

meetings & events

at the National Arts Centre



ALL INCLUSIVE RECEPTION PACKAGES | Minimum 75 persons

Complete with beverage these custom packages are designed to minimize the budget and maximize the wow factor. Food service is for 90 minutes

Three distinct packages to choose each of your guests will be entitled to 2 beverages during the reception.

mingle

Canapés 5 pieces per person; 3 cold (passed), 5 hot (stationed)
Cold: Crudité | Dip | Cheese Canadian | Sushi
Sweet: Miniature French pastries | warm tapioca pearls, coconut and mango shots
Animated : (choose one) Beef Brisket | Taco | Pork Belly or Lamb
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
Complementary sparkling NAC bottled water with your event
\$52 per person (\$67.57 including tax and gratuity) 26% savings of regular pricing!

connect

Canapés 5 pieces per person; 3 cold (passed), 5 hot (stationed)
Cold: Cheese Canadian | Smoked salmon | Bruschetta
Hot: Miniature burgers | Chicken Indonesian satays
Sweet: Glazed double chocolate cup cake pops! | English trifle.
Animated: (choose one) Beef Brisket | Pork | AAA Striploin of Beef | Prawn
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
Complementary sparkling NAC bottled water with your event
\$58 per person (\$75.37 including tax and gratuity) 37% savings of regular pricing!

conversation

Canapés 5 pieces per person; 3 cold (passed), 5 hot (stationed)
Cold: Cheese Artisanal | Prawn chilled | Smoked salmon | Sushi
Hot: C-4 Chicken (Chili, Cilantro, Citrus, Crispy)
Animated (choose two) AAA Striploin of Beef | Oyster | Prawn | Pasta
Sweet: Assorted macrons | Apple cinnamon beignets with cream cheese icing
Fresh brewed Van Houtte® fair trade coffee, decaffeinated coffee and select Tea Time® teas
Complementary sparkling NAC bottled water with your event
\$68 per person (\$88.37 including tax and gratuity) 42% savings of regular pricing!

Drinks that are included in this package: Wine, Beer, Coolers, Premium brand liquors mix included, and non-alcoholic beverages.

Note: packages cannot be modified.

EXCLUSIVE: book one of these events on a Sunday and your room rental is 100% waived.

meetings & events

at the National Arts Centre



CANAPÉS RECEPTION PACKAGE

Ideal for those who can't decide, allow Chef to choose his favorites

COLD

Melon and Serrano ham | sunflower seed & ancho mole
Pesto rubbed bocconcini cheese | sundried tomato | first press olive oil
Hot smoked salmon & cream cheese tart | cayenne & chive

HOT

Vegetarian spring rolls with chili-plum sauce
Asiago miniature pizzas
Double smoked bacon tartlette
Vegetable ratatouille strudel | Clarmell goat's cheese
Parmesan risotto arancini | light tomato herb sauce
\$15 per person (based on 5 pieces) ideal for a 1 hour reception prior to dinner
\$27 per person (based on 10 pieces) ideal for a 2 hour reception

NATIONAL ARTS CENTRE CANAPÉS | Minimum order is 12 dozen and 6 dozen per type

COLD | \$32 per dozen

Melon and Serrano ham | sunflower seed & ancho mole
NAC maki roll | housemade kimchi | sushi rice | wasabi mayo
Pesto rubbed bocconcini cheese | sundried tomato | first press olive oil
Angus beef tartare | crisp caper
Pelican grill smoked salmon roll ups | Persian yogurt
Seared Albacore tuna | curried mayonnaise | crostini
Crab & cucumber salad | tomato petal
Beef carpaccio roulade | truffle aioli | roquette leaf
Tuna tartare | pickled ginger | toasted sesame
Hot smoked salmon & cream cheese tart | cayenne & chive

HOT | \$31 per dozen

Spanish chorizo & cilantro empanadas
Atlantic crisp crab cakes | Espelette chili dipping sauce
Asiago miniature pizzas
Spinach & feta cheese in filo | lemon garlic yogurt
Indonesian vegetarian spring rolls | chili-plum sauce
Vegetable ratatouille strudel | goat's cheese
Hot smoked salmon & feta cheese spheres | dill remoulade
Parmesan risotto balls | light tomato herb sauce
Double smoked bacon tartlette
Savory vegetable samosas | mango chutney
Chicken satays | maple chili dip

meetings & events

at the National Arts Centre



BUILD YOUR OWN RECEPTION

all pricing is based on 20 people per platter . All items are 3 pieces person unless specified

CRUDITÉ

Served with herbed dip
\$65 : 80 grams per person

DIP

Hummus, roasted artichoke and toasted pumpkin seed dip and fresh Lebanese flat breads
\$76 : 55 grams per person

BRUSCHETTA

Served with toasted French baguette
\$76

MINIATURE ANGUS CHEESE BURGERS

Aged cheddar, spicy mayo
\$95 per platter (serves 20 guests, 2 pieces each)

C-4 CHICKEN

The flavour is dynamite! Chili | Cilantro | Citrus | Crispy
\$165

CHEESE CANADIAN

4 types, Served with stone fruit, toasted maple pecans and French baguette
\$185 : 80 grams per person

SUSHI

Assorted maki: will include, salmon, tuna and vegetarian, served with wasabi pickled ginger and soya sauce
\$195

TEMPURA SHRIMP

Miso-ginger dipping sauce
\$200

PRAWN, CHILLED

Served with spiced cocktail sauce and limes
\$210

CHEESE ARTISANAL

5 types, Regionally inspired cheeses from artisanal cheese micro producers, served with stone fruit, toasted maple pecans and French baguette
\$225 : 80 grams per person

SMOKED SALMON

Served with fennel pear slaw | champagne dill dressing
\$280 : 80 grams per person

meetings & events

at the National Arts Centre



ANIMATE YOUR RECEPTION

All items below are carved or prepared at stations and will be attended by a chef
all stations serve 40 people.

LAMB

Roasted Ontario leg of lamb, dry spice rubbed sliced tableside served with steamed couscous, toasted almonds and natural pan reduction.

\$180 : 110 grams per person

TACO

Pulled pork in adobo chili sauce with salsa verde, crisp shallots, pineapple and coriander
or

Pickerel ceviche with lemon and lime with chili and hand fried shallots

\$220 : 2 pieces per person

SWEET 'N' SALTY PORK BELLY

Braised in soy sauce | brown sugar | ginger | creamy goat's cheese polenta

\$210 : 110 grams per person

BEEF BRISKET

Braised pickled brisket of Montreal style beef cooked until almost falling to pieces. Served with pumpernickel bread, French's mustard and braised fennel and cumin infused cabbage

\$240 : 2 pieces per person

PORK

Baked boneless loin of pork rubbed with dried herb sauce, clove apple chutney and warmed rolls

\$260 : 110 grams per person

AAA STRIPLOIN OF BEEF

Served with assorted exotic mustards, creamed horseradish and warmed rolls

\$300 : 2 pieces per person

OYSTER

In season selection of east and west coast Canadian oysters with freshly grated horseradish, lemons and limes

\$420 : 2 pieces per person

PRAWN

Garlic, chive, chili and clarified butter

\$440 : 3 pieces per person

PASTA

Penne and fusilli

Sauces: tomato sauce, spicy fennel sausage meat sauce and roast garlic parmesan cream sauce

Garnishes: Wild mushrooms, roasted garlic cloves, chili, roasted red pepper, kalamata olives, capers, Parmesan cheese and fine herbs, pulled smoked chicken

\$760 : 140 grams per person