



For hundreds of years Parisians & tourist alike have flocked to the great Brasseries of Paris. Now, Metropolitan invites you to share the Brasserie experience in downtown Ottawa.

Metropolitan is conveniently located between the Chateau Laurier & Westin Hotels at 700 Sussex, just steps away from Parliament Hill. Open 7 days a week serving breakfast, lunch, dinner, late supper and brunch on weekends, there is something for everyone. If Champagne and Oysters sound enticing, we boast the city's largest raw bar.

The best hours of the week in Ottawa are at the Metropolitan Monday through Friday from 4 to 7. It's where the Hill and business crowd gather at day's end. Specials on oysters, Mussels, and jumbo shrimp. Our 2 bars offer 18 different beers, 88 varieties of wine and champagne with every other spirit imaginable. Sound like fun? Do not miss the Hill Hour.

As with our sister restaurant, Empire Grill, corporate and private dining has been taken to new levels. Metropolitan is fully wired and wireless, offering extensive arrangements amongst its 260 seats and 2 bar areas to suit all dining, meeting and entertainment needs. You are closer to Paris than you think!

Visit us at [www.metropolitainbrasserie.com](http://www.metropolitainbrasserie.com) and take a tour. For private dining, group functions and a good time contact our event coordinators at (613) 562-1160.

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### Canapés

Our canapés are freshly prepared in-house

#### Meat

- Mini burger with aged cheddar and house ketchup
- Pulled duck confit with toasted walnut and apple on olive oil crostini
  - vitello tonnato
- miniature beef wellington with creamed horseradish
  - prosciutto di parma and watermelon
  - lamb mint arancini
- foie gras mousse, cranberry gastrique on crostini
- palmiers with pancetta, sun-dried tomato and chevre
  - Coq au Vin chicken skewers
- pulled beef short rib, caramelized pearl onion tartlette

#### Seafood

- caviar and creme fraiche on chive blini
- smoked salmon tartare with dill and lemon oil in endive spears
  - fish cakes with spicy aioli
- scallop on the half shell with chili cream and parsnip puree
- oyster michel with chanterelle mushrooms, parmesan and creme fraiche
  - crab salad on olive oil crostini
- smoked mackerel with sweet grain mustard
  - escargot stuffed mushroom caps
  - east coast oyster on the half shell
- chilled shrimp, dill sour cream, mini red potato

#### Vegetarian

- gougeres
  - spanakopita with tzatziki
  - mushrooms and blue cheese on toasties
  - vine ripened tomato, feta spread, grilled flatbread
- potato, dill and cheddar croquettes with quick mustard sauce
  - chanterelle arancini with tomato sauce
  - pear, Roquefort and walnut tartlette
  - asparagus and hollandaise on grilled flat bread
- caprese salad skewer with buffalo mozzarella, roasted cherry tomato and basil
  - whipped brie with fig compote on balsamic stained crostini

*Prices do not include taxes or gratuities. Prices and items are subject to change.*

**SAINT-GERMAIN DES PRES**

\$15 per person

Please select six canapés from the menu

**MONTPARNASSE**

\$30 per person

Please select eight canapés from the menu

In addition to:

Meat Platter: prosciutto, salami, pancetta, cornichons, pickled quail eggs, Dijon mustard  
Local Quebec Cheese Plate: local Québec artisan cheeses, house chutneys, toasted walnuts,  
baguette, crackers and fruit  
Vegetable Platter: artichoke tapenade, tzatziki, mixed olives, marinated eggplants, crudités

**Also Available:**

**fresh chilled seafood station**

\$14 per person

shucked oysters, chilled shrimp, chilled king crab and accompaniments

**cheese and crudite display**

\$10 per person

including local and from abroad cheeses, dips, crudites, melon, chutney, crackers and breads

**charcuterie platter**

\$14 per person

prosciutto, pancetta, pheasant terrine, and other dried and cured selections,  
mustard, cornichons, marinated eggplant, olives

**dessert display**

\$7 per person

miniature french pastries, cakes, tarts, cookies, squares and scones includes coffee and tea service

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**L'EXPRESS**

Continental  
\$15 per person

Assorted fresh bagels  
Preserves & butter  
Fresh baked muffins  
Fresh fruit salad  
Fresh squeezed orange juice  
Brewed decaf and regular coffee  
Assorted herbal and regular teas

*\*May begin @ 8a.m.*

**SAINT EUSTACHE**

Breakfast buffet  
\$20 per person

(for larger groups)

Bacon  
Sausage  
Scrambled eggs  
Pancakes  
Fresh fruit salad  
Muesli mix  
Green salad with house vinaigrette  
Fresh baked breads & pastries (baked in house)  
Coffee  
Tea  
Juices

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**L'ATHÉNÉE**

Brunch

\$20 per person

**Course One**

Platters of assorted croissants, breads, preserves and fruit

**Course Two**

Quiche

Or

Scrambled eggs with toast, bacon, sausage or ham

Or

Crème fraiche pancakes

Or

Stuffed French Toast

(Brioche stuffed with Gruyère, smoked ham and served with maple syrup & cranberry compote)

(vegan or vegetarian options available)

Coffee, tea and juice included in above menu

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**NAPOLEON**

Lunch  
\$25 per person

**Appetizer**

Chef's soup of the day

Or

The "Metropolitain" shaved fennel, baby field greens, haricots verts  
and sweet sherry Dijon vinaigrette

**Entree**

Mariposa Farms duck confit with roasted garlic mashed yukons, greens and apricot chutney

Or

Breaded veal paillard with niçoise olives, almond, asparagus and tomato coulis

Or

Lobster macaroni and cheese with claw and tail meat and a piquant lobster tomato bechamel

**Dessert**

Rich Belgian dark chocolate mousse with cranberry hazelnut biscotti

Or

Maple Banana Bread Pudding with Blueberry Sauce

With

Premium Coffee or Tea

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**ST. HONORÉ**

\$50 per person

**Soupe**

(Pre-select one)

Maple Roasted Butternut Squash Soup with Spiced Pecans

Or

Roasted Red Pepper Soup with Balsamic Syrup and Shaved Romano

**Salade**

(Pre-select one)

Shaved fennel, Baby Field Lettuces, in Haricots Verts in sweet sherry Dijon Vinaigrette

Or

Baby Spinach, Herbed Crouton, Crisp Bacon & Shaved Romano in Lemon Anchovy Dressing

**Entree**

Free-Range Chicken Supreme with Lardon, Wild Mushrooms & Pearl Onions  
in a Red Wine Reduction with Potatoes & Vegetables

Or

Veal Paillard with Crushed Potatoes, Tomatoes, Shallot, and Almonds in Olive Tapenade Sauce

Or

Pappardelle with Portobello Mushrooms, Sundried Tomatoes, and Spinach Pesto

Or

Roasted Atlantic Salmon with Apple Fennel Slaw, Beets, Baby Carrots and Maple Lime Glaze

**Dessert**

Rich Belgian Dark Chocolate Mousse with Cranberry Hazelnut Biscotti

Or

Lemon Pavlova with Chantilly Cream and Blueberries

With

Premium Coffee or Tea

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**SAINTE CHAPELLE**

\$70 per person

**Amuse Gueule**

Chef's Daily Creation

**Soupe**

(Pre-select one)

Roasted Beet with Mint and Pistachios

Or

Butternut Squash, Apricot and Spiced Rabbit Dumpling

**Small Plate**

Foie Gras Mousse with Duck Confit, Balsamic Raspberry Gastrique and Gingerbread

Or

Smoked Salmon Tartare with Lemon, Dill and Olive Oil Crostini

**Salade**

Arugula with Tomato, Chevre and Balsamic Syrup

Or

Spinach with Strawberries, Pinenuts and Orange Vinaigrette

**Big Plate**

Roast Pork tenderloin with Parsnip Puree, Haricots Verts and Mustard

Or

Lobster with Linguine, Spring Onion, Espellette, Tomato and Cream

Or

Grilled Filet Mignon with cheddar Mashed Yukons, Asparagus, Tomato Coulis and Peppercorn Jus

Or

Lentil and Rice stuffed Red Pepper with Organic Cheese Roasted Portobello Cap, Pinenuts and Sherry

Garlic Cream

Or

Winter Squash Agnolotti, Sage Cream and Nutmeg Dust

**Dessert**

Rich Belgian Chocolate Mousse with Cranberry Hazelnut Biscotti

Or

Basil Pannacotta with Lemon Sorbet and Shortbread

With

Premium Coffee and Tea

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## THE FINE PRINT

At Metropolitan Brasserie we pride ourselves on hosting both corporate and private functions in a highly professional manner. To ensure that our clients receive quality service, we have implemented the booking terms and conditions outlined below. These terms allow us to confirm that all the services and products you select are available and that we are able to ensure appropriate staffing levels for your event. We recognize that each function is unique, and we are flexible regarding these booking terms and agreements. Exceptions will be made on an individual basis.

### BOOKINGS

- Please confirm menu and wine selection 7 days prior to your event.
- Please confirm the minimum number of guests attending the function 48 hours prior to your event.
- All food and beverage charges are subject to applicable taxes as well as an 18% gratuity.
- All Parties of 50 people or greater are subject to a \$300 consulting fee

### Deposits and Cancellations

- We will tentatively hold any of our rooms for 30 days. After 30 days, if the group has not confirmed with a credit card, the space will be released.
- A credit card number is required for groups of 10 or greater.
- A 25% deposit is required for groups of 50 or greater.
- The remaining balance of the bill is due on the day of your event. Should your final attendance be smaller than your last confirmed number, you will be charged for the numbers confirmed 48 hours prior to your event.
- Your deposit will be fully refunded if we receive cancellation for your event at least seven days in advance. Cancellations received less than one week prior to the event date will result in a loss of deposit, although you will have the opportunity to rebook your function for a date within three months of the original. In this case, your deposit will be carried over to the new date.
- Cancellations of less than 48 hours will result in a loss of deposit.
- Bookings which do not adhere to the above time frames will be subject to a \$25/head charge applied to the last number of guaranteed guests if a deposit has not been procured (i.e. bookings made with short notice).

We look forward to hosting your function here at the Metropolitan Brasserie and will work with you on an individual basis to ensure the highest quality of products and services.

**Metropolitan Brasserie Drink Prices**

**Bar Rail**

1 oz. \$6

**Premium**

1 oz. \$7

**Bottled Beer**

\$5-\$6

**Draft Beer**

\$6.50-\$7.40

**Cocktails**

1 oz.-2oz \$6-\$7.90

**Martinis**

2 oz. \$8-\$9.40

**Aperitifs**

2 oz. \$6.00

**Special Coffees**

\$6.50-\$7.50

**Premium Scotches**

\$8.00 - \$13.00

<b>RED WINE</b>	
Shiraz, Weemala, "Logan", Australia	50
Cab/Shiraz, GB51, Australia	45
Petite Sirah, Bogle, California	57
ZK28, merlot/cab franc / cab sauv, Niagara	35
Merlot, Riverview, Niagara	40
Côtes du Rhône, Massif D'uchaux, Domaine Guicharde, France	54
Pinot Noir, Domaine Magellan, France	50
Chianti Colli Senesi, Agricola Le Rote, Tuscany, Italy	55
Zinfandel, "Mother Clone" Pedroncelli, California	50
Cabernet Sauvignon Errazuriz Estate Chile	35
Sand and Gravel Red Coat, Merlot/Cab Franc, Niagara	45
<b>WHITE WINE</b>	
Muscadet, Remy Pannier, Loire, France	40
Sauvignon Blanc, Matys, South Africa	40
Chardonnay, Sand and Gravel, Ravine, Niagara	45
Pinot Grigio, Salvalai, Italy	50
Sauvignon Blanc, Errazuriz Estate Chile	35
Riesling, Sand and Gravel, Niagara	45
Chardonnay, Butterfield Station, California	45
Pinot Grigio, Riverview, Niagara	40
ZK28, Sauv blanc/ Riesling/Chardonnay, Niagara	35
<b>ROSE WINE</b>	
Rose, Echos, Tawse, Niagara, Canada	45
<b>SPARKLING WINE</b>	
Seaview Brut, South Eastern Australia	40