

nest 

a place to gather

1255 Wellington St West | 613 722 0093



OUR SPACE. YOUR VISION.

WELCOME TO NEST

NESTLED IN THE HEART OF WELLINGTON WEST,
OUR INTIMATE AND CONTEMPORARY GATHERING
SPACE IS THE PERFECT BACKDROP FOR YOUR
NEXT EVENT.

OUR LOFT-STYLE VENUE COMBINES
ARCHITECTURAL ELEMENTS OF OTTAWA'S PAST
WITH OUR OWN VIBRANT & CONTEMPORARY
AESTHETIC.

WE DESIGN TO YOUR VISION --
WITH HIGHLY CUSTOMIZABLE LAYOUTS RANGING
FROM COCKTAIL RECEPTIONS,
TO PLATED DINNERS OR CASUAL SWEET & SIPS

WHAT TO EXPECT

- LARGE WINDOWS AND BEAUTIFUL NATURAL LIGHT
- COZY LIGHT FEATURES TO CREATE SOFT AMBIANCE FOR EVENING EVENTS
- MODERN + CHIC FURNITURE
- PLANTS & GREENERY ADDING NATURAL ACCENTS
- AUDIO VISUAL EQUIPMENT INCLUDING SCREEN, PROJECTOR AND BLUETOOTH SPEAKERS.
- READY ACCESS TO OUR EXPERTISE IN FLORAL AND DECOR

*WE AIM TO MAKE YOUR VENUE SELECTION
AS SIMPLE AS POSSIBLE.*

THE FINE PRINT:

CAPACITY IS 40 SIT DOWN
40-50 FOR COCKTAIL OR SWEET & SIPS
FULL BAR SERVICES AVAILABLE

WE LOVE WHAT WE DO - AND IT SHOWS!

COCKTAIL + DESSERT STATION

Social Hour

maximum 50 people

6 Hors D'oeuvres + Grazing Platters

+ Mini Dessert Station

\$65 per person

Packages

WINE + CHEESE

Sip and Snack

maximum 50 people

Cheese or Grazing Platters + Wine Service

\$50 per person

(2 glasses per person)

COCKTAIL + GRAZING

Cocktail Hour

maximum 40 people

3 Hors D'oeuvres + 2 Interactive Food Stations

\$75 per person

OR

Cocktail Hour Plus

4 Hors D'oeuvres + 1 Interactive Food Station +

Grazing Board

\$90 per person

Packages

SIT DOWN

Your Table is Ready

Maximum 40 people

3 Hors D'oeuvres + 3 Course Sit Down Dinner

\$150 per person

Looking for family style or buffet dinner? We are happy to customize!

Includes Staff/Service | Prices do not include tax

Bar & Wine Services Available!



WARM

Grilled Asparagus with Prosciutto and Shaved Parmesan
in Puff Pastry

Vadouvan-crusted Cauliflower on Garlic Naan Bread
with Sweet Potato Sambal (Vegan, DF)

Sweet and Sour Rhubarb Meatballs with Crisp Wonton (DF)

COOL

Smoked Salmon on Black Pepper Blini with Mascarpone, Salmon Roe
and Candied Lemon

Seared Beef with Green Garlic Butter, Bell Pepper Preserve and
Young Sorrel on Baguette

Whipped Feta with Spicy Honey and Sundried Tomato Chutney
on Crisp Focaccia (V)

Grilled Chicken with Mandarin & Star Anise Glaze, Pickled Ginger Aioli
and Shishito Pepper on Rice Cracker (GF, DF)

Puffed Potato with Spring Pea and Wild Leek Puree on Spoon (V, GF)

Happy to accommodate vegan and dietary restrictions

Hogs & Lovers



Tacos

Jerk Chicken | Barbacoa Beef | Mexican Lentil (V)
with Flour Tortillas, Shredded Lettuce, Feta and Salsa Verde
(Gluten Free & Vegan Options Available)
(3 tacos per person)

BBQ Chicken with House Mac & Cheese

Jamaican Slow Cooked Chicken with Creamy Three Cheese Sauce

Pho-nanza

Black Garlic Stock (chicken or mushroom (V), Ramen or Rice Noodle (GF),
Spring Vegetables, Marinated Tofu or Rare Beef

Mangia Mangia!

a la carte pasta bar

Penne Bolognese | Cacio e Pepe | Linguine with Kale Pesto Cream Sauce

Grazing Board

Cheese, Charcuterie, Chips, Crisp Seasonal Vegetables, Preserved Vegetables,
House Dips + Pâté, Crackers, Crisps, Pita Chips, House Preserves
and Spicy Honey

House Smoked Salmon

with Tarragon Creme Fraiche Arugula, Red Onion, Fresh Lemon and Caper
Relish served with House Made Savoury Crisps + Gluten Free Crackers

Local Charcuterie & Artisan Cheese

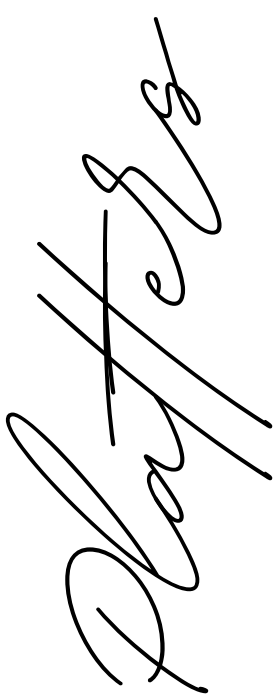
with Selection of Breads + Crackers, Pickled Vegetables
and House Preserves

Local Artisan Cheese

An Award-Winning Selection of Local, Hand-Crafted Ontario +
Quebec Cheeses, House Made Preserves, Local Honey, Dried Fruits,
Crackers, and French Baguette (V)

Vegetables, Pita Chips and Dips

Crisp Garden Vegetables House Made Pita Chips (V)
Jalapeño Cheddar Dip (GF,V) + Seasonal Vegan Dip (GF, Vegan)



Albacore Tuna Tartare
with Edamame & Wasabi Purée,
Roasted Pepper Aioli,
Maple Soy Sauce and Sesame
(GF, DF)

Mixed Greens Salad with Shaved Vegetables, Spicy Sunflower Seeds
and Honey Citrus Vinaigrette
(V, GF, DF)

Smoked Duck with Grilled Asparagus,
Shaved Egg, Parmesan Shards,
Crispy Shiitakes & Herb Oil
(GF)

Available May through Early July

Soup & Salad - Seasonal Soup Sip and Radicchio Salad
with Fresh Fruit, Toasted Almonds & Herb Dressing
(V, GF, N)

Rosemary-Smoked Olives & Herb Marinated Olives (Vegan, GF)

Patatas Bravas with Roasted Pepper Aioli (V, GF)

Bruschetta with Olive Tapenade and Manchego (V)

Red Wine Poached Chorizo Sausage with Fresh Herbs (GF, DF)

Mushroom Flatbread with Fried Peppers (Vegan)

(Choose 3)

Tapas

Tapas

Grilled Chicken Breast with Asparagus, Roast Potatoes
and Spring Garlic and Herb Sauce (GF)

Pan-seared Salmon Filet with Lentil & Rice Pilaf,
Sautéed Bok Choy and Roasted Pepper Relish (GF, DF)

Grilled Beef Striploin with Smashed Red-skinned Potato,
Sugar Snap Peas and Caramelized Onion Demi-glace (GF)

Artisan Pappardelle (or cavatelli) with Charred Tomato,
Roasted Mushrooms, Goat Cheese and Wild Leek-infused Olive Oil (V)



WINE

		bottle	glass
<i>white</i>	Stratus Weather Report Viognier	\$32	\$8
	Introvert Chardonnay	\$29	\$8
	Valdibella Munir Catarratto (natural)	\$29	\$7
<i>red</i>	Chiusa Grande Montepulciano D'abruzzo	\$27	\$8
	Stephen Vincent Pinot Noir	\$36	\$9
<i>Rose</i>	St. John Beausoleil	\$30	\$8
<i>prosecco</i>	Mosole	\$28	

BEER

\$8

Serving local craft beer from breweries such as:

Bicycle

Big Rig

Dominion City

SPIRITS

Classic Bar Rail Services Available

\$8

Smirnoff Vodka, Bombay Sapphire Gin, Canadian Club

Premium Canadian Whiskey, Bacardi Rum,

McClelland Single Malt Scotch

Premium Bar Rail Services Available

\$10

Grey Goose Vodka, Hendricks's Gin, Crown Royal Special

Reserve, El Dorado Special Reserve 15 year old Rum and

Glenfiddich 12 year old Scotch

MARTINI OR CUSTOM COCKTAIL BAR

\$14

Classic | Dirty | Espresso | Cosmopolitan

or if you have a favourite - let us know!

HOUSE COCKTAILS

\$10

Rhubarb Margarita

Pimm's Greyhound

Mint Julep



Please inquire about

Signature Cocktails

We offer both host or cash bar services!

Seaside Bar

PLATED

Flourless Chocolate Brownie with
Milk Chocolate Mousse (GF)
with Port Caramel, Cocoa Nib Tuile Cookie,
and Cherry Compote

Lemon Blueberry Cakelet with Citrus Cream Glaze
Blueberry Coulis, Candied Lemon and Fresh Berries

White Chocolate Rhubarb Mason Jar Cake
with Rhubarb Compote
with Strawberry Coulis, White Chocolate Shavings
and Candied Rhubarb

Raspberry Chocolate Truffle Tartlet (Vegan, GF)
with Toasted Coconut, Dark Chocolate Shavings and
Raspberry Coulis

MINI DESSERTS

Salted Caramel Cheesecake

White Chocolate Raspberry Cheesecake

Fruit Mousse Parfaits (GF)

Mini Mocha Crème Brûlée (GF)

Lemon Meringue Tartlets

Key Lime Tartlets

Dark Chocolate Mousse Cakelette
and Drunken Cherries (GF)



additions

PLATTER

Mini Elegant Desserts

A selection which may include Hand Rolled Chocolate Truffles (GF),
Homemade Marshmallows (GF), Mousse Velvetines (GF), Chocolate
Paradise Cakelets (GF), Macaroons (GF), Mini Squares, Mini Cookies
Available in Regular, Gluten Free or Vegan

Fresh Fruit

A Selection of Fresh Seasonal Fruits (V, GF)

Happy to accommodate vegan and dietary restrictions

All in the details...

We offer wonderful florals, candles and décor created just for you by our creative team. Have a vision - just ask!

Did you say Martini Bar? Yes we can make that happen - or any customizable cocktail!

Some of the hottest trends currently in play are bars and food stations-Whether you're introducing a new brand, launching a new product, or celebrating a business milestone, we'll work with you to create an experience that reflects your unique style and vision.



With our team of accomplished staff, on-trend menus, and unmatched attention to detail, we'll craft every aspect of your event to create an engaging environment that strikes the perfect balance of professionalism and hospitality.

