

2026 SPRING + SUMMER

nest 

a place to gather

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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

Packages

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*

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

Packages



Seared Flat Iron Steak with Italian Salsa Verde and Confit Grape Tomato on Grilled Baguette (DF) (Cool)

Chicken Karaage with Togarashi Spice and Miso Mayo (GF, DF) (Warm)

Blackened Chicken Bite with Chili Avocado Mayo and Fennel Carrot Slaw on Grilled Baguette (DF) (cool)

Country-style Terrine with Fig Jam and Toasted Sunflower Seeds (GF, DF) (cool)

Sesame Seared Tuna with Preserved Lemon Aioli & Puffed Rice Cracker (DF, GF) (cool)

Tuscan Shrimp Skewer with Sundried Tomato + Black Olive Vinaigrette, Confit Grape Tomato and Black Olive Petal (GF, DF) (cool)

House Smoked Salmon with Salmon Roe, Capers and Pickled Ramp Cream Cheese on Chive Blini (cool)

Charcuterie Skewer- Local Cured Meat and Cheese and Pickled Vegetables (GF) (cool)

Mini Falafel Pita with Roasted Garlic Hummus and Mango Amba Sauce, Cucumber and Watermelon Radish (Vegan) (warm)

Caprese Focaccia Bite with Whipped Lemon Basil Ricotta, Confit Grape Tomato and Maple Balsamic Reduction (V) (cool)

Vegetable Pakora with Mango Amba Sauce (GF, Vegan) (warm)

Zucchini & Pistachio Roulade on Italian Chickpea Pancake and Lemon + Herb Tahini Sauce (Vegan, GF, N) (cool)

Happy to accommodate vegan and dietary restrictions

Happy Dainties

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

Chicken Tacos (2 per person)

Classic Jerk Chicken with Roasted Jalapeno Crema | Pineapple Salsa | Romaine Lettuce and Shaved Gouda

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

Cod Cakes

Cod Cakes with Sumac Scented Tartar Sauce | Chili Quail Egg | Shaved Brussels Sprout Salad with Kale Pesto Vinaigrette

Spinach & Cheese Agnolotti

Spinach & Cheese Agnolotti with Basil Pesto Cream Sauce, Seasonal Vegetables, Parmesan Cheese and Fennel Pangrattato (V)

Vegan + Gluten Free Option:

Corn Penne Pasta with Vegetable Caponata and Herbed Oil (GF, Vegan)

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 \$3.50 per person or Braised Short Rib \$5.25 per person

Stations

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 House Smoked Salmon with Preserved Lemon Aioli,
Honey Lemon Cucumber Relish, 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

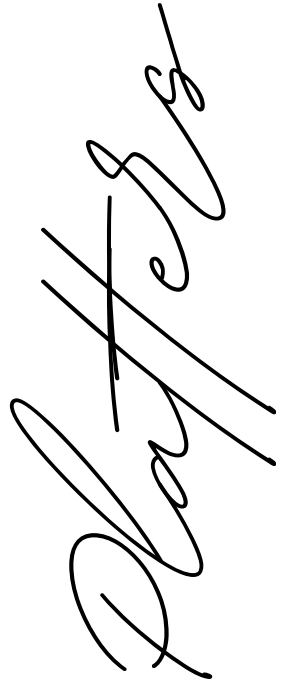
Smoked Olives, Marinated Peppers and Artichokes, Spicy Baba Ghanoush,
Chickpea and Lentil Falafel, Roasted Garlic Hummus, Mini Naan Bread,
Fresh Vegetables + House Pita Chips

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
Parmesan Croutons (V, GF) (May-June)

Ferme Aux Colibris' Tomato Gazpacho with Honey Lemon
Cucumber Relish Roasted Shallot Chili Oil and Herb Croutons
(served cold) (July-Oct)

Roasted Butternut Squash and Vegetable Soup with Herb Oil
and Sunflower Seed Dukkah Spice (V)

Mixed Green Salad with Crumbled Feta, Seasonal Vegetables,
Candied Seeds and Maple Balsamic Vinaigrette (V, GF)

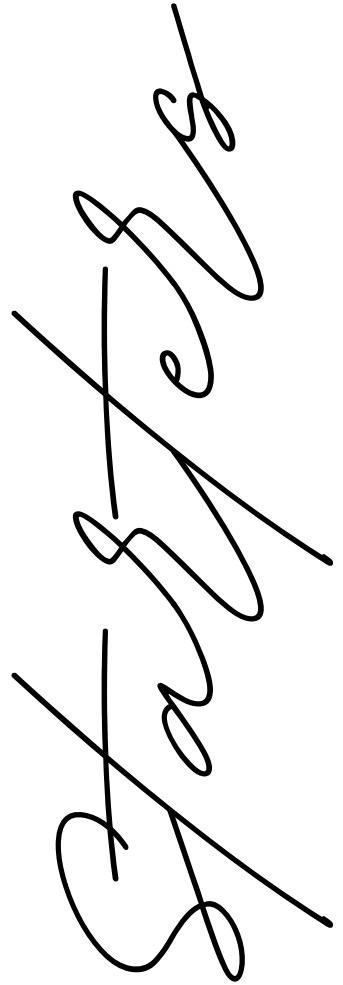
Arugula and Endive Salad with Cucumber + Zucchini Ribbons,
Sherry Vinaigrette, Manchego Cheese and Spiced Sunflower
Seeds (V,GF)

Heirloom Tomato Salad with Lemon Basil Whipped Ricotta,
Basil and Parmesan Vinaigrette, Fennel Pangrattato and Confit
Grape Tomatoes (V) (June - Oct)

Seared Tuna with Edamame & Wasabi Purée, Soy Bean & Red
Pepper Salad, Ponzu Sauce and Crispy Bits

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

Family style available for the above
*soup not included in Family Style



chef's

Chicken Supreme with Whiskey Apple Cider Velouté

Grilled Seasonal Vegetable Medley | Mashed Red Skinned Potatoes (V, GF)

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

Charred Local Asparagus with Ramp Butter (V, GF) | Mashed Red Skinned Potatoes

Roasted Cod with Chive & Tarragon Velouté

Garden Vegetable Rice Pilaf with Fresh Herbs (Vegan, GF)

Seared Salmon with Dill and Wild Garlic Sauce

Garden Vegetable Rice Pilaf with Fresh Herbs (Vegan, GF)

Spinach and Cheese Agnolotti Brown Butter Cream Sauce

Roasted Squash, Squash Chips and Fried Sage (V)

**Vegan and GF: Corn Penne Pasta with
Vegetable Caponata and Herbed Oil**

Tofu and Ancient Grain Stuffed Acorn Squash

Cauliflower Puree | Dried Cranberries + Apricot and Chili Coulis
(Vegan, GF, Garlic and Onion Free)



WINE

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

Serving local craft beer from breweries such as:
\$9

BEER

Bicycle
Big Rig
Dominion City

SPIRITS

Classic Bar Rail Services Available
\$8

Premium Bar Rail Services Available
\$10

MARTINI OR CUSTOM COCKTAIL BAR

\$14
Classic | Dirty | Espresso | Cosmopolitan
or if you have a favourite - let us know!

HOUSE COCKTAILS

\$10



We offer both host or cash bar services!

Bar Service

Desserts

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

PLATED



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.

