



e18hteen

## *GROUP MENUS 2024*

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ByWard Market Ottawa, ON  
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www.restaurant18.com



## WELCOME

Your perfect event is waiting for you at e18hteen in the heart of Ottawa's Byward Market. Our stunning heritage façade blends modern touches with old world charm creating one of the most romantic venues in the nations capital.



## SEATING CAPACITY

There is no charge to use the space provided the minimum food and beverage expenditure is met. All room minimums are based on food and beverage, exclusive of taxes and gratuity. If the minimum spend is not met, the difference will appear as a room rental fee on the final bill



### LARGE WINE ROOM

seats 20 guests at one boardroom style table  
DINNER \$2400

### SMALL WINE ROOM

seats 12 guests at one boardroom style table  
DINNER \$1450

\* the Small and Large Wine Rooms can be booked together

### UPPER DINING AREA

seats 32 guests of 42 guests or 62 guests  
includes the lounge  
DINNER \$3800 • DINNER \$5000 • DINNER \$7500

### FIREPLACE

seats 30 guests at three tables  
DINNER \$3600

### LOWER DINING AREA

seats 16 guests  
DINNER \$1900

### ENTIRE RESTAURANT

seats 130 people or standing reception 175 people  
BREAKFAST OR LUNCH \$5000  
DINNER - MON - THURS \$10,000 + \$2000 administrative fee  
FRI - SAT. \$13500 + \$2500 administrative fee  
SUN \$8000 + \$1500 administrative fee

\$13,500 HOLIDAY WEEKEND SUN (preceding a statutory holiday in Ontario)





### CHEF SELECTED CANAPES

Not sure what to select? Leave it to the chef and he will create a seasonal inspired selection of canapés, which will include a variety of vegetarian, seafood and meat creations

3pc/pp \$18    5pcs/pp \$28    8pcs/pp \$36



### VEGETARIAN . 42. DZ

**Arancini** cheese stuffed, pomodoro

**Slow roasted beet** whipped feta + dill

**Potato Croquette** chives, parmigiano

**Mushrooms on toast** Crostini

**Avocado Summer rolls** nam jim

### SEAFOOD

**Oysters** mignonette \$50 dz

**Prawn cocktail** bourbon cocktail sauce \$50 dz

**Crab cake** old bay aioli \$68 dz

**Tuna tartare** cucumber, yuzu, avocado \$68.dz

**Smoked salmon mousse** lemon caper + dill \$68.dz

**Grilled Octopus** Phoenician spiced, n'duja aioli \$68 dz



### MEAT

**Crispy beef** Mojo verde \$48.dz

**Beef sliders** pickles + aioli \$68.dz

**Lamb popsicle** Mojo Verde \$95.dz

**Crispy chicken slider** old bay aioli \$68 dz

**Beef Tartare** crostini \$48.dz

**Duck rilette** seasonal jam \$48.dz

**Swedish Beef meatballs** caramelized onion sousbise, parmigiano \$48.dz

**Singapore chicken satay** \$62. dz



## TOWERS

### Seafood

oysters + prawns + crab + crudo + cracked lobster  
Nori + hot sauce + mignonettes + citrus

\$950

(Serves between 40-60)

### Oysters

hot sauce + mignonettes + citrus + horseradish

\$450

(100 oysters)

## BOARDS

minimum order 25 guests

**Salmon gravlax** . caper cream cheese + shallot \$16/pp

**Charcuterie** olives + pickles + crostini \$18/pp

**Artisinal cheese** candied nut + olives + preserve + crostini \$20/pp

**Artisinal cheese + charcuterie** \$20/pp





## SET MENU 1

### LOCAL GREENS SALAD

CARAMELIZED NUTS

OR

### PRAWN COCKTAIL

BOURBON COCKTAIL SAUCE + LEMON

OR

### BEEF TARARE +3

HOUSE PICKLES + EGG YOLK + CROSTINI



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### PACIFIC HALIBUT

MISO WHITE BEAN PUREE, SEASONAL VEGETABLES, CARAMELIZED CORN, TOASTED ALMONDS, PICKLED CHERRY TOMATOES, SAFFRON OIL, FERMENTED ALLIUM GLAZE

OR

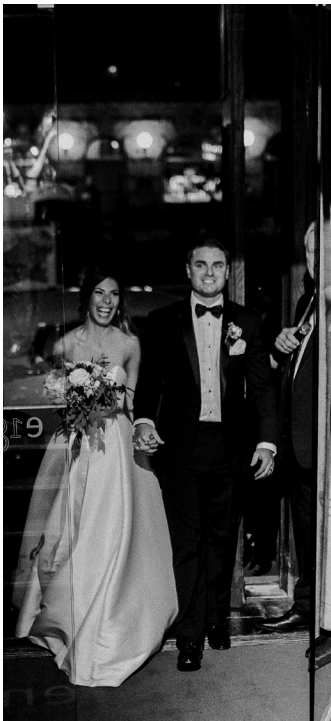
### BASIL COCONUT RISOTTO

ROASTED LOCAL MUSHROOMS, COCONUT CASHEW CREAM SAUCE, SHAVED FENNEL, EDAMAME, NUTRITIONAL YEAST, TARO CRISP

OR

### ROASTED CHICKEN SUPREME

POMME PURÉE, DEMI GLACE, MARKET VEGETABLES



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### SEASONAL PAVLOVA

OR

### CRÈME BRÛLÉE

FRESH BERRIES

**\$95/PP**



## SET MENU 2

### LOCAL GREENS SALAD

CARAMELIZED NUTS

OR

### PRAWN COCKTAIL

BOURBON COCKTAIL SAUCE + LEMON

OR

### CAESAR SALAD

CRISP ROMAINE + ANCHOVY DRESSING + PANCETTA + CROUTON

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### PACIFIC HALIBUT

MISO WHITE BEAN PUREE, SEASONAL VEGETABLES, CARAMELIZED CORN, TOASTED ALMONDS, PICKLED CHERRY TOMATOES, SAFFRON OIL, FERMENTED ALLIUM GLAZE

OR

### BASIL COCONUT RISOTTO

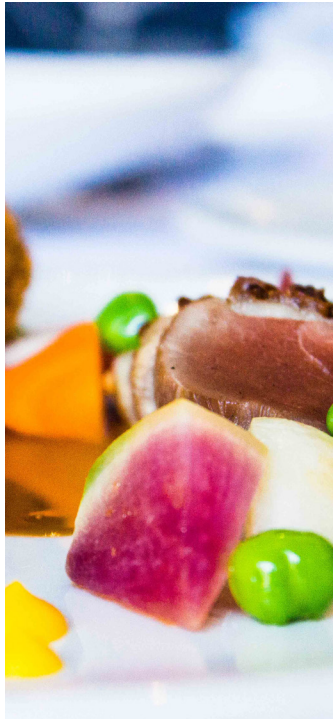
ROASTED LOCAL MUSHROOMS, COCONUT CASHEW CREAM SAUCE, SHAVED FENNEL, EDAMAME, NUTRITIONAL YEAST, TARO CRISP

OR

### ANGUS RESERVE TENDERLOIN

POMME PUREE, LE COPRIN MUSHROOMS, MADEIRA DEMI GLACE

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### CHOCOLATE TART

coconut chocolate ganache, chocolate dirt, fresh berries, chocolate chantilly

OR

### CRÈME BRÛLÉE

fresh berries

OR

### SEASONAL PAVLOVA

**\$110/PP**



## SET MENU 3

### YELLOWFIN TUNA TARTARE

AVOCADO, YUZU, KETTLE CHIPS, TAPIOCA CRUSTED NORI

OR

### PRAWN COCKTAIL

BOURBON COCKTAIL SAUCE + LEMON

OR

### LOCAL GREEN SALAD

CARAMELIZED NUTS, HOUSE PICKLES, VINAIGRETTE



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### PACIFIC HALIBUT

MISO WHITE BEAN PUREE, SEASONAL VEGETABLES, CARAMELIZED CORN, TOASTED ALMONDS, PICKLED CHERRY TOMATOES, SAFFRON OIL, FERMENTED ALLIUM GLAZE

OR

### BASIL COCONUT RISOTTO

ROASTED LOCAL MUSHROOM, COCONUT CASHEW CREAM SAUCE, SHAVED FENNEL, EDAMAME, NUTRITIONAL YEAST, TARO CRISP

OR

### ANGUS RESERVE TENDERLOIN

POMME PUREE, LE COPRIN MUSHROOMS, MADEIRA DEMI GLACE

OR

### ROASTED CHICKEN SUPREME

POMME PUREE, SEASONAL VEGETABLES, DEMI GLACE

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### CHOCOLATE TART

coconut chocolate ganache, chocolate dirt, fresh berries, chocolate chantilly

OR

### CRÈME BRÛLÉE

fresh berries

OR

### SEASONAL PAVLOVA

**\$120/PP**



## SET MENU 4

### YELLOWFIN TUNA TARTARE

KETTLE CHIP, AVOCADO, YUZU, TAPIOCA CRUSTED NORI

OR

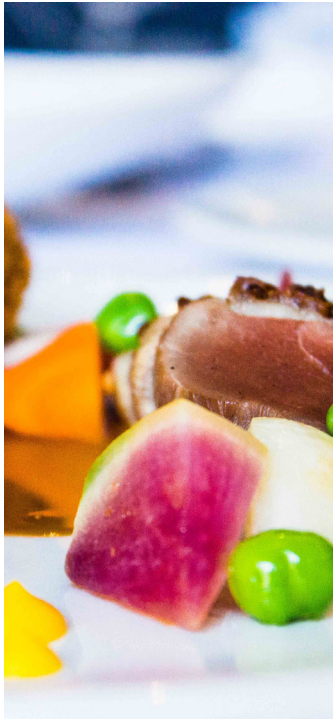
### GRILLED OCTOPUS

PHOENICIAN SPICES, ROAST CHICKPEAS, 'NDUJA AIOLI, BLISTERED TOMATOES, MINT CHERMOULA, CHICKORY

OR

### TOMATO BURRATA SALAD

HEIRLOOM TOMATO MEDLEY, SEASONAL ACCOMPANIMENTS  
SMOKED MALDON, BASIL



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### PACIFIC HALIBUT

MISO WHITE BEAN PUREE, SEASONAL VEGETABLES, CARAMELIZED CORN, TOASTED ALMONDS, PICKLED CHERRY TOMATOES, SAFFRON OIL, FERMENTED ALLIUM GLAZE

OR

### BASIL COCONUT RISOTTO

ROASTED LOCAL MUSHROOM, COCONUT CASHEW CREAM SAUCE, SHAVED FENNEL, EDAMAME, NUTIONAL YEAST, TARO CRISP

OR

### ANGUS RESERVE TENDERLOIN

POMME PUREE, LE COPRIN MUSHROOMS, MADEIRA DEMI GLACE

OR

### LOBSTER VERACRUZANA

CHILI GLAZED LOBSTER, VERACRUZANA BISQUE, SPAGHETTINI, PARSLEY OIL, SEASONAL VEGETABLES

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### CHOCOLATE TART

coconut chocolate ganache, chocolate dirt, fresh berries, chocolate chantilly

OR

### CRÈME BRÛLÉE

fresh berries

OR

### SEASONAL PAVLOVA

**\$140/PP**





## STANDING RECEPTION

FOR A STANDING RECEPTION  
START BY SELECTING FROM OUR CANAPES SELECTIONS

3 PC/PP      5 PC/PP      8 PC/PP



## CHEF ATTENDED SALAD STATION

**CAESAR SALAD** white anchovy, pancetta, parmigiano 10 pp

**TOMATO BURRATA SALAD** heirloom tomato medley, seasonal accompaniments,  
smoked maldon, basil 10 pp

**GREENS SALAD** house vinaigrette, caramelized nuts 10 pp



## CHEF ATTENDED APPETIZER STATIONS

**MAPLE ROUILLE GLAZED COD** \$45 pp

**ROASTED RESERVE ANGUS AAA STRIPLOIN** \$48 pp

**ROASTED CHICKEN BREAST** \$40 pp

**ROASTED RESERVE ANGUS AAA TENDERLOIN** \$60 pp

**ACORN SQUASH RISOTTO** \$25 pp

(including seasonal vegetables, pomme purée, local mushrooms)

**DESSERT STATION \$21 pp** choose 3 options

salted caramel cheesecake

macarons du jour

crèmeux squares

chocolate truffles



## REDUCED MENU

GROUPS 12-20

### COURSE 1

**JUMBO PRAWN COCKTAIL**  
BOURBON COCKTAIL SAUCE + LEMON  
25

**CAESAR**  
CRISP ROMAINE + WHITE ANCHOVY + PARMIGIANO + GARLIC CROÛTON +  
PANCETTA  
22

**GRILLED OCTOPUS**  
PHOENICIAN SPICED OCTOPUS, ROAST CHICKPEAS, 'NDUJA AIOLI, BLISTERED TOMATOES,  
MINT CHERMOULA, CHICORY  
29

**TOMATO BURRATA SALAD**  
heirloom tomato medley, seasonal accompaniments, smoked maldon, basil  
29

### COURSE 2

**ALASKAN BLACK COD**  
MAPLE ROUILLE GLAZED, CARROT PUREE, BELUGA LENTILS, FENNEL,  
HERB OIL, SPRING ONIONS  
58

OR

**ACORN SQUASH RISOTTO**  
squash coconut korma, local mushrooms, edamame, sweet corn, truffle, gremolata, pea shoots  
39

**ANGUS RESERVE TENDERLOIN**  
POMME PUREE, LE COPRIN MUSHROOMS, MADEIRA DEMI GLACE  
68

OR

**MARIPOSA DUCK MAGRET**  
carrot puree, white bean cassoulet, braised endive, blueberry mostarda, bacon pangritata, Physalis  
Agrodolce  
48

### COURSE 3

**CHOCOLATE TART**  
COCONUT CHOCOLATE GANACHE, CHOCOLATE DIRT, FRESH BERRIES, CHOCOLATE  
CHANTILLY  
15

**CRÈME BRÛLÉE**  
BISCOTTI CRUMBLE + FRESH BERRIES  
15

OR

**SEASONAL PAVLOVA**  
15



## CHILDRENS MENU OPTIONS

### MENU 1

**caesar salad**

OR

**crudite**

...

**spaghetti pomodoro**

OR

**steak frites**

...

**cookies and ice cream**

\$30

### MENU 2

**Caesar salad**

OR

**crudite**

...

**chicken and mashed potatoes**

OR

**steak frites**

...

**cookies and ice cream**

\$30

## LATE NIGHT MENU OPTIONS

**e18hteen poutine \$16.pp**

hand cut fries, fresh cheese curds and classic gravy

**house made pizza \$12 pp**

**margherita tomato**, soft mozzarella, sweet basil

**rustico** bacon, goat cheese, balsamic drizzle

**spicy salami** house pickles, soft mozzarella

**slider duo \$14/pp**

**house ground beef** garlic aioli, bread and butter pickles

**crispy chicken** buttermilk ranch + old bay

**Fruit platter \$10.pp**



## LUNCH MENUS available from 11:30 AM TO 2:30 PM

### PLATED LUNCH MENU 1

#### SEASONAL SOUP

prepared to reflect the season

#### CAESAR SALAD

white anchovy, fried bread, Parmigiano



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#### PAN SEARED CHICKEN SUPREME

madeira demi, fingerling potato, farm vegetables

#### PAN SEARED ATLANTIC SALMON

horseradish and caper crema, farm vegetables, green pea risotto

#### ACORN SQUASH RISOTTO

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#### BRÛLÉE

biscotti crumble, Local berries

\$60/PP

### PLATED LUNCH MENU 2

#### SEASONAL SOUP

prepared to reflect the season

#### LOCAL GREENS SALAD

house vinaigrette, caramelized nuts



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#### RESERVE ANGUS STRIPLOIN FRITES

Russet frites, madeira demi

#### DUCK MAGRET

carrot purée, white bean cassoulet, braised endive, blueberry mostarda, bacon pangritata, Physalis Agrodulce

#### PAN SEARED ATLANTIC SALMON

horseradish and caper crema, farm vegetables, green pea risotto

#### ACORN SQUASH RISOTTO

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#### BRÛLÉE

local berries

#### SEASONAL PAVLOVA

\$75/PP