



## **WEDDINGS at METROPOLITAIN BRASSERIE**

Since 2005, couples have enjoyed perfectly planned and staged weddings at Metropolitan Brasserie. Our expert wedding coordinators will help you realize all of your ideas, expectations, and hopes for this important day. Whether you choose to host an intimate dinner for ten or entertain 200 guests at Metropolitan Brasserie, your wedding day will be unforgettable. You are invited to contact us to begin planning your exceptional day!

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## **COORDINATE**

Wedding coordination is essential to a stress-free and smooth wedding day. Our wedding planners will attend to every detail of the event so you can relax and enjoy the celebration. This includes room décor, timelines, menus, and audio-visual equipment.

Weddings at Metropolitan Brasserie have ranged from intimate gatherings and cocktail receptions to formal dinners and dancing. We offer private rooms that can accommodate as few as ten guests or as many as 200. Our expert wedding planners will help you choose the right space and style for your reception. Then, allow our coordinators to attend to the logistical organization and supervise the event so that you can celebrate with your guests.

In addition to planning and organizing the details of your wedding at Metropolitan Brasserie, we can assist you with vendor referrals including DJs and live music, florists, invitations, wedding officiators, jewelers, and driving services.

Our wedding coordinators will listen to you, learn what you expect, and create your perfect event.

## **DECORATE**

The Metropolitan Brasserie, with the Paris and Ella Rose rooms, captures the timeless elegance of Parisian culture. The polished brass and mahogany wood accents perfectly complement the burgundy leather banquettes inspiring the romantic whimsy found only in the City of Lights.

Increasingly, couples are choosing to host their wedding ceremony and reception at one location. We will create and beautifully decorate an intimate area for the nuptials within the reception space. Metropolitan Brasserie is ideally located for this innovative approach to weddings. Your guests can enjoy cocktails and canapés following the ceremony while the bridal party is photographed on the classic garden terrace at 700 Sussex or at historic Byward Market landmarks.



## **CELEBRATE**

Every couple has an idea of their perfect wedding. At Metropolitan Brasserie, we are dedicated to bringing your vision to life. The restaurant will serve as the perfect background to an unforgettable, romantic celebration. Our servers and bartenders will provide impeccable service throughout your event.

We offer several menu options to suit a variety of tastes and budgets; however, our Chef de Cuisine will also customize gourmet menus for your important day.

### **SUGGESTED MENUS**

Saint-Germain des Pres

Montparnasse Menu

The Saint Honoré Menu

The Champs Elysees Menu

The Sainte Chapelle Menu

### 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 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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**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, 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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**CHAMPS ELYSEES**

\$50 per person

**Canapés Service**

Mini Burgers with aged cheddar and house ketchup  
Mushrooms and blue cheese on toasties  
Duck Confit with toasted walnut and Apple on olive oil Crostini  
Spanakopita and tzatziki  
Chilled shrimp, dill sour cream and mini red potato  
Fish cakes with spicy saffron aioli

**Pasta and Salad Station**

Greens with shaved fennel, haricot verts and sherry dijon vinaigrette  
Baby spinach, cherry tomato, bacon & pecans with sweet red onion dressing  
Spaghetti Bolognese  
Vegetarian linguine

**Hot Station**

Chicken Reisling with pearl onions and mushrooms  
Veal Paillard and Port Reduction  
Saute of baby carrots, French beans and red peppers  
Herb Roasted Fingerling Potatoes

**Cold Station**

Cheese and Crudite display  
local artisanal cheeses, seasonal fruit, chutney, dips, crackers and breads

**Dessert Station**

Platters of Assorted Pastries

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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 adhere to the highest professional standards. To ensure that all of our clients enjoy flawless service and that selected products are available in the appropriate quantities, we ask that you read and agree to our Bookings, Deposit, and Cancellations Policies.

### **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.

### **DEPOSITS AND CANCELLATIONS**

- Please confirm with your credit card and a deposit to secure your preferred date.
- Deposits are fully refunded within 60 days of confirming your event date.
- Cancellations within 60 days of the booked event date will be refunded 50% of the deposit.
- Cancellations with less than 48 hours notice will result in the loss of deposit.

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
Merlot, Beringer Vineyards, California	40
Merlot, Porta, Chile	45
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
Shiraz, Lindemans, Bin 50, Australia	35
Eaglehawk, Merlot, Australia	35
<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
Beringer Cal Collection Pinot Grigio	30
Sauvignon Blanc, Lindemans, Bin 95, Australia	35
<b>ROSE WINE</b>	
Rose, Echos, Tawse, Niagara, Canada	45
<b>SPARKLING WINE</b>	
Seaview Brut, South Eastern Australia	40

10 ppl

10 ppl

### Seating for 100 with Dance Floor and Cocktail

Dance Floor



8ppl  
8ppl

10 ppl

8ppl 8ppl  
8ppl 8ppl

6ppl  
6ppl

10ppl



washrooms

Raw Bar