



Timeless Weddings

at Brookstreet



sparkling toasts



sweet kisses



joyful laughter



romantic memories



Congratulations on your engagement!

You've found the perfect match, we've got the perfect location.

We're thrilled that you are considering Brookstreet to host your special day. We offer a stylish and sophisticated setting to make your celebration unforgettable. Imagine a joyful ceremony and carefree reception in our **outdoor Pavilion** or a sparkling toast and sumptuous dinner in our **luxurious Ballroom**. Brookstreet offers a variety of beautiful event spaces that will provide the perfect setting and photo opportunities for your wedding.

Elegant celebrations are only part of what we specialize in. Make your wedding memorable with a relaxing bridal retreat and rejuvenating treatments at our **Au Naturel Spa** while the groomsmen play a round on **The Marshes championship golf course**. Gather family and friends for a pre-wedding dinner in our four-diamond award-winning **Perspectives Restaurant** or enjoy a Sunday brunch the next day to keep the festivities going.

You will be assigned an **Event Manager** who is dedicated to the success of your celebration and will work with you from beginning to end ensuring every detail reflects your wishes.

We would be pleased to review availability, answer any questions you may have or arrange a personal viewing of our facilities. Please contact us at **613.271.3582** or events@brookstreet.com.

Thank you for your interest in Brookstreet. We look forward to welcoming you, your family and friends to our hotel and assisting to create the day of your dreams.

Sincerely,
Your Brookstreet Events Team



Elegant sophistication for the modern and traditional couple

Sensational Four-diamond Service

Brookstreet distinguishes itself through rapt attention to the smallest details and impeccable service. Throughout your wedding day and stay at Brookstreet, you will be served by our warm and attentive professionals.



Award-winning Cuisine to Tempt Your Tastebuds

Brookstreet's Executive Chef Clifford Lyness and his award-winning culinary team are looking forward to impress you and your guests with delicious gourmet creations featuring top-quality regional ingredients. We are also available to cater to specific requests and create customized menus.

Luxurious Guestrooms to Host Your Family and Friends in Comfort and Style

Our 276 luxury guestrooms – including 35 two-room suites – feature stunning original artwork, high-quality linens, cozy duvets, windows that open, Cocooning (room service) and all the amenities you would expect at a world-class hotel.



Enjoy our spacious accommodations as you prepare for your special day

and escape to your room for a blissful night as the festivities wind down. Make it a night to remember by upgrading to a Deluxe Room with balcony, Junior Suite or Master Suite with Jacuzzi and balcony – at 850 sq. ft., the Master Suite is the ultimate wedding accommodation!

Pampering Treatments at Au Naturel Spa or Get Fit at Flex Gym

Get rid of the jitters! Au Naturel Spa invites you to unwind and pamper yourself prior to the big day with holistic therapies, as well as the latest treatments: hydrofusion capsule, relaxation massage, absolute pearl facial, French manicures and pedicures, sunless tanning, makeup consultation and application. Emerge relaxed, energized, polished and glowing. We also offer personal training at our Flex gym where you can alleviate some pre-wedding jitters while getting in shape to look your best.



Challenge and Fun on The Marshes Golf Course

Unwind at The Marshes, Ottawa's finest golf experience. This championship golf course designed by Robert Trent Jones II features breathtaking fairways, gentle streams and crystal-blue lakes weaving through modern towers of glass and steel—all against the distant backdrop of the Gatineau Hills.

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Complete wedding packages ensure memorable moments



All wedding packages include:

- ♥ Event room rental fees
- ♥ Complimentary Deluxe King Bedroom for the newlyweds
- ♥ Complimentary early check-in and late check-out for the bride and groom based on availability
- ♥ Competitive room rates for your guests with use of our online group reservations system offered by Passkey. We also offer Brookstreet reservation information cards to enclose with your invitations.
- ♥ Breakfast in bed for two or join us in Perspectives Restaurant the morning after
- ♥ Brookstreet coupon with special offers available
- ♥ One complimentary round of golf at the Marshes and 50% off for a second player (when booking a golf foursome)
- ♥ Fruit punch service during the cocktail reception and Vivreau sparkling or flat water with dinner
- ♥ Domestic house wine with dinner (based on 2 glasses per person)
- ♥ Wedding cake cut and served buffet style with freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas after dinner
- ♥ Outstanding wedding picture opportunities featuring Brookstreet and The Marshes Golf Course



Everything else you need to know...

Is there a minimum number of guests for specific event spaces?

Please note minimums numbers may be applicable on specific dates. Your Event Manager is available to discuss this with you in further detail.

Grand Scheme Ballroom: Our elegant ballroom is perfect for larger weddings and is equipped with a large foyer area, ideal for a pre-dinner reception. The ballroom is available for groups up to a maximum of 350 guests.

Shakers & Mulligan Rooms: Our naturally-lit Shakers and Mulligan rooms are available for more intimate wedding receptions and/or wedding ceremonies. Shakers is suitable for weddings up to 80 guests, while Mulligan may accommodate up to 70 guests.

Outdoor Pavilion: Perfect for an outdoor ceremony accommodating 350 guests, the Pavilion is a beautiful space equipped with classic white draping and stunning red chandeliers. Included for your wedding ceremony is a classic white carpet aisle runner. It is also an ideal space to host a buffet lunch or dinner and dance under the stars for up to 200 guests.

Is there a minimum number of guests required for a package?

Our wedding packages are available for groups of 75 persons or more. For groups between 40-74 guests, a \$10.00 surcharge per person is applicable and the complimentary hotel room is not included.

When is my menu selection required?

We suggest you provide the Event Manager with your menu selection a minimum of 3 weeks 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 the additional cost of \$3.50 per guest. 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 hours prior to the event for each selection.

Are special meals available?

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

When is the final head count required?

3 business days prior to your wedding day.

Who will be managing my wedding details? When can I meet them?

Upon booking, a creative and experienced Event Manager will be pleased to look over all the finer details involved in planning your special day and making it absolutely magical and memorable. We are flexible to accommodate your schedule and meet when the time is convenient for you.

Revised January 2012 (Packages valid until March 31, 2013)



What else is included in the wedding package?

We are pleased to provide classic white table linens, tea lights, table numbers and stands, riser for head table, podium with microphone, easel for seating plan, gift table, cake table, cocktail reception area, cocktail rounds, dance floor and event staffing.

Does Brookstreet have a list of Preferred Suppliers? We are pleased to share our list of preferred suppliers including recommendations for florists, DJ's, entertainment, limousine service, photographers, cookies and cakes. We are also proud to promote our relationship with MasterMind Events, our preferred supplier for gorgeous table linens, chair covers, backdrops, aisle runners and so much more. Ask our Event Managers how the linens can transform your room into a stunning masterpiece by calling (613) 726-6755 or visit their website at www.mmecanada.com.

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	No Dancing	Dancing
Ballroom	\$87.40	\$174.79
Signed-Sealed / Sealed-Delivered	\$61.69	\$123.38
Pavilion	\$61.69	\$123.38
Signed / Sealed / Delivered	\$29.56	\$59.17
Mulligan	\$29.56	\$59.17
Shakers	\$29.56	\$59.17
Deciders	\$20.56	\$41.13
Connections Lounge	\$20.56	\$41.13

What is the breakdown for service charges and taxes? A 13% harmonized 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. Brookstreet does not provide "all inclusive" beverage packages. All beverages are charged upon consumption.

Can I come in and setup 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 presented.

Is the Events team available to help us with specialty setup items?

Our team is pleased to assist with placing your favors, place cards, menus and gifts. Additional charges may apply for some more detailed setup requests. Our Banquet Manager will request a "B Wedded" meeting within the week leading up to your wedding to review all of your requirements together and ensure your day is seamless.

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 - \$400 may be applicable to the final invoice if they are used.

Does Brookstreet provide a written contract and guarantee?

Yes, you will receive a contract upon confirmation of your event for review and signature.

Revised January 2012 (Packages valid until March 31, 2013)



Is a deposit required?

A confirmation deposit of \$2000 is required followed by 50% of estimated revenue 3 months prior to your date. A final pre-payment based on the estimate will be required a minimum of 7 days before your wedding day.

What happens if I have to cancel?

Following contract signature: \$2000 non-refundable deposit
Within 3 months to 7 days prior: 50% of expected food, beverage and room rental revenue
Within 7 days of the event: 100% of expected food, beverage and room rental revenue

We want to share a special slideshow collage of photos with our guests?

Brookstreet is pleased to offer our room display signs and video wall to show off your photos or logos. We offer one complimentary photo to be posted on your room screen and additional charges apply for use of the other screens or video wall. Ask your Event Manager for more information on these services. Frischkorn Audio Visual is also available on-site and would be pleased to provide you with a quote to rent a screen, projector and sound. You may contact them directly at 613-271-3550 or visit their website at www.frischkornav.com

Do you offer a tasting dinner to sample the package menu selections?

We do offer a complimentary buffet menu tasting to all brides and grooms confirmed for 2012 weddings. This year's event will be scheduled on Saturday February 18th 2012.

Is pricing different should we book on a weeknight or a Sunday?

Please speak with your Event Manager regarding your selected date.

Is there parking and coat check available at Brookstreet?

Parking at Brookstreet is available in our secure, climate controlled underground garage located to the right of the hotel entrance. After three complimentary hours, parking is billed at a rate of \$2.50 plus taxes per hour to a maximum of \$11.95 plus taxes per day.

A coat check service is available for your guests on either a cash (\$2.50 per item) or host (\$2.25 per item) basis. Please note a minimum of 75 guests is applicable and that billing is based on the final guarantee provided for hosted events.

Are there any other additional charges not included with the packaging?

Room rental fees are applicable if you host your ceremony in our outdoor Pavilion. Included with the setup is a classic white rug aisle runner. Electrical fees may apply for the use of power boxes to support DJ's, orchestras and specialty lighting.

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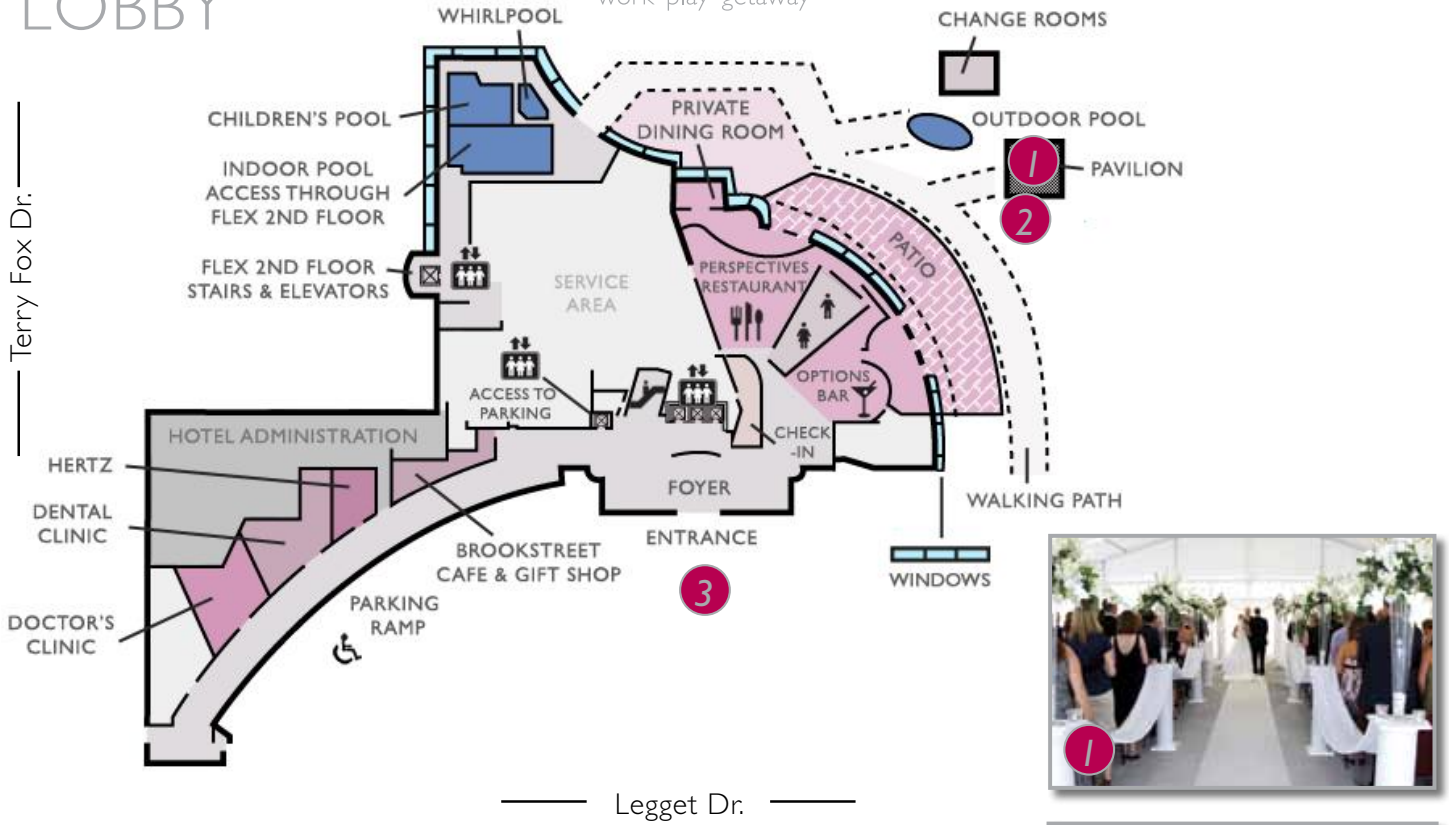




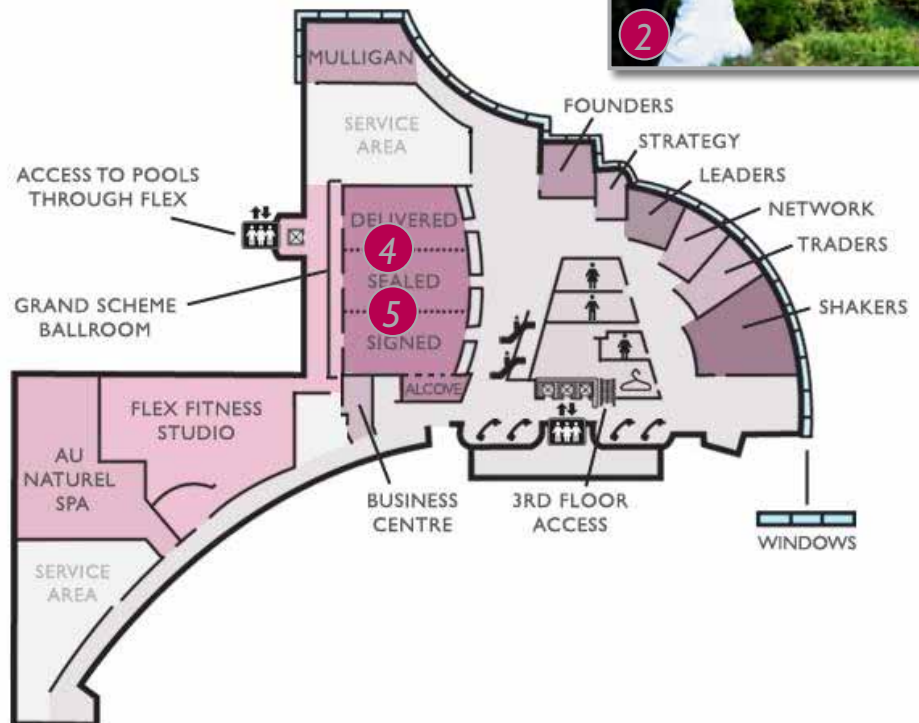
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To Have... To Hold ... To Remember.



brookstreet.com/weddings



*family
gathering*



*delectable
pleasure*



*intimate
whispers*



*blissful
dreams*





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Grace Package

Fruit punch cocktail
Two glasses of house wine per guest with dinner
Fresh rolls and butter

Please select one course from each of the following options:

First Course

Wild mushroom and garlic confit purée with crème fraîche foam

~or~

Charred basil and tomato bisque

Second Course

Arugula and frisée leaves with crispy aromatic vegetables, toasted almonds

Black current dressing

~or~

Romaine lettuce, toasted brioche, chipped parmesan

Mrs. McGarrigle's creamy champagne mustard
and olive oil emulsions

Main Course

Citrus glazed chicken supreme, green onion crushed red jacket potato, charred thyme redux

~or~

Maple brined pork loin with sweet onion and tarragon jus

~or~

Pan seared salmon, white bean cassoulet with braised shallot
and oven dried cherry tomatoes

~or~

Rosemary, thyme, and garlic crusted roast strip loin, olive oil and sea salt vegetable toss,
whipped yellow flesh potatoes, red wine demi glace

(\$5.00 supplement)

Dessert

Chocolate trinity cake (milk, dark and white chocolate) with macerated cherry rain ~or~
Tiramisu with vanilla rum sauce ~or~ maple Bavarian cream, vanilla sponge, crème anglaise

Freshly brewed Starbucks Fair Trade coffee, decaffeinated coffee and selection of Tazo teas

\$102.00 including taxes and gratuity

Menu Enhancements

Three cheese cannelloni, confit garlic tomato sauce
\$10.00 per guest

Granité

Cranberry and Skyy Vodka ~or~ Limoncello and watermelon ~or~

Black currant, Port and ginger

\$5.00 per guest

With the assistance of our sommelier, upgrade your wine selection. See your Event Manager for more details

Please note that unless otherwise indicated, above prices are subject to applicable taxes and gratuity.

Prices are valid until March 31, 2013

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Elegance Package

Buffet service lunch or dinner perfect for a celebration under the sun or stars in our Pavilion

Fruit punch cocktail

Two glasses of house wine per guest with dinner

One glass of sparkling wine per guest for the toast

Soup

Summer squash purée

Fresh rolls and butter

Appetizers

Couscous salad with toasted almonds, chèvre, white balsamic and apricot emulsion

Grilled market vegetable antipasti with shaved prosciutto marinated mushroom and artichokes

Farfalle pasta salad with sundried tomato, pulled chicken and artichoke

Field lettuces with assorted garnishes and house vinaigrette

Main Courses

Classic chicken chasseur in a red wine sauce with pearl onions and cultivated mushrooms

Lemon broiled Atlantic salmon filet, wilted spinach, melted leek, shrimp and bay scallop béchamel

Ginger and lemon grass scented Jasmine rice

Wild and cultivated mushroom and gnocchi with charred tomato and fennel ragout

Dessert

Miniature French pastries

White chocolate and blueberry pyramid

Lemon cheese tart

Strawberry mousse cake

Diced fruit

Freshly brewed Starbucks FairTrade coffee, decaffeinated coffee and selection of Tazo teas

\$107.00 including taxes and gratuity

Menu Enhancements

Three cheese cannelloni, confit garlic tomato sauce

\$10.00 per guest

Granité

Cranberry and Skyy Vodka ~or~ Limoncello and watermelon ~or~

Black currant, Port and ginger

\$5.00 per guest

With the assistance of our sommelier, upgrade your wine selection

See your Event Manager for more details

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Romance Package

Guestroom upgrade for the newlyweds (based on availability)

Fruit punch cocktail

Two glasses of house wine per guest with dinner

One glass of sparkling wine per guest for the toast

Fresh rolls and butter

Cocktail

Chef's selection of assorted hot and cold canapés (4 pieces per person)

Please select one course from each of the following options:

First Course

Leek and potato purée (served hot or cold)

~or~

Summer squash purée

~or~

Charred tomato and gin

Second Course

Frisée and red leaf lettuce, crisp pancetta lardon, crumbled feta, citrus and shallot dressing

~or~

Brown butter seared scallop, baby spinach sautéed Coprin farm mushrooms, truffled soy emulsion

~or~

Sweet and bitter greens, roasted diced vegetable confetti, Mrs. McGarrigle's creamy champagne mustard and olive oil emulsions

Granité

Cranberry and Skyy Vodka ~or~ Limoncello and watermelon ~or~

Black currant, Port and ginger

Main Course

Pan seared chicken supreme, roast garlic and apple wood cheddar mash with citric and green peppercorn sting

~or~

Roast triple A ribeye, red jacket and chèvre hash, roasted garlic and bruised rosemary retention

~or~

Apple cider sous vide pork loin, duck fat fondant potato, tawny port lick

~or~

Pan seared halibut, sour cream and hazelnut crust, chorizo and forchette sweet potato, warm caper and truffle emulsion

(\$5.00 supplement)

Dessert

Dark chocolate pyramid with Valrhona chocolate crunch

~or~ Esterel dome (orange flavoured chocolate mousse) with Grand Marnier crème anglaise

~or~ Crème brûlée with fresh seasonal berries

Freshly brewed Starbucks FairTrade coffee, decaffeinated coffee and selection of Tazo teas

\$132.00 including taxes and gratuity

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Vegetarian Main Course Selections

We pride ourselves in providing distinctly unique offerings to those guests in your group that require a vegetarian option (one selection per event):

Vegetarian

Wild mushroom penne pasta,
roast garlic cream, toasted pine nuts

Gluten free Vegetarian

White bean cassoulet with braised shallot
and oven dried cherry tomatoes

Vegan

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

Menus for Little Gourmets

Menu available to children between the ages of 2 and 10 years old.
One selection per event.

First Course

Raw, bite-sized seasonal vegetables with dip

~or~

Seasonal salad with fresh vegetables and house dressing

Main Course

Chicken fingers with plum sauce and French fries

~or~

Spaghetti with charred tomato sauce and meat balls

~or~

Mini hamburger with French fries and condiments

Dessert

Dark chocolate brownie

~or~

Vanilla ice cream with cookie

Soft drink, white milk, fruit juice

\$22.00 including taxes and gratuity

Highchairs and booster seats are available upon request.

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Reception Items

Cold Canapés Selection

Sundried tomato and creamed chèvre in pitty cup
Cream cheese, smoked salmon roulade
Cherry tomato with soft bocconcini cheese
Cryovac watermelon with feta and dried black olives

Hot Canapés Selection

Feta and sun dried tomato phyllo
Vegetable samosa with mango chutney
Vegetable spring roll with chili plum sauce
Spanakopita
Virginia ham and parmesan quiche
\$11.95 per guest (based on 5 pieces each)
\$21.95 per guest (based on 10 pieces each)

Crisp crudités served with herbed dip
\$40.00 per platter (serves 10 guests)

Canadian cheeses served with stone fruit, toasted pecans and French baguette
\$90.00 per platter (serves 10 guests)

Brookstreet sushi, Chef's selection with wasabi pickled ginger and soya sauce
\$100.00 per platter (serves 10 guests, 4 pieces each)

Chilled shrimp on ice with cocktail sauce and limes
\$46.00 per dozen (minimum 8 dozen order)

Selection of satays including shrimp, chicken and beef served with a peanut sauce and spiced sambal
\$34.00 per dozen (minimum 8 dozen order)

Selection of pizzas including pepperoni, all dressed or cheese
\$41.00 per platter (serves 10 guests)

Assorted fruit skewers served with melted chocolate, yoghurt, almond with honey dip
and vanilla with maple scented caramel
\$7.00 per guest

House made bruschetta with tomato, onion, garlic, olive oil and torn basil on a toasted French baguette
\$39.00 per platter (serves 10 guests)

Hummus, baba ganoush and tzatziki dips with fresh pita breads
\$39.00 per platter (serves 10 guests)

Organic corn chips with fresh salsa
\$26.00 per platter (serves 10 guests)

Brookstreet Mix including roasted almonds, cashews and pretzels
\$30.00 per bowl

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Late Night Table Selections

Minimum 50 guests

Sweet Endings

Sliced fresh fruits

Miniature French pastries

Assorted mignardises

San Pellegrino sparkling water with lemon

Freshly brewed Starbucks FairTrade coffee, decaffeinated coffee and selection of Tazo teas

\$16.00 per guest

Late Night Treats

Crisp crudité's served with herbed dip

Pizza (including all dressed, cheese and pepperoni)

Quesadillas (including ham and cheese with refried black bean)

Wing not's (crispy boneless chicken morsels, tossed with black strap molasses honey and Serrano pepper pulse)

Freshly brewed Starbucks FairTrade coffee, decaffeinated coffee and selection of Tazo teas

\$19.00 per guest

Decadence

Individual crème brûlée

Individual chocolate mousse

Petits fours au sucre

Mirlitons (cake textured petits fours)

Wildberry and white chocolate cake

Raspberry mousse

Apricot nougat cake

Pecan tart

Gourmet cupcakes

Assorted fruit skewers served with melted chocolate, yoghurt, almond and honey dip

and vanilla with maple scented caramel

Freshly brewed Starbucks FairTrade coffee, decaffeinated coffee and selection of Tazo teas

\$24.50 per guest

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