



Gitanes  
EVENTS PACKAGE



**Gitanes** *'a modern take on French cuisine with  
thoughtfully sourced ingredients.'*

361 ELGIN STREET • OTTAWA, ONTARIO

**3 ROOMS**

**50+ SEATS**

**INFO@GITANES.CO**

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## Our Philosophy

Our goal at Gitanes is to provide a unique dining experience through the intersection of French cuisine and Canadian ingredients. This experience is customizable to your group and occasion. As we anticipate each season, we create new menus to reflect the harvest of local farms.

We take a sustainable approach that is responsible, thoughtful and innovative. Gitanes offers raw seafood dishes, seasonal vegetables presented as composed dishes, appetizers including house pastas and charcuterie as well as a full entrée selection.

Our sommelier and bar teams carefully curate lists of cocktails, liqueurs, beers, wines and non-alcoholic beverages to perfectly complement your experience. A welcome apéritif with canapés can allow your guests time to mingle. After indulging in our French cuisine they can meander over digestifs. We recommend selecting a white and red from our celebrated wine list to pair with your meal.

Our food, beverage and space can be organized for such variety of occasions as weddings, rehearsal dinners, birthday parties, holiday gatherings and more. We are excited to host your next event!





## The Venue

Gitanes offers a beautiful space for formal events or informal gatherings. We are able to accommodate a restaurant buyout that allows full use of our dining rooms as well as privacy

from other diners. For smaller groups, we also have available our Champagne Room for semi-private dining. Our restaurant accommodates 50 seats indoors with an additional 6 stools at

the bar. The dining room layout offers three distinct spaces that can be set separately or flow together as one.



### Dining Room

Our main dining room is framed by our pink quartzite raw bar. This is where oysters are shucked, crudos are plated and seafood platters are assembled.



### Champagne Room

A semi-private room tucked away from the rest, featuring velvet couch seating, a 'Press for Champagne' button and accompanying sparkling wine service.



### The Lounge

Our brass bar, offering 6 seats for the ultimate cocktail experience. Additional lower seating in the lounge of 8 seats.

## Elevated Experiences: Champagne Table

A semi-private area of our restaurant hosts a celebratory table perfect for a small staff retreat or a corporate dinner. Host up to 9 of your most important clients or best team members on a velvet couch that surrounds our spacious rectangular table.

At this experience table we offer our à la carte, Table d'hôte and Let Chef Feed You dining experiences. A 3oz and 5oz wine pairing is also available for all options, which is curated by our sommelière.

You will find this area tucked away in the back dining room. Here there is access to 2 washrooms along a candlelit hall leading to a view of our unique wine cellar.

The Champagne Table provides an intimate and sophisticated setting for an unforgettable evening, no matter your occasion.



## Elevated Experiences: Chef's Tasting

### Tasting Menu 105

Our chef has carefully curated a menu that highlights the season's freshest ingredients. Our tasting menu at 105 per person is a unique and memorable meal. Plates from our ever changing menu are arranged in four courses by our Chef de Cuisine Mitchell Lacombe.

The tasting menu is a great introduction to the depth and variety presented by Gitanes kitchen. This experience can be enjoyed at any table in the restaurant and offers an elevated option from the group Table d'Hôte. Please note this experience is not allergy friendly.

### Chef's Tasting 145

The Chef's Table is a kitchen-side immersive dining experience which is served by our team of talented chefs. Each tasting is specially designed for you and your group to share in a family-style format. You will be right in the heart of all the action as the Chef's Table is located at the kitchen pass.

Your tasting experience will consist of a three hour, five course meal guided by a handwritten menu. As with our à la carte menu, our tasting experience changes regularly with seasonality and ingredient availability, so you can expect a unique dinner with each visit. Advance notice of allergies & dietary restrictions is required. Ideal for party sizes of 4 to a maximum of 6 guests. Cancellation policy applies. The Chef's Tasting requires a minimum of 24 hours notice of booking.

Both the 105 and 145 Tasting Levels may be complemented by 3oz or 5oz wine pairings, curated by our sommelière. Keep it classic with our favourite established French appellations or dive into the wonderful world of organic and natural wine.





## Minimum Spend

\*This amount would be exclusive of taxes & gratuities.

In an effort to provide the most value for you and your guests, we prefer to refrain from adding 'venue fees'. Instead, we honor a minimum spend approach when hosting your event at Gitanes. This amount is based on our regular operations and the cost associated with a private or semi-private event. This minimum spend can be used within any service of our restaurant: food, wine, beer, and/or cocktails.

### **Option 1: Entire Venue**

Lunch (11AM–3PM)

Dinner (4PM–2AM)

### **Option 2: Champagne Room**

The Champagne Room at Gitanes is designed to accommodate larger parties that do not require the entire restaurant yet are planning for more of a semi-private dining experience. This is not a private dining room, but more of a tucked away corner as this room does provide access to washrooms and our wine cellar. We can accommodate up to 9 guests at the Champagne table, beside a customizable floor plan to accommodate a maximum group size of 25 guests. We offer several dining packages to consider when booking our Champagne Room, giving you the ability to host the Gitanes Experience within your budget.

Early Seating (5PM–8PM)

Late Seating (8:30PM–12:00AM)



**To Welcome**  
SEAFOOD PLATTER  
CAVIAR SERVICE

**Second**  
Your choice of:  
LAMB TARTARE  
HAMACHI TARTARE  
BITTER LETTUCE SALAD

**Plat Principal**  
Your choice of:  
STEAK FRITES  
FOGO ISLAND COD GRENOBLOISE  
CACIO E PEPE, MUSHROOM, BLACK TRUFFLE

**Dessert**  
Your choice of:  
BABA AU RHUM  
CHOCOLATE STOUT CAKE

**Gitanes**



**Canapés**

**Cold**

BEEF TARTARE, BLACK TRUFFLE, KETTLE CHIP  
OEUF MAYO, VEAL TONGUE, TONNATO, CAPER  
GRILLED PEACH TARTINE, WALNUT PRALINE, RICOTTA  
SMOKED SALMON BLINI, DILL CREME FRAICHE, SALMON ROE  
LOBSTER ROLL, BRIOCHE BUN, DILL CHIP  
SEARED HALLOUMI, SMOKED TOMATO RELISH, RYE CRACKER

**Warm**

CROQUE MONSIEUR, STRAWBERRY JAM  
TEMPURA OYSTER MUSHROOM, PICKLED SCAPE RANCH  
CHICKEN SATAY BROCHETTE, COCONUT CILANTRO CREAM  
FRIED CHICKEN, CALABRIAN CHILI HONEY GLAZE, PICKLES, BRIOCHE BUN  
LIL GUY BURGER, PICKLES, ONION, CHEDDAR, DIJONNAISE  
DASHI TEMPURA HALIBUT CHEEKS, CAVIAR

**Gitanes**

**Sample table d'hôte**  
Menus will differ based on season and availability.

**Sample Canapé menu**  
Menus will differ based on season and availability.

## Culinary Endeavour

### Table d'hôte

We utilize our table d'hôte menu for groups of 9+ guests; It consists of 3 courses with a variety of additional options to provide a tailored experience.

### Cold Seafood Platters

In addition to the table d'hôte menu, you can elevate your experience with the addition of our Cold Seafood Platters which can be displayed upon arrival. Our platters include: chilled snow crab cluster, lobster tail and claw, mussels escabeche, tuna crudo, dressed clams, oysters on the half shell. Menus will differ based on season and availability.

### Charcuterie and Cheese Platter

House-cured Charcuterie and a rotating selection of cheeses are another addition to your table d'hôte menu that can be presented to you and your guests upon arrival.

A sample of a previously offered Charcuterie board includes: Smoked maple ham, capicola, bresaola, foie & chicken liver mousse, country pork terrine, 2 types of rotating cheeses, accompanied with mostarda, jam, pickles, dry cured black olives, toasted sourdough and crackers.

### Passed Canapés

Gitanes offers a curated Canapé menu for all event bookings. Our Canapé service provides a special touch for your guests; our servers will pass by with a series of inventive small bites while you mingle and cocktail. Our Canapés are also available as the main food component of your cocktail reception. We recommend at least 4 different canapés with a minimum of 3 dozen per selection for a true Gitanes experience. We are happy to design a menu that brings your vision to life.

### Custom Cakes

Custom cakes are baked by our pastry chef and designed for celebrations of all sizes. Our cakes include custom inscriptions.

Flavour options include but are not limited to: Chocolate cake, dulce de leche, salty caramel buttercream, strawberry shortcake, vanilla sponge, lavender buttercream, Bailey's opera cake, brown butter crumb, buckwheat honey caramel, hazelnut, Meyer lemon stripe cake, tonka bean or poppy seed buttercream.



## Cocktails

### KYOTO SOUR 15

Yokaichi Mugi Shochu, fresh Ontario sake, lime, matcha-honey, whites, plum bitters

### ART BASIL 17

Butterfly Gin, Lillet Blanc, lemon, basil

### NOUVEAU RICHE 17

El Jimador Reposado Tequila, Dry Curacao, lime, pomegranate, serrano

### KILL DILL 16

Dill-infused Vodka, Willem's Wermoe Dutch Dry Vermouth, pickle brine  
*Add Caviar for 22*

### SANDPAPER PLANE 16

Bénédictine D.O.M, Bruto Americano, Southbrook 'Whimsy!' The Anniversary, lemon

### BELLE ÉPOQUE 23

Cognac V.S., Grand Marnier, Ardbeg 10yr, Orgeat, Chocolate Bitters

### LA CABANE 16

Maple Eau De Vie, Ancho Reyes, Cabot Trail, Galliano, mushroom-maple, cream, almond & cinnamon aromatics

### ROTATING CLASSIC MP *Ask your server for details*

### SANS ALCOOL

### LE SHRUB 9

Grapefruit, sustainable shrub, mint, cucumber, lemon-lime soda

### ESPRESSO MARTINO 10

Espresso, cream, coffee oleo saccharum

### WINTER COLLINS 9

Lemon, fresh OJ, white cranberry, Gardenia syrup, sparkling water

## Bières et Cidres

### EN PRESSION

LA POUBELLE ALE, 16oz. . . . .9  
FRESH ONTARIO SAKE, 6oz/9oz. . . . .9/11

### CANNETTES ET BOUTEILLES

MATRON, YEASAYER, LAGER, 355ml. . . . .10  
BURDOCK, PREMIUM RICE LAGER, 355ml. . . . .11  
STELLAARTOIS, PILSNER, 473ml. . . . .11  
MATRON, ISLANDER, MARITIME PILSNER, 355ml. . . . .11  
MEATINGS, BRISKET, AMERICAN WHEAT, 473ml. . . . .10  
NICKEL BROOK, NAUGHTY NEIGHBOUR, APA, 473ml. . . . .10  
DOMINION CITY, SUNSPLIT, NE IPA, 473ml. . . . .15  
BEER NERDS, CALIFORNIA IPA, 473ml. . . . .14  
CAMERONS, BESTE, BOCK, 473ml. . . . .10  
BEYOND THE PALE, THE DARKNESS, STOUT, 473ml. . . . .10  
LEFT FIELD, BANG-BANG, DRY HOPPED SOUR, 355ml. . . . .10  
LA BRASSERIE DES VOIRONS, VIVANTE DE TERRE, ALE, 750ml. . . . .52  
FIELD BIRD, FLEDGLING, FUNKY CIDER, 330ml. . . . .10  
FIELD BIRD, BLACK BARRED, CHARMAT PERRY, 750ml. . . . .49  
STOCK & ROW, SLOW & LOW, DRY CIDER, 355ml. . . . .10  
COAT-ALBRET, CIDRE BOUCHÉ D'ARTISAN, BRUT CIDER, 750ml. . . . .58  
COLLECTIVE ARTS X ROSEWOOD, CROSS ACRES, WINE CIDER, 750ML. . . . .44  
AMABUKI, JOSEN CUP, SAKE, 200ml. . . . .16  
DEWAZAKURA, GINJO CUP, SAKE, 180ml . . . . .19

### SANS ALCOOL

HEINEKEN 0.0, PALE LAGER, 330ml. . . . .9

### Sample beverage menu

Menus will differ based on season and availability.

## Beverage Program

### Wine & Cocktails

Our unique cocktail selection ranges in style from light and refreshing to spirit forward over hand carved ice. Organizers of private functions may choose to offer our full cocktail list or to hand select a few favorites.

Gitanes is proud to offer a range of natural wines with a broad focus on French and Canadian producers. Our selection of sparkling wine is expansive. Much of our

list is organic and/or biodynamic certified, from makers who care for their land and cultivate terroir without synthetic intervention. We recommend pre-selecting a white, red, and perhaps a bubbly to toast with for your private function. Our sommelier is happy to assist with your selection.

Beverages (alcoholic and non-alcoholic) are charged based upon consumption per drink, plus tax and gratuity. We do not offer fixed price per person bar packages

or individual bills. Wines are selected from our current list and charged per bottle (vintages are subject to change). In accordance with liquor licensing regulations, we are unable to permit our guests to bring in their own wine or alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list.

## SPARKLING

Frizzante Rosato Raboso+, Integrale, Veneto, Italy.....	70
Riesling, Broken Stone, 'Le Bien, Le Mal, Le Pétillant', Ontario, 2021.....	80
Pét-Nat Grolleau Gris/Pineau d'Aunis, Les Équilibristes, 'Zestos', VDF, 2020.....	80
Pét-Nat Chardonnay, Therianthropy, 'Bonnie Vivant', VQA St David's Bench, Niagara, 2020.....	88
Rosé Pét-Nat Beaujolais, Domaine Saint-Cyr, France.....	100
Sparkling Albariño, Stirm Wine Co, 'Los Chucaquis', Santa Barbara, California, 2020.....	105
Pét-Nat Perle of Csaba, Sperling, 'Speritz', Okanagan Valley, BC, 2019.....	108
Ruby Pét-Nat Marechal Foch, Sperling, Okanagan Valley, BC, 2020.....	108
Pét-Nat Chenin Blanc, Catherine & Pierre Breton, 'Elle est pas bulle, la vie?', VdF.....	120
Crémant du Jura Zero Dosage, Champ Divin, 'Cuvée Chanson', France, 2019.....	122
Rosé Pét-Nat Pinot Noir/Welschriesling, Claus Preisinger, 'Ordinaire', Austria, 2021.....	135
Rosé Pét-Nat Saint Laurent/Alibernet, Strekov, 'Rozalia', Slovakia, 2019.....	135

## CHAMPAGNE, FRANCE

Extra Brut, Lelarge Pugeot, 'Tradition', MV.....	160
Blanc de Noirs Brut, Serveaux Fils, 'Carte Noire', Passy-Sur-Marne, Aisne, MV.....	170
Brut, Diebolt-Vallois, 'Tradition', Cramant Grand Cru, Côte des Blancs, MV.....	188
Blanc de Pinot Meunier Extra Brut, Bruno Michel, 'Demi-Lune', MV.....	200
Blanc de Blancs Brut, Saint-Chamant, Epernay, France, MV.....	230
Blanc de Noir Brut Nature, Vadin-Plateau, Cumières Premier Cru, Vallée de la Marne 2015.....	263
Blanc de Blancs Extra Brut, Suenen, 'C+C', Côte des Blancs, MV.....	268
Blanc d'Arbanne, Olivier Horiot, Les Riceys, Côte des Bars, 2015.....	310
Extra Brut, Fleury Pères & Fils, 'Sonate', Côte des Bars, 2012.....	315
Brut, André Beufort, Polisy, Côte des Bar, 2004.....	375
Brut, André Beufort, Polisy, Côte des Bar, 2008.....	390
Brut, André Beufort, Polisy, Côte des Bar, 2002.....	415
Blanc de Blancs Brut, Pierre Peters, Le Mesnil Grand Cru, Côte des Blancs, 2011.....	422

## FRENCH WHITES

Ugni Blanc/Petit Manseng/Colombard, Laballe, 'Terres Basses', Gascogne, France, 2019.....	65
Rousanne/Marsanne/Viognier, Domaine de Beurenard, 'Biotifulfox', VDF, 2021.....	78
Muscadet Sevre et Maine, Perraud, 'Selections des Cognettes', Loire, France, 2020.....	82
Sauvignon Blanc, Les Athlètes du Vin, Touraine, Loire, 2019.....	88
Chardonnay, Domaine Baud, 'Cuvée Flor', Jura, 2020.....	100
Vouvray, Catherine & Pierre Breton, 'La Diletante', Loire, France, 2020.....	120
Bourgogne Blanc, Sextant, 'La Fleur au Verre', 2020.....	130
Savignin, Didier Grappe, 'Ouillé', Côtes du Jura, 2019.....	138
Chablis, Domaine de l'Enclos, Burgundy, 2019.....	140
Semillon sous-voile, Karnage Vin, 'Savak', Poligny, Jura, 2018.....	142
Chardonnay, Domaine Tissot, 'Patchwork', Jura, 2020.....	155
Sauvignon Blanc, Didier Dagueneau, 'Blanc Etc.', Pouilly-Fumé, VDF, 2018.....	245

## OTHER WHITES

Vinho Verde Azal/Arinto/Avesso, Niepoort, 'Nat'Cool Branco', Portugal, 2021 (1L).....	80
Riesling, Hidden Bench, 'Felseck', Beamsville Bench, Ontario, 2018.....	85
Elbing, Stein, 'Ewald', Mosel, Germany, 2020.....	92
Chardonnay, Closson Chase Winery, 'Churchside', PEC, ON, 2019.....	105
Riesling Kabinett Trocken, Stein, 'Palmborg', Mosel, Germany, 2020.....	112
Vino Blanco, Navazos-Neipoort, Jerez, 2018.....	114
Gewürztraminer, Mac Forbes, 'Just Like Heaven', Yarra Valley, Australia, 2021.....	118
Malagousia/Assyrtiko, Kamara Pure, 'Nimbus Albus', Thessaloniki, Greece, 2021.....	120
Ansonica, Fattoria Di Magliano, 'Brissi', Tuscany, Italy, 2021.....	125
Chardonnay, Closson Chase Winery, 'Grand Cuvée' PEC, ON, 2019.....	140
Chardonnay, Matthiasson, 'Linda Vista Vineyard', Napa, California, 2017.....	190
Xarel.lo, Cellar Pargas, Penedes, Spain, 2010.....	210

## Sample wine menu

Menus will differ based on season and availability.

## FRENCH REDS

Merlot, Pot de Vin, Château Guilhem, 'Pot de Vin', VDF, 2020.....	75
Grenache/Syrah+, Domaine de Tabatau, 'Camprigou', Languedoc, France, 2021.....	75
Beaujolais, Domaine Saint-Cyr, 'La Galoche Rouge', France, 2020.....	80
Braucol/Duras, Domaine Laurent Cazottes, 'Marcotte', Sud-Ouest, France, 2021.....	98
Bourgogne Rouge, René Bouvier, Burgundy, France, 2020.....	100
Cabernet Franc, Catherine & Pierre Breton, 'Avis de Vin Fort', Bourgueil, France, 2021.....	100
Lirac, Château de Montfaucon, Côtes du Rhône, France, 2019.....	105
Grolleau Noir, Bainsbridge and Cathcart, 'Rouge Aux Lèvres', Loire, France, 2021.....	105
Carignan, Karnage Vin, 'Kari', Ardèche, France, 2020.....	106
Alicante Bouchet/Merlot, Karnage Vin, Cassette B, Carcassonne, France, 2020.....	106
Beaujolais Villages, Guy Breton, 'Cuvée Marylou', Beaujolais, 2021.....	110
Syrah, La Ferme des Sept Lunes, VDF, 2021.....	120
Bourgueil, Catherine & Pierre Breton, 'La Dilettante', France, 2021.....	123
Pinot Noir, Vincent Fleith, Steinweg, Alsace, 2019.....	124
Aramon+, La Sorga, 'Ah! Ramon', VdF.....	128
Moulin-à-Vent, Domaine Saint-Cyr, 'La Bruyère', Beaujolais, France, 2018.....	140
Brouilly, Famille Dutraive, 'Cuvée Vieilles Vignes', Beaujolais, France, 2020.....	145
Haut-Médoc, Château Sénéjac, Bordeaux, France, 2018.....	175
Trousseau, Lucien Aviet & Fils, 'Ruzard - Rosiere', Arbois, Jura, 2020.....	193
Châteauneuf du Pape, Domaine de Fontavin, 'Cuvee Empire', Rhône Valley, France, 2018.....	210
Margaux, Château Chantelune, Bordeaux, France, 2019.....	225
Chinon, Domaine Olga Raffault, 'Les Picasses', Loire, 2001.....	300
Gevrey-Chambertin 1er Cru, Bruno Clavelier, 'Les Corbeaux', Burgundy, 2016.....	490
Nuits-Saint-Georges 1er Cru, Bruno Clavelier, 'Aux Cras', Burgundy, 2018.....	510

## OTHER REDS

Dornfelder, Brand Bros, 'Flora', Pfalz, Germany, NV.....	85
Zweigelt, Claus Preisinger, 'Kieselstein', Austria, 2021.....	90
Pinot Noir, Southbrook Vineyard, 'Laundry Vineyard', Lincoln Lakeshore, Ontario, 2018.....	98
Pinot Noir, Hidden Bench, Beamsville Bench, ON, 2020.....	100
Merlot, Neon Eon, Okanagan, BC, Canada, 2020.....	108
Pinot Noir, Mac Forbes, Yarra Valley, Australia, 2020.....	118
Grenache/Pinot Gris/Syrah/Muscat, Iruai, 'Bloom Phase', Etna, California, 2020.....	122
Kékfrankos, Weninger Steiner, Sopron, Hungary, 2017.....	145
Plavac Mali, Volarević, 'Syrtis', Dalmatia, Croatia, 2016.....	149
Frapatto, Occhipinti, 'Vino di Contrada Pettineo', Sicily, Italy, 2019.....	165
Cabernet Sauvignon, Obsidian Ridge, Red Hills Lake County, Napa, California, 2019.....	195
Barbaresco, Renato Fenocchio, 'Cru Staderi', Piedmont, Italy, 2017.....	214

## Sample wine menu

Menus will differ based on season and availability.