



*Bring your staff together
in our safe and friendly,
unique space*

Private rooms, choice of indoor and
outdoor spaces starting at \$500
Large screens, microphone and podium
included

BREAKFAST MIXER

per person 19 + HST + 18% gratuity

- Coffee & tea service
- House-made pastries
- Yogurt, granola & fresh fruit
- add smoked salmon 12
- add charcuterie 15
- add freshly squeezed fruit juice 8
- add mimosa 14

WORKING LUNCH

per person 29 + HST + 18% gratuity

- coffee & tea service
- choice of quiche served individually
with mixed greens
- select house-made patisserie & fresh fruit

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

COCKTAIL RECEPTION

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

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