



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 Orange Cranberry Sauce (warm)

Mini Yorkshire Pudding stuffed with Braised Beef and Spiced Apple Butter (warm)

Country Terrine with Fig Jam and Sunflower Seed Streusel (GF) (cool)

Fogo Island Cod Cakes with Lemon Aioli and Candied Kumquat (warm) (GF)

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

Spiced Goat Cheese on House-made Focaccia with Poached Pear and Pomegranate Salsa (V) (cool)

Mini Vegan Tourtiere with Bourbon Cranberry Sauce (Vegan) (warm)

Thyme + Rosemary Gougères stuffed with Smoked Gouda Mousse and Caramelized Onion Jam (V) (cool)

Roasted Cauliflower Bite on Mini Naan with Sweet Potato Hummus and Sumac Apple Cider Glaze (VEGAN)

Coronation Chicken Mousse on Chive & Buttermilk Biscuit and Spiced Apricot Puree

Happy to accommodate vegan and dietary restrictions

Duck Confit Mac n' Cheese

Stuffing Croutons | Spiced Apricot Puree

Pink Peppercorn Seared Tuna (GF)

with Brussel Sprouts & Kale Slaw | Cranberry Aioli & Fried Red Onions

Roasted Turkey Mashtini (GF)

Smoked Cheddar and Apple Potato Mash | Herbed Gravy | Pickled Sumac Cranberries

Winter Wonderland Pasta Station (V)

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

Braised Beef Short Rib (GF)

Horseradish Mash Potato | Maple Whiskey Peppercorn Sauce | Crispy Parsnips

Local Charcuterie & Artisan Cheese

A selection of Artisan Cured Meats and Cheeses, House-Made Preserves, Pickled Vegetables, and a selection of our Bread & Crackers

Local Artisan Cheese

An Award-Winning Selection of Local, Hand-Crafted Canadian Cheeses, House Made Preserves, Local Honey, Dried Fruits, Crackers & French Baguette (V)

House Smoked Salmon

with Cranberry Aioli Honey Lemon Cucumber Relish, Crème Fraiche, Fresh Lemons, Baguette and Gluten free Crackers

Holiday Baked Brie

with Bourbon Cranberry Sauce, Candied Nuts, Baguette & Gluten Free Crackers (warm) (N, V)

Holiday Vegan Mezze Platter

Beetroot Hummus, Baba Ganoush, Muhammara Dip (contains walnuts), Mini Naan, Herbed Cashew Cheese Ball, Fresh & Pickled Vegetables, House Pita Chips (N, VEGAN)

A red handwritten signature, possibly reading "Daly", is written vertically on the right side of the page.

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

Roasted Beet Salad with Maple Balsamic Vinaigrette
Chive and Lemon Preserved Labneh | Spiced Sunflower
Seeds | Chioggia Beets & Frisee Lettuce | (GF, V)

Leafy Green Salad
Belgium Endive | Cucumber Ribbons | Pomegranate
Seeds | Pomegranate Vinaigrette | Blood Orange |
Crispy Red Onions



Braised Beef Short Rib with Cranberry + Shallot Jus (GF)
Yukon Gold and Cheddar Mash | Glazed Carrots

Roasted Fogo Island Cod with Winter Herb Veloute (GF)
Ancient Grain & Mushroom Pilaf | Fondant Butternut Squash

Cranberry and Goat Cheese Stuffed Chicken Supreme with Chive and Tarragon Veloute (GF)
Roasted Sweet Potato | Buttered Broccolini

Herb & Sunflower Streusel Pork Loin with Bourbon Apple Cider Jus (GF)
Smashed Red Skin Colcannon | Roasted Delicata Squash

Mushroom Wellington with Caramelized Onion Soubise Sauce (V)
Bourbon Cranberry Compote | Delicata Squash Chip

Stuffed Portobello Mushroom Cap
Carrot Puree | Red Chimichurri | Roasted Squash | Delicata Squash Chip
(Vegan, GF, Garlic + Onion Free)



WINE

white

Loveblock Sauvignon Blanc

bottle glass

\$36 \$9

red

2023 Stratus Alto

\$36 \$9

Rose

St. John Beausoleil

\$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, Toasted Coconut, Chocolate Shavings and
Frosted Cranberries (Vegan, GF, N)

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.

