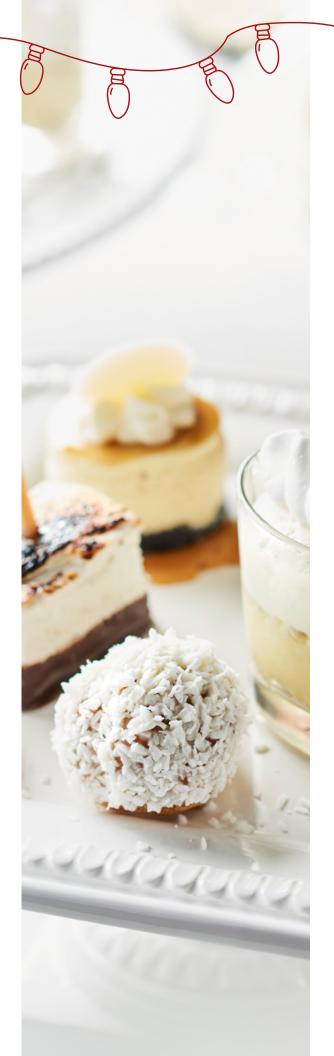
# nest to gather



## OUR SPACE. YOUR VISION.

#### WELCOME TO NEST

NESTLED IN THE HEART OF WELLINGTON WEST, OUR INTIMATE AND CONTEMPORARY GATHERING SPACE IS THE PERFECT BACKDROP FOR YOUR NEXT EVENT.

OUR LOFT-STYLE VENUE COMBINES
ARCHITECTURAL ELEMENTS OF OTTAWA'S PAST
WITH OUR OWN VIBRANT & CONTEMPORARY
AESTHETIC.

WE DESIGN TO YOUR VISION -WITH HIGHLY CUSTOMIZABLE LAYOUTS RANGING
FROM COCKTAIL RECEPTIONS,
TO PLATED DINNERS OR CASUAL SWEET & SIPS

#### WHAT TO EXPECT

- LARGE WINDOWS AND BEAUTIFUL NATURAL LIGHT
- COZY LIGHT FEATURES TO CREATE SOFT AMBIANCE FOR EVENING EVENTS
- MODERN + CHIC FURNITURE
- PLANTS & GREENERY ADDING NATURAL ACCENTS
- AUDIO VISUAL EQUIPMENT INCLUDING SCREEN, PROJECTOR AND BLUETOOTH SPEAKERS.
- READY ACCESS TO OUR EXPERTISE IN FLORAL AND DECOR

WE AIM TO MAKE YOUR VENUE SELECTION AS SIMPLE AS POSSIBLE.

#### THE FINE PRINT:

CAPACITY IS 40 SIT DOWN
50-60 FOR COCKTAIL OR SWEET & SIPS
FULL BAR SERVICES AVAILABLE

# COCKTAIL + DESSERT STATION

Holly Jingle & Mingle

maximum 50 people 6 Hors D'oeuvres + Grazing Platters + Mini Dessert Station \$65 per person

WINE + CHEESE

Holiday Hoopla maximum 50 people

Cheese or Grazing Platters + Wine Service

\$50 per person (2 glasses per person)



Cockfail + Candy Canes

maximum 40 people 3 Hors D'oeuvres + 2 Interactive Food Stations \$75 per person

OR

Coeffail + Candy Canes Plus

4 Hors D'oeuvres + 1 Interactive Food Station + Grazing Board \$75 per person

SIT DOWN

A December to Remember

Maximum 40 people 3 Hors D'oeuvres + 3 Course Sit Down Dinner \$150 per person

Looking for family style or buffet dinner? We are happy to customize! Minimum 20 guests | Price includes staff | Price does not include tax or 15% service charge

Bar & Wine Services Available!







Seared Flat Iron Steak with Caramelized Onion Dijonnaise on Rosemary Cucumber Relish on Baguette (DF)

Pecan Chicken with Ginger & Sage Sambal on Baguette (DF, N)

Smoked Salmon Mousse with Horseradish Crema on Rye Bread Pudding

Chicken Kaarage with Tahini Tamarind Dip

Medjool Dates Stuffed with Quince Chutney & Maple Curry Fluid Gel (GF, V)

Chickpea and Lentil Falafel with Candied Ginger Aioli (Vegan, GF)

Tuscan Shrimp with Sundried Tomato and Black Olive Marinade and Italian Parsley (GF, DF)

Mini Tourtière with Tomato Chutney

Gingered Goat Cheese on Focaccia with Poached Pear & Pomegranate Salsa (V)

Cauliflower Bisteeya with Apricot Coulis (V)



## Confit Turkey Mac n' Cheese

with Cranberry 'Ketchup' I Sage Bread Crumble can be made vegetarian/vegan

## Turkey Mash-tini

Roasted Turkey Martini I Brown Butter Potato Purée I Herbed Gravy Bourbon Cranberry Sauce

#### **Duck Confit Tacos**

Duck Confit Taco I Pineapple Corn Salsa I Spiced Goat Cheese (2 tacos per person) can be made vegetarian/vegan

## **Grazing Board**

Cheese, Charcuterie, Chips, Crisp Seasonal Vegetables, Preserved Vegetables, House Dips + Pâté , Crackers, Crisps, Pita Chips, House Preserves and Spicy Honey

#### **House Smoked Salmon**

with Tarragon Crème Fraiche, Arugula, Red Onion and Caper Relish, Fresh Lemon, Baguette + Gluten Free Crackers

## **Local Charcuterie & Artisan Cheese**

A selection of Artisan Cured Meats and Cheeses, House-Made Preserves, Pickled Vegetables, Savoury crisps, GF Crackers and Baguette

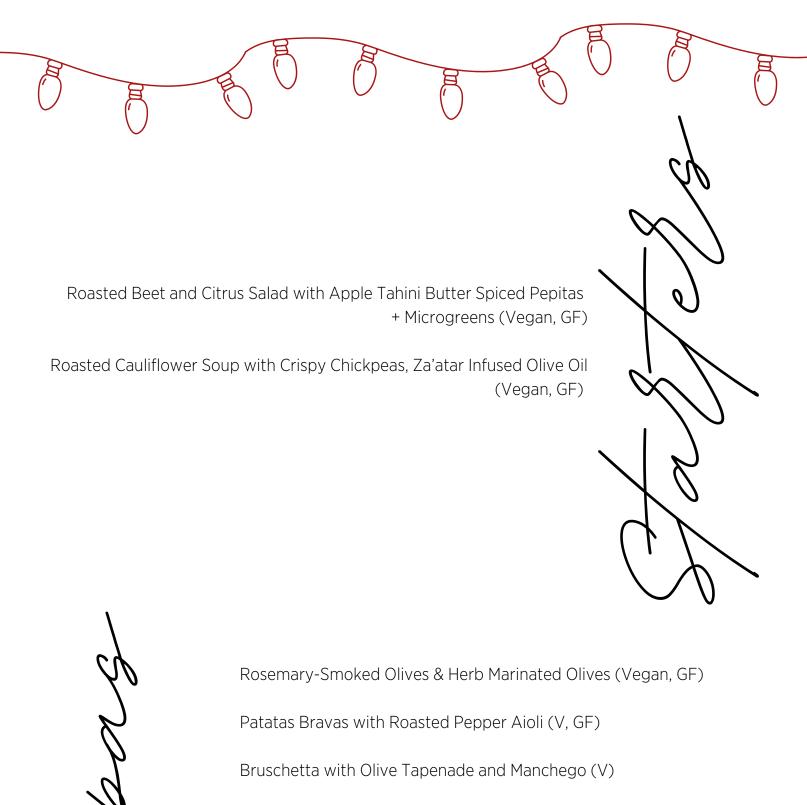
## **Local Artisan Cheese**

An Award-Winning Selection of Local, Hand-Crafted Ontario Cheeses, House Made Preserves, Local Honey, Dried Fruits, Savoury Crisps, GF Crackers & French Baguette (V)

## Crudités & Dips

Crisp Garden Vegetables (GF, V) Jalapeño Cheddar Dip (GF,V) + Seasonal Vegan Dip (GF, Vegan)





Red Wine Poached Chorizo Sausage with Fresh Herbs (GF, DF)

Mushroom Flatbread with Fried Peppers (Vegan)

(Choose 3)

# Spiced Beef Shortrib

Cranberry Gastrique Sautéed Green Beans Smashed Mini Red Potatoes (GF)

## Miso + Maple Roasted Salmon

Roasted Parsnip Sweet Potato Puree Red Beet Chips (GF, DF)

## **Pecan Crusted Chicken**

Roasted Broccoli & Cauliflower Nutmeg Mash Potatoes Honey + Ginger Chicken Jus (GF, N)

## **Cauliflower Bisteeya**

Apricot + Turmeric Coulis Creamed Kale (V)



WINE

bottle glass white Stratus Weather Report Viognier \$32 \$8

Introvert Chardonnay \$29 \$8

Valdibella Munir Catarratto (natural) \$29 Led Chiusa Grande Montelpulciano D'abruzzo

\$27 \$8

Stephen Vincent Pinot Noir \$36 \$9

St. John Beausoleil \$30 \$8

> Mosole \$38

BEER

\$8

\$7

Serving local craft beer from breweries such as:

Bicvcle

Big Rig

**SPIRITS** 

**Dominion City** 

#### Classic Bar Rail Services Available

\$8

Smirnoff Vodka, Bombay Sapphire Gin, Canadian Club Premium Canadian Whiskey, Bacardi Rum, McClelland Single Malt Scotch

#### **Premium Bar Rail Services Available**

\$10

Grey Goose Vodka, Hendricks's Gin, Crown Royal Special Reserve, El Dorado Special Reserve 15 year old Rum and Glenfiddich 12 vear old Scotch

# MARTINI OR CUSTOM COCKTAIL BAR

\$14

Classic | Dirty | Espresso | Cosmopolitan or if you have a favourite - let us know!

stive HOUSE COCKTAILS

\$10

Mistletoe Margarita Spiked 'nog

Please inquire about Signature Cocktails

We offer both host or cash bar services!



Gingerbread Mason Jar Cake with Brown Butter Cream Cheese Frosting Spiced Caramel and Ginger Cookie

Flourless Chocolate Brownie with Baileys Milk Chocolate Mousse (GF) Mocha Caramel Sauce, Cocoa Nib Tuile and Dark Chocolate Curls

Amaretto Chocolate Tart with Gingerbread Crust (Vegan, GF, N) Toasted Coconut, Chocolate Shavings and Frosted Cranberries

Cranberry Orange Cakelet with Citrus Cream Glaze Grand Marnier Cranberry Sauce, Candied Orange and Fresh Berries

# MINI DESSERTS

Salted Caramel Cheesecake

Red Velvet Cheesecake

Fruit Mousse Parfaits (GF)

Mini Mocha Crème Brûlée (GF)

Key Lime Tartlets

Dark Chocolate Mousse Cakelette and Drunken Cherries (GF)

Gingerbread Cakelette with Brown Butter Cream Cheese Frosting



## additions

# PLATTER

## Mini Elegant Desserts

A selection which may include Hand Rolled Chocolate Truffles (GF), Homemade Marshmallows (GF), Mousse Velvetines (GF), Chocolate Paradise Cakelets (GF), Macaroons (GF), Mini Squares, Mini Cookies Available in Regular, Gluten Free or Vegan

All in the details...

We offer wonderful florals, candles and décor created just for you by our creative team.

Have a vision - just ask!

Did you say Martini Bar? Yes we can make that happen - or any customizable cocktail!

Some of the hottest trends currently in play are bars and food stations-Whether you're introducing a new brand, launching a new product, or celebrating a business milestone, we'll work with you to create an experience that reflects your unique style and vision.

With our team of accomplished staff, on-trend menus, and unmatched attention to detail, we'll craft every aspect of your event to create an engaging environment that strikes the perfect balance of professionalism and hospitality.







