



eighteen

18 York Street, ByWard Market
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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 innovative 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

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

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 Artisinal 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

SWEET CANAPES

\$38dz

dark chocolate truffles

mini éclairs pastry cream

pâte de fruit

vanilla bean marshmallow

english caramel toffees with sea salt

mini cupcakes

cheese cake pops

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

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

LUNCH

FOR GROUPS OF 20-60 PEOPLE. 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

eighteen

SUMMER 2015 · PRICES EXCLUDE TAXES AND GRATUITY

LUNCH

FOR GROUPS OF 20-60 PEOPLE. 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

DINNER

FOR GROUPS OF 20-60 PEOPLE. PRICED PER PERSON. A VEGETARIAN OPTION IS AVAILABLE. THE MENU PRICE DOES NOT INCLUDE COFFEE OR TEA

Menu A

vegetarian option available upon request

seasonal soup inspired by the bounties of our local farmers

or

marinated heirloom beet salad

whipped chevre, puffed barley, orange pearls, dill

...

roasted B.C black cod

truffled dashi brodo, poached mushroom, wilted greens

or

cast iron seared reserve angus AAA beef tenderloin

Le Coprin Farms mushroom sauté, demi-glace

or

pan roasted free range chicken breast

whipped potato, glazed onions, thyme infused jus

...

parsnip pound cake

lemon curd, roasted coconut curls, meringue, tarragon ice cream

or

vanilla bean crème brûlé

poached fruit preserves, spoon sweets

63

DINNER

FOR GROUPS OF 20-60 PEOPLE. PRICED PER PERSON. A VEGETARIAN OPTION IS AVAILABLE. THE MENU PRICE DOES NOT INCLUDE COFFEE OR TEA

Menu B

sea scape of Albacore tuna

crispy "pearl" nori, clover honey, sea buckthorn "caviar"
or

seasonal soup inspired by the bounties of our local farmers
or

tossed baby kale salad

white anchovy dressing, smoked duck breast, fine pecorino
...

roasted back cod

dashi brodo, mushroom, truffle
or

reserve angus beef tenderloin

pomme purée, Le Coprin Farm mushrooms, demi-glace
or

orange crusted rack of lamb

polenta, tamarind lamb jus, braised fennel
...

parsnip cake

lemon curd, roasted coconut, tarragon ice cream
or

vanilla bean crème brûlé

fruit preserves, spoon sweets
or

Olivia chocolate marquis

toasted vanilla marshmallow, blood orange duet, graham crumb
76

CHEESE COURSE

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

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

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.

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 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
- 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 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

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 20% of the estimated bill 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.

FOR ALL BOOKING INQUIRIES PLEASE CONTACT:

613.244.1188

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