

CELEBRATE AT

e18 hteen

STEAK | SEAFOOD | WINE

EVENT EDITION

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Welcome

OUR 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.



PLEASE REFER TO EACH SPACE ABOUT OUR BEAUTIFUL DINING SPACES & PRIVATE ROOMS



INTERESTED IN FULL EXCLUSIVITY OF OUR RESTAURANT?
INQUIRE ABOUT AVAILABLE DATES

Our Private Dining Rooms

There is no rental charge to use any of our spaces, provided that the minimum food & beverage expenditure is met. All minimum requirements are based on food & 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.

The Small Wine Room | Upper Level



Dining Capacity • 12 guests maximum

Spending Requirement • \$1450

About the space

- Secluded and intimate space | Boardroom Style
- Private enclosure by noise reducing drapery
- Suitable for private presentations or VIP groups

Private Wine Room | Upper Level



Dining Capacity • 22 guests maximum

Spending Requirement • \$2,400

About the space

- Secluded and intimate space | 2 Dining arrangements available
- Private enclosure with drapery
- Suitable for private presentations
- Showcase of international wines

Entire Upper Level + Lounge



Dining Capacity • 32 guests | 42 guests | 62 guests

Spending Requirement • \$3,800 | \$5,000 | \$7,500

About the space

- Exclusivity of the entire upper level + Access to Lounge
- Private enclosure with drapery & sheer curtains

Our Semi-Private Spaces

There is no rental charge to use any of our spaces, provided that the minimum food & beverage expenditure is met. All minimum requirements are based on food & 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.

Window Gallery | Lower Level



Dining Capacity · 16 guests maximum

Spending Requirement · \$1900

About the space

- Secluded dining space
- 1 or 2 tables as boardroom style
- City Street Views of the Ottawa Sign
- Suitable for smaller groups / corporate groups

Grand Fireplace | Lower Level



Dining Capacity · 30 guests maximum

Spending Requirement · \$3600

About the space

- Bright & spacious section
- Perfect for larger groups
- Fireplace exclusivity
- Partial privacy by sheer drapery

Extended Executive Dining Room | Upper Level



Dining Capacity · 30 guests maximum

Spending Requirement · \$3800

About the space

- Intimate dining atmosphere
- Partial privacy by sheer curtain
- Overlooks the our fireplace
- Perfect for larger groups / corporate events

Exclusive Buyout Options

Envision our restaurant as your next venue for a private or corporate event. We offer exclusive buyout options to you can customize every aspect to your needs and desire!

EXCLUSIVITY OF THE RESTAURANT -BUYOUT OPTIONS-



RESTAURANT CAPACITY

SEATED DINNER

Maximum of 130 guests

STANDING RECEPTION

Maximum of 175 guests

MINIMUM EXPENDITURES

LUNCHEONS

SUNDAY TO SATURDAY

$$\begin{array}{r} \$5,000 + \$1,000 \\ \text{MINIMUM SPENDING} \quad \text{ADMINISTRATIVE FEE} \\ \hline \$6,000 \text{ TOTAL} \end{array}$$

RECEPTION & SEATED DINNER

SUNDAY

$$\begin{array}{r} \$8,000 + \$1,500 \\ \text{MINIMUM SPENDING} \quad \text{ADMINISTRATIVE FEE} \\ \hline \$9,500 \text{ TOTAL} \end{array}$$

MONDAY - THURSDAY

$$\begin{array}{r} \$10,000 + \$2,000 \\ \text{MINIMUM SPENDING} \quad \text{ADMINISTRATIVE FEE} \\ \hline \$12,000 \text{ TOTAL} \end{array}$$

FRIDAY & SATURDAY

$$\begin{array}{r} \$13,500 + \$2,500 \\ \text{MINIMUM SPENDING} \quad \text{ADMINISTRATIVE FEE} \\ \hline \$16,000 \text{ TOTAL} \end{array}$$

LONG WEEKEND SUNDAY

$$\begin{array}{r} \$13,500 + \$1,500 \\ \text{MINIMUM SPENDING} \quad \text{ADMINISTRATIVE FEE} \\ \hline \$15,000 \text{ TOTAL} \end{array}$$

WE ALSO OFFER PRIVATE DINING OPTIONS FOR
REHEARSAL DINNERS & A MORE INTIMATE WEDDING SETTING

-ASK YOUR EVENT SPECIALIST FOR DETAILS-

Canapes Menu

Our executive chef has curated a selection of canapes that will be sure to please your guests. Pick and choose to create your own custom menu.

VEGETARIAN SELECTIONS

ARANCINI

CHEESE STUFFED / POMODORO
43 dz

SLOW ROASTED BEET

WHIPPED FETA / DILL
43 dz

POTATO CROQUETTE

CHIVES, PARMIGIANO
43 dz

MUSHROOMS ON TOAST

CROSTINI
43 dz

AVOCADO SUMMER ROLLS

NAM JIM
42 dz

SEAFOOD SELECTIONS

OYSTERS

MIGNONETTES & HORSERADISH
51 dz

PRAWN COCKTAIL

BOURBON COCKTAIL SAUCE
51 dz

CRAB CAKE

OLD BAY AIOLI
69 dz

TUNA TARTARE

CUCUMBER / YUZU / AVOCADO
69 dz

SMOKED SALMON MOUSSE

LEMON CAPER / DILL
69 dz

GRILLED OCTOPUS

PHOENICIAN SPICED / N'DUJA AIOLI
69 dz

MEAT SELECTIONS

SWEDISH BEEF MEATBALLS

CARAMELIZED ONION SOUSBISE /
PARMIGIANO
52 dz

DUCK RILLETTE

SEASONAL JAM
52 dz

CRISPY BEEF

MOJO VERDE
52 dz

BEEF TARTARE

MIGNONETTE / HORSERADISH
62 dz

SINGAPORE CHICKEN SATAY

63 dz

BEEF SLIDERS

PICKLES / AIOLI
69 dz

CRISPY CHICKEN SLIDER

OLD BAY AIOLI
69 dz

LAMB POPSICLE

MOJO VERDE
96 dz

CHEF'S SELECTION

Not sure what to choose?

Leave it to our chef to procure a seasonal inspired selection of canapés, which will include a variety of vegetarian, seafood and meat creations.

3 pc

|

5 pc

|

8 pc

19/pp

29/pp

38/pp

Towers & Boards

Elevate your next event with a spectacular display of seafood & beautiful artisanal cheeses.

SEAFOOD TOWER

OYSTERS / PRAWNS / CRAB / SEASONAL CRUDO / CRACKED LOBSTER / NORI
HOT SAUCE / MIGNONNETTES / CITRUS

-975-

OYSTER TOWER

CHEF' SELECTION OF 100 FRESH OYSTERS

HOT SAUCE / MIGNONNETTES / HORSERADISH / CITRUS

-475-

ARTISANAL BOARDS

MINIMUM PER ORDER
25 GUESTS

CHARCUTERIE

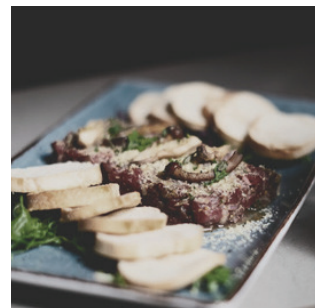
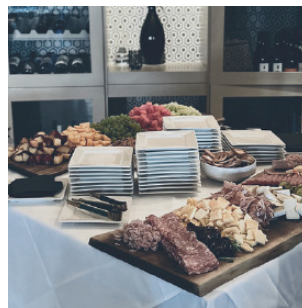
OLIVES + PICKLES + CROSTINI
20 / PP

CHEESE

CANDIED NUTS + OLIVES + SEASONAL PRESERVE
22 / PP

CHEESE & CHARCUTERIE

22 / PP



Reduced Menu

We recommend our reduced menu to be offered exclusively for groups between 12-20 guests.

ENTRÉE

E18HTEEN CAESAR

BABY ROMAINE, SPINACH, BITTER GREENS, GUANCIALE, LEMON ANCHOVY VINAIGRETTE, CAPERS,
WARM SOURDOUGH CROUTON, PECORINO SNOW, LEMON CHEEK

-26-

JUMBO SHRIMP COCKTAIL

CONFIT GARLIC AND PARSLEY DRESSED SHRIMP, COGNAC COCKTAIL SAUCE,
TARRAGON DILL EMULSION

-27-

BURRATA AND BEETROOT SALAD

CANADIAN BURRATA, BRAISED BEETS, PICKLED FENNEL, RADICCHIO, PEPITA PRALINE,
EARLY HARVEST OLIVE OIL, 3YR BALSAMIC DE MODENA

-29-

SEARED NORTH ATLANTIC SCALLOPS

CIDER GLAZED BOAR BELLY, PARSNIP VELOUTÉ, COMPRESSED APPLE,
CONFIT LEMON ZEST, WATERCRESS

-34-

MAIN

MISO MAPLE GLAZED PACIFIC BLACK COD

CREAMED SPINACH, FENNEL AND LEEKS, POTATO PAVÉ,
BROWN BUTTER HAZELNUT VINAIGRETTE, DILL EMULSION, WATERCRESS OIL

-52-

TRUFFLE MUSHROOM RISOTTO

FRENCH ONION BROTH, SHERRY GLAZED MUSHROOMS,
CARAMELIZED ONION, FINE HERBS, PECORINO, KALE CHIPS

-44-

7OZ ALBERTA AAA TENDERLOIN

POMME PURÉE / SHERRY GLAZED LOCAL MUSHROOM / RED WINE BORDELAISE

-76-

QUEBEC MAGRET DUCK DUO

SMOKED MAGRET DUCK BREAST, CONFIT RILLETTE FRITTER, BUTTERNUT SQUASH PURÉE, CRANBER-
RY GEL, ROASTED BEETS, ROSEMARY AND POMEGRANATE AGRODOLCE

-49-

DESSERT

CHOCOLATE CARAMEL MOUSSE CAKE

CHOCOLATE MOUSSE / CARAMEL COULIS / TOASTED COCOA NIBS

-16-

LOCAL CHEESE PLATE

-16-

CREME BRULEE

FRESH SEASONAL BERRIES

-16-

Reception Menus / Food Stations

Our food stations are the perfect choice to elevate any occasion or event. Customize your event menu and leave the rest to us! Choose between having stations attended by a chef, self-serve or passed

CANAPE STATION

Choose from our selection of canapes or leave it to our chef to procure a seasonal inspired selection of canapés, which will include a variety of vegetarian, seafood and meat creations.

3 PC

|

5 PC

|

8 PC

19/PP

29/pp

38/ pp

CHILLED SALAD STATION

E18HTEEN CEASAR

HEIRLOOM LETTUCE / GUANCIALE / ANCHOVY DRESSING / SOURDOUGH CROUTON / PECORINO
12 / PP

BEET & BURRATA SALAD

CANADIAN BURRATA / ROASTED BEETS / PEPITA PRALINE / PICKLED FENNEL / BITTER GREENS
12 / PP

GREEN SALAD

HOUSE VINAGRETTE / HOUSE PICKLED VEGETABLES / CARAMELIZED NUTS
12 / PP

HOT ENTREE STATION

TRUFFLED MUSHROOM RISOTTO

28 / PP

HERB ROASTED CHICKEN SUPREME

42 / PP

MAPLE ALLIUM GLAZED BLACK COD

45 / PP

7OZ ALBERTA AAA STRIPLOIN

48 / PP

7OZ ALBERTA AAA TENDERLOIN

67 / PP

DESSERT STATION

CHOICE OF THREE

21 / PP

**SALTED CARAMEL CHEESECAKE | CREMEUX SQUARES
MACARONS DU JOUR | CHOCOLATE TRUFFLES**

Set Dinner Menus • I

Set menus are recommended for groups 20+.

The selected menu will be offered to the entire group on the day of your event;
Your guests will be offered the options indicated and can pick on the day of.

Menu 1

\$89

PER PERSON

ENTRÉE

GREEN SALAD

HOUSE VINAGRETTE / HOUSE PICKLED VEGETABLES / CARAMELIZED NUTS

CHEF INSPIRED SOUP

SEASONAL INGREDIENTS

MAIN

7OZ ALBERTA AAA STRIPLOIN

POMME PURÉE / SHERRY GLAZED LOCAL MUSHROOM / RED WINE BORDELAISE

HERB ROASTED CHICKEN SUPREME

POMME PUREE / TARRAGON SHALLOT BUTTERED SEASONAL VEGETABLES /
GRAINY DIJON JUS

TRUFFLED MUSHROOM RISOTTO

FRENCH ONION BROTH / HEARTREE FARMS MUSHROOMS / PECORINO / TRUFFLE

DESSERT

CHOCOLATE MOUSSE CAKE

GLUTEN FREE SPONGE CAKE / CARAMEL COULIE / TOASTED COCOA NIBS

VANILLA BEAN CRÈME BRULEE

FRESH BERRIES

Includes Standard bread service

Premium Nat's Sourdough bread service with chef curated whipped butter +5

**Chicken may be substituted with fish upon request.*

Set Dinner Menus • II

Set menus are recommended for groups 20+.

The selected menu will be offered to the entire group on the day of your event;
Your guests will be offered the options indicated and can pick on the day of.

Menu 2

\$109

PER PERSON

ENTRÉE

EIGHTEEN CEASAR

HEIRLOOM LETTUCE / GUANCIALE / ANCHOVY DRESSING /
SOURDOUGH CROUTON / PECORINO

GREEN SALAD

HOUSE VINAGRETTE / HOUSE PICKLED VEGETABLES / CARAMELIZED NUTS

MAIN

7OZ ALBERTA AAA TENDERLOIN

POMME PURÉE / SHERRY GLAZED LOCAL MUSHROOM / RED WINE BORDELAISE

HERB ROASTED CHICKEN SUPREME

POMME PUREE / TARRAGON SHALLOT BUTTERED SEASONAL VEGETABLES /
GRAINY DIJON JUS

MAPLE MISO GLAZED BLACK COD

CREAMED GREENS / FINGERLING POTATOES / BUTTERED KALE /
BROWN BUTTER HAZELNUT VINAIGRETTE / DILL EMULSION / WATERCRESS OIL

TRUFFLED MUSHROOM RISOTTO

FRENCH ONION BROTH / HEARTREE FARMS MUSHROOMS / PECORINO / TRUFFLE

DESSERT

CHOCOLATE MOUSSE CAKE

GLUTEN FREE SPONGE CAKE / CARAMEL COULIE / TOASTED COCOA NIBS

VANILLA BEAN CRÈME BRULEE

FRESH BERRIES

Includes Standard bread service

Premium Nat's Sourdough bread service with chef curated whipped butter +5

Set Dinner Menus • III

Set menus are recommended for groups 20+.

The selected menu will be offered to the entire group on the day of your event;
Your guests will be offered the options indicated and can pick on the day of.

Menu 3

\$124

PER PERSON

ENTRÉE

BEET & BURRATA SALAD

CANADIAN BURRATA / ROASTED BEETS / PEPITA PRALINE /
PICKLED FENNEL / BITTER GREENS

GREEN SALAD

HOUSE VINAIGRETTE / HOUSE PICKLED VEGETABLES / CARAMELIZED NUTS

JUMBO SHRIMP COCKTAIL

CONFIT GARLIC AND PARSLEY DRESSED SHRIMP /
COGNAC COCKTAIL SAUCE / LEMON CHEEK

MAIN

7OZ ALBERTA AAA TENDERLOIN

POMME PURÉE / SHERRY GLAZED LOCAL MUSHROOM / RED WINE BORDELAISE

HERB ROASTED CHICKEN SUPREME

POMME PUREE / TARRAGON SHALLOT BUTTERED SEASONAL VEGTABLES /
GRAINY DIJON JUS

MAPLE MISO GLAZED BLACK COD

CREAMED GREENS / FINGERLING POTATOES / BUTTERED KALE /
BROWN BUTTER HAZELNUT VINAIGRETTE / DILL EMULSION / WATERCRESS OIL

TRUFFLED MUSHROOM RISOTTO

FRENCH ONION BROTH / HEARTREE FARMS MUSHROOMS / PECORINO / TRUFFLE

DESSERT

CHOCOLATE MOUSSE CAKE

GLUTEN FREE SPONGE CAKE / CARAMEL COULIE / TOASTED COCOA NIBS

COCONUT CHAI PANNA COTTA

GLUTEN FREE CRUMBLE / COCOA POWDER / BERRIES

VANILLA BEAN CRÈME BRULEE

FRESH BERRIES

Includes Standard bread service

Premium Nat's Sourdough bread service with chef curated whipped butter +5

Children's Set Menus • I & II

Children menus are offered to those under the age of 12.

The selected menu will be offered on the night of your event;
Your young guests will be offered the options indicated and can pick on the day of.

Menu 1

\$30
PER CHILD

ENTRÉE

CAESAR SALAD

CRISP ROMAINE / PARMIGIANO / CROUTON

CRUDITE

ASSORTMENT OF RAW VEGETABLES / RANCH DIP

MAIN

SPAGHETTI POMODORO

STEAK FRITES

DESSERT

COOKIES & ICE CREAM

Menu 2

\$30
PER CHILD

ENTRÉE

CAESAR SALAD

CRISP ROMAINE / PARMIGIANO / CROUTON

CRUDITE

ASSORTMENT OF RAW VEGETABLES / RANCH DIP

MAIN

CHICKEN & MASHED POTATOES

STEAK FRITES

DESSERT

COOKIES & ICE CREAM

Late Night Food Stations

.Please coordinate a specific time that you would like to have platters served.

E18HTEEN POUTINE

HAND-CUT FRIES / FRESH CHEESE CURDS / CLASSIC GRAVY
16 / PP

HOUSE-MADE PIZZAS

12/ PP

CHOICE OF:

RUSTICO

BACON / GOAT CHEESE /
BALSAMIC DRIZZLE

MARGHERITA TOMATO

SOFT MOZZARELLA / SWEET BASIL

SPICY SALAMI

CURED SALAMI / HOUSE PICKLES /
SOFT MOZZARELLA

SLIDER DUO

14/ PP

CHOICE OF:

HOUSE GROUND BEEF

GARLIC AIOLI / BUTTER & BUTTER PICKLES

CRISPY CHICKEN

BUTTERMILK RANCH / OLD BAY

FRUIT PLATTER

ASSORTMENT OF SEASONAL FRUITS
10/ PP

Set Lunch Menus • I & II

Our lunch offerings are available between 11:30AM to 2:30PM by group reservation only.

The selected menu will be offered to the entire group on the day of your event;
Your guests will be offered the options indicated and can pick on the day of.

Menu 1

\$65
PER PERSON

ENTRÉE

CHEF INSPIRED SOUP
SEASONAL INGREDIENTS

MAIN

SMOKED MAGRET DUCK SALAD
ARTISANAL MIXED GREENS, SHERRY VINAIGRETTE,
PICKLED VEGETABLES, TOASTED HAZELNUT

MAPLE MISO GLAZED BLACK COD
CREAMED GREENS / FINGERLING POTATOES /
BUTTERED KALE / BROWN BUTTER HAZELNUT VINAI-
GRETTE / DILL EMULSION / WATERCRESS OIL

TRUFFLED MUSHROOM RISOTTO
FRENCH ONION BROTH / HEARTREE FARMS
MUSHROOMS / PECORINO / TRUFFLE

DESSERT

VANILLA BEAN CRÈME BRULEE
FRESH BERRIES

Menu 2

\$79 PER PERSON

ENTRÉE

GREEN SALAD
HOUSE VINAIGRETTE / HOUSE PICKLED VEGETABLES /
CARAMELIZED NUTS

CHEF INSPIRED SOUP
SEASONAL INGREDIENTS

MAIN

7OZ ALBERTA AAA STRIPLOIN
RUSSET FRITES / RED WINE BORDELAISE

MAPLE MISO GLAZED BLACK COD
CREAMED GREENS / FINGERLING POTATOES /
BUTTERED KALE / BROWN BUTTER HAZELNUT VINAI-
GRETTE / DILL EMULSION / WATERCRESS OIL

TRUFFLED MUSHROOM RISOTTO
FRENCH ONION BROTH / HEARTREE FARMS
MUSHROOMS / PECORINO / TRUFFLE

DESSERT

VANILLA BEAN CRÈME BRULEE
FRESH BERRIES

General Information

RESTAURANT E18HTEEN

18 York Street | Ottawa, Ontario | K1N 5S6 | 613.244.1188

www.restaurant18.com

For bookings and enquiries, please contact our events team by phone or email:

Kimberly Ryan

Director of Sales & Events

events@restaurant18.com

OUR VENUE & DINING SPACES

We have dining spaces that can host between 10-30 guests.

Certain areas may be combined to host larger groups between 32-84 guests.

If you are planning something bigger, a full restaurant buyout will give you space to host up to 130 guests seated or 175 standing.

PARKING

Unfortunately there is no private parking or valet service associated with the restaurant, we apologize for any inconvenience. The restaurant is located within the Byward Market, so patrons are encouraged to use paid parking lots and free street parking. Below are some recommendations that are a short walking distance.

Street Parking

Parking on York St. and most surrounding streets are free after 5:30PM.

Parking Indigo Ottawa / Market Garage

41 George St, Ottawa, ON K1N 8W5 (Access via York St. & George St.)

Parking Indigo Ottawa / Sussex Garage

700 Sussex Dr, Ottawa, ON K1N 1K4 (Access via Sussex Dr.)

Restaurant 18hteen is conveniently located near the "Ottawa" sign; This recognizable landmark helps our guests find us.