

SPRING

nest 

a place to gather

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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

WE LOVE WHAT WE DO - AND IT SHOWS!

Packages

WINE + CHEESE

Sip and Snack

maximum 50 people

Cheese or Grazing Platters + Wine Service

\$50 per person / two hour event

(2 glasses per person)

COCKTAIL + DESSERT

Social Hour

maximum 50 people

6 Hors D'oeuvres

+ Cheese and Charcuterie + Crudite

or Vegan Mezze Platter

+ Mini Dessert Station

\$60 per person / two hour event

Additional labour/staff charges may apply depending on duration of your event

COCKTAIL + GRAZING

Elevated Cocktail

*4 Hors D'oeuvres + 1 Interactive Food Station +
Grazing Board
\$80 per person / three hour event*

*Add another Chef assisted
interactive food station for \$20 per person*

SIT DOWN

Your Table is Ready

*Maximum 40 people
3 Hors D'oeuvres + 3 Course Sit Down Dinner
\$125 per person / three + half hour event*

Bar & Wine Services Available!

Looking for family style or buffet dinner? We are happy to customize!

Prices do not include tax and service charge

Additional labour/staff charges may apply depending on duration of your event

Packages



Seared Flat Iron Steak with Lemon Marinated Asparagus Relish and Roasted Garlic Aioli on Baguette (DF)

Chicken Kaarage with Tahini Tamarind Dip (GF, DF)

Blackened Chicken Bite with Chili Avocado Mayo, Fennel and Carrot Slaw on Baguette (DF)

House Smoked Salmon with Honey Lemon Cucumber Relish, Crème Fraiche & Chive Blini

Country-Style Terrine with Blueberry and Port Jam on Savoury Cracker (N)

Basil Pesto Shrimp with Compressed Cucumber (GF, DF)

Bacon Wrapped Medjool Date with Double Cream Brie (GF)

Korean Braised Tofu (V, GF)

Gochujang Chili, Green Onion, Fried Red Onions, Fermented Hot Honey

Vegetable Pakora with Ramp + Cilantro Chutney
(Vegan)

Caprese Bite

House Made Focaccia, Whipped Lemon + Basil Ricotta, Confit Grape Tomato and Maple Balsamic Reduction (V)

Happy to accommodate vegan and dietary restrictions

Chicken and Biscuits

Braised Chicken Stew | Buttermilk Biscuit | Fresh Herbs

Fried Cauliflower Bites

Sunflower Seed Romesco | Chimichurri | Spiced Goat Cheese

Beef & Mash

Braised Beef Short Rib | Horseradish Mash Potato | Red Wine Jus | Fried Red Onions

Tacos

Classic Jerk Chicken | Pineapple Salsa | Shaved Gouda + Lime Crema

Vegan Option: Jerk Tofu

Carne Guisada (Mexican Braised Beef) | Queso Fresco | Roasted Jalapeño Crema

Vegan Option: Pulled Jackfruit Taco with Mojo Black Beans

Pad Thai

Bok Choy | Red Peppers | Snow Peas + Bean Sprouts | Fried Egg | Vegan Pad Thai Sauce (V, GF)

Chicken/Shrimp Available Upon Request

Fresh Pasta

Handmade Spinach and Cheese Agnolotti | Vegetable Caponata | Fresh Herbs and Aurelius Olive Oil (V)

Gluten Free Penne Pasta with Caponata and Herbed Oil (GF, DF, Vegan)

Seared Tuna

Pear and Parsnip Cream | Beet Relish | Sunflower Dukkah Spice | Kale Chips

Beef Bibimbap

Marinated AAA Sirloin | Pickled Things | Sticky Rice | 6-Min Egg

Signature

Grazing Board

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

House Smoked Salmon

with Preserved Lemon Aioli, Honey Lemon Cucumber Relish, Creme Fraiche, Fresh Lemons, Baguette and 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

Vegan Mezze

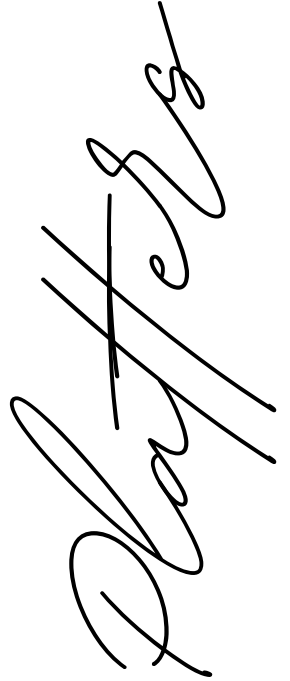
Smoked Olives, Marinated Peppers and Artichokes, Spicy Baby Ghanoush, Chickpea and Lentil Falafel, Beet Hummus, Mini Naan, Fresh Vegetables & House Pita Chips

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)



Asparagus Vichyssoise with Preserved Lemon Crème Fraiche

Mixed Green Salad with Goat Cheese, Candied Seeds, Seasonal Fruit
& Maple Balsamic Vinaigrette (V, GF)

Baby Kale and Watercress Salad with Grilled Asparagus, Watermelon Radish,
Compressed Cucumber, Manchego and Preserved Lemon & Herb Vinaigrette (V, GF)

Seared Tuna with Crispy Rice Cake, Edamame & Wasabi Purée,
Ponzu and Crispy Bits (DF)

Signature

Chicken Supreme

Chicken Supreme with Red Chimichurri
with Grilled Asparagus and Roasted Fingerling Potatoes

Beef Striploin

Beef Striploin with Green Peppercorn Demi
Sautéed Green Beans with Ramp Butter and Red Skinned Mash Potatoes

Braised Short-Rib

Braised Short-Rib with Red Chimichurri
Sautéed Green Beans with Ramp Butter and Smashed New Potatoes

Fogo Island Cod Parcels

with Café de Paris Herbed Butter Sauce
Seasonal Vegetable and Roasted Fingerlings

Seared Salmon

with Café de Paris Herbed Butter Sauce
Seasonal Vegetable and Roasted Fingerlings

Fresh Agnolotti

with Caponata, Fresh Ricotta and Herbed Oil (V)
Gluten Free and Vegan Available



WINE

white

Loveblock Sauvignon Blanc

bottle glass

\$36 \$9

Bindo Bianca IGT

\$40 \$9

red

McManis Petite Sirah

\$36 \$9

Achille Rosso IGT

\$40 \$9

rosé

St. John Beausoleil

\$40 \$9

prosecco

Raventós de Blanco

\$40 \$9

BEER

Serving local craft beer from breweries such as:

Bicycle

Big Rig

Dominion City

SPIRITS

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 year old Scotch

MARTINI OR CUSTOM COCKTAIL BAR

\$14

Classic | Dirty | Espresso | Cosmopolitan

or if you have a favourite - let us know!

HOUSE COCKTAILS

\$10

Classic Margarita

and more!



We offer both host or cash bar services!

Seaside Bar

Desserts

Flourless Chocolate Brownie with
Milk Chocolate Mousse (GF)
with Port Caramel, Cocoa Nib Tuile Cookie,
and Cherry Compote

Lemon Blueberry Cakelet with Citrus Cream Glaze
Blueberry Coulis, Candied Lemon and Fresh Berries

White Chocolate Rhubarb/Peach Mason Jar Cake
with Strawberry Coulis, White Chocolate Shavings
and Candied Rhubarb or Fresh Peach

Raspberry Chocolate Truffle Tartlet (Vegan, GF)
with Toasted Coconut, Dark Chocolate Shavings and Raspberry Coulis

PLATED



MINI DESSERTS



Salted Caramel Cheesecake

White Chocolate Raspberry Cheesecake

Fruit Mousse Parfaits (GF)

Mini Mocha Crème Brûlée (GF)

Lemon Meringue Tartlets

Key Lime Tartlets

Dark Chocolate Mousse Cakelette
and Drunken Cherries (GF)

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

Fresh Fruit

A Selection of Fresh Seasonal Fruits (V, GF)

Happy to accommodate vegan and dietary restrictions

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.

Prices do not include tax and service charge.

