



e18hteen

Weddings 2023

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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

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. There is an administration fee in addition to the food and beverage minimum spend for booking the entire restaurant.

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
excludes 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
Minimum food and beverage
BREAKFAST OR LUNCH \$5000
DINNER - MONDAY - THURSDAY \$10000 + \$2000 administrative fee
FRIDAY - SATURDAY \$13,500 + \$2500 administrative fee
SUNDAY \$8,000 + \$1500 administrative fee
\$13,500 + \$2500 administrative fee 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 + 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



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 chive + parmigiano

Mushroom ragu . Crostini + balsamic

Avocado rice roll . nam jim

SEAFOOD

Oysters mignonette \$50/dz

Prawn cocktail bourbon cocktail zing + lemon \$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

Singapore chicken satay \$62 dz

Beef sliders pickles + aioli \$68/dz

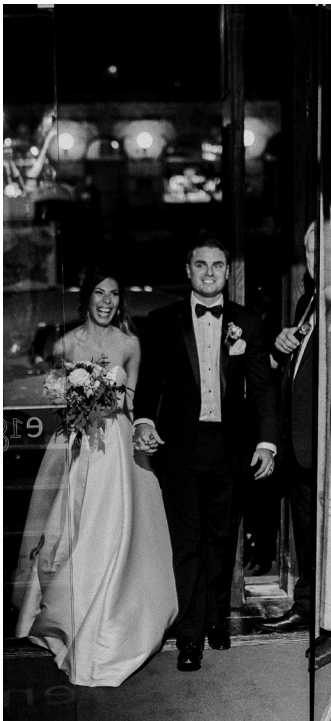
Lamb popsicle Mojo verde \$95dz

Crispy chicken slider old bay aioli \$68/dz

Beef Tartare crostini \$48/dz

Duck rilette seasonal jam \$45/dz

Swedish Beef meatballs carmelized onion sousbise, Parmigiano \$48/dz





PLATED DINNER MENU

Final menu price determined by the highest main course selection

APPETIZERS

choose up to 2 options, 3rd option + 6

CAESAR SALAD

white anchovy, pancetta, parmigiano

RESERVE ANGUS BEEF TARTARE

egg yolk, pickles (additional \$3/person)

PRAWN COCKTAIL

bourbon cocktail sauce, lemon

CHARCUTERIE

house mustard, pickled vegetables, greens

BURATTA SALAD

heirloom tomato, seasonal garnishes, aurelius olive oil

LOCAL GREENS SALAD

caramelized nuts

MAIN COURSE

*choose 2 up to options, 3rd option + 10
(vegetarian option included)*

ALASKAN BLACK COD

rouille maple glazed, carrot purée, beluga lentils, fennel,

herb oil, spring onions

\$95.pp

ROASTED CHICKEN SUPREME

crisp fingerling, roasted vegetables

\$85.pp

RESERVE ANGUS BEEF TENDERLOIN

Le Coprin mushrooms, whipped potato, demi-glace

\$110.pp

CARVED RESERVE ANGUS ROAST BEEF

Le Coprin mushrooms, whipped potato, demi-glace

\$100.pp

ACORN SQUASH RISOTTO

squash coconut korma, local mushrooms, edamame, sweet corn, truffle, gremolata, pea shoots

included as vegetarian option with all selections

DESSERTS

SEASONAL PAVLOVA

chefs creation

VANILLA BEAN BRÛLÉE

fresh berries

CHOCOLATE DESSERT

Chefs creation

LOCAL CHEESE PLATE

crostini, seasonal accompaniments



STANDING RECEPTION - FOOD STATIONS

CHEF SELECTED CANAPES

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

CHEF ATTENDED SALAD STATIONS

Caesar salad white anchovy, pancetta, parmigiano 10.pp

Burrata salad heirloom tomato medley, seasonal accompaniments, smoked maldon, basil 10.pp

Local Greens salad caramelized nuts 10.pp



CHEF ATTENDED ENTRE STATIONS

Choose 2 up to options, 3rd option + 10

(vegetarian option included)

MAPLE ROUILLE GLAZED COD \$45pp

ROASTED RESERVE ANGUS AAA STRIPLOIN \$48pp

ROASTED CHICKEN BREAST \$40pp

ROASTED RESERVE ANGUS AAA TENDERLOIN \$60pp

ACORN SQUASH RISOTTO \$25pp



DESSERT STATION \$21 pp

choose 3 options

macarons du jour

crèmeux squares

salted caramel cheesecake

chocolate truffles



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 \$14/pp

hand cut fries, fresh cheese curds and gravy

house made pizza \$12/pp

margherita tomato, soft mozzarella, sweet basil

rustico bacon, goat cheese, crispy garlic

spicy salami house pickles, soft mozzarella

slider duo \$14/pp

house ground beef garlic aioli + pickled carrot

crispy chicken buttermilk ranch + old bay



WEDDING CAKES

OUR WEDDING CAKES OUR MADE IN HOUSE FRESH BY OUR PASTRY CHEF, ALL CAKES ARE DONE IN A SEMI NAKED STYLE WITH APPROPRIATE GARNISHES. ADDITIONAL DECORATIONS MUST BE SUPPLIED.

SIZE PRICING (1 FLAVOUR PER TIER)

7 inch, single tier 225
9 inch, single tier 325
12 inch, single tier 360
7,9 inch, two tier 550
7,9,10 inch, three tier 850

CAKES

Dark chocolate raspberry

NAKED CHOCOLATE ITALIAN SPONGE CAKE WITH RASPBERRY MOUSSE LAYERS. EDIBLE FLOWERS CLIMBING UP THE CAKE WITH FRESH RASPBERRIES AND DARK CHOCOLATE SHAVINGS

Vanilla, lime, honey

HONEY SPONGE CAKE LAYERED WITH VANILLA BUTTERCREAM AND LIME CURD. THE CAKE WILL BE SEMI-NAKED WITH HONEY MOUSSE ART AND WHITE CHOCOLATE HONEY-COMB/WHITE CHOCOLATE BEES

Lemon olive oil, earl grey, blueberry

OLIVE OIL LEMON SPONGE CAKE LAYERED WITH EARL GREY SWISS BUTTERCREAM AND BLUEBERRY COMPOTE. SEMI NAKED CAKE WITH EDIBLE FLOWERS

Red velvet

DECADENT RED VELVET SPONGE CAKE WITH CREAM CHEESE FROSTING. SEMI-NAKED CAKE WITH 24 CARAT GOLD LEAVES AND EDIBLE FLOWERS

Vanilla, caramel, banana

SEMI-NAKED VANILLA SPONGE CAKE LAYERED WITH VANILLA BUTTERCREAM, BANANA COMPOTE AND CARAMEL SAUCE. COVERED IN EDIBLE FLOWERS AND 24 CARAT GOLD LEAVES.

Lemon olive oil, matcha, lemon curd

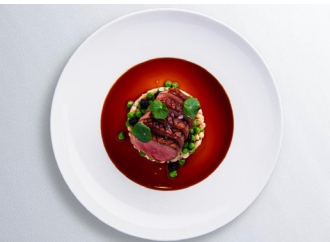
OLIVE OIL LEMON SPONGE CAKE FILLED WITH MATCHA GREEN TEA SWISS BUTTERCREAM, LAYERED WITH FRESH LEMON CURD. SEMI-NAKED CAKE WITH CANDIED LEMON SLICES AND EDIBLE FLOWERS

Vegan chocolate orange

SEMI-NAKED CHOCOLATE SPONGE CAKE WITH EDIBLE FLOWERS, 24 CARAT GOLD, DARK CHOCOLATE ORANGE GANACHE AND ORANGE MARMALADE

Carrot cake

SEMI-NAKED CAKE GARNISHED WITH EDIBLE FLOWERS. TRADITIONAL CARROT CAKE WITH CREAM CHEESE ICING AND 24 CARAT GOLD LEAVES



THE EXTRAS

OUR VENUE

WE HAVE PRIVATE AREAS THAT CAN HOST BETWEEN 10-40 GUESTS. IF YOU ARE PLANNING SOMETHING BIGGER, A FULL BUYOUT WILL GIVE YOU SPACE FOR UP TO 130 GUESTS SEATED OR 175 STANDING.

IS THERE A CHARGE TO USE THE SPACE?

YES, THERE IS A ROOM RENTAL CHARGE FOR BOOKING OUT THE ENTIRE RESTAURANT. CHARGE VARIES DEPENDING ON THE DAY OF THE EVENT.

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 AND THE ADMINISTRATION FEE. 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 administrative fee
- SUNDAY – \$8,000 + \$1500 administrative fee
- SUNDAYS (PRECEDING A STATUTORY HOLIDAY IN ONTARIO) – \$13,500 + \$2500 administrative fee
- MONDAY - THURSDAY – \$10,000 + \$2000 administrative 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 E18HTEEN 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 E18HTEEN 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. OUR PREFERRED GARAGE IS LOCATED AT 22 YORK ST. RIGHT NEXT TO THE OUR RESTAURANT.

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 FINAL INVOICE HAS BEEN 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