



HIGH-TEA & BUBBLY

per person 49 + HST +18% gratuity
Includes one glass of Prosecco or red, white or rose wine

Sandwiches (choose three)

- cucumber and salmon finger sandwich
- coronation chicken finger sandwich
- BLT finger sandwich (veg available)
- cheese and pickle finger sandwich
- English sausage rolls (veg available)

Salads

- Mediterranean style beet and feta salad
- classic Caesar salad

Desserts

- scones with strawberry conservative and whipped cream
- Almond Financier

LUNCH

per person 29 + HST + 18% gratuity

- coffee & tea service
- choice of quiche served individually with mixed greens
- apple tarte tatin with vanilla ice cream

We offer a variety of spaces appropriate for 10 - 300 guests

Ask about premium scotch selections, host bars, chef's stations and much more

For more information or to book our space contact allsaints event space by e-mail at events@allsaintsottawa.ca or phone us at 613.230.3050

*Celebrate all the birthdays, anniversaries, retirements and other special occasions you have missed over the last year and a half
Its about re-connecting, and its about time!*

Private rooms available starting at \$500
Select from our quaint stone Chapel to the grand Borden Hall
Available for groups from 10 - 100

COCKTAIL PARTY

Canapés pricing per person

Choice of cash, host bar, or passed drinks

Designed for minimum of 20 people

- three pieces - 3 types of canapés 22
- five pieces - 4 types of canapés 32
- eight pieces - 5 types of canapés 45
- charcuterie board 15
- seafood bar 65-85
- dessert bar 25-35

PRIVATE DINING

per person 79 + HST + 18% gratuity

Freshly baked in-house bread service

Soup

- carrot ginger coconut with spiced pepitas
- tomato basil with infused oil
- cream of wild mushroom with sherry and thyme

Salad

- bitter greens served with beets, pear chutney, walnuts, mustard, vinaigrette
- classic caesar and anchovy with aged parmesan, house croutons and bacon crisps

Main

- beef tenderloin, stroganoff jus, Yuzu endives, potatoes, shallots and thyme
- chicken roulade stuffed with shiitake mushrooms, black garlic and walnuts on risotto with jus
- squash navy bean pave with jalapeño slaw, vanilla drizzle and pea shoots

Dessert

- preserved winter fruits with spiced syrup pavlova
- 72% cocoa mousse with tonka beans and gluten free cocoa biscuit
- apple tarte tatin with vanilla ice cream



all saints
EVENT SPACE | ESPACE ÉVÉNEMENTIEL

317 Chapel Street, Ottawa 613.230.3050

allsaintsottawa.ca

events@allsaintsottawa.ca

