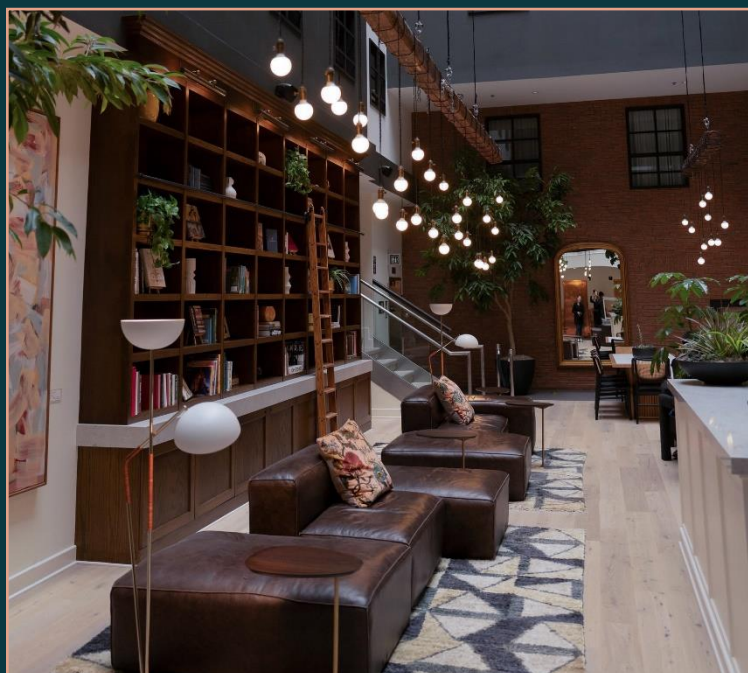


BANQUET MENU

Located in the heart of Downtown Ottawa, The Metcalfe Hotel offers exclusive and custom-made stays that combine urban sophistication and comfortable luxury. Established in a historical building close to Rideau Canal and Parliament Hill, The Metcalfe Hotel is an architectural treasure that represents Ottawa's refinement and elegance.

We offer a welcoming experience worthy of the world's greatest boutique hotels to travellers, business people, and families. Our only goal is to offer an incomparable local experience to all our guests with our welcoming and kind staff.

In town for business, for outdoor activities, for a festival to enjoy the gastronomy or simply to discover Ottawa, we have everything to make your stay memorable.



2023
—
2024

THE METCALFE

GF – Gluten Free
GF+ – Gluten Free Option
DF – Dairy Free
DF+ – Dairy Free Option

V – Vegan
VG – Vegetarian
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N – Contains Nuts

THE METCALFE

BREAKFAST BUFFET

All breakfast buffets include:

- Coffee & Tea
- Regular and plant-based milk
- Assorted juices — Orange & Apple
- Sliced country loaf bread
- Homemade jams & butter

Continental Breakfast

\$32++/person

Minimum 10 people

- Fruit platter — GF DF V
- Overnight steel cut oats + house granola — DF V N
- Selection of Viennoiserie
- Individual Greek yogurts — GF VG

Hot Breakfast

\$38++/person

Minimum 10 people

- Fresh fruit — GF DF VG
- Hot steel cut oats — DF V
- Individual Greek yogurts — GF VG
- Scrambled eggs with chives — GF VG
- Bacon and pork sausage (+\$4 Turkey sausage)
- Herbs roasted mini potatoes — GF Df V

Cocotte Bagel Bar

\$38++/person

Minimum 10 people

- Montreal style bagels — DF VG
- Smoked salmon and accompaniments — GF DF
- Avocado mash — GF V DF
- Hard boiled eggs — GF DF VG
- Herbed and plain cream cheese — GF VG

Healthy Start

\$34++/dozen

Minimum 10 people

- Chef's selection smoothie
- Fresh fruit
- Overnight steel cut oats + house granola — DF V N
- Individual Greek yogurts — GF VG



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THE METCALFE

WEEKEND BRUNCH

- Includes —
- Assorted pastries
 - Fresh fruit
 - Individual Greek yogurts
 - Bacon & Sausage
 - Herb roasted mini potatoes
 - Sliced country loaf
 - Homemade assorted jams
 - Coffee, tea & juice

Minimum 10 people

- 1 choice — \$42/pers.
- 2 choices — \$48/pers.
- 3 choices — \$55/pers.



The choices

- Scrambled eggs with chives — GF VG
- Eggs Benedict — Choice of smoked salmon, Bayonne ham or Florentine
- Brioche French toast — Berries, whipped cream, maple syrup — VG
- Buttermilk pancakes — Berries, whipped cream, maple syrup — VG
- Chef's seasonal vegetable and cheese frittata — GF VG

FORFAIT BAR

Minimum of 10 people

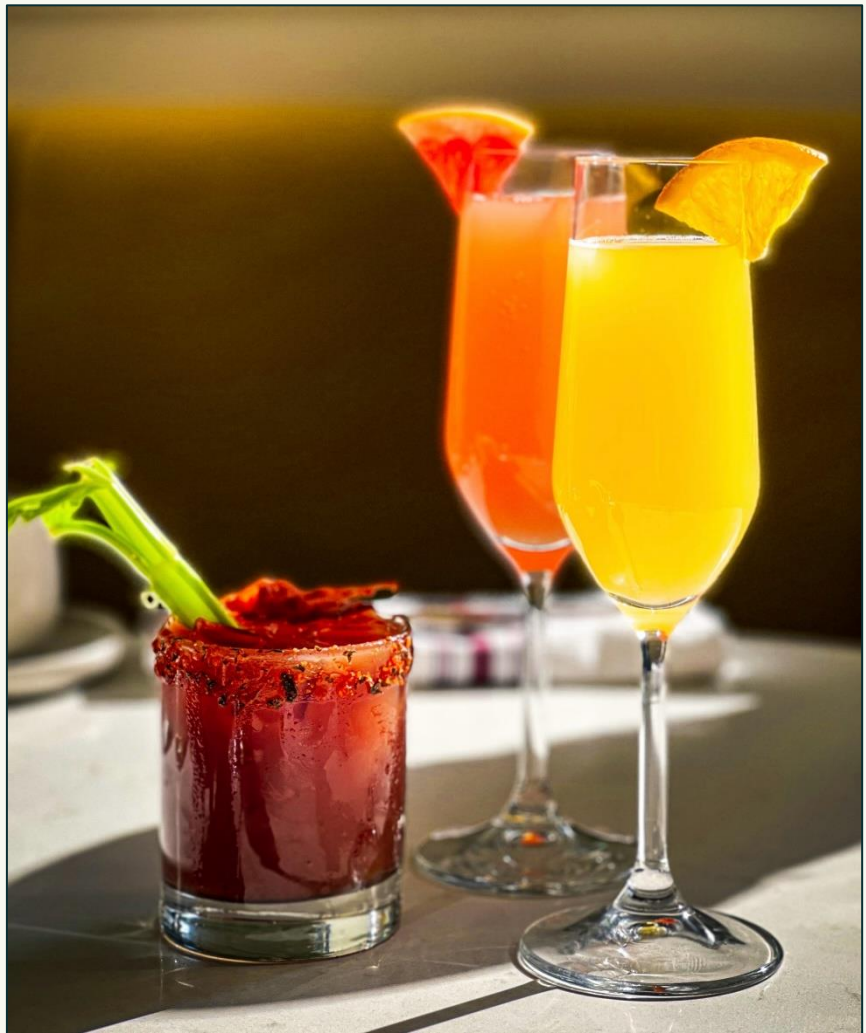
Bloody Mary Bar \$21/pers.

A selection of spiritz — Gin, Vodka, Tequila
Juice selection
Selection of fruits & vegetables to customize

Mimosa Bar \$25/pers.

For brunch, offer mimosas to your guests — the best morning drink

Includes: sparkling wine, and a selection of fruit juices



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THE METCALFE

BREAKS

Minimum order of 10 people

All day coffee & tea station

\$20++/person — *8 hours of service (maximum 4 refills)

- Selection of our Pluck tea — Lavender earl grey, Field of green, Harvest mint, Citrus Ginger, Orange Pekoe
- Union Café drip coffee
- Union Café decaf coffee
- Selection of milks — GF VG
- Oat milk — GF DF V

Morning break

\$22++/person

- Selection of pastries — Croissants, chocolaines & danish — VG
- Smoothie of the day — VARIES
- Exotic fruit platter — GF DF V

Garden Break

\$34++/person

- Classic aioli — Seasonal crudite, 6 minute eggs, little gem lettuce, garlic aioli — GF DF VG V+
- Vanilla macerated fresh berry salad — GF DF V
- Hummus — GF DF V
- Olive tapenade — GF DF
- Foccacia bread — V

Sweet break

\$24++/person

- Selection of macarons — GF N VG
- Mignardises platter — Pastry Chef's daily selection of petits fours and pastries — VARIES GF+ VG

Healthy break

\$26++/person

- House made granola — N DF V
- Selection of individual Greek yogurts — GF VG
- Exotic fruit platter — GF DF V

French charcuterie & cheese

\$22++/person

Selection of Canadian and French Charcuterie and Cheese with Classic and House Made Accompaniments

Exotic fruit platter

\$16++/person

Chef's selection of mixed tropical fruit — GF DF V

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THE METCALFE

COFFEE BREAK

- Assorted bottle juices — \$4.50/consumption
- Assorted Soft drinks — \$4.50/consumption.
- Mineral & Sparkling Water Bottle (500ml) — \$5/consumption
- Mineral & Sparkling Water Bottle (750ml) — \$10/consumption
- Spa water Daily Recipe — \$8/liter
- Smoothie of the day — \$25/liter
- Union Café Drip Coffee & Selection of Pluck Tea — \$22/liter



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THE METCALFE

COFFEE BREAK À LA CARTE

- Fresh baked Assorted Cookies — \$30/dozen
- Selection of Viennoiserie — \$32/dozen
- Variety of Macarons — \$55/dozen — GF N VG
- Mignardises - Chef's Daily Selection of Petit Fours and Pastries — \$36/dozen — VARIES GF+

Minimum 10 people

- Crudite with House Made Dip — \$10/person — GF DF VG V+
- Hummus & Focaccia Bread — \$10/erson — DF V
- Olive tapenade & Focaccia Bread — \$10/erson — DF
- Marinated Mixed Olives — \$8/person — GF DF V
- Individual Yogurts with House Made Granola — \$10/person — N VG
- House Made Potato Gaufrettes with French Onion Dip — \$10/person — GF VG



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THE METCALFE

LUNCH BUFFET — Cold

49\$/pers.

Minimum 10 People

Choice of

- 2 salads
- 2 sandwiches
- 1 dessert



SALADS (Choice of 2)

- **Harvest:** Green Goddess Dressing — GF DF V
- **Lentil:** Cherry Tomatoes, Cucumbers, Red Onion, Nicoise Olives, Goat Cheese, Dijon vinaigrette — GF VG V+
- **Grand aioli:** Winter Crudite, 6 Minute Eggs, Little Gem Lettuce, Garlic Aioli — GF DF VG V+
- **Shaved brussels sprout:** Almond, Citrus, Parmigiano Reggiano — GF N VG
- **Roasted beet:** Mache, Goat's Cheese, Pistachio, Balsamic — GF N VG
- **Couscous:** Cucumber, Chickpeas, Grape Tomato, Chermoula Vinaigrette — DF V

SANDWICHES (Choice of 2)

- **Jambon beurre:** Rosemary Ham, Bayonne Ham, Arugula, Lemon Herb Butter on Baguette — GF+
- **Croissant Mi:** Duck Rillettes, Bayonne Ham, Pickled Carrots and Onion, Hoisin Aioli, Sriracha on Croissant
- **Rosbif:** Grilled Bavette Steak, Arugula, Tomato, Caramelized Onion and Horseradish Caper Crème Fraiche on Baguette
- **Pan Bagnat Nicoise:** Confit Tuna, 6 Minute Egg, Nicoise Olives, Tomato, Onion, Arugula, Anchovy Basil Dressing on Rustic Bread Roll — GF+
- **Poulet rôti:** Roasted Chicken, Lettuce, Tomato, Garlic Aioli on Rustic Bread Roll — DF GF+
- **Lyonnais:** Rosette de Lyon Salami, Shallot and Herb Flavoured Fresh Cheese, Arugula, Onion Confit, Dijonnaise on Multigrain Roll — GF+
- **Provencal Pistou:** Slow Roasted Zucchini, Eggplant, Peppers and Onion Spread, Toasted Pine Nuts with Pistou Mayonnaise on Focaccia — GF+ N VG V+

DESSERT (Choice of 1)

- **Mignardises:** Our Pastry Chef's Selection of Individual Pastries and Dessert — VARIES
- **Mini chocolate coffee opera petit fours** — N VG
- **Chouquettes praline:** Choux Pastries with Praline Cream — N VG
- **Slice fresh fruit bowl:** Assorted seasonal fruits — GF DF V

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THE METCALFE

LUNCH BUFFET — Hot

58\$/pers.

Minimum 10 people

Choice of

- 2 salads
- 2 main courses | 2 sides
- 1 dessert



SALADS (Choice of 2)

- **Harvest:** Green Goddess Dressing — GF DF V
- **Lentil:** Cherry Tomatoes, Cucumbers, Red Onion, Nicoise Olives, Goat Cheese, Dijon vinaigrette — GF VG V+
- **Grand aioli:** Winter Crudite, 6 Minute Eggs, Little Gem Lettuce, Garlic Aioli — GF DF VG V+
- **Shaved brussels sprout:** Almond, Citrus, Parmigiano Reggiano — GF N VG
- **Roasted beet:** Mache, Goat's Cheese, Pistachio, Balsamic — GF N VG
- **Couscous:** Cucumber, Chickpeas, Grape Tomato, Chermoula Vinaigrette — DF V

MAIN COURSES (Choice of 2)

- **Roasted Chicken Supreme:** Pearl Onions and Bacon Lardons, Sauce Coq au Vin — GF
- **Roasted Sirloin:** Lemon and Confit Garlic Butter — GF
- **Duck Confit:** Black Cherry Sauce — GF DF
- **Lamb Navarin:** Tender Lamb Stew with Peas, Pearl Onions and Herbs — GF
- **Salmon Filet:** Sauce Vierge, Confit Tomato, Lemon, Olive Oil and Herbs — GF DF
- **Sole Meuniere:** Brown Butter, Capers and Lemon — GF
- **Macaroni Gratin:** Gruyere Cheese, Mornay Sauce — VG
- **Vegetable "Pot au Feu":** Plant Based "Meatballs", Seasonal Vegetables, Confit Tomato, Smoky Tomato Broth — DF V

SIDES (Choice of 2)

- **Vegetables "Primeur":** Seasonal Fresh Vegetables in Herb Butter or Herbs de Provence Olive Oil — GF DF+ VG V+
- **Carrots Nantaise:** Butter Glazed Carrots with Citrus — GF VG V+
- **Spiced Broccolini:** Chili, Lemon and Olive Oil — GF V
- **Garniture Grand-Mere:** Baby Potatoes, Mushrooms, Bacon Lardons and Pearl Onions — GF DF
- **Potato Puree** — GF VG
- **Provençal Vegetable Tian:** Slow Cooked Zucchini, Eggplant, Red Pepper, Onion and Confit Tomato — GF DF V
- **Camargue Rice Pilaf:** Onion, 5 Herbs, Saffron and Fennel — GF DF V

DESSERT (Choice of 1)

- **Mignardises:** Our Pastry Chef's Selection of Individual Pastries and Dessert — VARIES
- **Mini chocolate coffee opera petit fours** — N VG
- **Chouquettes praline:** Choux Pastries with Praline Cream — N VG
- **Slice fresh fruit bowl:** Assorted seasonal fruits — GF DF V
- **Chocolate tarts:** Caramelized banana — VG
- **Lemon & Raspberry tarts:** Italian Meringue — VG

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THE METCALFE

LUNCH

Boxed Lunch

\$38++/person

Minimum 10 people

SALADS (Choice of 1)

- **Harvest:** Green Goddess Dressing — GF DF V
- **Lentil:** Cherry Tomatoes, Cucumbers, Red Onion, Nicoise Olives, Goat Cheese, Dijon vinaigrette — GF VG V+
- **Grand aioli:** Winter Crudite, 6 Minute Eggs, Little Gem Lettuce, Garlic Aioli — GF DF VG V+
- **Shaved brussels sprout:** Almond, Citrus, Parmigiano Reggiano — GF N VG
- **Roasted beet:** Mache, Goat's Cheese, Pistachio, Balsamic — GF N VG
- **Couscous:** Cucumber, Chickpeas, Grape Tomato, Chermoula Vinaigrette — DF V

DESSERT (Choice of 1)

- **Mignardises:** Our Pastry Chef's Selection of Individual Pastries and Dessert
- **Mini chocolate coffee opera fours**
- **Chouquettes praline:** Choux Pastries with Praline Cream
- **Slice fresh fruit bowl:** Assorted seasonal fruits

Express Lunch

\$45++/person

No minimum people

3 courses service Menu to be provided upon request.

To be served in our restaurant at Cocotte Bistro.

*Based on space availability in Cocotte

SANDWICHES (Choice of 1)

+5/pp for additional sandwich selection

- **Jambon beurre:** Rosemary Ham, Bayonne Ham, Arugula, Lemon Herb Butter on Baguette — GF+
- **Croissant Mi:** Duck Rillettes, Bayonne Ham, Pickled Carrots and Onion, Hoisin Aioli, Sriracha on Croissant
- **Rosbif:** Grilled Bavette Steak, Arugula, Tomato, Caramelized Onion and Horseradish Caper Crème Fraiche on Baguette
- **Pan Bagnat Nicoise:** Confit Tuna, 6 Minute Egg, Nicoise Olives, Tomato, Onion, Arugula, Anchovy Basil Dressing on Rustic Bread Roll — GF+
- **Poulet rôti:** Roasted Chicken, Lettuce, Tomato, Garlic Aioli on Rustic Bread Roll — DF GF+
- **Lyonnaise:** Rosette de Lyon Salami, Shallot and Herb Flavoured Fresh Cheese, Arugula, Onion Confit, Dijonnaise on Multigrain Roll — GF+
- **Provencal Pistou:** Slow Roasted Zucchini, Eggplant, Peppers and Onion Spread, Toasted Pine Nuts with Pistou Mayonnaise on Focaccia — GF+ N VG V+

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THE METCALFE

DINNER BUFFET

\$78/pers - Soup - 2 sides
Minimum 10 - 2 salad - 1 dessert
People. - 2 main course - Coffee & tea



SOUP

Daily Chef's selection: Soup du jour

SALADS (Choice of 2)

- **Harvest:** Green Goddess Dressing — GF DF V
- **Lentil:** Cherry Tomatoes, Cucumbers, Red Onion, Nicoise Olives, Goat Cheese, Dijon vinaigrette — GF VG V+
- **Grand aioli:** Winter Crudite, 6 Minute Eggs, Little Gem Lettuce, Garlic Aioli — GF DF VG V+
- **Shaved brussels sprout:** Almond, Citrus, Parmigiano Reggiano — GF N VG
- **Roasted beet:** Mache, Goat's Cheese, Pistachio, Balsamic — GF N VG
- **Couscous:** Cucumber, Chickpeas, Grape Tomato, Chermoula Vinaigrette — DF V

MAIN COURSES (Choice of 2)

- **Roasted Chicken Supreme:** Pearl Onions and Bacon Lardons, Sauce Coq au Vin — GF
- **Roasted Sirloin:** Lemon and Confit Garlic Butter — GF
- **Beef Short Rib "Daube":** Citrus and herb gremolata — GF DF+
- **Gigot à l'ail:** Slow Cooked Lamb with Garlic Rosemary Sauce — GF DF
- **Pottee Toulousaine:** Toulouse Sausage, Slow Cooked Pork, Bacon, Garlic White Beans, Herbs — DF+
- **Lamb Navarin:** Tender Lamb Stew with Peas, Pearl Onions and Herbs — GF
- **Salmon Wellington:** Yogurt dill sauce
- **Paccheri Pasta:** Provençal vegetables, pistou mornay sauce — N VG
- **Cod Provençal:** Sauce Antiboise with Nicoise Olives, Confit Tomato and Capers — GF DF
- **Vegetable "Pot au Feu":** Plant Based "Meatballs", Seasonal Vegetables, Confit Tomato, Smoky Tomato Broth — DF V

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THE METCALFE

DINNER BUFFET

\$78/pers - Soup
Minimum 10 - 2 salad
people. - 2 main course

SIDES (Choice of 2)

- **Vegetables "Primeur":** Seasonal Fresh Vegetables in Herb Butter or Herbs de Provence Olive Oil — GF DF+ VG V+
- **Vegetables blanquette:** Seasonal fresh vegetables in a creamy blanquette sauce — GF VG
- **Carrots Nantaise:** Butter Glazed Carrots with Citrus — GF VG V+
- **Spiced Broccolini:** Chili, Lemon and Olive Oil — GF V
- **Garniture Grand-Mere:** Baby Potatoes, Mushrooms, Bacon Lardons and Pearl Onions — GF DF
- **Truffled Cauliflowers Gratin:** Gruyere cheese, truffle mornay — VG
- **Pommes Duchesse:** Golden, crispy potato puree — GF VG
- **Provencal Vegetable Tian:** Slow Cooked Zucchini, Eggplant, Red Pepper, Onion and Confit Tomato — GF DF V
- **Camargue Rice Pilaf:** Onion, 5 Herbs, Saffron and Fennel — GF DF V

DESSERT (Choice of 1)

- **Mignardises:** Our Pastry Chef's Selection of Individual Pastries and Dessert — VARIES GF+
- **Chocolate tarts:** Caramelized banana — VG
- **Mini chocolate coffee opera petit fours** — N VG
- **Lemon & Raspberry tarts:** Italian Meringue — VG
- **Chouquettes praline:** Choux Pastries with Praline Cream — N VG
- **Slice fresh fruit bowl:** Assorted seasonal fruits — GF DF V



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THE METCALFE

DINNER TABLE SERVICE

3 services — \$80/pers.
Minimum 10 People

- Cold or Hot Appetizer
- Main course
- Dessert

4 services — \$95/pers.
Minimum 10 People

- Cold Appetizer
- Hot Appetizer
- Main course
- Dessert

*Pre-selection is required



COLD APPETIZERS (Choice of 1)

- **Harvest:** Green Goddess Dressing
- **Shaved fennel:** Smoked Salmon, Citrus Supremes, Nicoise Olives, Red Onion, Citrus Vinaigrette — GF DF
- **Roasted beet:** Mache, Goat's Cheese, Pistachio, Balsamic
- **Salmon Tartare (+\$6/pp.):** Herbs de Provence & Lavender Cured Salmon, Ratatouille Vegetables, Crostini — GF+ DF

HOT APPETIZERS (Choice of 1)

- **Mushroom Veloute:** Confit Garlic, Tarragon, Crème Fraiche — GF VG
- **Sweet Potato Soup:** Petit Croutes, Sage, Green Onion — GF+ DF V
- **Truffle Risotto:** Charred Cauliflower +add seared scallop \$12/pp — GF
- **Warm Confit Tomato Tart:** Herbed Goat Cheese — VG

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DINNER TABLE SERVICE

3 services — \$80/pers.

- Cold or Hot Appetizer
- Main course
- Dessert

4 services — \$95/pers.

- Cold Appetizer
- Hot Appetizer
- Main course
- Dessert

*Pre-selection is required



MAIN COURSES (Choice of 2)

- **Roasted Chicken Supreme:** Pearl Onions and Bacon Lardons, Sauce Coq au Vin — GF
- **Beef Short Rib “Daube”:** Citrus and herb gremolata — GF DF+
- **Filet Mignon (+\$10/pp.):** Spinach a la Crème, Fondant Potatoes, Sauce Chateaubriand (Medium Rare or Well Done Only) — GF
- **Wild Salmon:** Tian of Provencal Vegetables, Sauce Vierge — GF DF
- **Vegetable “Pot au Feu”:** Plant Based “Meatballs”, Seasonal Vegetables, Confit Tomato, Smoky Tomato Broth — DF V

DESSERT (Choice of 1)

- **Apple Treacle Tarte Tatin:** Crème Chantilly — VG
- **Ottawa-Brest:** Choux Pastry, Cinnamon Sugar,
- **Hazelnut Praline:** Lemon Gel — N VG
- **Deluxe Vanilla Crème Brulee** — GF VG
- **Black Forest Chocolate Marquise:** Brandied Cherries — GF VG
- **Slice fresh fruit bowl:** Assorted seasonal fruits — GF DF V

RECEPTIONS

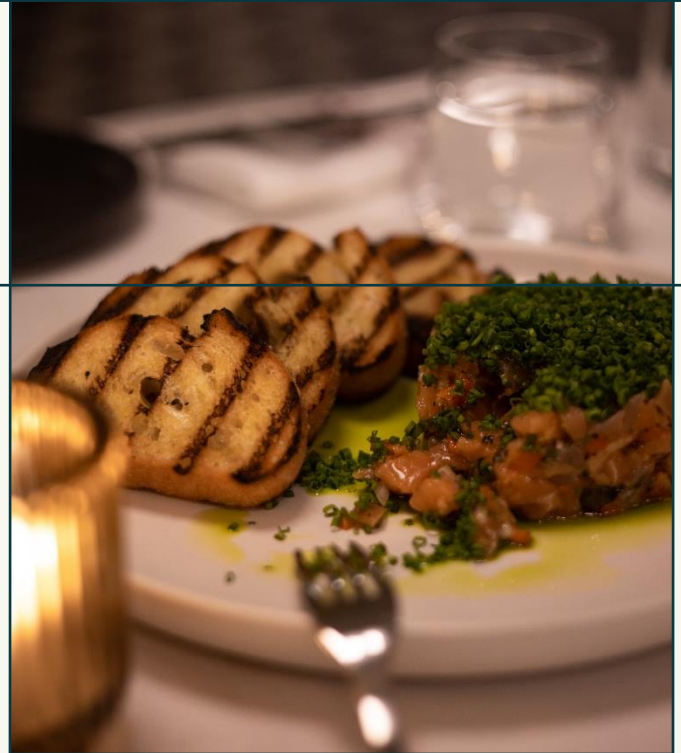
CANAPES

Sweet Canapes

- **Chouquettes Praline** \$42/dz N VG
- **Apple Beignets:** Cinnamon Cream \$36/dz — VG V+
- **Macarons** \$48/dz — GF N VG
- **Chef's Fruit Tarts** \$36/dz
- **Selection of Chocolate Truffles** \$42/dz — VARIES GF+

Cold Canapes

- **Beef Tartare:** Everything Bagel Spices, Capers, Gherkin Gel, Pomme Gaufrette \$45/dz — GF
- **Salmon Tartare:** Herbs de Provence & Lavender Cured Salmon, Ratatouille Vegetables, Chives, Crostini \$45/dz — GF+ DF
- **Oysters:** Passionfruit Mignonette \$48/dz — GF DF
- **Confit Tomato Tart:** Herb Pistou \$36/dz — DF N V
- **Compressed Cantaloupe:** Bayonne Ham, Arugula \$36/dz — GF DF
- **Smoked Salmon Pailles:** Crème de Chevre, Chives \$36/dz
- **Foie Gras Torchon:** Brioche, Spiced Apple Compote \$48/dz
- **Lobster Rolls:** Mini Brioche \$72/dz



Hot Canapes

- **Petit Royale:** House Ground Angus Short Rib Slider, Caramelized Onions, Remoulade Sauce, Brioche Bun \$40/dz
- **Mini Croque Monsieur:** Grilled Cheese with Gruyere and Bayonne Ham \$45/dz — VG
- **Gougeres:** Thyme, Black Pepper, Gruyere Mousse \$36/dz — VG
- **Chickpea Fritters:** Garlic Tahini, Pomegranate Molasses \$36/dz — GF DF V
- **Pommes Dauphine:** Potato Fritters with Chive Crème Fraiche \$36/dz — VG
- **Saucisses Feuilletées:** Toulouse Sausage, Puff Pastry, Spiced Tomato Jam \$40/dz

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RECEPTIONS

PLATTERS

Minimum of 10 people

- **Assiette de Charcuterie et Fromage:** Selection of Canadian and French Charcuterie and Cheese with Classic and House Made Accompaniments \$22/pp
- **Classic Aioli:** Seasonal Crudite, 6 Minute Eggs, Little Gem Lettuce, Garlic Aioli \$18/pp — GF DF VG
- **Artisanal Boulangerie:** Fresh Breads with Premium Canadian Butter and French Extra Virgin Olive Oil \$12/pp — DF+ VG V+
- **Exotic Fruit Platter:** Chef's Selection of Mixed Tropical Fruit \$16/pp — GF DF V
- **Oysters:** Selection of East and West Coast Oysters, Chosen by Season, with Traditional Accompaniments \$30/pp — GF DF



WINE



Red Wine By the bottle

Bella Terra Cabernet Sauv — Merlot \$45
Adorn Cabernet Sauvignon \$55
Borgogno Barbera D'Alba \$90

White Wine By the bottle

Bella Terra Pinot Grigio \$45
Spy Valley Sauvignon Blanc \$55
La Manufacture Petit Chablis \$90

Sparkling Wine By the bottle

Hungaria Grand Cuvée Brut \$45
Mionetto \$55
Vouvray Brut Nature \$95

Rose By the bottle

Cote Des Roses \$53

BAR



Classic Rail \$9

Vodka — Smirnoff

Gin — Tanqueray

Rum — Captain Morgan White

Tequila — Jose Cuervo Blanco

Whisky — Crown Royal

Scotch — Johnnie Walker Red Label

Vermouth — Dolin's Dry/Sweet

White & red wines Sommeliers choices (value 40\$)

**Extra \$5/person to upgrade to \$70 wines.

Beer — Local beers

BTP Clean Cut Kolsch 473ml

WW High Tide NEIPA 473ml

Saunders flying canoe Cider

Sober Carpender No Alcoholic

Open Bar REGULAR

1 hour — \$26

2 hours — \$29

3 hours — \$52

4 hours — \$63

All wines are 5oz

All spirits are 1oz

Premium Rail \$12

Vodka — Cîroc

Gin — Tanqueray Ten

Rum — Captain Morgan White

Tequila — Jose Cuervo Gold

Whisky — Bulleit Bourbon

Scotch — Johnnie Walker Black Label

Vermouth — Dolin's Dry/Sweet

White & red wines Sommeliers choices (value 40\$)

**Extra \$5/person to upgrade to \$70 wines.

Beer — Local beers

Local Press Cider 463ml

Kronenbourg Blanc 1664 Can 473ml

Kronenbourg Lager 1664 Can 473ml

Sober Carpender No Alcoholic

Open Bar PREMIUM

1 hour — \$35

2 hours — \$51

3 hours — \$66

4 hours — \$76

CONTACT

sales@themetcalfehotel.com



*123 Metcalfe Street,
Ottawa, Ontario
K1P 5L9*



THE METCALFE