

CELEBRATE AT

e18hteen
STEAK | SEAFOOD | WINE

WEDDING EDITION

Welcome & Congratulations!

Your perfect ceremony and reception awaits you at e18hteen in the heart of Ottawa's Byward Market. Our stunning heritage façade blends modern touches with old world charm creating one of the most romantic venues in the nations capital.



Our ceremony



Our first toast



Our signature cocktail



A dinner to remember



Our wedding cake



Our friends & family!

JUST PICTURE TALL THE MEMORABLE MOMENTS THAT ARE GOING TO TAKE PLACE



Exclusive Buyout Options

Envision our restaurant as your wedding venue. We offer exclusive buyout options to you can customize every aspect to your needs and desire!

EXCLUSIVITY OF THE RESTAURANT -BUYOUT OPTIONS-



MINIMUM EXPENDITURES & RESTAURANT CAPACITY

SEATED DINNER

Maximum of 130 guests

STANDING RECEPTION

Maximum of 175 guests

LUNCHEON

SUNDAY TO SATURDAY

$\$5,000 + \$1,000$
MINIMUM SPENDING ADMINISTRATIVE FEE
\$6,000 TOTAL

RECEPTION & SEATED DINNER

SUNDAY

$\$8,000 + \$1,500$
MINIMUM SPENDING ADMINISTRATIVE FEE
\$9,500 TOTAL

MONDAY - THURSDAY

$\$10,000 + \$2,000$
MINIMUM SPENDING ADMINISTRATIVE FEE
\$12,000 TOTAL

FRIDAY & SATURDAY

$\$13,500 + \$2,500$
MINIMUM SPENDING ADMINISTRATIVE FEE
\$16,000 TOTAL

LONG WEEKEND SUNDAY

$\$13,500 + \$1,500$
MINIMUM SPENDING ADMINISTRATIVE FEE
\$15,000 TOTAL

WE ALSO OFFER PRIVATE DINING OPTIONS FOR
REHEARSAL DINNERS & A MORE INTIMATE WEDDING SETTING

-ASK YOUR EVENT SPECIALIST FOR DETAILS-

Our Wedding Package

Our venue will take care of everything you'll need for your big day! Each wedding package includes the following:

ON-SITE CEREMONY

BOOK ONE LOCATION FOR EVERYTHING UNDER ONE ROOF!
WE OFFER IN-HOUSE CEREMONY SERVICES - MINIMAL SEATING AND STANDING OVERFLOW

COCKTAIL HOUR

HAVE YOUR GUESTS ENJOY A BEAUTIFUL AND UNIQUELY CURATED COCKTAIL HOUR WITH PASSED ASSORTED CANAPÉS OF YOUR CHOOSING.

ADD-ON A PERSONALIZED COCKTAIL TO MAKE YOUR MARK ON THE OCCASION.

FULL SERVICE DINING EXPERIENCE

EVERYTHING YOU NEED TO ENJOY A FULL MEAL SERVICE
(FLATWARE, STEMWARE, TABLE CLOTHS, NAPKINS AND CANDLES)

- COMPLETE ON-SITE DAY OF COORDINATION SERVICES -
- MENUS AND BEVERAGE OPTIONS TAILORED TO YOUR NEEDS -
- PRINTED PERSONALIZED MENUS AT EACH PLACE SETTING -
DESIGN YOUR MENU AND LET YOUR GUEST DECIDE THAT EVENING!
- MICROPHONE AND PODIUM FOR SPEECHES -
- FREE WIFI -
- EIGHTEEN OFFERS COMPLIMENTARY MENU TASTING FOR YOU AND YOUR FIANCÉ -
- WEDDING CAKE CUT AND SERVED BY OUR TEAM OR PRESENTED AT A SELF-SERVE STATION -

PERSONALIZED CONSULTATION WITH OUR TRUSTED VENDORS

WE ARE PARTNERED WITH OFFICIANTS, FLORISTS AND DJ SERVICES TO ASSIST YOU IN SIMPLIFYING YOUR BIG DAY!
NO FEES FOR EXTERNAL VENDORS



Canapes Menu

Our executive chef has curated a selection of canapes that will be sure to please your guests. Pick and choose to create your own custom menu.

VEGETARIAN SELECTIONS

ARANCINI

CHEESE STUFFED / POMODORO
42 dz

SLOW ROASTED BEET

WHIPPED FETA / DILL
42 dz

POTATO CROQUETTE

CHIVES, PARMIGIANO
42 dz

MUSHROOMS ON TOAST

CROSTINI
42 dz

AVOCADO SUMMER ROLLS

NAM JIM
42 dz

SEAFOOD SELECTIONS

OYSTERS

MIGNONETTES & HORSERADISH
50 dz

PRAWN COCKTAIL

BOURBON COCKTAIL SAUCE
50 dz

CRAB CAKE

OLD BAY AIOLI
68 dz

TUNA TARTARE

CUCUMBER / YUZU / AVOCADO
68 dz

SMOKED SALMON MOUSSE

LEMON CAPER / DILL
68 dz

GRILLED OCTOPUS

PHOENICIAN SPICED / N'DUJA AIOLI
68 dz

MEAT SELECTIONS

SWEDISH BEEF MEATBALLS

CARAMELIZED ONION SOUSBISE /
PARMIGIANO
48 dz

DUCK RILLETTE

SEASONAL JAM
48 dz

CRISPY BEEF

MOJO VERDE
48 dz

BEEF TARTARE

MIGNONETTE / HORSERADISH
50 dz

SINGAPORE CHICKEN SATAY

62 dz

BEEF SLIDERS

PICKLES / AIOLI
68 dz

CRISPY CHICKEN SLIDER

OLD BAY AIOLI
68 dz

LAMB POPSICLE

MOJO VERDE
95 dz

Chef's Selection

Not sure what to choose?

Leave it to our chef to procure a seasonal inspired selection of canapés, which will include a variety of vegetarian, seafood and meat creations.

3 pc

|

5 pc

|

8 pc

18/pp

28/pp

36/pp

Towers & Boards

Elevate your next event with a spectacular display of seafood & beautiful artisanal cheeses.

SEAFOOD TOWER

OYSTERS / PRAWNS / CRAB / SEASONAL CRUDO / CRACKED LOBSTER / NORI
HOT SAUCE / MIGNONNETTES / CITRUS

-950-

OYSTER TOWER

CHEF' SELECTION OF 100 FRESH OYSTERS
HOT SAUCE / MIGNONNETTES / HORSERADISH / CITRUS

-450-

ARTISANAL BOARDS

MINIMUM PER ORDER
25 GUESTS

SALMON GRAVLAX

CAPER CREAM CHEESE + SHALLOTS
16 /PP

CHARCUTERIE

OLIVES + PICKLES + CROSTINI
18 /PP

CHEESE

CANDIED NUTS + OLIVES + SEASONAL PRESERVE
20 /PP

CHEESE & CHARCUTERIE

20 /PP



Standing Reception Menus

Passed canapes & our chef attended stations are the perfect choice to elevate any occasion or event. Customize your event menu and leave the rest to us!

CANAPE STATION

Choose from our selection of canapes or leave it to our chef to procure a seasonal inspired selection of canapés, which will include a variety of vegetarian, seafood and meat creations.

3 PC

18/PP

|

5 PC

28/pp

|

8 PC

36/ pp

CHEF ATTENDED SALAD STATION

CAESAR

WHITE ANCHOVY / PANCETTA / PARMIGIANO
10 /PP

TOMATO + BURRATA

HEIRLOOM TOMATO MEDLEY / SEASONAL ACCOMPANIMENTS /
SMOKED MALDON / BASIL
10 /PP

LOCAL GREENS SALAD

CARAMELIZED NUTS/ HOUSE VINAIGRETTE
20 /PP

CHEF ATTENDED ENTREE STATION

MUSHROOM RISOTTO

25 /PP

ROASTED CHICKEN BREAST

40 /PP

MISO ALLIUM GLAZED COD

45 /PP

ROASTED RESERVE ANGUS AAA STRIPLON

48 /PP

ROASTED RESERVE ANGUS AAA TENDERLOIN

60 /PP

DESSERT STATION

CHOICE OF THREE

21 /PP

SALTED CARAMEL CHEESECAKE

CREMEUX SQUARES

MACARONS DU JOUR

CHOCOLATE TRUFFLES

Curated Plated Dinner Menu

Customize your dining experience with your own dinner selections.

Final menu price per person is determined by the highest main course selection.

Custom plated dinners are only available to groups 50+

-Menu tastings to be coordinated in advance-

ENTRÉE

LOCAL GREENS SALAD

HOUSE VINAGRETTE / CARAMELIZED NUTS

CAESAR SALAD

CRISP ROMAINE / ANCHOVY DRESSING / PANCETTA / CROUTON

PRAWN COCKTAIL

BOURBON COCKTAIL SAUCE / LEMON

TOMATO BURRATA SALAD

HEIRLOOM TOMATO MEDLEY / SEASONAL ACCOMPANIMENTS / AURELIUS OLIVE OIL

CHARCUTERIE

HOUSE MUSTARD / PICKLED VEGETABLES / GREENS

* RESERVE ANGUS BEEF TARTARE *

EGG YOLK, PICKLES

ADDITIONAL \$3/PERSON

MAIN

ROASTED CHICKEN SUPREME

POMME PUREE / SEASONAL VEGETABLES / DEMI GLACE

\$85 PER PERSON

MISO ALLIUM GLAZED COD

RUTABAGA PUREE / LENTILS / ONTARIO BOKCHOY / SUNCHOKE CRISP

\$95 PER PERSON

CARVED RESERVE ANGUS ROAST BEEF

POMME PUREE / LE COPRIN MUSHROOMS / MADEIRA DEMI GLACE

\$100 PER PERSON

ANGUS RESERVE BEEF TENDERLOIN

POMME PUREE / LE COPRIN MUSHROOMS / MADEIRA DEMI GLACE

\$110 PER PERSON

MUSHROOM RISOTTO

BURNT ALLIUM BROTH / LOCAL MUSHROOMS / GRANA PADANO / TRUFFLE OIL

INCLUDED

DESSERT

SEASONAL PAVLOVA

SEASONAL FRUITS WITH LEMON COMPOTE & CREAM

VEGAN CHOCOLATE CAKE

DARK CHOCOLATE SPONGE / CHOCOLATE ORANGE GANACHE / FRESH BERRIES

CREME BRULEE

FRESH SEASONAL BERRIES

LOCAL CHEESE PLATE

CROSTINI / SEASONAL ACCOMPANIMENTS

Set Dinner Menus ♦ |

Set menus are recommended for groups 45 guests or less.

The selected menu will be offered to the entire group on the night of your event;
Your guests will be offered the options indicated and can pick on the day of the event..

-Menu tastings are not available for set menus-

Menu 1

\$95

PER PERSON

ENTRÉE

LOCAL GREENS SALAD
HOUSE VINAGRETTE / CARAMELIZED NUTS

PRAWN COCKTAIL
BOURBON COCKTAIL SAUCE / LEMON

MAIN

MISO ALLIUM GLAZED COD
RUTABAGA PUREE / LENTILS / ONTARIO BOKCHOY / SUNCHOKE CRISP

MUSHROOM RISOTTO
BURNT ALLIUM BROTH / LOCAL MUSHROOMS / GRANA PADANO / TRUFFLE OIL

ROASTED CHICKEN SUPREME
POMME PUREE / SEASONAL VEGETABLES / DEMI GLACE

DESSERT

SEASONAL PAVLOVA
SEASONAL FRUITS WITH LEMON COMPOTE & CREAM

CREME BRULEE
FRESH SEASONAL BERRIES

Set Dinner Menus ♦ II

Set menus are recommended for groups 45 guests or less.

The selected menu will be offered to the entire group on the night of your event;
Your guests will be offered the options indicated and can pick on the day of the event..

-Menu tastings are not available for set menus-

Menu 2

\$110

PER PERSON

ENTRÉE

LOCAL GREENS SALAD

HOUSE VINAGRETTE / CARAMELIZED NUTS

PRAWN COCKTAIL

BOURBON COCKTAIL SAUCE / LEMON

CAESAR SALAD

CRISP ROMAINE / ANCHOVY DRESSING / PANCETTA / CROUTON

MAIN

MISO ALLIUM GLAZED COD

RUTABAGA PUREE / LENTILS / ONTARIO BOKCHOY / SUNCHOKE CRISP

MUSHROOM RISOTTO

BURNT ALLIUM BROTH / LOCAL MUSHROOMS / GRANA PADANO / TRUFFLE OIL

ANGUS RESERVE TENDERLOIN

POMME PUREE / LE COPRIN MUSHROOMS / MADEIRA DEMI GLACE

DESSERT

VEGAN CHOCOLATE CAKE

DARK CHOCOLATE SPONGE / CHOCOLATE ORANGE GANACHE / FRESH BERRIES

CREME BRULEE

FRESH BERRIES

SEASONAL PAVLOVA

SEASONAL FRUITS WITH LEMON COMPOTE & CREAM

Set Dinner Menus ♦ III

Set menus are recommended for groups 45 guests or less.

The selected menu will be offered to the entire group on the night of your event;
Your guests will be offered the options indicated and can pick on the day of the event..

-Menu tastings are not available for set menus-

Menu 3

\$120

PER PERSON

ENTRÉE

YELLOWFIN TUNA TARTARE

AVOCADO / YUZU / KETTLE CHIPS

PRAWN COCKTAIL

BOURBON COCKTAIL SAUCE / LEMON

LOCAL GREENS SALAD

HOUSE VINAGRETTE / CARAMELIZED NUTS

MAIN

MISO ALLIUM GLAZED COD

RUTABAGA PUREE / LENTILS / ONTARIO BOKCHOY / SUNCHOKE CRISP

MUSHROOM RISOTTO

BURNT ALLIUM BROTH / LOCAL MUSHROOMS / GRANA PADANO / TRUFFLE OIL

ANGUS RESERVE TENDERLOIN

POMME PUREE / LE COPRIN MUSHROOMS / MADEIRA DEMI GLACE

ROASTED CHICKEN SUPREME

POMME PUREE / SEASONAL VEGETABLES / DEMI GLACE

DESSERT

VEGAN CHOCOLATE CAKE

DARK CHOCOLATE SPONGE / CHOCOLATE ORANGE GANACHE / FRESH BERRIES

CREME BRULEE

FRESH BERRIES

SEASONAL PAVLOVA

SEASONAL FRUITS WITH LEMON COMPOTE & CREAM

Children's Set Menus • I & II

Menu 1

\$30
PER CHILD

ENTRÉE

CAESAR SALAD

CRISP ROMAINE / PARMIGIANO / CROUTON

CRUDITE

ASSORTMENT OF RAW VEGETABLES / RANCH DIP

MAIN

SPAGHETTI POMODORO

STEAK FRITES

DESSERT

COOKIES & ICE CREAM

Menu 2

\$30
PER CHILD

ENTRÉE

CAESAR SALAD

CRISP ROMAINE / PARMIGIANO / CROUTON

CRUDITE

ASSORTMENT OF RAW VEGETABLES / RANCH DIP

MAIN

CHICKEN & MASHED POTATOES

STEAK FRITES

DESSERT

COOKIES & ICE CREAM

Late Night Food Station

Please coordinate a specific time that you would like to have platters served.

FRUIT PLATTER

ASSORTMENT OF SEASONAL FRUITS
10/ PP

HOUSE-MADE PIZZAS

12/ PP

CHOICE OF:

RUSTICO

BACON / GOAT CHEESE /
BALSAMIC DRIZZLE

MARGHERITA TOMATO

SOFT MOZZARELLA / SWEET BASIL

SPICY SALAMI

CURED SALAMI / HOUSE PICKLES /
SOFT MOZZARELLA

SLIDER DUO

14/ PP

CHOICE OF:

HOUSE GROUND BEEF

GARLIC AIOLI / BUTTER & BUTTER PICKLES

CRISPY CHICKEN

BUTTERMILK RANCH / OLD BAY

E18HTEEN POUTINE

HAND-CUT FRIES / FRESH CHEESE CURDS / CLASSIC GRAVY
16 /PP

Set Lunch Menus • I & II

Our lunch offerings are available between 11:30AM to 2:30PM by group reservation only.
Please speak to our event coordinator to reserve your next luncheon.

Menu 1

\$60

PER PERSON

ENTRÉE

SEASONAL SOUP

PREPARED FRESH TO REFLECT THE SEASON

CAESAR SALAD

ROMAINE / FRISEE / SPINACH / FRIED BREAD / PARMIGIANO

MAIN

ROASTED CHICKEN SUPREME

POMME PUREE / SEASONAL VEGETABLES / DEMI GLACE

PAN SEARED ATLANTIC SALMON

HORSERADISH & CAPER CREMA / SEASONAL VEGETABLES /
GREEN PEA RISOTTO

MUSHROOM RISOTTO

BURNT ALLIUM BROTH / LOCAL MUSHROOMS /
GRANA PADANO / TRUFFLE OIL

DESSERT

CREME BRULEE

FRESH SEASONAL BERRIES

Menu 2

\$75

PER PERSON

ENTRÉE

SEASONAL SOUP

PREPARED FRESH TO REFLECT THE SEASON

LOCAL GREENS SALAD

HOUSE VINAGRETTE / CARAMELIZED NUTS

MAIN

RESERVE ANGUS STRIPLOIN FRITES

RUSSET FRITES / MADEIRA DEMI

MARIPOSA DUCK MAGRET

PARSNIP PUREE / WHITE BEAN CASSOULET / RAPINI / PICKLED
GROUND CHERRIES / SAUCE ROBERT

PAN SEARED ATLANTIC SALMON

HORSERADISH & CAPER CREMA / SEASONAL VEGETABLES /
GREEN PEA RISOTTO

MUSHROOM RISOTTO

BURNT ALLIUM BROTH / LOCAL MUSHROOMS /
GRANA PADANO / TRUFFLE OIL

DESSERT

CREME BRULEE

FRESH SEASONAL BERRIES

Additional Key Notes

OUR VENUE

WE HAVE PRIVATE AREAS THAT CAN HOST BETWEEN 10-40 GUESTS. IF YOU ARE PLANNING SOMETHING BIGGER, A FULL BUYOUT WILL GIVE YOU SPACE FOR UP TO 130 GUESTS SEATED OR 175 STANDING.

IS THERE A CHARGE TO USE THE SPACE?

YES, THERE IS A ROOM RENTAL CHARGE FOR BOOKING OUT THE ENTIRE RESTAURANT. CHARGE VARIES DEPENDING ON THE DAY OF THE EVENT.

IS THERE A MINIMUM GUEST COUNT?

THERE IS NOT, YOU JUST NEED TO MEET THE MINIMUM EXPENDITURE.

MINIMUM SPEND REQUIREMENTS FOR COMPLETE BUYOUTS

THERE IS NOT, YOU JUST NEED TO MEET THE MINIMUM EXPENDITURE - SEE FOLLOWING PAGE FOR DETAILS

CAN I HAVE AN ONSITE CEREMONY REHEARSAL?

DUE TO OUR REGULAR A LA CARTE SERVICE OURS, ONSITE CEREMONY REHEARSALS ARE BASED ON AVAILABILITY AND SUBJECT TO APPROVAL BY THE GENERAL MANAGER.

WHEN DO WE GET SETUP?

YOU AND YOUR VENDORS HAVE ACCESS TO E18HTEEN 4 HOURS PRIOR TO GUEST INVITE TIME.

HOW ARE BEVERAGE AND WINE COSTS MANAGED?

BEVERAGES (ALCOHOLIC AND NON-ALCOHOLIC) ARE CHARGED BASED UPON CONSUMPTION PER DRINK, PLUS TAX AND GRATUITY. WE DO NOT OFFER FIXED PRICE PER PERSON BAR PACKAGES OR INDIVIDUAL BILLS.

WINES ARE SELECTED FROM OUR CURRENT LIST AND CHARGED PER BOTTLE.

IN ACCORDANCE WITH LIQUOR LICENSING REGULATIONS, WE ARE UNABLE TO PERMIT OUR GUESTS TO BRING IN THEIR OWN ALCOHOL, BUT PLEASE ADVISE US OF YOUR PREFERENCES AND WE WILL BE HAPPY TO FIND A COMPARABLE ITEM FROM OUR LIST.

PLEASE NOTE THAT WE ARE NOT ABLE TO ORDER IN WINES THAT ARE NOT PART OF OUR CURRENT SELECTION. BAR OFFERINGS CAN BE TAILORED WITH YOUR EVENT SPECIALIST.

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

AN E18HTEEN EVENT TEAM MEMBER WILL BE YOUR ONSITE CONTACT UPON ARRIVAL AND FOR THE DURATION OF YOUR EVENT.

WHAT ABOUT COAT CHECK?

IT IS MANDATORY TO HAVE A MANNED COAT CHECK IF BOOKING A PRIVATE EVENT BETWEEN NOVEMBER 1ST AND MARCH 31ST. A FLAT FEE OF \$175 WILL BE APPLIED TO THE FINAL BILL.

Additional Key Notes...Cont'

IS PARKING AVAILABLE?

UNFORTUNATELY, THERE IS NO PARKING ASSOCIATED WITH THE RESTAURANT.
STREET PARKING IS FREE AFTER 5:30PM AND THERE ARE MULTIPLE PAY LOTS WITHIN WALKING DISTANCE.
OUR PREFERRED GARAGE IS LOCATED AT 22 YORK ST. RIGHT NEXT TO THE OUR RESTAURANT.

ARE THERE ANY RESTRICTIONS FOR SMOKE AND FOG MACHINES, RICE, TABLE SPARKLES, OPEN FLAME, CONFETTI OR ROSE PETAL TOSSING?

YES, THESE ITEMS ARE NOT PERMITTED AT RESTAURANT E18HTEEN.
A CLEANING CHARGE MAY BE APPLIED TO THE FINAL INVOICE IF THEY ARE USED.
REGRETTABLY, WE CANNOT ALLOW ANY CANDLES WITH AN EXPOSED FLAME FOR SAFETY REASONS.

HOW ARE PAYMENTS MADE?

A 20% DEPOSIT OF THE MINIMUM IS DUE UPON CONTRACT SIGNING.
A SECOND DEPOSIT WILL BE REQUIRED 30 DAYS IN ADVANCE OF THE EVENT DATE FOR 75% OF THE REMAINING MINIMUM.
FINAL PAYMENT OF THE REMAINING BALANCE IS DUE ISSUED.

WHAT OTHER EXPENSES SHOULD I CONSIDER?

PLEASE CONSIDER BELOW ITEMS AS COMMON COSTS. FOR A FORMAL COST ESTIMATE PLEASE CONTACT AN EVENT SPECIALIST.

- VENDOR MEALS
 - AUDIO-VISUAL EQUIPMENT
 - INSURANCE
 - FOR DESIGNATED SEATING PLEASE PROVIDE YOUR OWN PLACE CARDS, ESCORT CARDS AND/OR SEATING CHART
 - CRUISER TABLES OR ADDITIONAL FURNITURE AVAILABLE UPON REQUEST ONLY
- CHARGES WILL BE ADDED DIRECTLY TO YOUR BILL WITH NO ADDITIONAL MARK-UP

WE HAVE LIMITED SPACE FOR STORAGE OF EXCESS FURNITURE,
IF MORE FURNITURE NEEDS TO BE REMOVED THAN WE HAVE STORAGE FOR THAT COST WILL BE PASSED ON TO YOU.

WHAT IS THE CANCELLATION POLICY?

ALL CANCELLATIONS MUST BE SENT IN WRITING AND ACKNOWLEDGED BY E18HTEEN MANAGEMENT.
ALL CHARGES WILL BE AUTOMATICALLY CHARGED TO THE CREDIT CARD ON FILE.
CANCELLATIONS WITHIN 4-6 MONTHS: 20% DEPOSIT WILL BE RETAINED.
CANCELLATIONS WITHIN 3 MONTHS - 15 DAYS: 50% OF THE MINIMUM SPEND WILL BE RETAINED.
CANCELLATIONS WITHIN 14 - 0 DAYS: 100% OF THE MINIMUM SPEND WILL BE RETAINED.

STILL HAVE ADDITIONAL QUESTIONS?

PLEASE REACH OUT TO ONE OF OUR EVENT SPECIALISTS

KIMBERLY RYAN
EVENTS COORDINATOR
EVENTS@RESTAURANT18.COM

AMANDA WONG
EVENT SALES MANAGER
AMANDA@RESTAURANT18.COM

Additional Photographs

Invision your wedding here with us! Please inquire for more photos at your request.

