

CELEBRATE AT

e18hteen

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.

Executive Dining 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

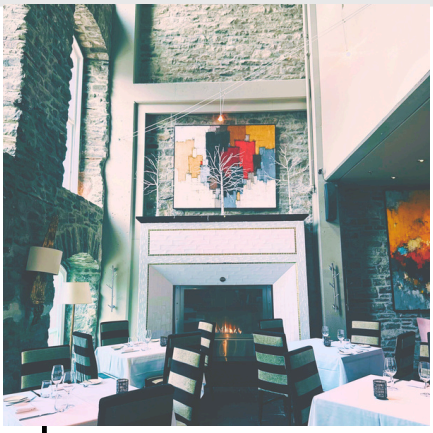
· Secluded dining space

· 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 · $3200

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

$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-

Canape Menu

Our executive chef has curated a selection of canapés that will be sure to please your guests. Pick and choose to create your own custom menu. Offerings can be passed or stationed

Vegetarian Selections

ARANCINI
CHEESE STUFFED / POMODORO
43 dz

TOMATO & BURRATA
BASILMIC 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






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 CROUTONS, PECORINO SNOW, LEAM CHEEK

-26-

JUMBO SHRIMP COCKTAIL

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

-27-

CARROT & STRACCIATELLA SALAD

CHARRED CARROTS, PICKLED CARROT, BRAISED FENNEL, PICKLED MUSTARD SEED, PISTACHIO CRUMBLE, HOUSE MADE CELERY VINEGAR EVOO

-29-

SEARED NORTH ATLANTIC SCALLOPS

ROASTED CELERIAC PURÉE, PEARL COUSCOUS CASSOULET, MUSHROOM & TOMATO DASHI, CRISPY TARO

-34-

MAIN

MAPLE MISO BLACK COD

MAPLE MISO GLAZED, BROWN BUTTER & SAGE SQUASH PUREE, BRUSSEL SPROUTS, SHERRY HAZELNUT DRESSING

-64-

AUTUMN SQUASH PASTA

SAVORY MUSHROOM BROTH, SHERRY GLAZED MUSHROOMS, SPRING PEAS, FINE HERBS, PECORINO, ROASTED EGGPLANT PURÉE

-48-

7OZ ALBERTA AAA TENDERLOIN

POMME PUREE, LOCAL MUSHROOMS, RED WINE BORDELAISE

-76-

QUEBEC DUCK MAGRET DUO

PARSNIP PURÉE, BLACK APPLE GEL, CONFIT LOCAL MUSHROOMS, WILD RICE, HAZELNUT CRUMBLE, ROSEMARY PORT BORDELAISE

-58-

DESSERT

CHOCOLATE RASPBERRY MOUSSE CAKE

CHOCOLATE MOUSSE WITH RASPBERRY FILLING, CHOCOLATE CRUMBLE, BERRY SAUCE AND FRESH BERRIES

-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 CAESAR
HEIRLOOM LETTUCE, ANCHOVY DRESSING, SOURDOUGH CROUTON, PECORINO
12 /PP

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

GREEN SALAD
HOUSE VINAIGRETTE, HOUSE PICKLED VEGETABLES, CARAMELIZED NUTS
12 /PP

HOT ENTREE STATION

AUTUMN SQUASH PASTA
28 /PP

HERB ROASTED CHICKEN SUPREME
42 /PP

MAPLE MISO BLACK COD
45 /PP

7OZ ALBERTA AAA STRIPLOIN
48 /PP

DESSERT STATION

CHOICE OF THREE
21 /PP

SALTED CARAMEL CHEESECAKE

MACARONS DU JOUR

CREMEUX SQUARES

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

GREENS 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

AUTUMN SQUASH PASTA
SAVORY MUSHROOM BROTH, SHERRY GLAZED MUSHROOMS, SPRING PEAS, FINE HERBS, PECORINO, ROASTED EGGPLANT PURÉE

HERB ROASTED CHICKEN SUPREME
CONFIT FINGERLING POTATOES, TARRAGON SHALLOT BUTTERED SEASONAL VEGETABLES, GRAINY DIJON MUSTARD

DESSERT

CHOCOLATE RASPBERRY MOUSSE CAKE
CHOCOLATE MOUSSE WITH RASPBERRY FILLING, CHOCOLATE CRUMBLE, BERRY SAUCE WITH FRESH BERRIES

CREME BRULEE
FRESH BERRIES

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

GREEN SALAD

HOUSE VINAGRETTE, HOUSE PICKLED VEGETABLES, CARAMELIZED NUTS

E18HTEEN CAESAR

HEIRLOOM LETTUCE, ANCHOVY DRESSING, SOURDOUGH CROUTON, PECORINO

MAIN

MAPLE MISO BLACK COD

MAPLE MISO GLAZED, BROWN BUTTER & SAGE SQUASH PUREE, BRUSSEL SPROUTS, SHERRY HAZELNUT DRESSING

AUTUMN SQUASH PASTA

SAVORY MUSHROOM BROTH, SHERRY GLAZED MUSHROOMS, SPRING PEAS, FINE HERBS, PECORINO, ROASTED EGGPLANT PURÉE

7OZ ALBERTA AAA TENDERLOIN

POMME PUREE, LOCAL MUSHROOMS, RED WINE BORDELAISE

HERB ROASTED CHICKEN SUPREME

FINGERLING POTATOES, TARRAGON SHALLOT BUTTERED SEASONAL VEGETABLES, GRAINY DIJON JUS

DESSERT

CHOCOLATE RASPBERRY MOUSSE

CHOCOLATE MOUSSE WITH RASPBERRY FILLING, CHOCOLATE CRUMBLE, BERRY SAUCE AND FRESH BERRIES

VANILLA BEAN CRÈME BRULÉE

FRESH BERRIES

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 & STRACCIATELLA SALAD

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

GREEN SALAD

HOUSE VINAIGRETTE, HOUSE PICKLED VEGETABLES, CARAMELIZED NUTS

JUMBO SHRIMP COCKTAIL

CONFIT GALIC AND PARSLEY DRESSED SHRIMP, COGNAC COCKTAIL SAUCE, LEMON CHEEK

MAIN

7OZ ALBERTA AAA TENDERLOIN

POMME PURÉE, SHERRY GLAZED LOCAL MUSHROOM, RED WINE BORDELAISE

AUTUMN SQUASH PASTA

SAVORY MUSHROOM BROTH, SHERRY GLAZED MUSHROOMS, SPRING PEAS, FINE HERBS, PECORINO, ROASTED EGGPLANT PURÉE

HERB ROASTED CHICKEN SUPREME

FINGLERLING POTATOES, TARRAGON SHALLOOT BUTTERED SEASONAL VEGETABLES, GRAINY DIJON JUS

MAPLE MISO BLACK COD

MAPLE MISO GLAZED, BROWN BUTTER & SAGE SQUASH PUREE, BRUSSEL SPROUTS, SHERRY HAZELNUT DRESSING

DESSERT

CHOCOLATE RASPBERRY MOUSSE

CHOCOLATE MOUSSE WITH RASPBERRY FILLING, CHOCOLATE CRUMBLE, BERRY SAUCE & FRESH BERRIES

VANILLA BEAN CRÈME BRULÉE

FRESH BERRIES

STRAWBERRY WHITE CHOCOLATE MOUSSE

STRAWBERRY WHITE CHOCOLATE MOUSSE, LEMON SPONGE CAKE, LEMON CREAM, STRAWBERRY SAUCE, FRESH BERRIES

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 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

SEASONAL SOUP
SEASONAL INGREDIENTS

MAIN

SMOKED MAGRET DUCK SALAD
ARTISNAL MIXED GREENS, SHERRY VINAIGRETTE, PICKLED VEGETABLES, CANDIED NUTS, FRESH BERRIES

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

TRUFFLED MUSHROOM RISOTTO
SAVORY MUSHROOM BROTH, SHERRY GLAZED MUSHROOMS, SPRING PEAS, FINE HERBS, PECORINO, ROASTED EGGPLANT PURÉE

DESSERT

VANILLA BEAN CREME BRULEE
FRESH BERRIES

Menu 2

$79
PER PERSON

ENTRÉE

CHEF INSPIRED SOUP
SEASONAL INGREDIENTS

GREEN SALAD
HOUSE VINAGRETTE, HOUSE PICKLED VEGETABLES, CARAMELIZED NUTS

MAIN

7OZ ALBERTA AAA STRIPLOIN
RUSSET FRITES, RED WINE BORDELAISE

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

TRUFFLED MUSHROOM RISOTTO
SAVORY MUSHROOM BROTH, SHERRY GLAZED MUSHROOMS, SPRING PEAS, FINE HERBS, PECORINO, ROASTED EGGPLANT PURÉE

DESSERT

VANILLA BEAN CREME 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.