

e18teen

Weddings 2020

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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 nation's 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 \$1800

SMALL WINE ROOM

seats 12 guests at one boardroom style table
DINNER \$1200

the Small and Large Wine Rooms can be booked together
for up to 30 guests at 2 tables

UPPER DINING AREA

seats 32 guests or 42 guests or 62 guests
excludes the lounge
DINNER \$3000 • DINNER \$4200 • DINNER \$6000

FIREPLACE

seats 30 guests at three tables
DINNER \$3000

LOWER DINING AREA

seats 16 guests
DINNER \$1600

ENTIRE RESTAURANT

seats 150 people or standing reception 175 people
BREAKFAST OR LUNCH \$3000 • DINNER \$12,000 MON-THURS
\$15,000 FRI-SAT • \$10,000 SUN
\$15,000 HOLIDAY WEEKEND SUN (preceding a statutory holiday in Ontario)





OUR WEDDING PACKAGES INCLUDES

- Everything you need to enjoy a full meal service (flatware, stemware, tablecloths, napkins and candles)
- Complete onsite 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
- Instagram hashtag provided to ensure you capture the love!
- 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
+ housemade hot sauce + mignonettes + citrus + fresh horseradish
800

(Serves between 40-60)

OYSTERS

housemade hot sauce + mignonettes + citrus + fresh horseradish
350

(100 oysters)

SUSHI

assorted rolls + wasabi + soy + ginger
350

(Serves between 40-60)

CAVIAR

ACADIAN STURGEON CAVIAR

chopped egg + blini + chive + creme fraiche
served canape style 90.dz

125g tin. 475

250g tin. 740

500g tin. 1080

(72 hour notice required)

PLATTERS

(minimum order 25 guests)

SALMON GRAVLAX caper cream cheese + shallot 10.pp

CHARCUTERIE olives + pickles + crostini 14.pp

ARTISINAL CHEESE candied nuts + preserves + crostini 14.pp

ARTISINAL CHEESE + CHARCUTERIE 14.pp



CHEF SELECTED CANAPES

Not sure what to select? Leave it to the Chef to create a seasonally inspired selection of canapés, which will include a variety of vegetarian, seafood and meat creations

3pcs.pp.12

5pcs.pp.18

8pcs.pp.30

VEGETARIAN 40.dz

ARANCINI pomodoro

SLOW ROASTED BEET whipped feta + dill

BROWN BUTTER POPOVERS chive bomb + parmigiano

MUSHROOM RAGU crostini + balsamic

AVOCADO RICE ROLL nam jim

SEAFOOD

OYSTERS mignonette 36.dz

PRAWN COCKTAIL bourbon cocktail zing + lemon 36.dz

FEATURE CRUDO calamansi vinegar + cilantro + chili 65.dz

CRAB CAKE tarragon aioli 65.dz

TUNA TARTARE nori + avocado 65.dz

SMOKED SALMON MOUSSE potato + dill 65.dz

ACADIAN STURGEON CAVIAR creme fraiche + chive + blini 90.dz

MEAT

CRISPY BEEF chimichurri 40.dz

BEEF SLIDERS pickles + aioli 65.dz

BBQ PULLED PORK SLIDERS coleslaw 65.dz

LAMB POPSICLE chimichurri 90.dz

CRISPY CHICKEN SLIDER old bay + ranch 65.dz

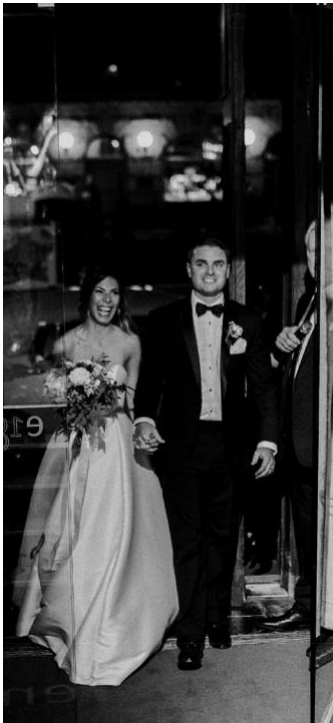
FOIE GRAS MOUSSE brioche + preserves 50.dz

BEEF TARTARE crostini + chive bomb 40.dz

DUCK RILLETTE cranberry jam + fennel 40.dz

BEEF MEATBALLS pomodoro + parmigiano 40.dz

CHICKEN SATAY peanut sauce 60.dz





BRONZE

SET MENU

LOCAL GREENS SALAD

caramelized nuts + orchard fruit

or

PRAWN COCKTAIL

bourbon cocktail sauce + lemon



OLIVE OIL POACHED SALMON

potato fondant + watercress dill emulsion + smoked mussels +
braised fennel + crème fraiche

or

TOFU STEAK

crispy tofu + szechuan peppercorn glaze + mushroom dashi +
blistered shishito peppers + sesame

or

HERB CONFIT CHICKEN SUPREME

fingerling potato + market vegetables + demi-glace



LOCAL CHEESE PLATE

crostini + seasonal accompaniments

or

CRÈME BRÛLÉE

biscotti crumble + fresh berries



PLATED DINNER MENU

APPETIZERS

CAESAR SALAD

white anchovy + pancetta + parmigiano

RESERVE ANGUS BEEF TARTARE

adobo + quail egg + pickles (+ \$3.pp)

JUMBO PRAWN COCKTAIL

bourbon cocktail sauce + lemon

CHARCUTERIE

house mustard + pickled vegetables + greens

BEET

pickled cranberry + whipped feta + buckwheat honey +
caraway oat cracker

LOCAL GREENS SALAD

caramelized nuts + orchard fruit

MAIN COURSE

OLIVE OIL POACHED SALMON

potato fondant + watercress dill emulsion + smoked mussels +
braised fennel + crème fraiche

ROASTED CHICKEN SUPREME

crisp fingerling + roasted vegetables + demi-glace

RESERVE ANGUS BEEF TENDERLOIN

le coprin mushrooms + whipped potato + demi-glace

TOFU STEAK

crispy tofu + szechuan peppercorn glaze + mushroom dashi +
blistered shishito peppers + sesame

CARVED RESERVE ANGUS ROAST BEEF

(available for gold + platinum package)

le coprin mushrooms + whipped potato + demi-glace

DESSERTS

SEASONAL DESSERT

chef's creation

CRÈME BRÛLÉE

biscotti crumble + fresh berries

CHOCOLATE TRIO

milk chocolate crèmeux + dark chocolate olive oil cake + ruby chocolate ice
cream + dulce de leche + kumquat + confit orange gel

LOCAL CHEESE PLATE

crostini + seasonal accompaniments



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STANDING RECEPTION - FOOD STATIONS

PASSED FROM THE KITCHEN

COLD

CAESAR SALAD CUPS white anchovy + pancetta + parmigiano

BEET SALAD CUPS pickled cranberry + whipped feta +
buckwheat honey + caraway oat cracker

GREENS SALAD CUPS orchard fruit + caramelized nuts

HOT

CRAB CAKES old bay aioli

GRILLED OCTOPUS popcorn puree + red pepper relish + chorizo

DUCK RILLETTE cranberry gel + compressed apple

CHEF ATTENDED APPETIZER STATIONS

FRESH SHUCKED OYSTERS citrus + mignonettes

TUNA CEVICHE calamansi + chili + cilantro + sesame

STEAK TARTARE classic or adobo

CHEF ATTENDED ENTRE STATIONS

OLIVE OIL POACHED SALMON

potato fondant + watercress dill emulsion + smoked mussels +
braised fennel + crème fraiche

ROASTED RESERVE ANGUS AAA STRIPLOIN

le coprin mushrooms + whipped potato + demi-glace

ROASTED CHICKEN BREAST

fingerling potato + seasonal vegetables + demi-glace

ROASTED RESERVE ANGUS AAA TENDERLOIN

le coprin mushrooms + whipped potato + demi-glace (+\$6.pp)

TOFU STEAK

crispy tofu + szechuan peppercorn glaze + mushroom dashi +
blistered shishito peppers + sesame

(included as a vegetarian option)

DESSERT STATION

chocolate truffles

profiteroles

macarons du jour

crèmeux squares





CHILDRENS MENU OPTIONS

MENU 1

caesar salad

or

crudit 

...

spaghetti pomodoro

or

steak frites

...

cookies and ice cream

\$25

MENU 2

caesar salad

or

soup

...

chicken and mashed potatoes

or

steak frites

...

cookies and ice cream

\$25

LATE NIGHT MENU OPTIONS

e18hteen POUTINE

hand cut fries + fresh cheese curds + smoked duck gravy

HOUSE MADE PIZZA

MARGHERITA tomato + soft mozzarella + sweet basil

RUSTICO bacon + goat cheese + crispy garlic

SOPRESSATA spicy salami + house pickles + soft mozzarella

SLIDER DUO

HOUSE GROUND BEEF garlic aioli + pickled carrot

CRISPY CHICKEN buttermilk ranch + old bay





ENHANCE YOUR DAY!

SHARE A SLIDESHOW

We offer the ability to share some of your memorable moments that brought you to this day with your guests. (\$150 rental fee for a projector)

WASHROOM ACCESSORY BASKETS

Stock the washrooms for your guests! Accessories basket includes; hairspray, clear nail polish, emery boards, mending kit, tissues, bandages, tampons, gum, breath freshener and dental floss (\$75)



LOOKING FOR A VENUE FOR A REHEARSAL DINNER?

Look no further. We would be happy to assist you in planning your rehearsal dinner at one of our sister restaurants (SIDEDOOR, The Clarendon or Jackson)



ENTERTAINMENT AND DECOR

We have an officiant to perform your ceremony. Our florist, Mill Street Flowers, offers preferred rates for your floral arrangements.

See our event coordinator for more details.

DJ SERVICES – Quality Entertainment

All day, from 4pm to 1am: \$1100 plus tax

- Welcome music
- Ceremony
- Cocktail reception
- Dinner reception
- Dancing

Reception from 6pm to 1am: \$900 plus tax

- Dinner reception
- Dancing

DJ includes 2 speakers with stands, 2 lights on a stand, wireless microphone, laptop with controller



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 18% 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 – \$15,000
- Sunday – \$10,000
- Sundays (preceding a statutory holiday in Ontario) – \$15,000
- Monday - Thursday – \$12,000

CAN I HAVE AN ONSITE CEREMONY REHEARSAL?

Due to our regular à la carte service hours, onsite ceremony rehearsals are based on availability and subject to approval by the General Manager.

WHEN DO WE GET TO SET UP?

You and your vendors have access to e18hteen four hours prior to guest invite time.

HOW ARE BEVERAGE AND WINE COSTS MANAGED?

Beverages (both 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.

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 within 72 hours after 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

