



LORD ELGIN

Christmas Parties

at the Lord Elgin Hotel



Holiday Menus

Plated Lunch

Plated Dinner

Buffet

Receptions

Beverages

Recommended Suppliers

Plated Lunch

\$35.00 per person

Minimum of 30 people, prices are per person

All plated menus are accompanied with bread, butter, freshly brewed coffee and tea.

Please select **one** option from each course.

Have your guests pre-order from a selection of up to 3 main courses, please add \$3.00 per person to your menu price. Pre-ordered selections should be submitted no later than 5 business days prior to your event.

Make it a 4-course meal for \$8.00.

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.

First Course :

- ◆ Québec-farmed butternut squash soup with maple crème fraiche
- ◆ Oven-Roasted beets salad with arugula, pecans and goat cheese
- ◆ Caesar salad with parmesan chip

Main Course

- ◆ Traditional Roasted turkey breast with stuffing, mashed potatoes, thyme gravy, cranberry sauce and root vegetables
- ◆ Cranberry-almond crusted salmon with green beans Maple-mustard glazed roasted pork chop with garlic mashed potato and root vegetables
- ◆ Forest mushroom risotto with white truffle oil

Dessert Course

- ◆ Cranberry & walnut bread pudding with butterscotch sauce and nutmeg ice cream
- ◆ Apple almond flan with crème anglaise
- ◆ Fluffy tiramisu with coffee sauce
- ◆ Chocolate truffle cake with raspberry coulis



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

T: (613) 235-3333
F: (613) 235-3223
www.lordelgin.ca

All prices subject to change without notice.
Prices do not include 15% Administration or 13% HST.
Menu selections subject to availability.

On-site catering
by:



Holiday Menus

Plated Lunch

Plated Dinner

Buffet

Receptions

Beverages

Recommended Suppliers

Plated Dinner

\$42.00 per person

Minimum of 30 people, prices are per person

All plated menus are accompanied with bread, butter, freshly brewed coffee and tea.

Please select **one** option from each course.

Have your guests pre-order from a selection of up to 3 main courses, please add \$3.00 per person to your menu price. Pre-ordered selections should be submitted no later than 5 business days prior to your event.

Make it a 4-course meal for \$8.00.

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.

First Course :

- ◆ Québec-farmed butternut squash soup with maple crème fraîche
- ◆ Oven-Roasted beets salad with arugula, pecans and goat cheese
- ◆ Caesar salad with parmesan chip
- ◆ Shrimp salad with cranberry and toasted almond

Main Course

- ◆ Traditional Roasted turkey breast with stuffing, mashed potatoes, thyme gravy, cranberry sauce and root vegetables
- ◆ Cranberry-almond crusted salmon with green beans
- ◆ Maple-mustard glazed roasted pork chop with garlic mashed potato and root vegetables
- ◆ Forest mushroom risotto with white truffle oil
- ◆ Mustard & rosemary spiced roast beef with fingerling potato, red wine sauce and seasonal vegetables (+\$5.00)
- ◆ Mustard and herb rubbed Alberta AAA Prime Rib Roast with roasted garlic and chive mashed potatoes, medley of seasonal vegetables, Yorkshire pudding and Madagascar green peppercorn sauce (+ \$15.00)

Dessert Course

- ◆ Cranberry & walnut bread pudding with butterscotch sauce and nutmeg ice cream
- ◆ Apple almond flan with crème anglaise
- ◆ Fluffy tiramisu with coffee sauce
- ◆ Chocolate truffle cake with raspberry coulis



LORD ELGIN

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

T: (613) 235-3333
F: (613) 235-3223
www.lordelgin.ca

All prices subject to change without notice.
Prices do not include 15% Administration or 13% HST.
Menu selections subject to availability.

On-site catering
by:



Holiday Menus

Plated Lunch

Plated Dinner

Buffet

Receptions

Beverages

Recommended Suppliers

Buffet Menu

\$48.00 per person

Minimum of 30 people, prices are per person

All buffet menus are accompanied with bread, butter, freshly brewed coffee and tea.

Please select **two** options from each course.

Additional side and salad:
+\$5.00 per person, per addition

Additional main course:
+\$9.00 per person, per addition

Soft Drinks & Bottled Juice:
+\$3.50 per person

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.

Salads: please choose two options

- ◆ Organic mixed green salad with cucumber, tomatoes and house dressing
- ◆ Spinach and strawberry salad with roasted almonds and raspberry vinaigrette
- ◆ Hearts of romaine with Caesar vinaigrette and croutons
- ◆ Watermelon, feta and carrot salad
- ◆ Quinoa salad with fresh vegetables and herbs

Sides: please choose two options

- ◆ Butter garlic mashed potatoes with fire-fried leeks
- ◆ Creamy scalloped potatoes with onions
- ◆ Fingerling potatoes with bacon and green onions
- ◆ Steamed OR roasted mixed seasonal vegetables with butter and herbs
- ◆ Ratatouille
- ◆ Root vegetable medley
- ◆ Grilled asparagus with Hollandaise sauce (+\$3.00)
- ◆ Penne with marinara sauce

Entrées: please choose two options

- ◆ Roasted Turkey with all the trimmings
- ◆ Alberta AAA roast beef with horseradish & natural jus
- ◆ Alberta AAA prime rib with horseradish and natural jus (+\$4.00)
- ◆ Wild mushroom risotto with parmesan chip & truffle oil
- ◆ Roasted pork loin with apple sauce and sage mustard
- ◆ Slow roasted duck leg with savory and spices
- ◆ Grilled chicken breast with lemon and herb marinade
- ◆ Fresh salmon and shrimp with a leek cream sauce
- ◆ Almond, lemon and parsley halibut fillet with a dill hollandaise sauce (+\$4.00)
- ◆ Ontario lamb chop with red wine sauce (+\$6.00)

Desserts: please choose two options

- ◆ Traditional yule logs
- ◆ Assorted cakes, tarts and squares (Nanaimo bars, brownies, carrot and banana cake)
- ◆ Apple crumble with ice cream
- ◆ White and dark chocolate mousse
- ◆ Strawberry cheesecake
- ◆ Sliced seasonal fresh fruit



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

T: (613) 235-3333
F: (613) 235-3223
www.lordelgin.ca

All prices subject to change without notice.
Prices do not include 15% Administration or 13% HST.
Menu selections subject to availability.

On-site catering
by:



Holiday Menus

Plated Lunch

Plated Dinner

Buffet

Receptions

Beverages

Recommended Suppliers

Hors D'Oeuvres

For food stations, platters and other dinner options, please view our Catering menu, or contact our Catering Manager for more details.

- ◆ Chef`s Selection of Hors d'Oeuvres (4-6 pcs)\$11.95/pers
- ◆ Gazpacho shots with salt.....\$32.95/dz
- ◆ Assorted mini deluxe canapes on bread.....\$26.95/dz
- ◆ Corn crusted Boston scallops with Canadian bacon aioli...\$34.95/dz
- ◆ Prosciutto & mushroom mini-pizza with smoked cheddar....\$34.95/dz
- ◆ Vegetarian spring rolls with Thai dipping sauce.....\$29.95/dz
- ◆ Grilled chicken satays.....\$31.95/dz
- ◆ Grilled beef satays.....\$31.95/dz
- ◆ Goat cheese crostini with sundried tomato, Kalamata olives, radish seedlings & basil.....\$29.95/dz
- ◆ Smoked salmon rolls with citrus, cucumber and scallion mayonnaise..... \$32.95/dz
- ◆ Grilled tiger shrimp with scallion mayonnaise.....\$35.95/dz
- ◆ Pan-seared scallops with Maître D butter.....\$37.95/dz
- ◆ New-Zealand lamb chops with spiced Dijon aioli.....\$37.95/dz
- ◆ Seared pepper crusted Ahi tuna on fennel & mango salsa..\$37.95/dz
- ◆ Chef`s Selection of Hors d'Oeuvres (8-10 pcs).....\$22.95/pers
- ◆ Mini pakora with green onion mayo.....\$29.95/dz
- ◆ Steamed dumplings served on a Chinese soup spoon.....\$24.95/dz
- ◆ Tomato bruschetta on crostini.....\$28.95/dz
- ◆ Mini sausage rolls with dips.....\$28.95/dz
- ◆ Assorted mini quiches.....\$28.95/dz
- ◆ Crab cake with mango salsa\$28.95/dz
- ◆ Shrimp cocktail with calypso sauce.....\$34.95/dz
- ◆ Salami on a crispy parmesan crostini.....\$29.95/dz
- ◆ Fried tofu on a spoon with soya and ginger.....\$29.95/dz
- ◆ Crab salad on a cucumber with horseradish & crème fraiche..\$31.95/dz
- ◆ Phyllo triangles filled with spinach, sesame & feta cheese\$......\$29.95/dz
- ◆ Vegetarian samosas.....\$29.95/dz
- ◆ Assorted sushi.....\$39.00/dz
- ◆ Blini with Canadian sturgeon caviar.....\$75.00/1oz



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

T: (613) 235-3333
F: (613) 235-3223
www.lordelgin.ca

All prices subject to change without notice.
Prices do not include 15% Administration or 13% HST.
Menu selections subject to availability.

On-site catering
by:



Holiday Menus

Plated Lunch

Plated Dinner

Buffet

Receptions

Beverages

Recommended Suppliers

Wine Service & Bar Options

Wine

To review our wine list, please contact our Catering Manager. Should you wish to bring your own wine, a corkage fee of \$15.00 per bottle (750ml) will be charged and a liquor license will be required.

Punch

40 glasses

Fruit punch	\$90.00
Wine punch	\$120.00
Champagne punch	\$160.00
Tropical rum punch	\$140.00
With fountain (rental fee)	\$50.00

Host Bar

Host bar prices are subject to tax and service.

A \$100 labour charge will be applied, should sales be less than \$400 for each bar.

Domestic beer.....	\$6.25
Imported beer	\$7.00
Local Beer.....	\$8.00
House wine by the glass	\$8.00
Liquor – 1 oz.....	\$7.00
Caesars	\$7.00
Soft drinks	\$3.00
Juice	\$3.00
Perrier.....	\$4.00

Cash Bar

Cash bar prices include all applicable taxes.

A \$100 labour charge will be applied, should sales be less than \$400 for each bar.

Domestic beer	\$7.00
Imported beer.....	\$8.00
Local Beer.....	\$8.00
House wine by the glass.....	\$9.00
Liquor – 1 oz.....	\$8.00
Caesars	\$8.00
Soft drinks	\$3.50
Juice	\$3.50
Perrier	\$4.50



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

T: (613) 235-3333
F: (613) 235-3223
www.lordelgin.ca

All prices subject to change without notice.
Prices do not include 15% Administration or 13% HST.
Menu selections subject to availability.

On-site catering
by:



Holiday Menus

Plated Lunch

Plated Dinner

Buffet

Receptions

Beverages

Recommended Suppliers

Recommended Suppliers

Entertainment, Dancefloor & DJ Services

Background music is available in most of our functions rooms. Should you wish to play your own music, a \$59.64 SOCAN and RE-Sound Music licensing fee will apply.

Quality Entertainment
info@qualityentertainment.ca
613.526.8742

Ottawa Special Events
www.ottawaspecialevents.com
613-482-1703

Rentals & Linens

Mastermind Event Rentals
www.mmecanada.com
613-836-3608

AV & Lighting Rentals

PSAV
jjackson@psav.com
613.325.5708

Hair & Make Up

Boss Arts
www.bossarts.com
613.230.2500

Transportation

PARS Limo
www.parslimousine.com
613.790.466

Infinity Limo
www.infinitylimousine.ca
613.277.9797

Florists

Exquisite Blooms
www.eblooms.net
613.237.9526

Scrim's
www.scrimsflorist.com
613.232.1733

Photographers

Christopher Steven B Photography
www.christopherstevenb.com

Love and Laughter Photography
www.loveandlaughterphotography.ca

Dwayne Brown Studios
www.dwaynebrown.com
613.290.5737

Custom Cakes

Pasticceria Gelateria Italiana
www.pasticceria.ca
613.233.2104



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

T: (613) 235-3333
F: (613) 235-3223
www.lordelgin.ca

All prices subject to change without notice.
Prices do not include 15% Administration or 13% HST.
Menu selections subject to availability.

On-site catering
by:

