

FALL + WINTER

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 Spiced Pumpkin Mustard + Rosemary  
Cucumber Relish on Baguette (DF) (cold)

Chicken Karaage with Tahini Tamarind Dip (GF, DF) (warm)

Blackened Chicken Bite on Grilled Baguette with Jalapeno Cheddar Dip and  
Fennel Carrot Slaw (cold)

Country-Style Terrine with Cranberry Apple Compote and  
Spiced Sunflower Seeds (GF, DF) (cold)

Tuscan Shrimp with Sundried Tomato + Black Olive Vinaigrette and Italian Parsley (GF, DF)  
(cold)

House Smoked Salmon with Candied Golden Beet Cream Cheese +  
Mustard Seed Caviar on Chive Blini (cold)

Bacon Wrapped Medjool Dates with Double Cream Brie (GF) (warm)

Charcuterie Skewers – Local Cured Meat and Cheese + Pickled Vegetables (GF) (cold)

Root Vegetable Pakora with Spiced Tomato Jam (Vegan) (warm)

Chickpea and Lentil Falafel with Lemon + Tahini Sauce (Vegan) (warm)

Korean Braised Tofu  
with Green Onion, Fried Shallots and Fermented Hot Honey  
(V, GF) (warm)

Goat Cheese Focaccia Bite with Poached Pear and Pomegranate Salsa (V) (cold)

*Happy to accommodate vegan and dietary restrictions*

*Hog's Dainties*

### **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 Cheese Agnolotti with Butternut Squash & Brown Butter Cream Sauce, Fried Sage (V)

or

Handmade Spinach & Cheese Agnolotti with Vegetable Caponata, Fresh Ricotta, Fresh Herbs and Parsley Olive Oil (V)

Vegan Option: Fresh Farfalle Pasta with Vegetable Caponata, Fresh Herbs and Aurelius Olive Oil (Vegan)

### **Seared Tuna**

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

*Spicing*

### **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**

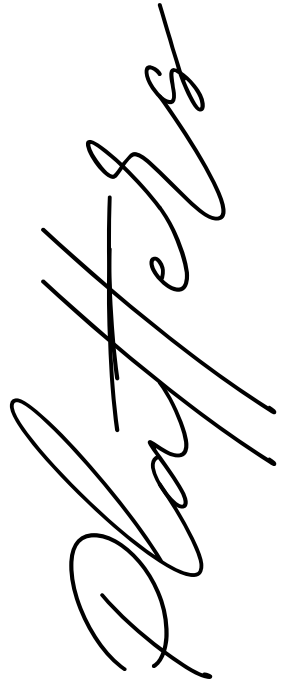
Smoked Olives, Marinated Peppers and Artichokes, Spicy Baby Ghanoush, Chickpea and Lentil Falafel, Beet Hummus, Mini Naan, Fresh Vegetables & House Pita Chips

### **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)



Morel Mushroom Soup with Maple Crème Fraiche + Caramelized Onions (V, GF)

Spiced Butternut Squash and Lentil Soup with Dukka Spice + Preserved Lemon  
Yoghurt (V, GF)

Baby Kale and Watercress Salad with Grilled Broccolini, Manchego, Watermelon  
Radish Preserved Lemon + Herb Vinaigrette (V, GF)

Mixed Green Salad with Goat Cheese, Candied Seeds, Pomegranate + Poached Pear  
and Maple Balsamic Vinaigrette (V, GF)

Seared Tuna with Asian Slaw, Edamame and Wasabi Puree, Ponzu and Crispy Wonton

Spinach and Cheese Agnolotti with Grilled Broccolini + Roasted Garlic Cream Sauce,  
Pickled Squash, Fresh Herbs and Lemon Olive Oil (V)

*Signature*



chef's

**Seared Chicken Supreme with Shallot and White Wine Sauce**

Roasted Buttercup Squash | Wild Rice and Caramelized Onion Pilaf

**Roasted Beef Striploin with Green Peppercorn + Whisky Demi (GF)**

Green Beans with Scallion Butter | Horseradish and Chive Mash Potato

**Braised Beef Short-Rib with Red Wine Shallot Demi (GF)**

Winter Vegetable Medley | Red Skinned Mash Potato

**Fogo Island Cod with Kale Pesto + Confit Tomatoes**

Braised Leeks with Roasted Garlic | Garden Vegetable Rice Pilaf with Fresh Herbs

**Seared Salmon with Tarragon and Shallot Sauce**

Seasonal Vegetable | Roasted Fingerling Potatoes

**Spinach and Cheese Agnolotti (V)**

with Grilled Broccolini, Green Peas, Roasted Garlic Cream Sauce, Fresh Herbs and Lemon Olive Oil

**Tofu and Ancient Grain Stuffed Acorn Squash**

Cauliflower Puree | Dried Cranberries + Apricot and Chili Coulis (Vegan, GF)



## 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

Gingerbread Cakelet with  
Brown Butter Cream Cheese Frosting  
Spiced Caramel Sauce and Ginger Cookie

Cranberry Orange Mason Jar Cake  
with White Chocolate Mousse  
Grand Marnier Cranberry Sauce and Candied Orange

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.

