

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 Caramelized Onion Dijonnaise with
Rosemary Cucumber Relish on Baguette (DF) (Cold)

Chicken Kaarage 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
(DF, GF, NF) (Cold)

Tuscan Shrimp with
Sundried Tomato + Black Olive Marinade & 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)

Winter Vegetable Pakora with Tomato Jam
(Vegan) (Warm)

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

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

Gingered Goat Cheese with Poached Pear and Pomegranate Salsa on Focaccia
(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

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

or

Ricotta Tortellini served with Alfredo Sauce and Sundried Tomato Pesto topped with Parmesan (V)

Seared Tuna Niçoise

Black Olive Tapenade | Potato and Brussel Sprout Salad | Sun-Dried Tomato Vinaigrette

Wedge Fry Poutine

Quebec Cheese Curds | Chicken Gravy

Vegetarian Option : Mushroom Gravy

Spicy

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, Rosemary Cucumber Relish, Horseradish Crema,
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

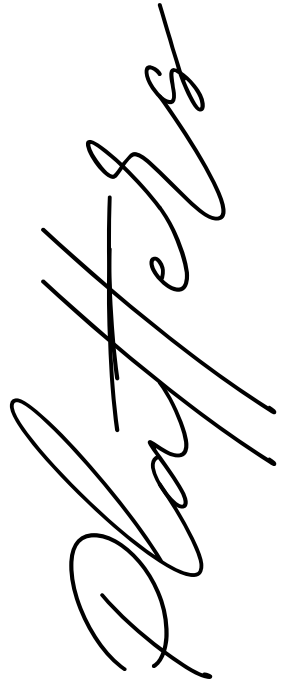
Smoked Olives, Marinated Peppers and Artichokes, Spicy Baba Ghanoush,
Chickpea and Lentil Falafel, Roasted Garlic Hummus, Mini Naan Bread,
Fresh Vegetables + House Pita Chips

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)

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

Seared Chicken Supreme with Shallot and White Wine Sauce

Roasted Buttercup Squash | Wild Rice and Caramelized Onion Pilaf

Roasted Beef Striploin with Green Peppercorn + Whiskey 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 Fingerlings Potatoes

Spinach and Cheese Agnolotti (V)

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

Gluten Free and Vegan Available

Tofu and Ancient Grain Stuffed Acorn Squash

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

chef's



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:

\$9

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



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.

