CELEBRATE AT

e18hteen

STEAK | SEAFOOD | WINE

WEDDING EDITION

Table of Contents

1. WELCOME & CONGRATULATIONS
2. EXCLUSIVE BUYOUT OPTIONS
3. OUR WEDDING PACKAGE
4. CANAPES MENU
5. TOWERS & BOARDS
6. PLATED DINNER MENU
7. RECEPTION MENUS / FOOD STATIONS
8. CHILDREN'S SET MENUS • I & II
9. LATE NIGHT FOOD STATION
10. SET LUNCH MENUS • I & II
11. GENERAL INFORMATION
12. FREQUENTLY ASKED QUESTIONS
13. FAQs..CONTINUED
14. FEATURE PHOTOGRAPHS

Welcome & Congratulations!

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.



Our ceremony



Our first toast



Our signature cocktail



A dinner to remember



Our wedding cake



Our friends & family!

JUST PICTURE TALL THE MEMORABLE MOMENTS THAT ARE GOING TO TAKE PLACE

Exclusive Buyout Options

Envision our restaurant as your wedding venue. 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

$5,000 (MINIMUM SPENDING) + $1,000 (ADMINISTRATIVE FEE)

$6,000 TOTAL

RECEPTION & SEATED DINNER

SUNDAY

$8,000 (MINIMUM SPENDING) + $1,500 (ADMINISTRATIVE FEE)

$9,500 TOTAL

MONDAY - THURSDAY

$10,000 (MINIMUM SPENDING) + $2,000 (ADMINISTRATIVE FEE)

$12,000 TOTAL

FRIDAY & SATURDAY

$13,500 (MINIMUM SPENDING) + $2,500 (ADMINISTRATIVE FEE)

$16,000 TOTAL

LONG WEEKEND SUNDAY

$13,500 (MINIMUM SPENDING) + $1,500 (ADMINISTRATIVE FEE)

$15,000 TOTAL

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

-ASK YOUR EVENT SPECIALIST FOR DETAILS-

Our Wedding Package

Our venue will take care of everything you'll need for your big day! Each wedding package includes the following:

ON-SITE CEREMONY

BOOK ONE LOCATION FOR EVERYTHING UNDER ONE ROOF!
WE OFFER IN-HOUSE CEREMONY SERVICES - MINIMAL SEATING AND STANDING OVERFLOW

COCKTAIL HOUR

HAVE YOUR GUESTS ENJOY A BEAUTIFUL AND UNIQUELY CURATED COCKTAIL HOUR WITH PASSED ASSORTED CANAPÉS OF YOUR CHOOSING.

ADD-ON A PERSONALIZED COCKTAIL TO MAKE YOUR MARK ON THE OCCASION.

FULL SERVICE DINING EXPERIENCE

- EVERYTHING YOU NEED TO ENJOY A FULL MEAL SERVICE
  THIS INCLUDES: FLATWARE, STEMWARE, WHITE 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;
  CURATE YOUR MENU OPTIONS AND LET YOUR GUEST DECIDE ON THE NIGHT OF YOUR EVENT
- WEDDING CAKE STORED ON-SITE THEN CUT AND SERVED BY OUR TEAM OR PRESENTED AT A SELF-SERVE STATION
- E18HTEEN OFFERS A COMPLIMENTARY MENU TASTING
- COMPLIMENTARY GUEST WIFI
- MICROPHONE AND PODIUM FOR SPEECHES;
  ADDITIONAL AV REQUIREMENTS ARE AVAILABLE BY REQUEST ONLY; RENTAL FEES VARY

PERSONALIZED CONSULTATION WITH OUR TRUSTED VENDORS

WE ARE PARTNERED WITH OFFICIANTS, FLORISTS AND DJ SERVICES TO ASSIST YOU IN SIMPLIFYING YOUR BIG DAY!
NO FEES FOR EXTERNAL VENDORS







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

TOMATO & BURRATA
BALSAMIC VINEGAR, OLIVE OIL
43 dz

POTATO CROQUETTE
CHIVES, PARMIGIANO
43 dz

MUSHROOMS ON TOAST
CROSTINI
43 dz

AVOCADO SUMMER ROLLS
NAM JIM
43 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

MEAT SELECTIONS

SWEDISH BEEF MEATBALLS
CARAMELIZED ONION SOUSBISE / PARMIGIANO
52 dz

LAMB POPSICLE
MOJO VERDE
96 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

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 / MIGNONETTES / CITRUS
-975-

OYSTER TOWER

CHEF' SELECTION OF 100 FRESH OYSTERS

HOT SAUCE / MIGNONETTES / 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






Plated Dinner Menu

Customize your dining experience with your own dinner selections.
Final menu price per person is determined by the highest main course selection.
Custom plated dinners are only available to groups 50+
-Menu tastings to be coordinated in advance-

ENTRÉE

LOCAL GREENS SALAD
HOUSE VINAGRETTE / CARAMELIZED NUTS

CAESAR SALAD
CRISP ROMAINE / ANCHOVY DRESSING / BACON LARDON / CROUTON

PRAWN COCKTAIL
BOURBON COCKTAIL SAUCE / LEMON

BEET & STRACCIATELLA SALAD
PICKLED BEET, BRAISED FENNEL, DRESSED FRISEE, PISTACHIO CRUMBLE, BALSAMIC VINEGAR,
EVOO

CHARCUTERIE
HOUSE MUSTARD / PICKLED VEGETABLES / GREENS

*** RESERVE ANGUS BEEF TARTARE ***
EGG YOLK, PICKLES
ADDITIONAL $3/PERSON

MAIN

ROASTED CHICKEN SUPREME
POMME PUREE / SEASONAL VEGETABLES / DEMI GLACE
$98 PER PERSON

MAPLE MISO BLACK COD
MAPLE MISO GLAZED, BROWN BUTTER & SAGE SQUASH PUREE, BRUSSEL SPROUTS, SHERRY HAZELNUT DRESSING
$109 PER PERSON

CARVED RESERVE ANGUS ROAST BEEF
POMME PUREE / LE COPRIN MUSHROOMS / MADEIRA DEMI GLACE
$114 PER PERSON

ANGUS RESERVE BEEF TENDERLOIN
POMME PUREE / LE COPRIN MUSHROOMS / MADEIRA DEMI GLACE
$124 PER PERSON

AUTUMN SQUASH PASTA
GNOCCHI SARDO PASTA, WILD GARLIC PESTO, AUTUMN SQUASH, WILTED KALE, EDAMAME BEANS, PUMPKIN OIL, TOASTED PEPITAS, PECORINO SNOW
INCLUDED

DESSERT

SEASONAL DESSERT

CREME BRULEE
FRESH SEASONAL BERRIES

CHOCOLATE CARAMEL MOUSSE CAKE
CHOCOLATE MOUSSE / CARAMEL COULIS / TOASTED COCOA NIBS

LOCAL CHEESE PLATE
CROSTINI / SEASONAL ACCOMPANIMENTS

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

CAESAR
WHITE ANCHOVY / PANCETTA / PARMIGIANO
12 /PP

BEET & STRACCIATELLA SALAD
PICKLED BEET, BRAISED FENNEL, DRESSED FRISEE, PISTACHIO CRUMBLE, BALSAMIC VINEGAR
EVOO
12 /PP

LOCAL GREENS SALAD
CARAMELIZED NUTS/ HOUSE VINAIGRETTE
12 /PP

HOT ENTREE STATION

AUTUMN SQUASH PASTA
28 /PP

ROASTED CHICKEN BREAST
42 /PP

MAPLE MISO BLACK COD
45 /PP

ROASTED RESERVE ANGUS AAA STRIPLOIN
48 /PP

DESSERT STATION

CHOICE OF THREE
21 /PP

SALTED CARAMEL CHEESECAKE

CREMEUX SQUARES

MACARONS DU JOUR

CHOCOLATE TRUFFLES

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

PASTA
BUTTER / POMODORO / MAC&CHEESE

BEEF SLIDER AND FRIES

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 FINGERS AND FRIES

BEEF SLIDER AND FRIES

DESSERT

COOKIES & ICE CREAM

Late Night Food Station

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

SEASONAL SOUP
PREPARED FRESH TO REFLECT THE SEASON

MAIN

SMOKED MAGRET DUCK SALAD
ARTISNAL MIXED GREENS, SHERRY VINAIGRETTE, PICKED VEGETABLES, SANDIED NUTS, FRESH BERRIES

MISO SAKE BLACK COD
CHARRED CORN BRANDADE, POTATO ROSTI, ASPARAGUS, HAZELNUT BROWN BUTTER

SPRING PEA & MUSHROOM RISOTTO
SAVORY MUSHROOM BROTH, SHERRY GLAZED MUSHROOMS, SPRING PEAS, FINE HERBS, PECORINO, ROASTED EGGPLANT

DESSERT

VANILLA BEAN CREME BRULEE
FRESH SEASONAL BERRIES

Menu 2

$79
PER PERSON

ENTRÉE

SEASONAL SOUP
PREPARED FRESH TO REFLECT THE SEASON

GREENS SALAD
HOUSE VINAGRETTE / CARAMELIZED NUTS

MAIN

RESERVE ANGUS STRIPLOIN FRITES
RUSSET FRITES / MADEIRA DEMI

MISO GLAZED BLACK COD
CHARRED CORN BRANDADE, POTATO ROSTI, ASPARAGUS, HAZELNUT BROWN BUTTER

SPRING PEA & MUSHROOM RISOTTO
SAVORY MUSHROOM BROTH, SHERRY GLAZED MUSHROOMS, SPRING PEAS, FINE HERBS, PECORINO, ROASTED EGGPLANT

DESSERT

VANILLA BEAN CREME BRULEE
FRESH SEASONAL 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.

Frequently Asked Questions

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 SPEND REQUIREMENT?

MINIMUM EXPENDITURES MUST BE MET BASED ON THE CHOSEN DAY OF THE WEEK; SEE PAGE 2 FOR DETAILS

CAN I HAVE AN ONSITE CEREMONY REHEARSAL?

PENDING ON ANY PRE-EXISTING RESERVATIONS FOR ANY GIVEN DAY, ONSITE CEREMONY REHEARSALS ARE BASED ON AVAILABILITY AND SUBJECT TO APPROVAL BY THE GENERAL MANAGER.

WHEN CAN WE SETUP?

YOU AND YOUR VENDORS WILL HAVE ACCESS TO E18HTEEN 4 HOURS PRIOR TO GUEST INVITE TIME.

IS THERE A MINIMUM GUEST COUNT?

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

HOW ARE BEVERAGE AND WINE COSTS MANAGED?

ALL 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.

HOW ARE PAYMENTS MADE?

FIRST DEPOSIT
REQUIRED TO SECURE DATES; A 20% DEPOSIT OF THE MINIMUM IS DUE UPON CONTRACT SIGNING.

SECOND DEPOSIT
REQUIRED 30 DAYS IN ADVANCE OF THE EVENT DATE FOR 75% OF THE REMAINING MINIMUM.

FINAL PAYMENT OF THE REMAINING BALANCE IS DUE ISSUED.

SEE DETAILS ON THE FOLLOWING PAGE FOR CANCELLATION POLICIES REGARDING ANY DEPOSITS PROVIDED

FAQs...Continued

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.

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. A CLEANING CHARGE MAY BE APPLIED TO THE FINAL INVOICE IF THEY ARE USED. REGRETTABLY, WE CANNOT ALLOW ANY CANDLES WITH AN EXPOSED FLAME FOR SAFETY REASONS.

WHAT OTHER EXPENSES SHOULD I CONSIDER?

PLEASE CONSIDER THE ITEMS AND SERVICES LISTED BELOW AS COMMON COSTS AS PART OF THE FORMAL COST ESTIMATE PLEASE CONTACT AN EVENT SPECIALIST IF YOU HAVE ANY QUESTIONS.

- VENDOR MEALS
- AUDIO-VISUAL EQUIPMENT
- INSURANCE
- FOR DESIGNATED SEATING PLEASE PROVIDE YOUR OWN PLACE CARDS, ESCORT CARDS AND/OR SEATING CHART
- CRUISER TABLES OR ADDITIONAL FURNITURE AVAILABLE UPON REQUEST ONLY

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.

DO YOU OFFER COAT CHECK SERVICES?

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.

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

AN E18HTEEN EVENT TEAM MEMBER WILL BE YOUR ONSITE CONTACT UPON YOUR ARRIVAL TO THE VENUE AND WILL REMAIN ON-SITE FOR THE DURATION OF YOUR EVENT.

STILL HAVE ADDITIONAL QUESTIONS?

PLEASE REACH OUT TO ONE OF OUR EVENT SPECIALISTS

KIMBERLY RYAN
DIRECTOR OF SALES & EVENTS
EVENTS@RESTAURANT18.COM

Feature Photographs

Invision your wedding here with us! Please inquire for more photos at your request.















