400
- Ceremony chairs
- 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

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 5.

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, three entrees and two 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.

IS INSURANCE REQUIRED?

- Commercial General Liability insurance issued by an insurance company is required to cover all events hosted at E18HTEEN
- Commercial General Liability insurance is required to provide a minimum liability of 2,000,000 for bodily injury, personal injury and/or property damage in any one occurrence, and must include Host Liquor Liability if liquor is being served
- Insurance must name E18HTEEN as additional insured, along with any vendors that are providing services for your event
- Should your vendors carry their own Commercial General Liability insurance totalling a minimum of 2,000,000. for bodily injury, personal injury and/or property damage in any one occurrence their certificate can be provided for their services, and will also be required to name E18HTEEN as additional insured

- Your Event Specialist can assist in arranging third party insurance on your behalf including the cost on your final invoice
- Alternatively, insurance can be secured through a provider of your choice and presented 30 days prior to your event
-

WHEN DO WE GET SETUP?

You and your vendors have access to E18HTEEN two hours prior to guest invite time. If earlier access is required, an additional fee of 250. 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.

IS PARKING AVAILABLE?

underground parking is available for a fee to guests— vouchers may be pre purchased and provided to guests at the restaurant on event date. If a car is left overnight, the owner will incur a charge upon pickup. A map and directions can be accessed through our website at restaurant18.com.

HOW ARE PAYMENTS MADE?

A signed contract and initial deposit of 2,000. payable by bank draft or credit card is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes three payments/deposits. The final (largest) deposit is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less deposits paid to date.

WHAT IS THE CANCELLATION POLICY?

Your contract may be terminated with formal written notice. If notice of cancellation is received, all deposits received are non-refundable. E18HTEEN reserves the right to terminate any contract for which payment of the final estimated invoice is not received five business days prior to the event.

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