

Spring + Summer

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 and Honey & Thyme
Cucumber Relish on Olive Oil Crostini (DF)

Chicken Karaage with Tahini Tamarind Dip (DF)

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

Country-Style Terrine with Apricot Mostarda and Spiced Sunflower Seeds (DF)

Baja Style Shrimp Ceviche on Plantain Tostones (GF, DF)

Tuscan Shrimp Skewer with Sundried Tomato & Black Olive Vinaigrette (GF, DF)

House Smoked Salmon with Honey Lemon Cucumber Relish, Dill Cream Cheese
on a Chive Blini

Mini Falafel Pita with Roasted Garlic Hummus and Mango Amba Sauce (Vegan)

Caprese Focaccia Bite with Whipped Lemon Basil Ricotta, Confit Grape Tomato
and Maple Balsamic Reduction (V)

Vegetable Pakora with Mint + Cilantro Chutney (GF, Vegan)

Chickpea and Lentil Falafel with Preserved Lemon Garlic Sauce (Vegan)

Eggplant Caponata with Fennel Pangrattato on Italian Chickpea Pancake
(GF, Vegan)

Happy to accommodate vegan and dietary restrictions

Hogz Döner

Chicken and Biscuits

Southern Braised Chicken Stew with Buttermilk Biscuit and Fresh Herbs

Fried Cauliflower Bites

Sunflower Seed Romesco with Spiced Whipped Goat Cheese

Beef & Mash

Braised Beef Short Rib with Red Chimichurri and Chive Mash Potatoes

Tacos

Classic Jerk Chicken

with Shaved Gouda and Roasted Jalapeno Crema

Vegan Option: Jerk Tofu

Carne Guisada (Mexican Braised Beef)

with Queso Fresco and Chili Lime Crema

Vegan Option: Pulled Jackfruit Taco with Mojo Black Beans

Seared Tuna

with Carrot + Cabbage Slaw, Smashed Avocado & Siracha and Togarashi Mayo

Vegan Option: Korean Braised Tofu Taco

Spinach & Cheese Agnolotti

with Italian Eggplant Caponata, Parmesan Cheese and Fennel Pangrattato (V)

Tuna Niçoise

with Black Olive Tapenade, Pickled Quail Egg, Potato and Green Bean Salad and Sun-Dried Tomato Vinaigrette

Wedge Fry Poutine

with Quebec Cheese Curds and Chicken or Mushroom Gravy (V)

ADD: Duck Confit \$2.00 per person or Braised Short Rib \$2.50 per person

Salmon

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)
Green Goddess Dip (GF,V) + Seasonal Vegan Dip (GF, Vegan)

Plates

Asparagus Vichyssoise
with Preserved Lemon Crème Fraiche and Gluten Free Lemon
Parm Croutons (GF) (May-June)

Tomato and Watermelon Gazpacho
with Compressed Cucumber, Roasted Shallot Chili Oil and
Herbs Croutons (July-Sept)

Mixed Green Salad
with Seasonal Vegetables, Candied Seeds, Goat Cheese and
Maple Balsamic Vinaigrette (V)

Heirloom Tomato Salad
with Fiore de Latte, Sundried Tomato, Black Olive Vinaigrette,
Lemon and Parm Croutons and Confit Grape Tomatoes (V)
(July- Sept)

Arugula and Endive Salad
with Cucumber Ribbons, Manchego & Spiced Sunflower Seeds
and Sherry Vinaigrette (V)

Seared Tuna
with Edamame & Wasabi Puree, Soy Bean & Red Pepper Salad,
Crispy Rice Chips and Ponzu Sauce (GF)

Duck Pastrami
with Asparagus Salad, Pickled Quail Egg, Sumac & Maple
Vinaigrette and Shaved Fennel + Crunchy Herb Crumble
(May-July)

Signature

Seared Chicken Supreme with Red Chimichurri

Grilled Asparagus | Roasted Potatoes

Roasted Beef Striploin with Green Peppercorn + Whiskey Demi (GF)

Green Beans with Scallion Butter | Horseradish and Red Skined Mash Potato

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

Sautéed Green Beans with Ramp Butter | Smashed New Potatoes

Roasted Fogo Island Cod with Chive & Tarragon Veloute

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

Seared Salmon with Matboucha Sauce

Seasonal Vegetable | Garden Vegetable Rice Pilaf | Fresh Herbs

Spinach and Cheese Agnolotti (V)

with Roasted Garlic Cream Sauce and Seasonal Garnish

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

		bottle	glass
<i>white</i>	Loveblock Sauvignon Blanc	\$36	\$9
<i>red</i>	2023 Stratus Alto	\$36	\$9
<i>rose</i>	St. John Beausoleil	\$40	\$9

Serving local craft beer from breweries such as:

\$9

Bicycle

Big Rig

Dominion City

BEER

SPIRITS

Classic Bar Rail Services Available

\$8

Premium Bar Rail Services Available

\$10

\$14

Classic | Dirty | Espresso | Cosmopolitan
or if you have a favourite - let us know!

MARTINI OR CUSTOM COCKTAIL BAR

\$10

HOUSE COCKTAILS



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.

