



COURTYARD RESTAURANT

Weddings

Housed in a heritage stone building in a cobble-stoned courtyard, we have been providing elegant facilities for weddings and special events since 1980. Let our knowledgeable and experienced wedding co-ordinator help you to plan and ensure the success of your special day. Our services include:

- Our delectable “choice” menu packages, where your guests may choose between 3 different main courses, and a minimum of 2 different appetizers and desserts.
- Personalized printed individual menus with your selections are provided to each of your guests, and they will place their order from these menus on the evening of your wedding. Menus included at no cost.
- Flexibility! All of our menus can be changed and adjusted to suit your preferences and tastes (Wedding bookings may also use our regular ‘Group Menus’ for additional options – available on our website at www.courtyardrestaurant.com)
- Beautiful table settings with our fine English china, white table linen, fresh flowers and romantic candlelight. You are also welcome to bring your own flowers, candles and décor.
- Slicing and serving of your wedding cake with no cake cutting fee.
- Placement of your favours, centerpieces, place cards and other decorations so you have less to do on your wedding day.
- Complete event co-ordination including menu consultation, equipment rental and entertainment bookings.

Courtyard Restaurant

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www.courtyardrestaurant.com

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Wedding Package #1

Hors d'oeuvres Platters

Selection of Imported and Domestic Cheeses and Pistachio Rolled Cognac Pâté
served with Grapes, Crackers and Garnish

Dinner Menu – these will be the choices on your menu...

Chef's Inspiration Soup

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Mixed Baby Greens Salad with Lemon-Honey-Sunflower Emulsion, Dried Cherries
and Toasted Sunflower Seeds

Caesar Salad with Garlic Croutons, Crisp Bacon and Shaved Parmesan Cheese

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Your Selection of 3 Main Course Choices from these items:

Grilled Breast of Chicken with Sour Cherry Marmalade Sauce

Grilled Breast of Chicken with Wild Mushroom White Wine Cream Sauce

Grilled Alberta Striploin Steak with Chipotle Glaze

Steamed Filet of Salmon with Maple-Citrus-Coriander Glaze

Grilled Filet of Salmon with Red Pepper-Pecan Butter

New Zealand Lamb Shank Braised in Red Wine with Fennel Root,

Plum Tomato and Rosemary

Garlic & Dijon Marinated Pork Loin with Lyonnaise Sauce

Polenta Layered with Tomato-Onion Confit and Goat's Cheese over Ratatouille

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Your Selection of 2 Desserts from these items:

Cappuccino Bread Pudding with Butterscotch

Chocolate Ganache Cake with Raspberry Coulis

Crème Caramel

Caramelized Lemon Custard Tart with Red Currant Coulis

Maple Sugar Pie served with Vanilla Ice Cream

Jasmine Rice Pudding with Coconut Milk, Honey, Lime and Roasted Pears

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Freshly Brewed Coffee and Specialty Teas

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Your Wedding Cake sliced and served with Late-Evening Coffee and Tea Buffet Service

\$37.50 per person

\$49.31 total per person including taxes and gratuity

Add Wine, Punch or a Late-Evening Buffet to your Package!

See our "Celebration Drink Packages" and "Enhancements" at the end of this document.

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Add **Belgian Chocolate Truffle Favours** for each guest to this package - \$3.75 per person

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Add **Sparkling Wine Toast** (1 glass per person) to this package - \$3.25 per person

Wedding Package #2

Your Selection of 3 Hors d'oeuvres from these items:

Tempura Vegetables with Asian Dipping Sauce / Sausage Rolls with Dijon Mustard
Blue Cheese Feuilleté Bites / Tomato Bocconcini Cheese and Basil Canapés
Tomato and Black Olive Bruschetta / Mini Quiche / Mini Vegetarian Spring Rolls
Artichoke and Goat's Cheese Bruschetta / Balsamic Marinated Vegetables on Parmesan Tuiles

Dinner Menu – these will be the choices on your menu...

Chef's Inspiration Soup

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Mixed Baby Greens Salad with Lemon-Honey-Sunflower Emulsion, Dried Cherries
and Toasted Sunflower Seeds

Warm Almond Crusted Goat's Cheese over Baby Spinach
with Prosciutto, Red Onion and Citrus Vinaigrette

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Your Selection of 3 Main Course Choices from these items:

Grilled Alberta Striploin Steak with Wild Mushroom, Bacon and Chive Sauce
Cajun-Spiced Beef Tenderloin Tips with Lavender Honey and Red Wine Sauce
Filet of Salmon in a Yukon-Gold Potato Crust with Coriander Cream Sauce
Duck Confit with Sour Cherry Marmalade Sauce
Citrus-Marinaded Chicken Breast with Thyme and Roasted Shallot Reduction
Market Vegetable and Wild Rice Ragout with Toasted Cornbread
Pan-Seared Tilapia Filet with Panko-Crumb Crust and Fennel-Onion Concassé
Pork Tenderloin in Vanilla Bean and Verjus Marinade with Whole-Grain Mustard Jus

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Your Selection of 3 Desserts from these items:

Cappuccino Bread Pudding with Butterscotch
Caramelized Lemon Custard Tart with Red Currant Coulis
Chocolate Ganache Cake with Raspberry Coulis
Crème Caramel
Jasmine Rice Pudding with Coconut Milk, Honey, Lime and Roasted Pears
Chocolate-Raspberry Tartuffo
Maple Sugar Pie served with Vanilla Ice Cream
Basil and Verjus Marinated Berries with Cinnamon-Yogurt Mousse

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Freshly Brewed Coffee and Specialty Teas

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Sparkling Wine Toast (1 glass per person)

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Your Wedding Cake sliced and served with Late-Evening Coffee and Tea Buffet Service

\$46.00 per person

\$60.49 total per person including taxes and gratuity

Add Wine, Punch or a Late-Evening Buffet to your Package!

See our "Celebration Drink Packages" and "Enhancements" at the end of this document.

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Add **Belgian Chocolate Truffle Favours** for each guest to this package - \$3.75 per person

Wedding Package #3

Your Selection of 4 Hors d'oeuvres from these items:

Tomato and Black Olive Bruschetta / Tempura Vegetables with Asian Dipping Sauce
Beef Carpaccio Puff Pastry Towers with Honey-Cayenne Mayonnaise
Smoked Salmon Crêpe Rolls / Artichoke and Goat's Cheese Bruschetta
Seared Rare Cajun Tuna with Avocado Salsa on Rice Crackers
Avocado and Crab California Rolls with Wasabi and Soya Sauce
Grilled Chicken Satay with Thai Sauce / Jumbo Shrimp with Cocktail Sauce
Moroccan Chicken in Phyllo Pastry Half Moons / Mini Vegetarian Spring Rolls
Balsamic Marinated Vegetables on Parmesan Tuiles / Escargot and Garlic Puffs
Cream Cheese with Roasted Red Pepper Wrapped in Prosciutto

Dinner Menu

Chef's Inspiration Soup

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Your Selection of Appetizers from these Items:

Mixed Baby Greens Salad with Lemon-Honey-Sunflower Emulsion,
Dried Cherries and Toasted Sunflower Seeds

And one of the following:

Smoked Salmon on Baby Greens with Carrot Salad and Herb Vinaigrette
Wild Mushroom and Gorgonzola Cheese Feuillette
Warm Almond Crusted Goat's Cheese over Baby Spinach
with Prosciutto, Red Onion and Citrus Vinaigrette

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House-Made Sorbet

Your choice of flavour:

Pineapple, Strawberry-Basil, Strawberry, Roasted Pear,
Lemongrass, Fuji Apple, Cranberry, Lemon

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Your Selection of 3 Main Course Choices from these items:

Grilled Beef Tenderloin with Gulf Shrimp and Red Curry Aioli
Macadamia Nut Crusted Filet of Halibut with
Caramelized Prosciutto-Shallot Vinaigrette
Roasted Breast of Chicken Stuffed with Fresh Herbs and Goat's Cheese,
served with Mango Salsa
Venison Osso Bucco Braised with Dried Apricots, Pearl Onions and Star Anise
Rack of New Zealand Lamb with Thyme-Red Wine Jus
Risotto in a Parmesan Basket with Asparagus, Bell Peppers, Roasted Corn
and Truffle Oil
Cajun-Spiced Rare Yellowfin Tuna with Artichoke Salsa

Your Selection of 3 Desserts from these items:

Bourbon Mud Cake with Allspice Anglaise
White Chocolate Crème Brûlée in a Dark Chocolate Cup
Jasmine Rice Pudding with Coconut Milk, Honey, Lime and Roasted Pears
Chocolate-Raspberry Tartuffo
Cappuccino Bread Pudding with Butterscotch
Maple Sugar Pie served with Vanilla Ice Cream
Basil and Verjus Marinated Berries with Cinnamon-Yogurt Mousse
Caramelized Lemon Custard Tart with Red Currant Coulis

Freshly Brewed Coffee and Specialty Teas

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Sparkling Wine Toast (1 glass per person)

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Your Wedding Cake sliced and served with
Late-Evening Coffee and Tea Buffet Service

And your choice of:

Late-Evening Selection of Imported and Domestic Cheeses and Pistachio-Rolled
Cognac Pâté served with Grapes, Crackers and Garnish

or

Late-Evening Belgian Chocolate Fondue with Fresh Fruit and Berries

\$61.00 per person

\$80.22 total per person including taxes and gratuity

Add Wine, Punch or a Late-Evening Buffet to your Package!

See our “*Celebration Drink Packages*” and “*Enhancements*” at the end of this document.

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Add **Belgian Chocolate Truffle Favours** for each guest to this package

\$3.75 per person

For Intimate and Elegant Weddings, may we present our

Chef's Tasting Menus

The 4 Tasting Menus below are only available for special intimate weddings of 25 guests or less. Each course is presented in a smaller 'tasting' format. We would be pleased to adjust these menus by removing or substituting courses according to your budget and special requirements, however some items are only available during their particular season. Our Sommelier would be pleased to enhance your experience by matching each course of your menu with wines. Please ask our Events Staff for more details.

Spring

Salmon Tartare with Fingerling Potato Chips and Kohlrabi Seviche
*Macadamia Nut-Crusted Filet of Halibut with Marinated Gulf Shrimp,
Asparagus Salad and Forbidden Rice*
Jicama Sorbet with Pink Grapefruit Gazpacho
Slow Roasted Pork Tenderloin with Marinated Cremini Mushrooms, Fried Parsnip, and Tatsoi
Ontario Lamb Chops with Coriander Chutney, Orange-Juice Braised Carrots and Roasted Beets
Green Apple and Rhubarb 'Crumble' with Panko Crumbs and Rosemary Ice Cream
White Chocolate Crème Brûlée in a Dark Chocolate Cup

Summer

Pan-Seared Scallop with Avocado Salsa and Fresh Herb Sauce
Mousseline de Foie Gras with Vegetable Chips and Mango Salad
Kiwi Sorbet with Watermelon Consommé
Magret de Canard with Red Wine Reduction and Sautéed Bell Peppers and Fava Beans
Grilled AAA Angus Beef Striploin with Chipotle Glaze, Grilled Onions and French Baguette
Basil and Verjus Marinated Strawberries with Olive Oil Ice Cream and Vanilla Bean Cookie
Dark Chocolate and Mascarpone Cheesecake Baked in Phyllo with Drunken Bing Cherries

Autumn

Baby Arugula with Asian Pear, Toasted Cashew Nuts, and Maple-Poppyseed Dressing
*Ragout of Rabbit and Chanterelle Mushroom with Truffled Sweet Potato Agnolotti
and Aged Goat's Cheese*
Roasted Crab Apple Sorbet with Freshly Pressed Pomegranate Juice
Beef Tenderloin Carpaccio with Honey-Harissa Mayonnaise and Ontario Tomato Chow-Chow
Grilled Local Elk Striploin with Fenugreek Potato and Four Sauces
Star Anise Ice Cream Sandwich with Tempura Pineapple and Florentine Cookies
Chocolate, Coffee and Bourbon Mud Cake with Banana Purée and Wild Mountain Honey

Winter

Yellowfin Tuna in Espelette Pepper Crust with Duck Foie Gras au Torchon
and Caramelized Blood Orange
*Turnip Gnocchi with King Eryngii Mushrooms, Mushroom Fond lié,
Mustard Oil and Toasted Sunflower Seeds*
Angelica Sorbet with Lychee Shooter
Marinated Breast of Cornish Hen with its Consommé, Braised Fennel Root and Chestnuts
Venison Osso Bucco with Horseradish Potato Purée and Buttered Brussel Sprout Leaves
Le Douanier Cheese Baked in Phyllo with Cranberry Compote
Warm Bitter Chocolate Soufflé

\$65.00 per Tasting Menu
\$85.48 including all taxes and gratuity

Luncheon Weddings

An elegant and affordable alternative to an evening wedding.
Luncheon Weddings may be held beginning as early as 9:00 am,
and must be finished by 3:00 pm on Saturdays, or 4:00 pm Sunday through Friday.

Luncheon Wedding Package #1

Hors d'oeuvres Platter

Selection of Imported and Domestic Cheeses and Pistachio Rolled Cognac Pâté
served with Grapes, Crackers and Garnish

Luncheon Menu – these will be the choices on your menu...

Chef's Inspiration Soup
Mixed Baby Greens Salad with Lemon-Honey-Sunflower Emulsion, Dried Cherries
and Toasted Sunflower Seeds

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Your selection of 3 Main Courses from these items:

Grilled Chicken Breast with Sour Cherry Marmalade Sauce
Citrus-Marinated Chicken Breast with Thyme and Roasted Shallot Reduction
Grilled Filet of Salmon with Red Pepper Pecan Butter
Steamed Filet of Salmon with Maple-Citrus-Coriander Glaze
Quiche with Asparagus Tips, Red Pepper and Oka Cheese
Grilled Boneless Pork Loin with Mustard Jus
Ricotta Cheese and Spinach Cannelloni with Tomato-Basil Sauce
Beef Loin Ragout with Bacon, Onions, and Mushrooms

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These 3 Dessert Items will appear on your Menu:

Chocolate Ganache Cake with Raspberry Coulis
Fresh Fruit Salad
Crème Caramel

or

Your Wedding Cake sliced and served for dessert with
Your guests' choice of Vanilla Ice Cream and Wafer Cookies or Fresh Fruit Salad

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Freshly Brewed Coffee and Specialty Teas

\$22.50 per person

\$29.59 total per person including taxes and gratuity

Add Wine, Punch or other Enhancements to your Package!

See our "*Celebration Drink Packages*" and "*Enhancements*" at the end of this document.

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Add **Belgian Chocolate Truffle Favours** for each guest to this package - \$3.75 per person

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Add **Sparkling Wine Toast** (1 glass per person) to this package - \$3.25

Luncheon Wedding Package #2

Hors d'oeuvres Platter

Selection of Imported and Domestic Cheeses and Pistachio Rolled Cognac Pâté
served with Grapes, Crackers and Garnish

Luncheon Menu – these will be the choices on your menu:

Chef's Inspiration Soup
Mixed Baby Greens Salad with Lemon-Honey-Sunflower Emulsion, Dried Cherries
and Toasted Sunflower Seeds

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Your selection of 3 Main Course Choices from these items:

Grilled Alberta Striploin Steak with Chipotle Glaze
Grilled Breast of Chicken with Wild Mushroom White Wine Cream Sauce
Citrus-Marinated Breast of Chicken with Mango Salsa
Grilled Filet of Salmon with Caramelized Prosciutto-Shallot Vinaigrette
Cajun-Spiced Catfish Filet with Citrus Fruit Salsa
New Zealand Lamb Shank Braised in Red Wine with Fennel Root,
Plum Tomato and Rosemary
Pork Tenderloin in Vanilla Bean and Verjus Marinade with Whole-Grain Mustard Jus
Market Vegetable and Wild Rice Ragout with Toasted Cornbread

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Your selection of 3 Desserts from these items:

Chocolate Ganache Cake with Raspberry Coulis
Maple Sugar Pie served with Vanilla Ice Cream
Jasmine Rice Pudding with Coconut Milk and Roasted Pears
Cappuccino Bread Pudding with Butterscotch
Crème Caramel

or

Your Wedding Cake sliced and served for dessert with
Your guests' choice of Vanilla Ice Cream and Wafer Cookies or Fresh Fruit Salad

or

Your Wedding Cake sliced and served for dessert and
Belgian Chocolate Truffle Favours for your guests to take home in 'wedding white' box
with your choice of coloured organza ribbon (add \$.50 to your package price)

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Freshly Brewed Coffee and Specialty Teas

\$24.50 per person

\$32.22 total per person including taxes and gratuity

Add Wine, Punch or other Enhancements to your Package!

See our "*Celebration Drink Packages*" and "*Enhancements*" at the end of this document.

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Add **Belgian Chocolate Truffle Favours** for each guest to this package - \$3.75 per person

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Add **Sparkling Wine Toast** (1 glass per person) to this package - \$3.25

Celebration Drink Packages

Celebration Drink Package #1

Non-Alcoholic Fruit Punch and Alcoholic Punch served with your Hors d'oeuvres

(Your choice of punch, see punches)

2 Glasses of House Wine per person served with your meal
(Your choice of Jackson-Triggs or Mommessin Cuvée St.-Pierre)

\$11.50 per person

\$15.30 total per person including taxes and gratuity

Celebration Drink Package #2

Non-Alcoholic Fruit Punch and Alcoholic Punch served with your Hors d'oeuvres

(Your choice of punch, see punches)

2 Glasses of Bottled Wine per person served with your meal
(Your choice of Wine - choose 1 white wine and 1 red wine)

White Wine:

Vineland Estate Riesling (Canada)

Hardy's Nottage Hill Chardonnay (Australia)

Tyrell's Long Flat Semillion Sauvignon Blanc (Australia)

La Vielle Ferme Cotes du Luberon (France)

Red Wine:

Drostdy-Hof Merlot (South Africa)

Mezzomondo Negroamaro Salento (Italy)

Tyrell's Long Flat Cabernet Shiraz Malbec (Australia)

La Vielle Ferme Cotes du Ventoux (France)

\$13.65 per person

\$18.22 total per person including taxes and gratuity

Celebration Drink Package #3

2 Glasses of House Wine per person served with your meal
(Your choice of Jackson-Triggs or Mommessin Cuvée St.-Pierre)

1 Glass of Sparkling Wine Toast per person
(Seaview Brut)

\$11.50 per person

\$15.30 total per person including taxes and gratuity

Just Wine, Please

Please ask for our Complete Bottled Wine List

Our Sommelier would be happy to select special wines to suit your menu and budget upon request

Our House Wine:

Jackson-Triggs Sauvignon Blanc (Canada)

Jackson-Triggs Merlot (Canada)

Mommessin Cuvée Saint-Pierre Blanc (France)

Mommessin Cuvée Saint-Pierre Rouge (France)

Per Litre - \$25.00

Celebration Punches

Caribbean Holiday

A sparkling tropical fruit punch with white and dark rum, apricot brandy and tropical fruit juices

Fruit Fantasia

A refreshing mix of blackberry liqueur, pomegranate liqueur and sparkling wine with fruit juices

Courtyard Sangria

Delicious red wine mixed with triple sec, cherry brandy, orange juice and chopped fruit

Red Passion Punch

A beautiful clear red punch with peach schnapps, vodka, cranberry juice, Perrier and lime cordial

Mimosa Medley

Perfect for a brunch or luncheon - sparkling wine with orange juice and fruit slices

Small Bowl - \$45.00 (Serves 20 - 25 glasses of punch)
Medium Bowl - \$85.00 (Serves 45 – 50 glasses of punch)
Large Bowl - \$120.00 (Serves 70 - 75 glasses of punch)

Non-Alcoholic Punches

Tropical Fruit Punch

A non-alcoholic sparkling pink punch with orange, pineapple and mango juices, mixed with grenadine, lime, Perrier and fresh fruit slices

Cranberry Splash Punch

A non-alcoholic sparkling punch with cranberry juice, ginger ale, lime cordial and fresh lime slices

Small Bowl - \$35.00 (Serves 20 - 25 glasses of punch)
Medium Bowl - \$59.00 (Serves 45 – 50 glasses of punch)
Large Bowl - \$80.00 (Serves 70 - 75 glasses of punch)

Bar Service

Please ask to see our Complete Bar List for prices and types of bar service available:

Open Bar, Cash Bar, Ticketed Bar, Wine & Beer Bar,
Basic Bar, Standard Bar, Premium Bar

Domestic Beer - \$4.40
Imported Beer - \$5.00 to \$5.80
Shooters - \$4.25
Glass of House Wine - \$4.50

1 oz Cocktails - \$5.00
1 ½ oz Cocktails - \$6.00
2 oz Cocktails - \$7.00
Non-Alcoholic Beverages – \$1.50 to \$2.00

Enhancements

To cleanse your palate between courses...

House-Made Sorbet in your choice of flavour:

Pineapple, Strawberry-Basil, Strawberry, Roasted Pear, Lemongrass, Fuji Apple, Cranberry, Lemon
(Add \$1.75 to your menu price)

Change any of the menus into four courses with...

Chef's Inspiration Soup

and

Mixed Baby Greens Salad with Lemon-Honey-Sunflower Emulsion, Dried Cherries
and Toasted Sunflower Seeds
(Add \$4.00 to your menu price)

Add a Pasta Course to your Menu...

Penne, Linguine, Cannelloni, Ravioli or Tortellini

with your choice of sauce: Tomato-Basil, Rosé, Basil-Pesto, Sundried Tomato-Pesto, Alfredo
(Add \$4.00 to your menu price – for Stuffed Pasta, Alfredo and Pesto Sauces add \$.50 each)

Select a substitute for the salad...

Caesar Salad with Garlic Croutons, Crisp Bacon and Shaved Parmesan Cheese
(Add \$ 1.50 to your menu price)

Arugula Salad with Smoked Duck, Dried Cranberries and Poppy Seed Dressing
(Add \$ 2.00 to your menu price)

Select a substitute for the soup...

Your choice of soup:

Shrimp Bisque / New England Clam Chowder / Carrot and Ginger / Butternut Squash and Carrot
Tomato-Basil / Tomato-Tarragon / Tomato and Roasted Garlic / Cauliflower and Goat's Cheese
Cream of Broccoli with Pine Nuts / Corn and Roasted Red Pepper Chowder / Potato and Leek Bisque
Potato and Bacon Chowder / Black Bean with Red Onion and Sour Cream Garnish / Gazpacho
Chilled Strawberry Soup / Thai Chicken and Leek / Chilled Cucumber and Dill / Your suggestions welcome
(Add \$ 1.50 to your menu price)

Add another selection to your Appetizer choices...

Wild Mushroom and Gorgonzola Feuillette

(Add \$ 2.50 to your menu price)

Smoked Salmon with Carrot Salad, Baby Greens and Herb Vinaigrette

(Add \$ 3.00 to your menu price)

Warm Almond-Crusted Goats' Cheese over Baby Spinach
with Proscuitto, Red Onion and Citrus Vinaigrette

(Add \$ 3.00 to your menu price)

Add another selection to your Dessert choices...

White Chocolate Crème Brûlée in a Dark Chocolate Cup

(Add \$ 1.50 to your menu price)

Chocolate Pecan Cheesecake

(Add \$ 1.50 to your menu price)

Reception Platters & Buffet Table

Perfect for a late-evening buffet or for the cocktail hour

Imported and Domestic Cheese Platter and Pistachio-Rolled Cognac Pâté,
Served with Grapes, Assorted Crackers and Garnish

\$37.00 Small Platter – serves 10 to 15 guests

\$58.00 Medium Platter – serves 20 to 25 guests

\$115.00 Large Platter – serves 45 to 50 guests

Vegetable Crudités Platter with Aioli Dip

\$30.00 Medium Platter – serves 20 to 25 guests

\$50.00 Large Platter – serves 50 to 60 guests

Mediterranean Hummus & Baba Gannouj Platter

Served with Spiced Olives, Pita and Specialty Flatbreads

\$42.00 Medium Platter - serves 20 to 25 guests

\$68.00 Large Platter - serves 40 to 45 guests

Side of Atlantic Smoked Salmon with Capers, Red Onion,
Lemon Wedges and Pumpnickel Toasts

\$95.00 – Medium Platter serves 20 to 25 guests

\$190.00 – Large Platter serves 40 to 45 guests

Mini Vegetarian Spring Rolls with Plum Dipping Sauce &
Potato and Cheddar Pierogies with Caramelized Onions and Sour Cream

Spring Rolls - \$10.00 / dozen, 2 dozen minimum

Pierogies - \$7.00 / dozen, 2 dozen minimum

Assorted Vegetable Chips with Foie Gras Mousseline Dip

\$125.00 – Medium Platter, serves 50 to 55 guests

\$200.00 – Large Platter, serves 95 to 100 guests

Mixed Open Faced Sandwich Tray

Served on Crostini and Baguette - Smoked Duck with Julienne Mango,
Sliced Roast Beef Striploin with Caramelized Onion, Smoked Salmon with Red Onion and Capers,
Egg Salad with Roasted Red Pepper

\$60.00 – Medium Platter, 25 pieces

\$120.00 – Large Platter, 50 pieces

Assorted Cocktail Sandwich Selection: Tuna Salad, Egg Salad, Sliced Ham

\$ 4.00 per 4 pieces

Deli Meat Platters with Black Forest Ham, Prosciutto,
Smoked Turkey Breast, Genovese Salami and Assorted Olives and Pickles
Served with Rolls, Butter and Mustards

\$120.00 – Medium Platter serves 20 to 30 guests

\$220.00 – Large Platter serves 50 to 60 guests

Dessert & Sweets Table

Belgian Chocolate Fondue served with Fresh Fruit and Berries Platter

\$80.00 Medium Platter – serves 40 to 45 guests

\$125.00 Large Platter – serves 70 to 75 guests

Assorted French Dessert Pastries

\$2.75 per piece

Belgian Chocolate Truffles

White Chocolate Mocha / Dark Chocolate / Dark Chocolate Orange

White Chocolate Lemon / Honey Truffle / Mint Milk Chocolate Ganache

Earl Grey / Saffron Cardamom / Dark Chocolate Maple

Milk Chocolate Hazelnut / Tropical Fruit Coconut

\$1.75 per truffle / minimum 20 truffles

The Sweet Table

(Choose 3 – 30 guests minimum)

Chocolate Ganache Cake / Hazelnut Torte / Assorted French Dessert Pastries

Belgian Chocolate Fondue with Fresh Fruit and Berries

White Chocolate Raspberry Mousse Cake / German Fresh Apple Flan / Belgian Chocolate Truffles

Sacher Torte / Carrot Cake with Cream Cheese Icing / Home Baked Squares

Strawberry Mousse Cake / Chocolate-Dipped Strawberries

Cappuccino Cheesecake / Bailey's Cheesecake / Chocolate Pecan Cheesecake

Includes Coffee and Tea Buffet Service

\$6.50 per person

The Late-Evening Buffet Table #1

Assorted French Pastries and Home-Baked Squares

Belgian Chocolate Fondue served with Sliced Fresh Fruit and Berries

Mini Vegetarian Spring Rolls with Plum Dipping Sauce

Potato and Cheddar Pierogies with Caramelized Onions and Sour Cream

Includes Coffee and Tea Buffet Service

\$6.75 per person

The Late-Evening Buffet Table #2

Belgian Chocolate Fondue served with Sliced Fresh Fruit and Berries

Mixed Open Faced Sandwich Tray Served on Crostini and Baguette

(Smoked Duck with Julienne Mango, Sliced Roast Beef Striploin with Caramelized Onion,

Smoked Salmon with Red Onion and Capers, Egg Salad with Roasted Red Pepper)

Imported and Domestic Cheese Platter with Pistachio-Rolled Cognac Pâté,

Assorted Crackers and Garnish

Includes Coffee and Tea Buffet Service

\$7.50 per person

Coffee, Decaffeinated Coffee, Tea and Specialty Herbal Teas

Served on a buffet table for your guests to help themselves

20 to 40 guests - \$20.00 / 50 to 80 guests - \$35.00

Wedding Booking Policies

Reserving a Date for your Wedding

Reservations may be made by contacting the restaurant and speaking to our Events Coordinator. A \$250.00 non-refundable deposit is required to confirm a reservation. Tentative reservations may also be made for an available date will be held for a maximum of 2 weeks. Should another party be interested in booking for the same date, you will be asked to confirm or release the booking.

Wedding Ceremonies

Our beautiful rooms can be arranged to hold your wedding ceremony before your reception. A Ceremony Set-Up Fee of \$100.00 is charged for this service (\$75.00 for the Dawson Room). This fee includes a 'ceremony' set-up, with chairs placed in rows and an aisle, and a signing table and chair. We would be pleased to arrange the room according to your requirements for your ceremony.

Private Room Reservations and Room Charges

Room charges for use of our private rooms apply to Thursday, Friday and Saturday evening bookings, as well as all holidays and Sundays on holiday weekends. In December, Room Charges also apply to Wednesday evenings, and daytime bookings on Wednesday, Thursday and Friday.

Our Room Charges for Plated Meal events are as follows:

- No room charges will apply if the minimum number of guests is met in each of our rooms (McArthur Room - 50 guests minimum, Loft Room – 35 guests minimum, Dawson Room – 15 guests minimum)
- If the minimum number of guests is not met, a \$10.00 fee per seat not filled under the minimum will apply. For example, a group of 33 guests in the Loft Room on a Thursday evening will incur a \$20.00 room charge – 2 seats not filled under 35 x \$10.00 = \$20.00.
- There are no room charges for daytime events with the exception of the month of December, where Room Charges are applied to Wednesday, Thursday and Friday daytime bookings.
- Room charges do not apply to Wedding Reservations that do not require a Private Room.
- Facility Rental for use of the 'Bar Area' as a private bar/lounge for your event, (when using the McArthur Room or Loft Room for your group) - \$200.00 for an evening event, and \$100.00 for a daytime event.

Room Charges for Cocktail Receptions:

- Cocktail Parties are subject to a minimum required subtotal (plus taxes and gratuity). These charges vary and depend on the date and time of your booking, as well as the space required. Please contact us for details.

Menu Selections

All menu choices must be submitted at least 2 weeks in advance. We are pleased to offer alternative meals for those guests with special dietary requirements as well as smaller portioned meals for children under 12 at a reduced price. All food and beverages for a function must be supplied by the Courtyard Restaurant with the exception of special occasion cakes or Wedding Cakes. All plated main courses are served with the appropriate combination of fresh vegetables and potatoes of the day. All plated meals include freshly baked rolls with butter, and coffee or tea.

Bar Service

Service of alcoholic beverages is permitted until 1:00 am, and by special arrangement until 2:00 am. All alcoholic beverages must be supplied by the Courtyard Restaurant. We would be happy to order a particular wine or beverage for your event that is not on our regular list (subject to our pricing policies) – please give us 2 weeks notice. Host bar, open bar, cash bar and reduced or subsidized bar arrangements can be made – there are many options and our event planning staff would be happy to help you arrange the service that suits you the best.

Prices

Prices in this document apply to bookings for 2006. Prices for 2007 may increase to a maximum of 5%, and will be confirmed by September of 2006. All prices are subject to change without notice due to force majeure and do not include taxes or gratuity unless specifically indicated. Applicable taxes and 16.5% gratuity will be added to all group function bills.

Guaranteed Guest Count

A guaranteed number of guests is required 48 hours prior to your event, with final bill based on guaranteed guest count number or attendance number, whichever is greater.

Décor

The Courtyard provides white linen, fresh flowers and candles on all of our tables. Coloured linen can be rented for an extra charge. You are welcome to bring in your own décor for your function, 1 day prior to your event, and our Events staff will be pleased to set up the décor for you. Deliveries of Wedding cakes and floral arrangements may be made on the day of your wedding. Please observe the following guidelines for all décor:

- The tapestries and paintings on the walls may not be removed and nothing may be hung from or attached to the wooden beams
- The use of confetti, table confetti, or live animals as table centrepieces (i.e. – fish) is not permitted.
- All décor or other items for the event must be removed from the premises at the end of the event, we are not responsible for any items left behind
- A cleaning charge may be applied to the bill should there be any damage to the restaurant above and beyond normal wear and tear, or if additional cleaning services are required
- Courtyard staff are pleased to place and set up your décor within reasonable limits. Extensive décor set-up by the Courtyard staff may be subject to additional charges.

Payment and Billing

Payment can be made by cash, cheque, credit card or debit, and is due at the conclusion of the event. Arrangements for payment will be made with our Events staff prior to your wedding.

Cancellation Policy - For Wedding Reservations made more than 1 Month in Advance:

There are no charges if you must cancel a booking up to one month prior to your reservation, apart from your deposit which is non-refundable. If you must cancel closer to the date than one month, there will be no charges if we can re-book the space with an equivalent size group (the same number of guests plus or minus 20%). Bookings whose space is not able to be re-booked are charged as follows:

- 30 to 15 days before the event: 25% estimated food and beverage costs
- 8 to 14 days before the event: 40% estimated food and beverage costs
- 3 to 7 days before the event: 50% estimated food and beverage costs
- 2 days or less before the event: 75% estimated food and beverage costs

All charges will be levied as liquidated revenue damages less any revenue recouped by the restaurant through the resale of the space. Estimated costs are calculated by multiplying the estimated number of guests by the lowest retail price for food in that time period (breakfast, lunch or dinner). Please note all cancellations must be received in writing.

Cancellation Policy - For Wedding Reservations made less than 1 Month in Advance:

There is no charge for cancellations made up to 2 days prior to your event, apart from your deposit which is non-refundable. Cancellations made on the day prior to the event will be subject to a charge of 25% of the estimated food and beverage costs. Cancellations made on the day of the event will be subject to a charge of 50% estimated food and beverage costs. No-shows will be subject to a charge of 100% estimated food and beverage costs. Please note all cancellations must be received in writing.

General Information

- We are fully air-conditioned
- Wheelchair Accessibility – The Dawson Room on our 1st Floor is wheelchair accessible. The Loft Room and McArthur Room are not. Wheelchair accessible restrooms are also located on the 1st floor
- Smoking – The indoor restaurant is entirely non-smoking in compliance with local bylaws. Smoking is available on our patio in the summer months
- Parking – 2 large pay public parking garages are located directly beside the Courtyard, with access from George or York St. Metered public parking is also available throughout the Byward Market area
- We are within walking distance of many downtown hotels, including the Westin and Château Laurier, as well as the Congress Centre, Parliament Buildings, National Art Gallery and many attractions
- Service Staff – Our professional, friendly and uniformed staff are all SmartServe certified.
- We are pleased to provide bilingual service & menus on request
- Entertainment and Audio Visual Equipment can be arranged to suit your special needs

Recommended by CAA / AAA

For further information, please do not hesitate to call our Events Staff at:
(613) 241-1516