

2026

nest



a place to gather

1255 Wellington St West | 613 722 0093  
[nest@thymeandagain.ca](mailto:nest@thymeandagain.ca)



# 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  
50-60 FOR COCKTAIL OR SWEET & SIPS  
FULL BAR SERVICES AVAILABLE

WE LOVE WHAT WE DO - AND IT SHOWS!

## WINE + CHEESE

### *Sip and Snack*

maximum 50 people

Cheese or Grazing Platters + Wine Service

\$50 per person / two hour event

(2 glasses per person)

## COCKTAIL + DESSERT

### *Social Hour*

maximum 50 people

6 Hors D'oeuvres

+ Cheese and Charcuterie + Crudite

or Vegan Mezze Platter

+ Mini Dessert Station

\$60 per person / two hour event

*Package*

*Additional labour/staff charges may apply depending on duration of your event*

# COCKTAIL + GRAZING

## *Elevated Cocktail*

4 Hors D'oeuvres + 1 Interactive Food Station +

Grazing Board

\$80 per person / three hour event

Add another Chef assisted  
interactive food station for \$20 per person

*Grazing Packages*

## SIT DOWN

## *Your Table is Ready*

Maximum 40 people

3 Hors D'oeuvres + 3 Course Sit Down Dinner

\$125 per person / three + half hour event

Bar & Wine Services Available!

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

Prices do not include tax and service charge

Additional labour/staff charges may apply depending on duration of your event

# Holiday Dishes



Seared Flat Iron Steak with Caramelized Onion Dijonnaise and served with Charcuterie Crumble on Toasted Baguette (DF) (Cold)

Chicken Karaage with Togarashi Spice Served with Miso Mayo (Warm)

Grilled Chicken Bite on Grilled Baguette with Sunflower Seed Muhammara Sauce and Fennel + Carrot Slaw and Fried Shallots (DF)(COOL)

Charcuterie Arancini with Spiced Tomato Jam (WARM)

Parmesan & Herb Gougeres

Smoked Gouda Mousse with Spiced Apple Butter + Poached Apple Brunoise (V) (COOL)

Tuscan Shrimp Skewer with Sundried Tomato & Black Olive Vinaigrette (GF, DF)

House Smoked Salmon with Honey Lemon Cucumber Relish, Dill Cream Cheese on a Chive Blini

Focaccia Bite - House Made Focaccia with Whipped Spiced Goat Cheese & Poached Pear and Pomegranate Salsa (V) (COOL)

Vegetable Pakora with Mango Amba Sauce (GF, Vegan)

Grilled Eggplant Roulade with Date & Sesame (VEGAN, GF) (COOL)

## **Chicken and Biscuits**

Southern Braised Chicken Stew with Buttermilk Biscuit and Fresh Herbs

## **Fried Cauliflower Bites**

Sunflower Seed Romesco with Spiced Whipped Goat Cheese

## **Beef & Mash**

Braised Beef Short Rib with Red Chimichurri and Chive Mash Potatoes

## **Tacos**

### **Classic Jerk Chicken**

with Shaved Gouda and Roasted Jalapeno Crema

Vegan Option: Jerk Tofu

### **Carne Guisada (Mexican Braised Beef)**

with Queso Fresco and Chili Lime Crema

Vegan Option: Pulled Jackfruit Taco with Mojo Black Beans

### **Seared Tuna Tacos**

with Carrot + Cabbage Slaw, Smashed Avocado & Siracha and Togarashi Mayo

Vegan Option: Korean Braised Tofu Taco

### **Spinach & Cheese Agnolotti**

with Italian Eggplant Caponata, Parmesan Cheese and Fennel Pangrattato (V)

## **Tuna Niçoise**

with Black Olive Tapenade, Pickled Quail Egg, Potato and Green Bean Salad and Sun-Dried Tomato Vinaigrette

## **Wedge Fry Poutine**

with Quebec Cheese Curds and Chicken or Mushroom Gravy (V)

ADD: Duck Confit \$2.00 per person or Braised Short Rib \$2.50 per person

### **Grazing Board**

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

### **House Smoked Salmon**

with Preserved Lemon Aioli, Rosemary Cucumber Relish, Horseradish Crema, Fresh Lemons, Baguette and Gluten Free Crackers

### **Local Charcuterie & Artisan Cheese**

A selection of Artisan Cured Meats and Cheeses, House-Made Preserves, Pickled Vegetables, Savoury Crisps, GF Crackers and Baguette

### **Vegan Mezze**

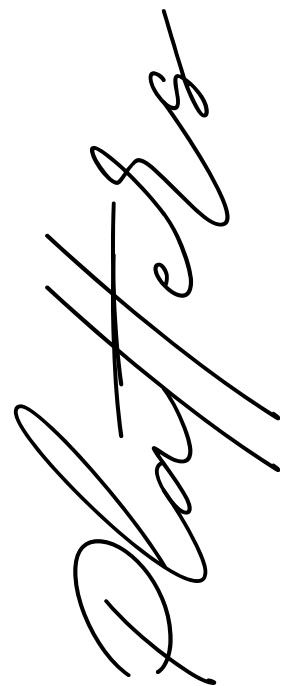
Smoked Olives, Marinated Peppers and Artichokes, Spicy Baba Ghanoush, Chickpea and Lentil Falafel, Roasted Garlic Hummus, Mini Naan Bread, Fresh Vegetables + House Pita Chips

### **Local Artisan Cheese**

An Award-Winning Selection of Local, Hand-Crafted Ontario Cheeses, House Made Preserves, Local Honey, Dried Fruits, Savoury Crisps, GF Crackers & French Baguette (V)

### **Crudités & Dips**

Crisp Garden Vegetables (GF, V)  
Green Goddess Dip (GF, V) + Seasonal Vegan Dip (GF, Vegan)



Asparagus Vichyssoise  
with Preserved Lemon Crème Fraiche and Gluten Free Lemon  
Parm Croutons (GF) (May-June)

Tomato and Watermelon Gazpacho  
with Compressed Cucumber, Roasted Shallot Chili Oil and  
Herbs Croutons (July-Sept)

Mixed Green Salad  
with Seasonal Vegetables, Candied Seeds, Goat Cheese and  
Maple Balsamic Vinaigrette (V)

Heirloom Tomato Salad  
with Fiore de Latte, Sundried Tomato, Black Olive Vinaigrette,  
Lemon and Parm Croutons and Confit Grape Tomatoes (V)  
(July- Sept)

Arugula and Endive Salad  
with Cucumber Ribbons, Manchego & Spiced Sunflower Seeds  
and Sherry Vinaigrette (V)

Seared Tuna  
with Edamame & Wasabi Puree, Soy Bean & Red Pepper Salad,  
Crispy Rice Chips and Ponzu Sauce (GF)

Duck Pastrami  
with Asparagus Salad, Pickled Quail Egg, Sumac & Maple  
Vinaigrette and Shaved Fennel + Crunchy Herb Crumble  
(May-July)

Asparagus Vichyssoise  
Tomato and Watermelon Gazpacho  
Mixed Green Salad  
Heirloom Tomato Salad  
Arugula and Endive Salad  
Seared Tuna  
Duck Pastrami

**Seared Chicken Supreme with Red Chimichurri**

Grilled Asparagus | Roasted Potatoes

**Roasted Beef Striploin with Green Peppercorn + Whiskey Demi (GF)**

Green Beans with Scallion Butter | Horseradish and Red Skinned Mash Potato

**Braised Beef Short- Rib with Red Wine Shallot Sauce (GF)**

Sautéed Green Beans with Ramp Butter | Smashed New Potatoes

**Oceanwise Cod or Atlantic Salmon with Winter Herb Veloute**

Seasonal Vegetables | Roasted Fingerlings

**Seared Salmon with Matboucha Sauce**

Seasonal Vegetable | Garden Vegetable Rice Pilaf | Fresh Herbs

**Spinach and Cheese Agnolotti (V)**

with Roasted Garlic Cream Sauce and Seasonal Garnish

*Gluten Free and Vegan Available*

**Tofu and Ancient Grain Stuffed Acorn Squash**

Cauliflower Puree| Dried Cranberries + Apricot and Chili Coulis

(Vegan, GF)



## WINE

		bottle	glass
<i>white</i>	Loveblock Sauvignon Blanc	\$36	\$9
<i>red</i>	2023 Stratus Alto	\$36	\$9
<i>rose</i>	St. John Beausoleil	\$40	\$9

Serving local craft beer from breweries such as:

\$9  
Bicycle  
Big Rig  
Dominion City

## BEER

## SPIRITS

### Classic Bar Rail Services Available

\$8

### Premium Bar Rail Services Available

\$10

\$14

Classic | Dirty | Espresso | Cosmopolitan  
or if you have a favourite - let us know!

## MARTINI OR CUSTOM COCKTAIL BAR

\$10

## HOUSE COCKTAILS



*We offer both host or cash bar services!*

*Cocktails  
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/Peach Mason Jar Cake  
with Strawberry Coulis, White Chocolate Shavings  
and Candied Rhubarb or Fresh Peach

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.

Prices do not include tax and service charge.

