



BROOKSTREET + THE MARSHES WEDDINGS

613.271.3582

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2022 BROOKSTREET + THE MARSHES WEDDINGS



BROOKSTREET + THE MARSHES WEDDINGS



OUR WEDDING PACKAGES INCLUDE

- Complimentary reception room upon meeting the minimum food and beverage spend
- Choice of a buffet or plated style dinner menu
- 2 glasses of house wine per guest served with dinner
- Wedding cake cut & served buffet style along with freshly brewed Starbucks coffee & teas
- A complimentary upgraded guestroom for the newlyweds the night of the wedding
- Breakfast for the two newlyweds the following morning
- Special room rate for your wedding guests, plus a personalized room reservation link
- Complimentary parking for all guests
- Complimentary shuttle for Marshes weddings from the hotel to the golf course
- White table linens, china, flatware, glassware, tea lights, table numbers & stands, head table riser, podium with microphone, easel for seating plan, gift & cake table, and event staffing



Classic Wedding Package

THREE-COURSE 80. FOUR-COURSE 86.

Served with freshly brewed Starbucks® coffee & selection of Teavana® tea
Minimum 75 guests

RECEPTION

| select three...

crisp crudité with herbed dip  

cherry tomato with soft bocconcini cheese  

smoked salmon, dill cream cheese

mini quiche 

moroccan chicken

PLATED DINNER

| SOUP select one...

Roasted Root Vegetables  

Butternut Squash – toasted pumpkin seeds  

Roasted Red Pepper & Tomato – crème fraîche & chive

| SALAD select one...

Brookstreet Salad Greens – shaved fennel & toasted almond, mrs. mcgarrigle's creamy champagne mustard dressing  

Tossed Red & Greens – crisp root vegetables, black cherry & dijon emulsion  

Tender Greens – buttermilk basil dressing, crumbled goat feta, olive oil drenched sea salt & cracked pepper crostini  

*Additional main course selection available at \$3.75 per person

| VEGAN & GLUTEN-FREE  

Portobello mushroom – Marinated grilled, braised shallot & garden ratatouille

Gnocchi – dried black olive, basil, roast red pepper & D.O.P. olive oil with white wine splash

| MAIN select one...

Chicken Supreme – seasonal vegetables, buttermilk whipped yellow flesh potato & red wine jus

Pan Seared Salmon – dill crushed new potatoes, seasonal vegetables, sauce bercy

Angus Striploin – herb crusted, dauphinoise potato, seasonal vegetables & red wine demi-glace

SWEET

| select one...

tiramisu

vanilla bean crème brûlée, fresh seasonal berries

milk, dark & white chocolate trinity cake, macerated cherry rain



VEGAN



GLUTEN-FREE



VEGETARIAN



NUT FREE



86 Buffet Package

Served with freshly brewed Starbucks® coffee & selection of Teavana® tea
Minimum 75 guests

RECEPTION

| select three...

- crisp crudité with herbed dip  
- cherry tomato with soft bocconcini cheese  
- smoked salmon, dill cream cheese 
- mini quiche
- moroccan chicken

| SOUP *Chef soup creation*

| APPETIZER *select two...*

- Crisp romaine lettuce, croutons, house crumbled bacon and grated parmesan
- Mixed greens with assorted garnishes and dressings 
- Potato salad, cracked mustard seed, Holland peppers    
- Cabbage slaw with shredded kale  
- Ancient grain, cranberry, apricot, citrus and pear dressing   

| VEGETABLES & SIDES

- Market vegetables   
- Yukon buttermilk mash  
- Turmeric steeped jasmine rice   

BUFFET DINNER

| PASTA *select one...*

- Vegetable lasagna  
- Gnocchi – basil Pomodoro, zucchini, eggplant, mushroom   
- Penne – creamy pesto 

| MAINS *select two...*

- Roast beef – striploin, red wine jus  
- Roast Chicken Supreme – herb and citrus marinated, thyme jus   
- Beef Bourguignon – caramelized pearl onions & cultivated mushrooms 
- Chicken – rotisserie whole chicken with natural juices   
- Pork Loin – pineapple glazed   
- Salmon – Dill crusted Atlantic salmon, crème fraîche and wilted greens   

SWEET

Assortment of squares

Fruit salad    



19 *Children's Plate*

Ages 2-10

STARTER

select one...

raw, bite-sized seasonal vegetables with dip

seasonal salad with fresh vegetables & house dressing



MAIN

select one...

chicken fingers, plum sauce & french fries

mini hamburger with french fries & condiments

smaller portion of the adult selected main

SWEET

select one...

vanilla ice cream with cookie

fresh fruit cup   



GLUTEN-FREE



VEGETARIAN



NUT FREE



Late Night Reception

Minimum 30 guests per selection

CHARCUTERIE

Sliced chorizo, dried salami, prosciutto, roasted red pepper, citrus artichoke, pickled eggplant, spiced olives, melon, & crostini

19 PER GUEST

CHEESE

Brie, aged cheddar, chèvre, and Oka, tipsy apricots, red onion marmalade, grapes, candied pecans, water crackers

15 PER GUEST

SESAME CHICKEN

Maple general Tso's sauce, fried boneless chicken, sesame

12 PER GUEST

MAC & CHEESE

elbow macaroni, cheddar cheese sauce, green onion, noisette breadcrumbs & grated parmesan

16 PER GUEST

POUTINE

shoestring fries, gravy, shredded cheese and quebec cheese curds

12 PER GUEST

TRUFFLE POMMES FRITES

skinny fries, grated parmesan & white truffle oil

12 PER GUEST

CHEESE PIZZA

7 PER SLICE

CLASSIC SLIDER

mini angus burger with bacon & cheddar

8 EACH

ULTIMATE SLIDER

mini angus burger with brie & caramelized onion

8 EACH

BROOKSTREET MIX

praline peanuts, sesame sticks, roasted almonds & pretzels

6 PER GUEST

CUBED FRUIT

cubed melon and pineapple, 6" bamboo skewers, chocolate sauce and honey almond yoghurt  

14 PER GUEST

STICKY TOFFEE PUDDING

pecan, brown sugar & brandy

12 PER GUEST



GLUTEN-FREE



VEGETARIAN

44 *Brunch*

*Served with freshly brewed Starbucks® coffee & selection of Teavana® tea
Minimum 20 guests*

ASSORTMENTS

fruit salad

butter croissants

country farm scrambled eggs with fine herbs

breakfast potatoes with caramelized onions

sausage & bacon

field lettuces with assorted garnishes, house vinaigrette

roast beef striploin, red wine jus

seasonal vegetables

herb and citrus marinated roast chicken, thyme jus

vegetable lasagna 

SWEET

assortment of squares



VEGETARIAN



Venues

NEWBRIDGE

A modern ballroom that opens up to a large foyer lined with windows and a balcony overlooking The Marshes Golf Course.

Maximum capacity 430 people



GRAND SCHEME

An elegant ballroom with a spacious foyer area that's perfect for a pre-dinner reception.

Max. capacity 300 ppl.



CELTIC

A stylish space with a large foyer and a patio overlooking the pond and golf course.

Max. capacity 120 ppl.



IRONSTONE

A rich, open and warm atmosphere and a view overlooking the golf course.

Max. capacity 150 ppl.

OUTDOOR PAVILION

The perfect place for an outdoor ceremony featuring classic white draping and a white aisle runner.

Maximum capacity 350 people

SMALLER WEDDINGS

We have a number of event rooms for more intimate weddings. Contact us for more information or a tour.



Enhance Your Wedding



REHEARSAL DINNERS, BRUNCHES & BREAKFASTS

Look no further than Perspectives Restaurant or Ironstone Grill! Choose from a range of customized group menus.



PRE-WEDDING PAMPERING

Get rid of the jitters! Unwind and pamper yourself prior to the big day with holistic therapies, as well as the latest treatments: relaxation massage, facials, manicures and pedicures.

Bridal makeup applications and trial also available. For full spa menu www.aunaturespa.com.



BACHELORETTE PARTIES

Our bachelorette package includes; one night's luxury accommodation, breakfast, welcome cocktail, party room, bathrobes & slippers, spa amenity & credit, food & beverage discount, live jazz and more.

MAKE IT A WEEKEND FOR YOUR GUESTS

There is so much to choose from at Brookstreet & The Marshes, you and your guests will be entertained before and after your wedding: restaurants, golf, spa, indoor & outdoor pools, hot tubs, saunas, live music, games room, mini golf and more...

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



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 wedding date. The menu selection for a plated event should be the same for all guests.

We are pleased to accommodate a request for a second main course selection at an additional cost to be determined by your Event Manager. Please note that the starters and dessert 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 72 business hours prior to the event for each selection.

ARE SPECIAL MEALS AVAILABLE?

We are pleased to provide alternate menus for those guests with allergies, intolerances or dietary restrictions. Kindly provide your Event Manager with the names of these guests a minimum of 72 business hours prior to your wedding day.

WHEN IS THE FINAL HEAD COUNT REQUIRED?

Three business days prior to your wedding day.

ARE THERE ANY RESTRICTIONS FOR SMOKE AND FOG MACHINES, RICE, TABLE SPARKLES, CONFETTI OR ROSE PETAL TOSSING?

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 wedding date. A final pre-payment based on the estimate will be required a minimum of seven days before your wedding day. 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

ARE THERE ANY OTHER ADDITIONAL CHARGES NOT INCLUDED WITH THE PACKAGE?

Discounted room rental fees are applicable if you would like to host your ceremony at Brookstreet. Included with the ceremony setup is a classic white carpet aisle runner. Electrical / power fees may apply for the use of power boxes to support DJ's, orchestras and specialty lighting.

Frequently Asked Questions

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	NON-DANCING EVENT	DANCING EVENT
<i>Newbridge Ballroom</i>	<i>\$93.78</i>	<i>\$187.56</i>
<i>Newbridge I & II or Newbridge II & III</i>	<i>\$93.78</i>	<i>\$187.56</i>
<i>Newbridge I, II or III</i>	<i>\$31.72</i>	<i>\$63.49</i>
<i>Grand Scheme Ballroom</i>	<i>\$66.19</i>	<i>\$132.39</i>
<i>Signed & Sealed or Sealed & Delivered</i>	<i>\$66.19</i>	<i>\$132.39</i>
<i>Signed, Sealed or Delivered</i>	<i>\$31.72</i>	<i>\$63.49</i>
<i>Celtic</i>	<i>\$66.19</i>	<i>\$132.39</i>
<i>Celtic I or Celtic II</i>	<i>\$31.72</i>	<i>\$63.49</i>
<i>Shakers</i>	<i>\$31.72</i>	<i>\$63.49</i>
<i>Deciders</i>	<i>\$22.06</i>	<i>\$44.13</i>
<i>RTJ</i>	<i>\$22.06</i>	<i>\$44.13</i>
<i>Mulligan</i>	<i>\$22.06</i>	<i>\$44.13</i>
<i>Connections Lounge</i>	<i>\$22.06</i>	<i>\$44.13</i>
<i>Pavilion</i>	<i>\$66.19</i>	<i>\$132.39</i>
<i>Ironstone</i>	<i>\$31.72</i>	<i>\$63.49</i>
<i>Garden Terrace</i>	<i>\$31.72</i>	<i>\$63.49</i>
<i>Jones Lounge</i>	<i>\$22.06</i>	<i>\$44.13</i>

All rates subject to tax.

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	NON-DANCING EVENT	DANCING EVENT
<i>Newbridge Ballroom</i>	<i>\$39.33</i>	<i>\$78.66</i>
<i>Newbridge I & II or Newbridge II & III</i>	<i>\$39.33</i>	<i>\$78.66</i>
<i>Newbridge I, II or III</i>	<i>\$13.30</i>	<i>\$26.63</i>
<i>Grand Scheme Ballroom</i>	<i>\$39.33</i>	<i>\$78.66</i>
<i>Signed & Sealed or Sealed & Delivered</i>	<i>\$27.76</i>	<i>\$55.52</i>
<i>Signed, Sealed or Delivered</i>	<i>\$13.30</i>	<i>\$26.63</i>
<i>Celtic</i>	<i>\$27.76</i>	<i>\$55.52</i>
<i>Celtic I or Celtic II</i>	<i>\$13.30</i>	<i>\$26.63</i>
<i>Shakers</i>	<i>\$13.30</i>	<i>\$26.63</i>
<i>Deciders</i>	<i>\$9.25</i>	<i>\$18.51</i>
<i>RTJ</i>	<i>\$9.25</i>	<i>\$18.51</i>
<i>Mulligan</i>	<i>\$9.25</i>	<i>\$18.51</i>
<i>Connections Lounge</i>	<i>\$9.25</i>	<i>\$18.51</i>
<i>Pavilion</i>	<i>\$27.76</i>	<i>\$55.52</i>
<i>Ironstone</i>	<i>\$13.30</i>	<i>\$26.63</i>
<i>Garden Terrace</i>	<i>\$13.30</i>	<i>\$26.63</i>
<i>Jones Lounge</i>	<i>\$9.25</i>	<i>\$18.51</i>

All rates subject to tax.

Frequently Asked Questions

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.

CAN I COME IN AND SET UP BEFORE MY WEDDING DATE?

We cannot guarantee access to the venue prior to your event's start time. Based on availability, we will offer access to the room at the earliest opportunity.



| DÉCOR

MASTERMIND EVENT RENTALS
mme.com

AVANT-GARDE DESIGNS
agdevents.com

LOULOU LOUNGE FURNITURE RENTALS
loulourentals.com

SIZZLE WITH DECOR
sizzewithdecor.com

MOE SIGNATURE
moesignature.com

| FLORIST

REBEL PETAL
rebelpetal.com

BEAUDRY'S FLOWERS
beaudryflowers.com

ALTA VISTA FLOWERS
altavistaflowers.com

| MAKE-UP + HAIR

AU NATUREL SPA
aunaturespa.com

CAROLINE SARA ROSE MAKEUP
carolinesararosemu.wixsite.com/carolinemua

BOMBSHELL HAIR DESIGN BY ALISON
bombshellhairdesign.ca

| CAKE

KAKES BY JUDY
kakesbyjudy.ca

ALENTINA SWEETS
valentinasweets.com

| PHOTOGRAPHER

MITCH LENNET
mitchlennetweddings.com

MARK COOPER PHOTOGRAPHY
markshots.com

ANNEMARIE GRUDEN PHOTOGRAPHY
amgphoto.com

SOUTH MARCH STUDIO
southmarch.com

BARBARA ANN STUDIOS
barbara-ann-studios.com

CHELSEA MASON
chelseamasonphotography.com

JEAN CHARTRAND
jeanchartrand.com

| ENTERTAINMENT

QUALITY ENTERTAINMENT
qualityentertainment.ca

D SOUND ENTERTAINMENT
dsound.ca

GEORGE THOMAS
thomasentertainment.ca

PROFESSIONAL ENTERTAINMENTGROUP
pdjs.com

| LIMOSINE SERVICE

MILLENNIUM LIMOUSINE SERVICE
millenniumlimousines.com

EAST COAST LIMOS
eastcoastlimos.com

ALLANTE TRANSPORTATION SERVICES
aats.limo

Preferred Suppliers

| EVENT PLANNER

RSVP EVENTS
myweddinginbox.ca

| OFFICIANT

ALL SEASONS WEDDINGS
allseasonsweddings.com

| EXCEPTIONAL CEREMONIES
exceptionalceremonies.com





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320 Terry Fox Drive, Ottawa, ON K2K 3L1

www.marshesgolfclub.com

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Prices and menu subject to change without notice

*Photography by Mitch Lenet Photography, Intuition Photography &
Rachael James Photography*

Prices valid until December 31, 2022