



# *Holiday*

## M E N U

### PACKAGE INCLUDES

*room rental*

*parking*

*tables*

*chairs*

*festive decor*

*dance floor*

*cash bar*



# General Information

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You may select from the Food and Beverage choices presented in our menus, or we would be happy to customize and create special menus to suit your tastes and needs!

All catering selections require a minimum of 25 people to order. All Food and Beverage must be prepared and presented by the EY Centre. Remaining Food and Beverages cannot be removed from the facility. Alcohol beverages will be served in accordance with the laws and regulations of the Alcohol and Gaming Commission of Ontario.

Food and Beverage specifications must be received in writing 30 days in advance of the event. To ensure successful events, it is necessary to receive your final guarantee five business days prior to your event. Once the final guarantee is due, the count may not be decreased.

Food and Beverage prices are subject to a 15% administrative charge and 13% HST (harmonized sales tax). Menu prices cannot be guaranteed more than 90 days out. A surcharge may apply for small groups.

A list of allergies and dietary restrictions must be received for all breakfast, lunch and dinner functions (according to the following schedule):

- Preliminary list due fourteen (14) business days prior to the event.
- Final list due six (6) business days prior to event.
- For any meals where a dietary list is not provided, a 5% surcharge of the overall cost of the meal will be applied.

15% ADMINISTRATION FEE AND 13% HST TAX WILL BE APPLIED





# RECEPTION

Hand Passed Hors D'Oeuvres \$41 per  
dozen (minimum 4 dozen)

In-House Chef Inspired Soup

Bang Bang Shrimp

Individual Cheese & Charcuterie

Crab Dip with Crostini

Parmesan Filled Arancini

Wild Mushroom & Goat Cheese Bruschetta

Smokey Bacon Wrapped Dates

Brie & Cranberry Phyllo Tarts

Beef Tartare

Melon Prosciutto Skewers

Tenderloin and Chimichurri Crostini

Seared Lamb Lollipops

15% administration fee and 13% HST tax will be applied



# RECEPTION

Interactive Chef Attended Food Stations - Minimum 25 People  
Each selection with two or more options will be split up equally unless previously specified

## Traditional Holiday | \$20.00 per person

Turkey Carving Station Mashed Potato Bar with Festive Toppings

## Grilled Cheese Bar | \$20.00 per person

Choice of Two (2):

Pulled Pork

Jerk Chicken

Fig & Brie

## Seafood Bar | \$26.00 per person

Choice of Two (2):

Oyster Bar

Ceviche

Shrimp Cocktail

Sushi Bar

## Asian Express | \$26.00 per person

Choice of Two (2):

Bahn Mi Sandwich

General Tao's Chicken

Kimchi Fries

Kung Pow Veggies

## Festive Dessert \$26.00 per person

Choice of Two (2):

Taffy

Yule Log Cake Pops

Ice Cream Sandwiches

15% administration fee and 13% HST tax will be applied





# FESTIVE BUFFET

Each buffet option includes starbucks coffee & teavana tea service

## Lunch Buffet | \$53.00 per person

Warm Bread Assortment with Whipped Butter  
Chef Salad Bar with Festive Toppers & Dressings  
Honey Glazed Ham \* with Garlic Mustard Sauce  
Marinated Slow Roasted Turkey Breast \* with Turkey Jus  
Apple Harvest Stuffing  
Roasted Root Vegetables  
Cranberry Festive Desserts

## Lunch Buffet | \$60.00 per person

Welcome Glass of Sparkling Wine  
Warm Bread Assortment with Whipped Butter  
Chef Salad Bar with Festive Toppers & Dressings  
Honey Glazed Ham \* with Garlic Mustard Sauce  
Marinated Slow Roasted Turkey Breast \* with Turkey Jus  
Apple Harvest Stuffing  
Roasted Root Vegetables  
Cranberry Festive Desserts

## The Executive Festive Buffet | \$64.00 per person

Welcome Glass of Sparkling Wine  
Warm Rosemary Focaccia with Whipped Butter  
Bacon Wrapped Turkey Roulade filled with Apple Harvest Stuffing  
& Turkey Jus  
Rosemary Rubbed Roast Beef \* with Bone Braised Demi Glaze  
Roasted Root Vegetables  
Cranberry Chutney  
Yule Log Cakes, Egg Nog Pot De Crème, Festive Shortbread Cookies

15% administration fee and 13% HST tax will be applied



# FESTIVE PLATED

Each plated option is a 3-course meal that includes a welcome glass of sparkling wine, in-house made focaccia with whipped butter and starbucks coffee & tazo tea service.

Additional charges will apply for substitutions.

## Salad | choice of one

### Burrata Salad

Tomato Jam, Pickled Onion, Basil, Arugula, Balsamic Glaze, Smoked Salt

### Baby Kale Salad

Poached Pears, Prosciutto, Manchego Cheese, Thyme Shallot Vinaigrette, Spiced Pecans

### Roasted Brussel Sprout Salad

Caramelized Onion, Edamame, Cranberry, Pistachios

## Main | choice of one

### Pork Tenderloin | \$60.00 per person

Blackberry Mint Chutney, Sweet Potato Pave, Brown Butter, Crispy Sage, Green Beans, Almond Gremolata

### Bacon Wrapped Turkey Roulade | \$75.00 per person

Shredded Duck Stuffing, Maple Dijon Roasted Carrot, Garlic Chive Whipped Mashed Potato

### Coffee Crusted Beef Tenderloin | \$80.00 Per Person

White Brandy Peppercorn Sauce, Asparagus, Red Pepper, Potato Gratin Galette

## Dessert | choice of one

Warm Caramel Ginger Spice Cake

Chocolate Mint Pot De Crème, Candy Cane Crumble

Maple Bourbon Bread Pudding

15% administration fee and 13% HST tax will be applied

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