

EMPIRE GRILL EVENT PACKAGE

About Us:

Since 1998, Empire Grill has taken the market by storm. The front dining room, “Empire Room”, provides an inviting, contemporary atmosphere matched with exquisite food and consistently exceptional service. Our chic martinis, extensive wine list and our state-of-the-art Enomatic Wine Serving System makes Empire Grill the place to see and be seen!

Our richly appointed Manhattan Room takes corporate hospitality to a new level. From the modern looking cream leather booths to the NY city skyline etched on the glass panels, guests have the experience of dining right in the heart of Manhattan. Our private boardroom with high-speed Internet access and AV equipment accommodates business meetings up to 40 people, or perfectly suits intimate dinner parties. The Manhattan room is the perfect venue for group dinners up to 150 people, cocktail receptions for up to 200 people, or even for a gathering of close friends for lunch or dinner.

Whether you’re hosting a business presentation for 100 clients or planning a birthday party for eight, Empire Grill can help you plan and host a spectacular event. An event coordinator will work with you to provide custom menus, any entertainment needs, a full array of presentation equipment and virtually any other detail that will ensure you and your guests are left with a wonderful lasting impression that everyone will want to share with their friends!

For more detailed information about our current menus and upcoming events, visit our website at www.empiregrill.com.

Presentations

Make your next presentation more powerful with state of the art audio-visual equipment. We can coordinate for you:

- Multimedia projection systems
- Presentation monitors and screens
- Overhead and slide projectors
- Audio systems: mixers, microphones, speaker systems
- VHS, DVD and CD players
- Flip charts and easels
- High-speed Internet access

Contact us

We look forward to hosting your function here at Empire Grill and will work with you on an individual basis to ensure the highest quality of products and services. For private dining, group functions and a good time contact our event coordinators at (613) 241-1343.

Melissa melissa.greco@empiregrill.com

Samantha samantha.thompson@empiregrill.com

Get Your Morning Going*\$16 per person*

Seasonal sliced fresh fruit
Fresh Strawberries
Selection of baked muffins
Banana bread
Fresh juices
Freshly brewed coffee
Organic teas
Bottled water

Additional accompaniments*Add \$ 6 per person*

Smoked salmon with whipped cream cheese & mini bagels

Breakfast Buffet*\$25 per person*

Preserves & baguette
Regional fresh fruit platter

Hot breakfast selection

Scrambled organic eggs with scallion
Hickory smoked bacon
Farmer sausage
Hash potatoes
Broiled tomatoes with basil & garlic

Selection of fresh juices
Organic teas & premium coffee

Prices do not include taxes or gratuities. Prices and items are subject to change.

Canapés

Our canapés are freshly prepared in-house and beautifully presented on silver trays.

Poultry & Game Selections

Roasted tandoori chicken brochettes with cilantro yogurt
Ishmael's blackened chicken with wilted spinach & Brie crostini
Smoked duck, arugula, tomato preserves with Asiago toasts
Moroccan chicken Phyllo

\$25 per dozen

Meat Selections

Spicy chorizo empanada with onion marmalade
Jamaican jerk beef skewers
Mini beef Wellingtons with veal jus
Lamb popsicles with minted jalapeño pesto
Mini beef burgers with chipotle aioli, sharp cheddar
Grilled beef topped with Stilton
Shepherds pie with truffle potato whip spoons
Mini Asiago, genoa salami pizzas

\$27 per dozen

Seafood Selection

Crispy phyllo shrimp skewers with wasabi aioli
Smoke salmon with lemon, dill cream cheese
Lobster carrot phyllo rolls with saffron aioli
Mini crab cakes with sweet chili gastrique

\$28 per dozen

Prices do not include taxes or gratuities. Prices and items are subject to change.

Sushi Selections

Minimum order 5 dozen

Cucumber maki \$25 per dozen

California rolls \$32 per dozen

Assorted sushi to include salmon, tuna, shrimp \$36 per dozen

Vegetarian Selections

Mini Asiago pizzas

Portobello & leek crescents

Parmesan breaded artichokes with ancho chili marinara sauce

Vegetable spring rolls with lime ponzu dipping sauce

\$20 per dozen

Selection of Fine Canadian Cheeses

Cars water crackers, baguette, spiced nuts and preserves

\$8 per guest

Selection of Fine Canadian & European Cheeses

Cars water crackers, baguette, spiced nuts and preserves

\$12 per guest

Assorted Crudités Basket

3 dipping sauces

\$5 per guest

Prices do not include taxes or gratuities. Prices and items are subject to change.

Lunch #1
\$27 per person

Chef's seasonally inspired soup creation

Or

Spring Mix Salad

With radicchio, endive in a strawberry, honey and mint vinaigrette

*

Lemon-Thyme rubbed Grill Chicken Breast

Avocado, grape tomatoes and corn relish, shoestring fries

Or

Spinach and Mushroom Ravioli

Roasted red pepper, goat cheese and basil alfredo sauce

Or

8 oz New York Striploin

Yukon gold mash, peppercorn brandy

*

Dessert option available upon request at an additional charge

Prices do not include taxes or gratuities. Prices and items are subject to change.

Lunch#2

\$38 per person

Spring Mix Salad

With radicchio, endive in a strawberry, honey and mint vinaigrette

Or

Grill House Tomato Salad

Thick-cut hothouse tomatoes, red onions and crumbled goat cheese with olive oil and black olive tapenade

*

Lobster & Spaghetti

Sun-baked tomato, fresh basil, extra virgin lemon olive oil

Or

Pan-Roasted Organic Salmon

Roasted red pepper, tomatoes, capers salsa, lightly creamed risotto with braised leeks

Or

8 oz New York Striploin

Yukon gold mash, peppercorn brandy

*

Chef's Choice Crème Brulee

With fresh fruits

Or

Manhattan Skyline Cheesecake

Peppered raspberry coulis

Prices do not include taxes or gratuities. Prices and items are subject to change.

Dinner #1
\$48 per person

Chef's seasonally inspired soup creation

*

Tomatoes and Artichoke Salad

Fresh herbs, shallots, mustard-marsala dressing

Or

Spring Mix Salad

With radicchio, endive, in a strawberry, honey and mint vinaigrette

*

Atlantic Salmon

Roasted red pepper, tomatoes, capers salsa, lightly creamed risotto, braised leeks

Or

Mariposa Farms Supreme Chicken Breast

Avocado, grape tomatoes, corn relish, shoestring fries

Or

CAB 8 oz New York Striploin

Cabernet rosemary demi glaze with Yukon gold mash

Or

Spinach and Mushroom Ravioli

Roasted red pepper, goat cheese and basil alfredo sauce

*

Manhattan Skyline Cheesecake

Peppered raspberry coulis

Or

Chocolate Paisano

Belgian chocolate ganache and mousse with a hint of coffee tiramisu

Prices do not include taxes or gratuities. Prices and items are subject to change.

Dinner #2**\$58 per person****Lobster Bisque**

Crème fraîche

*

Grill House Tomato Salad

Thick-cut hothouse tomatoes, red onions and crumbled goat cheese with olive oil and black olive tapenade

Or

Spinach & Local Manotick Bacon Salad

Herb croutons & creamy garlic dressing

*

Pan-Roasted Atlantic Salmon

Roasted red pepper, tomatoes, capers salsa, lightly creamed risotto braised leeks

Or

12oz Quebec Veal Ribeye Chop

Maple & horseradish glaze, seed mustard whip potato

Or

8oz Roasted Fillet of Beef Tenderloin

Yukon gold mash, peppercorn brandy

Or

Spinach and Mushroom Ravioli

Roasted red pepper, goat cheese and basil alfredo sauce

*

Chef's Choice Crème Brulée

With fresh fruits

Or

Chocolate Paisano

Belgian chocolate ganache and mousse with a hint of coffee tiramisu

Prices do not include taxes or gratuities. Prices and items are subject to change.

Gala Dinner
\$80 per person

Roasted Carrots, Apple, Ginger and Honey Soup

*

Colossal Shrimp Cocktail

With classic cocktail sauce

Or

Duck Spring Rolls

Pickled vegetables, ponzu dipping sauce

Or

Classic Caesar Salad

Herb croutons, pancetta and shaved parmesan

*

Blood Orange Fizz

*

8oz Roasted Fillet of Beef Tenderloin

Yukon gold mash, sundried tomato. Blue cheese demi glaze

Or

New Zealand Rack of Lamb

Yukon gold mash. Mint and orange chutney

Or

12oz Alberta Bison Rib Eye

goat cheese topped, chorizo hash, cabernet rosemary demi glaze

Or

Ahi Tuna

Peppercorn crusted, wilted bok choy in sweet soya and sesame

Or

Spinach and Mushroom Ravioli

Roasted red pepper, goat cheese and basil alfredo sauce

*

Chef's Choice Crème Brulée

With fresh fruits

Or

Chocolate Paisano

Belgian chocolate ganache and mousse with a hint of coffee tiramisu

Prices do not include taxes or gratuities. Prices and items are subject to change.

Empire Grill Drink Prices

Bar Rail
1 oz. \$6.50

Premium
1oz. \$7.50

Cocktails
1.5-2 oz. \$8-\$9

Martinis
2 oz. \$10

Bottled beer
\$5.50 - \$8.25

Draft Beer
\$7.50

Aperitifs
2oz. \$4-\$6

Premium Scotch
1oz. \$6.50-\$30

RED WINE	
Merlot, Riverview, Niagara	40
Carmenere Reserva, Terra Noble, Chile	41
Pinot Noir, Rosehall Run, Prince Edward County	55
Malbec, Ben Marco, Mendoza, Argentina	65
Cab/Shiraz, GB51, Australia	40
ZK28, Cab Sauv/Merlot/Cab franc, Niagara	35
Sand and Gravel Red Coat, Merlot/Cab Franc, Niagara	45
Cabernet Sauvignon, Errazuriz, Chile	35
Sancturay, Pinot Noir, New Zealand	48
Cabernet Sauvignon, Ironstone, California	48
Zinfandel, "Mother Clone" Pedroncelli, California	48
Ripasso, Luigi Righetti, Tuscany, Italy	55
Colognole, Chianti, Italy	54
WHITE WINE	
Riesling, Relax, Germany	35
Pinot Grigio, Riverview, Niagara	40
Sauv. Blanc, Matua Valley, New Zealand	45
Pinot Grigio, Salvalai, Veneto, Italy	45
Chardonnay, Sand and Gravel, Ravine, Niagara	45
Sand and Gravel Riesling, Ravine, Niagara	66
Chardonnay, Riverview, Niagara	40
Chardonnay, Oyster Bay, New Zealand	48
ZK28 Chardonnay/ Riesling/Sauvignon Blanc, Niagara	35
Sauvignon Blanc, Errazuriz, Chile	35
SPARKLING WINE	
nv Contarini Valsecco	40
nv Champagne Veuve Clicquot France	115

THE FINE PRINT

At Empire Grill we pride ourselves on hosting both corporate and private functions in a highly professional manner. To ensure that our clients receive quality service, we have implemented the booking terms and conditions outlined below. These terms allow us to confirm that all the services and products you select are available and that we are able to ensure appropriate staffing levels for your event. We recognize that each function is unique, and we are flexible regarding these booking terms and agreements. Exceptions will be made on an individual basis.

BOOKINGS

- Please confirm menu and wine selection 7 days prior to your event.
- Please confirm the minimum number of guests attending the function 48 hours prior to your event.
- All food and beverage charges are subject to applicable taxes as well as an 18% gratuity.
- Parties of 50 or more people are subject to a \$300 consulting fee

Deposits and Cancellations

- We will tentatively hold any of our rooms for 30 days. After 30 days, if the group has not confirmed with a credit card, the space will be released.
- A credit card number is required for groups of 10 or greater.
- A 25% deposit is required for groups of 50 or greater.
- The remaining balance of the bill is due on the day of your event. Should your final attendance be smaller than your last confirmed number, you will be charged for the numbers confirmed 48 hours prior to your event.
- Your deposit will be fully refunded if we receive cancellation for your event at least seven days in advance. Cancellations received less than one week prior to the event date will result in a loss of deposit, although you will have the opportunity to rebook your function for a date within three months of the original. In this case, your deposit will be carried over to the new date.
- Cancellations of less than 48 hours will result in a loss of deposit.