



# Festive Season 2021



## Book your holiday venue today!

Your holiday event booking will include:

- Choice of three spaces, accommodating between 8 and 45 people, including Cooper's
  - A signature holiday menu prepared by our award-winning chef, Jason Duffy, and his culinary team
  - Wide selection of craft beer, artisan cocktails and curated wine list
  - Assistance with event planning for a cocktail reception or seated dinner
- Special rates on accommodations in our condo-style suites, starting at \$119 per night\*
- Our team has taken the necessary steps to ensure the health and safety of our patrons, including increased sanitation & protocols



## Cooper's Gift Cards

THE GIFT OF COMING TOGETHER.

Show your appreciation to staff, friends and family.  
Group purchase incentives available.



---

# Plated 3-Course Meal

**\$37 PER PERSON**

Creamy squash & winter spice

- or -

Mixed greens / dried cranberries & roasted walnuts / "mulled wine" dressing

---

Smoked & roasted turkey / confit garlic-potato croquette /  
honey roasted root veg / port-sage jus

- or -

Elk, beef & pork tourtière / red pepper-cranberry chutney / honey roasted root veg

- or -

Rosemary-birch poached salmon / torched orange beurre blanc /  
cardamom scented basmati / fennel slaw

---

Vanilla-chestnut crème brûlée

---

# Plated 4-Course Meal

**\$47 PER PERSON**

Creamy squash & winter spice / truffle / basil

- or -

Mixed greens / dried cranberries & roasted walnuts / "mulled wine" dressing

---

Sautéed mushrooms on toasted cranberry focaccia /  
creamy balsamic-chestnut sauce / smoked rosemary

---

Smoked & roasted turkey / confit garlic-potato croquette /  
honey roasted root veg / port-sage jus

- or -

Elk, beef & pork tourtière / red pepper-cranberry chutney / honey roasted root veg

- or -

Rosemary-birch poached salmon / torched orange beurre blanc /  
cardamom scented basmati / fennel slaw

---

Vanilla-chestnut crème brûlée

---

---

# Buffet

**\$42 PER PERSON**

- Creamy squash & winter spice
- Mixed greens / dried cranberries & roasted walnuts / “mulled wine” dressing
- Tomato, cucumber & bocconcini / balsamic-cranberry dressing / basil
- Assorted cheeses & charcuterie / rosemary-pear chutney / crostini
- Smoked & roasted turkey / port-sage jus
- Elk, beef & pork “bourguignon” / red pepper-cranberry chutney
- Rosemary-birch poached salmon / torched orange beurre blanc
- Honey roasted root vegetables
- Confit garlic mash potatoes
- Assorted desserts & fresh cut fruit

---

# Canapés

COLD CANAPÉS \$32/DZ

- Festive bruschetta / tomatoes / dried cranberries / rosemary
- Salmon tartare / birch syrup

HOT CANAPÉS \$32/DZ

- Crispy ginger-soy soaked shrimp / sesame-panko crust
- Chicken satay / spiced honey yogurt
- Beef skewer / maple-dijon glaze

---

# Platters

- Assorted cheeses & charcuterie / rosemary-pear chutney / crostini ..... \$9 per person
- Smoked salmon / pickled & fresh sliced red onion / crispy capers / Boursin cheese ..... \$11 per person
- Honey roasted chestnut hummus & pita ..... \$6 per person

**Celebrate the season in style!**

**The perfect downtown venue for your festive gathering this holiday season.**

25 Cartier Street, Ottawa, ON K2P 1J2 • Tel.: 613-237-2111 • OTTAWAEMBASSY.COM

\*Dates subject to availability.