



e18hteen

Weddings 2022

18 York Street,
ByWard Market Ottawa, ON
K1N 5T5
tel. 613.244.1188
events@restaurant18.com
www.restaurant18.com



WELCOME

Your perfect ceremony and reception awaits 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.

CONGRATULATIONS ON YOUR ENGAGEMENT!

You are about to set forth on an amazing journey together let e18hteen simplify your first steps for you!

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 or 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 \$3500
DINNER \$12,000 MON-THURS \$10000 + \$2000 room rental
FRI-SAT \$13500 + \$2500 room rental
SUN \$8000 + \$1500 room rental
\$13500 + \$2500 room rental HOLIDAY WEEKEND SUN (preceding a statutory holiday in Ontario)



OUR WEDDING PACKAGES INCLUDES

- Everything you need to enjoy a full meal service (flatware, stemware, table cloths, napkins and candles)
- Complete on-site day of coordination services
- Menus and beverage options tailored to your needs
- Printed personalized menus at each place setting – design your menu and let your guest decide that evening!
- Personalized consultation with our trusted vendors. We are partnered with officiants, florists and DJ services to assist you in simplifying your big day!
- Microphone and podium for speeches
- No fees for external vendors
- Free Wifi
- E18hteen offers complimentary menu tasting for you and your fiancé.
- Wedding cake cut and served by our team or presented at a self-serve station.



TOWERS

Seafood

oysters + prawns + crab + ceviche + cracked lobster
Nori + hot sauce + mignonettes + citrus
800

(Serves between 40-60)

Oysters

hot sauce + mignonettes + citrus + horseradish
400

(100 oysters)

Sushi

assorted rolls + wasabi + soy + ginger
425

(Serves between 40-60)

CAVIAR

Acadian sturgeon caviar

chopped egg + belini + chive + creme fraiche
Canape style . 90/dz
125g tin . 475
250g tin . 740
500g tin . 1080

PLATTERS

minimum order 25 guests

Salmon gravlax . caper cream cheese + shallot 12/pp

Charcuterie . olives + pickles + crostini 16/pp

Artisinal cheese . candied nut + olives + preserve + crostini 16/pp

Artisinal cheese + charcuterie 18/pp



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 . 14 5pcs/pp . 20 8pcs/pp . 34

VEGETARIAN 40/DZ

Arancini . cheese stuffed, pomodoro

Slow roasted beet . whipped feta + dill

Potato Croquette . chives, parmigiano, sundried tomato tapenade

Mushroom ragu . Crostini + balsamic

Avocado rice roll . nam jim

SEAFOOD

Oysters . mignonette 48/dz

Prawn cocktail . bourbon cocktail zing + lemon 48/dz

Lobster Arancini . sauce americanine 65/dz

Crab cake . old bay aioli 65/dz

Tuna tartare . cucumber, avocado, lemon 65/dz

Smoked salmon mousse . lemon caper, dill 65/dz

Grilled Octopus . potato + 'nduja + popcorn puree 65/dz

MEAT

Chicken satay . peanut sauce 60/dz

Beef sliders . pickles + aioli 65/dz

Crispy beef . chimichurri 45/dz

Lamb popsicle . Chimichurri 90dz

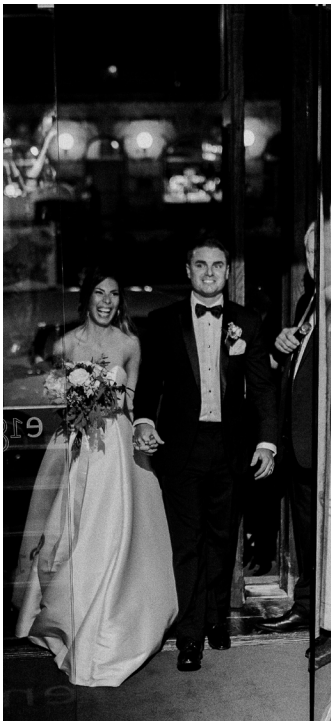
Crispy chicken slider . old bay + ranch 65/dz

Duck Satay . peanut sauce 70/dz

Beef Tartare . crostini + chive bomb 45/dz

Duck rilette . seasonal jam 45/dz

Beef meatballs . pomodoro + Parmigiano 45/dz





BRONZE

SET MENU

LOCAL GREENS SALAD

caramelized nuts, orchard fruit

OR

PRAWN COCKTAIL

Bourbon cocktail sauce, lemon



MISO GLAZED BLACK COD

Soy roasted squash + bok choy + buckwheat noodle + pickled shiitake
+ mushroom dashi

OR

WILD MUSHROOM RISOTTO

Brussel sprouts + Parmigiano + chives

OR

HERB CONFIT CHICKEN SUPREME

fingerling potato, grainy mustard jus, market vegetables



LOCAL CHEESE PLATE

crostini, seasonal accompaniments or

CRÈME BRÛLÉE

biscotti crumble, fresh berries



PLATED DINNER MENU

MENU PRICING IS DETERMINED BY THE MOST EXPENSIVE MAIN SELECTED

APPETIZERS

choose 2 options , 3rd option + \$6

caesar salad

white anchovy, pancetta, parmigiano

reserve angus beef tartar

adobo, quail egg, pickles (additional \$3/person)

jumbo prawn cocktail

bourbon cocktail sauce, lemon

charcuterie

house mustard, pickled vegetables, greens

beet salad

buckwheat honey granola + plums + aged balsamic + Aurelius olive oil
+ whipped feta

local greens

caramelized nuts, orchard fruit

MAIN COURSE

choose 2 options + \$10 for an additional option

vegetarian option included

Miso glazed black cod

93 pp

Miso sake glaze, mushroom consomme, taro root, le coprin mushrooms,
pickled mustard seed

roasted chicken supreme

82 pp

crisp fingerling, roasted vegetables

reserve angus beef tenderloin

100 pp

Le Coprin mushrooms, whipped potato, demi-glaze

carved reserve angus roast beef

93 pp

Le Coprin mushrooms, whipped potato, demi-glaze

Wild mushroom risotto

Brussel spouts + Parmigiano + chive

DESSERTS

Seasonal dessert

chefs creation

brûlée

biscotti crumble, sorbet

Campfire

chocolate torte, toasted marshmallow, spiced graham crumble,
smoked dark chocolate cremeux, vanilla ice-cream, maple candied nuts, fresh berries

local cheese plate

crostini, seasonal accompaniments



STANDING RECEPTION - FOOD STATIONS

Chef's selected canapes

3 pc/pp . \$15

5 pc/pp \$22

8 pc/pp. \$36



CHEF ATTENDED SALAD STATION

caesar salad white anchovy, pancetta, parmigiano 10 pp

burrata heirloom tomato, seasonal garnishes, aurelius olive oil
10 pp

greens salad orchard fruit, caramelized nuts 10 pp

CHEF ATTENDED APPETIZER STATIONS

fresh shucked oysters with citrus & mignonettes 14 pp

tuna ceviche calamansi, chili, cilantro, sesame 13 pp

steak Tartare classic or adobo 14 pp



CHEF ATTENDED ENTRE STATIONS choose 2 options

Miso glazed black cod miso sake glaze, wilted greens 42 pp

roasted reserve angus aaa striploin Le Coprin mushrooms, demi-glace 42 pp

roasted chicken breast fingerling potato, seasonal vegetables, mustard jus 30 pp

roasted reserve angus aaa tenderloin Le Coprin mushrooms, demi-glace 48 pp

Wild mushroom risotto Brussel spouts + Parmigiano + chive
(included as a vegetarian option)

DESSERT STATION 14 pp choose 3 options

chocolate truffles

profiteroles crème patissier

macarons du jour

crèmeux squares



CHILDRENS MENU OPTIONS

MENU 1

caesar salad

OR

crudite

...

spaghetti pomodoro

OR

steak frites

...

cookies and ice cream

\$30

MENU 2

caesar salad

OR

soup

...

chicken and mashed potatoes

OR

steak frites

...

cookies and ice cream

\$30

LATE NIGHT MENU OPTIONS

e18hteen poutine 14/pp

hand cut fries, fresh cheese curds and smoked duck gravy

house made pizza 12/pp

margherita tomato, soft mozzarella, sweet basil

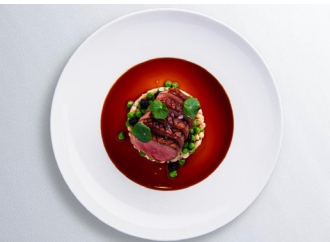
rustico bacon, goat cheese, crispy garlic

soppressata spicy salami, house pickles, soft mozzarella

slider duo 12/pp

house ground beef garlic aioli + pickled carrot

crispy chicken buttermilk ranch + old bay



THE EXTRAS

OUR VENUE

WE HAVE PRIVATE AREAS THAT CAN HOST BETWEEN 20-60 GUESTS. IF YOU ARE PLANNING SOMETHING BIGGER, A FULL BUYOUT WILL GIVE YOU SPACE FOR UP TO 150 GUESTS SEATED OR 175 STANDING.

IS THERE A CHARGE TO USE THE SPACE?

THERE IS NO CHARGE TO USE THE SPACE, PROVIDED THE MINIMUM FOOD AND BEVERAGE EXPENDITURE IS MET.

IS THERE A MINIMUM GUEST COUNT?

THERE IS NOT, YOU JUST NEED TO MEET THE MINIMUM EXPENDITURE.

MINIMUM SPEND REQUIREMENTS FOR COMPLETE BUYOUTS

THE VENUE MINIMUMS ARE BASED ON FOOD AND BEVERAGE COMBINED, EXCLUSIVE OF 13% HST AND 20% Gratuity. IF THE MINIMUM SPEND REQUIREMENT IS NOT MET, THE DIFFERENCE WILL APPEAR AS A MINIMUM SPEND OFFSET FEE ON THE FINAL BILL.

- FRIDAY - SATURDAY – \$13,500 + \$2500 room rental fee
- SUNDAY – \$8,000 + \$1500 room rental fee
- SUNDAYS PRECEDING A STATUTORY HOLIDAY IN ONTARIO – \$13,500 + \$2500 room rental fee
- MONDAY - THURSDAY – \$10,000 + \$2000 room rental fee

CAN I HAVE AN ONSITE CEREMONY REHEARSAL?

DUE TO OUR REGULAR A LA CARTE SERVICE OURS, ONSITE CEREMONY REHEARSALS ARE BASED ON AVAILABILITY AND SUBJECT TO APPROVAL BY THE GENERAL MANAGER.

WHEN DO WE GET SETUP?

YOU AND YOUR VENDORS HAVE ACCESS TO EIGHTEEN FOUR HOURS PRIOR TO GUEST INVITE TIME.

HOW ARE BEVERAGE AND WINE COSTS MANAGED?

BEVERAGES (ALCOHOLIC AND NON-ALCOHOLIC) ARE CHARGED BASED UPON CONSUMPTION PER DRINK, PLUS TAX AND GRATUITY. WE DO NOT OFFER FIXED PRICE PER PERSON BAR PACKAGES OR INDIVIDUAL BILLS. WINES ARE SELECTED FROM OUR CURRENT LIST AND CHARGED PER BOTTLE. IN ACCORDANCE WITH LIQUOR LICENSING REGULATIONS, WE ARE UNABLE TO PERMIT OUR GUESTS TO BRING IN THEIR OWN ALCOHOL, BUT PLEASE ADVISE US OF YOUR PREFERENCES AND WE WILL BE HAPPY TO FIND A COMPARABLE ITEM FROM OUR LIST. PLEASE NOTE THAT WE ARE NOT ABLE TO ORDER IN WINES THAT ARE NOT PART OF OUR CURRENT SELECTION. BAR OFFERINGS CAN BE TAILORED WITH YOUR EVENT SPECIALIST.

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

AN EIGHTEEN EVENT TEAM MEMBER WILL BE YOUR ONSITE CONTACT UPON ARRIVAL AND FOR THE DURATION OF YOUR EVENT.

WHAT ABOUT COAT CHECK?

IT IS MANDATORY TO HAVE A MANNED COAT CHECK IF BOOKING A PRIVATE EVENT BETWEEN NOVEMBER 1ST AND MARCH 31ST. A FLAT FEE OF \$175 WILL BE APPLIED TO THE FINAL BILL.



IS PARKING AVAILABLE?

UNFORTUNATELY, THERE IS NO PARKING ASSOCIATED WITH THE RESTAURANT DUE TO OUR DOWNTOWN LOCATION. PARKING IS FREE ON THE STREET AFTER 5:30PM AND THERE ARE MULTIPLE PAY LOTS WITHIN WALKING DISTANCE.

ARE THERE ANY RESTRICTIONS FOR SMOKE AND FOG MACHINES, RICE, TABLE SPARKLES, OPEN FLAME, CONFETTI OR ROSE PETAL TOSSING?

YES, THESE ITEMS ARE NOT PERMITTED AT RESTAURANT E18HTEEN AND CLEANING CHARGES MAY BE APPLIED TO THE FINAL INVOICE IF THEY ARE USED. REGRETTABLY, WE CANNOT ALLOW ANY CANDLES WITH AN EXPOSED FLAME FOR SAFETY REASONS.

HOW ARE PAYMENTS MADE?

A 20% DEPOSIT OF THE MINIMUM IS DUE UPON CONTRACT SIGNING. A SECOND DEPOSIT WILL BE REQUIRED 30 DAYS IN ADVANCE OF THE EVENT DATE FOR 75% OF THE REMAINING MINIMUM. FINAL PAYMENT OF THE REMAINING BALANCE IS DUE THE EVENING OF YOUR EVENT ONCE THE INVOICE IS ISSUED.

WHAT OTHER EXPENSES SHOULD I CONSIDER?

PLEASE CONSIDER BELOW ITEMS AS COMMON COSTS. FOR A FORMAL COST ESTIMATE PLEASE CONTACT AN EVENT SPECIALIST.

- VENDOR MEALS
- AUDIO-VISUAL EQUIPMENT
- INSURANCE
- FOR DESIGNATED SEATING PLEASE PROVIDE YOUR OWN PLACE CARDS, ESCORT CARDS AND/OR SEATING CHART
- IF CRUISER TABLES OR ADDITIONAL FURNITURE IS REQUIRED, YOUR EVENT SPECIALIST WILL BE HAPPY TO ARRANGE THROUGH OUR THIRD-PARTY SUPPLIER — CHARGES WILL BE ADDED DIRECTLY TO YOUR BILL WITH NO ADDITIONAL MARK-UP

WE HAVE LIMITED SPACE FOR STORAGE OF EXCESS FURNITURE, IF MORE FURNITURE NEEDS TO BE REMOVED THAN WE HAVE STORAGE FOR THAT COST WILL BE PASSED ON TO YOU.

WHAT IS THE CANCELLATION POLICY?

ALL CANCELLATIONS MUST BE SENT IN WRITING AND ACKNOWLEDGED BY E18HTEEN MANAGEMENT. ALL CHARGES WILL BE AUTOMATICALLY CHARGED TO THE CREDIT CARD ON FILE.

CANCELLATIONS WITHIN 4-6 MONTHS: 20% DEPOSIT WILL BE RETAINED.

CANCELLATIONS WITHIN 3 MONTHS – 15 DAYS: 50% OF THE MINIMUM SPEND WILL BE RETAINED.

CANCELLATIONS WITHIN 14 – 0 DAYS: 100% OF THE MINIMUM SPEND WILL BE RETAINED.

WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?

RESTAURANT E18HTEEN
18 YORK STREET, OTTAWA K1N 5T5

FOR ALL BOOKING INQUIRIES PLEASE CONTACT:

613.244.1188

EVENTS@RESTAURANT18.COM