

CHRISTMAS

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!

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

Packages

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



Mini Classic Tourtiere with Cranberry Ketchup (warm)

Mini Yorkshire Pudding stuffed with Braised Beef and Spiced Pumpkin Mustard (warm)

Country Terrine with Apple Cranberry Sauce and Savory Streusel (GF) (cool)

Stuffed Medjool Date with Smoked Apple Chutney and Candied Seeds (GF, Vegan) (cool)

Fogo Island Shrimp Cocktail on Compressed Cucumber (GF) (cool)

Candied Ginger Goat Cheese on House Focaccia with Poached Pear and Pomegranate Salsa (V) (cool)

Mini Vegan Tourtiere with Cranberry Ketchup (Vegan) (warm)

Butternut Squash Soup Sip with Lime and Chili Crema + Spiced Sunflower Seeds (V, GF) (warm)

Thyme + Rosemary Gougères stuffed with Smoked Gouda Mousse and Poached Pear (V) (cool)

Roasted Cauliflower Bite on Mini Naan with Curried Hummus and Sumac Apple Cider Glaze (V) (warm)

Grilled Chicken Bite with Red Wine Poached Pear + Whipped Mascarpone Cream on Grilled Baguette (cool)

Happy to accommodate vegan and dietary restrictions

Duck Confit Mac n' Cheese

Cranberry Ketchup | Sage Bread Crumble

*can be made vegetarian

Seared Tuna Poke Bowl (GF)

Mango Amba Sauce | Miso Mayo | Edamame and Red Pepper Salad | Sticky Jasmine Rice

Roasted Turkey Mashtini (GF)

Smoked Gouda Sweet Potato Mash | Herbed Gravy | Cranberry Sauce

Winter Wonderland Pasta Station (V)

Ricotta Tortellini | Alfredo Sauce | Sundried Tomato Pesto | Parmesan 'snow'

Braised Beef Short Rib (GF)

Yukon Gold + Cheddar Mash | Bourbon Apple Jus | Crispy Parsnips

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)



Butternut Squash Soup with Spiced Sunflower Seeds (V, GF)
Lime and Chili Crema | Cilantro and Mint Oil

Roasted Beet Salad | Toasted Almonds | Endive and Radicchio
Pomegranate | Maple Balsamic Vinaigrette (GF, Vegan, N)

Christmas Couscous Salad, Pearl Couscous, Roasted Red Peppers,
Cucumber, Grape Tomato, Feta, Fresh Herbs + Preserved Lemon Dressing

Spinach and Beet Salad with Goat Cheese, Spiced Pecans,
Watermelon Radish + Maple Balsamic Vinaigrette (N, GF, V)

Roasted Sweet Potato Salad,
Arugula, Toasted Quinoa, Dried Cranberries + Pomegranate Dressing



Braised Beef Short Rib with Cranberry + Shallot Jus (GF)

Yukon Gold and Cheddar Mash | Brown Butter Rapini

Black Garlic + Maple Glazed Fogo Island Cod (GF)

Roasted Buttercup Squash | Winter Vegetable Rice Pilaf

Cranberry and Goat Cheese Stuffed Chicken Supreme with Winter Herb Veloute

Sweet Potato + Thyme Puree | Curried Roasted Cauliflower

Apple + Dried Fruit Stuffed Pork Tenderloin with Apple Cider Jus

Brown Butter Potato Colcannon | Roasted Delicata Squash

Mushroom + Wild Rice Wellington

with Bourbon Cranberry Compote (Vegan)

Stuffed Portobello Mushroom Cap with Pomegranate and Tofu

(Vegan, GF, Garlic + Onion Free)



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

Mistletoe Margarita

and more!



We offer both host or cash bar services!

Spice
Bar

PLATED

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

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

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

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



MINI DESSERTS



Salted Caramel Cheesecake

Red Velvet Cheesecake

Fruit Mousse Parfaits (GF)

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), Gingerbread Cakelets, Candy Cane Chocolate Paradise Cakelets (GF), Red Velvet Cheesecakes, Macaroons (GF), Festive Shortbread, Gingerbread 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.

