

# celebrate weddings

at the National Arts Centre



## choices

Thank you for considering holding your wedding day celebration at the National Arts Centre (NAC). We pride ourselves in exceptional, personalized service. Our approach is simple: we take the time to ensure every detail surrounding your special day unfolds perfectly.

Your very own personal event coordinator will look after your every need to make your celebration a complete success. This dedicated professional will work closely throughout the planning of your wedding

The NAC offers a variety of unique event spaces that will provide the perfect setting for your special day. We would be pleased to review room availability with you, arrange for a private visit of our facilities, and answer any questions you may have.

We look forward to the opportunity to welcome you to the NAC and start planning your unforgettable wedding celebration.

Reach us at **613.232.5713** or [meetingsandevents@nac-cna.ca](mailto:meetingsandevents@nac-cna.ca).

### All wedding packages **Act #1, Act #2 and Act #3** include the following:

- Two glasses of house wine per person with dinner.
- Celebratory double fruit punch. Ω
- Wedding cake cut and served buffet style with coffee and tea service after dinner.
- Complimentary hotel room for the bride and groom at Lord Elgin, including a bottle of sparkling wine, truffles, and late check out until 2pm ψ
- Preferred VIP rates for your friends and family at Lord Elgin. ◇
- Choice of chair cover with coloured accent band. 120" floor length designer tablecloths for dinner tables, 10 ambient up lighting for your dining room. Choice of two styles of centerpieces for guest tables. All provided by WEDECOR.
- Votives, table numbers and stands, cocktail reception area and cocktail rounds.
- Riser for head table, podium and easel for guest seating plan, microphone and dance floor Ω.

Ω Cocktail receptions must take place inside your banquet room on show nights, Cocktail rounds are limited to a total of 5.

ψ This offer has no cash value, is not transferrable, guarantee of room is subject to Lord Elgin and will be guaranteed 60 days after the date of your event.

◇ Preferred VIP rates will be guaranteed upon receipt of deposit for your wedding at the NAC and is negotiated by Lord Elgin.

- Cocktail rounds are limited to a total of 5.

- Rooftop terrace tent dance floor is 16' x 16'

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## ACT #1

Please select one course from each of the following options:

### FIRST COURSE

Crisp greens | grapefruit oregano vinaigrette | cherry tomatoes | cucumbers | black olive  
or

Caesar salad | torn romaine lettuce | shaved parmesan | foccacia crouton | lemony garlic dressing

### SECOND COURSE

Roasted butternut squash and apple bisque  
or

Green asparagus soup | tarragon honey | puffed wild rice

### MAIN COURSE

Wild B.C.salmon filet | sauteed fennel and baby spinach | dill champagne cream  
or

Prime rib of Alberta beef | dijon black pepper crust | cabernet jus | cooked to a medium doneness  
or

Maple chili brushed supreme of chicken | colourful julienne of vegetables

### DESSERT

Pyramid of chocolate with crème brûlée core | wild berry compôte  
or

Chocolate caramel bar | dark chocolate ganache | feuillantine and nut biscuit | caramel fondant  
or

Raspberry Charlotte | strawberry 'margarita' coulis

Assorted bread rolls and butter

Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas

**\$109 per guest** (\$141.65 including tax and gratuity) Ω

Ω Pricing does not include room rental.

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## ACT #2

### CANAPÉ RECEPTION (1 HOUR)

Chef's selection of assorted hot and cold canapés (3 pieces per person)

Please select one course from each of the following options:

### FIRST COURSE

Buffalo mozzarella and vine-ripened tomatoes | aged balsamico | torn green basil

or

Chilled shrimp | ginger chili marinade | bok choy and sesame slaw

or

Crisp greens | grapefruit oregano vinaigrette | cherry tomatoes | cucumbers | black olive

### SECOND COURSE

Local mushroom veloute with wild rice popcorn

or

Caramelized cauliflower & blue cheese bisque

or

Minestrone soup with orzo pasta and torn basil

### MAIN COURSE

Lake of the Woods pickerel filet | lemon and caper butter sauce

or

Maple chili brushed supreme of chicken | colourful julienne of vegetables

or

Ontario pork loin | lightly smoked | topped with Oka cheese and sage pesto | roasted garlic jus

or

AAA Alberta beef striploin | wild mushroom and rosemary ragout | cooked to a medium doneness

### DESSERT

Pyramid of chocolate with crème brûlée core | wild berry compôte

or

Chocolate caramel bar | dark chocolate ganache | feuillantine and nut biscuit | caramel fondant

or

Raspberry Charlotte | strawberry 'margarita' coulis

Assorted bread rolls and butter

Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas

**\$119.00 per guest** (\$154.64 including tax and gratuity) Ω

Ω Pricing does not include room rental.

**In the inclusion of the Act #2 the ENCORE Late Night Table is available for \$12**

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## ACT #3

### CANAPÉ RECEPTION (1 HOUR)

Chef's selection of assorted hot and cold canapés (4 pieces per person)

Please select one course from each of the following options:

#### FIRST COURSE

Buffalo mozzarella | vine-ripened tomatoes | aged balsamico | torn green basil

or

Chilled shrimp | ginger chili marinade | bok choy and sesame slaw

or

Gazpacho martini | tomato | pepper | cucumber | red onion

or

Crisp greens | grapefruit oregano vinaigrette | cherry tomatoes | cucumbers | black olive

#### SECOND COURSE

New Brunswick smoked salmon

Shaved fennel & pair salad with arugula leaves, pear cider vinaigrette, sundried cranberries

or

Seared sea scallops | celery root purée | lemon sherry vinaigrette

or

Spinach and ricotta ravioli | tomato and basil purée | shredded Pecorino

#### PALATE CLEANSER

Minted honeydew sorbet

#### MAIN COURSE

Halibut filet | thyme infused mussel broth | artichoke and olive salsa

or

Duck leg confit | N.B. blueberry and Porto glaze | toasted barley cake

or

AAA beef tenderloin | spiced tomato relish | Quebec brie cap

or

Rack of lamb | herb and sea salt crust | truffled potato gratin

#### DESSERT

Warm apple tarte tatin | vanilla bean ice cream | berry salsa

or

Chocolate caramel bar | dark chocolate ganache | feuillantine and nut biscuit | caramel fondant

or

Milk and white chocolate cheesecake | dark chocolate espresso puddle | candied orange

Assorted bread rolls and butter

Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas

#### LATE NIGHT TABLE

Choose one

**"ENCORE" or the "THE FINAL ACT"**

**\$135 per guest** (\$175.43 including tax and gratuity) Ω

Ω Pricing does not include room rental

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## **FOR VEGETARIANS** | Main Course (one selection per event):

Sage polenta fingers | red pepper fennel jam | brie gratin | wilted greens

or

Roasted vegetable and tofu terrine infused with herbs & garlic | fine balsamic vinegar | extra virgin olive oil drizzle

or

Seared chickpea and potato cakes crushed fenugreek, cumin & coriander | seasonal vegetables | sundried tomato & garlic sauce

## **FOR THE PETIT GOURMAND**

### **FIRST COURSE**

Caesar salad

or

Crudites and ranch dip

### **MAIN COURSE**

Roast beef | Chef's choice potato or rice | market vegetable

or

Chicken breast | Chef's choice potato or rice | market vegetable

or

Pasta with tomato sauce and Parmesan shavings

### **THIRD COURSE**

Chocolate brownie with caramel sauce

or

Vanilla ice cream with strawberries

or

Chocolate chip cookies (2)

Choice of white or chocolate milk, or fruit juice

**\$25 per child** (\$32.49 Including tax and gratuity)

Highchairs and booster seats are available upon request

Please note all main courses are served with whipped Yukon gold potatoes and seasonal market fresh vegetables unless otherwise specified on the menu. Other choices of side dishes are available, please speak with your coordinator for details.

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## SPICE UP YOUR WEDDING

### CANAPÉS PACKAGE

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

#### COLD CANAPÉS

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

#### HOT CANAPÉS

Vegetarian spring rolls with chili-plum sauce  
Mini Shepherd's pie  
Mini grilled cheese lambwich  
Savory vegetable samosas, mango chutney  
Parmesan risotto arancini with light tomato herb sauce  
**\$18 per guest** (based on 5 pieces) ideal for a 1/2 hour reception prior to dinner  
**\$26 per guest** (based on 8 pieces) ideal for a 3/4 hour reception  
**\$30 per guest** (based on 10 pieces) ideal for a 1 hour reception

### CANAPÉS À LA CARTE

Minimum order is 3 dozen per item

#### COLD CANAPÉS

Melon and Serrano ham, sunflower seed & ancho mole  
Pesto rubbed bocconcini cheese, sundried tomato, first press olive oil  
Angus beef tartare, crisp capers  
Pelican grill smoked salmon roll ups, Persian yogurt  
Seared Albacore tuna, curried mayonnaise, ficelle crostini  
Crab & cucumber salad, tomato petal  
Beef carpaccio roulade, truffle aioli, roquette leaf  
Spicy tuna tartare, pickled ginger, toasted sesame  
Smoked salmon & cream cheese tart, cayenne & chive  
**\$38 per dozen**

#### HOT CANAPÉS

Spanish chorizo & cilantro empanadas  
Atlantic crisp crab cakes, Espelette chili dipping sauce  
Mini Shepherd's pie  
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  
Mini grilled cheese lambwich

# celebrate weddings

at the National Arts Centre



## SPICE UP YOUR WEDDING... continued

Savory vegetable samosas, mango chutney

Chicken satays, maple chili dip

**\$38 per dozen**

**\$5 per dozen shall apply should the order be less than minimum**

### GOURMET SWEET TABLE

**Minimum 50 guests**

Choose any six decadent items from list below:

Mini crème brulée

Mini cupcakes

French macarons

Assorted choux puffs

Sliced fresh fruit

Baby tartlets

Assorted chocolate bonbons

Mini berry + vanilla custard trifles

Mini tiramisu cups

NAC maple nut brittle

Cake lollypops

S'mores on a spoon

**\$20 per guest** (based on five pieces per guest)

## BUILD YOUR OWN RECEPTION | Minimum 20 guests

All items are 2 pieces per guest

### CRUDITÉ

Fresh, crisp vegetables, served with herbed dip

**\$6 per guest**

### DIP

Hummus, roasted artichoke & feta dip, roasted red pepper & green olive tapenade with fresh pitas & sliced baguette

**\$9 per guest**

### BRUSCHETTA

Served with toasted French baguette

**\$6 per guest**

### MINIATURE ANGUS CHEESE BURGERS

Aged cheddar, spicy mayo

**\$10 per guest**

# celebrate weddings

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## SPICE UP YOUR WEDDING... continued

### **C-4! CHICKEN**

The flavour is dynamite! Chili! Cilantro! Citrus! Crispy!

**\$8 per guest**

### **HOUSE FRIED CORN TORTILLA CHIPS**

Coarse Mexican salsa

**\$3.50 per guest**

### **POUTINE** (self-serve)

**\$9 per guest**

### **HAND CRAFTED PIZZAS**

Grilled vegetable and feta with pesto sauce

Pepperoni and wild mushrooms with spicy tomato sauce

Smoked salmon with cream cheese, capers and red onion

**\$12 per guest**

### **DELI STATION**

Assorted Canadian and European cold cuts, crusty rolls, select sliced cheeses, assorted pickles, olives and condiments

**\$15 per guest**

### **SLICED FRESH FRUITS**

Melons, pineapple, berries with citrus yoghurt dipping sauce

**\$8 per guest**

### **NAC CHEESE BOARD**

A selection of fine artisanal Canadian and international cheeses

4 types, Served with stone fruit, toasted maple pecans and French baguette

**\$16 per guest**

### **SUSHI**

Assorted maki: will include, salmon, tuna and vegetarian, served with wasabi, pickled ginger and soy sauce

**\$10 per guest**

### **CHILLED PRAWNS**

Served with spiced horseradish cocktail sauce and limes

**\$8 per guest**

### **SMOKED SALMON**

Served with fennel pear slaw, Champagne dill dressing

**\$9 per guest**

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## SPICE UP YOUR WEDDING... continued

### NAC PARTY MIX

**\$36 per bowl** (serves 20 guests)

## LIVE ACTION COOKING STATIONS | Minimum 35 guests

These stations will be attended by a chef

### LAMB

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

**\$7 per guest**

### TACO (choose one type)

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

Pickarel with lime & chili remoulade, julienne lettuce and hand fried shallots

**\$9 per guest** (based on two pieces each)

### SWEET 'N' SALTY BRAISED PORK BELLY

Braised in soy sauce, brown sugar & ginger, served with creamy goat's cheese polenta

**\$8 per guest**

### MONTREAL SMOKED MEAT STATION

Brisket of Montreal style beef, served with rye bread, mustard, kosher dills and white wine sauerkraut

**\$9 per guest**

### AAA STRIPLOIN OF BEEF

Served with assorted mustards, creamed horseradish and warmed rolls

**\$12 per guest**

### JUMPING SHRIMP!

Sautéed to order with garlic, chives, chili and clarified butter

**\$12 per guest** (based on two pieces each)

### GRILLED CHEESE STATION

Maple smoked bacon and Leamington tomato

Classic Monterey Jack and Swiss cheese

Roast Alberta beef and Quebec brie

**\$11 per guest** (based on two pieces each)

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## SPICE UP YOUR WEDDING... continued

### PRESTON STREET PASTA STATION

Penne or Cheese Tortellini

Tomato basil sauce or Roast garlic cream sauce

Garnishes: Wild mushrooms, chili, roasted red pepper, Kalamata olives, Parmesan cheese and fine herbs, pulled smoked chicken and crumbled fennel sausage

Choose one pasta & sauce for **\$10 per guest**

Choose two pastas & sauces for **\$14 per guest**

## LATE NIGHT TABLE SELECTIONS | Minimum 50 guests

### ENCORE

Assorted Canadian and European cold cuts | crusty rolls | select sliced cheeses  
assorted pickles | olives and condiments

Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas

**\$18 per guest**

### THE FINAL ACT

Mini cheese burgers | Poutine | Hand crafted pizzas - 3 types \*

\*Grilled vegetables and feta with pesto sauce|\*Pepperoni and wild mushrooms with  
spicy tomato sauce

\*Smoked salmon with cream cheese, capers and red onions

Fresh brewed Seattle's Best coffee, decaffeinated coffee and teas

**\$22 per guest**

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## FREQUENTLY ASKED QUESTIONS

### Q. Who will be managing my wedding details? Can I meet them?

Upon booking, an event coordinator will be assigned to handle all the details involved in the planning. Your event coordinator will contact you to book a meeting on the phone or in person to begin preparations.

### Q. Does the National Arts Centre host ceremonies?

We would be delighted to host your ceremony. Available ceremony locations can be discussed. We charge a \$5.00 per chair set up fee.

Note; All ceremonies at the NAC must be accompanied by a reception.

### Q. When is my menu selection required?

We suggest you provide the event coordinator with your menu selection a minimum of 60 days prior to your wedding date. Please note that the selection must be the same for all guests with the exception of special dietary restrictions or vegetarian requests. An option of having a second main course is available at a \$4 surcharge per person. This option is subject to having the final numbers prior to the event from each guest.

### Q. Are special meals available?

We are pleased to provide alternate menus for those guests with vegetarian or dietary restrictions. Kindly provide your event coordinator with the names of these guests a minimum of 72 business hours prior to your wedding day.

### Q. Can I bring in any DJ or live entertainment I want?

Quality Entertainment is the official supplier of DJ services and live entertainment to the NAC. They provide a complete range of skilled Disc Jockeys, musicians, state-of-the-art equipment and personalized service. Arrangements and planning can be made directly through Quality Entertainment. Any outside entertainment equipment or company used by the consumer requires approval by the NAC and a user charge of \$1,000 per event, per room will be applied.

### Q. What items are not included in the wedding package?

The following items are not covered in the wedding package: backdrops, photographers, DJ services, wedding cake. We would be pleased to provide you with a list of our preferred wedding suppliers.

### Q. What are SOCAN fees?

SOCAN fees allow you to play copyright-protected music at your wedding.

Fees are as follows:

Room capacity	Without Dancing		With Dancing	
	SOCAN	Re:Sound	SOCAN	Re:Sound
101 – 300	\$29.56	\$13.30	\$59.17	\$26.63
301 – 500	\$61.69	\$27.76	\$123.38	\$55.52
Over 500	\$87.40	\$39.33	\$174.79	\$78.66

### Q. What are the percentages for the service charge and tax?

The service charge is 15 % and please note that food, beverage and room rental prices are subject to 13% HST.

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## FREQUENTLY ASKED QUESTIONS... continued

### **Q. Do you charge for beverage service?**

There is a minimum revenue requirement of \$400 per bar, otherwise a bartender labour charge of \$100 per bar is applicable. Alcoholic and non-alcoholic beverages are charged upon consumption.

### **Q. Can I come in and set up the night before my wedding date?**

We cannot guarantee access to your room the night before unless you rent it over two nights. Room rental is subject to availability.

### **Q. When can I get access to my room on the day of my wedding?**

Your room is available to you 2 hours prior to the event, earlier than this is subject to the Banquet manager's discretion and availability.

### **Q. Are there any restrictions on smoke and fog machines, open flames, rice, table sparkles or rose petal tossing?**

Smoke and fog machines, bubble machines, open flames, rice, table sparkles or rose petal tossing are strictly forbidden at the NAC. A \$500 fee will apply should any of these items be used on our premises.

### **Q. Is there parking available at NAC?**

Yes. Parking is available in the NAC's secure, climate-controlled underground garage, located in the building itself. Please visit the NAC website for pricing at [www.nac-cna.ca](http://www.nac-cna.ca)

### **Q. Does NAC provide a written contract and guarantee?**

Yes. You will complete a function contract and provide a deposit.

### **Q. When is the final head count required?**

Three business days prior to your wedding day.

### **Q. Is there a minimum number of guests required for a package?**

Our wedding packages are available for groups of 80 persons or more. For groups between 40- 79 guests, a \$12 surcharge per person is applicable.

### **Q. What happens if I have to cancel?**

A \$1,000 non-refundable deposit is required upon signing the event contract. Clients are required to pay 50 percent of their total expected food & beverage bill in the 3 months to 7 day period prior to the event, and pay 100 percent of their total expected food & beverage bill in the 7 days prior to the event.

### **Q. Is there a room rental charge?**

Yes there is a room rental charge. Rental fees vary depending on the season and food and beverage revenues. For more information, rental fees can be discussed with the Meetings and Event team.

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## FREQUENTLY ASKED QUESTIONS... continued

### **Q. Is there minimum revenue required per event spaces?**

Yes, there is a minimum amount of revenue required. Food and beverage minimums vary depending on the season. For more information, minimum revenues can be discussed with the Meetings and Event team.

### **Salon**

A glittering chandelier and dazzling skylight create an elegant atmosphere highly conducive to private dinners or pre-performance receptions. This intimate space is available for weddings of up to 120 people.

### **Canada Room**

Your sense of awe will be thoroughly aroused as you climb the grand staircase to the Canada Room. With breathtaking views of the Rideau Canal, the Canada room is the perfect space for business, social events, and weddings.

### **O'Born Room**

The most sought after room in the downtown core, with floor to ceiling windows and stunning views of Ottawa's most beautiful and historic sites, this space will wow your guests and create lasting memories.

### **Lantern Room**

A technological wonder featuring digital art externally and state of the art acoustics and audio/visual internally. Bright, natural light and incredible views of parliament and the Peace Tower make this room a popular choice for business or social events.

### **le café**

Holding your celebration in le café, the NAC's renowned restaurant is a brilliant twist! We invite you to make a private booking in our gorgeous dining room, available for weddings with up to 150 guests and including a dance floor. The minimum food and beverage revenue required is \$10,000 excluding taxes. Please note le café is available only when there are no performances at the NAC. Availability is confirmed at least five months in advance to avoid performance scheduling conflicts.