



LORD ELGIN

Banquet Menu

Meeting Packages

Breakfast

Breaks

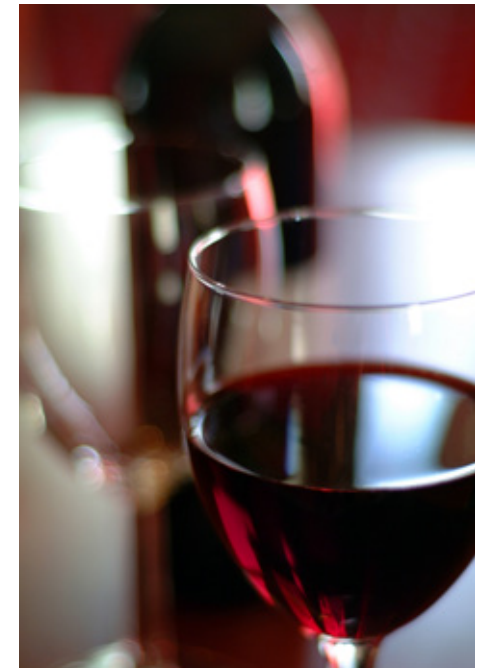
Lunch

À la Carte

Dinner

Receptions

Beverages





Banquet Menu

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The Lord Elgin strives to create the
"Complete Business Environment"

HOUSE OF COMMONS PACKAGE

\$75.00 per person

Minimum of 25 people required

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Meeting Packages include the following  
(except where noted):

Main Meeting Room rental (8 a.m. – 5 p.m.)

Two flipcharts with assorted markers

Meeting room supply kit: note pads,  
pencils, water service and candies

Professionally trained staff at your service

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Continental Breakfast

Multigrain and whole wheat bagels and
breads with butter and preserves

Assorted low-fat yogurts

Muffins, Danish and croissants

Seasonal fresh fruit

Pitchers of chilled fruit juice and iced water

Freshly brewed coffee, decaffeinated coffee
and premium teas

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### Mid-Morning Break

Granola Bars

Bottled Water

Freshly brewed coffee, decaffeinated coffee  
and premium teas

### Buffet Lunch

*Pre-select one of the following choices:*

#### Indian Curry Delight

Garlic naan bread, papadums, vegetarian  
samosa, mango chutney, hot sauce

Traditional butter chicken, vegetable korma  
and dhal with basmati rice

Chickpea salad with red onion and peppers

Seasonal fruit platter with honey and  
cardamom yogurt

#### Market Lunch

Assorted bread roll and butter

Herbed roast chicken breast **OR**

Grilled salmon with honey mustard glaze

Garden salad with dressing

Herbed roasted potato

Dessert squares and freshly baked cookies

Chilled fruit juice and iced water

Coffee and tea

### Afternoon Break

Gourmet cookies

Assorted soft drinks

Next ▶



Lord Elgin Hotel  
100 Elgin Street  
Ottawa, Ontario K1P 5K8

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On-site catering by:





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## SENATE PACKAGE

**\$85.00 per person**

*Minimum of 25 people required*

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Main Meeting Room rental (8 a.m. – 5 p.m.)

Two flipcharts with assorted markers

Meeting room supply kit: note pads, pencils, water service and candies

Professionally trained staff at your service

Continental Breakfast

Multigrain and whole wheat bagels and breads with butter and preserves

Assorted low-fat yogurts

Muffins, Danish and croissants

Seasonal fresh fruit

Pitchers of chilled fruit juice and iced water

Freshly brewed coffee, decaffeinated coffee and premium teas

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## Mid-Morning Break

Granola Bars

Bottled Water

Freshly brewed coffee, decaffeinated coffee and premium teas

## Buffet Lunch

*Pre-select one of the following choices:*

### Mama Mia

Crunchy garlic bread and cheese herb bread

Ministrone soup

Roasted antipasto with peppers, artichokes, olives, eggplant and zucchini

Vegetarian lasagna and beef lasagna

Caesar salad with dressing

Tiramisu with espresso-infused lady fingers and custard

### Pyramid of the Sun

Mexican fajita and taco station with sautéed chicken, sautéed beef and refried beans

Soft flour tortillas and hard corn taco shells, crunchy assorted corn chips with salsa, served with lettuce, tomato, onion, sour cream, salsa, hot peppers, avocado and shredded cheese

Dessert squares and fresh fruit platter

## Afternoon Break

Gourmet cookies

Assorted soft drinks

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|                         |                  |               |              |                   |               |                   |                  |
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| <b>Meeting Packages</b> | <b>Breakfast</b> | <b>Breaks</b> | <b>Lunch</b> | <b>À la Carte</b> | <b>Dinner</b> | <b>Receptions</b> | <b>Beverages</b> |
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**A delicious, healthy breakfast is sure to get your meeting off to a great start.**

**BUFFET BREAKFAST**  
*Breakfast buffets are a minimum 20 people. Prices are per person.*

**Continental Breakfast . . . . . \$15.00**  
*Also great as a mid-morning break!*  
 Multigrain and whole wheat bagels and breads with butter and preserves  
 Assorted low-fat yogurts  
 Assorted cereal – including hot cereal – and milk  
 Muffins, Danish and croissants  
 Seasonal fresh fruit  
 Pitchers of chilled fruit juice and iced water  
 Freshly brewed coffee, decaffeinated coffee and premium teas

**Grill 41 Breakfast . . . . . \$17.00**  
 Fluffy scrambled eggs  
 Crisp bacon and breakfast sausage  
 Assorted low-fat yogurts  
 Assorted cereal – including hot cereal – and milk  
 Roasted breakfast potatoes with rosemary and thyme  
 Muffins, Danish and croissants  
 Multigrain and whole wheat bagels and breads with butter and preserves  
 Seasonal fresh fruit  
 Pitchers of chilled fruit juice, iced water  
 Freshly brewed coffee, decaffeinated coffee and premium teas

**The Capital Hot Breakfast . . \$24.00**  
 Omelette station or Eggs Benedict station cooked by a uniformed chef  
 Crisp bacon and breakfast sausage  
 Smoked Salmon with red onion, capers and cream cheese  
 Deli meats  
 Assorted low-fat yogurts  
 Assorted cereal – including hot cereal – and milk  
 Roasted breakfast potatoes with rosemary and thyme  
 Pancakes with butter, syrup and fruit compote  
 Seasonal fresh fruit  
 Breakfast cereal and granola served with milk and yogurts  
 Muffins, Danish and croissants  
 Multigrain, whole wheat bagels and breads with butter and preserves  
 Pitchers of chilled fruit juice and iced water  
 Freshly brewed coffee, decaffeinated coffee and premium teas

**Breakfast Enhancements**  
 Smoked Salmon . . . . . \$5.00 per person with red onion, capers and cream cheese  
 Deli meats . . . . . \$5.00 per person  
 Eggs Benedict . . . . . \$12.00 per person



# Banquet Menu

| Meeting Packages | Breakfast | Breaks | Lunch | À la Carte | Dinner | Receptions | Beverages |
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**Take a break from working hard and enjoy a selection that will keep everyone energized.**

## BREAKS

*Minimum 10 people.  
Prices are per person.*

Break options are accompanied with iced water, freshly brewed coffee, decaffeinated coffee and premium teas.

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Vegetarian and special meals are available upon request; please contact Catering Manager prior to arrival.

Welcome Break \$6.00
 Assorted bottles of juice
 Assorted soft drinks
 Freshly brewed coffee and premium teas

Conference Break \$9.00
 Assorted breakfast loaves
 Freshly baked muffins
 Chilled juice pitchers
 Freshly brewed coffee and premium teas

Vitamin C Break \$9.50
 Chilled citrus juice pitchers
 Sliced fresh seasonal fruit
 Freshly brewed coffee and premium teas

Health and Fit Break \$8.00
 Granola bars and trail mix
 Assorted fruit yogurt
 Assorted whole fruit

Coffee and Cookie Break . . . \$6.50
 Freshly baked gourmet cookies
 Freshly brewed coffee and premium teas

Summertime Cooler Break . . \$8.00
 Assorted ice cream bars
 Ice cold lemonade and refreshing iced tea

The Wrap-Up Break \$11.50
 Vegetable crudité's with herb dip
 Selection of cheese and crackers
 Freshly brewed coffee and premium teas

Lord Elgin High Tea \$10.00
 Fancy cakes, tarts and squares
 Selection of assorted tea sized sandwiches
 Blueberry, plain and cheese scones with jam and fresh cream


Late Evening Break \$25.00
 Fried baby back ribs
 Nachos with jalapeño peppers, black olives, sweet peppers and cheese
 Mini lamb burgers with goat cheese and sweet peppers
 Honey mustard glaze chicken skewers
 Grilled shrimp with green onion mayonnaise

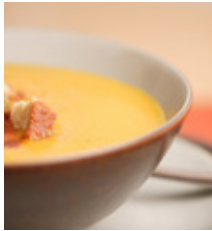


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EXPRESS BUFFET LUNCH OPTIONS

Minimum 10 people.
Prices are per person.

Express BBQ \$20.00

Beef or chicken breast burgers with cheese, tomatoes, chooseles, red onions, lettuce and mayo on a toasted Kaiser bun
Garden salad with dressing **OR** pasta salad
Dessert squares and freshly baked cookies
Assorted pop and juice
Coffee and tea

Sandwich with Soup or Salad \$21.00

Ready to go or make your own with selection of five toppings

Artisan Sandwich Selections:

- Marinated grilled eggplant, roasted red peppers, grilled onion and hot house tomato
- Sliced tomato, brie, arugula and tapenade
- Ham, avocado, tomato and lemon dressing
- Slow roasted roast beef, Dijon mustard, lettuce, tomatoes, horseradish and caramelized onions
- Egg salad on a croissant, baby lettuce
- Tuna on a croissant, cucumber, lettuce
- Smoked meat, soft cheese, lettuce and mustard wrap
- Turkey, cheese, lettuce and cranberry on rye
- Marinated vegetable wrap
- Grilled chicken, avocado, cheese and mayo baguette

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Chef's soup of the day **OR** garden salad with dressing or pasta salad

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Dessert squares and freshly baked cookies

Assorted pop or juice

Coffee and tea

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*These are just a few selections of our sandwiches. If you have any special requests, we will be more than happy to accommodate you.*

### Market Lunch . . . . . \$22.00

- Assorted bread rolls and butter
- Herbed roast chicken breast **OR**
- Grilled salmon with honey mustard glaze
- Garden salad with dressing
- Herbed roasted potato
- Dessert squares and freshly baked cookies
- Chilled fruit juice and iced water
- Coffee and tea

### Italian Pizzas

Prices are per pizza.  
Pizzas are 12", providing 6-8 slices.

### Meat Lovers . . . . . \$18.00

Cheese, ham, bacon, pepperoni and Italian sausage

### BBQ Chicken . . . . . \$18.00

Chicken, cheese, barbeque sauce, onion and garlic

### Pepperoni . . . . . \$14.00

Cheese and pepperoni

### Cheese . . . . . \$13.00

Tomato and cheese

### Vegetarian . . . . . \$15.00

Tomatoes, peppers, eggplant, olives, cheese and mushrooms

### Supreme . . . . . \$ 20.00

Cheese, pepperoni, bacon, mushrooms, peppers and black olives

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Add Caesar salad

- Small (serves 6 -8) \$18.00
- Large (serves 8 - 10) \$25.00

Add chicken wings

- 1 lb \$12.00
- 2 lbs \$20.00



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INTERNATIONAL BUFFET LUNCH OPTIONS

Minimum of 20 people.

(if less than 20 guest, an additional setup fee of \$50.00 will be charged).

Prices are per person.

Indian Curry Delight \$23.00

Garlic naan bread, papadums, vegetarian samosa, mango chutney, hot sauce

Traditional butter chicken, vegetable korma and dhal with basmati rice

Chickpea salad with red onion and peppers

Seasonal fruit platter with honey and cardamom yogurt

North Atlantic \$26.00

Butternut squash soup with sour cream, served with bread roll and butter

4 oz. fried Atlantic salmon steak with shrimp and leek cream sauce

Vegetarian spring rolls with sweet and sour dipping sauce

Chickpea salad with red onion and peppers

Mixed green salad with balsamic dressing

Assorted cake squares, tarts and fresh seasonal fruit

Mama Mia \$25.00

Crunchy garlic bread and cheese herb bread

Ministrone soup

Roasted antipasto with peppers, artichokes, olives, eggplant and zucchini

Vegetarian lasagna and beef lasagna

Caesar salad with dressing

Tiramisu with espresso-infused lady fingers and custard

Pyramid of the Sun \$25.00

Mexican fajita and taco station with sautéed chicken, sautéed beef and refried beans

Soft flour tortillas and hard corn taco shells, crunchy assorted corn chips with salsa, served with lettuce, tomato, onion, sour cream, salsa, hot peppers, avocado and shredded cheese

Dessert squares and fresh fruit platters

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All International Buffet Lunch options are accompanied by freshly brewed coffee, decaffeinated coffee, premium teas, chilled fruit juice and iced water.

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Plated or boxed-to-go options available; please contact the Catering Manager prior to your arrival.

 **Back**



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À LA CARTE BREAKFAST, BREAKS AND LUNCH ITEMS

Beverages

Freshly brewed coffee, decaffeinated coffee and premium tea	\$3.00 per person
Thermos of coffee, decaffeinated coffee or tea (serves 10 cups)	\$28.00
Chilled fruit juice pitchers (60 ounces)	\$19.00
2% or chocolate milk	\$3.00 each
Bottled fruit juices	\$3.00 each
Soft drinks	\$3.00 each
Bottled water	\$3.00 each
Perrier water	\$4.00 each
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Pastries, muffins, croissants and Danishes .....	\$25.00 per dozen
.....	\$14.00 per 1/2 dozen
Sliced breakfast loaves .....	\$3.00 each
Assorted bagels and cream cheese .....	\$6.00 per person
Mini muffin loaves .....	\$3.00 each
Yogurt parfaits .....	\$4.00 each
Individual yogurts .....	\$4.00 each
Eggs Benedict .....	\$15.00 each

Sliced seasonal fruit .....	\$6.00 per person
Freshly cut seasonal fruit salad .....	\$7.00 per person
Seasonal whole fruit .....	\$2.00 each
Fruit skewers with chocolate dipping sauce .....	\$7.00 per person
Granola and cereal bars .....	\$2.00 each
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Assorted gourmet cookies	\$24.00 per dozen
Decadent chocolate brownies	\$3.00 each
Assorted dessert squares	\$31.00 per dozen
Ice cream bars	\$4.50 each
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Crudités .....	\$6.00 per person
Cheese and crackers .....	\$8.00 per person
Smoked salmon, onions and capers .....	\$7.00 per person
Deli cold cut platter .....	\$5.00 per person
Pita with hummus, tzatziki and baba ganoush .....	\$5.00 per person
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Chef's soup of the day	\$4.00 per person
Classic Caesar salad	\$5.00 per person
Garden salad	\$4.00 per person
Pasta salad	\$5.00 per person



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At the end of the day, your dinner menu will set the tone for a relaxed or formal evening.

BUILD-YOUR-OWN-BUFFET DINNER

Minimum 30 people.

Prices are per person.

Please choose from the following to create your own unique buffet:

Lady Elgin Buffet Menu . . . \$44.00

Includes two entrées, two salads, two sides and one dessert

Entrées: Please choose two options:

Grilled chicken breast with lemon and herb marinade

Fresh salmon and shrimp with a leek cream sauce

Alberta AAA roast beef with horseradish and natural jus

Fire-fried tilapia with red onions and red wine vinaigrette

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**Salads:** Please choose two options:

Organic mixed green salad with tomato, balsamic vinegar and ranch dressing

Greek salad with cucumber, tomatoes, black olives and feta cheese

Chickpea salad with red onion, peppers and coriander

Spinach and strawberry salad with roasted pecans and raspberry vinaigrette

Hearts of Romaine with Caesar vinaigrette and croutons

Crunchy coleslaw with sweet sesame vinaigrette

Italian grilled vegetable and woodland mushroom salad with fresh herbs

Tomato and bocconcini salad with arugula, fresh basil and balsamic vinaigrette

Green beans with red onions, roasted almonds

Asian snow pea and carrot salad with a sesame soy dressing

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Sides: Please choose two options:

Butter garlic mash potatoes with fire-fried leeks

Roasted potatoes with fresh rosemary herb

Creamy scalloped potatoes with onions

Steamed or roasted mixed seasonal vegetables with butter and herbs

Steamed basmati rice or vegetable fried rice

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**Desserts:** Please choose one option:

Assorted cakes, tarts and squares (brownies, butter tarts, Nanaimo bars, carrot and banana cake)

Apple crumble and rhubarb crumble (seasonal) with ice cream

Gelato (chocolate, mango, berry, cinnamon, vanilla) served with fresh strawberries and whipped cream

All buffet menus are accompanied with bread rolls, butter, freshly brewed tea and coffee and seasonal fresh fruit.

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Additional mains \$9 per person/per each addition.

Additional sides and salads \$5 per person/per each addition.

(Additional items valid within each menu).

Upgraded dessert option replaces original.

Next



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BUILD-YOUR-OWN-BUFFET DINNER

Minimum 30 people.
Prices are per person.

Please choose from the following to create your own unique buffet:

Pearson Menu \$50.00

Includes two entrées, two salads, two sides and one dessert

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#### Entrées: Please choose two options:

- Roasted pork loin with apple sauce and sage mustard
- Almond lemon and parsley halibut fillet with a dill Hollandaise sauce
- Alberta AAA prime rib with horseradish, mushrooms and natural jus
- Lemon and sage tender baby chicken

#### Salads: Please choose two options:

- Organic mixed green salad with tomato, balsamic vinegar and ranch dressing
- Greek salad with cucumber, tomatoes, black olives and feta cheese
- Chickpea salad with red onion, peppers and coriander
- Spinach and strawberry salad with roasted pecans and raspberry vinaigrette

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Sides: Please choose two options:

- Butter garlic mash potatoes with fire-fried leeks
- Roasted potatoes with fresh rosemary herb
- Creamy scalloped potatoes with onions
- Steamed or roasted mixed seasonal vegetables with butter and herbs
- Steamed basmati rice or vegetable fried rice

Desserts: Please choose one option:

- Assorted cakes, tarts and squares (brownies, butter tarts, Nanaimo bars, carrot and banana cake)
- Apple crumble and rhubarb crumble (seasonal) with ice-cream
- Gelato (chocolate, mango, berry, cinnamon, vanilla) served with fresh strawberries and whipped cream

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All buffet menus are accompanied by bread rolls, butter, freshly brewed tea and coffee and seasonal fresh fruit.

Vegetarian and special meals are available upon request; please contact Catering Manager prior to your arrival.

Additional mains \$9 per person/per each addition.

Additional sides and salads \$5 per person/per each addition.

(Additional items valid within each menu).

Upgraded desert option replaces original.



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### BUFFET DINNER ENHANCEMENTS

Please choose any additional items or upgrades to enhance your buffet:

**Pasta . . . . . \$6 per person**  
*Please choose one*

- Bow-tie primavera pasta with mixed vegetable and tomato sauce
- Vegetarian Lasagna with tomato cream sauce
- Mushroom risotto in a white wine cream sauce
- Other pastas available, please contact Catering Manager for further details*

**Soup . . . . . \$5 per person**  
*Please choose one*

- Butternut squash soup with maple crème
- Chicken and sweet corn chowder
- Wonton soup with in vegetable broth
- Wild mushroom soup

**Premium Dessert . . . . . \$5 per person**  
*Please choose one*

- Homemade assorted desserts: Tiramisu, mini Crème Brûlée, chocolate torte
- Local cheeses, dried fruits and crackers

### BUFFET DINNER SAMPLE MENU

*Minimum 30 people.  
Prices are per person.*

**Sample Menu One: (Ontario) . . . . . \$44.00**

- Bread rolls with butter
- Fresh salmon and shrimp with a leek cream sauce
- Alberta AAA roast beef with horseradish and natural jus
- Greek salad with cucumber, tomatoes, black olives and feta cheese
- Chickpea salad with red onion, peppers and coriander
- Butter garlic mashed potatoes with fire-fried leeks
- Seasonal steamed mixed vegetables with butter and herbs
- Assorted cakes, tarts and squares
- Seasonal fruit platter
- Freshly brewed coffee, decaffeinated coffee and selection of premium teas

### Sample Menu Three: Deluxe Buffet (Lord Elgin) . . . . . \$130.00

- King crab legs on ice with ginger-lime soy sauce
- Oyster bar with assorted east coast oysters, frozen vodka and cocktail sauce
- Montreal smoked meat station with dried bread, hot banana peppers, mustard and chooseles
- Portobello and butter mushrooms skewers with twenty-five-year-old balsamic glaze
- Sourdough and assorted breads with butter
- Wonton soup in vegetable broth and creamy crab bisque soup
- Antipasto with roasted pepper, artichoke, black olives, eggplant, zucchini and balsamic glaze
- Whole poached Atlantic salmon with fresh lemon butter sauce
- Australian rack of lamb with honey glaze and green peppercorn mint sauce
- Steamed Nova Scotia lobster with brown butter and green onions

- Roasted USDA prime sirloin with mustard, horseradish and natural jus
- Moroccan spiced couscous salad
- Roast pumpkin and parsnip mixed green salad
- Creamy scalloped potatoes
- Homemade potato gnocchi with pesto rosé sauce
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- Homemade assorted desserts: Tiramisu, mini Crème Brûlée, chocolate torte, banana strudel, ice cream and gelato
- Seasonal sliced fruit platter with local cheeses and water crackers
- Freshly brewed coffee, decaffeinated coffee and selection of premium teas

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## THREE-COURSE PLATED DINNER OPTIONS

Minimum 30 people.

Prices are per person.

Please choose from the following to create your own unique buffet:

### Plated Menu . . . . . \$38.00

Includes one appetizer, one entrée and one dessert option

**Appetizer:** Please choose one option:

Creamy mushroom soup

Belgium endive romaine hot salad with cranberry vinaigrette

Tomato bocconcini salad with fresh basil and balsamic vinaigrette

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Entrées: Please choose one option:

Grilled Atlantic salmon with choosed red onion and mango salsa, smashed red potatoes with chives and butter, garlic French beans with sesame

Red currant glaze pork chop with red wine peppercorn sauce, scalloped sweet potatoes with sage cream and eggplant, squash, mushroom medley

Stuffed chicken supreme with forest mushrooms served on garlic fried rapini and risotto cake, seasonal roasted vegetables and mushroom sauce

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**Desserts:** Please choose one option:

Apple and rhubarb crumble (seasonal) by ice cream

Chocolate torte with maple whipped cream and strawberries

Homemade tiramisu with biscotti, cream and fresh fruit

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All buffet menus are accompanied with bread rolls, butter, freshly brewed tea and coffee and seasonal fresh fruit.

Vegetarian and special meals are available upon request; please contact Catering Manager prior to your arrival.

Additional appetizers and/or desserts are \$8 each

Lord Elgin Plated Menu \$48.00

Includes one appetizer, one entrée and one dessert option

Appetizer: Please choose one option:

Creamy crab bisque

Fried goat cheese salad with Belgium endive arugula and balsamic vinaigrette

Sweet potato ravioli with sage, pecan, caramelized onions and brown butter

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**Entrées:** Please choose one option:

Alberta AAA beef tenderloin with mustard and pinot noir reduction, roasted yellow potatoes with wilted spinach and eggplant, mushroom, zucchini stack

Fire-fried lemon and sage halibut fillet with a dill Hollandaise sauce, steamed basmati rice, seasonal roasted vegetables with fresh herbs and garlic

Half duck with an orange-honey mustard glaze and garlic-soy reduction sauce, creamy scalloped potatoes and roasted seasonal vegetables

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Desserts: Please choose one option:

Raisin and cashew pudding with caramel sauce and cinnamon ice cream

Passion fruit Crème Brulee with cream and fresh berries

Triple chocolate mud cake served with chocolate ice cream

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Additional appetizers and/or desserts are \$8 each.



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|                  |           |        |       |            |        |            |           |
|------------------|-----------|--------|-------|------------|--------|------------|-----------|
| Meeting Packages | Breakfast | Breaks | Lunch | À la Carte | Dinner | Receptions | Beverages |
|------------------|-----------|--------|-------|------------|--------|------------|-----------|

## HORS D'ŒUVRES

|                                                                                                       |            |                                                                                             |                 |
|-------------------------------------------------------------------------------------------------------|------------|---------------------------------------------------------------------------------------------|-----------------|
| Vegetarian spring rolls with Thai dipping sauce .....                                                 | \$29.95/dz | Lobster taco with coriander and radish seedlings .....                                      | \$34.95/dz      |
| Grilled chicken satays with spicy peanut sauce.....                                                   | \$29.95/dz | Oyster Rockefeller with spinach and sweet peppers .....                                     | \$37.95/dz      |
| Grilled salmon satays with honey mustard glaze .....                                                  | \$29.95/dz | King crab legs with sweet Soya sauce.....                                                   | \$39.95/dz      |
| Grilled beef satays with soya and sesame glaze.....                                                   | \$29.95/dz | Steamed dumplings served on a Chinese soup spoon .....                                      | \$24.95/dz      |
| Goat cheese crostini with sun dried tomato,<br>kalamata olives, radish seedlings and fresh basil..... | \$29.95/dz | Grill 41 gourmet burgers with gorgonzola, Portobello mushroom<br>and smoked BBQ sauce ..... | \$27.95/dz      |
| Phyllo triangles filled with spinach, sesame and feta cheese .....                                    | \$29.95/dz | Tomato bruschetta on crostini .....                                                         | \$28.95 /dz     |
| Vegetarian or Meat filled samosas with fresh coconut sambal.....                                      | \$29.95/dz | Duck confit canapé with a cassis reduction .....                                            | \$28.95 /dz     |
| Smoked salmon rolls with jicama, cucumber and scallion mayonnaise.....                                | \$29.95/dz | Thai roll with crunchy vegetables, rice noodles and soy sauce.....                          | \$28.95 /dz     |
| Grilled tiger shrimp with scallion mayonnaise .....                                                   | \$29.95/dz | Mini sausage rolls with dips .....                                                          | \$28.95 /dz     |
| Phyllo cups filled with south Asian delights .....                                                    | \$24.95/dz | Mini quiches .....                                                                          | \$28.95 /dz     |
| New Zealand lamb chops with spiced Dijon aioli.....                                                   | \$37.95/dz | Crab and corn fritters with crème fraîche .....                                             | \$28.95 /dz     |
| Seared pepper crusted Ahi tuna on taro chip with mango salsa.....                                     | \$37.95/dz | Traditional cocktail sandwiches (48 pieces).....                                            | \$62.00/platter |
| Duck breast rolled in Napa cabbage with fresh ginger<br>and sweet Soya vinaigrette.....               | \$29.95/dz | Hot Brie wheel with walnuts and dried fruits (up to 35 people) .....                        | \$125.00        |

Next



Lord Elgin Hotel  
100 Elgin Street  
Ottawa, Ontario K1P 5K8

T: (613) 235-3333 • 1-800-267-4298  
F: (613) 235-3406  
www.lordelgin.ca

All prices subject to change without notice.  
Prices do not include applicable taxes or gratuity.  
Menu selections subject to availability.

On-site catering by:





# Banquet Menu

|                  |           |        |       |            |        |            |           |
|------------------|-----------|--------|-------|------------|--------|------------|-----------|
| Meeting Packages | Breakfast | Breaks | Lunch | À la Carte | Dinner | Receptions | Beverages |
|------------------|-----------|--------|-------|------------|--------|------------|-----------|

### LATE NIGHT SNACKS

Minimum of 10 people. Prices are per person.

**Chef's Cheese Selection** ..... \$9.00

A variety of imported and domestic cheese, served with fresh fruit, baguette and crackers

**41 Deli Platter** ..... \$10.00

Chef's selection sliced deli meats, domestic cheese, dill chooseles, flat bread, baguette and crackers

**Crudités** ..... \$6.00

A variety of fresh raw vegetables served with home-made dips

**Fruit Platter** ..... \$6.00

A selection of fresh sliced seasonal fruit

**Middle East Delight** ..... \$6.00

Pita with hummus, tzatziki and baba ghanoush

**Nachos and salsa (5 people)** ..... \$16.00

**Pretzels, chips OR Bitz and Bites (5 people)** ..... \$13.00

[Back](#)



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# Banquet Menu

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Exactly what your group needs to quench thirst and delight taste buds.

**WINE**  
 To review our wine list, please ask your catering representative.  
 Corkage fee \$15.00

**HOST BAR**

|                                   |        |
|-----------------------------------|--------|
| Domestic beer . . . . .           | \$6.50 |
| Imported beer . . . . .           | \$7.00 |
| House wine by the glass . . . . . | \$8.00 |
| Liquor – 1 oz. . . . .            | \$6.00 |
| Caesars . . . . .                 | \$6.00 |
| Soft drinks . . . . .             | \$3.00 |
| Juice . . . . .                   | \$3.00 |
| Perrier . . . . .                 | \$3.00 |

*Host bar prices are subject to 10% PST, 5% GST and 15% service charge. A \$100.00 labour charge will be applied, should sales be less than \$400.00.*

**CASH BAR**

|                                   |        |
|-----------------------------------|--------|
| Domestic beer . . . . .           | \$6.00 |
| Imported beer . . . . .           | \$7.75 |
| House wine by the glass . . . . . | \$8.75 |
| Liquor – 1 oz. . . . .            | \$6.75 |
| Caesars . . . . .                 | \$6.75 |
| Soft drinks . . . . .             | \$3.50 |
| Juice . . . . .                   | \$3.50 |
| Perrier . . . . .                 | \$3.50 |

*Cash bar prices include all applicable taxes. A \$100.00 labour charge will be applied should sales at the cash bar be less than \$400.00.*

**PUNCH**  
*40 glasses*

|                                      |          |
|--------------------------------------|----------|
| Fruit punch . . . . .                | \$80.00  |
| Wine punch . . . . .                 | \$95.00  |
| Champagne punch . . . . .            | \$115.00 |
| Tropical rum punch . . . . .         | \$110.00 |
| With fountain (rental fee) . . . . . | \$50.00  |