



# BANQUET MENU

— 2025 —

 **Hilton  
Garden Inn™**

**HOMEWOOD  
SUITES** by Hilton™

OTTAWA DOWNTOWN

Welcome to the Hilton Garden Inn & Homewood Suites Ottawa Downtown. Executive Chef, David Vinoya, and his culinary team are pleased to present our diverse banquet menu showcasing market fresh ingredients.

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All food and beverage pricing is subject to change without notice.

Applicable 18% service charge

## BANQUET MENU 2025

 **Hilton  
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OTTAWA DOWNTOWN





# BREAKFAST

BANQUET MENU 2025

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GF GLUTEN FREE DF DAIRY FREE VG VEGETARIAN NF NUT FREE V VEGAN

# BREAKFAST

All breakfast packages include freshly brewed regular and decaffeinated coffee, as well as a selection of teas.  
 Groups under 15 guests will be charged a \$60 labor fee per meal period. Choices must be provided 14 days in advance of the event.  
 Gluten free and vegetarian options available upon request

## BUFFET BREAKFAST

### GOOD MORNING SUNSHINE

\$38.00 per person

**assorted pastries | danishes | croissants | muffins** VG

**assorted fruit yogurt** VG

**baby breakfast potatoes** | gremolata NF|VG

**classic eggs benedict** with ham NF

**crispy bacon** GF|DF|NF or **turkey bacon** NF|GF|DF

**pork sausages** NF or **chicken sausages** NF

**pancake** | macerated berries | maple syrup NF|VG

**baked beans** VG

**market sliced fruits** GF|NF|V

### THE HEALTHY START

\$29.00 per person

**pita bread** VG|NF

**hummus** V|NF|GF

**quinoa salad** | spinach | grape tomatoes | lemon vinaigrette NF|VG

**baby breakfast potatoes** | gremolata NF|VG

**shakshuka** | poached eggs | marinara sauce | feta cheese GF|VG

**oatmeal** | dried fruit | toasted mixed seeds | brown sugar V

**market sliced fruits** GF|NF|V

**assorted fruit yogurt** VG

### EARLY RISER CONTINENTAL

\$27.00 per person

**freshly baked croissants** VG

**free-range hard boiled eggs** DF|NF|VG

**oatmeal** | dried fruit | toasted mixed seeds | brown sugar V

**assorted cereal** | side milk 2% | oat milk VG

**assorted fruit yogurt** VG

**market sliced fruits** GF|NF|V

### MAIN STREET

\$33.00 per person

**assorted pastries | danishes | croissants | muffins** VG

**fluffy scrambled eggs** GF|DF|NF

**pork sausages** NF or **chicken sausages** NF

**french toast or pancakes** | maple syrup NF|VG

**baby breakfast potatoes** | gremolata NF|VG

**baked beans** VG

**assorted fruit yogurt** VG

**market sliced fruits** GF|NF|V

### ENHANCEMENTS

**local cheese board** NF

\$11/person

**three fluffy scrambled eggs** GF|DF|NF|VG

\$8/person

**three free range hard boiled eggs** GF|DF|NF|VG

\$8/person

**assorted individual yogurts**

\$6/person

**two classic eggs benedict** with ham NF

\$10/person

**vegan scrambled eggs** V|NF

\$10/person

**three french toast** | maple syrup NF|VG

\$9/person

**four mini buttermilk pancakes** | maple syrup NF|VG

\$9/person

**two belgian waffle** | macerated berries | syrup NF|VG

\$12/person

**four crispy pork bacon** or **two turkey bacon** GF|DF|NF

\$10/person

**two pork breakfast sausages** NF

\$6/person

**two chicken breakfast sausages** NF

\$6/person

**oatmeal** | dried fruit | toasted mixed seeds | brown sugar V

\$9/person

**coconut chia seed pudding** | macerated berries V|GF|NF

\$9/person

**tulip egg muffin sandwich** | turkey sausage | cheddar cheese NF

\$12/person

**vegetarian egg muffin sandwich** | cured tomatoes | wilted spinach | cheddar cheese NF

\$12/person

**1 hour chef attended omelette station** NF|GF  
omelette choice of three ingredients:  
cheese | mushroom | peppers | tomatoes | ham | onions

\$12/person

**gluten free wild blueberry muffin** GF|VG|NF

\$4/person

**green smoothie** | banana | orange | greek yogurt | spinach VGINFIGF

\$9/person

**vegan green smoothie** | banana | orange | spinach | coconut V|NF|GF

\$9/person





# BREAKS

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# BREAKS

All break packages include freshly brewed regular and decaffeinated coffee, as well as a selection of teas.  
Choices must be provided 14 days in advance of the event.

## DAILY BREAKS

### SWEET 'N' SALTY

\$26.00 per person

**market sliced fruits** V|NF|GF

**dark chocolate dried fruit bark** VG

**assortment of house baked cookies** VG

**salt and pepper potato chips** V|NF

### REVIVAL

\$27.00 per person

**crudités** | homemade ranch | hummus VG|NF|GF

**market sliced fruits** V|NF|GF

**coconut chia seed pudding** | macerated berries V|GF|NF

**vegetable chips** V|NF|GF

### WHY NOT DONUT?

\$18.00 per person

**chocolate frosted donuts** VG|NF

**white frosted** | colorful sprinkle donuts VG|NF

**maple frosted donuts** VG|NF

### CAPITAL BAKER

\$23.00 per person

**banana bread** VG

**lemon poppy seed loaf** VG|NF

**pound cake** VG

## REFUEL + RECHARGE

### BUILD YOUR OWN

**freshly brewed coffee & tea** \$5/person

**freshly brewed coffee and tea all day** \$10/person

**pop** \$4.50/can

**bottled juice** \$4.50/bottle

**Perrier sparkling water** \$5/bottle

**sustainable Vivreau sparkling or flat water** \$8/750mL bottle

**mixed berry yogurt smoothie** \$8/bottle

**market sliced fruits** VG|NF|GF \$9/person

**whole fruit** (orange, apple or banana) VG|NF|GF \$3/ea

**butter croissants** VG|NF \$35/dozen, \$18/½doz

**fresh baked muffins** VG \$38/dozen, \$20/½doz

**fresh baked miniature danishes** VG \$32/dozen, \$18/½doz

**lemon poppy seed loaf** VG|NF \$78/dozen, \$39/½doz

**banana bread** VG \$78/dozen, \$39/½doz

**classic pound cake** VG \$60/dozen, \$30/½doz

**assorted filled donuts** VG|NF \$20/dozen, \$10/½doz

**french macarons** VG \$42/dozen, \$22/½doz

**assorted house baked cookies** VG \$30/dozen, \$16/½doz

**dark chocolate granola bar** VG \$5/ea

**protein bars** GF|VG \$8/ea

**energy trail mix** VG \$8/bag

**assorted potato chips** V|NF \$4/bag





# L U N C H

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# PLATED LUNCH

All lunch packages include freshly brewed regular and decaffeinated coffee, as well as a selection of teas.  
 Groups under 15 guests will be charged a \$60 labor fee per meal period. Choices must be provided 14 days in advance of the event.

\$48 three course meal includes a choice of soup or salad, one main and one dessert.

\$54 four course meal includes a choice of soup, salad, one main and one dessert.

## STARTER

choice of one

### SOUP

**tomato bisque** NF|GF

**sweet corn soup** | gremolata V|NF|GF

**local mushroom bisque** NF|GF

**roasted coconut pumpkin soup** V|NF|GF

**ginger carrot soup** GF

**caramelized onion and potato soup** | bacon | smoked paprika | parmesan NF

or one

### SALAD

**caesar** NF

romaine wedge | truffle bread crumbs | grana padano cheese | bacon jam | creamy caesar dressing | hummus spread | sumac spice

**street bowl** V|NF|GF

kale | cabbage | carrots | grape tomatoes | chickpeas | balsamic vinaigrette | hummus spread

**heritage mixed lettuce** VG

dried cranberries | red onions | feta cheese | shredded apples | toasted nuts and seeds | raspberry vinaigrette | hummus spread

## MAIN

choice of one

If you would like to offer an additional choice of main to your guests a charge of \$10 per person will apply.

**beef lasagna** NF

homemade cheese lasagna | tomato meat sauce | shaved grana padano cheese | micro basil | truffle oil

**saffron risotto** V|NFIGF

dandelion oil | roasted local mushrooms | fried capers | shredded vegan cheese | micro sorrel

**chicken confit** NF

steamed baby potatoes | green peas | ash oil | dijon veloute | pea shoots

**canadian trout** NF

spinach garlic orzo | cured tomatoes | truffle oil | micro basil

## SWEET ENDINGS

choice of one

**tiramisu** VG

cocoa powder | chocolate disk

**dark chocolate mousse** VG|GF

pistachio crumbs | fresh berries | berry coulis

**turmeric coconut panna cotta** VG|GF

brittle walnut crumbs | macerated berries

**market sliced fruits** V|NF|GF



# THEMED BUFFET LUNCH

All lunch packages include freshly brewed regular and decaffeinated coffee, as well as a selection of teas.

Groups under 15 guests will be charged a \$60 labor fee per meal period.

Choices must be provided 14 days in advance of the event. Upgrade to chicken breast \$5 per person additional charge.

## TULIP SANDWICH SHOP \$44 per person

**tomato bisque** GF|NF

**wild field greens** | peppers | onions | carrots | dried fruits | raspberry vinaigrette GF|DF|NF|VG

**creamy potato salad** | baby potato | pickles | boiled eggs V|NF

**potato chips** NF|VG

**sliced beef** | mustard aioli | cheddar | onions | microgreens | miniature brioche bun NF

**sliced turkey** | cranberry aioli | arugula | miniature brioche bun NF

**sliced ham** | truffle aioli | cheddar cheese | micro greens | miniature brioche bun NF

**chicken salad** | miniature brioche bun | chicken breast | apple | celery | aioli | onion NF

**vegan falafel** | sweet miso aioli | coleslaw | miniature brioche bun V

**chocolate brownies** VG

**market sliced fruits** V|GF|NF

\*gluten free buns on request \$4/per person

## MEXICAN TACO FIESTA \$45 per person

**sweet corn soup** | gremolata V|GF|NF

**mexican corn salad** | grape tomato | bell peppers | cilantro | onions | cojita cheese NF|VG

**cilantro lime rice** | jasmine rice GF|DF|NF|VG

**soft shell taco** NF|VG

**hard shell taco** NF|VG

**shredded cheddar cheese** NF|VG

**shredded lettuce** GF|DF|NF|V

**black bean** GF|DF|NF|V

**ground beef** | tossed in mexican spice NF|DF

**roasted thigh chicken** NF|DF

upgrade chicken thigh to chicken breast an additional \$5/per person

**vegan ground meat** | tofu crumble GF|DF|NF|V

**adobo pulled pork** NF|DF

**cheese sauce** NF|VG

**guacamole** GF|NF|VG

**cilantro sour cream** NF|VG

**pico de gallo** GF|NF|V

**lime wedges** GF|NF|V

**warm churros** | dulce de leche sauce | chocolate ganache VG

## ATHENS FEAST

\$50 per person

**lemon soup** | orzo | carrots | chick peas | dill | spinach NF

**pita bread** NF|DF

**greek salad** | tomato | cucumber | olives | onion | feta cheese | herb vinaigrette GF|NF|VG

**wild field greens** | peppers | onions | carrots | dried fruits | raspberry vinaigrette GF|DF|NF|VG

**yellow rice** | turmeric | raisins | olives V|GF|NF

**vegetarian moussaka** | eggplant | zucchini | potato | tomato sauce | creamy béchamel sauce NF|VG

**pork or chicken or tofu souvlaki** | tzatziki sauce NF | GF

**stifado** | greek beef stew | red wine | carrots | pearl onions NF

**portokalopita** | homemade orange cake NF|VG

## THE ORIENTAL

\$52 per person

**egg drop soup** | chicken broth | chives NF|GF|DF

**chopped salad** | cabbage | carrots | roasted peanuts | red onions | creamy dressing GF|DF

**tatsoi salad** | mix greens | cucumber | carrots | asian vinaigrette V|NF

**sautéed broccoli** | mushrooms | soy garlic sauce V|NF

**aromatic steamed jasmin rice** GF|NF|V

**stir fry chow mein noodles** | spinach | carrots | red peppers | teriyaki sauce | green onions V|NF

**steamed chicken thigh** | black bean sauce | chives DF upgrade chicken thigh to chicken breast an additional \$5/per person

**oven baked tilapia fillet** | chili lime sauce | cilantro DF|NF|GF

**mango pudding** VG

**market sliced fruits** V|GF|NF

MORE OPTIONS ON THE FOLLOWING PAGE...

# THEMED BUFFET LUNCH (CONT.)

All lunch packages include freshly brewed regular and decaffeinated coffee, as well as a selection of teas.

Groups under 15 guests will be charged a \$60 labor fee per meal period.

Choices must be provided 14 days in advance of the event. Upgrade to chicken breast \$5 per person additional charge.

## EMPIRE BURGER BAR \$54 per person

**local mushroom bisque** GF|NF

**classic coleslaw** | cabbage | carrots | creamy sweet dressing

**classic caesar salad** | croutons | bacon bits | parmesan | caesar dressing NF

**crispy fries** VG

**brioche bun** NF

**side sauces house bourbon ketchup** | whole grain dijon GF|DF|NF|VG

**sides shredded lettuce** | beef steak tomatoes | house pickles V|GF|NF

**fresh chuck beef patties** GF|NF or **vegan patties** V

**smoked bacon** GF|NF

**sliced local cheddar** NF

**triple chocolate mousse** VG

**market sliced fruits** V|GF|NF

\*add gluten free buns \$4/per person

## ITALIAN TABLE \$57 per person

**lentil soup** | carrots | celery | onions | tomato broth | parmesan cheese NF|VG

**focaccia bread** | sundried tomato oil dip VG|NF

**caprese salad** | tomato | mini bocconcini | basil | balsamic glaze | olive oil VG|NF|GF

**mixed salad** | chopped lettuce | tomato | carrots | cucumber | parmesan | vinaigrette V|NF|GF

**Italian roasted vegetables** | zucchini | carrots | bell peppers | mushrooms | red onions | broccoli V|GF|NF

**baked eggplant** | breaded eggplant | marinara sauce | mozzarella | parmesan VG|NF

**patate al forno** | oven roasted potatoes GF|DF|NF|V

**baked penne pasta** | alfredo sauce VG|NF

**fish piccata** | pan seared haddock fillet | lemon parsley sauce NF

**sicilian roasted thigh chicken** | Italian house blend spice NF|GF

**tiramisu** VG

**market sliced fruits** V|NF

## BONJOUR!

\$62 per person

**soupe aux pois** | pea soup | bacon NF

**mini brioche bun** | cretons NF

**kale salad** | grape tomatoes | shredded carrots | purple cabbage | balsamic vinaigrette GF|DF|NF|VG

**arugula salad** | red onions | chickpea | sundried tomato | feta cheese | orange vinaigrette GF|NF|VG

**haricots verts almondiné** | green beans | almonds | lemon | onions VG

**mushroom bourguignon** | stew | carrots | celery | pearl onions | local wine VG|NF

**potato gratin** | oven baked potato | creamy sauce | mozzarella NF

**posisson à la bordelaise** | baked crusted salmon NF

**ragout de boulettes** | meatballs | beef gravy | chives NF

**maple pudding cake** NF|VG

**market sliced fruits** V|GF|NF



# BUILD YOUR OWN LUNCH BUFFET

All lunch packages include freshly brewed regular and decaffeinated coffee, as well as a selection of teas.

Groups under 15 guests will be charged a \$60 labor fee per meal period.

Choices must be provided 14 days in advance of the event. Upgrade to chicken breast \$5 per person additional charge.

## LUNCH

\$42 per person

### STARTER

choice of three  
additional starter add \$13 per person

**tomato bisque** GF|NF

**sweet corn topped** | gremolata V|GF|NF

**local mushroom bisque** GF|NF

**soupe aux pois** | pea soup | bacon NF

**tomato lentil soup** | parmesan cheese NF|VG

**egg drop soup** | wispy beaten eggs | chicken broth | chives NF|GF|DF

**caramelized onion and potato** | bacon | smoked paprika | parmesan soup NF

**mini brioche bun** | whipped butter

**classic caesar salad** | croutons | bacon bits | parmesan | caesar dressing NF

**greek salad** | tomato | cucumber | olives | onion | feta cheese | herb vinaigrette VG|NF|DF

**creamy potato salad** | baby potato | pickles | boiled eggs GF|NF|VG

**kale salad** | grape tomatoes | shredded carrots | purple cabbage | balsamic vinaigrette GF|DF|NF|VG

**arugula salad** | red onions | chickpea | sundried tomato | feta cheese | orange vinaigrette GF|NF|VG

**mediterranean bean salad** | chick peas | cucumber | red bean | red onion | celery | mint | lemon vinaigrette V|NF|GF

**mexican corn salad** | grape tomato | bell peppers | cilantro | onions | cojita cheese VG|NF

**wild field greens** | peppers | onions | carrots | dried fruits | raspberry vinaigrette GF|DF|NF|VG

**classic coleslaw** | cabbage | carrots | creamy sweet dressing VG|NF

**potato chips** V|NF

**mixed sweet pickles** | red beets | gherkins | green beans V|GF|NF

**warm corn bread muffin** NF|VG

### MAIN

choice of one  
additional main add \$19 per person

**poisson à la bordelaise** | baked crusted salmon NF

**texas four-hour oven-roasted beef brisket** | spiced rum apple bbq glaze NF

**grilled chicken thigh** | home-made dry rub | cilantro salsa verde sauce NF|GF

**braised beef steak bavette in local wine** | peppercorn demi sauce | chimichurri NF

**roasted local pork loin** | garlic thyme demi sauce | green onions NF

**oven baked tilapia fillet** | chili lime sauce | cilantro DF|NF|GF

**vegan salisbury steak** | vegan patties | mushroom sauce | gremolata NF|V

**pork or chicken or tofu souvlaki** | tzatziki sauce NF|GF

**stifado** | greek beef stew | red wine | carrots | pearl onions NF

### ACCOMPANIMENTS

choice of two  
additional accompaniment add \$16 per person

**potato gratin** | oven baked potato | creamy sauce | mozzarella NF

**baked penne** | marinara sauce | béchamel | mozzarella cheese VG

**mac n' cheese** | truffle crumbs NF|VG

**seven grains pilaf** NF|VG

**yellow rice** | turmeric | raisins | olives V|GF|NF

**asian fried rice** | scramble eggs | green peas | carrots | chives NF|VG

**creamy mashed potatoes** GF|NF|VG

**vegetarian moussaka** | eggplant | zucchini | potato | tomato sauce | béchamel sauce NF|VG

**sauté beans** | green beans | almonds | lemon | onions VG

**roasted market vegetables** GF|DF|NF|VG

**cilantro lime rice** | jasmine rice GF|DF|NF|VG

**roasted baby potatoes** | fresh parsley | truffle oil V|GF|NF

**stir fry shanghai noodles** | spinach | carrots | red peppers | teriyaki sauce | green onions VG|NF

### SWEET ENDINGS

choice of one  
additional dessert add \$12 per person

**triple chocolate mousse** VG

**market sliced fruits** V|GF|NF

**tiramisu** NF|VG

**apple crumble sheet cake** VG

**carrot cake** VG

**chocolate brownie** VG

**citrus cake** VG

# DINNER

BANQUET MENU 2025



HOMewood  
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# PLATED DINNER

All dinner packages include freshly brewed regular and decaffeinated coffee, as well as a selection of teas.  
 Plated pricing is based on 3 courses including choice of one soup or salad, one main and choice of one dessert.  
 Choices must be provided 14 days in advance of the event.

\$52 three course meal includes a choice of soup or salad, one main and one dessert.

\$58 four course meal includes a choice of soup, salad, one main and one dessert.

## STARTER

### bun & butter

## SOUP

### tomato bisque NF|GF

### sweet corn soup | gremolata V|NF|GF

### local mushroom bisque NF|GF

### roasted coconut pumpkin soup V|NF|GF

### ginger carrot soup GF

### caramelized onion and potato | bacon | smoked paprika | parmesan NF

## SALAD

### caesar NF

romaine wedge | truffle bread crumbs | grana padano cheese | bacon jam | creamy caesar dressing | hummus spread | sumac spice

### street bowl V|NF|GF

kale | cabbage | carrots | grape tomatoes | chickpeas | balsamic vinaigrette | hummus spread

### heritage mixed V|NF|GF

dried cranberries | red onions | feta cheese | shredded apples | toasted nuts and seeds | raspberry vinaigrette | hummus spread

## MAIN

### choice of one

### pan seared beef top sirloin NF

black garlic demi sauce | potato confit | pea puree | asparagus | pea shoots

### brined n' poached halibut NF

croquette | veloute sauce | edamame | clams | micro sorrel

### lion's mane steak with harissa spice V|NF

vegetarian demi-glace | toasted 7 grains | green sauce

### chicken supreme NF

celeriac mashed potatoes | local mushroom sauce | dandelion oil | pea shoots

## SWEET ENDINGS

### choice of one

### tiramisu VG

cocoa powder | chocolate disk

### dark chocolate mousse VG|GF

pistachio crumbs | fresh berries | berry coulis

### turmeric coconut panna cotta VG|GF

brittle walnut crumbs | macerated berries

### market sliced fruits V|NF|GF



# BUILD YOUR OWN DINNER BUFFET

All dinner packages include freshly brewed regular and decaffeinated coffee, as well as a selection of teas.  
 Groups under 15 guests will be charged a \$60 labor fee per meal period.  
 Choices must be provided 14 days in advance of the event.

## DINNER \$42 per person

### STARTERS

choice of three  
 additional starter add \$13 per person

**tomato bisque** GF|NF

**sweet corn soup** | gremolata V|GF|NF

**local mushroom bisque** GF|NF

**soupe aux pois** | pea soup | bacon NF

**tomato lentil soup** with parmesan cheese NF|VG

**egg drop soup** | wispy beaten eggs | chicken broth | chives NF|GF|DF

**caramelized onion and potato** | bacon | smoked paprika | parmesan soup NF

**mini brioche bun** | whipped butter

**classic caesar salad** | croutons | bacon bits | parmesan | caesar dressing NF

**greek salad** | tomato | cucumber | olives | onion | feta cheese | herb vinaigrette VG|NF|DF

**creamy potato salad** | baby potato | pickles | boiled eggs GF|NF|VG

**kale salad** | grape tomatoes | shredded carrots | purple cabbage | balsamic vinaigrette GF|DF|NF|VG

**arugula salad** | red onions | chickpea | sundried tomato | feta cheese | orange vinaigrette GF|NF|VG

**mediterranean bean salad** | chick peas | cucumber | red bean | red onion | celery | mint | lemon vinaigrette V|NF|GF

**mexican corn salad** | grape tomato | bell peppers | cilantro | onions | cojita cheese VG|NF

**wild field greens** | peppers | onions | carrots | dried fruits | raspberry vinaigrette GF|DF|NF|VG

**classic coleslaw** | cabbage | carrots | creamy sweet dressing VG|NF

**potato chips** V|NF

**mixed sweet pickles** | red beets | gherkins | green beans V|GF|NF

**warm corn bread muffin** NF|VG

### MAIN

choice of one

additional main add \$19 per person

**poisson à la bordelaise** | baked crusted salmon NF

**texas four-hour oven-roasted beef brisket** | spiced rum apple bbq glaze NF

**grilled chicken thigh** | home-made dry rub | cilantro salsa verde sauce NF|GF

upgrade chicken thigh to breast an additional \$5/person

**braised beef steak bavette in local wine** | peppercorn demi sauce | chimichurri NF

**roasted local pork loin** | garlic thyme demi sauce | green onions NF

**oven baked tilapia fillet** | chili lime sauce | cilantro DF|NF|GF

**vegan salisbury steak** | vegan patties | mushroom sauce | gremolata NF|V

**pork or chicken or tofu souvlaki** | tzatziki sauce NF|GF

**stifado** | greek beef stew | red wine | carrots | pearl onions NF

### ACCOMPANIMENTS

choice of two

additional accompaniment add \$16 per person

**potato gratin** | oven baked potato | creamy sauce | mozzarella NF

**baked penne** | marinara sauce | béchamel | mozzarella cheese VG

**mac n' cheese** | truffle crumbs NF|VG

**seven grains pilaf** NF|VG

**yellow rice** | turmeric | raisins | olives V|GF|NF

**asian fried rice** | scramble eggs | green peas | carrots | chives NF|VG

**creamy mashed potatoes** GF|NF|VG

**vegetarian moussaka** | eggplant | zucchini | potato | tomato sauce | béchamel sauce NF|VG

**sauté beans** | green beans | almonds | lemon | onions VG

**roasted market vegetables** GF|DF|NF|VG

**cilantro lime rice** | jasmine rice GF|DF|NF|VG

**roasted baby potatoes** | fresh parsley | truffle oil V|GF|NF

**stir fry shanghai noodles** | spinach | carrots | red peppers | teriyaki sauce | green onions VG|NF

### SWEET ENDINGS

choice of one

additional dessert add \$12/person

**triple chocolate mousse** VG

**market sliced fruits** V|GF|NF

**tiramisu** NF|VG

**apple crumble sheet cake** VG

**carrot cake** VG

**chocolate brownie** VG

**citrus cake** VG

### YES, CHEF!

Chef attended station options at \$100 per hour per Chef

**hand carved boneless smoked ham** | raisin velouté | grainy dijon mustard GF|DF|NF  
 \$19/person

**hand carved Canadian striploin AA** | creamed horseradish | gravy NF  
 \$43/person  
 \$55/person for canadian angus beef

**hand carved turkey** | orange cranberry relish | turkey pan au jus GF|DF|NF  
 \$17/person



# RECEPTIONS

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# PRESENTATIONS & DISPLAYS

## PRESENTATIONS

minimum 15 people

groups under 15 people are subject to a \$60 labour fee

**SUSHI BAR** \$30/person

### hand-made sushi rolls:

**vegetable roll** | avocado | asparagus | lettuce | sweet soy aioli DF|NF|VG

**california roll** | crab | cucumber | chives DF|NF

**tempura roll** | shrimp tempura | crab | teriyaki sauce | sriracha aioli | tempura crumbs DF|NF

**salmon roll** | smoked salmon | asparagus | avocado | maple soy sauce GF|DF

**all served with:** pickled ginger | wasabi | light soy sauce

**PUB GRUB** \$33/person

**breaded pickles** VG

**crispy chicken wings choice of bbq sauce** : teriyaki sauce | honey garlic sauce NF

**pork ribs fried with bone-in** NF

**poutine bar** | peppercorn gravy | quebec curd cheese NF

## DISPLAYS

trays serve 20 people

**VEGETABLES & BREADS** \$290

crudités | hummus | baba ghanoush | tzatziki | assorted preserved vegetables | marinated olives | pita bread | baguette GF|DF|NF|VG

**CHEESE & CHARCUTERIE** \$430

three types of domestic farmstead cheese | assorted cured & spiced meats | dried fruits | french baguettes | crackers | grainy dijon mustard | marinated olives NF

**FRUIT DISPLAY** \$260

**variety of five seasonal fruits** V|GF|NF



## HORS D'OEUVRES

hand passed  
minimum of 2 dozen

### HOT (per dozen)

**miniature vegetable samosas** | mint chutney VG \$55

**hoisin & rum glazed yakitori skewers** DF|NF \$52

**sweet and tangy cocktail meatballs** NF \$37

**vegetable spring rolls** | cilantro | sweet chili sauce VG \$39

**sushi arancini fried rice ball with crab** | drizzled with sweet soy aioli NF \$37

**baked mussels | bacon jam** | miso aioli | chives NF \$48

**vegetable fried dumplings** | sweet and sour sauce NF|VG \$32

### CHILLED (per dozen)

**miniature tarts filled** | spicy pacific albacore tuna | tartar | avocado cream NF \$60

**miniature tart filled** | buffalo mozzarella | basil pesto VG \$34

**crostini with cranberry** | brie | salami | balsamic glaze NF \$40

**falafel balls** | creamy sesame aioli GF|NF|VG \$32

**potato confit** | vegan black garlic aioli V|NF \$30

# BOXED LUNCH MENU

## BOXED LUNCH MENU

\$32 per person  
each box will include one of the following:

### SANDWICHES

choice of one

**sliced beef** | mustard aioli | shredded lettuce | brioche bun NF

**sliced turkey** | cranberry aioli | arugula | brioche bun NF

**sliced ham** | truffle aioli | tomato | shredded lettuce | brioche bun NF

**chicken salad** | brioche bun | apple | celery | aioli | onion NF

**vegetarian** | chickpea salad | avocado | brioche bun DF|NF|VG

### SALADS

choice of one

**classic caesar salad** | croutons | bacon bits | parmesan | caesar dressing NF

**kale salad** | grape tomatoes | onions | toasted seeds | dried cranberries | carrot orange dressing V|GF|NF

### SIDES

choice of one

**whole apple**

**whole orange**

**whole banana**

**cookie**

### BEVERAGES

choice of one

**bottled fruit juice**

**bottled water**

**soft drink**



# BAR SERVICE

BANQUET MENU 2025

 **Hilton**  
Garden Inn™ | HOMEWOOD  
SUITES by Hilton™

OTTAWA DOWNTOWN



GF GLUTEN FREE DF DAIRY FREE VG VEGETARIAN NF NUT FREE V VEGAN

# BAR SERVICE

## HOST BAR

The host purchases all drinks for the attending guests. All prices are subject to 18% service charge and HST.

## CASH BAR

The attending guests purchase their own drinks. All prices are inclusive of HST.

## BARTENDER

A labour charge of \$60/hour at a minimum of 4 hours will apply if the total beverage sales do not exceed \$600/bar; excluding applicable service charges and taxes.

## WINE LIST

Please ask your Conference Services Manager for details.

## BYOB

Guests are welcome to bring their own wine to enjoy with their meal.

The corkage fee is \$25 per bottle.

Must be wine not available to order through us.

## DOMESTIC BEER

	HOST	CASH
Molson Canadian	\$10.00	\$11.30
Coors Light	\$10.00	\$11.30

## IMPORT BEER

Heineken	\$12.00	\$13.55
Corona	\$12.00	\$13.55
Stella Artois	\$12.00	\$13.55

## STANDARD LIQUOR

Smirnoff Vodka	\$9.50	\$10.75
Beefeater Gin	\$10.50	\$11.85
Canadian Club Rye	\$11.50	\$13.00
Bacardi Rum	\$9.50	\$10.75
Sauza Tequila	\$9.50	\$10.75

## PREMIUM LIQUOR

Grey Goose Vodka	\$12.50	\$14.15
Crown Royal Rye	\$12.50	\$14.15
Bombay Gin	\$12.50	\$14.15
Bacardi Spiced	\$10.50	\$11.90
Kraken Black Spice	\$9.50	\$10.75
Teremana Blanco Tequila	\$12.50	\$14.15
Teremana Reposado Tequila	\$15.50	\$17.50

## JACKSON TRIGGS

### BLACK LABEL WINE

Cabernet Franc Red Wine or Sauvignon Blanc White Wine	HOST	CASH
5oz		\$13.00 \$14.70
Bottle		\$45.00 \$50.85
Reserve Sparkling Bottle		\$35.00 \$39.55

### PROSECCO

Ruffino Prosecco Bottle	\$50.00	\$56.50
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### NON-ALCOHOLIC BEER

	\$8.00	\$9.04
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