



CELEBRATE AT

e18hteen

STEAK | SEAFOOD | WINE

EVENT MENUS

Welcome

Your perfect event is waiting for 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 PRIVATE ROOMS & DINING SPACES



There is no rental charge to use any of our spaces, provided that the minimum food & beverage expenditure is met. All minimum requirements are based on food & beverage, exclusive of taxes and gratuity. If the minimum spend is not met, the difference will appear as a room rental fee on the final bill.

ASK ABOUT OUR RESTAURANT BUYOUT OPTIONS

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

MIGNONNETTES & 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

MIGNONNETTE / 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 / MIGNONETTES / CITRUS
-950-

OYSTER TOWER

CHEF' SELECTION OF 100 FRESH OYSTERS
HOT SAUCE / MIGNONETTES / 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

GREEN

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 STRIPLOIN

48 /PP

ROASTED RESERVE ANGUS AAA TENDERLOIN

60 /PP

DESSERT STATION

CHOICE OF THREE
21 /PP

SALTED CARAMEL CHEESECAKE

MACARONS DU JOUR

CREMEUX SQUARES

CHOCOLATE TRUFFLES

Reduced Menu

We recommend our reduced menu to be offered exclusively for groups between 12-20 guests.

ENTRÉE

CAESAR SALAD

CRISP ROMAINE / ANCHOVY DRESSING / PANCETTA / CROUTONS
-22-

PRAWN COCKTAIL

BOURBON COCKTAIL SAUCE / LEMON
-25-

GRILLED OCTOPUS

PHOENICIAN SPICES / FINGERLING POTATOES / 'NDUJA AIOLI / PICKLED PEPPERS /
SCALLIONS
-29-

TOMATO BURRATA SALAD

HEIRLOOM TOMATO MEDLEY / SEASONAL ACCOMPANIMENTS / SMOKED MALDON / BASIL
-29-

MAIN

MISO ALLIUM GLAZED COD

RUTABAGA PUREE / LENTILS / ONTARIO BOKCHOY / SUNCHOKE CRISP
-58-

MUSHROOM RISOTTO

BURNT ALLIUM BROTH / LOCAL MUSHROOMS / GRANA PADANO / TRUFFLE OIL
-44-

ANGUS RESERVE TENDERLOIN

POMME PUREE / SEASONAL VEGETABLES / DEMI GLACE
-68-

MARIPOSA DUCK MAGRET

PARSNIP PUREE / WHITE BEAN CASSOULET / RAPINI / PICKLED GROUND CHERRIES / SAUCE ROBERT
-49-

DESSERT

VEGAN CHOCOLATE TART

DARK CHOCOLATE SPONGE / CHOCOLATE ORANGE GANACHE / FRESH BERRIES
-15-

PAVLOVA

SEASONAL FRUITS WITH LEMON COMPOTE & CREAM
-15-

CREME BRULEE

FRESH SEASONAL BERRIES
-15-

Set Dinner Menus ♦ |

Groups 20+ will be provided with a selection of menus to review.
One menu must be selected and will be offered to the entire group on the night of your event.

Menu 1

\$95

PER PERSON

ENTRÉE

LOCAL GREENS SALAD

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

Groups 20+ will be provided with a selection of menus to review.
One menu must be selected and will be offered to the entire group on the night of your event.

Menu 2

\$110

PER PERSON

ENTRÉE

LOCAL GREENS SALAD

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

CHOCOLATE TART

COCONUT CHOCOLATE GANACHE / CHOCOLATE DIRT / FRESH BERRIES / CHOCOLATE CHANTILLY

CREME BRULEE

FRESH BERRIES

SEASONAL PAVLOVA

SEASONAL FRUITS WITH LEMON COMPOTE & CREAM

Set Dinner Menus ♦ III

Groups 20+ will be provided with a selection of menus to review.
One menu must be selected and will be offered to the entire group on the night of your event.

Menu 3

\$120

PER PERSON

ENTRÉE

YELLOWFIN TUNA TARTARE

AVOCADO / YUZU / KETTLE CHIPS

PRAWN COCKTAIL

BOURBON COCKTAIL SAUCE / LEMON

LOCAL GREEN 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

ROASTED CHICKEN SUPREME

POMME PUREE / SEASONAL VEGETABLES / DEMI GLACE

DESSERT

CHOCOLATE TART

COCONUT CHOCOLATE GANACHE / CHOCOLATE DIRT / FRESH BERRIES / CHOCOLATE CHANTILLY

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

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