



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.

BREAKFAST 1

BREAKS 3

LUNCH 5

DINNER 9

RECEPTIONS 12

BAR SERVICE 15

All food and beverage pricing is subject to change without notice.
Applicable 18% service charge

BANQUET MENU 2025



OTTAWA DOWNTOWN





BREAKFAST

BANQUET MENU 2025

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OTTAWA DOWNTOWN

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 \$12/person
omelette choice of three ingredients:
cheese | mushroom | peppers | tomatoes | ham | onions

gluten free wild blueberry muffin GF|VG|NF \$4/person

green smoothie | banana | orange | greek yogurt | spinach VG|NF|GF \$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/ 1/2 doz

fresh baked muffins VG \$38/dozen, \$20/ 1/2 doz

fresh baked miniature danishes VG \$32/dozen, \$18/ 1/2 doz

lemon poppy seed loaf VG|NF \$78/dozen, \$39/ 1/2 doz

banana bread VG \$78/dozen, \$39/ 1/2 doz

classic pound cake VG \$60/dozen, \$30/ 1/2 doz

assorted filled donuts VG|NF \$20/dozen, \$10/ 1/2 doz

french macarons VG \$42/dozen, \$22/ 1/2 doz

assorted house baked cookies VG \$30/dozen, \$16/ 1/2 doz

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



LUNCH

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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|NF|GF

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



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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 jasmine 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...



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

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 almondine | 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

poisson 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



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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

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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



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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/per 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

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

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

	HOST	CASH
Cabernet Franc Red Wine or Sauvignon Blanc White Wine		
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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