

Menu 2023

A TRANSFORMATIVE
CULINARY EXPERIENCE



We look forward to creating an unforgettable event with you.

To our esteemed Guest,

Welcome to the Shaw Centre. We are thrilled to provide you with a *first-class Canadian dining experience*.

We have partnered with true artisans, growers, and suppliers from coast to coast to bring you ingredients of the highest caliber for remarkably transformative culinary memories.

Despite climate challenges, we – along with our partners – endeavour to prioritize your dining needs. Our culinary team will deliver a world-class event in accordance with your dietary preferences and restrictions.

A Canadian themed menu is only natural for Canada's Meeting Place. Shaw Centre is proud to integrate local artisans to create an authentic experience.

SUPPLIERS;

Laiterie De L'Outaouais Inc, Älska Farm, Lacelle Apiary, St-Albert Cheese, Burnbrae Farms, Laiterie de Charlevoix 1608, Cows Creamery PEI Avonlea Clothbound Cheddar, Mrs. McCarigle's Fine Food, Seed to Sausage, Fromagerie de Montebello, Le Coprin, Glengarry Fine Cheese, Fauxmaagerie Zengarry, Papajack Popcorn, Vintage PoP Shoppe Soda, Maverick's Donuts, Kettlemans Bagels, Nadeau Farm, Juniper Farm, Ishina Distinguished Indian Cuisine, Golden Palace, King Cole Ducks, Brome Lake Ducks Ltd, Niagara Food Specialties, Dandurand, Pelee Island Winery, Broadhead Brewery and Dunrobin Distilleries.

Our menu offers you a variety of options. We encourage you to contact your Event Services Manager regarding any questions you may have throughout the planning process.

Patrick Turcot, Shaw Centre Executive Chef

Local Fresh Ingredients Matter

We are committed to culinary excellence at the Shaw Centre.

Our carefully planned menus and exquisitely prepared dishes reflect global dining trends paired with sustainably sourced ingredients – appealing to international tastes and a need for ecological culinary practices. We work diligently to source many of our products from Canadian suppliers.

Our devotion includes the selection of seasonal, locally sourced, and organic ingredients and extends through preparation, plating, and presentation. Our passionate culinary brigades craft beautifully refined dishes with pristine attention to detail.

Prepare to be *wowed* at the Shaw Centre.

Shaw Centre Cares & Shares

We believe in giving back to our community and encourage those who gather here to join us in doing the same.

We offer three flexible Corporate Social Responsibility (CSR) programs, enabling our clients to make a positive impact with minimal effort.

OTTAWA MISSION

We recover surplus foods for those in need. Surplus food at the Shaw Centre is collected and then donated to people in need in our community via the Ottawa Mission. It is our responsibility to ensure we properly donate edible food safely and sustainably. Our partnership with the Ottawa Mission allows us to support individuals within our community who need it most. Through our donations, we can quantify our overall reduction in greenhouse gas emissions and measure portions for future events.

LEAVE A LEGACY

Pay It Forward. Our guests are encouraged to donate left-over goods to the local Ottawa community with volunteer assistance from Shaw Centre partners. The Leave a Legacy program is a flexible and easy way for our guests to make an impact after their event. Our team identifies opportunities to donate anything left over, whether non-perishable food, obsolete marketing collateral, promotional items, furniture, displays, carpets, or anything else. We'll look after all the arrangements to ensure your donations go where they'll matter most.

Ask your Event Services Manager for more information about our programs.

“I always describe
my culinary style as
French classic with a
trendy twist – I love
fun food.”

- PATRICK TURCOT, *Shaw Centre Executive Chef*

The Evolution of

By55 Noir N°1 By55 Lait N°2



INSPIRATION

Our Executive Chef, Patrick Turcot, was eager to add a chocolate profile to the Shaw Centre menu. Shaw Centre would be the only convention centre in the entire world to offer this to their guests. He knew we had to find the best chocolate product available – which brought him to Paris, France.

DEVELOPMENT

Chef Turcot and Sous Chef Jennifer Sands traveled to Paris, France, to source our chocolate profiles and participate in the Cacao Barry's Or Noir™ experience. In this Parisian studio, a blend of cocoa from Madagascar and Tanzania was crafted, giving the chocolate a taste of Canadian red berries as it melts on your palette. A milk chocolate profile was also created through a blend of cocoa from the Ivory Coast and Tanzania with notes of caramel and a subtle salt finish.

NAMING

The *By55* name is derived from our official culinary brand, *By55*. *By55* gets its name from the Shaw Centre's civic address, 55 Colonel By Drive. The French word "Noir" in the name translates to dark, denoting dark chocolate, and n°1 refers to the first edition of our unique blend. To continue the French theme, we translated milk to lait and N°2 as our second edition chocolate.

IMPLEMENTATION

Chef Turcot and the pastry team collaborate to create dessert offerings for both profiles.

Ask your Event Services Manager how to incorporate your own customized By55 Noir N°1 and By55 Lait N°2 chocolate dessert into your menu.

our menu

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Light Breakfast

Get up and go with these light and healthy breakfast options.

MORNING 25

Fresh Cut Melon, Seasonal Fruit, and Berries
V V+ DF GF H

Baked Butter Croissants, and Muffins **V H**

By55 Noir N°1 Chocolate **V H**

Individual Probiotic Yogurts **V GF**

WARM-UP 28

Fresh Cut Melon, Seasonal Fruit, and Berries
V V+ DF GF H

In-House Baked European Danishes **V H**

Cruffins Stuffed with *Älska Farm* Maple
Crèmeux **V H**

Build-Your-Own Healthy Parfait **V GF**
Natural Greek Yogurt, Berry Compote, and
Lacelle Apiary Honey Roasted Almonds

Individual Flourless Broccoli, and *St-Albert*
Cheese Curd Frittata **V GF H**

Burnbrae Farms Scrambled Egg Wrap
with Maple Apple Artisan-Style Chicken
Sausage, Roasted Sweet Potato, and
Charlevoix 1608 Cheese **H**

*Light Breakfast served with Premium Apple Juice, Premium
Orange Juice, Starbucks® Organic Coffee, Decaffeinated Coffee,
and Teavana® Tea*

V Vegetarian **V+** Vegan **H** Halal
DF Dairy Free **GF** Gluten Free

25 person minimum for service or \$100.00 plus HST labour
charge will apply

HEALTHY STARTER 29

Fresh Melon Compressed with Basil and Honey
V DF GF H

By55 Noir N°1 Chocolate Banana Breakfast Loaf
V V+ DF GF H

Parfaits with Natural Greek Yogurt, Berry
Compote, and *Lacelle Apiary* Honey Roasted
Almonds **V GF**

Heirloom Tomato Carpaccio with *Cows Creamery*
PEI Avonlea Clothbound Cheddar **V GF H**

Mrs. McGarrigle's Mustard Crusted Hot Smoked
Atlantic Salmon **DF GF**

Enhancements

Options to compliment your breakfast buffet

Waffles with *Älska Farm* Maple Syrup and
Whipped Cinnamon Butter **V H** 8.00

Monte Cristo Sandwich Stuffed with *Seed*
to Sausage Cured Ham and Tête à
Papineau Cheese 9.00

Overnight Oat and Chia Pudding with Fresh
Berries **V V+ DF GF H** 7.00

Miniature Vegetarian Egg White Frittatas
V DF GF H 7.00

Tandoori Plant-Based Morning Sausage
V V+ DF GF H 7.00

"Frittata" Bites with Caramelized Onion,
Roasted Broccoli, and "Cheddar"
V V+ GF DF H 8.00

Sourdough French Toast Wedges with Powdered
Cinnamon Sugar **V V+ DF H** 9.00

Morning Pastries



CRUFFIN

By55 Noir N°1

CHOCOLATINE

Breakfast Buffet

Indulge first thing in the morning with our selection of gourmet breakfast options.

OTTAWA 32

Fresh Cut Melon, Seasonal Fruit, and Berries

V V+ DF GF H

Baked Butter Croissants and Muffins **V H**

By55 Noir N°1 Chocolatine **V H**

Burnbrae Farms Scrambled Eggs with
Homemade Ketchup **V GF H**

Crispy Bacon, and Maple Apple Artisan-Style
Chicken Sausage **DF GF**

Red Skin Potato and Caramelized
Onion Hash **V V+ DF GF H**

GATINEAU 33

Fresh Cut Melon, Seasonal Fruit, and Berries

V V+ DF GF H

Fresh Baked Muffins **V H**

Cruffins Stuffed with *Älska Farm*
Maple Crèmeux **V H**

Apple Cinnamon, and Raisin Sourdough French
Toast Bake with Vanilla Whipped Cream **V H**

Artichoke, Mushroom and Spinach Egg
Casserole with Nosey Goat Cheese, and
Homemade Ketchup **V GF H**

Crispy Bacon, Maple Apple Artisan Style
Chicken Sausage **DF GF**

Red Skin Potato, and Caramelized Onion Hash
V V+ DF GF H

RIDEAU 34

Fresh Cut Melon, Seasonal Fruit, and Berries

V V+ DF GF H

Individual Overnight Oat and Chia Pudding
with Fresh Berries **V V+ DF GF H**

Warm Brown Sugar Glazed Cinnamon Roll
Skillet **V H**

Red Skin Potato Hash with Plant Based
Breakfast Sausage, Sautéed Kale, *Burnbrae*
Farms Scrambled Eggs, and Tomato Jam **V GF H**

Älska Farm Maple Baked Beans **V V+ DF GF H**

CANADIAN 36

Fresh Cut Melon, Seasonal Fruit, and
Saskatoon Berries **V V+ DF GF H**

Burnbrae Farms Scrambled Eggs with Braised
Fennel and Leek **V GF H**

Fingerling Potato and *Le Coprin* Mushroom
Hash **V V+ DF GF H**

Birch Syrup Braised Pork Belly **DF GF**

Fresh Baked Savory Herb Butter Scones **V H**

Cheese Board of Tête à Papineau, *Glengarry*
Celtic Blue and *Fauxmagerie Zengarry*
Vegan Sundried Tomato with Basil Cashew
Spread **V GF H**

Breakfast Buffet served with Premium Apple Juice, Premium
Orange Juice, Starbucks® Organic Coffee, Decaffeinated Coffee,
and Teavana® Tea

V Vegetarian **V+** Vegan **H** Halal

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Burnbrae Farms Scrambled Eggs



Plated Breakfast

Experience our exciting breakfast selections.

BURNBRAE FARMS SCRAMBLED EGGS 32

Basil Melon Salad with Birch Syrup
V V+ DF GF H

Fresh Croissants and Raisin Bran Muffins **V H**

Burnbrae Farms Scrambled Eggs with
Feta and Spinach **V GF H**

Crispy Bacon, and Maple Apple Artisan-Style
Chicken Sausage **DF GF**

Fingerling Potato and Onion Hash **V V+ DF GF H**

Kale, Farro, and Grape Tomato Salad **V V+ DF H**

GREEN LIFE RISE 35

Overnight Oat and Chia Pudding with Fresh
Berries **V V+ DF GF H**

Carrot Breakfast Loaf **V V+ DF GF H**

Tandoori Plant-Based Morning Sausage with
Tofu Kale Scramble, Oven Roasted Squash, and
Blistered Tomato **V V+ DF GF H**

FRITTATA POUTINE 34

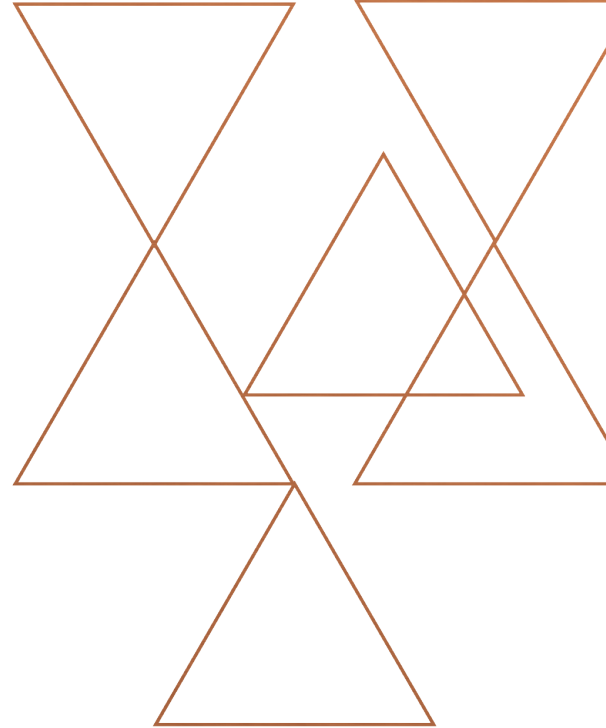
Strawberry and Saskatoon Berry Salad with
Lemon Syrup **V V+ DF GF H**

Apple-Cranberry Breakfast Loaf **V H**

Modern Breakfast Poutine Frittata Melt with
Pingue Prosciutto, and *Charlevoix 1608*
Cheese **GF**

Blue Mountains Angus Beef Short Rib Hash **GF**

Blistered Grape Tomatoes and Charred
Scallions **V V+ DF GF**



*Plated Breakfast served with Premium Orange Juice,
Starbucks® Organic Coffee, Decaffeinated Coffee, and
Teavana® Tea*

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Green Life Rise



Refreshment Packages

HYDRATION 11

All-Natural Blueberry, Orange, and Sage
Flavoured Water Station

Coca-Cola® Soft Drinks

Montellier® Sparkling Water

Starbucks® Organic Coffee, Decaffeinated
Coffee, and *Teavana*® Tea

MILK AND COOKIES 12

Muesli Maple Cookie **V V+ DF GF H**

By55 Lait N°2 Chocolate Cookie Skillet **V H**

MILK BAR

Laiterie de l'Outaouais 2% Milk, Chocolate Milk,
and Organic Vanilla Soy Milk **H**

SWEET AND SALTY 13

By55 Noir N°1 Chocolate Energy Bites **V GF H**

Homemade Sea Salt and Cracked Pepper Kettle
Chips with Creamy Onion Dip **H**

Starbucks® Organic Coffee, Decaffeinated
Coffee, and *Teavana*® Tea

PAPA JACK POPCORN 16

INDIVIDUAL SERVINGS OF LOCALLY MADE PAPA JACK POPCORN

White Cheddar, Sweet and Salty, and Butter
Popcorn **V GF H**

Assorted *Vintage PoP Shoppe* Soda

HEALTHY HUNGER 15

Date and Oat Power Bar **V V+ DF GF H**

Matcha Cookies **V H**

Carrot Cranberry Juice **V V+ DF GF H**

Starbucks® Organic Coffee, Decaffeinated
Coffee, and *Teavana*® Tea

BUBBLE TEA BAR 14

Selection of Milk Tea, Mango, and Matcha **V DF GF H**

Boba Tapioca Pearls and Rainbow Pearls **V V+ DF GF H**

Coconut Jelly **V V+ DF GF H**

MAVERICK'S DONUT COMPANY 13

LOCALLY MADE MAVERICK'S DONUTS **V H**

Double Chocolate, Vanilla Sprinkle, and
Vegan Cinnamon Sugar

Starbucks® Organic Coffee, Decaffeinated
Coffee, and *Teavana*® Tea

BAKERY 12

By55 Noir N°1 Double Chocolate Banana Bread
V V+ DF GF H

Carrot Cupcakes with Cream Cheese Icing **V H**

Starbucks Organic Coffee, Decaffeinated
Coffee, and *Teavana*® Tea

V Vegetarian **V+** Vegan **H** Halal

DF Dairy Free **GF** Gluten Free

25 person minimum for service or \$100.00 plus HST labour
charge will apply

Milk & Cookies



Refreshments

QUENCH

PER ITEM

<i>Coca-Cola®</i> Soft Drinks	4.75
Fruit Juice	4.75
<i>Dasani®</i> Bottled Water	4.75
<i>Montellier®</i> Sparkling Water	4.75
<i>AHA®</i> Flavoured Sparkling Water	4.75
<i>True North®</i> Energy Seltzer Drink	6.00
<i>Coca-Cola®</i> with Coffee, Dark Blend, and Vanilla	6.00
Mango-Berry Yogurt Smoothie (serves 20) V GF	90.00
<i>Starbucks®</i> Organic Coffee (20 cups)	100.00
<i>Teavana®</i> Tea (20 cups)	100.00

SWEET

ORDER OF 10

Freshly Baked Cookies V H	45.00
Cruffins stuffed with <i>Ålska Farm</i> Maple Crèmeux V H	45.00
Gluten-Free Muffins V GF H	50.00
Croissants V H	45.00
Muffins V H	45.00
Breakfast Breads V H	45.00
Traditional Scones, Soft Butter, and Preserves V H	45.00
Bite-Size Brownies V V+ DF GF H	45.00
<i>Ålska Farm</i> Maple and Apple Coffee Cake V GF H	45.00
Carrot Cupcakes with Cream Cheese Icing V GF H	45.00
Whoopie Pies V H	48.00
Assorted Macarons V H	40.00

SNACK

ORDER OF 10

Homemade Sea Salt and Cracked Pepper Kettle Chip with Creamy Onion Dip H	70.00
<i>Papa Jack Popcorn</i> Individual Serving of Bacon, Jamaican Jerk, and Ketchup GF	60.00
Fresh Fruit Salad V V+ DF GF H	85.00
Individual Probiotic Yogurts V GF H	40.00
Date and Oat Power Bars V V+ DF GF H	45.00
<i>Cows Creamery</i> PEI Avonlea Clothbound Cheddar Cheese and Rosemary Puff Twist V H	40.00
Crunchy Curried Chickpeas V V+ DF GF H	40.00

Minimum order of 30 per item required or \$100.00 plus HST
labour charge will apply

V Vegetarian **V+** Vegan **H** Halal
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**HOMEMADE SEA
SALT AND CRACKED
PEPPER KETTLE
CHIPS**

with Creamy Onion Dip

WHOOPIE PIES

Cows Creamery PEI Avonlea
Clothbound Cheddar

**CHEESE AND
ROSEMARY
PUFF TWISTS**

**CRUNCHY CURRIED
CHICKPEAS**

“Locally sourced
products is just one
way we showcase
Ottawa to the world.”

- LORETTA BRIARD, *Shaw Centre General Manager*

Lunch Cold Buffet

BYWARD 39

Romaine Salad with Crispy Bacon, Parmesan, Croutons, and Lemon-Caper Vinaigrette

White Bean and Arugula Pesto Salad with Shaved *Cows Creamery* PEI Avonlea Clothbound Cheddar **V GF H**

Shaved Beef, Canadian Brie, and Chipotle Mayo on Brioche

Seared Mushroom, Caramelized Onion, and Wilted Arugula Sandwich with Truffled Goat Cheese Spread on Artisan Ciabatta **V H**

Birch Syrup Pulled Chicken Leg Wrap with Pickled Slaw and Smoked Paprika Aioli **DF H**

Signature Sea Salt and Cracked Pepper Kettle Chips with Creamy Onion Dip **H**

Double Chocolate Cookie Bites **V V+ DF GF H**

The Everything Bar **V H**

LANSDOWNE 39

Kalamata Olive and Orzo Pasta Salad **V V+ DF H**

Romaine Salad with Cucumber, Peppers, Hard Boiled Eggs, Corn, and Oregano Feta Cheese Dressing **V GF H**

Caramelized Onion, Pingue Prosciutto, Fig, and Shaved *Charlevoix 1608* Cheese on Naan Bread

Atlantic Smoked Salmon, Dill Aioli, Lemon Marmalade, and Caper Berries on Marble Rye **DF H**

Beefsteak Tomato, *La Moutonnière* Feta, Basil, and Olive Tapenade Pesto on Herb Focaccia with a Balsamic Glaze **V H**

Carrot Cupcakes with Cream Cheese Icing **V H**

Date and Oat Power Bars **V V+ DF GF H**

PRESTON 41

Arugula and Endive Salad with Green Grapes, Roasted Cashews, and Shaved Le Fleur des Monts Cheese with Maple Balsamic Vinaigrette **V GF H**

Braised Beluga Lentil Salad with Grape Tomatoes, Cucumber, Spanish Onion, Mint, Parsley, and Lemon Olive Oil Dressing **V V+ DF GF H**

Hickory Smoked Salmon Salad Wrap with Green Leaf Lettuce, Pickled Red Onion, Dried Cranberry, and Herb Aioli **DF H**

Warm Turkey Cacciatore Flatbread with Pulled Turkey Thighs, Roasted Sweet Peppers, Mushrooms, Tomato Sauce, Chili Flakes, and Smoked Applewood Cheddar **H**

“Vegan Egg” Salad with Red Onion, Dill, and Grainy Mustard on Multigrain Baguette **V V+ DF**

Antipasti with Marinated Eggplant, Pepperoncini, and Assorted Olives **V V+ DF GF H**

Mini Sweet Cannoli **V H**

Peach Polenta Upside Down Cake **V V+ DF GF H**

Lunch Buffet served with Starbucks® Organic Coffee, Decaffeinated Coffee, and Teavana® Tea

V Vegetarian **V+** Vegan **H** Halal
DF Dairy Free **GF** Gluten Free

25 person minimum for service or \$150.00 plus HST labour charge will apply

Warm Turkey Cacciatore Flatbread



Lunch Hot Buffet

OH CANADA! 43

Lentil and Grilled Eggplant Salad with Parsley
Lemon Tahini Olive Oil Vinaigrette

V V+ DF GF H

Bibb Lettuce and Spinach Salad with Dried
Apple, Birch Syrup Candied Pumpkin Seeds,
and Sour Cherry Vinaigrette **V V+ DF GF H**

Cauliflower Panko Crusted Baked
Mac & Cheese **V H**

Ålska Farm Maple Balsamic Marinated Chicken
Breast with Apple Onion Chimichurri **GF DF H**

Roasted Root Vegetable Blend with Fresh Herbs
V V+ DF GF H

Fingerling Potatoes with Herbed *Mrs.*
McGarrigles' Vinaigrette **V V+ DF GF**

By 55 Noir N°1 Cacao Nib Ganache Brownies
V V+ DF GF H

Fruit Crumble Squares **V GF H**

WHOLESOME 43

Sliced Yellow Beet Salad, Olive Oil, Arugula, and
Raspberry Vinaigrette **V V+ DF GF H**

Buddha Salad Platter **V DF GF H**

Mini Romaine, Eggs, Roasted Corn, Cherry
Tomatoes, Pesto Marinated Tofu, and Apple
Cider Vinaigrette **H**

Quinoa and Smoked Chicken Salad **DF GF H**

Lemon Feta Grilled Chicken Breast with Tomato
Spinach Polenta **GF H**

Papillote Style Jail Island Salmon with
Spinach, Fennel, and a Warm Citrus Caper
Vinaigrette **DF GF H**

Tempeh Ratatouille Casserole **V V+ DF GF H**

Muesli Maple Cookies **V V+ DF GF H**

Lemon Pot de Crème, Berry Sauce, and
Lavender Short Bread **V GF H**

AROUND THE WORLD 43

Mini Power Salad with Ancient Grains, Tempeh,
Mandarin Segments, Kale, and Maple Soy
Vinaigrette **V V+ DF GF H**

Waldorf Salad with Organic Spinach, Tofu,
Walnuts, and Lemon Poppy Seed Yogurt
Vinaigrette **V GF H**

Korean Style Boneless *Nadeau Farm* Chicken
Thighs with *Juniper Farm* Kimchi **DF GF H**

Pesto Crusted Nunavut Turbot on *Seed to*
Sausage Saucisson Sec White Bean Cassoulet
DF GF

Warm Moroccan Style Vegetable Couscous
V V+ DF H

Baklava Skillet with *Lacelle Apiary* Honey **V H**

By 55 Noir N°1 Chocolate Pot de Crème,
Cranberry Gel, and Cocoa Crunch **V V+ DF GF H**

INDO 43

Chickpea Salad with Fresh Herbs and
Mango-Lime Vinaigrette **V V+ DF GF H**

Chopped Cucumber and Grape Tomato Salad
with Dill Yogurt Dressing **V GF H**

Warm Vegetarian *Ishina* Samosas with
Tamarind Chutney **V H**

Creamy Butter Chicken **GF H**

Cauliflower-Potato Curry with Grilled Papadum
Crisps **V V+ DF GF H**

Lightly Spiced Lentil Curry **V GF H**

Cinnamon Scented Basmati Rice **V V+ DF GF H**

Toasted Naan Wedges Brushed with
Garlic Butter **V H**

Coconut Milk Pudding with Saffron and
Pistachio **V V+ DF GF H**

Cardamom Scented Ginger Cookies **V H**

Lunch Buffet served with Starbucks® Organic Coffee,
Decaffeinated Coffee, and Teavana® Tea

V Vegetarian **V+** Vegan **H** Halal
DF Dairy Free **GF** Gluten Free

25 person minimum for service or \$150.00 plus HST labour
charge will apply

Buddha Salad Platter



But first, let's introduce you to your new options.

Chose either package listed below, which both feature small plates.

THE FAIR 44

Individual Yukon Gold Potato Salads **V GF**

Lemon-Caraway Seed Coleslaw **V V+ DF GF H**

Mini Pork Sausage Banh Mi Sandwich

BBQ House-Made Kettle Chips **V V+ DF GF H**

Tandoori Plant Based Slider with Cilantro

Mango Chutney **V DF H**

Chicken Sausage with *Juniper Farm* Sauerkraut,
French Bakery Roll, and Mustard Aioli **H**

By55 Noir N°1 Brownie, and *By55 Lait N°2*
Blondie Pops **V H**

Maple Gingerbread Caramelized Apple
Crumble **V GF H**

Watermelon Wedges **V V+ DF GF H**

THE MARKET 44

Dijonnaise Rainbow Kale Salad with Fried
Honey Tofu **GF V H**

Yellow Bean and Red Radish Salad with Fresh
Dill Vinaigrette **V V+ DF GF H**

Chicken Shawarma Wrap with Garlic Tourn
Sauce and Pickled Turnips **DF H**

Chicken Pad Thai with Fresh Cilantro
DF GF H

Golden Palace Pork Egg Rolls

Vegetarian *Ishina* Samosas with Tamarind
Chutney **V H**

Caramel Croissant Pudding **V H**

Fruit Crumble Squares **V GF H**



*Networking Lunch served with Starbucks® Organic Coffee,
Decaffeinated Coffee, and Teavana® Tea*

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charge will apply*

Networking Lunch

Plated Lunch

LUNCH APPETIZERS

Sweet Potato & Pulse **V V+ DF GF H**

Red Lentil, Coconut Cream, Roasted Sweet Potato, Spiced Chickpeas, Crispy Quinoa, Parsley Purée, and Chili Oil

Celery & Fennel **V GF**

Celery, Fennel, Red Onion, Parsley, Date, Crumbled Feta, and Lemon Mustard Seed Vinaigrette

Carrot & Chickpea **V DF GF H**

Rainbow Carrot, Chickpea Purée, Charred Scallion, Mint, Toasted Pistachio, and *Lacelle Apiary* Honey Lemon Tahini

Beet & Romaine **V DF GF H**

Romaine Lettuce, Roasted Beet, Pickled Shallot, Toasted Quinoa, and Creamy *Glengarry* Celtic Blue Cheese Dressing

Corn & Kale **V DF GF H**

Rainbow Kale, Sweet Corn, Shaved Brussel Sprouts, Red Cabbage, Toasted Sunflower Seeds, and Scallions with Creamy Red Wine Vinaigrette

VEGETARIAN OFFERING

Mushroom Gnocchi **V GF H**

Wild Mushroom Cream Sauce, *Glengarry* Celtic Blue Cheese, and Grilled King Oyster Mushrooms

Enchilada **V V+ DF GF H**

Butternut Squash, Leek and *Le Coprin* Mushrooms topped with Vegan "Queso" and Roasted Tomato Pico de Gallo, Corn Tortilla

Quiche En Croûte **V V+ DF GF H**

Roasted Broccoli, Caramelized Onions, Roasted Red Peppers, Crisp Puff Pastry, and Curried Cashew "Hollandaise"

Canadian Wild Rice Risotto

V V+ DF GF H

Risotto, Root Vegetables with a Creamy Tofu Pumpkin Seed "Mascarpone" Sauce

LUNCH MAINS

Nadeau Farm Cordon Bleu Style

Chicken **GF** 46.00

Seared Chicken Breast Layered with *Mrs. McGarrigle's* Mustard, *Seed to Sausage* Cured Ham and Le Fleur des Monts Cheese, Creamy Mashed Potato, Seasonal Vegetables, and Marinara Coulis

Pot Pie Reinvented **H** 45.00

Spinach Braised Root Vegetable *Nadeau Farm* Chicken Stew, Sage Dust, Puff Pastry, and Glazed Baby Carrots

Nadeau Farm Grilled Chicken **GF H** 45.00

Corn and Black Bean Succotash, Basil Polenta, and Spinach Cream Velouté

Baked Beef Tortellini. 42.00

Caramelized Onions in a Roasted Red Pepper Rosée Sauce, and Smoked Applewood Cheddar

Chinook BC Salmon Pasta **H** 46.00

Wrapped with Fresh Lasagna and Creamy Sorrel, *Le Coprin* Mushroom Compote with Saffron, and Canadian Salmon Roe Cream Sauce

Duck Melt 44.00

Open Face King Cole Duck Confit Sandwich on Brioche with Nanny Noir Goat Cheese, Warm Beet Salad and Basil Crema

LUNCH DESSERTS

All desserts are made in-house by our talented pastry team.

Pot de Crème **V GF H**

By55 Noir N°1 Crèmeux, Cranberry Gel, and Cocoa Crunch

Black Forest **V V+ DF GF H**

By55 Noir N°1 Cake, Panna Cotta, Sour Cherry Compote, and Chocolate Shavings

Apple **V GF H**

Maple Gingerbread and Caramelized Apple Crumble

Double Double **V GF H**

Tiramisu Coffee Crunch and Dalgona Foam

Plated Lunch served with artisan bread, Starbucks® Organic Coffee, Decaffeinated Coffee, and Teavana® Tea

When offering a choice menu, the highest main course price will apply (Maximum of 3 entrée choices) including alternative.

V Vegetarian **V+** Vegan **H** Halal
DF Dairy Free **GF** Gluten Free

25 person minimum for service or \$150.00 plus HST labour charge will apply

Banh Mi Sandwich



Plated Dinner

Take your time and enjoy the
literal fruits of our labour.

DINNER APPETIZERS

Cauliflower & Miso **V GF**

Creamy Cauliflower and White Miso Soup with Scallion Kimchi

Carrot & Fennel **V GF H**

Roasted Carrot and Fennel Soup with *Älska Farm* Maple Soy Glazed Mushrooms and Toasted Pumpkin Seed Cream

Zucchini & Corn **V GF H**

Zucchini and Corn Chowder with Spicy *Lacelle Apiary* Honey

Cauliflower & Arugula **V GF H**

Shaved Cauliflower, Arugula, Pickled Raisins, Toasted Hazelnuts, Parmesan Cheese, and Red Wine Agave Nectar Vinaigrette

Burrata & Tomato **V GF H**

Tomatoes, Pickled Stone Fruit, *Bella Casara* Burrata, Shaved Fennel, Grilled Frisée, and Pesto

Napa Cabbage & Bacon **GF DF**

Napa Cabbage Wedge, Crispy Bacon, Scallion, Tomato Jam, and Miso-Tahini Dressing

Broccoli & Kale **V GF H**

Charred Broccoli, Kale, Sunflower Seed Oat Crumble, *Cows Creamery* PEI Avonlea Clothbound Cheddar, and Apple Cider Vinaigrette

Mushroom & Duck **GF DF**

Smoked *Le Coprin* Mushrooms, Birch Syrup Glazed *Brome Lake* Duck Breast, and Soubise Crema

DINNER MAINS

Nadeau Farm Chicken Saltimbocca **GF** . . . 70.00

Pingue Prosciutto Wrapped Chicken Breast with Lemon Tarragon Velouté, Fresh Sage, Herbed Cauliflower Rice, and Market Vegetables

Nadeau Farm Chicken Feta Date **GF** 70.00

Nadeau Farm Chicken Thigh Roulade with Feta and Date, Sautéed Wild Rice, Market Vegetables, and Lemon Olive Jus

Sustainable Fogo Island Cod **GF H** 80.00

Truffle Crusted Cod with Sweet Pea and Wild Northern Pink Shrimp Polenta, Braised Baby Vegetables, and Dill Oil

Chinook Salmon **GF** 78.00

Herb and Cashew Crusted Salmon with Raspberry Balsamic Beetroot Risotto, Sautéed Green Beans, and Chardonnay Butter

Blue Mountain Beef Short

Rib Bourguignon **GF** 80.00

48 Hour Braised Beef Short Rib with Baby Carrot, Cipollini Onion, Fingerling Potato Confit, Wild Mushroom, and Red Wine Demiglace

Blue Mountain Beef Flat Iron Steak **GF** . . . 85.00

Chimichurri Crusted and Topped with Wild Mushrooms, *Mrs. McGarrigle's* Mustard Mashed Yukon Potatoes, Braised Asparagus, and Red Wine Demiglace

Land & Sea **GF** 91.00

Slow Roasted Labrador Tea Alberta Bison Medallion and East Coast Basil Crab Cake, Classic Potato Rösti, Market Vegetables, and Lemon Béarnaise Sauce

Continued >

Plated Dinner served with artisan bread and Starbucks® Organic Coffee, Decaffeinated Coffee, and Teavana® Tea.

When offering a choice menu, the highest main course price will apply (Maximum of 3 entrée choices) including alternative.

V Vegetarian **V+** Vegan **H** Halal
DF Dairy Free **GF** Gluten Free

25 person minimum for service or \$200.00 plus HST labour charge will apply

Plated Dinner

VEGETARIAN OFFERING

Grain Risotto **V H**

Farro and Quinoa with Tête à Papineau Cheese, Honey Roasted Butternut Squash, Grilled Tempeh, and Onion Tomato Compote

Wild Mushroom Dusted Cauliflower

V V+ DF GF H

Smoked Cauliflower with Maple Braised Organic Beluga Lentils, Scallion Pesto, and Market Vegetables

Pasta "Bolognese" **V V+ DF GF**

Vodka Tomato Penne with "Meatballs" and Vegan Parmesan

Jägerschnitzel **V V+ DF GF H**

Crispy Breaded Vegan Steak with Creamy Mushroom Sauce, Roasted Fingerling Potatoes, and Seasonal Vegetables

DINNER DESSERTS

All desserts are made in-house by our talented pastry team.

Apple **V GF H**

Apple Tatin with Maple Cake and Vanilla Mousse

Carrot **V H**

Carrot Cake with Cream Cheese Icing and Dulce de Leche Mousse

By55 Noir N°1 Marquise **V H**

By55 Noir N°1 Chocolate Marquise, Dulce de Leche Cream, and Cranberry Coulis

Banana **V V+ DF GF H**

Banana and By55 Noir N°1 Cake, Coconut Caramel Mousse, and Cacao Crunch

By55 Lait N°2 "Paris-Ottawa" **V H**

Choux with Maple Craquelin, Salted Buttercream, Gold Dust, and Citrus Caramel



Plated Dinner served with artisan bread and Starbucks® Organic Coffee, Decaffeinated Coffee, and Teavana® Tea.

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“We like to share
our passion —
whether it’s with 5
or 5,000 guests.”

- PATRICK TURCOT, *Shaw Centre Executive Chef*

Dinner Buffet

THE ROCKCLIFFE 90

Charcuterie & Cheese

Pingue Prosciutto, Smoked Capicola Ham, *Seed to Sausage* Cured Ham and Saucisson Sec, *Cows Creamery* Applewood Smoked Cheddar, *Bella Casara* Burrata, and *Upper Canada Cheese Company* Nosey Goat Cheese, Assorted Crackers, Baguettes, and Pickled Garnishes

Butternut Squash & Wild Rice Soup with Toasted Pumpkin Seeds **V V+ DF GF H**

Romaine Salad with Toasted Sunflower Seeds, Peppers, Hard Boiled Eggs, Corn, and Oregano Feta Cheese Dressing **V GF H**

Braised Beluga Lentil Salad with Grape Tomatoes, Cucumber, Spanish Onion, Mint, Parsley, and Lemon Olive Oil Dressing

V V+ DF GF H

Succotash with Diced Red Potato, Chickpea, Edamame, Corn, Red Pepper, and Tomato

V V+ GF DF H

Three Cheese Tortellini Primavera in a Roasted Cherry Tomato and Smoked Cheddar Rosée Sauce **V**

Chicken Supreme Saltimbocca with Prosciutto Chips, Shredded Le Fleur des Monts Cheese, and Lemon Tarragon Velouté **GF H**

48 hour Braised Beef Short Rib with a Maple Mustard Demiglace and Crispy Onions **DF GF**

Älska Farm Maple and Apple Coffee Cake **V GF H**

By55 Noir N°1 Cacao Nibs Ganache Brownie

V V+ DF GF H

Ciabatta Rolls and Butter **V H**



Dinner Buffet is served with Starbucks® Organic Coffee, Decaffeinated Coffee, and Teavana® Tea

V Vegetarian **V+** Vegan **H** Halal
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50 person minimum for service or \$200.00 plus HST labour charge will apply

Delicate portions with copious flavour.

CHILLED HORS D'OEUVRES 42/DOZEN

Candied Maple and Ginger Soy Glazed Atlantic Salmon with Caper Berries **DF GF H**

Compressed Cucumber Cube with Crunchy Quinoa and Cilantro Purée **V V+ DF GF H**

Cauliflower Panna Cotta **V V+ DF GF H**

Roasted Tiger Shrimp with Wasabi Cocktail Sauce **DF GF H**

Togarashi Crusted Tuna Tataki, Ginger, Garlic, Daikon, and Ponzu Gel **DF H**

Preserved Yellow Beet with Sundried Tomato Nanny Noir Tapenade **V GF H**

Pavlova Bite with Whipped Lime Mascarpone and Berry Gel **V GF H**

WARM HORS D'OEUVRES 42/DOZEN

Truffle Mac & Cheese Fritter **V H**

Ishina Potato-Vegetable Samosa with Sweet and Spicy Tamarind Dip **V H**

Crisp Almond Oka Cheese and Apple Filo Purse **V**

Fogo Island Cod Cakes with Roasted Tomato and Caper Aioli **DF GF H**

Croque Garçon – Swiss Cheese Puff Stuffed with Smoked Ham and Béchamel Sauce

Korean Plant Based “Meatball” with Shaved Fennel Slaw **V V+ DF GF H**

Warm Donut Hole Filled with *By55 Lait N°2* Ganache **V H**



A minimum order of 3 dozen per selection is required, overall minimum of 15 dozen hors d'oeuvres. If minimum not met, a labour fee of \$150.00 plus HST applies.

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Connect with new partners while
enjoying our compositions.

NETWORKING STATIONS 78

This package is all inclusive and features small plates.

LANSDOWNE

Artichoke and Goat Cheese Dip **V GF H**

Cascade of Raw and Pickled Root Vegetables
V V+ DF GF H

Ranch Fingerling Potato and *Nadeau Farm* Smoked
Chicken Salad Mason Jars **GF H**

By 55 Noir N°1 Chocolate Brownies **V V+ DF GF H**

ALONG THE RIDEAU CANAL

Corn, *Le Coprin* Mushroom Chowder and Crostini
V H

Pesto Crusted Nunavut Turbot on *Seed to Sausage*
Saucisson Sec Bean Cassoulet **DF GF**

Sliced Yellow Beet Salad, Olive Oil, Arugula, and
Raspberry Vinaigrette **V V+ DF GF H**

Mini Black Forest Verrine **V V+ DF GF H**

BYWARD MARKET STOP

Arugula Cobb Salad, Eggs, Bacon, Avocado,
Tomato, *Glengarry* Celtic Blue Cheese, and Herb
Vinaigrette **GF H**

Grilled Blue Mountain Beef Slider on Brioche with
Bacon Onion Jam

Cows Creamery PEI Avonlea Clothbound Cheddar,
Tête à Papineau, *Glengarry* Celtic Blue Cheese,
Upper Canada Cheese Company Nosey Goat, and
Québec Le Cendre **V GF H**

Dried Fruit, Crackers, Black Pepper Crostini,
and Nuts **V H**

Signature Ottawa Sweet Treat **V H**

ACROSS TO QUEBEC

Mac & Cheese Station with Montebello Tête à
Papineau Cheese and *Brome Lake* Duck Confit

Montreal Smoked Meat Carving Station with Rye
Bread and Old Fashioned Mustard **DF**

Classic *Älska Farm* Maple Sugar Pie **V H**

*Networking Reception is served with Starbucks® Organic
Coffee, Decaffeinated Coffee, and Teavana® Tea.*

V Vegetarian **V+** Vegan **H** Halal
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*50 person minimum for service or \$200.00 plus HST labour
charge will apply*

Networking Reception

Tomato Burrata



Reception Package

MEET AND GREET 47

2 COLD HORS D'OEUVRES PER PERSON

Compressed Cucumber Cube with Crunchy Quinoa and Cilantro Purée **V V+ DF GF H**

Togarashi Crusted Tuna Tataki, Ginger, Garlic, Daikon and Ponzu Gel **DF H**

2 HOT HORS D'OEUVRES PER PERSON

Korean Plant Based "Meatball" with Shaved Fennel Slaw **V V+ DF GF H**

Ishina Potato-Vegetable Samosa with Sweet and Spicy Tamarind Dip **V H**

FRESH MARKET VEGETABLES **V V+ DF GF H**

Selection of Rainbow Carrots, Radishes, Cauliflower, Cucumber, Zucchini, Green Beans, Grape Tomatoes with Baba Ganoush

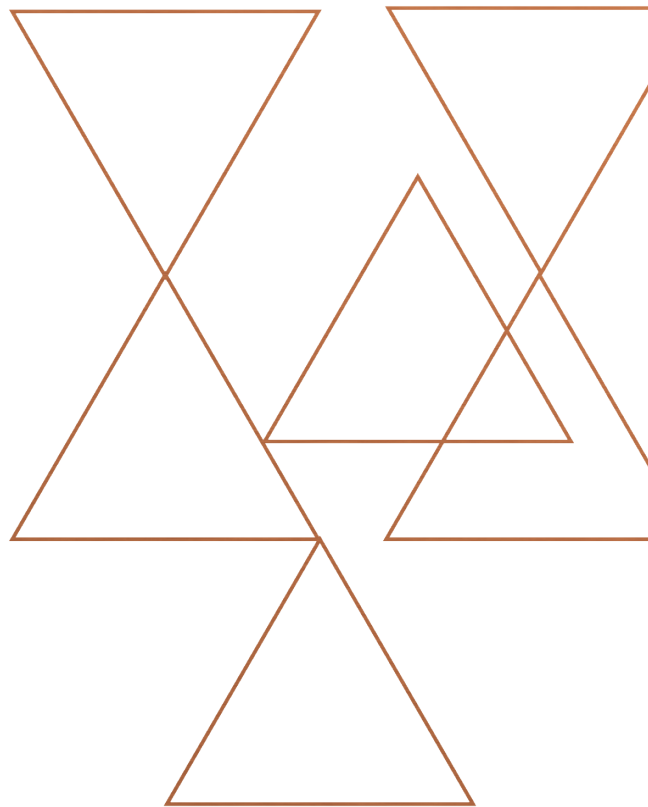
CANADIAN CHEESE BOARD **V H**

Cows Creamery PEI Avonlea Clothbound Cheddar, Tête à Papineau, *Glengarry* Celtic Blue, *Upper Canada Cheese Company* Nanny Noire, *Charlevoix 1608* Cheese and *Fauxmagerie* Zengarry Cashew Cheese

Dried Fruit, Assorted Crackers, Black Pepper Crostini, and Nuts

SLICED FRESH FRUIT **V V+ DF GF H**

Sliced Cantaloupe, Honeydew, Pineapple, Watermelon, and Berries



25 person minimum for service or \$ 150.00 plus HST labour charge will apply

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Reception

Enjoy our wide selection of options
to elevate your next reception.

STATIONS À LA CARTE

INTERMEZZO ANTIPASTI 18/GUEST

Pingue Prosciutto, Smoked Capicola Ham, *Seed to Sausage* Cured Ham and Saucisson Sec **DF GF**

Kalamata Olives, Roasted Peppers, Pickled Pepperoncini, Mushrooms and Artichoke Hearts, and Grainy Mustard **V+ DF GF H**

Cows Creamery Applewood Smoked Cheddar, *Bella Casara* Burrata, and *Upper Canada Cheese Company* Nosey Goat Cheese **V+ GF H**

Assorted Crackers and Baguettes **V H**

CANADIAN CHEESE BOARD **V H** 18/GUEST

Cows Creamery PEI Avonlea Clothbound Cheddar, Tête à Papineau, *Glengarry* Celtic Blue, *Upper Canada Cheese Company* Nanny Noire, *Charlevoix 1608* Cheese, and *Fauxmagerie Zengarry* Cashew Cheese

Dried Fruit, Assorted Crackers, Black Pepper Crostini, and Nuts

FRESH MARKET VEGETABLES 10/GUEST

Selection of Rainbow Carrots, Radishes, Cauliflower, Cucumber, Zucchini, Green Beans, Grape Tomatoes with Baba Ganoush **V V+ DF GF H**

SLICED FRESH FRUIT 9/GUEST

Sliced Cantaloupe, Honeydew, Pineapple, Watermelon, and Berries **V V+ DF GF H**

CRACKERS & DIP STATION 10/GUEST

Roasted Red Pepper Dip, Truffle Hummus, and Spinach Dip **V GF H**

Assorted Crackers, *Kettlemans* Bagel Chips, and Fleur de Sel Crostini **V H**

SWEET TOOTH 14/GUEST

Macarons, Warm Cinnamon Donut Holes with *By55 Noir N°1* Brownie and *By55 Lait N°2* Blondie Pops **V H**

DEVILED EGGS 12/GUEST

Smoked Salmon, *Mrs. McGarrigle's* Grainy Mustard, and Salmon Roe **DF GF H**

Glengarry Celtic Blue Cheese and Spinach **V GF H**

Miso, Braised Pork Belly, and Sesame **DF GF**

Red Skin Potato with Curried Plant Based Egg Salad **V V+ DF GF H**

25 person minimum for service or \$150.00 plus HST labour charge will apply

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Action Stations

THE PIT MASTER 15/GUEST

Carved Oven Smoked BBQ Brisket with Pickled Red Onion Slaw

Blue Mountain Angus Beef Slider with Applewood Smoked Cheddar and Bacon Whiskey Onion Jam

THE SHAWARMA STATION 18/GUEST

Broiled Chicken Thigh on Lebanese Pita with Tzatziki Garlic Sauce and Pickled Turnip **DF H**

PAELLA STATION 18/GUEST

Slow Cooked Saffron Paella Rice with Pesto Marinated Chicken Thigh, Fogo Island Wild Cold-Water Shrimp, Digby Scallops, and PEI Blue Mussels **GF**

GNOCCHI POUTINE 14/GUEST

Gnocchi Tossed with Braised Blue Mountain Short Rib, *St-Albert* Cheese Curds, Fried Onions, and Balsamic Reduction

MAPLE FOSTER 12/GUEST

Butter Seared Banana Bread, Maple Rum Flambé with Vanilla Cream and Star Anise Banana Compote **V**

SHRIMP BAR 15/GUEST

Fogo Island Pink Shrimp and Artichoke Salad with Lemon Herb Vinaigrette **DF GF H**

Roasted Garlic, Pingue Prosciutto, Sautéed Shrimp, and Pesto Grape Tomatoes **GF**

SOMERSET STREET 15/GUEST

2 Pan Seared Pork and Shrimp Dumpling with *Älska Farm* Maple Hoisin Glaze **DF**

Mini Poke Bowl with Pickled Root Vegetable and Tofu **V V+ DF GF H**

CHINOOKS 495 (SERVES 50)

Slow Baked Salt Crusted Chinook BC Salmon **GF H**

Warm Grenobloise Vinaigrette and Honey Charred Lemon **GF H**

STARBUCKS BARISTA COFFEE BAR 625 (2 HOURS)

Barista Style Coffee Bar serving Cappuccinos, Espressos, and Lattes.

Price includes designated barista, 2 hours of service, makes a maximum of 100 cups.

INTERACTIVE GIN COCKTAIL STATION FEATURING DUNROBIN DISTILLERIES EARL GREY GIN 14.50 (PER COCKTAIL)

Price includes a designated bartender and features 2 cocktails: Flying Colours Gin & Tonic, and Ginger Gin Fog.

Minimum order of 100 cocktails, maximum open time of 2 hours.

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A minimum of 50 guests is required for Action Stations.

Beverage Menu

HOST BAR

Domestic Beer – <i>Molson Canadian, Coors Light</i>	8.75
Imported Beer – <i>Heineken, Sol</i>	9.25
Local Craft Beer – <i>Broadhead Brewing Company</i> - 473 ml 	10.50
<i>Dunrobin Distilleries Raspberry Black Tea Vodka Soda</i> - 355ml 	9.25
House Wine – 5oz	10.25
Liquor	9.25
Deluxe Liquor – <i>Dunrobin Distilleries Artisanal Spirits</i> . 	11.25
Liqueurs	10.25
Cocktails	12.50
Signature Cocktails.....	14.50
Non-Alcoholic	
<i>Coca-Cola® Soft Drinks, Fruit Juice, Dasani® Bottled Water, Montellier® Sparkling Water</i>	4.75

Host bar prices are subject to 13% HST and 18% administrative charge. If the net consumption does not exceed \$500.00/bar, a labour charge of \$250.00/bar plus 13% HST will be applicable

CASH BAR

- Available upon request with minimum net sales
- Prices will be posted at the event bar
- Bars are cashless, methods of payment accepted are; *Apple Pay, Google Pay, Visa, MasterCard, American Express, Discover, Union Pay, JCB, and Interac.*

Vine List

White

CANADIAN

- *Pelee Island* Sauvignon Blanc VQA Pelee Island, Ontario 47.00
- *Pelee Island* Lighthouse Riesling VQA Pelee Island, Ontario 49.00
- Henry of Pelham* Pinot Grigio VQA Niagara, Ontario 56.00
- v+ ● *Pelee Island* Vinedressers Chardonnay South Islands, Ontario 61.00

INTERNATIONAL

- Folonari* Pinot Grigio Veneto, Italy 48.00
- v+ ● *Las Mulas* Sauvignon Blanc Reserva Organic Central Valley, Chile 54.00
- *Three Thieves* Chardonnay California, USA 57.00
- *M. Chapoutier Belleruche* Grenache Blanc Côtes du Rhône, France 60.00
- Bread & Butter* Sauvignon Blanc California, USA 65.00

Red

CANADIAN

- v+ ● *Pelee Island* Cabernet Franc / Sauvignon VQA Pelee Island, Ontario 47.00
- v+ ● *Pelee Island* Shiraz Pelee Island, Ontario 49.00
- Henry of Pelham* Baco Noir VQA Niagara, Ontario 56.00
- v+ ● *Pelee Island* Vinedressers Meritage South Islands, Ontario 67.00

INTERNATIONAL

- Folonari* Valpolicella Veneto, Italy 48.00
- v+ ● *Las Mulas* Cabernet Sauvignon Reserva Organic Central Valley, Chile 54.00
- Three Thieves* Cabernet Sauvignon California, USA 57.00
- M. Chapoutier Belleruche* Rouge Côtes du Rhône, France 60.00
- Bread & Butter* Pinot Noir California, USA 68.00

Sparkling Wine & Prosecco

- v+ ● *Pelee Secco* Pelee Island, Ontario 51.00
- Santa Margherita* Brut Prosecco
- Superiore di Valdobbiadene* Veneto, Italy 71.00

Beverage Partners Menu Pairings



Vinedressers Chardonnay and
Vinedressers Meritage

Cold Lunch Buffet - Byward ([Page 19](#))

Lighthouse Riesling and Vinedressers Meritage

Hot Lunch Buffet - Indo ([Page 21](#))

Vinedressers Chardonnay

Plated Dinner Main - Nadeau Farm Chicken Saltimbocca
([Page 26](#))

Pelee Sauvignon Blanc and Cabernet
Franc / Sauvignon

Chilled Reception Hors D'Oeuvres ([Page 30](#))

Pelee Secco

Reception - Stations à la Carte - Intermezzo Antipasti
([Page 34](#))



Blueberry Blonde

The Preston - Arugula and Endive Salad with green grapes,
roasted cashews, shaved Le Fleur des Monts Cheese, and
maple balsamic vinaigrette ([Page 19](#))

Light Lager

The Market - Chicken Shawarma wrap with garlic toum
sauce and pickled turnip ([Page 23](#))

Amber Ale

Plated Lunch - Baked Beef Tortellini ([Page 24](#))

New England IPA

Plated Dinner Main - Chinook Salmon ([Page 26](#))

Amber Ale

Plated Dinner - Blue Mountain Beef Short Rib Bourguignon
([Page 26](#))

Dandurand.

M. Chapoutier Belleruche Rouge and M.

Chapoutier Belleruche Grenache Blanc

Hot Lunch Buffet - Oh Canada! ([Page 21](#))

Las Mulas Sauvignon Blanc Reserva

Organic and Las Mulas Cabernet Sauvignon
Reserva Organic

Networking Lunch - The Fair ([Page 23](#))

Folonari Valpolicella and Folonari Pinot Grigio

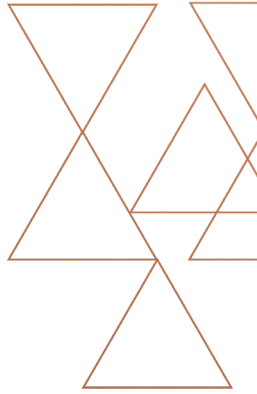
Dinner Buffet - The Rockcliffe ([Page 29](#))

Santa Margherita Prosecco

Reception - Stations à la Carte - Deviled Eggs ([Page 34](#))

Las Mulas Sauvignon Blanc Reserva Organic

Action Stations - Paella Station ([Page 35](#))



FOOD AND BEVERAGE PLANNING

- Select from the food and beverage choices presented in our menus, or we are happy to customize and create special menus to suit your tastes and needs for an additional fee.
- All food and beverage must be prepared and presented by the Shaw Centre. Remaining food and beverages cannot be removed from the facility. A link to our Operational Guide can be found [here](#).
- Standard timing for meal service is as follows: Breakfast: 2 hours, Lunch: 2 hours, Reception and Dinner: 3 hours.
- Should meal time extend beyond the time frame, additional labour fees may apply.
- Alcoholic beverages will be served in accordance with the regulations of the Alcohol and Gaming Commission of Ontario and the Shaw Centre Alcohol Beverage Policy.
- Food and Beverage specifications must be received in writing 45 days prior to the event.
- Upon receipt of specifications, your Shaw Centre Event Services Manager will provide written confirmation with an event order no less than 35 days prior to the event.

FOOD AND BEVERAGE TIMELINE

- To ensure successful events, we must receive your final guarantee no later than *six (6) business days* prior to your event.
- Once the final guarantee is due, the count may not be decreased.
- Any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge.
- A list of allergies and dietary restrictions must be received for all breakfast, lunch and dinner functions (according to the following schedule):
 - Preliminary list due *fourteen (14) business days* prior to the event.
 - Final list due *six (6) business days* prior to event.
 - For any meals where a dietary list is not provided, a 5% surcharge of the overall cost of the meal will be applied.

FOOD AND BEVERAGE PRICING

- Food and Beverage prices are subject to 13% HST (harmonized sales tax) and 18% administrative charge. The 18% administrative charge is dispensed as follows: (i) 22% of the administrative charge is retained by the company, and not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this 22% is distributed to the service employees, and (ii) 78% of the administrative charge is paid to the service employees (front line staff) as a gratuity.
- Menu prices cannot be guaranteed more than 90 days out.
- A surcharge will apply for small groups.
- A surcharge will apply for food and beverage events scheduled on a Canadian statutory holiday.
 - *New Years Day - January 1st*
 - *Family Day - Third Monday in February*
 - *Good Friday - Friday before Easter Sunday*
 - *Easter Monday - Monday after Easter Sunday*
 - *Victoria Day - Monday before May 25th*
 - *Canada Day - July 1st*
 - *Civic Holiday - First Monday in August*
 - *Labour Day - First Monday in September*
 - *Thanksgiving Day - Second Monday in October*
 - *Remembrance Day - November 11th*
 - *Christmas Day - December 25th*
 - *Boxing Day - December 26th*

PAYMENT POLICY FOR FOOD AND BEVERAGE EVENTS

- 14 days prior Estimated Food and Beverage Costs

STANDARD FOOD AND BEVERAGE SERVICE

- Sit down service is planned for rounds of 8-10 with floor length white linen, china and glassware.
- To ensure quality and safety, food stations may remain out for a maximum of 2 hours.
- Attendance higher than the guarantee will be charged the actual event attendance. Fees may apply for extended timelines due to programs. A Custom Menu surcharge may apply.

SUCCESSFUL EVENT TIMELINE

- 45 Days Food, Beverage, Event Specifications Required from Client
- 35 Days .. Event Order sent by Shaw Centre with Confirmation of Event Specifications
- 14 Days Estimated Food and Beverage Cost
- 6 Business Days Final Guarantee of the Number of Guests Attending



Shaw) Centre

55 Colonel By Drive | Ottawa, Ontario | K1N 9J2