



THE MARSHES
GOLF CLUB • BROOKSTREET

HOLIDAY PARTIES AT THE MARSHES





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AT THE MARSHES



THE PERFECT VENUE FOR YOUR ONE-OF-A-KIND HOLIDAY PARTY

Your special event deserves an exceptional venue. Our 27,000 square foot clubhouse is as versatile as it is visually impressive, showcasing a skillful blend of native stone and wood in contemporary application. It's a tribute to the stunning natural landscape on which The Marshes stands, and the unfailing dedication with which we serve our guests.

Our event planning specialists will help you every step of the way, from venue and meal selection, to accommodation options and extras. Your next unforgettable event starts here.

To arrange a personal tour, for more information or to book your holiday party, contact our events team at 613.271.3376 or events@marshesgolfclub.com



BUFFET LUNCH

\$27⁰⁰ PER GUEST

MINIMUM 30 GUESTS

STARTER

Served with rolls & butter

select one

- Roasted red pepper soup
- Creamy wild mushroom soup
- Whole leaf romaine, bacon, herb & garlic croutons, parmesan, lemon & caesar dressing
- Mixed greens cherry tomatoes, cucumber, red onion & assorted dressings
- Tri-coloured fusilli, sundried tomatoes, bell peppers, red onion, sweet poppy seed vinaigrette
- Roast potato, red & green onion, sweet peppers, fresh herbs & dijon mayo
- Butternut squash soup
- Tomato basil soup

Add additional starter selection at a surcharge of \$5.00 per starter, per guest.

VEGETABLES

select one

- Grilled portobello mushrooms, green zucchini, bell peppers & eggplant
- Steamed green beans, maple glazed carrots & bell peppers

POTATOES & RICE

select one

- Roasted red skin potatoes seasoned with garlic & herbs
- Herb & garlic mashed potatoes
- Lemon bay basmati rice

MAINS

select two

- Traditional turkey, stuffing, cranberry & gravy
- Cannelloni; spinach, ricotta, pomodoro & alfredo sauce
- Honey mustard glazed ham
- Meat Lasagna
- Beef Pot Roast
- Housemade French Canadian Tourtière

Add additional main course selection at a surcharge of \$7.00 per main, per guest.

DESSERT

Served with freshly brewed coffee, decaffeinated coffee & a selection of teas

select one

- Yule log
- Pumpkin pie
- Pecan pie
- Assorted squares & shortbread cookies
- Sliced fruit & berries
- New York style vanilla cheesecake with assorted coulis

Add additional dessert selection at a surcharge of \$5.00 per starter, per guest.



v - vegetarian vg - vegan gf - gluten free nf - nut free df - dairy free

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BUFFET DINNER

\$46⁹⁵ PER GUEST

MINIMUM 30 GUESTS

STARTER

Served with rolls & butter

select two

- Turkey vegetable soup
- Butternut squash soup
- Root vegetable bisque
- Sweet potato bisque
- Whole leaf romaine, bacon, herb & garlic croutons, parmesan, lemon & caesar dressing
- Roasted sweet potato, sweet peppers, red & green onion, fresh herbs, honey mustard aioli
- Mixed greens cherry tomatoes, cucumber, red onion & assorted dressings
- Fennel slaw, anise, green cabbage, citrus aioli
- Roast potato, red & green onion, sweet peppers, fresh herbs & dijon mayo

Add additional starter selection at a surcharge of \$5.00 per starter, per guest.

VEGETABLES

select one

- Grilled portobello mushrooms, green zucchini, bell peppers & eggplant
- Steamed green beans, carrots & bell peppers

POTATOES & RICE

select one

- Roasted red skin potatoes seasoned with garlic & herbs
- Herb & garlic mashed potatoes
- Lemon bay basmati rice

MAINS

select two

- Turkey & stuffing, apple, celery, white wine, cranberry & gravy
- AAA alberta roast beef with red wine au jus
- Honey mustard glazed ham
- Braised chicken with mushroom marsala
- Roasted salmon with your choice of thai curry cream or white wine dill sauce

Add additional main course selection at a surcharge of \$7.00 per main, per guest.

DESSERT

Served with freshly brewed coffee, decaffeinated coffee & a selection of teas

select one

- Assorted cookies and squares
- Pumpkin pie
- Yule log
- Hazelnut tarte
- Assorted brownies & squares

Add additional dessert selection at a surcharge of \$5.00 per starter, per guest.

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PLATED DINNER

MINIMUM 30 GUESTS

STARTER

Served with rolls & butter

select two

- Turkey vegetable soup
- Butternut squash soup
- Root vegetable bisque
- Sweet potato bisque
- Marshes garden salad with mixed greens, cucumbers, cherry tomatoes, red onion, root vegetable chips with sweet poppy seed dressing
- Whole leaf romaine, bacon, herb & garlic croutons, parmesan, lemon & caesar dressing
- Roma tomato & fresh bocconcini cheese, mixed baby greens, balsamic reduction
- Smoked salmon caprese, baby greens, tomato, capers, lemon, red onion, fresh herbs, crostini, XV olive oil

*Upgrade to a four-course service (soup & salad)
at a surcharge of \$3.00 per guest*

VEGETABLES

select one

- Grilled cherry tomatoes, green zucchini, bell peppers
- Steamed seasoned squash, green beans, carrots & bell peppers

POTATOES & RICE

select one

- Roasted red skin potatoes seasoned with garlic & herbs
- Herb & garlic mashed potatoes
- Lemon bay basmati rice

MAINS

select one

- The Marshes signature chicken stuffed with roasted red peppers, goat cheese, fine herbs & red wine demi
\$47⁹⁵ PER GUEST
- Turkey & stuffing, apple, celery, white wine, cranberry & gravy
\$46⁹⁵ PER GUEST
- 6oz tenderloin medallion served with red onion compote
\$56⁹⁵ PER GUEST
- 8oz AAA striploin steak, au jus
\$48⁹⁵ PER GUEST
- 10oz AAA ribeye steak with dijon & horseradish demi
\$54⁹⁵ PER GUEST
- Chili & lime seared atlantic salmon, maple syrup, soya sauce
\$46⁹⁵ PER GUEST

*Add additional main course selections at a surcharge of
\$3.00 per main, per guest.*

DESSERT

Served with freshly brewed coffee,
decaffeinated coffee & a selection of teas

select one

- Individual peach pie
- Pecan pie
- Yule log
- Hazelnut tarte
- Candy cane crème brûlée

VEGETARIAN, GLUTEN FREE & VEGAN OPTIONS

We pride ourselves in providing distinctly unique offerings to those guests in your group that have dietary restrictions.

- Fennel & spinach gnocchi, rosé sauce with fresh parmesan (v)
- Japchae vegetable stir-fry with basmati rice (vg, gf, df)
- Vegetable curry stir-fry (mild), seasonal vegetables served on a bed of rice (v, gf)

v - vegetarian vg - vegan gf - gluten free nf - nut free df - dairy free

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RECEPTION ITEMS

CANAPÈS

Minimum 3 dozen of each selection

SATAYS (choice of) **\$26⁹⁵ PER DOZEN**

- Chili-lime beef
- Curried chicken

ROLLS (choice of) **\$25⁹⁵ PER DOZEN**

- Vegetable with plum sauce
- Pizza roll
- Chicken tikka with garlic aioli

SLIDERS (choice of) **\$27⁹⁵ PER DOZEN**

- Beef slider with chipotle & jalapeño havarti
- Philly cheese steak sliders

TEMPURA PRAWNS & CHILI SAUCE **\$26⁹⁵ PER DOZEN**

VEGETABLE SAMOSAS WITH GARLIC AIOLI **\$25⁹⁵ PER DOZEN**

PHYLLO TRIANGLES WITH GARLIC AIOLI **\$26⁹⁵ PER DOZEN**

STRAWBERRY & GRAPE BRIE BITES **\$26⁹⁵ PER DOZEN**

BRUSCHETTA **\$25⁹⁵ PER DOZEN**

- Traditional
- Eggplant

PLATTERS

Serves 20 guests

IMPORTED & CANADIAN CHEESES **\$170⁹⁵ PER PLATTER**

- Brie, blue, gouda, cheddar & swiss cheese, dried fruits, nuts, grapes, assorted crackers & baguette

NORWEIGAN SMOKED SALMON **\$155⁹⁵ PER PLATTER**

- Tomatoes, capers, red onion, garlic, lemon, fine herbs, XV olive oil, french baguette

PRAWNS ON ICE **\$145⁹⁵ PER PLATTER**

- Tiger prawns, cocktail sauce & lemon

ANTIPASTO **\$130⁹⁵ PER PLATTER**

- Assorted cured meats & cold cuts, balsamic marinated grilled vegetables, bocconcini cheese, olives, spicy eggplant, assorted breads

MINI-SANDWICHES **\$125⁹⁵ PER PLATTER**

- An assortment of meat, vegetable & salad sandwiches served on white, whole grain, rolls & wraps

VEGGIES & DIP **\$110⁹⁵ PER PLATTER**

- Celery, baby carrots, broccoli, cauliflower, bell peppers, english cucumber & cherry tomatoes

CHIP & DIP TRIO **\$100⁹⁵ PER PLATTER**

- Pita triangles & corn tortillas, fresh salsa, black bean & cheddar dip, garlic & lemon hummus

SLICED FRESH FRUIT **\$110⁹⁵ PER PLATTER**

- Assorted melons, pineapple & seasonal berries



STATIONS

MINIMUM 30 GUESTS

ANTIPASTO STATION **\$10⁹⁵ PER GUEST**

- Grilled & marinated vegetables, prosciutto & assorted artisan cold cuts, bocconcini, olives, spicy eggplant with a variety of baked breads

SEAFOOD STATION **\$18⁹⁵ PER GUEST**

- California rolls, negiri & maki sushi served with pickled ginger, wasabi & soy sauce
- Norwegian smoked salmon
- Prawns on ice
- Shrimp satays

PASTA STATION **\$14⁹⁵ PER GUEST**

- Penne, cheese stuffed tortellini & fusilli noodles
- Italian sausage, wild mushrooms, sun-dried tomatoes
- Fire roasted tomato with basil, rosé & creamy alfredo sauce

DEEP DISH PIZZA **\$114⁹⁵ PER PIZZA**

- Meat & vegetable toppings with tomato sauce & focaccia style crust made in-house (*serves 15*)

POUTINE STATION **\$9⁹⁵ PER GUEST**

- Marshes fries, cheese curds & gravy

MINI SLIDER STATION **\$14⁹⁵ PER GUEST**

- Smoked meat on rye bread, mustard & dill pickles
- Philly cheese steak on a kaiser
- The Marshes signature buffalo chicken on a ciabatta bun
- Prime rib, Ironstone's mango BBQ sauce, jalapeño havarti cheese, chipotle mayo on a kaiser

CARVING STATION **\$16⁹⁵ PER GUEST**

- Roast beef sirloin, au jus & assorted baked breads with horseradish & dijon

SWEET TABLE **\$12⁹⁵ PER GUEST**

- Gourmet cookies
- Miniature squares
- Fresh fruit
- Assorted cakes
- Vanilla crème brûlée
- Tiramisu
- Chocolate mousse
- Sugar tarts
- Marinated fruit salad

PIEROGI STATION **\$9⁹⁵ PER GUEST**

- Meat & cheese pierogi served with bacon, sautéed onions, green onion & sour cream

GRILLED CHEESE & FRIES **\$7⁹⁵ PER GUEST**



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IRONSTONE GRILL

Located on the main floor of our clubhouse, this 130-seat stand-alone restaurant features exposed post-and-beam construction, magnificent stonework & a rugged fireplace.



GARDEN TERRACE

Hosting up to 80 guests, Garden Terrace features a large foyer area, ideal for a pre-dinner cocktail reception. Garden Terrace is also composed of three separate rooms, (Juniper, Buckthorn & Primrose), which can each entertain smaller events of 50 guests.



JONES PUB

Countering the Ironstone's rich elegance with casual intimacy, the Jones Pub features a stonework fireplace and reclined setting making it perfect for relaxed cocktail receptions of 50 guests





ENHANCE YOUR PARTY



PRE-PARTY PAMPERING AT AU NATUREL SPA

Unwind and pamper yourself prior to the big night with holistic therapies, as well as the latest treatments: relaxation massage, facials, manicures and pedicures at Au Naturel Spa, located in Brookstreet Hotel.

Makeup applications and trial also available. For the full spa menu visit www.aunaturelspa.com.



POST-PARTY BREAKFAST & BRUNCH

Look no further than our Ironstone Grill or Perspectives Restaurant at Brookstreet Hotel for a post-party breakfast or brunch! Choose from a range of customized group menus prepared by our skilled culinary team.



HOLIDAY PARTY DÉCOR

Your holiday party includes white table linens, votive candles, table numbers and stands, podium and microphone, cocktail reception area, and dance floor.

We are also happy to provide our list of preferred suppliers including recommendations for DJ's, entertainment, linen, décor, audio visual, limousine service, photographers and more! Please ask your Event Manager for more details.

SPECIAL ROOM RATES FOR YOUR GUESTS

There is so much to choose from at Brookstreet Hotel, you and your guests will be entertained before and after your party: restaurants, spa, pools, hot tubs, saunas, live music, games room, and more...

Ask your Event Manager about our special guestroom rates for guests attending your holiday party!



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FREQUENTLY ASKED QUESTIONS

IS THERE A MINIMUM FOOD AND BEVERAGE REQUIREMENT?

Please note that minimum food and beverage requirements may be applicable on specific dates. Your Event Manager is available to discuss this with you in further detail.

WHEN IS MY MENU SELECTION REQUIRED?

We request you provide the Event Manager with your menu selection a minimum of 30 days prior to your event date. The menu selection for a plated event should be the same for all guests.

Please note that the starters and dessert for the plated dinner must remain the same for all guests and it is required that place cards be provided for the guests to indicate main course selection. This option is subject to having the final numbers three business days prior to the event for each selection.

ARE SPECIAL MEALS AVAILABLE?

We are pleased to provide alternate menus for guests with allergies, intolerances or dietary restrictions. Kindly provide your Event Manager with the names of these guests a minimum of three business days prior to your event date.

WHEN IS THE FINAL HEAD COUNT REQUIRED?

Three business days prior to your event date.

ARE THERE ANY RESTRICTIONS FOR SMOKE AND FOG MACHINES, TABLE SPARKLES, OR CONFETTI?

Yes, these items are not permitted at Brookstreet and additional cleaning charges ranging from \$50 to \$500 may be applicable to the final invoice if they are used.

IS A DEPOSIT REQUIRED?

A deposit of \$2000 is required upon the signing of the contract, followed by 50% of estimated revenue three months prior to your event date. A final pre-payment based on the estimate will be required a minimum of seven days before your event date. Brookstreet also requires a security deposit to cover any damages which may be incurred by either the group or the negligence of any contractors hired to support the event. This deposit will be returned to the group contact with the event's final accounting reconciliation.

WHAT HAPPENS IF I HAVE TO CANCEL?

Within 12+ months (360 days or more): 25% of expected food, beverage and room rental revenue

Within 6-12 months (180 days or more): 50% of expected food, beverage and room rental revenue

Within 3-6 months (90 days or more): 75% of expected food, beverage and room rental revenue

Within 0-3 months (0 days or more): 100% of expected food, beverage and room rental revenue

WHAT IS THE BREAKDOWN FOR SERVICE CHARGES AND TAXES?

A 13% HST tax and service charges of 15% are applicable.

DO YOU CHARGE FOR BEVERAGE SERVICE?

There is a minimum revenue requirement of \$400 per bar, otherwise a bartender labour charge of \$100 per bar is applicable.

WHAT ARE SOCAN FEES?

The SOCAN fee (Society of Composers, Authors and Music Publishers of Canada) is a government-issued fee that allows you to play copyright-protected music at your event. The following charges are applicable and not included in our package pricing.

SOCAN FEES BY ROOM

Ironstone Grill

NON-DANCING EVENT
\$31.72

DANCING EVENT
\$63.49

Garden Terrace

\$31.72

\$63.49

Primrose & Juniper or Juniper & Buckthorn

\$22.06

\$44.13

Primrose, Juniper or Buckthorn

\$22.06

\$44.13

Jones Pub

\$22.06

\$44.13

WHAT IS THE TARIFF NO. 5 OR RE:SOUND FEE?

This tariff sets the royalties to be paid to Re:Sound, for the benefit of artists and record companies, for the performance in public or the communication to the public by telecommunication of published sound recordings to accompany live events.

Please note this is a separate fee from SOCAN.

TARIFF FEES BY ROOM

Ironstone Grill

NON-DANCING EVENT
\$13.30

DANCING EVENT
\$26.63

Garden Terrace

\$13.30

\$26.63

Primrose & Juniper or Juniper & Buckthorn

\$9.25

\$18.51

Primrose, Juniper or Buckthorn

\$9.25

\$18.51

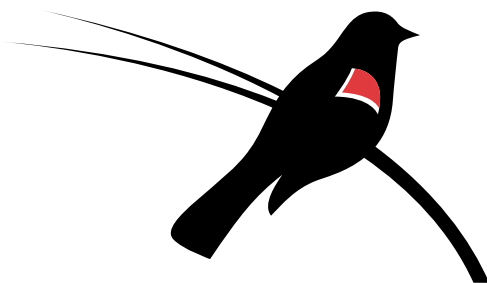
Jones Pub

\$9.25

\$18.51

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Prices are valid until March 2021