

WEDDING

Menu





CHEF

*Patrick
Turcot*

PHILOSOPHY

In addition to working closely with local producers, Chef Turcot's cuisine is also inspired by classical French techniques and principles, infused with current influences often found through travel.

AWARDS

Throughout his career, Chef Turcot has received numerous awards and accolades and has participated in a variety of television productions.

CAREER

Chef Turcot started his career off joining the kitchen brigade at Fairmont Chateau Lake Louise, returning to work at the legendary Chateau Frontenac and share his culinary experience with students at Cégep Limoilou in Quebec City. After stints as the Executive Chef at the Fairmont Hotel Macdonald in Edmonton and Fairmont Jasper Park Lodge, both in Alberta, Chef Turcot was appointed as Executive Chef at the Fairmont Scottsdale in Arizona, where he found new sources of inspiration in the desert and embraced the challenge of working with diverse regional flavours and products. His experiences there laid the foundation for great success as the Head Chef at the Fairmont Le Manoir Richelieu in La Malbaie, Quebec, where he also became a passionate ambassador for culinary tourism throughout the Charlevoix Region.

YOUR PERFECT WEDDING DAY



Shaw Centre offers weddings the ideal pairing of setting and service. Our stunning panoramic views, culinary sophistication, and inspired people, combine to create the perfect event and memories that will last a lifetime.

LOCAL FRESH INGREDIENTS MATTER

Our culinary team is thrilled to welcome you to the Shaw Centre and look forward to providing you with the utmost food and beverage experience.

From coast to coast we have true artisans that work hard to provide the centre with their highest quality products, allowing us to offer our guests a transformative culinary experience. The current climate has provided a lot of change within many industries, and culinary is no exception. Our guest experience remains one of our top priorities and our culinary team is here to assist you with your dietary preferences, all while delivering a world class product in the safest possible way.

Our menu is designed to offer a variety of options and we encourage you to contact your Event Services Manager for more details throughout your planning process.

We look forward to working with you on ensuring a successful and memorable day!

ALL WEDDING PACKAGES INCLUDE:

Clients' wedding cake (cut and trayed)

Starbucks® Organic Coffee and Teavana® Tea

OTHER INCLUSIONS:

*White floor-length tablecloths,
white napkins and candles*

*Raised head table with podium
(microphone to be arranged separately)*

Raised DJ stage with dance floor

Guest book table, gift table and cake table

PLATED DINNER

Package



RECEPTION HORS D'OEUVRES

SELECT TWO CHILLED AND TWO WARM HORS D'OEUVRES BASED ON THREE PIECES PER PERSON.

CHILLED HORS D'OEUVRES

Candied Maple and Ginger Soy Glazed Atlantic

Salmon with Caper Berries **DF GF**

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

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

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

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

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

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

WARM HORS D'OEUVRES

Truffle Mac & Cheese Fritter **V**

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

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

East Coast Salt Cod Cakes with Roasted Tomato and Caper Aioli **DF GF**

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

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

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

APPETIZERS

SELECT ONE APPETIZER FOR A THREE-COURSE MEAL, TWO APPETIZERS FOR FOUR COURSES.

CAULIFLOWER & MISO **V GF**

Creamy Cauliflower and White Miso Soup with Scallion Kimchi

CARROT & FENNEL **V GF**

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

ZUCCHINI & CORN **V GF**

Zucchini and Corn Chowder with Spicy *Lacelle Apiary* Honey

CAULIFLOWER & ARUGULA **V GF**

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

NAPA CABBAGE & BACON **GF DF**

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

BROCCOLI & KALE **V GF**

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

BURRATA & TOMATO **V GF**

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

PLATED DINNER

Package

MAINS

PLATED OFFERING SERVED WITH ARTISAN BREAD, STARBUCKS® ORGANIC COFFEE, DECAFFEINATED AND TEAVANA® TEA.
PACKAGE INCLUDES 2 GLASSES OF HOUSE WINE

FETA DATE NADEAU FARM CHICKEN **GF**

3 course

\$95

4 course

\$105

Stuffed *Nadeau Farms* Chicken Thigh with Feta and Date, Sautéed Wild Rice and Market Vegetables with Lemon Olive Jus

BC CHINOOK SALMON **GF**

3 course

\$103

4 course

\$113

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

BLUE MOUNTAIN FLAT IRON **GF**

3 course

\$110

4 course

\$120

Mushroom Chimichurri Crusted Flat Iron with *Mrs. McGarrigle* Mash Yukon Potato and Braised Asparagus

BEEF SHORT RIB BOURGUIGNON **GF**

3 course

\$105

4 course

\$115

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

SALTIMBOCCA NADEAU CHICKEN BREAST **GF**

3 course

\$95

4 course

\$105

Pingue Prosciutto Wrapped Breast with Fresh Sage and Manchebello Cheese, Herbed Cauliflower Rice and Market Vegetables

LAND AND SEA **GF**

3 course

\$116

4 course

\$126

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

SUSTAINABLE FOGO ISLAND COD **GF**

3 course

\$105

4 course

\$115

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

ALTERNATIVE OPTIONS

SELECT ONE

JÄGERSCHNITZEL **V V+ GF DF**

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

ENCHILADA CORN TORTILLA **V V+ GF DF**

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

QUICHE EN CROÛTE **V V+ DF**

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

WILD MUSHROOM DUSTED CAULIFLOWER **V V+ DF GF**

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

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

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

25 person minimum for dinner service or \$200 plus HST labour charge will apply

PLATED DINNER

Package



DESSERTS

SELECT 1 OPTION

APPLE **V GF**

Apple Tatin with Maple Cake and Vanilla Mousse

BY55 NOIR N°1 MARQUISE **V GF**

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

CARROT **V**

Carrot Cake with Cream Cheese Icing and Dulce de Leche Mousse

BANANA **V V+ DF GF**

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



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

25 person minimum for dinner service or \$200 plus HST labour charge will apply

We loved our experience with the Shaw Centre! Throughout our planning process the team was extremely kind and were always extremely responsive to all of our questions. Their team was always available for a quick call to explain anything I had questions about, and considering the complexity of planning a large wedding during a pandemic it was so appreciated. The day of staff that was on site made sure everything went off without a hitch! All of our guests were extremely impressed with the food, and so were we! Chef Turcot was very flexible and worked with any suggestion we made and even came by during dinner to congratulate us. I cannot recommend the Shaw Centre enough, we are so grateful that they helped our wedding vision come to life.

Aleesha
&
Andrew



ENHANCEMENTS

ENJOY OUR WIDE SELECTION OF EXTRAS TO MAKE SURE YOUR TASTE BUDS ARE SATISFIED.



STATIONS

INTERMEZZO ANTIPASTI

\$18.00/guest

Pingue Prosciutto, Smoked Capicola Ham, House Cured Ham & Saucisson Sec **DF GF**

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

Cow's Creamery Applewood Smoked Cheddar, *Bella Casara* Burrata and *Upper Canada Cheese Company* Nosey Goat Cheese **V GF**

Assorted Crackers and Baguettes **V DF**

CANADIAN CHEESE BOARD

\$18.00/guest

Avonlea Clothbound Cheddar, *Tête à Papineau*, *Glengarry* Celtic Blue, *Upper Canada Cheese Company* Nanny Noire, Charlevoix 1608, and Fauxmagerie Cashew Cheese with Dried Fruit and Nuts

Assorted Crackers, Black Pepper Crostini **V**

MARKET VEGETABLES

\$10.00/guest

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

CRACKERS AND DIP STATION

\$10.00/guest

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

Assorted Crackers, *Kettleman's Bagel* Chips and Fleur de Sel Crostini **V**

SLICED FRESH FRUIT

\$9.00/guest

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

SWEET TOOTH

\$14.00/guest

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

DEVILED EGGS

\$12.00/guest

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

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

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

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

POUTINE STATION

\$12.00/guest

Crisp Wedge Fries, Traditional Rich Gravy and *St-Albert* Curd Cheese

SLIDER STATION

\$13.00/guest

Beef Sliders with Smoked Applewood Cheddar and Whiskey Bacon Onion Jam **DF**

Tandoori Plant Based Slider with Cilantro Mango Chutney **V**

ACTION STATIONS

THE SHAWARMA STATION

\$18.00/guest

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

SHRIMP BAR

\$15.00/guest

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

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

SOMERSET STREET

\$15.00/guest

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

Mini Poke Bowl with Picked Root Vegetable and Tofu **V V+ DF**

STARBUCKS BARISTA COFFEE BAR

\$625.00/for 2 hours

Barista Style Coffee Bar serving Cappuccino, Espresso and Lattes.

Price includes designated barista, makes a maximum of 100 cups

PIATED

Brunch

SERVED WITH ARTISAN BREAD, STARBUCKS® ORGANIC COFFEE, DECAFFEINATED AND TEAVANA® TEA.

THREE COURSE BRUNCH BLISS \$50.00/guest

Sparkling Wine Mimosa with Orange Juice

Vanilla Yogurt with Homemade Toasted *Lacelle Apiary* Honey Granola **V**

Mrs. McGarrigle's Mustard Hot Smoked Salmon, Caper Berry and Pickled Onions **GF DF**

Duo of Braised Alberta Beef Short Rib with Chimichurri and Kale Roasted Squash Frittata

Warm Farro and Grape Tomato Salad with Grilled Asparagus

French Toasted Bread Pudding with *Älska Farm* Maple Crema **V**

ENHANCEMENTS



SPARKLING WINE MIMOSAS \$8.75/glass

STARBUCKS BARISTA COFFEE BAR \$625.00/for 2 hours

Barista Style Coffee Bar serving Cappuccino, Espresso and Lattes

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

25 person minimum for dinner service or \$200 plus HST labour charge will apply

BEVERAGE

New

HOST BAR



DOMESTIC BEER

Molson Canadian, Coors Light

\$8.75

IMPORTED BEER

Heineken, Sol Lager

\$9.25

LOCAL CRAFT BEER

473 ml



\$10.50

DUNROBIN DISTILLERIES

RASPBERRY BLACK TEA VODKA SODA

355 ml

\$9.25

HOUSE WINE

5oz

\$10.25

LIQUOR

\$9.25

DELUXE LIQUOR



\$11.25

LIQUEURS

\$10.25

COCKTAILS

\$12.50

SIGNATURE COCKTAILS

\$14.50

MOCKTAILS

\$5.50

NON-ALCOHOLIC

\$4.75

Coca-Cola® Soft Drinks, Fruit Juice,

Dasani® Bottled Water, eska® Sparkling Water

HOST BAR PRICES ARE SUBJECT TO 13% HST AND 18% ADMINISTRATIVE CHARGE

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, tap and go, Visa, MasterCard, American Express, Discover, Union Pay, JCB and Interac.

If the net consumption does not exceed \$500.00/bar, a labour charge of \$250.00/bar plus 13% HST will be applicable

WINE *List*

WHITE

CANADIAN

PELEE ISLAND SAUVIGNON BLANC VQA

Pelee Island, Ontario \$47.00

LIGHTHOUSE RIESLING VQA

Pelee Island, Ontario \$49.00

HENRY OF PELHAM PINOT GRIGIO VQA

Niagara, Ontario \$56.00

VINEDRESSERS CHARDONNAY VQA

South Islands, Ontario \$61.00



INTERNATIONAL

FOLONARI PINOT GRIGIO

Veneto, Italy \$48.00

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

PELEE ISLAND CABERNET FRANC / SAUVIGNON VQA

Pelee Island, Ontario \$47.00

PELEE ISLAND SHIRAZ

Pelee Island, Ontario \$49.00

HENRY OF PELHAM BACO NOIR VQA

Niagara, Ontario \$56.00

VINEDRESSERS MERITAGE VQA

South Islands, Ontario \$67.00



INTERNATIONAL

FOLONARI VALPOLICELLA

Veneto, Italy \$48.00

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 AND BUTTER PINOT NOIR

California, USA \$68.00

SPARKLING WINE & PROSECCO

PELEE SECCO

Pelee Island, Ontario \$51.00

SANTA MARGHERITA BRUT PROSECCO SUPERIOR DI VALDOBBIADENE

Veneto, Italy \$71.00

GENERAL INFORMATION



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 Operations Guide can be found [here](#)

Standard timing for meal service is as follows:

Breakfast: 2 hours

Lunch: 2 hours

Reception & Dinner: 3 hours

Should meal time extend beyond the time frame, additional labour fees may apply.

Alcohol beverages will be served in accordance with the regulations of the Alcohol and Gaming Commission of Ontario and 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 an 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

GENERAL INFORMATION



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 & Beverage Cost

7 / 10 Business Days

Final Guarantee of the Number of Guests Attending