

SUMMER

nest 

a place to gather

1255 Wellington St West | 613 722 0093  
[nest@thymeandagain.ca](mailto:nest@thymeandagain.ca)



# 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 Caramelized Onion Dijonnaise and Rosemary Cucumber Relish on Fresh Baguette (DF)

Chicken Kaarage with Tahini Tamarind Dip (GF, DF)

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

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

Country-Style Terrine with Blueberry and Port Jam with 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 Mint+ Cilantro Chutney  
(Vegan, GF)

Caprese Bite

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

Charcuterie Skewer - Local Cured Meat and Cheese + Pickled Vegetables (GF)

House Focaccia with Whipped Goat Cheese and Mango Salsa (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**

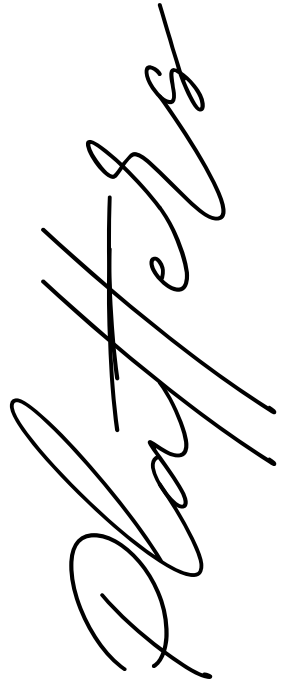
Smoked Olives, Marinated Peppers and Artichokes, Spicy Baby Ghanoush, Chickpea and Lentil Falafel, Beet Hummus, Mini Naan, Fresh Vegetables & House Pita Chips

### **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.

